

# Always a spotless rotisserie

LDR-8 S Auto-Clean GAS



Save at least one hour of labor every day as manually cleaning the rotisserie's cavity and accessories belongs to the past. The LDR auto-clean enables the operators to spend their valuable time on what's most important: serving customers.

The LDR Gas is a gas-powered rotisserie that offers the same advantages as the electric version: combining high speed convection with an energy efficient heat exchanger and is available in natural and propane gas. **Low average gas consumption and max 32 (5 lbs) chicken perfectly roasted in just 75 minutes!**

The LDR-8 S Auto-Clean Gas reduces operational and maintenance costs. It has a surprisingly low water consumption: **less than 14 gallon per cleaning cycle.** 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.

## Features LDR-8 S Auto-Clean GAS

### Top features

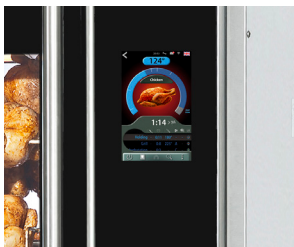
- Energy-efficient heat exchanger
- Energy savings up to 50%
- Up to 30% faster than conventional gas rotisseries
- Automatic cleaning system
- Low water consumption
- Low gas usage
- 32 (5 lbs) chicken perfectly roasted in just 75 minutes
- Optional Wi-Fi for monitoring and recipe management via the cloud based Rotisserie Dashboard
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

### Standard characteristics

- Available in natural gas and propane gas
- 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
- Safety stop when opening the door
- Double glass doors, safe to touch
- Supplied on matching open underframe on casters
- All you need is a 1 phase 208V socket & gas, and you're in business!

### Accessories

- Multi-purpose baskets
- V-spits
- Heated grease reservoir



Touch screen controls



Optional cloud based dashboard

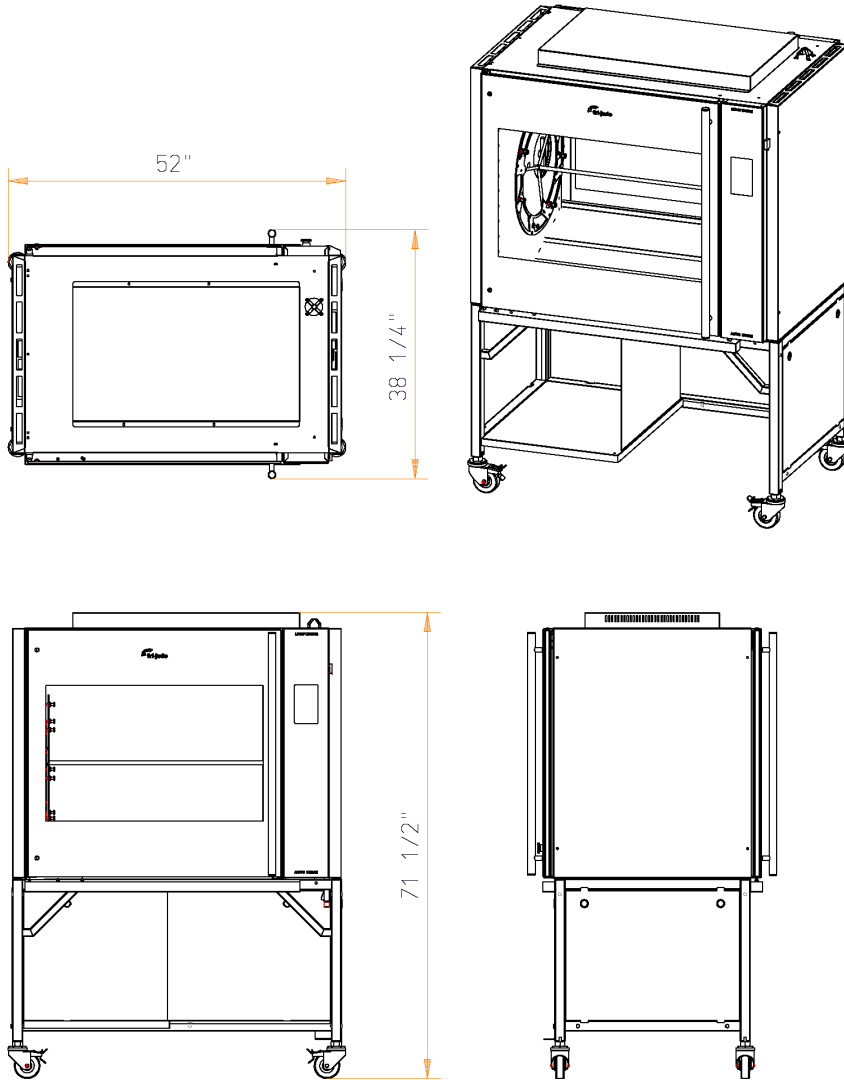


Optional heated grease reservoir



Auto-clean function

## LDR-8 S Auto-Clean GAS



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### Dimensions

|                 |         |
|-----------------|---------|
| Width           | 52"     |
| Depth           | 38 1/4" |
| Height on stand | 71 1/2" |

### Technical data

|                   |                         |
|-------------------|-------------------------|
| Net weight        | 690 lbs                 |
| Gross weight      | 800 lbs                 |
| Voltage           | 208 V                   |
| Phase             | 1~                      |
| Frequency         | 50/60 Hz                |
| Required power    | 0.9 kW                  |
| Plug              | NEMA 6-15P              |
| Gas power         | max. 82.000 BTU         |
| Gas types         | Natural and Propane Gas |
| Gas inlet (NPT)   | 1/2"                    |
| Min. gas pressure | 4" wc / 10 mbar         |
| Max. gas pressure | 14" wc / 35 mbar        |

### 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).

