

USER MANUAL

TDR 7 Programmable^{eco} Gas
TDR 8 Programmable^{eco} Gas



KEEP THIS USER MANUAL FOR FUTURE USE

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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.

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Modifications:

In case of unauthorised 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^{eco} 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.

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

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 authorised 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.
- This appliance is not intended for the use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

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 centre of the unit. Never on top. Never at the bottom.
- Make sure that the wheels can move freely, so they never touch the power lead (see Figure 1).

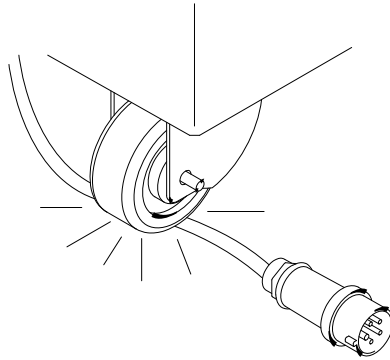


Figure 1

1.4.3. Outdoor use restrictions

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

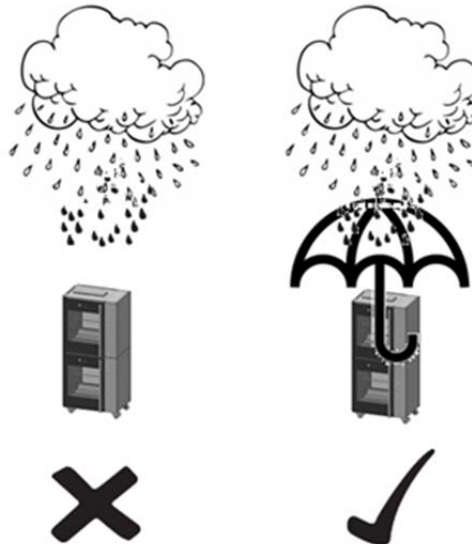


Figure 2

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. 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.

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 through the ceiling. 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 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 section 10.

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 cover with protective corners, and a carton box around it. All units are placed on a wooden pallet. Around the box there are two tightening straps.

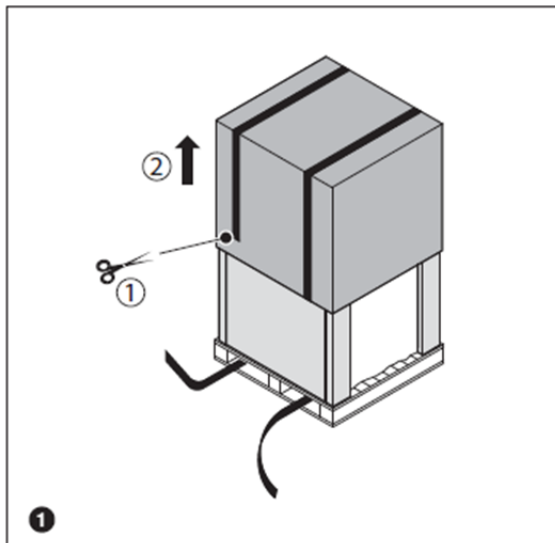


Figure 3

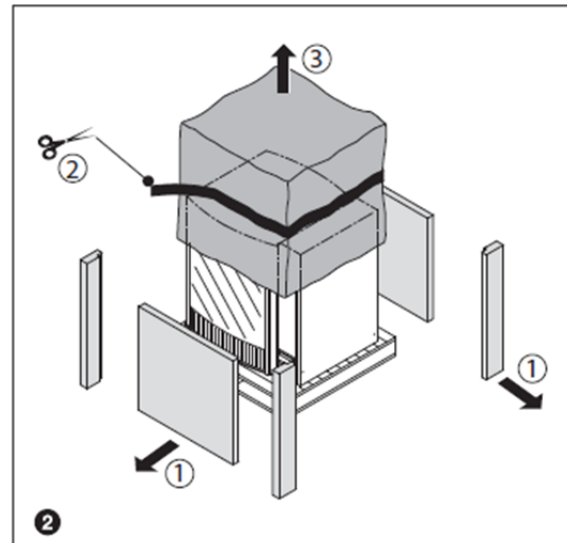


Figure 4

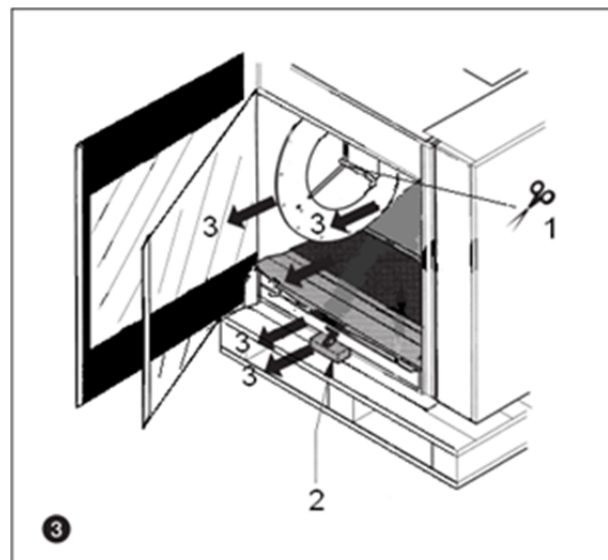


Figure 5

Remarks Figure 5:

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. Use the instructions shown in Figure 6.

