

# INSTALLATION MANUAL

## Turbo Retail Combi

### MODELS

- TRC 8 stand alone
- TRC 8 on underframe
- TRC 8 stacked with TDR 7



**Model TRC 8**

**- NOTICE -**

This manual is prepared for the use of trained Service Technicians and should not be used by those not properly qualified. If you have attended a training for this product, you may be qualified to perform all the procedures in this manual.

This manual is not intended to be all encompassing. If you have not attended a training for this product, you should read, in its entirety, the repair procedure you wish to perform to determine if you have the necessary tools, instruments and skills required to perform the procedure. Procedures for which you do not have the necessary tools, instruments and skills should be performed by a trained technician.

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Versions		
Version	Issue date dd/mm/yy	Remarks
1202	15/02/2012	First release
1302	07/02/2013	Update of installation drawings.
1304	09/04/2013	TRC on underframe added (page 18)

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This manual covers the TRC 8i oven. The TRC 8 intelligent is a boilerless combi steamer with 8 levels for GN pans or 40x60 racks.

All of the information, illustrations and specifications contained in this manual are based on the latest product information available at the time of printing.

## TECHNICAL DATA

STANDARD MODELS	TRC 8	TRC 8 + TDR 7
Power	11 kW	11 kW + 10,5 kW
Voltage	208V 3~ 50/60Hz	208V 3~ 50/60Hz
Max. rated current	31A	31A + 31A
Fuses needed	32A	32A + 32A
Standard plug from factory	NEMA 15-50P	2x NEMA 15-50P
Default cable	4x4 mm <sup>2</sup> 6½ ft / 2mtr	2x (4x4 mm <sup>2</sup> 6½ft / 2mtr)
Gross weight	457 lbs / 207kg	904 lbs / 410kg
Net weight	388 lbs / 176 kg	770 lbs / 349 kg
Hight	24 10/16" / 1125 mm	83 11/16" / 2125 mm
Width	39 3/16" / 995 mm	39 3/16" / 995 mm
Depth	31 3/16" / 792 mm	32 11/16 / 830 mm
Waterinlet connection, aerated	2x G¾"	2x G¾"
Water pressure,	2 - 5 Bar	2 - 5 Bar
Water hardness	less than 7° KH	Less than 7°KH
Drain, open connection	minimum 1½" / 40 mm	minimum 1½" / 40 mm
Sound pressure	< 70 dB (A)	< 70 dB (A)
Maximum ambient temperature	35°C (95°F)	35°C (95°F)



## INTRODUCTION

### Outdoor use restrictions

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



Figure 1

### 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.

### 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.

### Storage

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

- Clean the unit thoroughly
- Wrap the unit from getting dusty.
- Store the unit in a dry, non condensing environment.

### Disposal

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

## DESCRIPTION OF THE UNIT

### Technical description

The TRC uses electrical heating elements that heat up the air inside the unit. The hot air is equally divided over the interior by four fans. Hence, there is an equal temperature everywhere in the unit, and the products will be prepared nicely and equally. The intelligent control keeps the temperature inside the unit fixed to level set by the operator. During the entire process, the interior of the unit will be illuminated.

In order to generate steam inside the unit, pulses of water will be sprayed by the fans, and guided along the heating elements. The number of pulses and the exact moment of injection can be set by a service technician, so that there is a well defined level of humidity, during every single step of the baking process.

The grids (or GN-pans) are put on guiding rails, so the unit – depending on the height of the products – can always be set to its highest efficiency.

The intelligent control has a capability to store 250 different programs.

Each program can consist of a preheat step, with additional (maximum 9) steps, in which the baking time, temperature, steam intensity and the “Clima Safe” can be set.

Once a program is completely executed, the control can apply an “automatic baking correction” to each next run of the baking program, to get an identical baking result. Depending on the temperature flow during the baking process, the unit determines a time correction, which will be added to or subtracted from the adjusted baking time. This way an identical end result will always be guaranteed, regardless of the load of the unit, and whether the products were still frozen before the baking process or not. To prevent undesired changing, the baking programs can be protected by means of a password.

The unit has a semi-automated cleaning program that cleans the unit after a cleaning agent is injected.

The plating of the unit is made of stainless steel.  
The mains cable is provided with a plug.

Communication through RS232 enables easy read-out, re-work and creating of programs via a PC. For this, special software is available at Fri-Jado Service.

### Intended use

The TRC has been designed for preparing and warming various sorts of vegetables and meat, and raising and baking-off bread. 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

Use the unit in perfect technical condition only.

### Accessories

Your unit contains the following standard accessories:

