

USER MANUAL

TDR 7 AC / TDR 7+7 AC
TDR 8 AC / TDR 8+8 AC



WARNING

Read the instructions before using the machine.

KEEP THIS USER MANUAL FOR FUTURE USE

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We advise you to contact your supplier for the guarantee period and conditions. Further we refer to our General Terms and Conditions for Sales and Delivery that are available upon request.

The manufacturer does not accept any liability for damage or injury caused by failing to adhere to these regulations or by not observing the usual caution or care in actions, operation, maintenance or repair activities, even if not explicitly described in this manual.

As a result of constant commitment to improvement, it may happen that your unit deviates in detail from what is described in this manual. For this reason, the given instructions are only a guideline for the installation, use, maintenance and repair of the unit referred to in this manual. This manual has been composed with the utmost care. The manufacturer shall, however, not be held responsible for any mistakes in this manual nor for any consequences thereof. The user is allowed to copy this manual for own use. Further all rights are reserved and nothing in this manual may be reproduced and/or made public in any way.

Modifications:

In case of unauthorized modifications in or on the unit, every liability on the part of the manufacturer becomes null and void.

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1. INTRODUCTION

1.1 General

This manual is intended for the user of the TDR-AC (Turbo Deli Rotisserie with cleaning feature). The features and controls are being described, along with directions for the safest and most efficient use, in order to guarantee a long life of the unit.

All pictograms, symbols and drawings in this manual apply to all TDR-AC models.

1.2 Identification of the unit

The identification plate can be found on the outside of the machine, and contains the following data:

- Name of the supplier or the manufacturer
- Model
- Serial number
- Year of construction
- Voltage
- Frequency
- Power consumption

1.3 Pictograms and symbols

In this manual, the following pictograms and symbols are used:



WARNING

Possible physical injury or serious damage to the unit, if the instructions are not carefully followed.



WARNING

Hazardous electrical voltage.



WARNING

Danger of getting injured by hot surfaces.



Suggestions and recommendations to simplify indicated actions.



Recycling symbol.



Direction of view symbol.

1.4 Safety instructions


WARNING

The outside of the unit can be very hot.


WARNING

The maximum load on top of the unit may never exceed 50 kg (110 lbs).


WARNING

Risk of slippery floor: Spills may cause slippery surfaces, clean-up promptly.


WARNING

See installation instructions for grounding requirements.


WARNING

Always use the brakes on both front wheels:



1.4.1 General

The user of the unit will be fully responsible for abiding the locally prevailing safety- rules and regulations.

The unit may be operated by qualified and authorized persons only. Anyone working on or with this unit must be familiar with the contents of this manual and carefully follow all guidelines and instructions. Never change the order of the steps to be performed. The management must instruct the personnel on the basis of this manual and follow all instructions and regulations.

The pictograms, labels, instructions and warning signs attached to the unit, are part of the safety measures. They may never be covered or removed, and have to be clearly visible during the entire lifetime of the unit.

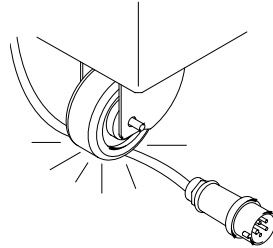
Immediately repair or replace damaged or illegible pictograms, warnings and instructions.

- To avoid short-circuiting, never clean the unit using a water hose. For cleaning instructions, see section 8.
- During the grilling process, the unit can get very hot.
- When the door is opened the rotor stops and the heater is de-energized.
- The unit must be cleaned daily after use to ensure proper functioning and prevent fire hazard (over heating).
- The fat collecting container must be emptied regularly, to prevent overflow.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

1.4.2 Moving

When moving the unit:

- Before moving the unit, first switch off the mains voltage by pulling the plug from the wall socket and empty the fat collecting container. After that, cool-down the unit for at least ten minutes.
- Disconnect the water supply and drain.
- The units equipped with wheels are not suited to pass ledges or obstacles higher than 10 mm (0.4 inch).
- When moving the unit, always push at the center of the unit. Never on top. Never at the bottom.
- Make sure that the wheels can move freely, so they never touch the power lead.



1.5 Hygiene

The quality of a fresh product always depends on hygiene. Especially grilling products. With the risk of salmonella contamination – especially for chicken products – you must make sure that grilled products can never be mixed with uncooked products. Also contact between grilled products and hands or tools that have been in contact with raw chicken meat, must be avoided at all times. Hands or tools that have been in contact with raw chicken meat, must be cleaned thoroughly.

1.6 Service and technical support

The electrical schematics of your unit is included. In case of malfunctions you can contact your dealer/service agent. Make sure you have the following data available:

- Model.
- Serial number.

This data can be found on the identification plate.

1.7 Storage

If the unit will not be used temporarily, and will be stored, follow these instructions:

- Clean the unit thoroughly.
- Wrap the unit from getting dusty.
- Store the unit in a dry, non-condensing environment.

1.8 Disposal



Dispose of the machine, any components or lubricants removed from it safely in accordance with all local and national safety and environment requirements.

2. Description of the unit

2.1 Technical description

The unit uses a combination of direct infra-red radiation and convection heat.

The rotor is being wheeled by a maintenance-free motor with a gear box.

The fan provides an equally divided heat. The glass panes are equipped with a heat reflecting layer to keep the heat inside the grill.

The plating of the unit is made of stainless steel. The product contact parts are made of stainless steel AISI 304. The mains cable is provided with a plug.

The intelligent control keeps the temperature inside the unit fixed to level set by the operator. During the entire process, the interior of the unit will be illuminated by halogen lamps.

The intelligent control has a capability to store 250 different programs.

Each program can consist of a pre-heat step, with additional (maximum 9) steps, in which the cooking time and temperature can be set. Communication through USB enables easy read-out, re-work and creating of programs via a PC. For this, special software is available at Fri-Jado.

The unit has an automated cleaning program that cleanses the unit.

2.2 Intended use

The TDR-AC has been designed for grilling meat products and has a semi self-cleaning feature. Any other use will not be regarded as intended use.

The manufacturer accepts no liability whatsoever for loss or injury caused by failing to strictly adhere to the safety guidelines and instructions in this manual or due to carelessness during installation, use, maintenance and repair of the unit referred to in this manual and any of its accessories.

Use the unit in perfect technical condition only.

2.3 Accessories

Your unit contains the following standard accessories:

- Meat forks.
- User manual.
- Soap tablets holder.

For optional accessories refer to www.frijado.com.