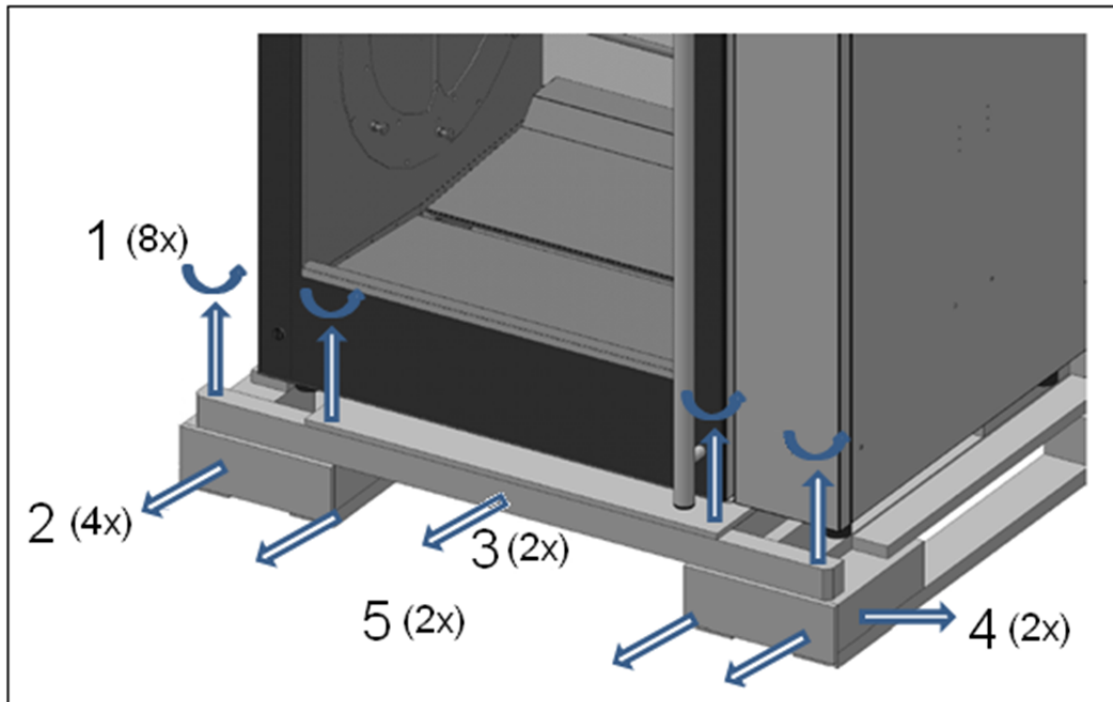


Figure 6

3.3. Installation and positioning



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 vapours or liquids in the vicinity of the appliance.

