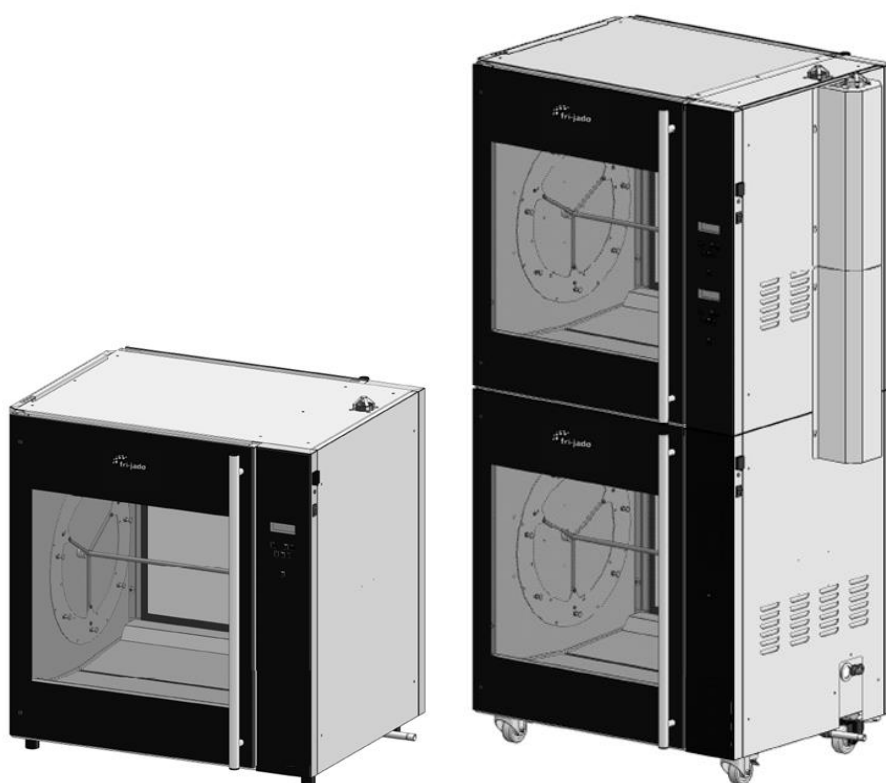


## USER MANUAL

**TDR 7 P<sup>eco</sup> Gas****TDR 8 P<sup>eco</sup> Gas****TDR 7+7 P<sup>eco</sup> Gas****TDR 8+8 P<sup>eco</sup> Gas****WARNING**

Read the instructions before using the machine.

## FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or other appliance.



**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

**Note to purchaser:**

Obtain by consulting your local gas supplier the instructions to be followed in the event the user smells gas. These instructions must be post in a prominent location.

## KEEP THIS USER MANUAL IN A SAFE PLACE FOR FUTURE USE

© 2020 Fri-Jado BV, Oud Gastel, The Netherlands.

We advise you to contact your supplier for the guarantee period and conditions. Further we refer to our General Terms and Conditions for Sales and Delivery that are available upon request.

The manufacturer does not accept any liability for damage or injury caused by failing to adhere to these regulations or by not observing the usual caution or care in actions, operation, maintenance or repair activities, even if not explicitly described in this manual.

As a result of constant commitment to improvement, it may happen that your unit deviates in detail from what is described in this manual. For this reason, the given instructions are only a guideline for the installation, use, maintenance and repair of the unit referred to in this manual.

This manual has been composed with the utmost care. The manufacturer shall, however, not be held responsible for any mistakes in this manual nor for any consequences thereof.

The user is allowed to copy this manual for own use. Further all rights are reserved and nothing in this manual may be reproduced and/or made public in any way.

**Modifications:**

In case of unauthorized modifications in or on the unit, every liability on the part of the manufacturer becomes null and void.

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## 1. INTRODUCTION

### 1.1 General

This manual is intended for the user of the TDR 7/8 P<sup>eco</sup> Gas. The features and controls are being described, along with directions for the safest and most efficient use, in order to guarantee a long life of the unit.

All pictograms, symbols and drawings in this manual apply to all available TDR-P<sup>eco</sup> GAS models.

### 1.2 Identification of the unit

The identification plate can be found on the outside of the machine, and contains the following data:

- Name of the supplier or the manufacturer
- Model
- Serial number
- Year of construction
- Country of destination
- Kind of gas
- Gas pressure
- Included gas power
- Mains voltage
- Frequency
- Electrical power consumption

### 1.3 Pictograms and symbols

In this manual, the following pictograms and symbols are used:



#### **WARNING**

Possible physical injury or serious damage to the unit, if the instructions are not carefully followed.



#### **WARNING**

Hazardous electrical voltage.



#### **WARNING**

Danger of getting injured by hot surfaces.



#### **WARNING**

Risk of fire.



Suggestions and recommendations to simplify indicated actions.



Recycling symbol.



Direction of view symbol.

## 1.4 Safety instructions



### **WARNING**

The top cover (in particular the flue tube) and the outside of the unit can be very hot.



### **WARNING**

Do not put any objects on the equipment as this may cause fire. Keep all openings free from obstacles.



### **WARNING**

Keep the opening between the equipment and the table surface free from obstacles in order to ensure good ventilation in the electrical compartment.



### **WARNING**

Risk of slippery floor: Spills may cause slippery surfaces, clean-up promptly.



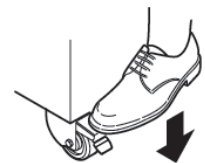
### **WARNING**

See installation instructions for grounding requirements.



### **WARNING**

Always use the brakes on both front wheels:



### 1.4.1 General

The user of the unit will be fully responsible for abiding the locally prevailing safety- rules and regulations.

The unit may be operated by qualified and authorized persons only. Anyone working on or with this unit must be familiar with the contents of this manual and carefully follow all guidelines and instructions. Never change the order of the steps to be performed. The management must instruct the personnel on the basis of this manual and follow all instructions and regulations.

The pictograms, labels, instructions and warning signs attached to the unit, are part of the safety measures. They may never be covered or removed, and have to be clearly visible during the entire lifetime of the unit.

Immediately repair or replace damaged or illegible pictograms, warnings and instructions.

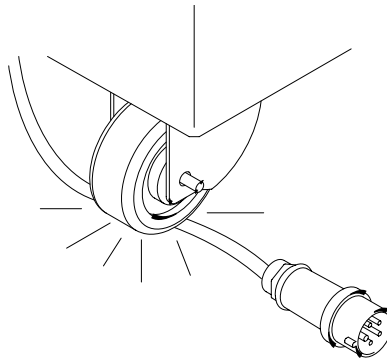
- To avoid short-circuiting, never clean the unit using a water hose. For cleaning instructions, see section 7.
- During the grill process, the unit can get very hot.
- When the door is opened the rotor stops and the heater is switched off.
- The unit must be cleaned regularly to ensure proper functioning and prevent fire hazard (over heating). Especially the back of the fan plate.
- The fat collecting drawer must be emptied regularly, to prevent overflow.
- Do not attempt to operate the unit during power failure.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

### 1.4.2 Moving

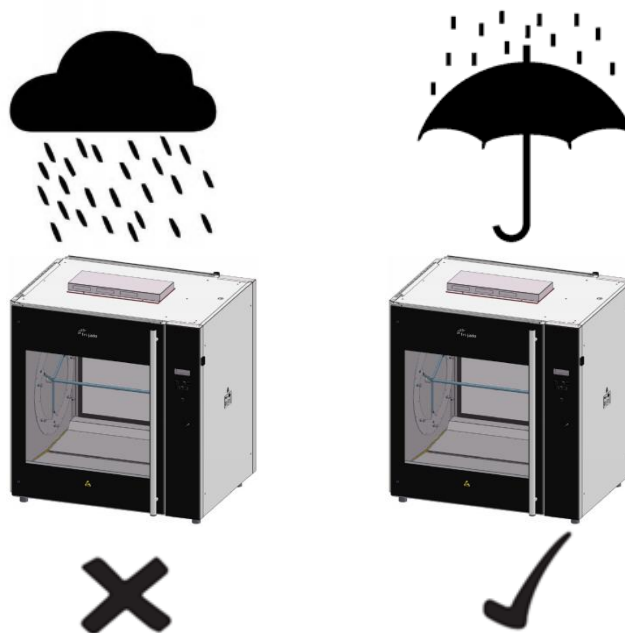
When moving the unit:

- Before moving the unit, first switch off the mains voltage by pulling the plug from the wall socket and empty the fat collecting drawer. After that, cool-down the unit for at least ten minutes.
- The units equipped with wheels are not suited to pass ledges or obstacles higher than 10 mm (0.4 inch).
- When moving the unit, always push at the center of the unit. Never on top. Never at the bottom.
- Make sure that the wheels can move freely, so they never touch the gas hose and/or the power lead.



### 1.4.3 Outdoor use restrictions

To avoid short-circuiting, the units may not be used outdoors unprotected. Placing under a screen is allowed.





## **1.5 Hygiene**

The quality of a fresh product always depends on hygiene. Especially grilling products. With the risk of salmonella contamination – especially for chicken products – you must make sure that grilled products can never be mixed with uncooked products. Also contact between grilled products and hands or tools that have been in contact with raw chicken meat, must be avoided at all times. Hands or tools that have been in contact with raw chicken meat, must be cleaned thoroughly.

## **1.6 Service and technical support**

The electrical schematics of your unit is included. In case of malfunctions you can contact your dealer/service agent. Make sure you have the following data available:

- Model.
- Serial number.

This data can be found on the identification plate.