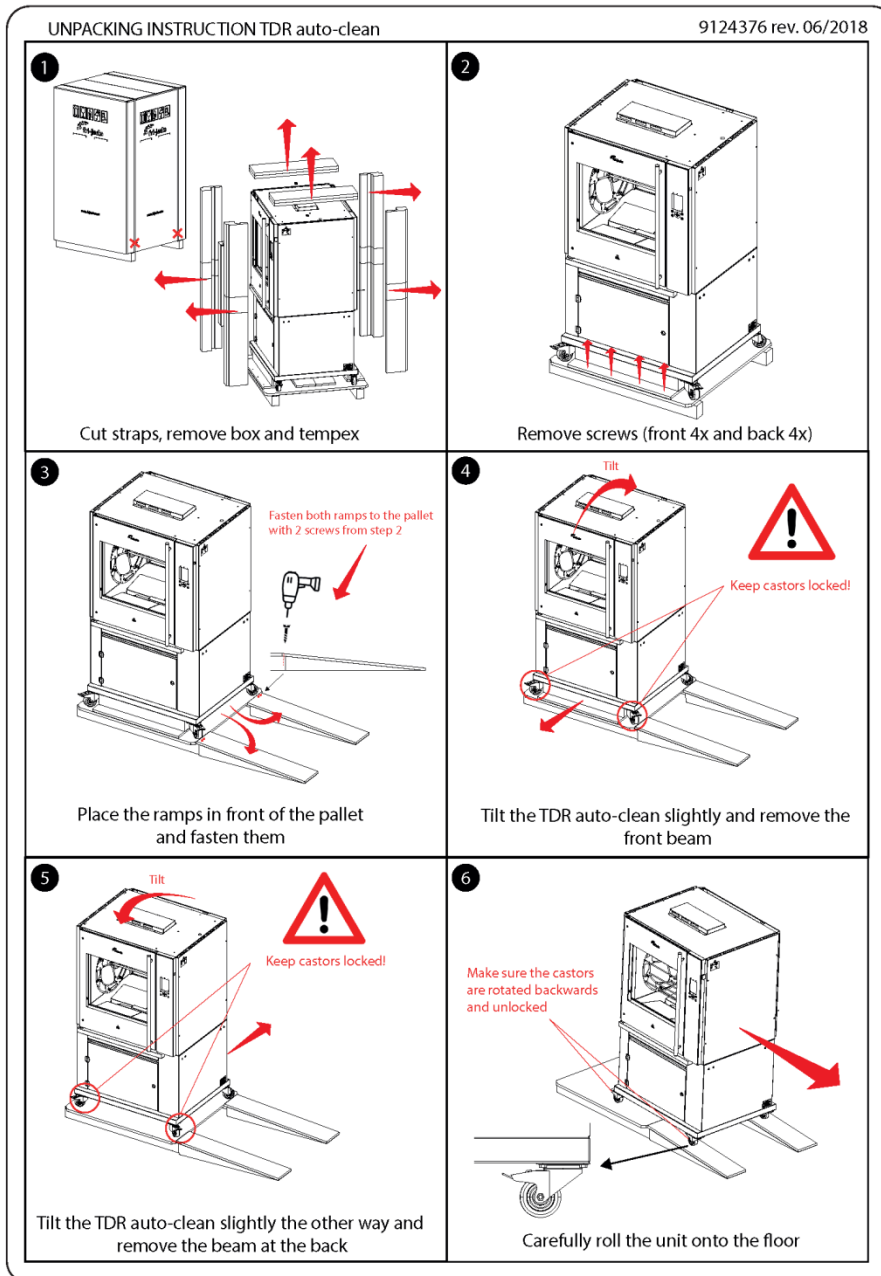
3. INSTALLATION AND FIRST USE



All packing materials used for this unit are suited for recycling.

After unpacking, check the state of the unit. In case of damage, store the packing material, and contact the transporter within fifteen working days after receiving the goods.

3.1 Unpacking the unit



(Single unit shown)

1. Unpack the unit as initiated on the unpacking instruction on the packaging.
2. Remove all remaining packing materials from the unit.
3. Remove the protective foil from the metal parts.
4. Take off the standard accessories.

3.2 Installation and positioning



WARNING

Electric shock hazard. Grounding instructions: only connect the appliance to an alternating current provided by a grounded wall socket, with a mains voltage in accordance with the information indicated on the data plate of the appliance.

It is the consumer's responsibility to make sure the electrical installation conforms with current national and local codes and wiring regulations.

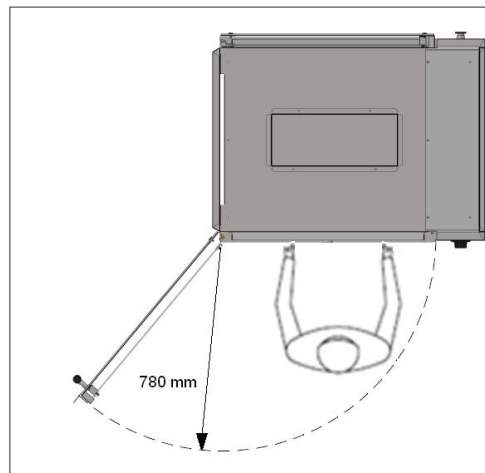
Do not use a multi plug or extension cord. Such can result in fire, electrical shock, or other personal injury.

Failure to follow these instructions can result in death or serious injury.



WARNING

Position the unit on a flat and horizontal surface. A temporarily inclined plane of maximum 5° is allowed.



Positioning:

- The user must have sufficient freedom of movement to properly operate the unit.
- The ambient temperature of the unit must be between 10 and 30 °C (50 and 86 °F).
- Use proper lifting– and transport tools to move the unit.
- Place the unit, using a spirit level, flat on a solid surface. Mind the weight of the unit!
- The minimum free distance must be at least 250 mm (10 inch).
- The space between the unit and the surface it is put on, must be kept clear for proper ventilation of the electrical compartment.
- Keep a distance of at least 500 mm (20 inch) of free space above the unit. Placing the unit under a hood is required.
- In case of a wheeled unit, the floor must be flat and leveled.
- The products inside the unit must be clearly visible.
- Keep children away from the operating side of the unit.

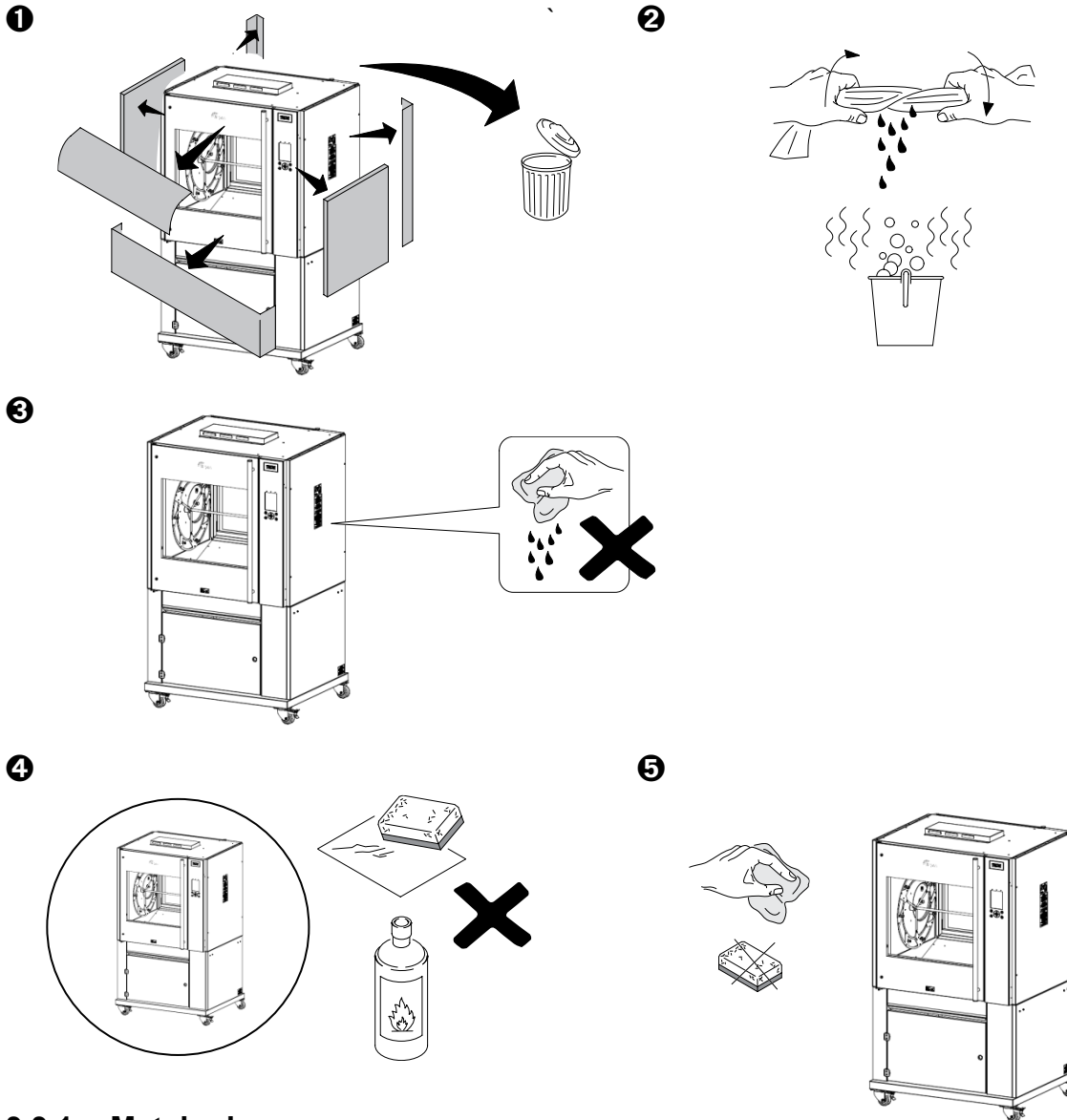
Installation:

- Secure the unit to the building structure using the tether bracket, refer to the installation manual.
- A water connection with an aerated valve with a ¼ inch thread connection, with a minimum continuous flow rate of 15 liters / min, must be available near the unit. The water pressure must be between 200 and 500 kPa (2 and 5 bar), preferably at least 300kPa (3 bar). Refer to the Installation Manual.
- Use the hose supplied with the machine.