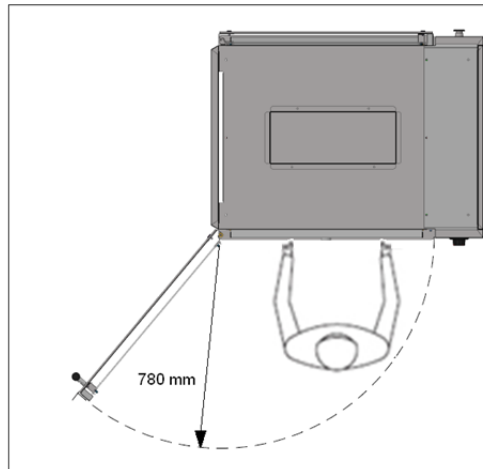
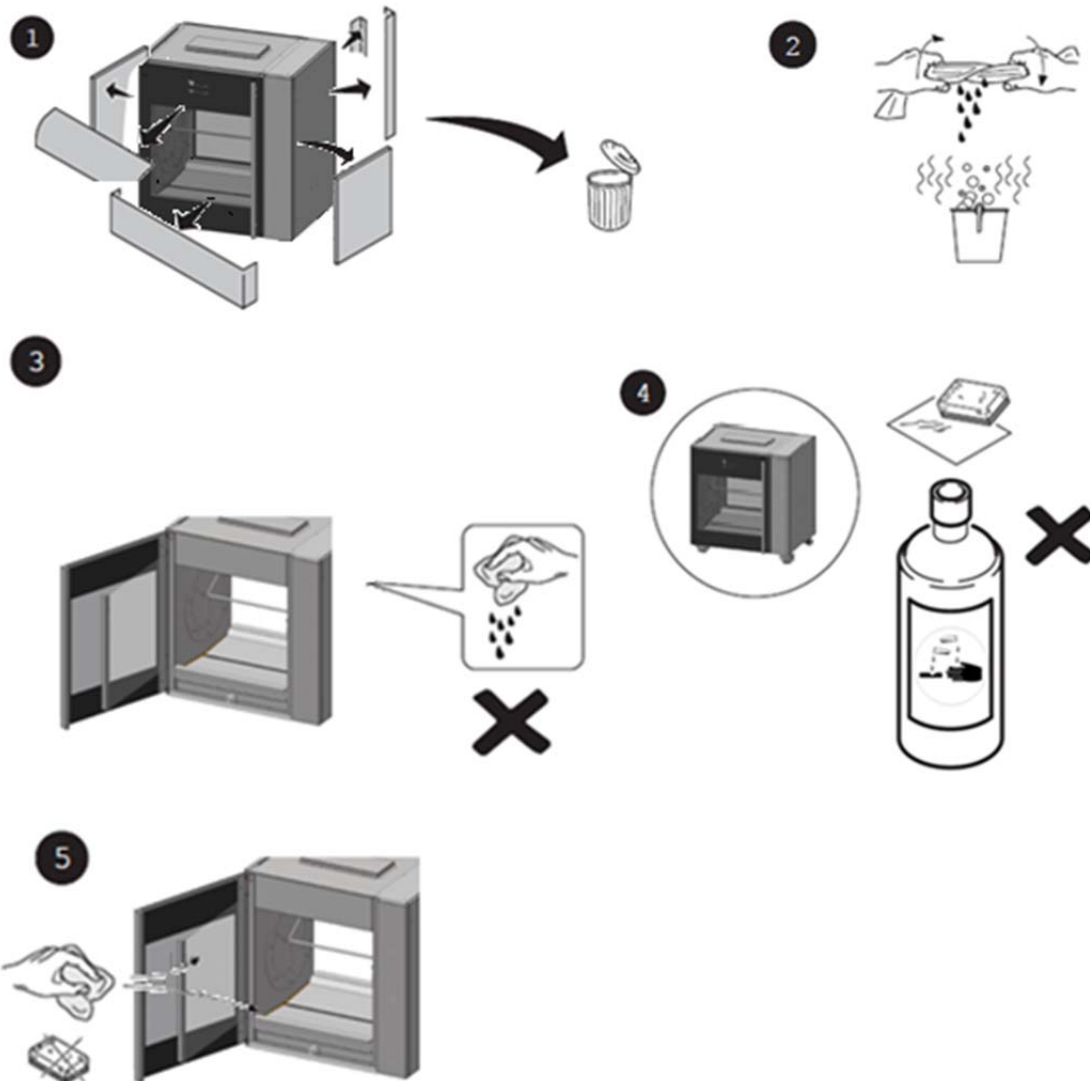


Figure 7

- The user must have sufficient freedom of movement to properly operate the unit (see Figure 7).
- The minimum free distance 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.
- In case of a wheeled unit, the floor must be flat and levelled. Additionally a restraint cable is to be installed to limit the amount of appliance movement to prevent stress and damage to the gas connector and/or electrical connection.
- 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.

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 discolouration 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 (see Figure 8).

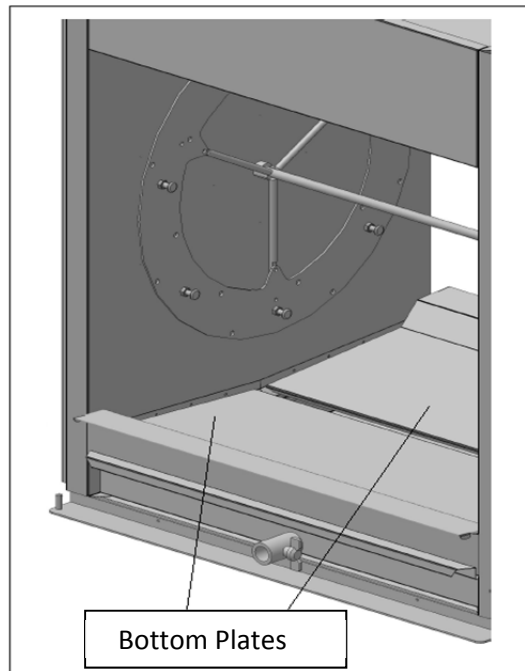
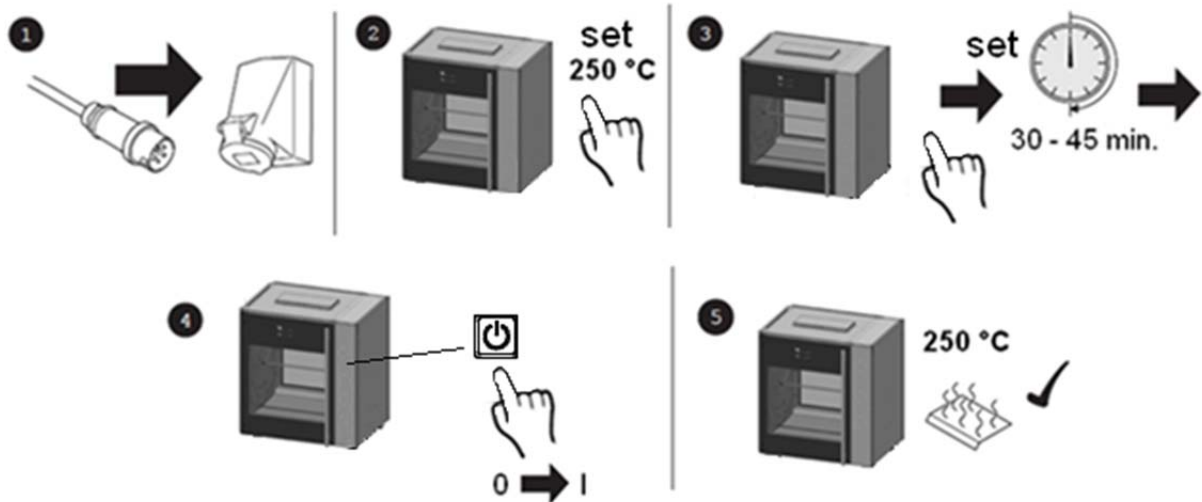


