



COOKING SOLUTIONS

Efficient heating and cooking capabilities with advanced technical controls covering the range of your culinary needs. Our equipment brings optimal performance with reliability.

FRIJADO

TGR 4 MANUAL - ROTISSERIES FRIJADO

The TG 4 cooks chicken and all kinds of meat cuts to perfection, and is ideal for convenience stores, butcher's shops and deli departments. Despite its versatility, the TG 4 is very easy to operate. Just set the time and temperature and start the rotisserie. The TGR features the combination of convection and infrared radiation for which Fri-Jado rotisseries are famous. This heating process creates a juicy product with an evenly cooked, crispy skin: a real taste experience.

FEATURES :

Controls with manual settings, Set time, temperature and start of the rotisserie, Efficient heat transfer reduces energy consumption.



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ACCESSORIES :

DESCRIPTION	PART NUMBER
Mutli-purpose basket	9019179
Meat fork	9010549
Oven Cleaner 500ml Spray (6 per box)	ROC6500SP

DIMENSIONS & WEIGHT:

Width mm	Depth mm	Height mm
825	590	750

SPECIFICATIONS :

Gross weight kg	Net weight kg	Voltage (volts)	Power (KW)
93	80	400/230	5.2