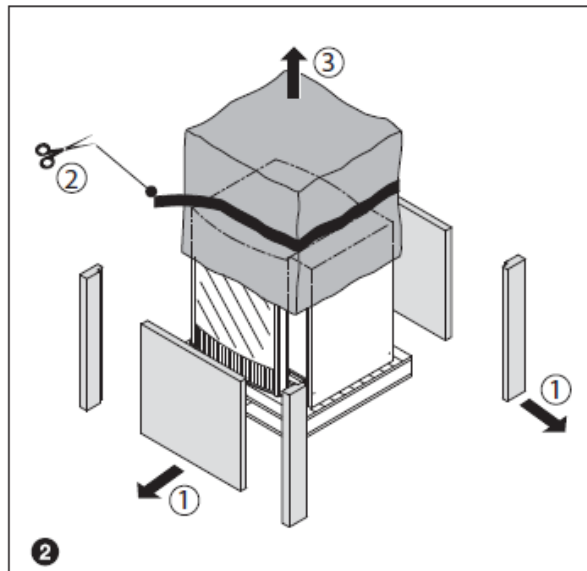
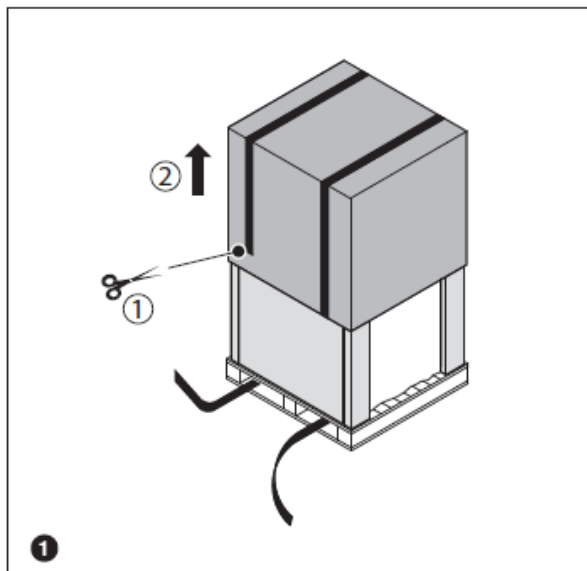
- Fat Filters (4)
- User manual.



## UNPACKING AND REMOVING THE UNIT FROM THE PALLET

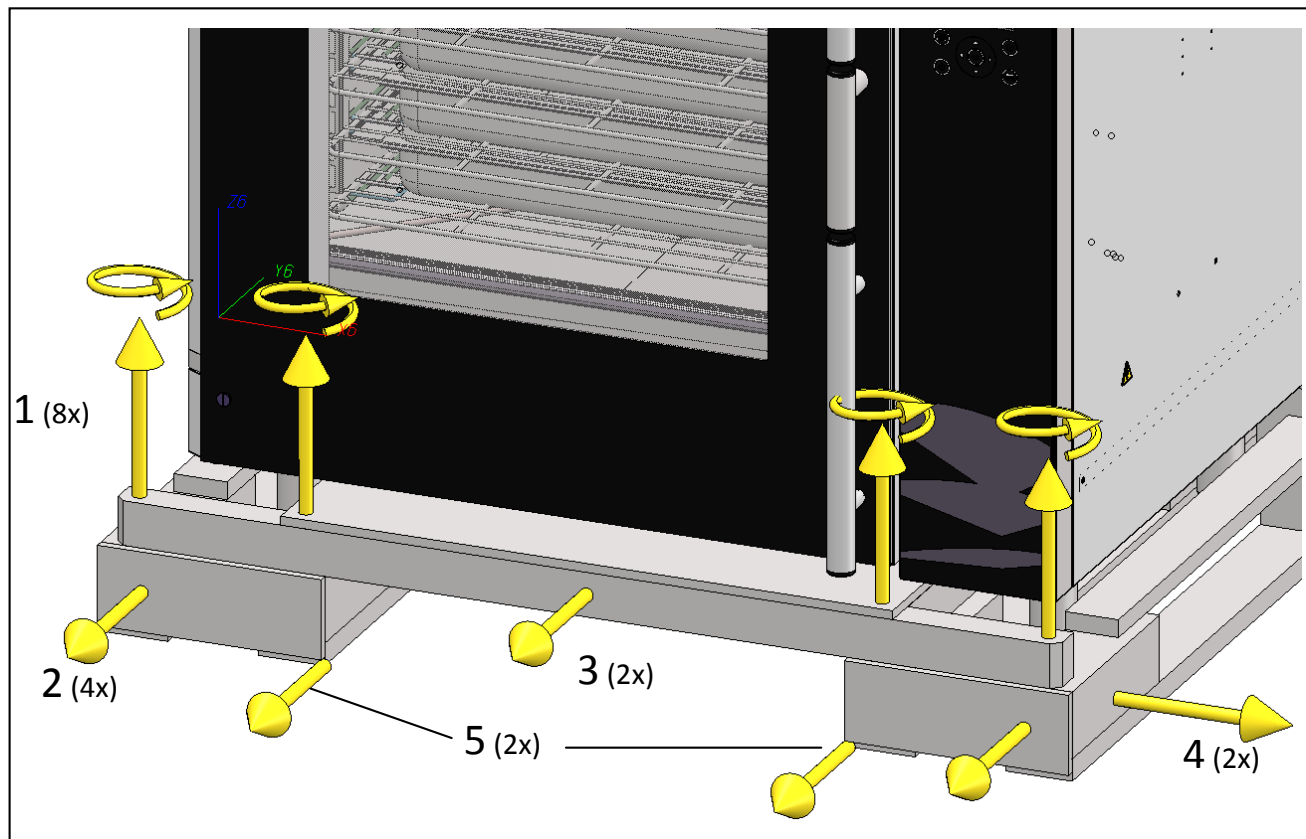
### Unpacking the unit

Your unit is shipped using a plastic cover with protecting corners, covered by a carton box. All units are placed on a wooden pallet. Around the box and pallet are two tie straps.



### Dismantling of the pallet:

Before you can unpack the unit, the pallet must be taken apart. See below



**Additionally:**

- Remove all remaining packing materials from the unit.
- Remove the protective foil from the metal parts.
- Take off the standard accessories.



All packing materials of this unit can be recycled.

After unpacking check the state of the unit. In case of damage, store the packing material and contact the supplier within 15 days after receiving the goods.

## INSTALLATION AND POSITIONING



### WARNING

The unit must be installed by a certified electrician.