Figure 8

3.4.1. Metal odour

To remove the metal odour that will appear at first use, the unit must be heated at the maximum temperature of 250 °C (482 °F) for at least half an hour.



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 odour is detected, shut down the unit at main shut of valve and contact the local gas company or gas supplier for service.

4.1. Control Panel

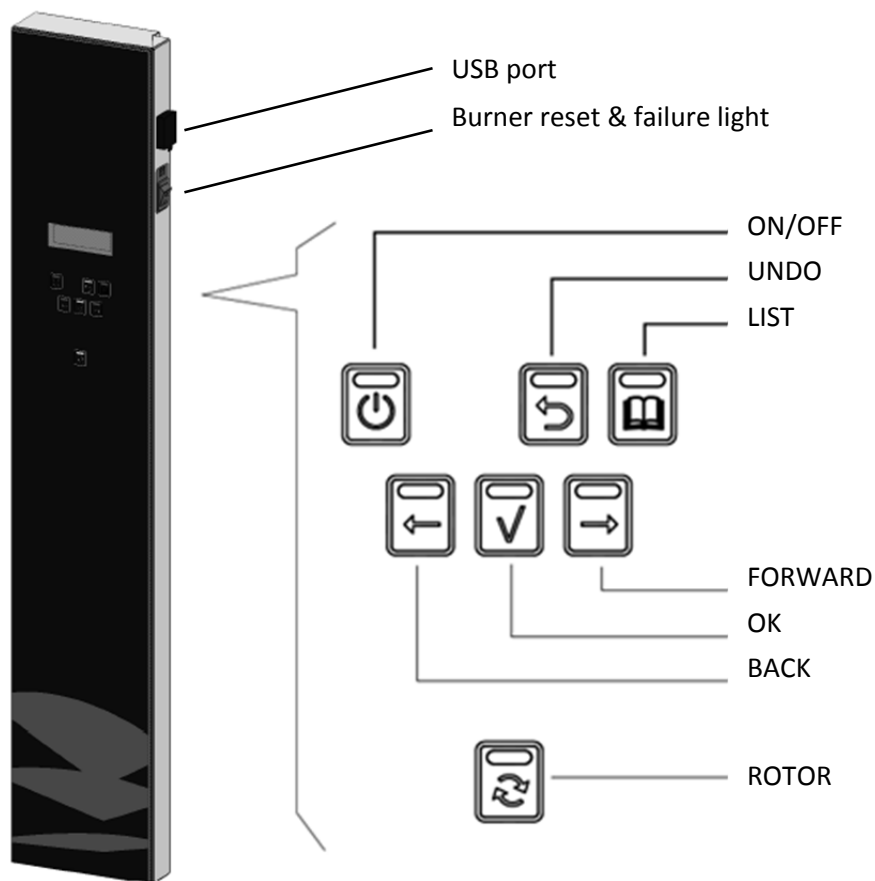
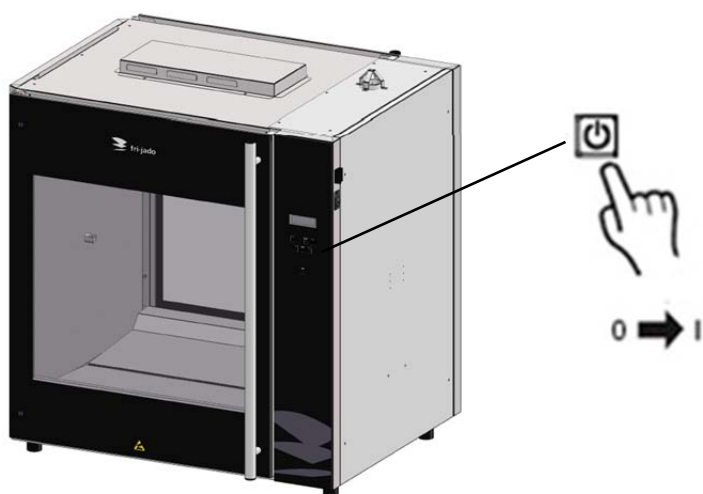


Figure 9

Functions of the controls

Button	Function
ON / OFF	Switching the unit on / off
UNDO	Go back to previous menu
LIST	Receipt / 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 (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.