## **1.7 Shutdown / Storage**

If the unit will not be used temporarily, follow these instructions:

- Disconnect power supply.
- Shut off external gas supply.
- Clean the unit thoroughly.
- Wrap the unit from getting dusty.
- Store, when applicable, the unit in a dry, non-condensing environment.

## **1.8 Disposal**



Dispose of the machine, any components or lubricants removed from it safely in accordance with all local and national safety and environment requirements.

## **2. DESCRIPTION OF THE UNIT**

### **2.1 Technical description**

Heating takes place by means of gas that is burnt in a heat exchanger placed in the ceiling. A fan mixes the gas and air, which mixture is ignited by means of an automatic ignition. The combustion takes place in the inner part of the heat exchanger and is therefore not visible. The flue gasses are discharged through a flue tube at the top or side off the unit. Fans ensures an equally divided heat. In order to maintain the set temperature the heat exchanger is repeatedly switched on and off during the grilling process.

During the entire process, the interior of the unit will be illuminated by halogen lamps.

The unit control keeps the temperature inside the unit fixed to level set by the operator. The control has a capability to store 99 different programs.

The rotor is being wheeled by a maintenance-free motor and gearbox. The hardened glass panes are equipped with a heat reflecting layer to keep the heat inside the grill.

The plating of the unit is made of stainless steel. The product contact parts are made of stainless steel AISI 304 (eventual with PTFE coating). The mains cable is provided with a plug.

Refer to the data plate for the applicable gas system.

### **2.2 Intended use**

The TDR has been designed for grilling meat products. Any other use will not be regarded as intended use.

The manufacturer accepts no liability whatsoever for loss or injury caused by failing to strictly adhere to the safety guidelines and instructions in this manual or due to carelessness during installation, use, maintenance and repair of the unit referred to in this manual and any of its accessories.

Use the unit in perfect technical condition only.

### **2.3 Accessories**

Your unit contains the following standard accessories:

- Meat forks.
- User manual.

For optional accessories refer to [www.frijado.com](http://www.frijado.com).

### 3. INSTALLATION AND FIRST USE

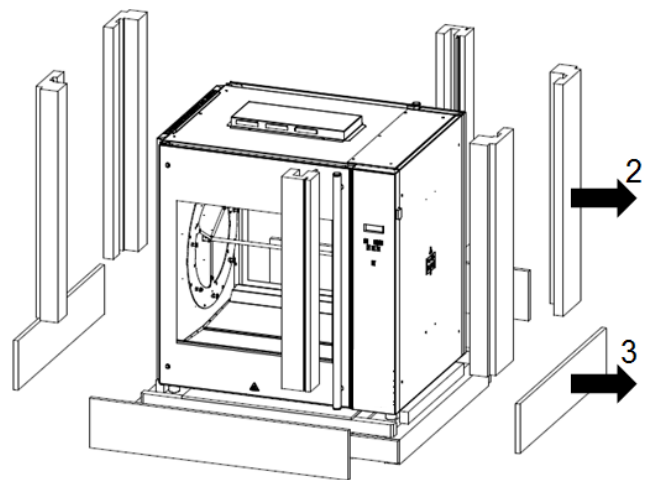
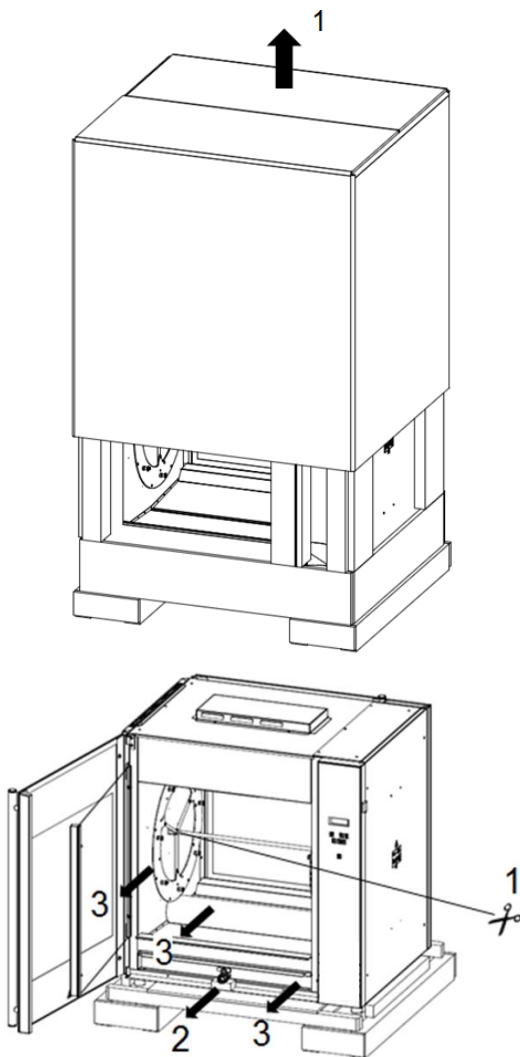


All packing materials used for this unit are suited for recycling.

After unpacking, check the state of the unit. In case of damage, store the packing material, and contact the transporter within fifteen working days after receiving the goods.

#### 3.1 Unpacking the unit

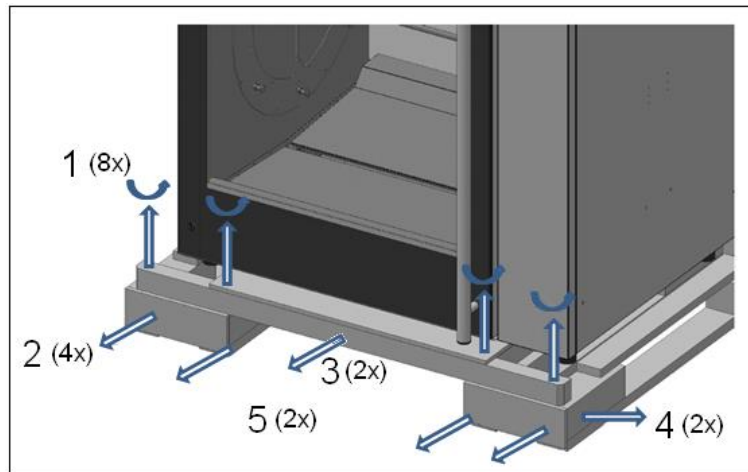
Your unit is packed in a plastic top cover, protective corners and a carton box around it. All units are placed on a wooden pallet. Around the box there are two tightening straps.



1. Cut the two transportation seals from both sides of the rotor
2. Remove the transportation block of the fat collecting drawer
3. Remove all remaining packing materials from the unit
4. Take off the standard accessories.

### 3.2 Dismantling the pallet

For proper unpacking the unit, the pallet must be taken apart.



### 3.3 Installation and positioning



**WARNING**

DO NOT USE THIS GRILL WITH ANY GAS OTHER THAN THE ONE SHOWN ON THE MODEL RATING PLATE.



**WARNING**

Position the unit on a flat and horizontal surface. A temporally inclined plane of maximum 5° is allowed.



**WARNING**

Install the equipment in a sufficiently ventilated room in order to prevent concentrations of harmful substances in that room.



**WARNING**

Always install the equipment under a ventilated cooker hood.



**WARNING**

The equipment is not suitable for direct connection to an air duct.



**WARNING**

The wall socket and the gas provisions are to be installed by a registered installer in accordance with the current national and local regulations.



**WARNING**

Settings on the gas equipment are secured by the manufacturer and should under no circumstances be broken by the installer. Settings must not be changed.



**WARNING**

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of the appliance.


**WARNING**

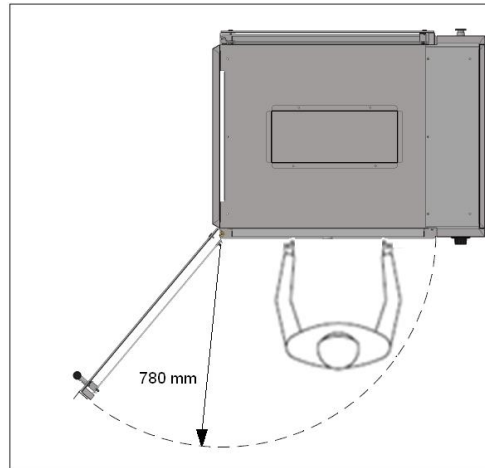
Electric shock hazard. Grounding instructions: only connect the appliance to an alternating current provided by a grounded wall socket, with a mains voltage in accordance with the information indicated on the data plate of the appliance.

It is the consumer's responsibility to make sure the electrical installation conforms with current national and local codes and wiring regulations.

Do not use a multi plug or extension cord. Such can result in fire, electrical shock, or other personal injury.

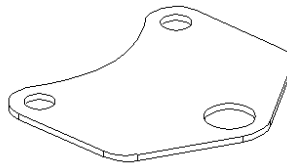
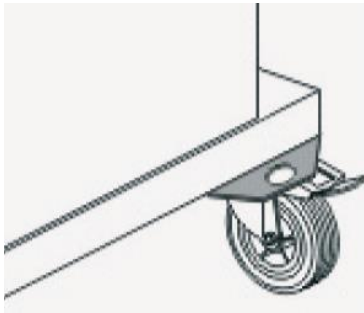
Failure to follow these instructions can result in death or serious injury.

