

Daily - Start of day



Step 1
Check if clean cycle was executed.
Remove and dispose the cartridge.



Step 2
Remove the dispenser, deflector plates and filter screens and dispose remains.



Step 3
Rinse parts.



Step 4
Inspect the unit and clean it manually, if necessary. Remove any spots or remains in the rotisserie with a cloth.



Step 5
Open the filter. Clean the drain under the filter screens with a brush. Push it completely through the drain.



Step 6
Replace filter screens and deflector plates in the correct position, as shown by “checkpoints”, see below.



Step 7
Clean between the inner and outer glass (wipe down areas not auto cleaned) The unit is now ready to use.



Step 8
Don't forget to check the fat collector - depending on the TDR model this is, for example, a tray, drawer or bucket.

Empty if necessary.

DON'T ever pour fat down the drain!

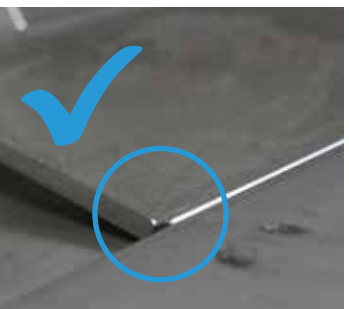
Checkpoints!



Filter screens
Check positioning and condition of the two filter screens. The filter screens should be placed as shown. Make sure the filters are clean.



Deflector plates
Make sure the four detector plates are placed in the correct position. Make sure the deflector plates are clean.



Filter screens - correct position
On both sides, the filter screens should be placed exactly as shown.



Deflector plates - correct position
Place the deflector plates as show.

Pre-heat before loading



Cooking with pre-heat
Start the pre-heating process. A sound signal will be given when the pre-heating process is ready. Load the rotisserie as stated in the next step.

Loading the rotisserie - Meat forks

Important: always wear disposable rubber gloves for food safety!



Meat forks - step 1
Insert one point of the spit through the breast of the bird near the wings. Push the other point through the leg. Do not forget to pin the wings at the same time. Repeat for other chickens.



Meat forks - step 2
Mount the spits in the rotor disk so that the breast of the chicken points towards the customer. Push the points of the spit into the appropriate holes in the left rotor disk. Put the other end into the holes in the right disk.



Meat forks - step 3
Press the rotor button on the control panel (A) Skip the next position and place the second spit. Load alternating positions to prevent an unbalanced load of the rotisserie.

Cooking



Cooking
Select the recipe and push the Play button.
A sound signal will be given when the cooking process is ready.

Unloading the rotisserie - Meat forks

Important: always wear heat protective gloves when unloading the rotisserie!



Step 1
Grab the ends of the meat fork (possibly with spit removers) and lift out of the grill.



Step 2
Tilt meat fork forward and the chicken will slide off instantly.

You can place the empty meat forks back in the rotisserie. They will be cleaned during the auto-clean process.



Step 3
Empty fat collector.

Depending on the TDR model this is, for example, a tray, drawer or bucket.

DON'T ever pour fat down the drain!

Daily - End of day



Step 1
Remove any (meat) remains from the bottom of the rotisserie.



Step 2
Select the Daily clean program. Push the Play button.



Step 3
The rotisserie is cooling down - wait until rotisserie asks to place detergent.

You can open the door to speed up the cooling down process.



Step 4
Remove the cap from cartridge.



Step 5
Place the cartridge downwards in the cartridge holder. Close the door of the rotisserie.

Don't forget to put in the meat forks as they will be cleaned during the process as well!



Step 6
Push Continue and the Daily clean will start automatically.

Once a week

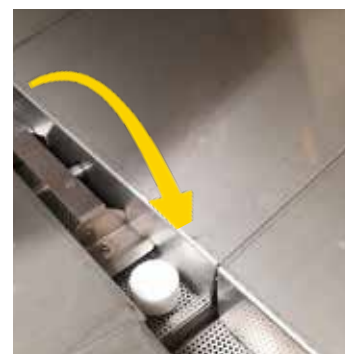
Important: always wear heat protective gloves when using Fri-Jado RotiShine



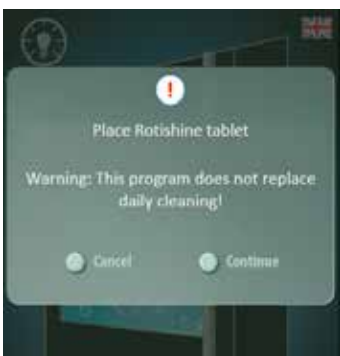
Step 1
Select the Descal program and push Play.



Step 3
The rotisserie is cooling down - wait until rotisserie asks to place detergent.



Step 2
Get one RotiShine tablet from the bucket and place it on the bottom of the rotisserie.



Step 3
Push Continue.

Warning: this program does NOT replace the daily clean!



Step 4
Remove any spots in the rotisserie with a cloth.