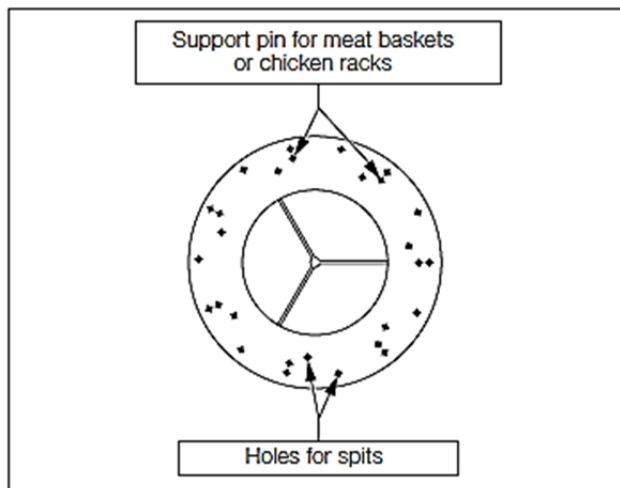


Figure 10

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”.

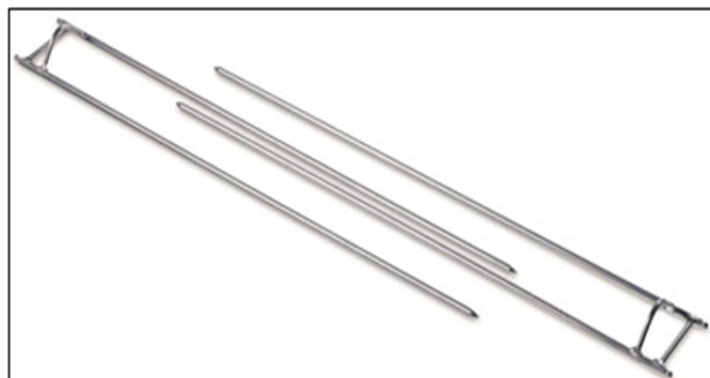


Figure 11

For preparing chicken or any other poultry, you can work as follows (see Figure 12).

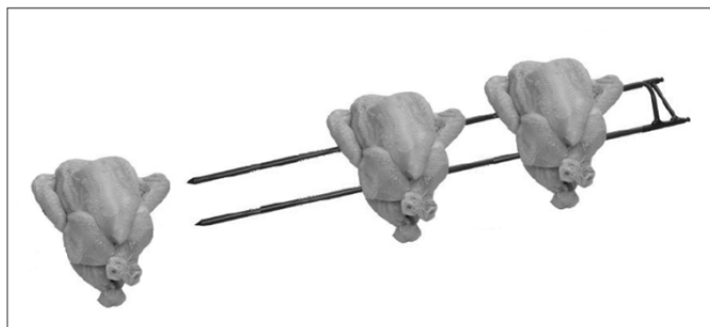


Figure 12

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 (see Figure 13).
5. The other end of the meat forks must be put through the corresponding holes in the opposite rotor disk.

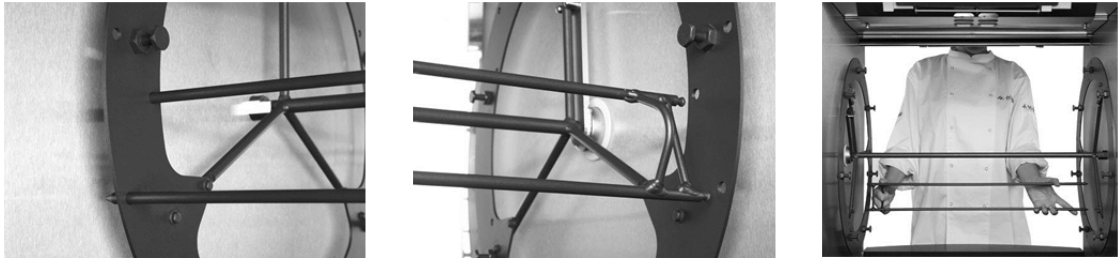


Figure 13

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)

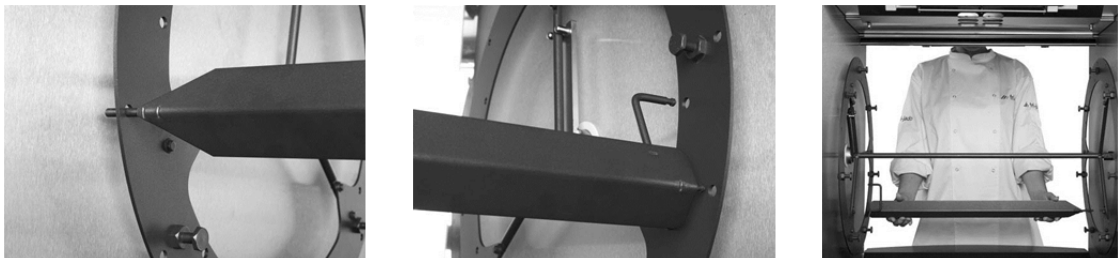


Figure 14

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 (see Figure 14).
- 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)

