

# 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**

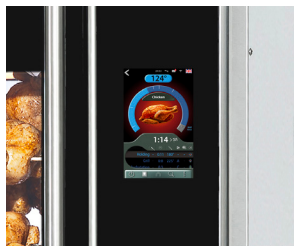
- Extremely high loading capacity
- High-speed double loop convection; energy saving technology
- Automatic cleaning system - Low water consumption
- 32 (5 lbs/basket) chicken perfectly roasted in just 60 minutes

### **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

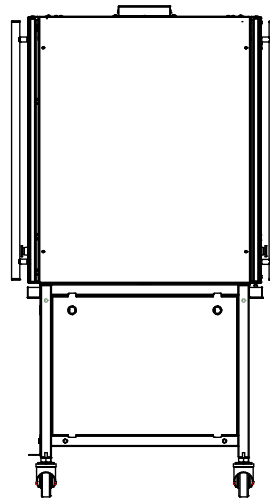
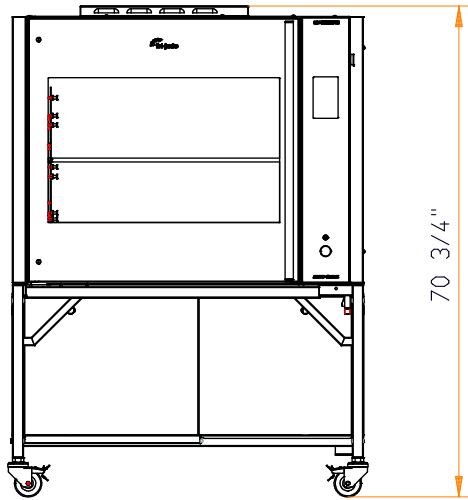
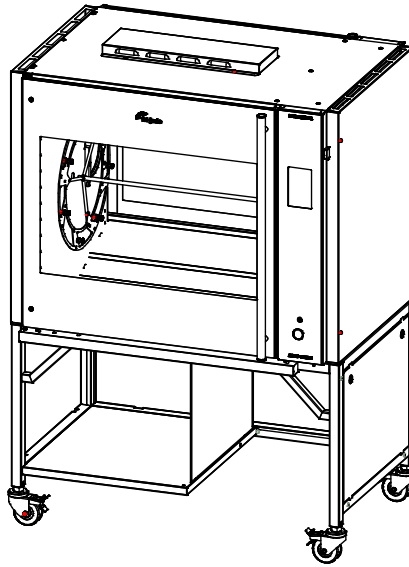
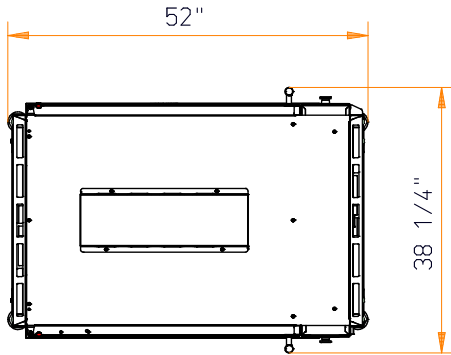


Optional heated grease reservoir



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	208 V
Phase	3~
Frequency	50/60 Hz
Required power	20,6 kW
Max. nominal current**	60 A

### 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).

\*\* Supplied without power cord and plug, with M50 cable gland (i.d. 1 5/8") Use 80 Amp fused power supply.

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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