- An open drainage with a diameter of at least 40 mm (1.6 inch) must be available near the unit.
- The unit has a mains plug, and must be connected to a wall socket with the proper mains voltage. The wall socket must be mounted by a certified electrician.

3.3 First use

When using the unit for the first time, clean the interior thoroughly with soap suds and heat up the unit, see section 3.3.1. After commissioning discoloration of the cooking/grilling area can occur.



3.3.1 Metal odor

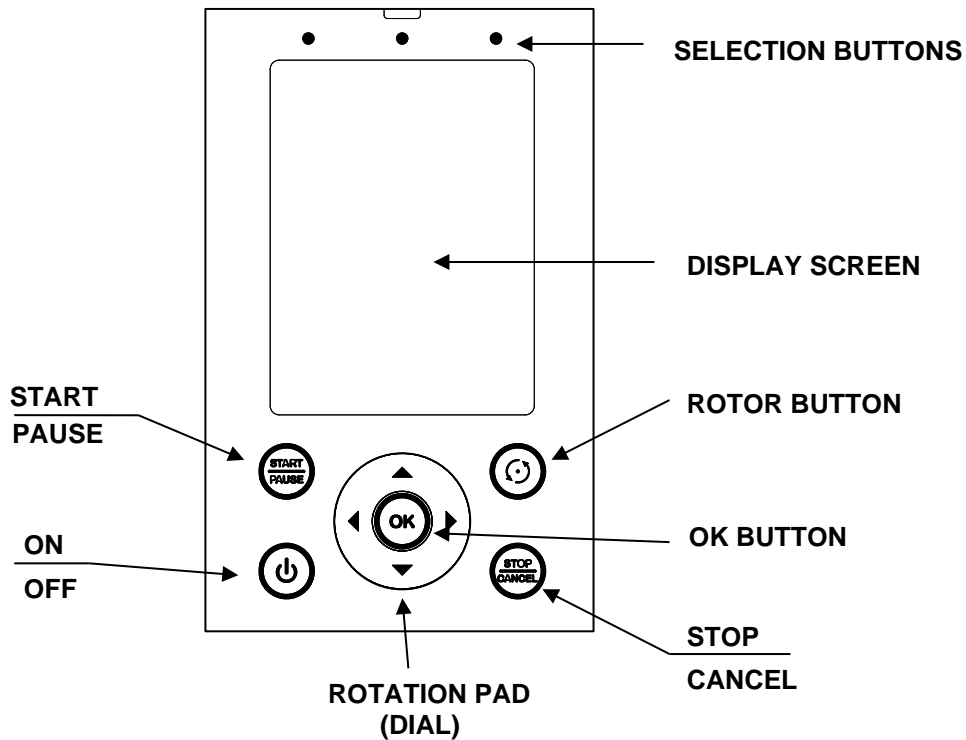
To remove the metal odor that will appear at first use, the unit must be heated at the maximum temperature for at least half an hour.

1. Press "ON/OFF" for 3 seconds on to switch-on the unit.
2. Press OK the display the menu.
3. Create a new program containing ONE step of maximum temperature and a duration of at least 30 minutes (See section 7).
4. Select tab "Operate" to return to the operation field.
5. Select the new program and press START/PAUSE to start (See section 4).
6. Allow the unit to fully execute the program.

The unit is now ready for use.

4. OPERATION AND USE

4.1 Control Panel



Button	Function
SELECTION BUTTONS	Selecting tabs in display screen.
ON / OFF	Switching the unit on and off.
START / PAUSE	Starting and ending a program.
STOP / CANCEL	Interrupting a program (one step back in the menu).
OK BUTTON	Acknowledge a choice.
ROTOR BUTTON	Rotate the rotor.
ROTATION PAD	See "Rotation pad".

Rotation pad

This pad is used for:

- Navigating through the menu-items in the screen.
- Changing the settings.

Changing the settings quickly

- Increase value: rub the pad clock-wise with one finger.
- Decrease value: rub the pad counter-clock-wise with one finger.

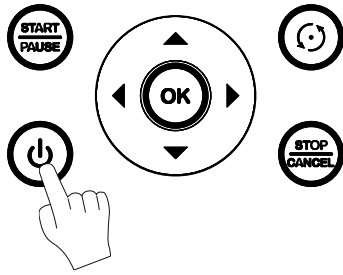
Screen

The following tabs are present:

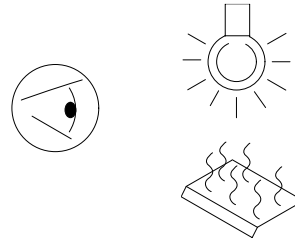
- Operate "Choose between programs" (See section 5).
- Settings "Change settings of programs" (See section 6).
- Program "Creating programs" (See section 7).

4.2 Switching-on the unit

①



②



Press ON/OFF button and hold for approx. 3 seconds.

4.3 Loading the unit

When the door is open press the rotor button to activate the rotor. This allow easy loading or unloading the products.

Whilst loading the unit, make sure that the rotor gets evenly loaded, so that the mass of the products is evenly spread over de rotor, causing an equal balance. Do not allow empty meat forks, meat baskets and chicken racks etc. in the grilling process.

4.3.1 Loading the rotisserie using meat forks

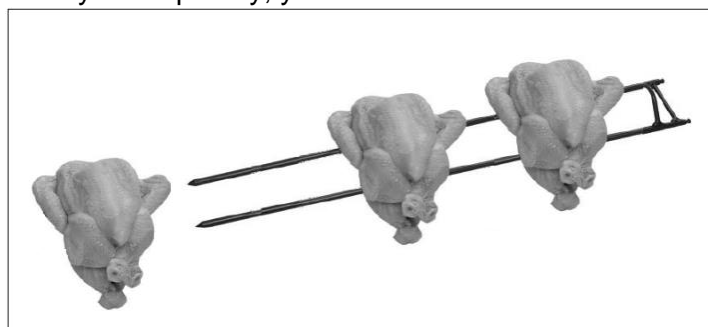
The unit will be equipped with a set of meat forks.



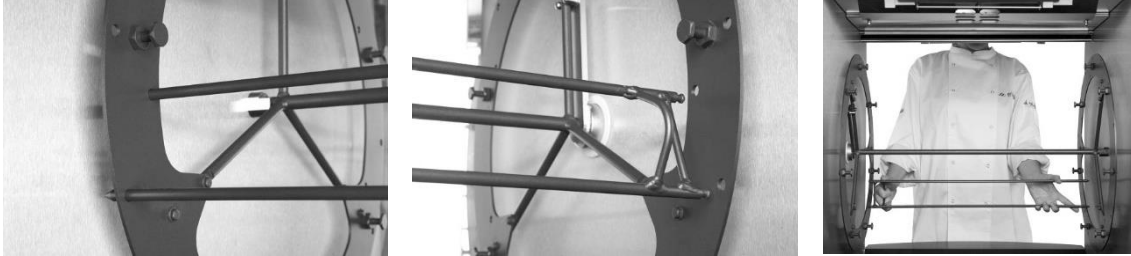
Whole uncut chickens should always be grilled using the meat forks. This way their natural fat will baste each other, giving a perfectly slender cooking result. Refer to the You-Tube movie: "Fri-Jado instruction for binding and loading chicken".



For preparing chicken or any other poultry, you can work as follows.



1. Insert one point of the meat fork through the chest at the position of the wings. Insert the other point through the drum sticks. Don't forget to include the wings.
2. Leave some space between the products, for an even exposure and browning.
3. Put the meat forks onto the rotor disks in such a way that during grilling the chicken breasts face the operator.
4. Put the points of the meat forks through the appropriate holes in the rotor disks.