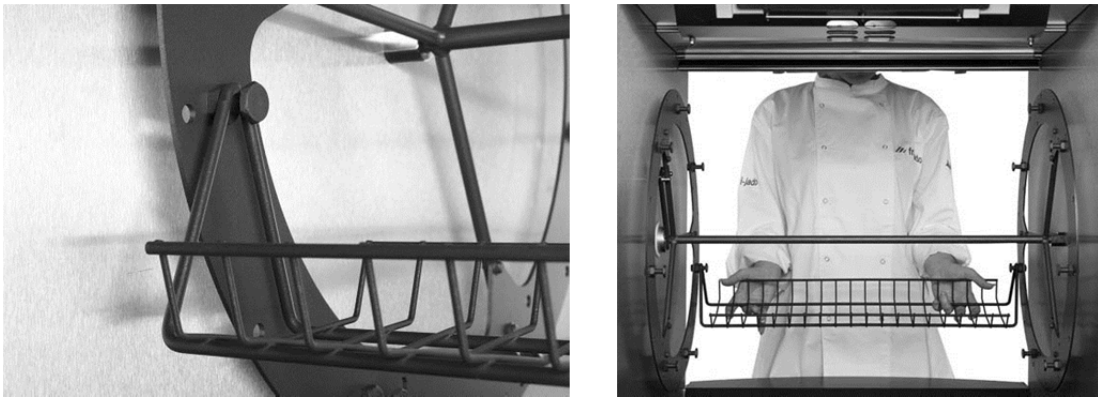


Figure 15

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 de rotor, causing an equal balance.
- Also see to it that no meat parts are sticking out of the baskets

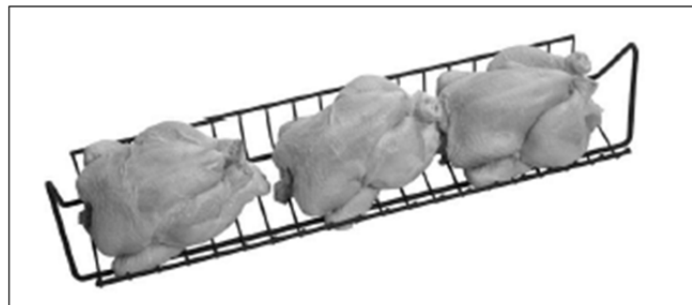


Figure 16

4.3.4. Loading the rotisserie using chicken racks (accessory)

When using chicken racks you can use the principle as described in section 4.3.3.

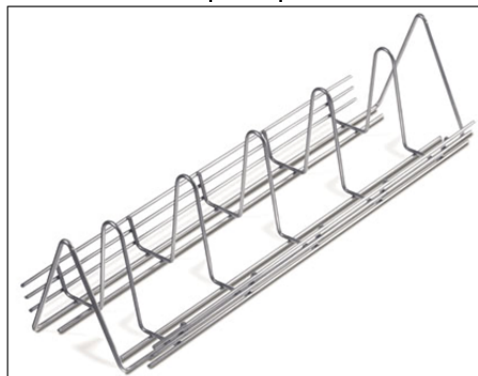


Figure 17

For preparing chicken or any other poultry in the racks, you can use Picture 1 as an example.



Picture 1

4.3.5. 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 (see Figure 18):

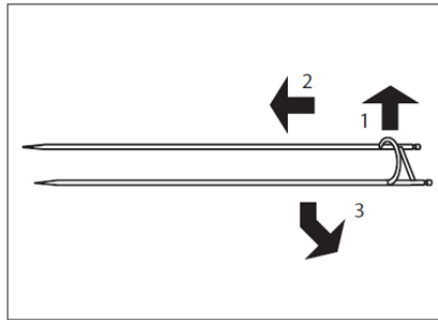


Figure 18

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 chicken rack (accessory)

When taking out the chicken rack from the TDR it is best to act as follows:

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

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

4.5.4. Taking out the meat basket (accessory)

For taking out the meat basket you can use the same principal as described in section 4.5.3.

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)

Figure 19

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.

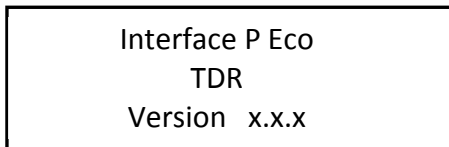
5.1. Operation of the rotisserie



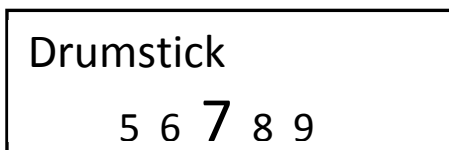
1. Press Start.



2. Display shows Fri-Jado logo.



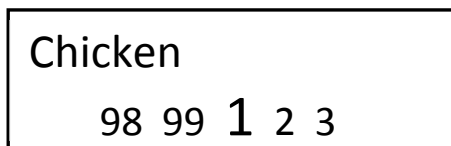
3. Display shows software version.