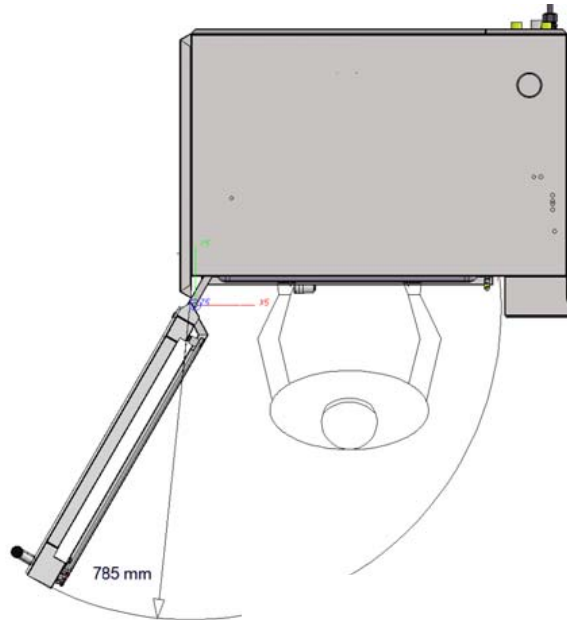


Figure 4

### Positioning:

- The user must have sufficient freedom of movement to properly operate the unit.
- The ambient temperature of the unit must be between 10 and 30 °C (50 and 86 °F).
- Use proper lifting- and transport tools to move the unit.
- Place the unit, using a spirit level, flat on a solid surface. Mind the weight of the unit!
- The distances between the sides and other units or walls must be at least 4 inch.
- The minimum distance between the operator-side and possible glass panes or wooden (partition) walls must be at least 10 inch.
- The space between the unit and the surface it is put on, must be kept clear for proper ventilation of the electrical compartment.
- Keep a distance of at least 20 inch of free space above the unit.
- In case of a wheeled unit, the floor must be flat and levelled.
- The products inside the unit must be clearly visible.
- Keep children away from the operating side of the unit.

### Installation:

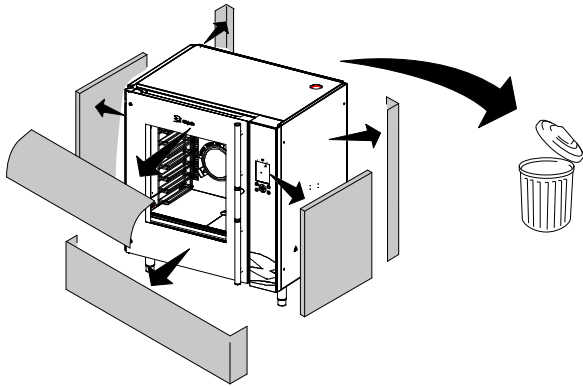
- The unit has a mains plug, and must be connected to a wall socket with the proper mains voltage. The wall socket must be mounted by a certified electrician.
- A water connection with an aerated valve with a  $\frac{3}{4}$  inch thread connection must be available near the unit. The water pressure must be between 200 en 500 kPa (2 and 5 bar).
- An open drainage with a diameter of at least 1,5 inch must be available near the unit.

**BEFORE FIRST USE**

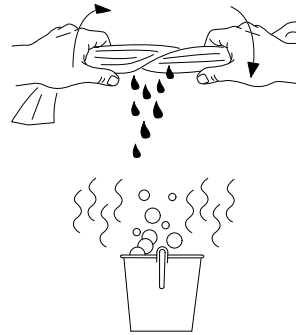
When using the unit for the first time, clean the interior thoroughly with soap suds and heat up the unit.

**Clean the interior**

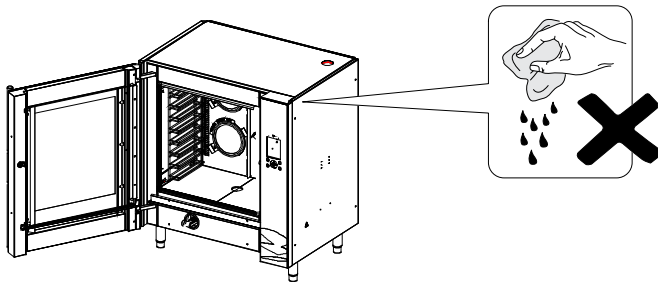
1



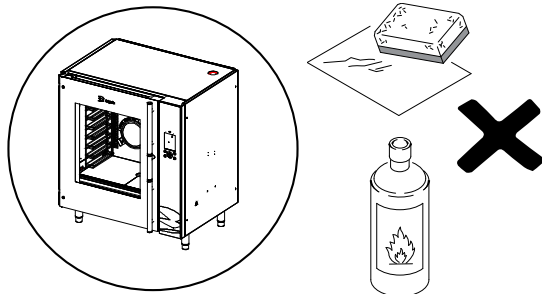
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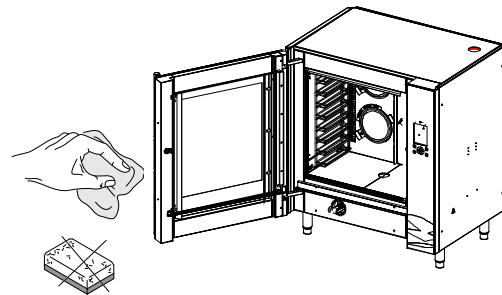
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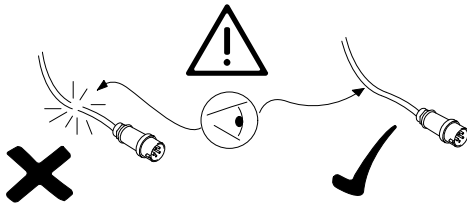