5. The other end of the meat forks must be put through the corresponding holes in the opposite rotor disk.
6. To insert the remaining meat forks in the unit, act as follows:
 - Switch-on the unit using the on/off button'.
 - With the door opened, use the rotor button to move the rotor to easily insert the next meat fork. Keep the rotor button pressed until the rotor reaches the desired position. To load the next meat fork, press the rotor button to rotate the rotor to the next loading position.
 - Repeat these steps, until all products are loaded.

4.3.2 Loading the rotisserie using V-shape spits (accessory)

If you are using V-shape spits act as follows:

- Place the skewer into the small outside hole on the rotor end plate on your left (as you face the oven). The back of the V-shape spit should be pointing towards you.



- Fit the other end on the spit into the small corresponding holes on the rotor end plate on your right (as you face the oven).
- Make sure the spit is level. If spit is not level make sure you are using the correct holes on the rotor end plates.

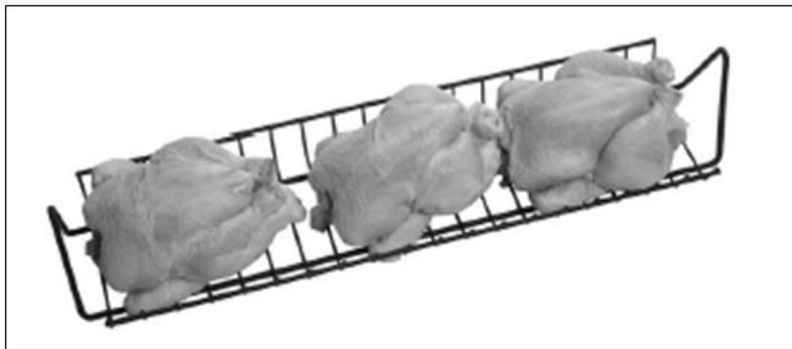
4.3.3 Loading the rotisserie using meat baskets (accessory)

If you are using meat baskets, act as follows:

- Attach the meat baskets to the appropriate pins.



- Whilst loading the unit with meat baskets, you must see to it, that the rotor gets evenly loaded, so that the mass of the products is evenly spread over the rotor, causing an equal balance.
- Also see to it that no meat parts are sticking out of the baskets.



4.3.4 Loading the rotisserie using two different accessories



WARNING

After loading the rotor, at least make ONE full rotation, and check whether the rotor can spin without obstructions.

If you want to load the unit using two different accessories at the same time, always fill the rotor with ONE accessory fewer than the maximum allowed quantity. See to it that accessories of the same type are placed consecutively.

Example: 4 meat forks + 3 meat baskets consecutively.

4.4 Grilling time

Grilling time depends on a number of factors:

- The ambient temperature and draft in the direct vicinity of the unit.
- Grilling temperature.
- The initial product temperature.
- The sort of meat (fat or lean) and with or without additives.
- The mass and shape of the product.
- The total amount of meat to be grilled in one grilling cycle.
- The end result.



Seasonings

The use of herbs and seasoning adds a specific twist to every meal. Using them right is of great importance for the end result.

Guidelines for seasoning are:

- Preferably use the special chicken and meat seasonings of the supplier of the Fri-Jado Grill. There are special seasoning mixtures for poultry, lamb, pork, large meat, game and fish.
- Season the products to be grilled when dry.
- Season the products 90 minutes before grilling at the most to prevent the spices from abstracting too much fluid from the meat.
- Do not add oil or grease while grilling.
- Season chicken on the inside and on the outside.

4.5 Taking out the products

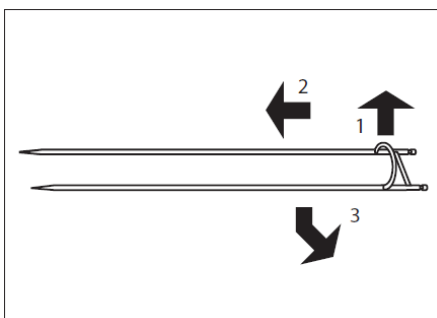


WARNING

After the grilling, the interior of the unit and the glass panes are very hot. Always use oven gloves when taking out the meat forks or other accessories.

4.5.1 Taking out the meat forks

When taking out the meat forks, it is best to act as follows:



1. Hold the meat fork firmly.
2. Slightly lift the end with the grips and shift the meat fork into the direction of its points. This releases the meat fork.
3. Take the meat fork at its other end and take it out of the unit.
4. Remove the products from the meat fork.



Refer to the You-Tube movie: “Fri-Jado instruction for unloading chicken from a rotisserie”.

4.5.2 Taking out the V-shape spit (accessory)

For taking out the V-shape spit you can use the same principle as described in section 4.5.1.

4.5.3 Taking out the meat basket (accessory).

When taking out the meat basket from the TDR it is best to act as follows:

1. Slightly lift both ends of the meat basket.
2. Move the basket towards either the left or right hand side of the unit. This action unlocks one end of the basket.
3. Move the unlocked end towards you and take out the basket from the unit.

Depending on the number of prepared products you may have to empty the baskets before they can be removed.

4.6 Emptying grease container / drawer



WARNING

Check the grease container / drawer after each cooking process and empty already when about half full to avoid overflowing.

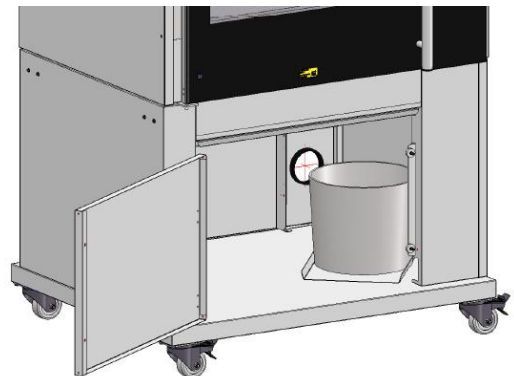


WARNING

Grease will be hot immediately after cooking. Allow grease to cool or use extreme caution and wear insulated gloves or safety mitts.

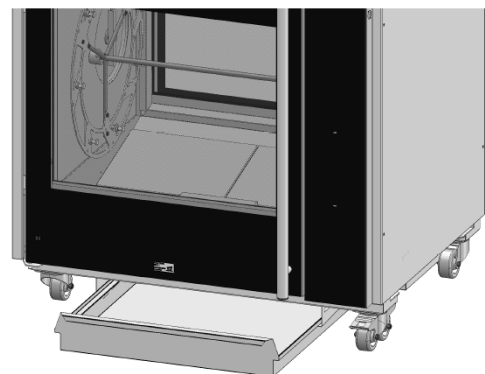
Single Units:

1. Open the under-frame door.
2. Take the grease container out.
3. Empty the container.
4. Place the (emptied) container back.
5. Close the door.

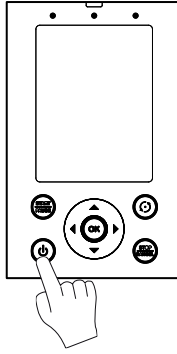


Stacked Units:

1. Take the grease drawer out.
2. Empty the drawer.
3. Place the (emptied) drawer back.



4.7 Switching-off the unit

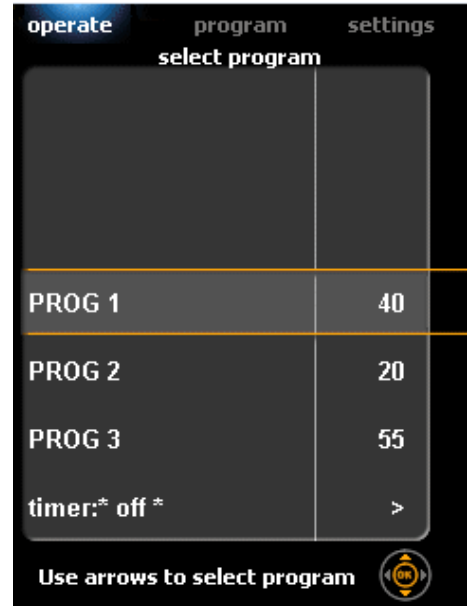


Press ON/OFF button and hold for approx. 3 seconds.

5. OPERATE

5.1 Starting a program

1. Press the left-hand selection button.
2. Select the required program. The total duration of the program is shown in minutes next to the name of the program.
3. Press START/PAUSE.



Use the rotation pad or arrow buttons to toggle between the programs.