- The user must have sufficient freedom of movement to properly operate the unit



- The minimum free distance to combustibles and Non-combustibles must be at least 100 mm (4 inch).
- During grilling, the glass panes will get very hot. While positioning, keep the unit out of children's reach.
- The gas connection has an outside diameter of ½ inch. The gas connection must be mounted by a registered installer.
- The oven must be installed so that the flow of combustion and ventilation air will not be obstructed. Make sure there is an adequate supply of air in the room to allow for that required combustion of gas of the oven chamber.
- Keep the space around the bottom and the ventilation opening in the top of the TDR free from obstacles to guarantee a good air flow in the electrical compartment and combustion chamber.
- The unit has a mains plug, and must be connected to a wall socket with the proper mains voltage. The wall socket must be mounted by a certified electrician.
- Appliance is for use only with the specific legs or casters specified by the manufacturer.
- In case of a wheeled unit, the floor must be flat and leveled.
- North American units must be installed conform local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable, including:
  - i) The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).
  - ii) The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

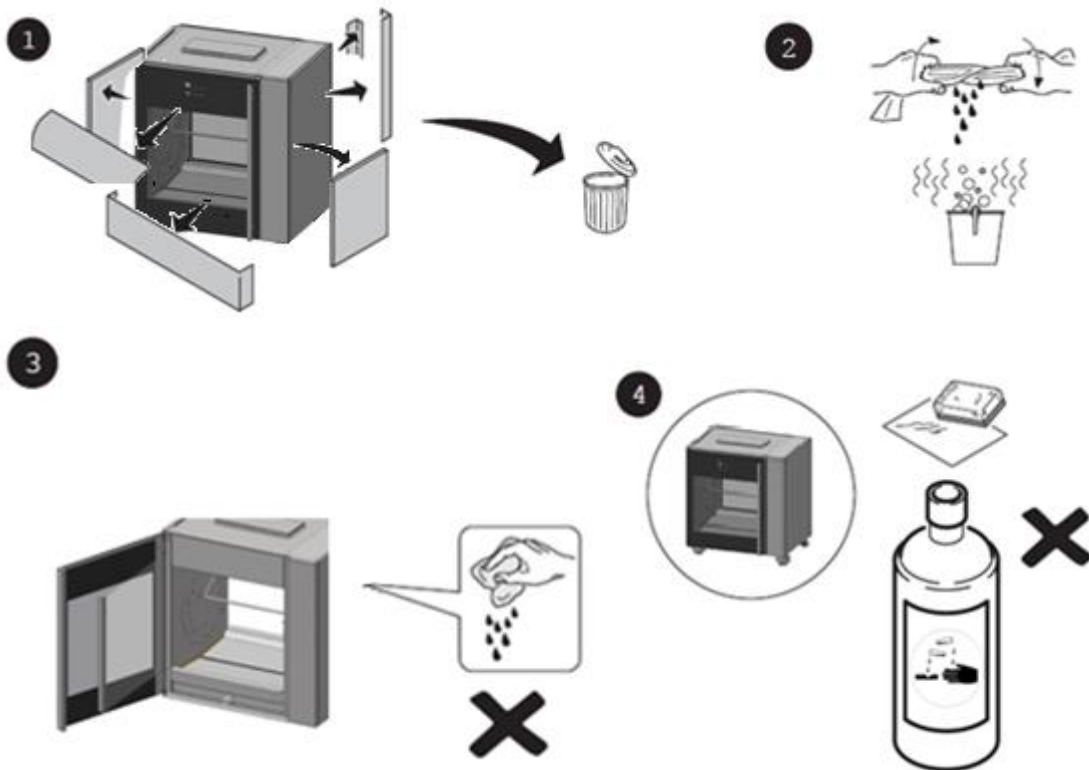
- North American units must when installed be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electric Code, NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.
- North American units equipped with casters must be installed with connectors that comply with the Standard for *Connectors for Movable Gas Appliances*, ANSI Z21.69 • CSA 6.16. This connection must include a quick disconnect device that complies with the Standard for *Quick Disconnect Devices for Use With Gas Fuel*, ANSI Z21.41 • CSA 6.9.
- Adequate means must be provided to limit the movement of the appliance without depending on the connector and quick-disconnect device or its associated piping to limit the appliance movement. The restraining device should be attached to the appliance tether bracket.

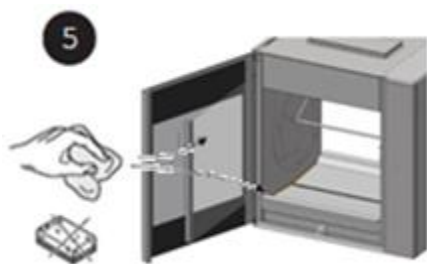


restraining suggestion

### 3.4 First use

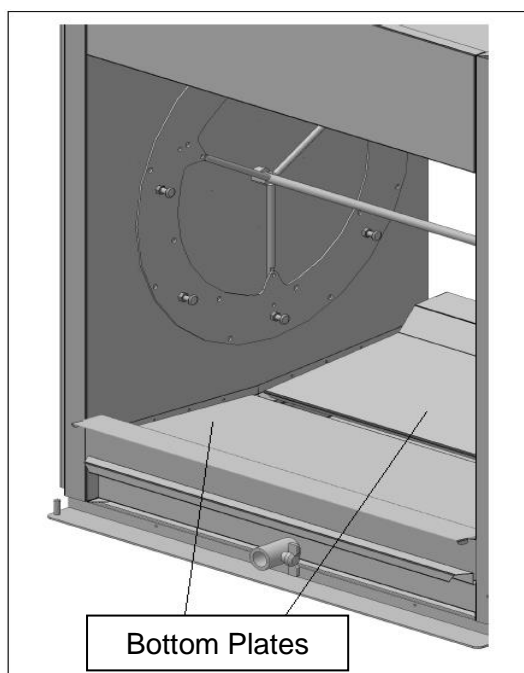
When using the unit for the first time, clean the interior thoroughly with soap suds and heat up the unit, see section 3.4.1. After commissioning discoloration of the cooking/grilling area can occur.





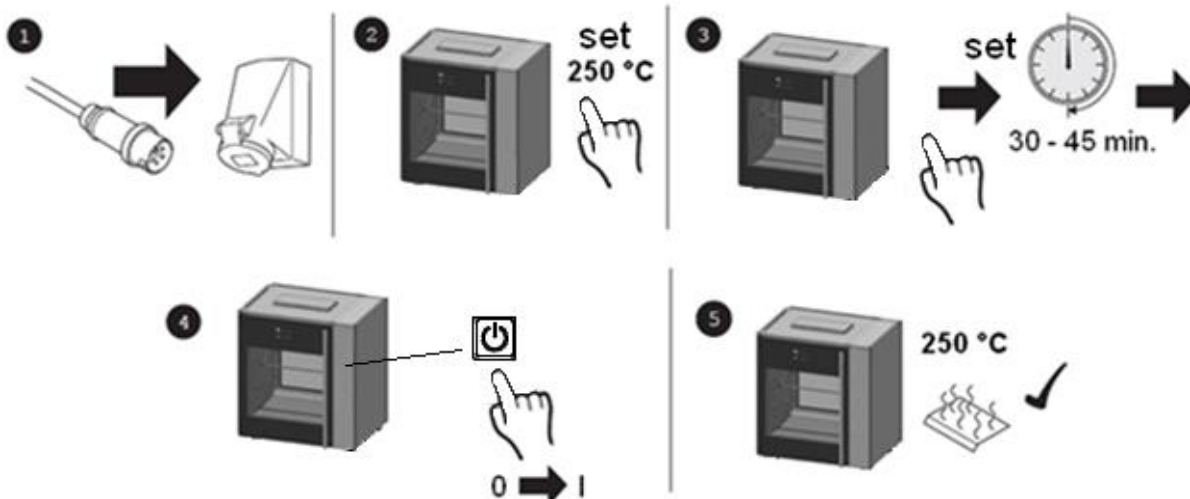
The cleaning remains will find its way to the fat collection drawer, so this drawer must be cleaned and emptied after cleaning the unit.

- Place the bottom plates in the grilling compartment.



### 3.4.1 Metal odor

To remove the metal odor that will appear at first use, the unit must be heated at the maximum temperature (250°C/482°F) for at least half an hour ( a “first use” program is pre-set at position 99, automatically deleted after completion).



## 4. OPERATION AND USE



### WARNING

Hot glass, grease and parts can cause burns. Use with care when operating and servicing the unit.



### WARNING

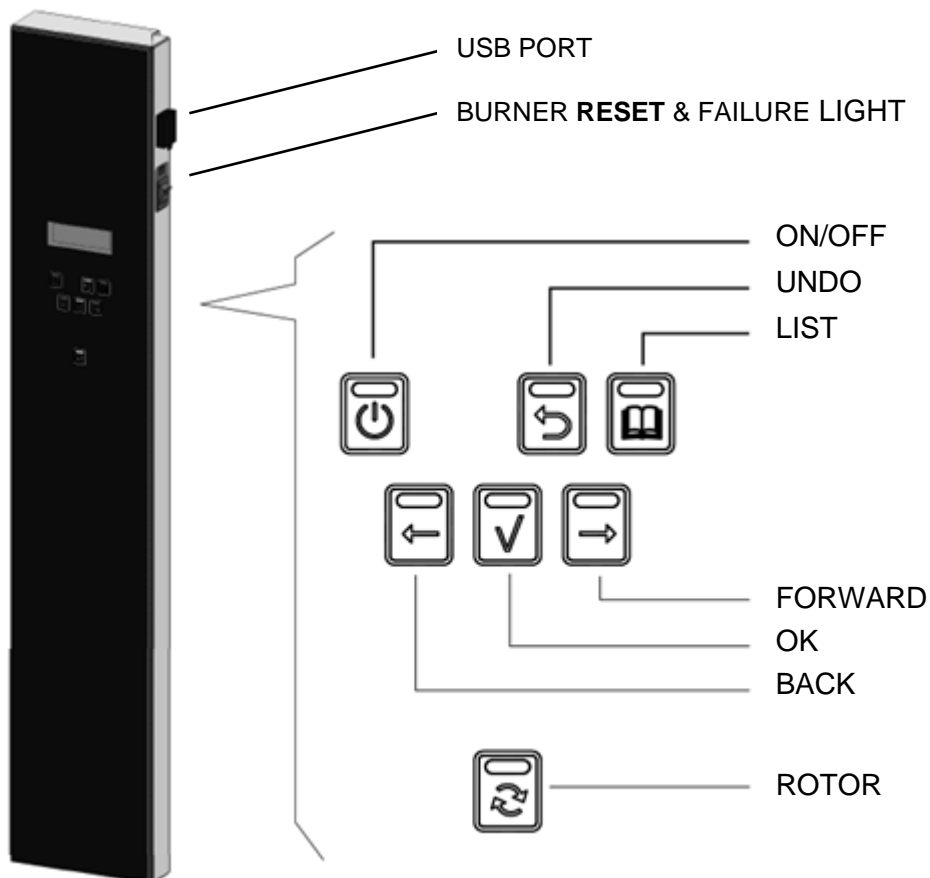
Check the grease drawer after each cooking process and empty already when about half full to avoid overflowing.