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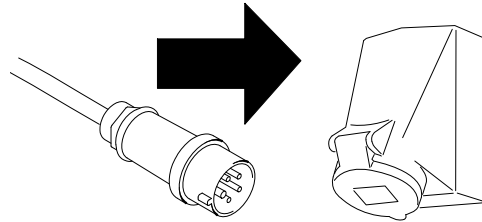


## CONNECTING AND SWITCHING ON THE UNIT

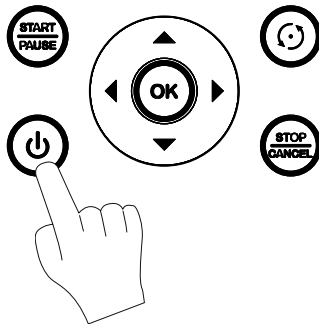
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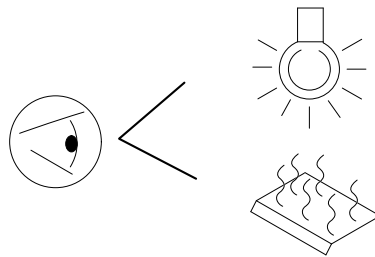
2



3



4



### Loading the unit



#### WARNING

To protect the operator for possible hot gases the door is equipped with a two step unlocking device.  
To open the door move the handle first clock-wise then counter-clock-wise



Opening the door will switch-off the heating to secure the safety of the operator.  
The baking process will resume after closing the door.

When loading the unit, carefully use the available space inside the oven. The total mass of the products must be equally divided over the baking trays and plates.

#### Loading the unit with baking plates or GN-pans

- The oven is foreseen with two inner racks with 9 levels of supports.
- The GN -pans must be positioned between the two slides of a support.
- Grids 600x400 and GN-grids must be positioned on top of a support.
- Start placing GN-pans at the second support from the bottom.

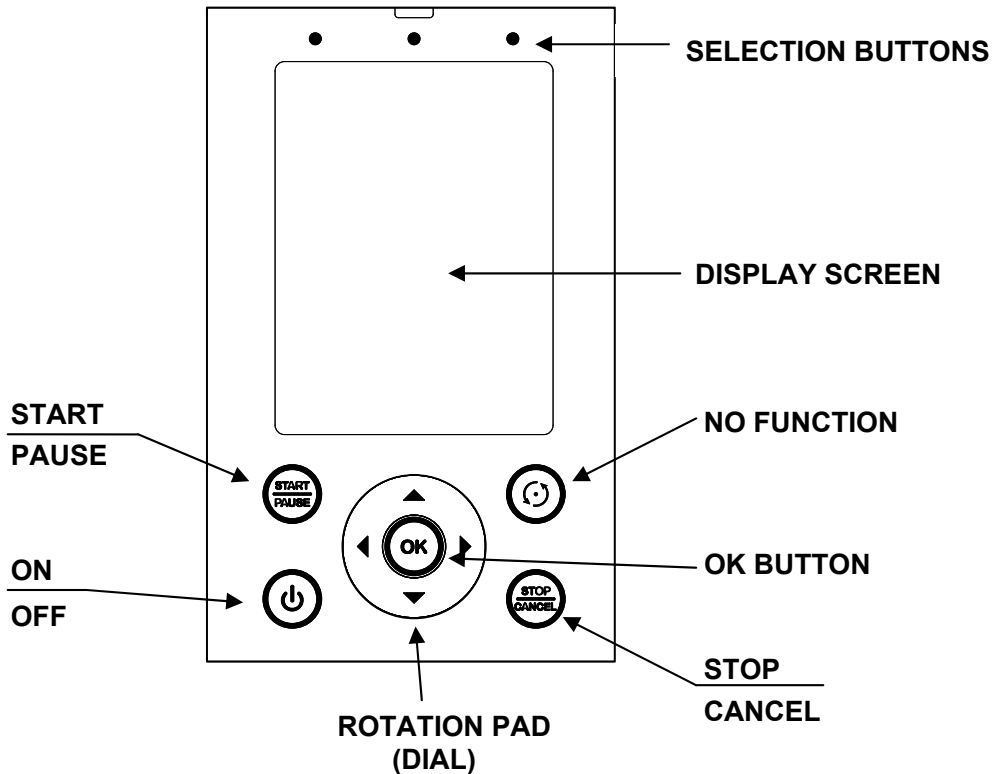
#### Loading the unit with baking plates and GN-pans

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

**For example:** 2 baking plates + 3 GN-pans

**OPERATION AND USE**

**Control panel**



Button	Function
<b>SELECTION BUTTONS</b>	<b>Selecting tabs in display screen.</b>
<b>ON / OFF</b>	<b>Switching the unit on and off.</b>
<b>START / PAUSE</b>	<b>Starting and ending a program.</b>
<b>STOP / CANCEL</b>	<b>Interrupting a program (one step back in the menu)</b>
<b>OK BUTTON</b>	<b>Acknowledge a choice</b>
<b>ROTATION PAD</b>	<b>See "Rotation pad"</b>

**Rotation pad**

This pad is used for:

- Navigating through the menu-items in the screen
- Changing the settings

**Changing the settings quickly**

- Increase value: rub the pad clock-wise with one finger.
- Decrease value: rub the pad counter-clock-wise with one finger.