4. Display shows latest cooking program.



5. Use the arrow buttons for program selection.



6. Display shows selected program.



7. Confirm the selected program.



8. Display shows pre-heat (only when pre-heat is defined).

LOAD
or START



Did you empty
The fat tray?




180°C 0:59



1 Chicken
230°C P123 0:60

1 Chicken
230°C P123 0:55

 UNLOAD

9. 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.

Note: Screen 9 and 11 alternate each 5 seconds.

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

11. After loading, close the door.
A reminder to empty the fat tray appears.

12. Press OK to confirm.

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

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

15. During the last minute the time blinks.


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

17. Open the door.

Measure Core Temp.

2 Chicken
:00 Add time?



 UNLOAD



Chicken
98 99 1 2 3

18. A reminder to measure the core temperature appears.

Note: Screen 17 and 18 alternate every 5 seconds.

19. (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.

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

21. Program ready, open door.

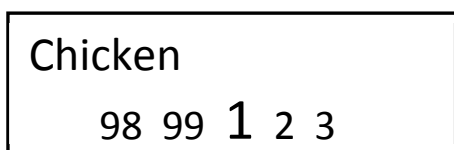
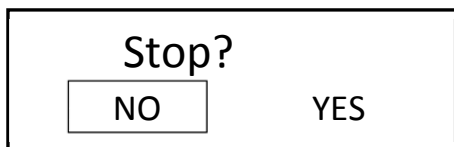
22. Press the rotor button to rotate the rotor.

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

24. Display shows the last operated program.

5.2. Operation options

5.2.1. To end a running program.



1. Press and hold start for 3 seconds.

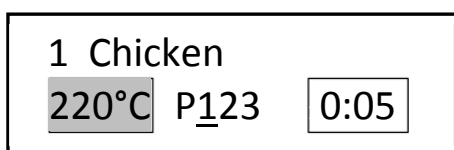
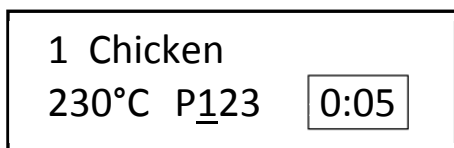
2. Make a choice with the arrow buttons.

Note: Select NO to abort ending the program.

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

4. Display shows the last operated program.

5.2.2. Check the actual temperature

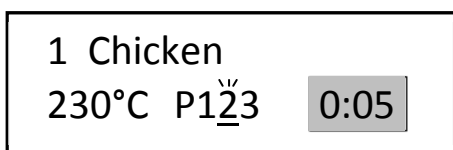
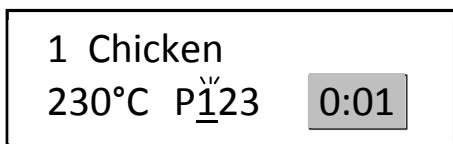
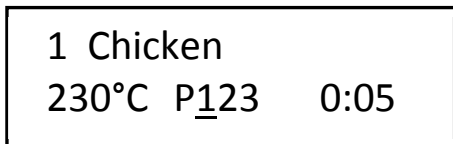


1. For example: Check the current temperature in program 1 Chicken, step 1.

2. Press the OK button.

3. The display shows during 3 seconds the actual temperature.

5.2.3. Check the remaining time in a program

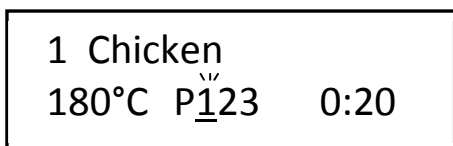


1. Use the arrow buttons to show the remaining time pro step.

2. Time left at step 1 (first digit blinks).

3. Time left at step 2 (second digit blinks).

5.2.4. Show all actual program information



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. Display shows actual program. (step one is active).

2. Press List button.

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



1 Chicken		
180°C	P123	0:20

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.

5.2.5. Eco function

1 Chicken	ECO	
180°C	P123	0:20

Optional: only available when activated in the 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.

5.2.6. Cook correction

180°C	0:20
--------------	------

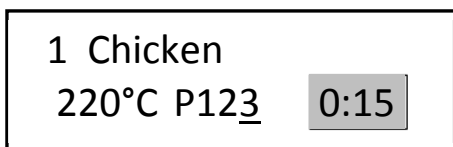
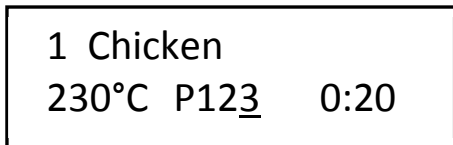
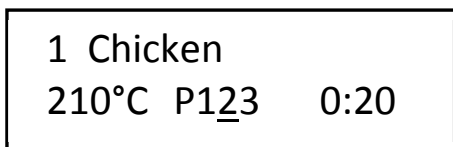
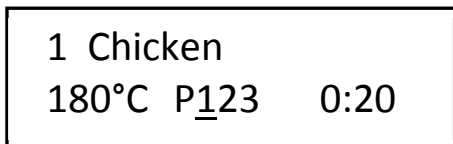
Optional: only available when activated in the service menu.

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.