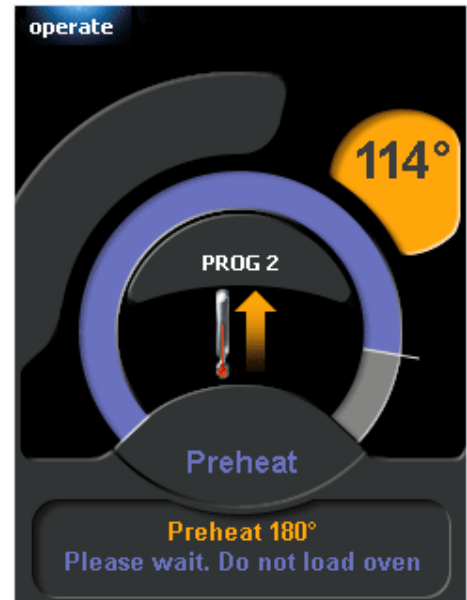
- **timer:* off *** Is the timer program (see section 5.6).

5.2 Pre-heating

When the pre-heat function is activated, the unit will start this function after selecting this program.

The screen will display the current temperature (on the right) and the set pre-heat temperature (at the bottom).

When the set temperature is reached, the screen will show: "Load products" and a sound is activated.



5.3 While cooking



WARNING

Opening the door during a grilling program or a cleaning program causes the unit to stop and a warning is shown. The unit will continue when the door is closed.

During the cooking process, the display shows a graph with the planned trajectory (orange time line) and the set temperature (light orange field).

In the centre the graph, the program name current function and remaining time are shown.

In the bottom of the screen the process steps are given.

In the top left section pictogram(s) of active functions are shown.

When 'cook correction' is switched-on the remaining time can be automatically adjusted.

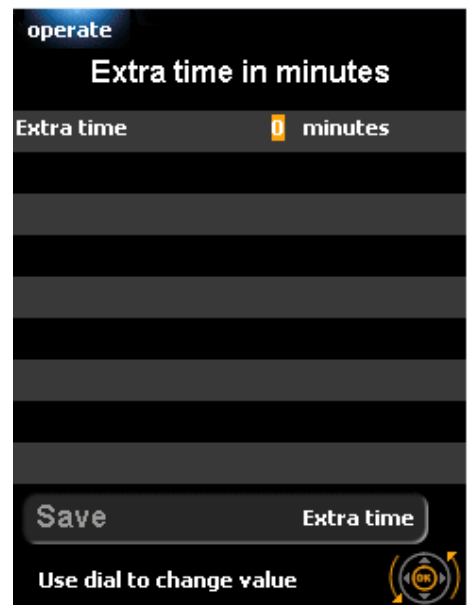


5.4 Adding extra time to the active program

During the process extra time can be added, by following the next steps:

1. Press the power button.
2. Set extra time by rubbing the rotation pad.
3. Select the arrow point right to save setting.
4. Press OK.

The display now shows the extra time, which will be added to the last cooking step. The screen always shows the total amount of extra time.



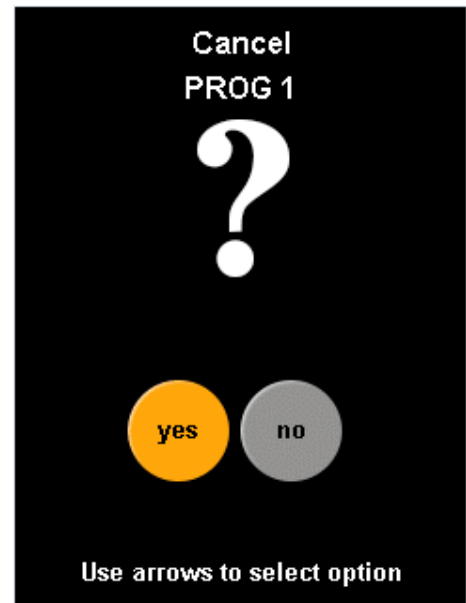
5.5 Interrupt a program

Interrupt temporarily:

1. Press START/PAUSE.
2. Press START/PAUSE again to resume the program.

Interrupt definitely:

1. Press STOP/CANCEL.
2. Select “yes”.
3. Press OK.



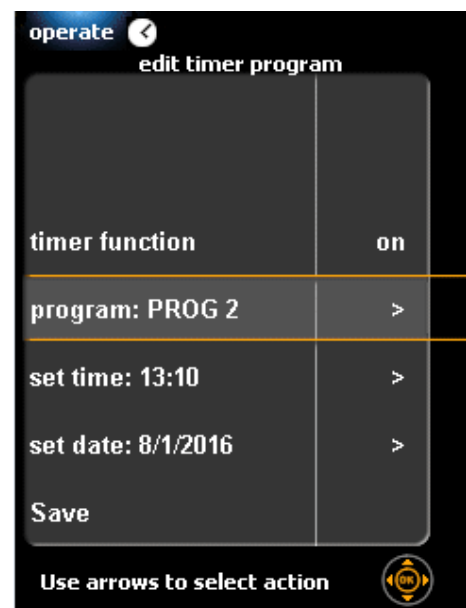
5.6 Set the timer (optional)

This function allows the user to automatically start a program on a pre-determined date and time.



To enable this function, the “timer function” in the Manager menu must be set to “YES”.

1. Select the recipe “timer:*off*”.
2. Press OK.
3. Use the arrows to change the setting “timer function” from “OFF” to “ON”. This setting switches the timer off or on.
4. Press OK twice.
5. Use the arrows to select the desired program, and press OK.
6. Select “Set time” and press OK.
7. Set the desired time using the rotation pad. By pressing OK you switch from hours to minutes, and consequently to “save”. Press OK to save the time setting.
8. Select “Set date”.
9. Select the desired date using the right and left arrow.
10. Select “store” to save the timer settings, and to quit the menu.
11. Once the timer has been set, the top-left of the display will show a flashing clock-sign.



5.7 Reset alarm signal

When an alarm signal has been set, it will sound. To stop this signal, press OK.

5.8 Power down

If no program is active and no key is touched within the next 60 minutes the unit will switch-off automatically.

Press ON/OFF for some seconds to re-start the unit.

This option can be both switched-off or adjusted by a service engineer.

6. SETTINGS

6.1 General

The settings of the unit can be changed by using the control panel.

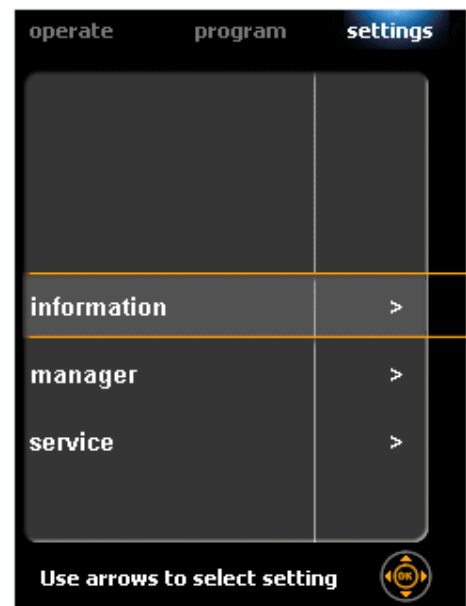
There are three kinds of settings:

- Information
- Manager
- Service

6.2 Information

6.2.1 Access

1. Activate the settings menu (right selection button).
2. Select "information".
3. Press OK.



6.2.2 Overview

The screen shows, for a predefined time, an overview with some pre-programmed settings.

Pressing any knob to return to the setting menu instantaneously.



6.3 Manager

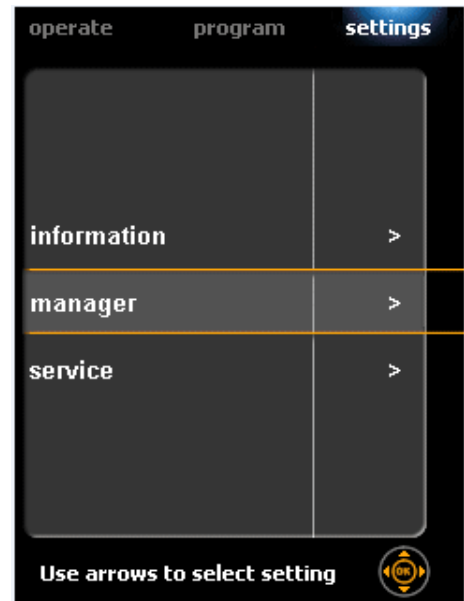
The Manager menu is used to set the parameters.