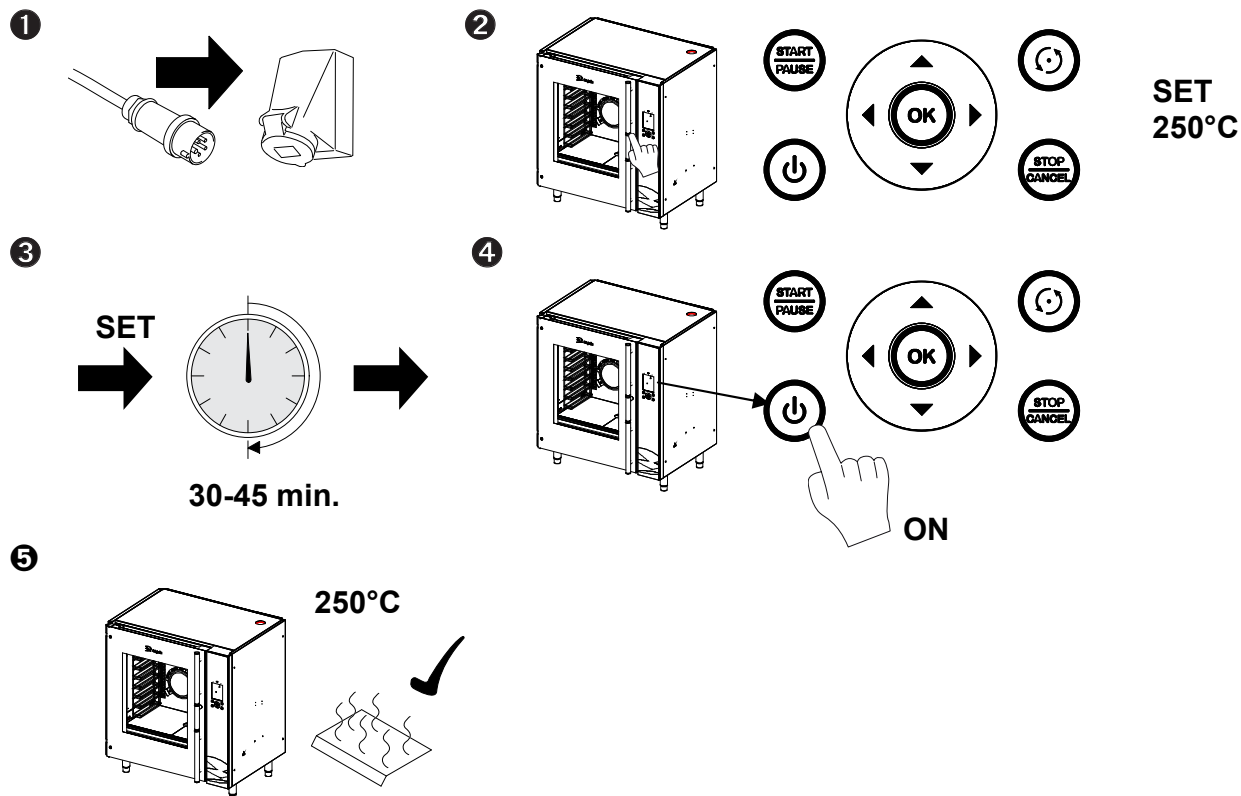
**Screen**

The following tabs are present:

- Operate "Choose between programs" (see section 5).
- Program "Creating programs" (see section 7).
- Settings "Change settings of programs" (see section 6).

## FIRST HEAT UP

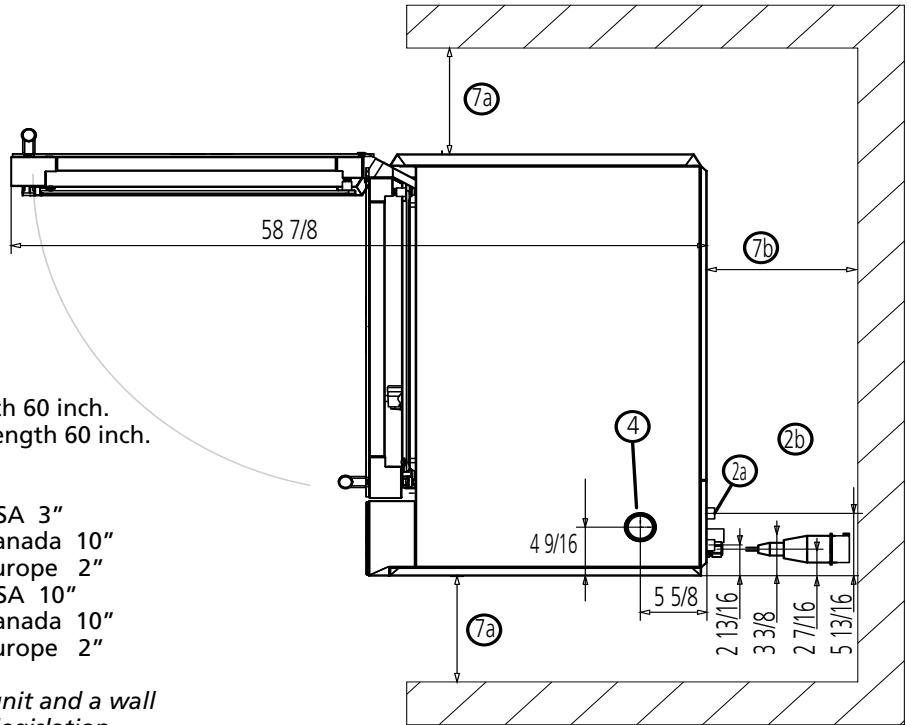
To remove both the oil- and metal odour that will appear at first use, the unit must be heated at the maximum temperature for at least half an hour.



1. Press ON/OFF for 3 seconds on to switch-on the unit.
2. Press OK the display the menu.
3. Create a new program containing ONE step of 250 °C (482 °F) and a duration of at least 30 minutes (see section 7).
4. Select tab "Operate" to return to the operation field.
5. Select the new program and press START/PAUSE to start (see section 4).
6. Allow the unit to fully execute the program. After the program stops, the control switches to the 'snoozing' mode.