### WARNING

In the event a gas odor is detected or people get unwell in the vicinity of the unit, shut down the unit with the main shut of valve and contact the local gas company or gas supplier for service. Ventilate the area thoroughly.

### 4.1 Control Panel

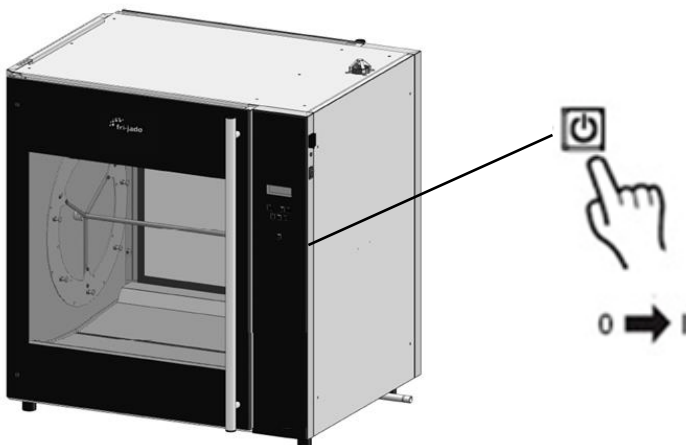


### Functions of the controls

Button	Function
ON/OFF	Switching the unit on / off
UNDO	Go back to previous menu
LIST	Recipe / Programming modus
FORWARD	One step ahead in setting
ROTOR	Switching the rotor on
OK	Acknowledge a function or change
BACK	One step back in setting
RESET	Reset the gas burner controller (switching on & malfunction, see section 8)



## 4.2 Switching-on the unit

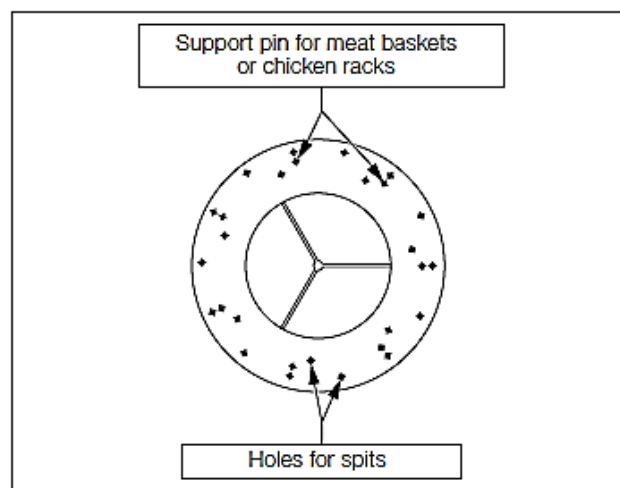


## 4.3 Loading the rotisserie

First select a program (see section 5).

When the door is open press the rotor button to activate the rotor. This allow easy loading or unloading the products.

Whilst loading the unit, make sure that the rotor gets evenly loaded, so that the mass of the products is evenly spread over de rotor, causing an equal balance. Do not allow empty meat forks, meat baskets and chicken racks etc. in the grilling process.



### 4.3.1 Loading the rotisserie using meat forks

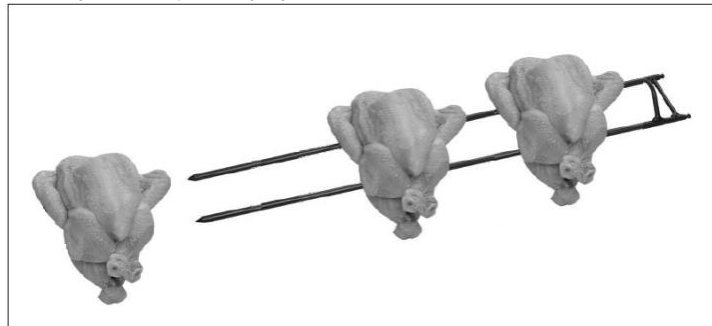
The unit will be equipped with a set of meat forks.



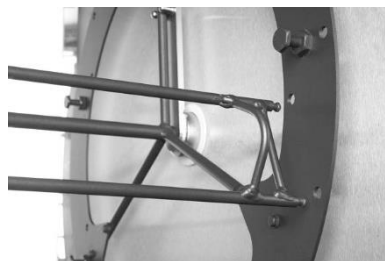
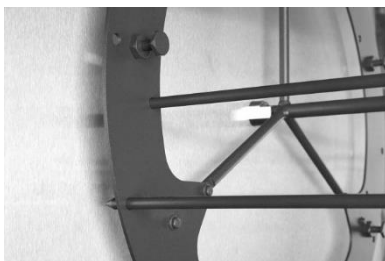
Whole uncut chickens should always be grilled using the meat forks. This way their natural fat will baste each other, giving a perfectly slender cooking result. Refer to the You-Tube movie: "Fri-Jado instruction for binding and loading chicken".



For preparing chicken or any other poultry, you can work as follows:



1. Insert one point of the meat fork through the chest at the position of the wings. Insert the other point through the drum sticks. Don't forget to include the wings.
2. Leave some space between the products, for an even exposure and browning.
3. Put the meat forks onto the rotor disks in such a way that during grilling the chicken breasts face the operator.
4. Put the points of the meat forks through the appropriate holes in the rotor disks.

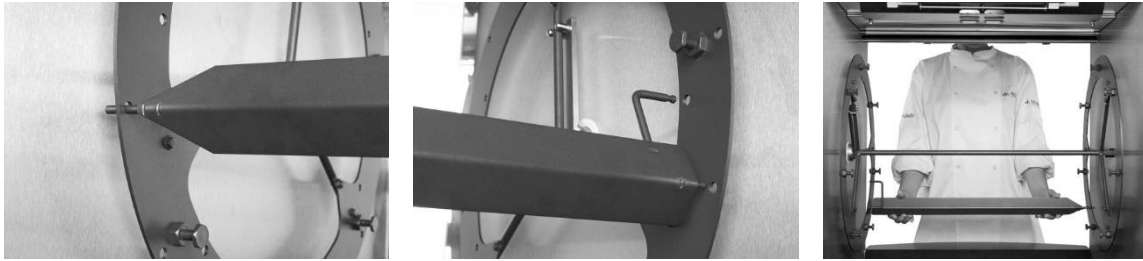


5. The other end of the meat forks must be put through the corresponding holes in the opposite rotor disk.
6. To insert the remaining meat forks in the unit, act as follows:
  - Switch-on the unit using the on/off button.
  - With the door opened, use the rotor button to move the rotor to easily insert the next meat fork. Keep the rotor button pressed until the rotor reaches the desired position. To load the next meat fork, press the rotor button to rotate the rotor to the next loading position.
  - Repeat these steps, until all products are loaded.

### 4.3.2 Loading the rotisserie using V-shape spits (accessory)

If you are using V-shape spits act as follows:

- Place the skewer into the small outside hole on the rotor end plate on your left (as you face the oven). The back of the V-shape spit should be pointing towards you.



- Fit the other end on the spit into the small corresponding holes on the rotor end plate on your right (as you face the oven).
- Make sure the spit is level. If spit is not level make sure you are using the correct holes on the rotor end plates.

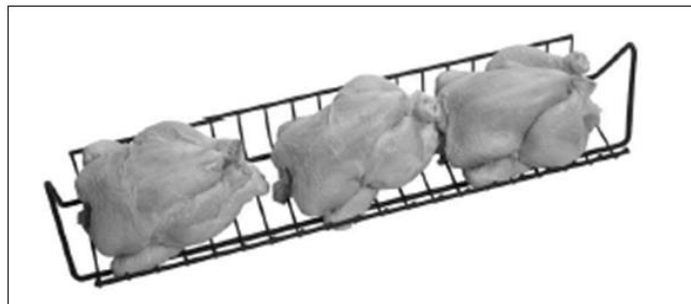
### 4.3.3 Loading the rotisserie using meat baskets (accessory)

If you are using meat baskets act as follows:

- Attach the meat baskets to the appropriate pins. Make sure the accessory is level.



- Whilst loading the unit with meat baskets, you must see to it, that the rotor gets evenly loaded, so that the mass of the products is evenly spread over the rotor, causing an equal balance.
- Also see to it that no meat parts are sticking out of the baskets



#### 4.3.4 Loading the rotisserie using two different accessories



##### **WARNING**

After loading the rotor, at least make ONE full rotation, and check whether the rotor can spin without obstructions.

If you want to load the unit using two different accessories at the same time, always fill the rotor with ONE accessory fewer than the maximum allowed quantity. See to it that accessories of the same type are placed consecutively.