6.3.1 Access

1. Activate the settings menu (right selection button).
2. Select “manager”.
3. Press OK.

When a pin code has been set:

1. Use the rotation pad to enter the pin code.
2. Press OK or the right arrow to enter the next number.
3. Press OK twice.



6.3.2 Overview parameters

Setting	Function and values
Change pin code	Setting the pin code for access to the Manager Menu. This pin code can also be used for access to the Program Menu. <ul style="list-style-type: none"> • 0000 – 9999
Save recipes	<ul style="list-style-type: none"> • to save recipes on an USB stick
Load recipes	<ul style="list-style-type: none"> • to load recipes from an USB stick
Load recipes messages	<ul style="list-style-type: none"> • to load recipes messages from an USB stick
Light	<ul style="list-style-type: none"> • ON – OFF
Temperature	<ul style="list-style-type: none"> • °C – °F
Set time	Setting the current time
Set date	Setting the current date
Time format	<ul style="list-style-type: none"> • 24h – AM/PM
Date format	<ul style="list-style-type: none"> • D/M/Y – M/D/Y
Alarm signal	<ul style="list-style-type: none"> • YES – NO
Pre heat mode	<ul style="list-style-type: none"> • NO: never a pre heating • 1X: pre heating ONCE, after switching on the unit. • YES: always pre heating
Pre heat delta	Correction on the pre-heat temperature based upon the operation temperature. <ul style="list-style-type: none"> • -50°C(-90°F) – +50°C(+90°F)
Auto recipe start	<ul style="list-style-type: none"> • NO – YES
Buzzer set	<ul style="list-style-type: none"> • Beep 1 – 5
Key beep	<ul style="list-style-type: none"> • ON – OFF

6.4 Service Menu

The service menu contains settings for the language and security of the unit. This can only be accessed by the supplier or a service technician.

7. PROGRAM

7.1 General

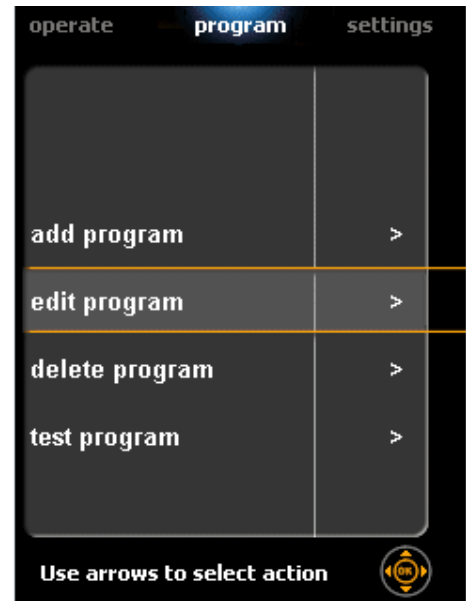
Your dealer has programs that are loaded into the unit by means of a computer. These programs vary with the composition of the product and the customer's desire, and are customer dependent. You can protect the cooking programs and the 'secured settings' by changing pin code "0000" in the menu, into any other pin code. By changing the pin code back into "0000", the protection is removed. The program menu is used to store programs yourself. A program can have not more than 9 steps. In each step both the temperature and time can be set. The memory can handle 250 programs.

Access:

Activate the program menu (middle selection button).

If a pin code has been set:

1. Use the rotation pad to enter the pin code.
2. Press OK or the right arrow to enter the next number.
3. Press OK twice.
4. Select the desired action.



7.2 Adding programs

1. Select "add program".
2. Press OK.

7.2.1 Enter the program name

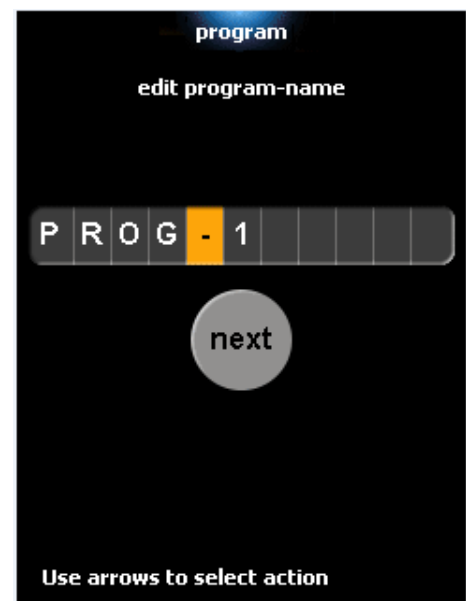
1. Enter the first character by using the rotation pad.

The name can consist of:

- letters: "A – Z"
- numbers "0 – 9"
- and character "-" or "blank"

The combination is free to choose. A name cannot have more than 11 characters, including blanks. You can create a blank by skipping a position. This can be done by pressing the right arrow.

2. Press OK or the right arrow to go to the next position.
3. Repeat steps 1 and 2 for the letter/number of the name, if needed.
4. Select the next position with the right arrow.
5. Press OK twice to store the name and to proceed.
6. Select "next".
7. Press OK.



7.2.2 Programming cooking step

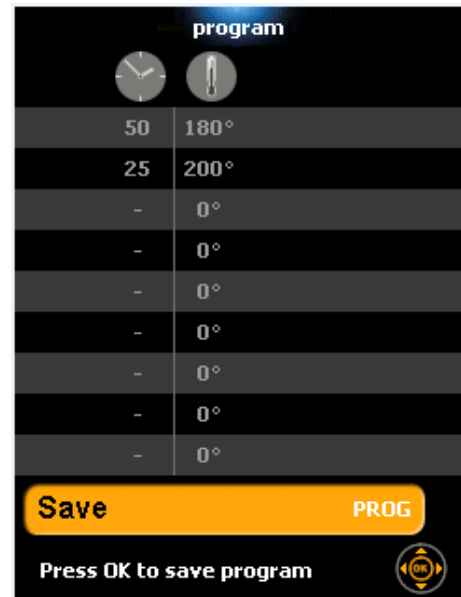
The table on the screen contains the following columns:

- Time duration
- Temperature

Row 1 shows step 1, row 2 shows step 2, etc.

There can be no more than 9 steps.

A selected cell shows an orange frame. To alter a cell, it needs to be 'opened' by selecting it and pressing OK.



Setting the time duration

1. Select the time duration of the first cooking step. This is the value in the top-left of the table.
2. Press OK to open the cell. The cell background turns orange.
3. Set the time duration of the step to (1-240 minutes) using the rotation pad.
4. Choose “- “ to skip the step.
5. Press OK to close the cell.

The first cooking step can be set as the pre-heat step. Set the time setting to “PRE”.

Setting the temperature

1. Use the right arrow to select the cell in the second column.
2. Press OK to open the cell.
3. Set the temperature using the rotation pad.
4. Press OK to close the cell.

Next cooking steps

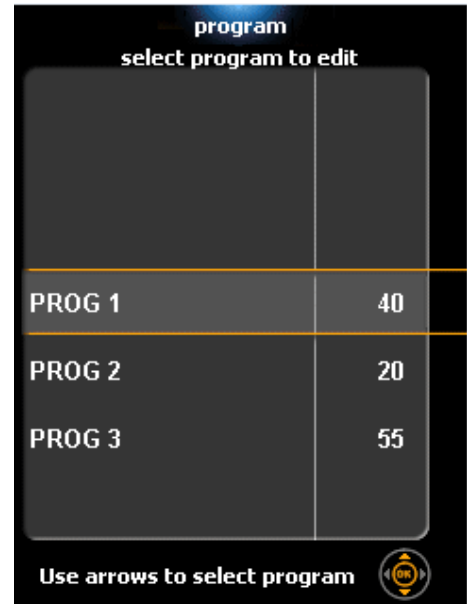
Select the first cell of the next cooking step to add another cooking step.