The unit is ready for use.

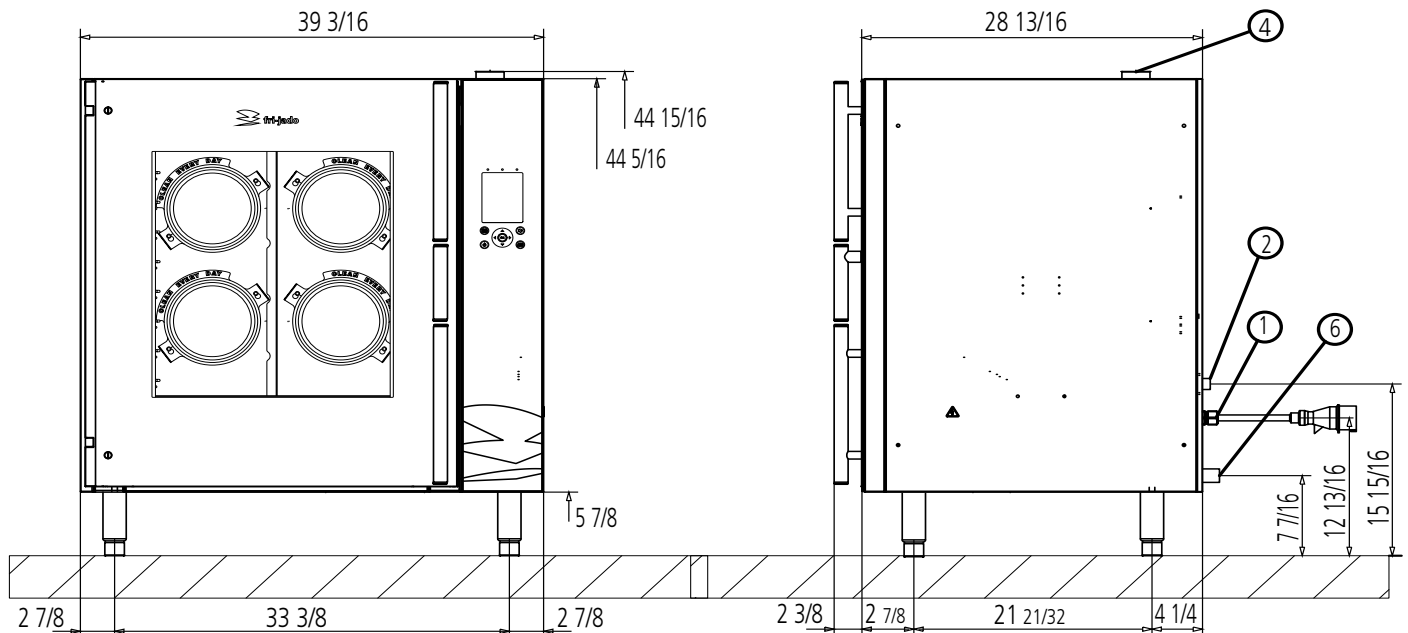
TRC-8 STAND ALONE



DESCRIPTION OF THE LABELS

- 1 Power cable 100 inch.
  - 2a Watersupply inlet "G"3/4" Tube length 60 inch.
  - 2b Filtered watersupply inlet "G"3/4" Tube length 60 inch.
  - 4 Fume outlet (vent) oven.
  - 6 Drain pipe 32mm (1 1/4")
- |                                       |            |
|---------------------------------------|------------|
| 7a Space between the oven and a wall. | USA 3"     |
|                                       | Canada 10" |
|                                       | Europe 2"  |
| 7b Space between the back and a wall. | USA 10"    |
|                                       | Canada 10" |
|                                       | Europe 2"  |

Note that the minimum space between the unit and a wall differs from country. This is because of local legislation. The unit itself needs 2" space to any wall at a maximum ambient temperature of 35°C (95°F)