#### 4.4 Grilling time

Grilling time depends on a number of factors:

- The ambient temperature and draft in the direct vicinity of the unit.
- Grilling temperature.
- The initial product temperature.
- The sort of meat (fat or lean) and with or without additives.
- The mass and shape of the product.
- The total amount of meat to be grilled in one grilling cycle.
- The end result.

#### 4.5 Taking out the products

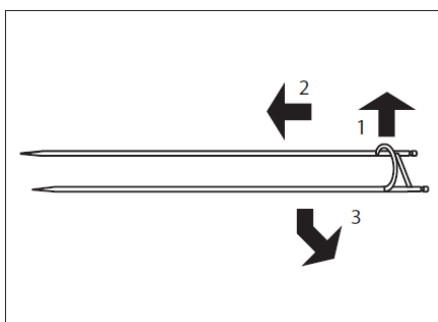


##### **WARNING**

After the grilling, the interior of the unit and the glass panes are very hot. Always use oven gloves when taking out the meat forks or other accessories.

##### 4.5.1 Taking out the meat fork

When taking out the meat forks, it is best to act as follows:



1. Hold the meat fork firmly.
2. Slightly lift the end with the grips and shift the meat fork into the direction of its points. This releases the meat fork.
3. Take the meat fork at its other end and take it out of the unit.
4. Remove the products from the meat fork.



Refer to the You-Tube movie: “Fri-Jado instruction for unloading chicken from a rotisserie”.

##### 4.5.2 Taking out the V-shape spit (accessory)

For taking out the V-shape spit you can use the same principle as described in section 4.5.1.

### 4.5.3 Taking out the meat basket (accessory).

When taking out the meat basket from the TDR it is best to act as follows:

1. Slightly lift both ends of the meat basket.
2. Move the basket towards either the left or right hand side of the unit. This action unlocks one end of the basket.
3. Move the unlocked end towards you and take out the basket from the unit.

Depending on the number of prepared products you may have to empty the baskets before they can be removed.

### 4.6 Emptying grease drawer



#### **WARNING**

Check the grease drawer after each cooking process and empty already when about half full to avoid overflowing. Push the grease drawer completely into the unit after placing it back to prevent damage to the window.



#### **WARNING**

Grease will be hot immediately after cooking. Allow grease to cool or use extreme caution and wear insulated gloves or safety mitts.



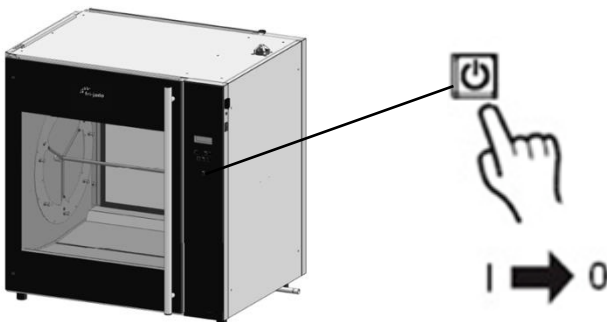
Drain valve open. (Handle horizontally)



Drain valve closed. (Handle vertically)

1. Open the door and slide the grease drawer out about 130 mm (5 inch).
2. Provide a suitably large bucket or vessel under drain valve and open valve handle.
3. Close drain valve when empty.
4. Push the grease drawer completely into the oven after placing it back to prevent damage to the window.
5. Close the door.

### 4.7 Switching-off the unit

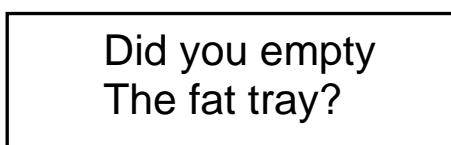
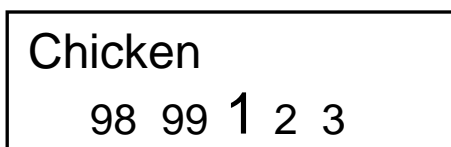
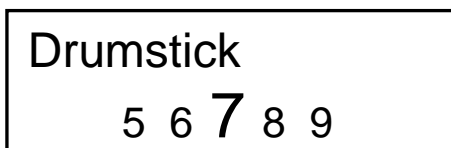
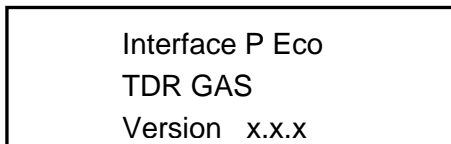


## 5. OPERATION



Buttons are lit when functional.  
Reset the gas burner controller when indicator light is on.

### 5.1 Operation of the rotisserie



1. Press Start.
2. Display shows Fri-Jado logo.
3. Display shows software version.
4. Display shows latest cooking program.
5. Reset the burner controller.
6. Use the arrow buttons for program selection.
7. Display shows selected program.
8. Confirm the selected program.
9. After loading, close the door.  
A reminder to empty the fat tray appears.



Refer to section 5.2 for pre-heat options.

LOAD  
or START



180°C 0:59



1 Chicken  
230°C P123 0:60

1 Chicken  
230°C P123 0:55



UNLOAD

Measure Core Temp.

10. After loading, close the door.

**Note:** press OK or open the door to stop the signal.

**Note:** Screen 9 and 10 alternate each 5 seconds.

11. When loading: press the rotor button to turn the rotor.

12. Press OK to confirm.

13. Display show programmed temperature and time (hour : min).

14. Check burner status.

15. (Optional) Press OK button for the actual temperature and time (shows about 2 seconds).

16. During the last minute the time blinks.

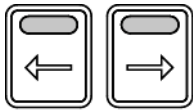
17. Display show the remaining time, the interval is 5 seconds.

18. Open the door.

19. A reminder to measure the core temperature appears.

**Note:** Screen 18 and 19 alternate every 5 seconds.

2 Chicken  
:00 Add time?



 **UNLOAD**



Chicken  
98 99 1 2 3

20. (Optional, visible for 5 min.) request for additional time (minutes) after opening the door.

**Note:** Add time is only available when activated in the service menu.

21. (Optional) press right arrow for one minute increase, press left arrow for one minute decrease.  
When activated program continues at step 13.

22. Program ready, open door.

23. Press the rotor button to rotate the rotor.

24. Close the door (if required clean the unit).

25. Display shows the last operated program.

## 5.2 Operation options

### 5.2.1 Pre-heat function

Only when selected in the Manager Menu.

**138°C** Preheat

**LOAD**  
or **START**

1. Display shows the actual pre-heat temperature.

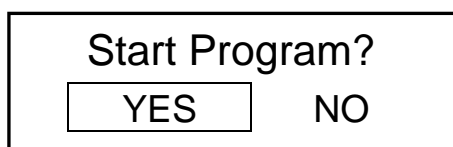
2. Pre-heat ready (unit returns a sound signal).  
**Note:** press OK or open the door to stop the signal.

Display shows the next step of the program.



### 5.2.2 Continues pre-heat function

Only when selected in the Manager Menu.



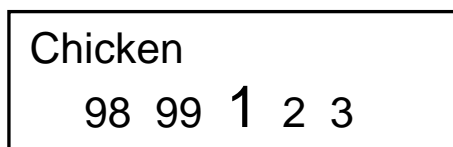
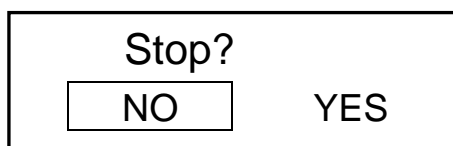
1. Display shows the actual pre-heat temperature.

2. Pre-heat ready (unit returns a sound signal).  
**Note:** press OK or open the door to stop the signal.

Press the OK to start the program.  
Display shows the next step of the program.

Select NO and press the OK to continue with pre-heating.

### 5.2.3 To end a running program



1. Press and hold ON/OFF for 3 seconds.

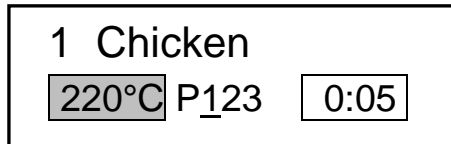
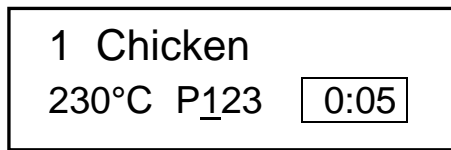
2. Make a choice with the arrow buttons.

**Note:** Select NO to abort ending the program.

3. Confirm the selection. (Within 5 seconds).

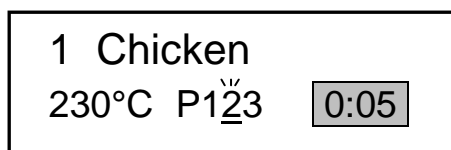
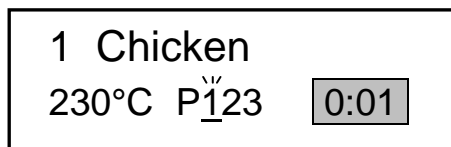
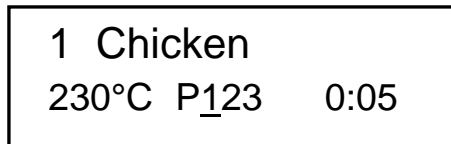
4. Display shows the last operated program.

### 5.2.4 Check the actual temperature



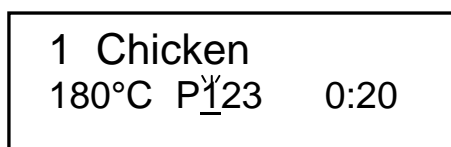
1. For example: Check the current temperature in program 1 Chicken, step 1.
2. Press the OK button.
3. The display shows during 3 seconds the actual temperature.