7.2.3 Saving the program

1. Select “saving program”.
2. Press OK.

7.3 Edit programs

1. Select "Edit program".
2. Press OK.
3. Select the required program.
4. Press OK.



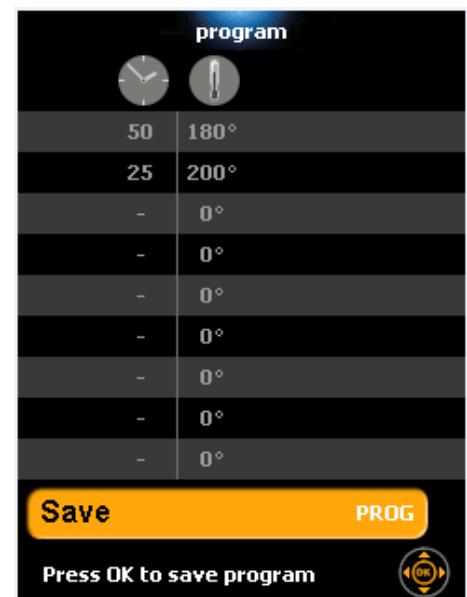
Edit the program name

1. Select the position of the character.
2. Change the character using the rotation pad.
3. Use a 'blank' to erase a character.
4. Repeat steps 1 and 2 if needed.
5. Select next.
6. Press OK.



Edit the cooking steps

1. Select the cell.
2. Press OK. The cell background turns orange.
3. Set the value using the rotation pad.
4. Press OK to close the cell.
5. Repeat steps 1 - 4 if needed.
6. Select "save program".
7. Press OK.

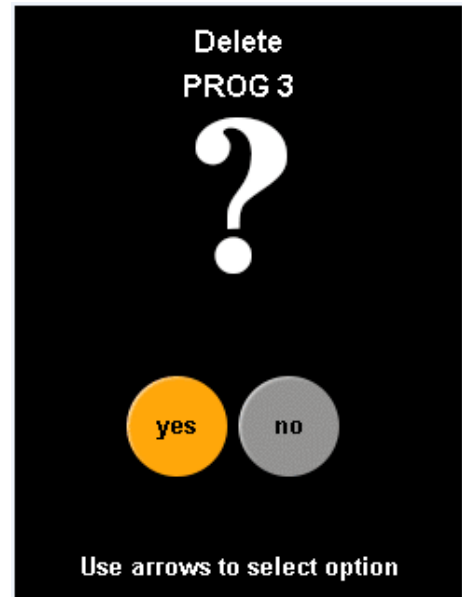


7.4 Deleting programs



Deleting of a program cannot be undone.

1. Select “delete program”.
2. Press OK.
3. Select the program.
4. Press OK.
5. Check whether the program name matches the program you wish to delete.
6. Select “yes” if this is the case. Select “no” if not.
7. Press OK.



7.5 Testing the programs

In the test-mode the program will run normally, but the settings can be changed during the process.



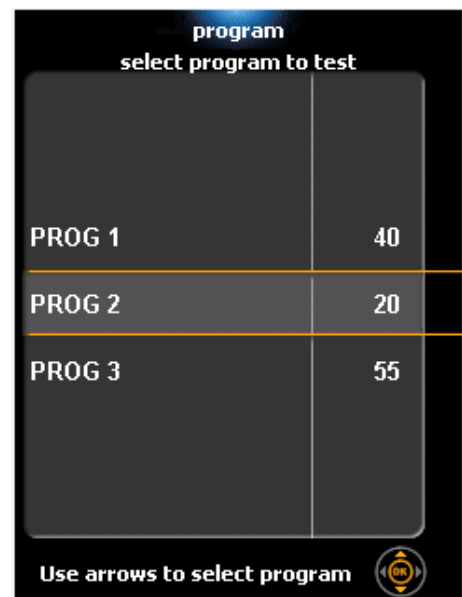
Changes that are made (during testing) in the steps that already are passed, will not affect the products in the unit. However, the changes will be stored and will be active the next time the program is executed.

The changes that are made, will be stored during the test-mode.

1. Select “test program”.
2. Press OK.
3. Select the program.
4. Press START/PAUSE or OK.

The process will be running identically to the normal execution of a cooking program. During the process the program can be changed.

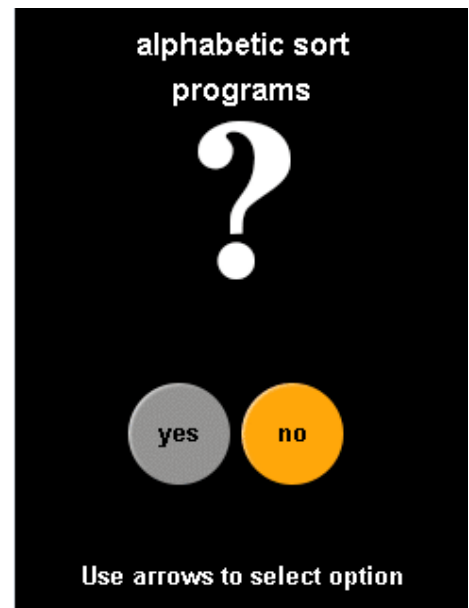
1. Press OK.
2. Apply the changes.
3. Select “save program”.
4. Press OK.



7.6 Sorting programs

This function allows you to sort programs alphabetically.

1. Select "sorting alphabetically".
2. Press OK.
3. Use arrows to select "yes".
4. Press OK.



8. CLEANING AND MAINTENANCE



WARNING

Appliance must be disconnected from the power supply during manual cleaning or maintenance and when replacing parts.

Do not use aggressive or abrasive materials. These will damage the surface which will make it more difficult to remove dirt.

Clean the inside, the removable parts and the accessories thoroughly with cleanser and water before putting the unit into use. Follow the cleaning instructions as described in this chapter.

Treat the outer surface of the interior window with a soft cleaning agent to protect the reflection layer.

Cleaning should not be delayed beyond 8 hours of service.

Wear rubber gloves when cleaning.



WARNING

Never use a water hose for cleaning. Water can seep into the unit through the ventilation holes of the unit.

8.1 Maintenance schedule

Item	Action	Frequency
Interior	<ul style="list-style-type: none"> Clean, see section 8.2. 	Daily
Interior	<ul style="list-style-type: none"> Deep Clean, see section 8.3. 	Every 18 th day
Exterior	<ul style="list-style-type: none"> Use Stainless Steel cleaning spray to remove stains, and restoring the gloss. 	Weekly



For hygiene matters and optimum state of your unit, it is advised to maintain a fixed daily cleaning schedule.

8.2 Daily Cleaning



WARNING

Accessories must be removed from the unit during the cleaning program.

The unit has been provided with 3 cleaning programs:

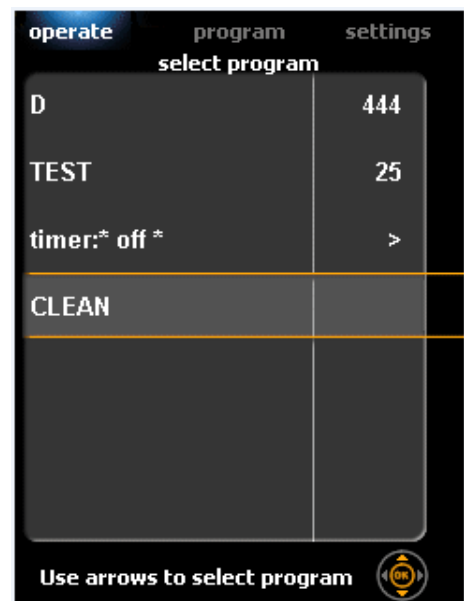
- **Quick** – The unit is slightly contaminated.
- **Daily** – The unit is moderate contaminated.
- **Deep** – Deep clean cycle (use once per 18 cleaning cycles).

CLEAN

The following steps will be executed (the cleaning program takes about respectively 40, 70 or 70 minutes).

- 1 Cool down
- 2 Rinse
- 3 Drain
- 4 Rinse
- 5 Rinse spraying arm and filter
- 6 Drain

After finishing the cleaning program, the unit switches off automatically.



8.2.1 Preparing the cartridge

1. Let the unit cool-down.
2. Take a cleaning Cartridge *ProteClean*¹.
3. Remove the cap of the bottle.

Don't punch the seal!