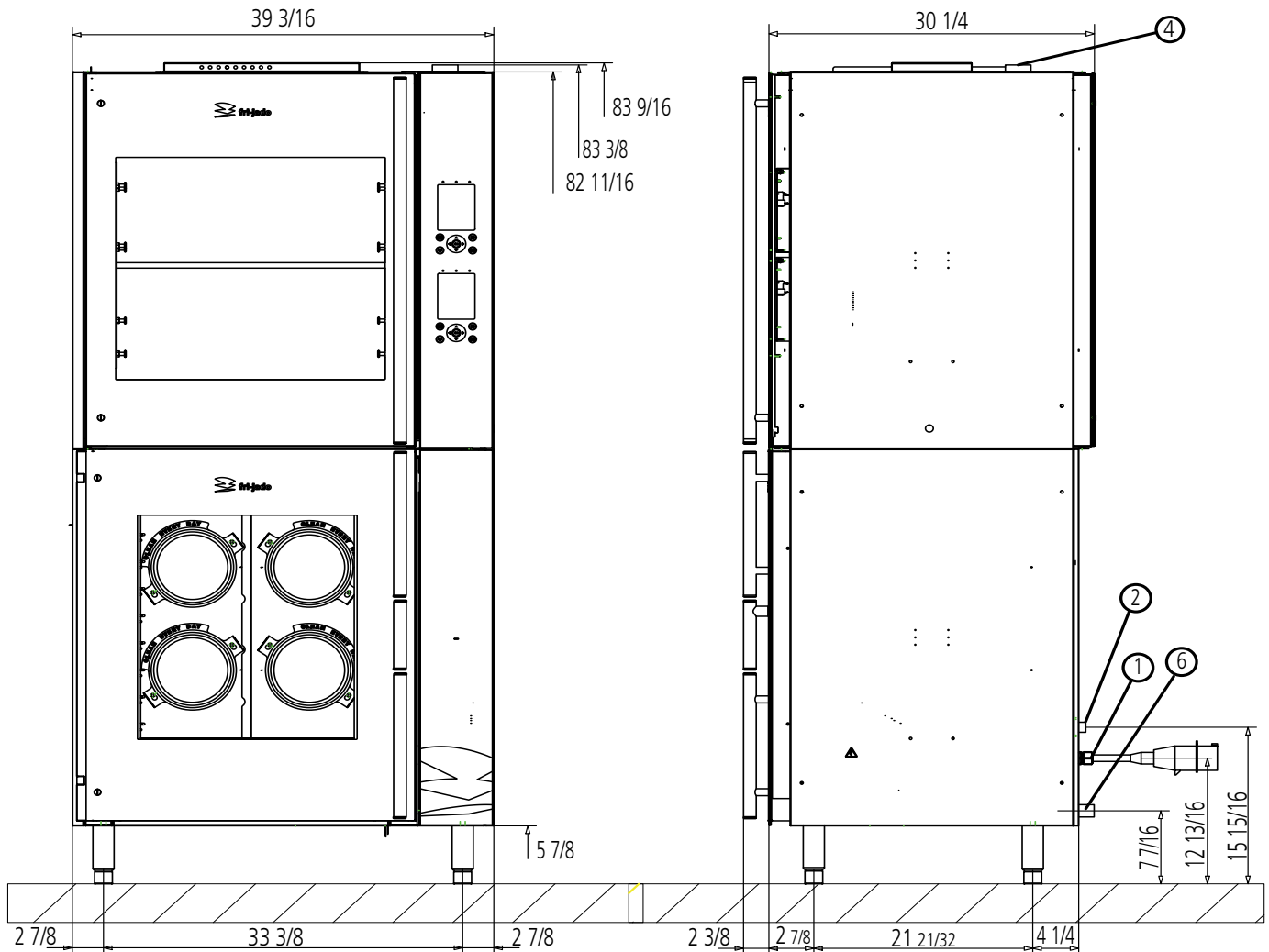
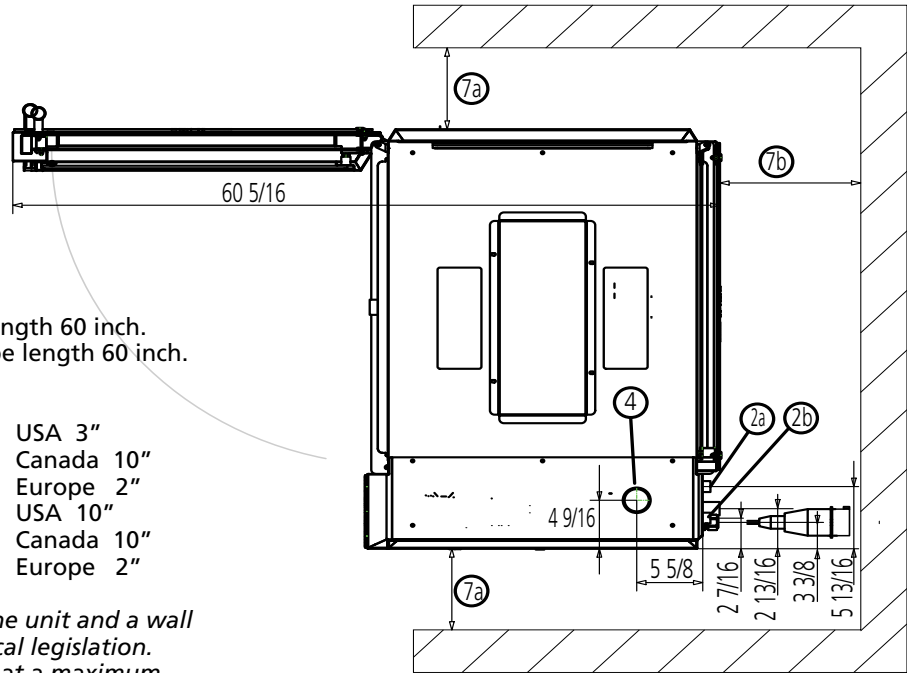