### 5.2.5 Check the remaining time in a program



1. Use the arrow buttons to show the remaining time pro step.
2. Time left at step 1 (first digit blinks).
3. Time left at step 2 (second digit blinks).

### 5.2.6 Show all actual program information



1. Display shows actual program. (step one is active).
2. Press List button.

180°C 0:20



P	180	0:07	3	230	0:05	0:05	
1	180	0:20	0:20	H	085	0:10	0:10
2	210	0:10	0:10	C	+ 00:00:00		



1 Chicken  
180°C P<sub>123</sub> 0:20

3. Display shows the programmed temperature and time.

4. Press List button again for additional information.

5. Display shows the programmed steps and remaining times in one overview.

(Step – temperature – program time – actual time)

P: Preheat  
1-3: Program step  
H: Holding  
C: Cook correction

6. Press the OK button to update the screen  
(automatically refreshed every 15 seconds).

7. Press List button to go back.

8. Display returns to the original operating display.

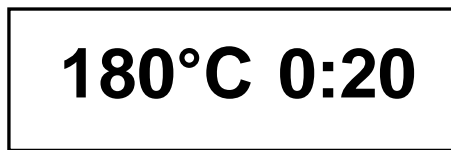
### 5.2.7 Eco function

1 Chicken eco  
180°C P<sub>123</sub> 0:20

Optional: only available when activated in the manager and service menu.

In the ECO mode the accumulated heat in the cavity will be used to cook the product. Depending on the settings, the product and program an energy saving of 5% can be achieved.

### 5.2.8 Cook correction



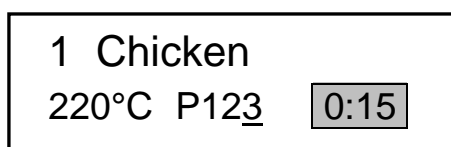
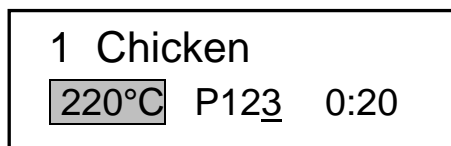
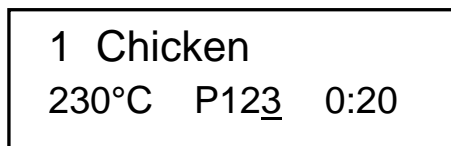
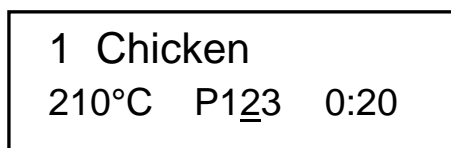
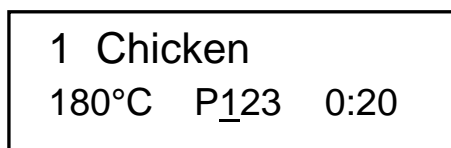
Optional: only available when activated in the manager and service menu.

Cook correction: Depending on the load of products the cooking time will be automatically adjusted.

The first cook is the reference cook and will be used to fix the correct parameters.

The activation of the cook correction is NOT visible in this display.

### 5.2.9 Display information



1. Display shows the programmed temperature and time.
2. Press the list button.
3. Display shows after 3 seconds cooking step + temperature + time.  
**Note:** the current cooking step is underlined.
4. Use arrow button for next screen.
5. Cooking step 1 is finished, sound signal is returned.  
Display shows next cooking step + temperature + time.
6. Cooking step 2 is finished, sound signal is returned.  
Display shows next cooking step + temperature + time.
7. Display shows the actual temperature  
**Note:** the actual temperature blinks.
8. Display shows the remaining time.  
**Note:** the remaining time blinks, after 5 seconds the original display is shown again.

## 6. MANAGER MENU

### 6.1 Manager menu items

<b>Programming</b> New Edit Delete Copy	<b>Parameters</b> Pre-Heat Preheat temperature Holding Holding temperature Cook correction* Eco function* Language Big digits Sound preheat Sound step Sound done	<b>Change pin</b> <b>Clock</b> <b>Transfer</b> <b>Version</b> <b>USB</b> Reading recipes Store recipes
---	--	--

\* Only visible when selected in the service menu.

### 6.2 Programming the rotisserie

Possible programming steps:

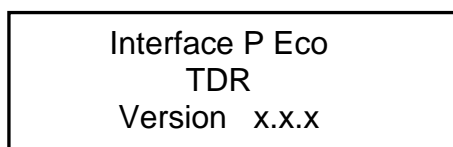
- Preheat
- Step 1
- Step 2
- Step 3
- Holding



1. Start the unit.



2. Logo appears.



3. Unit information appears.



4. Last used program appears.



5. Press the list button.

Pin 0 - - -  
Give User PIN code



Pin 1 - - -  
Give User PIN code



Pin \*0 - -  
Give User PIN code

MANAGER MENU  
... **Programming** ...



RECIPES  
**NEW** ...



6. Enter the User PIN code.

**Note:** the original PIN code is 1111.  
The operator can change the User PIN code.

7. Use the arrow button to enter the PIN code.

8. Press the arrow right button to change the first digit.

9. Press the OK button to confirm.

10. The next digit is activated.  
Change as required using the arrow button.  
Confirm with the OK button.  
Repeat for the other digits.

11. Manager menu is activated.  
Use the arrow buttons to toggle between the sub menu's.

12. Select "Programming" and Press the OK button to confirm.

13. Use the arrow buttons to select a new or existing recipe.


14. Press the OK button to confirm.

10

Choose new number




10 A-----

ABC  for others





10 TEST



10 TEST

Preheat Y Temp 210°C

15. The first available number is shown.

**Note:** use the arrow right button to select the next available number.

16. Press the OK button to confirm.

17. Enter the recipe name.

Use the arrow button to change the character.

**Note:** ABC can be changed with the use of the list button into lower / higher case or special characters.

18. Press the OK button to confirm.

19. The new recipe name is shown

**Note:** To change the name of the recipe use the back arrow button and press the OK button.

20. Press the OK button to confirm.

21. Set the preheat function and temperature (default set on 210 °C / 410°F). Press the left arrow button and the OK button to change the pre-heat setting.

**Note:** Pre-heat is only available when activated in the parameter list.

Preheat functions:

Y: Yes

N: No

C: Continuously



10 Step 1  
Temp 1 - - °C



10 Step 1  
Temp 21 - °C



10 Step 1  
Temp 215 °C



10 Step 1  
Temp 215 °C Time 1 - -



22. Press the OK button to confirm.

23. Set the “step 1” temperature.  
Starting with the first digit.

24. Use the arrow buttons to  
increase/decrease the value of the  
selected digit.

25. Press the OK button to confirm.

26. Set the second digit.

27. Press the OK button to confirm.

28. Set the third digit.

29. Press the OK button to confirm.

30. Set the “step 1” time.  
Starting with the first digit.

**Note:** Enter the time in minutes.

31. Use the arrow buttons to  
increase/decrease the value of the  
selected digit.





10 Step 1  
Temp 215 °C Time 21 -



10 Step 1  
Temp 215 °C Time 210



10 Step 1  
Temp 215 °C Time 210  
← → ✓

10 Step 2  
Temp 1 - - °C

10 Holding  
Temp 85 °C Time 999  
← ✓

32. Press the OK button to confirm.

33. Set the second digit.

34. Press the OK button to confirm.

35. Set the last digit.

36. Press the OK button to confirm.

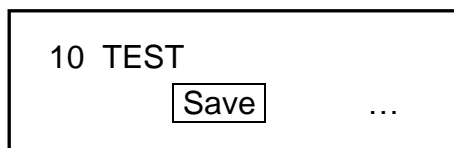
37. The Step is now completed.

Select the right arrow and press the OK button to go to the next step.  
Select the left arrow button and press the OK button to go back to the last setting.  
Select the ✓ and press the OK button to finish programming.

38. Program the next step (when required).  
See step 1 for the procedure.

39. After step 3 or when entering no time at step 2 (or 3) the holding step will appear.  
Set the temperature and time as required.

**Note:** Set the time to 999 for continuous operating.  
Only available when activated (refer to section 6.3).



40. When ready programming press the OK button to confirm.

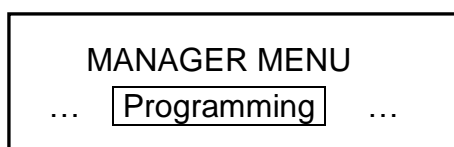
41. Save the finished programs.

**Note:** if the program is not saved all changes are lost!



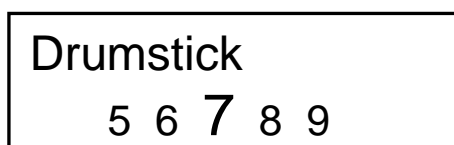
42. Press the OK button to confirm.

43. The screen returns to the RECIPES menu.



44. Press back to enter the manager menu.

45. Manager menu appears.



46. Press back to enter the user menu.

47. The last program used is shown.

## 6.3 Programming parameters



Pin \* \* \* \*

Give User PIN code



MANAGER MENU

... Parameters ...



Language: Dutch

... NEXT PAR. ...

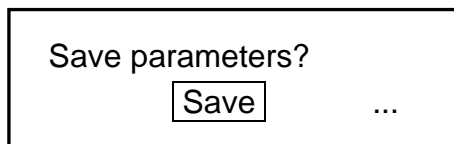
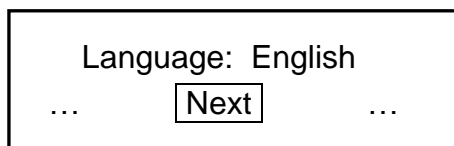


Language: Dutch

Change ...



