

# Ideal for high volume locations

## LDR-8 S Auto-Clean

**Increase production and profit, reduce labor cost, and maximize return on investment with our Large Deli Rotisserie!**

The LDR Auto-Clean has energy efficient high speed convection with double loop, perfectly roasting a batch of 32 chickens (5 lbs/basket) in just 60 minutes!

### **Fast cooking and low water consumption**

The LDR-8 S Auto-Clean reduces operational and maintenance costs. It has a surprisingly low water consumption and it does not have any door seals that need frequent replacement.

The **Cook Correction Technology** corrects alterations in the cooking cycle that are due to half-loads, overloads, or products with a difference in temperature. It measures abnormalities in the temperature curve and corrects the cycle automatically, ensuring food-safety and energy-efficient cooking.

The LDR is also available with Wi-Fi – Efficient operations, lower service costs and increased uptime: enjoy the benefits of **Fri-Jado's SmartConnect IoT-based platform**.



## Features LDR-8 S Auto-Clean

### **Top features**

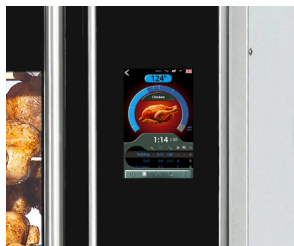
- Extremely high loading capacity
- High-speed double loop convection; energy saving technology
- Automatic cleaning system - Low water consumption
- 32 (5 lbs/basket) chicken perfectly roasted in just 60 minutes

### **Standard characteristics**

- 8 V-spit or 7 basket positions
- Rotor for up to 32 chickens (5 lbs) per batch
- Easy to use touch screen controls
- 250 programs with up to 9 cook stages per program
- Cook correction and eco-cooking save on energy use & ensuring food safety
- USB connection for easy transfer of data and programs
- Striking cooking theatre due to large glass surface and brilliant lighting
- Pass through (doors on both sides) - Avoid cross contamination
- Safety stop when opening the door during cooking
- Double glass doors, safe to touch
- Supplied on matching open underframe on casters
- Automatic cleanig system compatible with Fri-Jado rotisserie cleaning products
- SmartConnect - Optional Wi-Fi for monitoring and recipe management via the cloud based dashboard

### **Accessories**

- Meat baskets
- V-spits
- Heated grease reservoir
- Front door set for open underframe
- Trolley for V-spits
- Wall rack for V-spits



Touch screen controls



Optional SmartConnect

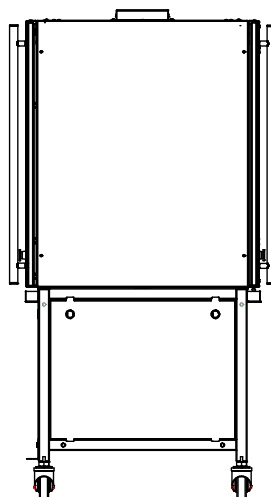
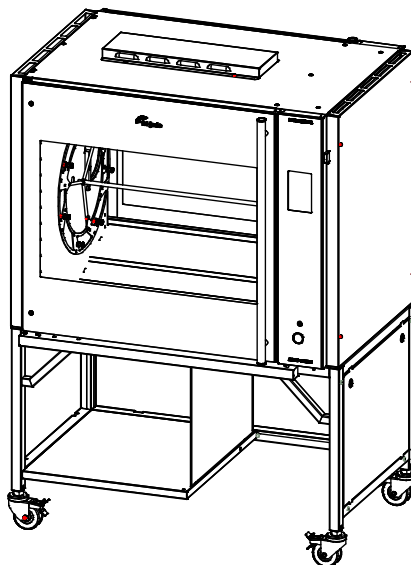
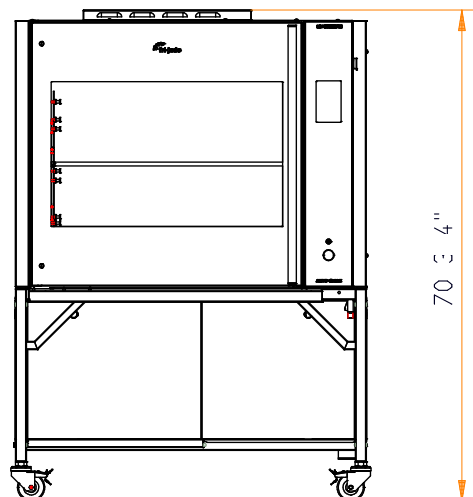
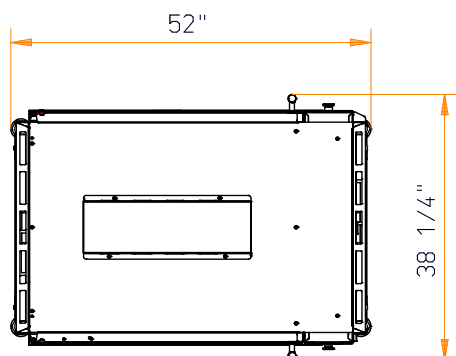


Optional heated grease reservoir



Auto-clean function

## LDR-8 S Auto-Clean



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### Dimensions

Width	52"
Depth	38 1/4"
Height on stand	70 3/4"

### Technical data

Net weight	635 lbs
Gross weight	745 lbs
Voltage	400/230 V
Phase	3~
Frequency	50/60 Hz
Required power	20,6 kW

### Additional technical data

Water connection (aerated)	3/4"
Min. water pressure	200 kPa
Max. water pressure	500 kPa
Acidity	7.0 - 8.0 pH
Chlorides	<30 ppm
Hardness*	<4 dH
Drain	min. 1 5/8"

### Water hardness and descaling filters:

A descaling filter is advised when the hardness of the water is >4° dH (4 Grains/Gal). A descaling filter is mandatory when the hardness of the water is >20° dH (20 Grains/Gal).

Specifications and technical data are subject to amendment without prior notice.

These are basic drawings. For more detailed technical information, please refer to the installation manual at [www.frijado.com](http://www.frijado.com).



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