## TDR-7 ON TRC-8

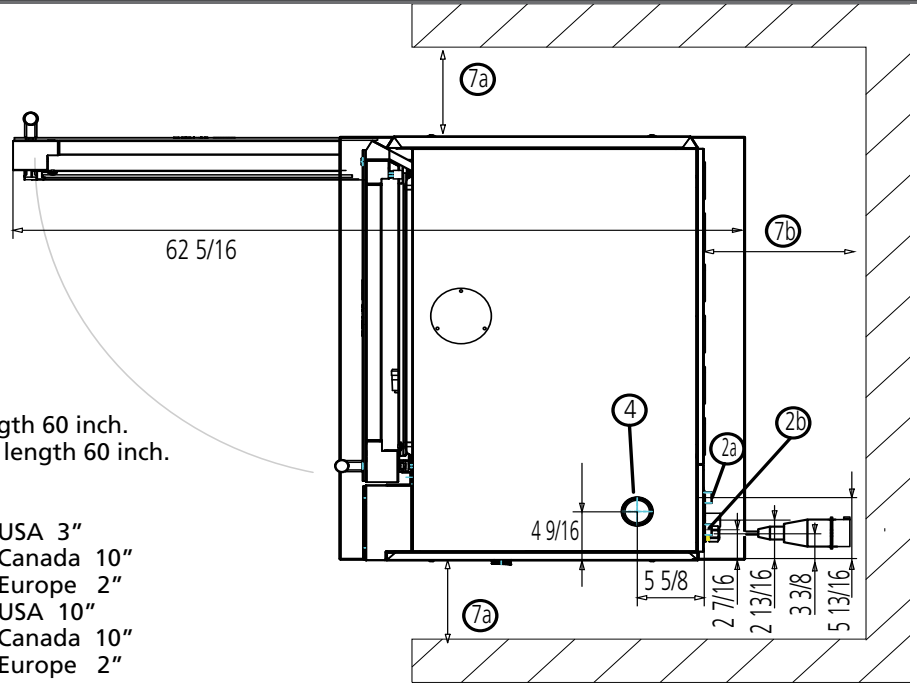
### DESCRIPTION OF THE LABELS

- 1 Power cable 100 inch.
- 2a Watersupply inlet "G"¾" Tube length 60 inch.
- 2b Filtered watersupply inlet "G"¾" Tube length 60 inch.
- 4 Fume outlet (vent) oven.
- 6 Drain pipe 32mm (1 ¼")
- 7a Space between the oven and a wall. USA 3"  
Canada 10"  
Europe 2"
- 7b Space between the back and a wall. USA 10"  
Canada 10"  
Europe 2"

*Note that the minimum space between the unit and a wall differs from country. This is because of local legislation. The unit itself needs 2" space to any wall at a maximum ambient temperature of 35°C (95°F)*



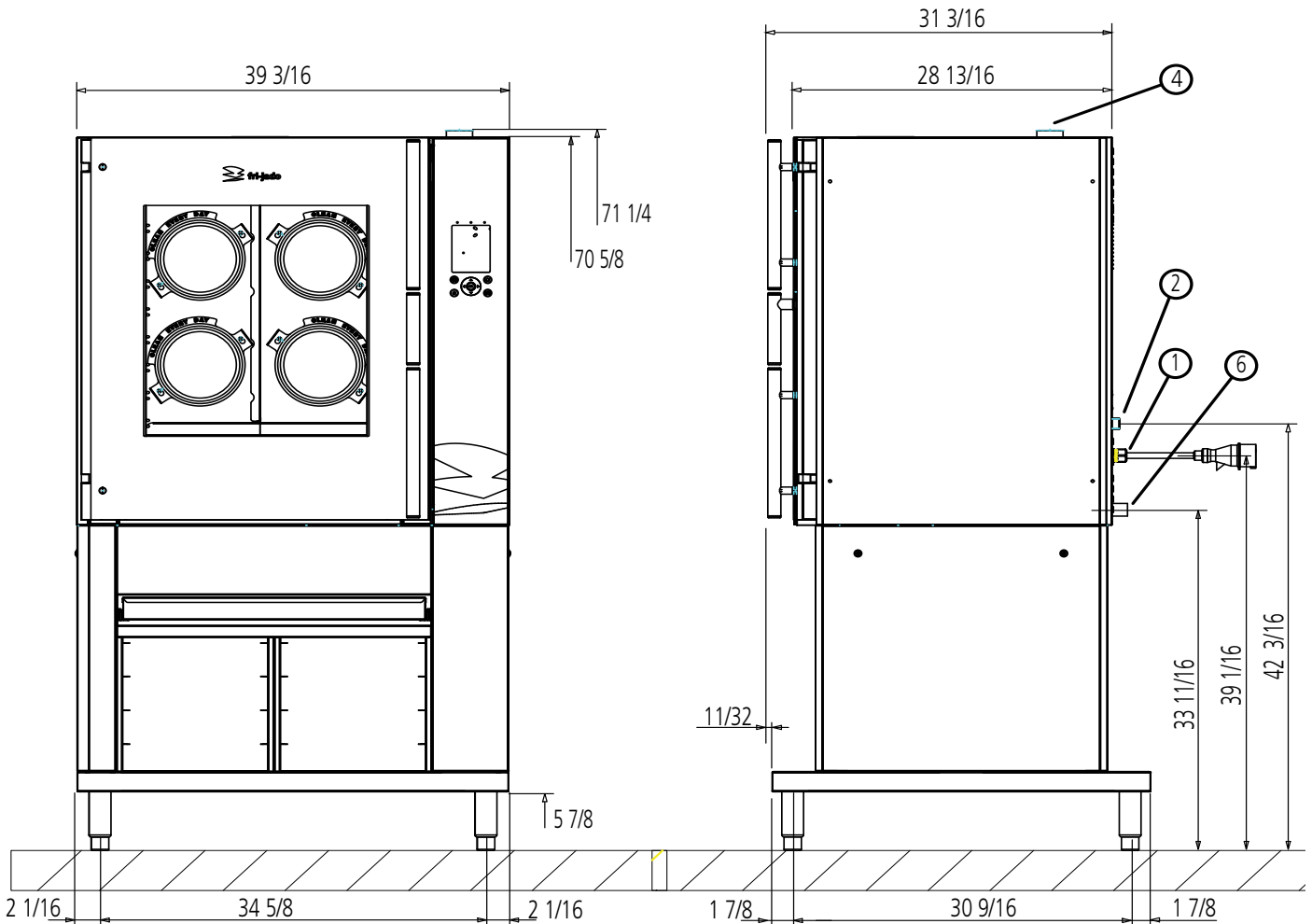
TRC-8 ON UNDERFRAME



DESCRIPTION OF THE LABELS

- 1 Power cable 100 inch.
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