1. Press the list button.
  2. Enter your user PIN code.
  3. Press the OK button to confirm.
  4. Press the arrow buttons to select Parameters.
  5. Press the OK button to confirm.
  6. Press the arrow buttons to select Change or Previous.
- Press the OK button to select the next parameter.
7. To change the language, select Change.
  8. Press the OK button to change.



9. Use the arrow buttons to select Change, Next or Previous.

Press back to enter the manager menu.

10. Press the OK button to confirm or select Discard to cancel.

11. Use the arrow buttons to select the other settings:

<b>Big Digits</b>	YES/NO:	Default set at YES
<b>Sound preheat</b>	Sound T1-T3 Volume 1-4	Default set at T1 Default set at 2
<b>Sound Step</b>	Sound T1-T3 Volume 1-4	Default set at T2 Default set at 1
<b>Sound Done</b>	Sound T1-T3 Volume 1-4	Default set at T3 Default set at 3
<b>Preheat</b>	YES/NO:	Default set at NO
<b>Preheat Temperature</b>	50-250 °C (122-482 °F)	Default set at 210°C (410°F)
<b>Holding</b>	YES/NO:	Default set at YES
<b>Holding Temperature</b>	50-250 °C (122-482 °F)	Default set at 85°C (185°F)
<b>Cook correction</b>	YES/NO:	Default set at YES
<b>Eco function</b>	YES/NO:	Default set at YES

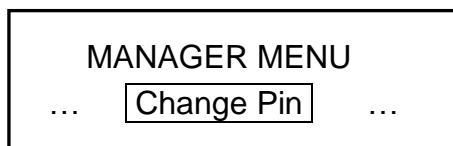


Press back to enter the manager menu.



Press (again) back to enter the user menu.

## 6.4 Change pin code

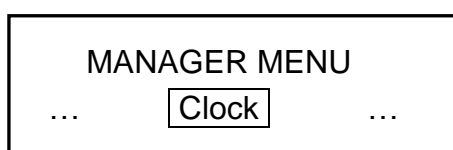


1. Manager menu.
2. Select Change Pin.
3. Press the OK button.

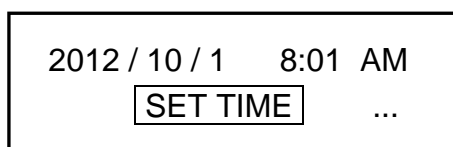


4. Enter the new pin code.
5. Press the OK button.

## 6.5 Clock

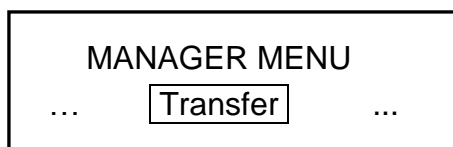


1. Manager menu.
2. Select Clock.
3. Press the OK button.

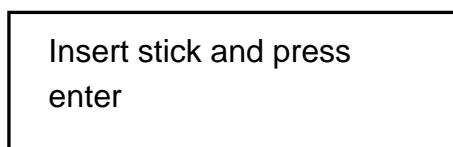


4. Set the correct date and time.
5. Press the OK button.

## 6.6 Transfer

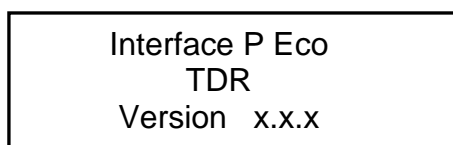


1. Manager menu.
2. Select Transfer.
3. Press the OK button.



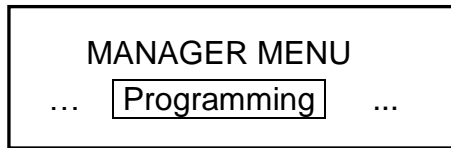
4. Insert stick and press OK.

## 6.7 Version

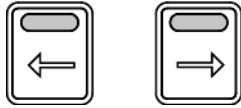


1. Display shows software version.

## 6.8 USB



1. Manager menu.



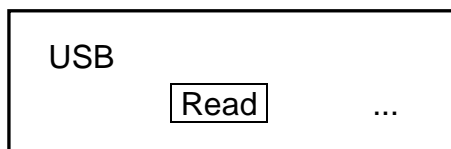
2. Use the arrow buttons to select the USB function.



3. Screen shows the USB function. Place the USB stick into the USB-slot.

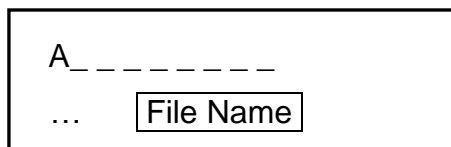


4. Press the OK button to confirm.

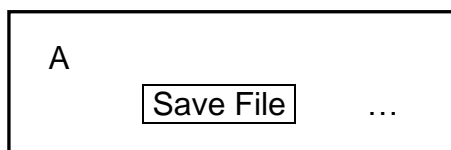


5. Use the arrow buttons to select Read to exchange an existing program or STORE to save a program.

Option STORE:



6. Enter the file name by using the arrow buttons and OK button.



7. Select Save.



8. Press the OK button to confirm.

## 7. CLEANING AND MAINTENANCE



### WARNING

Appliance must be disconnected from the power supply during cleaning or maintenance and when replacing parts.

Do not use aggressive or abrasive materials. These will damage the surface which will make it more difficult to remove dirt.

Clean the inside, the removable parts and the accessories thoroughly with cleanser and water before putting the unit into use. Follow the cleaning instructions as described in this chapter.

Treat the outer surface of the interior window with a soft cleaning agent to protect the reflection layer.

Do not touch the halogen lamps with bare hands. Protect hot lamps from cold water.

If the gas hose is damaged or has visible cracks immediately contact your supplier/service station. Immediate replacement is required in view of possible danger.



### WARNING

Never use a water hose for cleaning. Water can seep into the unit through the ventilation holes of the unit.

### 7.1 Maintenance schedule

Item	Action	Frequency
Interior	<ul style="list-style-type: none"> <li>Clean, see section 7.2.</li> </ul>	Daily
Fat collection drawer	<ul style="list-style-type: none"> <li>Empty, see section 7.2.</li> </ul>	Daily
Rotor and bottom plates	<ul style="list-style-type: none"> <li>Clean, see section 7.2.</li> </ul>	Daily
Glass panes	<ul style="list-style-type: none"> <li>Clean, see section 7.2.</li> </ul>	Daily
Exterior	<ul style="list-style-type: none"> <li>Clean, see section 7.3.</li> <li>Use Stainless Steel cleaning spray to remove stains, and restoring the gloss.</li> </ul>	Weekly
Gas hose	<ul style="list-style-type: none"> <li>Check the condition of the gas hose, see section 7.3.</li> </ul>	Weekly
Fan blade	<ul style="list-style-type: none"> <li>Clean, see section 7.4.</li> </ul>	Three-Monthly



For hygiene matters and optimum state of your unit, it is advised to maintain a fixed daily cleaning schedule.

### 7.2 Daily Cleaning



The unit can be cleaned best shortly after use, when it is still lukewarm. Grilling residue and fat can be removed easily in this state.

The best cleaning can be achieved by using special oven- or grill cleaner.

Covering the bottom plates with aluminum foil before use, saves cleaning time.

The door has a magnetic lock. Regularly check the surfaces between the door and grill, and clean if necessary, to avoid air leaks.

**Rotor and bottom plates**

- Remove the rotor and bottom plates from the unit (no tools required).
- Place the detachable parts in a wide rinsing container filled with hot water and an appropriate cleaning agent.
- Soak these parts for one night and clean them the next day.

**Fat collecting drawer**

- Carefully take out the fat collection drawer partly.
- Open the tap until the drawer is empty.
- Clean the drawer with cleaning agent or hot water combined with an appropriate cleaning agent.

**The interior**

- Clean the interior with cleaning agent or hot water combined with an appropriate cleaning agent.
- Dry the interior thoroughly by using a dry cloth. Make sure no water or detergent stays behind in the unit.

**Glass doors**

- Open the outer glass doors.
- Unlock the inner glass doors (they are magnetically locked to the outer doors).
- Clean the panes with cleaning agent or hot water combined with an appropriate cleaning agent.
- Dry the doors thoroughly by using a dry cloth.
- If possible, leave the glass doors open at night.

### 7.3 Weekly Cleaning

**WARNING**

The control panel may only be cleaned using a damp cloth.

**The exterior**

- Clean the exterior with cleaning agent or hot water combined with an appropriate cleaning agent.
- Dry the exterior thoroughly by using a dry cloth.

**Gas hose**

- Check the gas hose for leaks by means of soap suds and immediately shut off the gas supply if gas is escaping.
- If the hose is damaged or has visible cracks immediately contact your supplier/service station. Immediate replacement is required in view of possible danger.



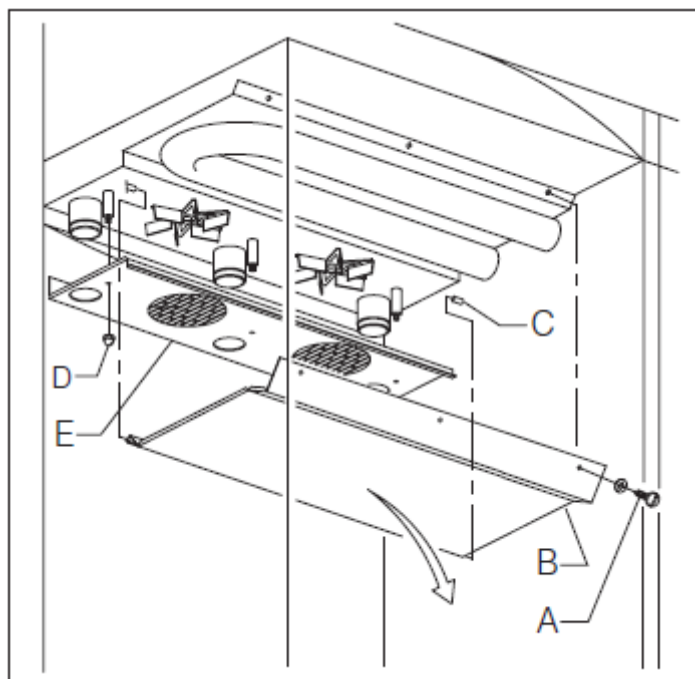
## 7.4 Three Monthly Cleaning



### WARNING

Remove the power plug from the wall socket.