4. Place the Cartridge upside down in the cartridge holder.
5. Close the door.



8.2.2 Start the cleaning program (quick, daily)



WARNING

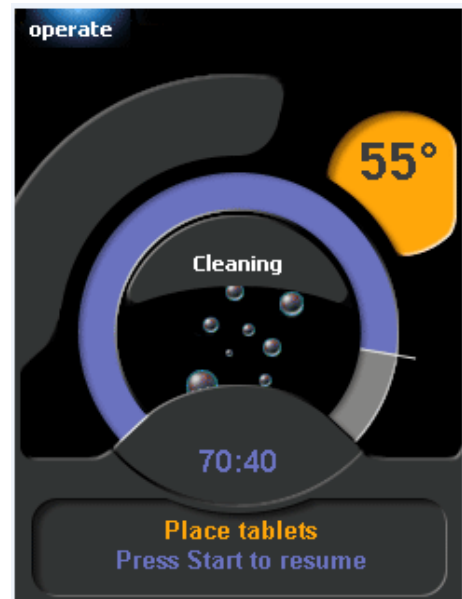
Opening the door during a cleaning program causes the unit to stop and go to fault state. The program will continue when the door is closed.

1. Remove fallen parts and rough fat residues at the drainage grate (The drainage must provide a free flow during cleaning).
2. Press the left-hand selection button.
3. Select CLEAN and press OK.
4. Select the cleaning level (QUICK or DAILY) and press OK.
5. Select YES (START CLEANING) and press OK.
6. Press START.

The Rotisserie starts cleaning. The screen shows the status of the program.

7. When finished remove the cartridge, deflector plate and bottom filter and clean those manually.
8. Inspect the Rotisserie and clean it manually if necessary.
9. Place the bottom filter and deflector plate back.

The unit is now ready for use.



Contact your supplier for the appropriate *Fri-Jado* cartridges.

8.3 Deep Cleaning



WARNING

Opening the door during a cleaning program causes the unit to stop and go to fault state. The program will continue when the door is closed.

Depending the temperatures you are operating on, pollution will be build up in time due of burning in the fat particles on the walls of the Rotisserie. This building up also occurs when you are using stuffing or marinades in your product.

¹ *ProteClean* disclaimer: In some cases a quick release of the second stage of the product can cause black stains in the stainless steel. This is nothing to worry about. A descale program with *RotiShine* will help to reduce these stains.



WARNING

Before using the Deep Clean Cartridge, first start the daily clean cycle. Doing otherwise will clog the filters. This would require a manually cleaning operation.

6. Take the cartridge out of the container.
7. Take the cartridge holder out of the container.
8. Open the Rotisserie door.
9. Take the cartridge holder and hang it on the inner door glass in the area as indicated by the arrow as much as possible to vertical inner strut.
10. For a correct fixation, clamp the cartridge holder behind the metal strip according the detail.
11. Unscrew the cap of the cartridge.
Don't punch the seal!
12. Place the cartridge upside down in the cartridge holder.
13. Close the door.
14. Press the left-hand selection button.
15. Select CLEAN and press OK.
16. Select the cleaning level DEEP and press OK.
17. Select YES (start cleaning) and press OK.
18. Press START.

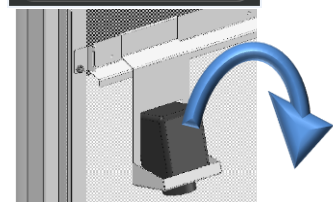
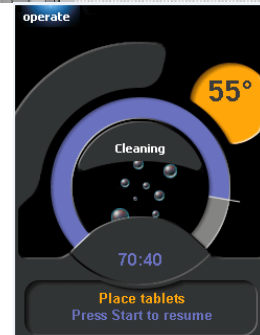
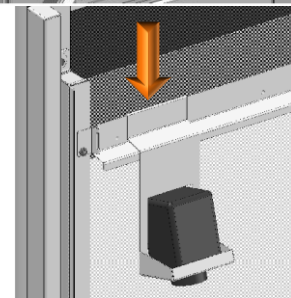
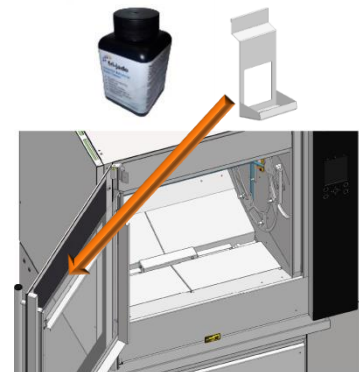
The Rotisserie starts cleaning. The screen shows the status of the program.

19. When finished remove the cartridge. The cartridge holder can remain.
20. Inspect the Rotisserie.
21. Clean the filters manually if needed.

The unit is now ready for use.



If the cartridge is not taken out before using the Rotisserie the plastic will melt and causes smoke and contamination risk.



9. MALFUNCTIONS AND SERVICE

Before you contact your supplier/dealer in case of a malfunction, there are some items you can check yourself:

- Is the power supply working properly? Check fuses and differential switch.
- Has the timer clock been properly set?

Item	Malfunction	Possible action
Control	Program do not start	<ul style="list-style-type: none"> • Check if both doors are closed correctly.
Cleaning	Leaks water during cleaning	<ul style="list-style-type: none"> • Door not closed correctly.
Cleaning	Oven not clean after cleaning cycle	<ul style="list-style-type: none"> • Not enough detergent, check supply. • No water supply, check. • Drain polluted, clean. • Drain valve not working properly, check.
Lamp	Does not light up	<ul style="list-style-type: none"> • Set OFF in manager menu. • Defect, replace.
Oven	Product is not getting done equally	<ul style="list-style-type: none"> • Try a lower cooking temperature. • Check fuses and/or the differential switch.
Oven	The oven does not heat up	<ul style="list-style-type: none"> • Open and close door. • Check fuses and/or the differential switch.
Mains cord	Damaged	<ul style="list-style-type: none"> • Replace, see section 9.1.

9.1 Replace the mains cord



WARNING

Hazardous electrical voltage.

If the mains cord is damaged, it must be replaced by the manufacturer, his service agent or a similarly qualified person in order to avoid hazards.

10. TECHNICAL SPECIFICATIONS


WARNING

Consult the identification plate to get the proper specifications of the unit. The electrical data may vary from country to country.

European Models

Model	TDR 8 AC	TDR 8+8 AC
Dimensions		
- Width	1050 mm	1050 mm
- Depth	915 mm	915 mm
- Height	1795 mm	2135 mm
Weight		
- Gross	300 kg	480 kg
- Net	250 kg	430 kg
Maximum ambient temperature	35 °C	35 °C
Sound pressure	< 70 dB(A)	< 70 dB(A)
Electrical installation		
- Voltage	3N~ 400/230 V	3N~ 400/230 V
- Frequency	50/60 Hz	50/60 Hz
- Required power	10.5 kW	21 kW
- Max. nom. current	16 A	31 A
Plug ²	CEE-form 16 A	CEE-form 32 A
Length of power cable approx.	2,20 m	2,20 m
Water connection, aerated	¾ inch	¾ inch
Water, pressure	200 – 500 kPa	200 – 500 kPa
Drain, open connection	Min. 40 mm	Min. 40 mm

American Models

Model	TDR 7 AC	TDR 7+7 AC
Dimensions		
- Width	41 inch	41 inch
- Depth	38 ½ inch	38 ½ inch
- Height	70½ inch	84 inch
Weight		
- Gross	662 lbs.	1059 lbs.
- Net	552 lbs.	948 lbs.
Maximum ambient temperature	95 °F	95 °F
Sound pressure	< 70 dB(A)	< 70 dB(A)
Electrical installation		
- Voltage	3~ 208 V	3~ 208 V
- Frequency	50/60 Hz	50/60 Hz
- Required power	12 kW	12 kW (2x)
- Max. nom. current	35.5 A	35.5 A (2x)
Plug	NEMA15-50P	NEMA15-50P (2x)
Length of power cable approx.	75 inch	75 inch (2x)
Water connection, aerated	¾ inch	¾ inch (2x)
Water pressure	200 – 500 kPa	200 – 500 kPa
Drain, open connection	min. 1 5/8 inch	min. 1 5/8 inch (2x)

² Depending on Country

Notes.

Notes.

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