Clean the heat exchanger and the fan blades thoroughly as described below.  
The parts can be accessed in the following way:



### Heat exchanger

- Remove the screws (A) from the ventilation grille (B).
- Make the plate hinge on the back and take it from the pins (C) it is rotated on.

### Fan blades

- Remove the wing nuts (D) from the plate (E) that is found in the back of the ceiling in front of the fan blades.



You can remove the fan blade by turning the nut on the fan clockwise (left-hand thread). When remounting the fan ensure that the flat in the fan blade hole is located over the fan axle.

- Let removable parts soak overnight in water with a suitable cleaning agent added and clean them with a brush.
- Let the fan blades soak overnight in undiluted Fri-Jado Clean and clean them with a brush.
- Remove the dirt from all inside parts of the TDR.
- Wipe everything with a damp cloth to remove the residues of cleaning agent and put the parts back again.

## 8. MALFUNCTIONS AND SERVICE



### WARNING

Please contact the manufacturer, its representative, or a local service company to perform maintenance and repairs.

Before you contact your supplier/dealer in case of a malfunction, there are some items you can check yourself:

- Is the power supply working properly? Check fuses and differential switch.
- Is the gas supply in good order?
- Has the timer clock been properly set?

Item	Malfunction	Possible action
Control	Program do not start	<ul style="list-style-type: none"> <li>• Check if both doors are closed correctly.</li> </ul>
Fan	ONE fan not spinning	<ul style="list-style-type: none"> <li>• Remove the plug from the socket.</li> <li>• Open the door.</li> <li>• Remove fan plate (see section 7.4) and check what's blocking the fan blade.</li> </ul>
Fan	ALL fans not spinning	<ul style="list-style-type: none"> <li>• Open and close door</li> </ul>
Fan	Noisy fan	<ul style="list-style-type: none"> <li>• Fan polluted, clean (see section 7.4).</li> </ul>
Lamp	Does not light up	<ul style="list-style-type: none"> <li>• Set OFF in service menu.</li> <li>• Door is open.</li> <li>• Defect, refer to section 8.3.</li> </ul>
Oven	Product is not getting done equally	<ul style="list-style-type: none"> <li>• Try a lower cooking temperature.</li> </ul>
Oven	The oven does not heat up	<ul style="list-style-type: none"> <li>• Open and close door.</li> <li>• Check fuses and/or the differential switch in the electricity board.</li> <li>• Burner failure, press the reset button for a few seconds</li> </ul>
Oven	The burner indicator light is on when starting the TDR	<ul style="list-style-type: none"> <li>• Default at start up. Press the reset button for a few seconds.</li> <li>• When the gas supply has been disconnected and the supply has not been bled afterwards, some air may be left in the supply. Bleed the supply. Press the reset button for a few seconds.</li> </ul>
Oven	The light of the burner failure light up during the grilling process	<ul style="list-style-type: none"> <li>• If a failure is observed, fix the gas supply. Press the reset button for a few seconds.</li> </ul>
Mains cord	Damaged	<ul style="list-style-type: none"> <li>• Replace, see section 8.1</li> </ul>
Gas hose	Damaged	<ul style="list-style-type: none"> <li>• Replace, see section 8.2</li> </ul>

### 8.1 Replace the mains cord



### WARNING

Hazardous electrical voltage.

If the mains cord is damaged, it must be replaced by the manufacturer, his service agent or a similarly qualified person in order to avoid hazards.

## 8.2 Replace the gas hose



### WARNING

If the gas hose is damaged or has visible cracks immediately contact your supplier/service station. Immediate replacement is required in view of possible danger.

Maintenance on the gas installation must be done by a registered installer in accordance with the current national and local regulations.

## 8.3 Replace a lamp



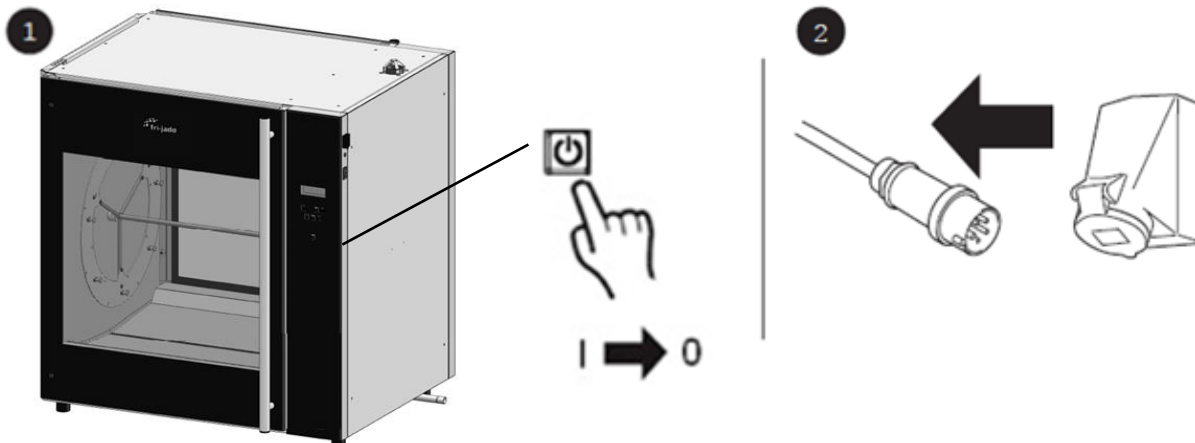
### WARNING

Remove the power plug from the wall socket.



### WARNING

Do not touch the lamps with bare hands. Use a clean cloth or paper tissues when replacing the lamp.  
Remove any moisture with alcohol or methyl spirits after the lamp has cooled down.



3. The lamp glass has a bayonet catch. Remove the lamp glass by turning it left and remove it from the holder.
4. Remove the broken lamp.
5. Install the new lamp.
6. Replace the lamp glass by turning it about a quarter turn to the right.

## 9. TECHNICAL SPECIFICATIONS



### WARNING

Consult the identification plate to get the proper specifications of the unit. The gas and electrical data may vary from country to country.

### TDR 7/8 P<sup>eco</sup> Gas

Model	European Model		American Model	
	8	8+8	7	7+7
Dimensions approx.				
- Width	995 mm	1135 mm	39 ½ inch	44 ½ inch
- Depth	830 mm	830 mm	32 ½ inch	32 ½ inch
- Height	1085 mm	2095 mm	42 ½ inch	82 ½ inch
Weight				
- Gross	236 kg	482 kg	537 lbs	1080 lbs
- Net	198 kg	412 kg	459 lbs	926 lbs
Capacity	48 kg	96 kg	106 lbs	212 lbs
Maximum ambient temperature	35 °C		95 °F	
Sound pressure	< 70 dB(A)		< 70 dB(A)	
Electrical installation				
- Voltage	1N~ 230 V		1~ 115 V	
- Frequency	50/60 Hz		50/60 Hz	
- Required power	370 W	740 W	345 W	690 W
- Max. nom. current	1.6 A	3.2 A	3 A	6 A
Plug <sup>1</sup>	2 pole earthed plug		NEMA 5-15P	
Power cable approx.	2,20 m		75 inch	
Gas system	Refer to the data plate		Refer to the data plate	
Gas power rating (max.)	14.3 kW (Hi) 15.9 kW (Hs)	28.6 kW (Hi) 31.8 kW (Hs)	55.000 BTU	110.000 BTU
Gas connection	½ inch BSPT		½ inch NPT	

### Available European gas systems

GAS Specification		Consumption <sup>2</sup>	Gas pressure		
			Nominal	Minimal	Maximal
Natural Gas (G20)	I2H, I12E, I2ELL, I12H, I12ELL	1.40 m³/hr.	20 mbar 8 inch w.c.	17 mbar 7 inch w.c.	25 mbar 10 inch w.c.
Natural Gas (G25)	I12L, I12ELL	1.78 m³/hr.	25 mbar 10 inch w.c.	20 mbar 8 inch w.c.	30 mbar 12 inch w.c.
Butane Gas (G30) Blend Propane:Butane	I3B/P 50:50 — 0:100	0.45 m³/hr.	37/50 mbar 15/20 inch w.c.	25 mbar 10 inch w.c.	57.5 mbar 23 inch w.c.
Propane Gas (G31) Blend Propane:Butane	I3B/P, I3P 100:0 — 60:40	0.50 m³/hr.			

w.c. = water column

### Available American gas systems

GAS Specification	Consumption <sup>3</sup>	Gas pressure	
		Minimal	Maximal
Natural Gas	1.40 m³/hr	7 inch w.c (17 mbar )	14 inch w.c. (35 mbar)
Propane / LP Gas	0.50 m³/hr	6 inch w.c (15 mbar)	14 inch w.c (35 mbar)

w.c. = water column

<sup>1</sup> Depending on Country

<sup>2</sup> Consumption per unit at sea level, 1013 mbar, 20°C

<sup>3</sup> Consumption per unit at sea level, 1013 mbar, 20°C

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