5.2.7. 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

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

* Only visible when selected in the service menu.

6.2. Programming the rotisserie

Possible programming steps:

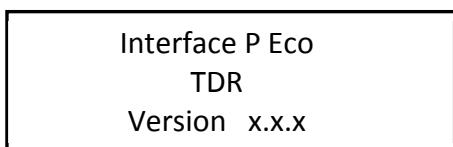
- Preheat
- Step 1
- Step 2
- Step 3
- Holding



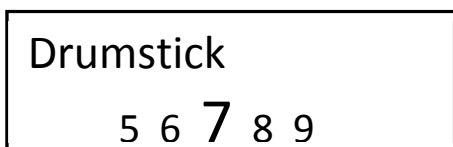
1. Start the unit.



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

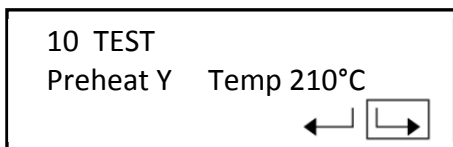
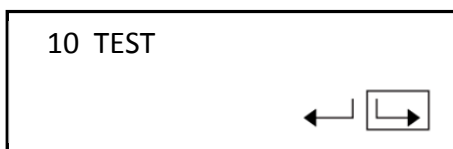
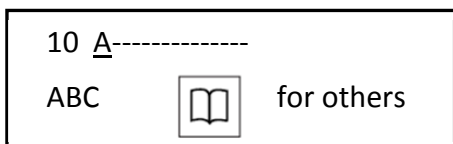
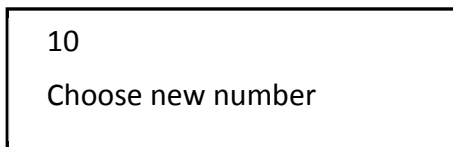
MANAGER MENU
USB Programming Para.



RECIPES
NEW EDIT



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.



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 / 425°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

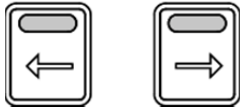
C: Continuously



10 Step 1
Temp 1 - - °C

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.

10 Step 1
Temp 21 - °C

26. Set the second digit.



27. Press the OK button to confirm.

10 Step 1
Temp 215 °C

28. Set the third digit.



29. Press the OK button to confirm.

10 Step 1
Temp 215 °C Time 1 - -

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 -

32. Press the OK button to confirm.



10 Step 1
Temp 215 °C Time 210

33. Set the second digit.

34. Press the OK button to confirm.



10 Step 1
Temp 215 °C Time 210
← → ✓

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.

10 Step 2
Temp 215 °C

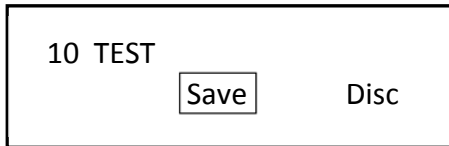
38. Program the next step (when required). See step 1 for the procedure.

10 Holding
Temp 85 °C Time 999
← ✓

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.

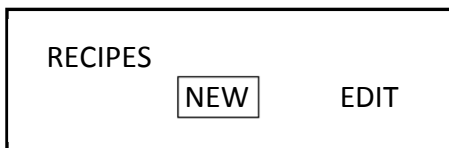
Only available when activated (refer to section 6.3).



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

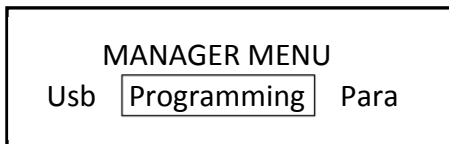
41. Save the finished programs.

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



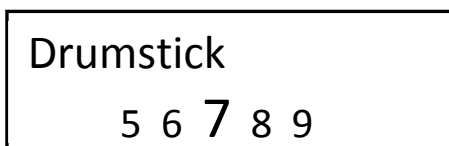
42. Press the OK button to confirm.

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
Edit. Parameters Pin.



Language: Dutch
Cha. NEXT PAR. Prev.



Language: Dutch
Change Next

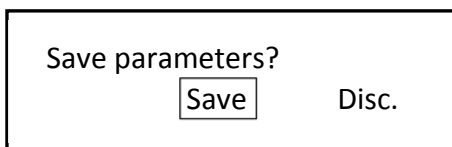
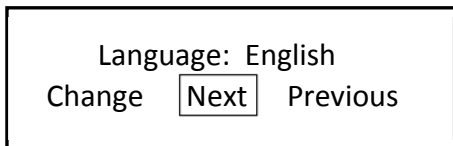


1. Press the list button.
2. Enter your user PIN code.
3. Press the OK button to confirm.
4. Press the arrow buttons to select Parameters.
5. Press the OK button to confirm.
6. Press the arrow buttons to select Change or Previous.

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:

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

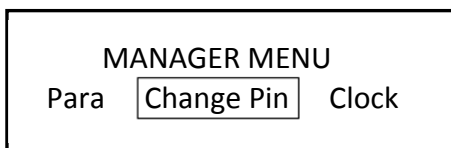


Press back to enter the manager menu.



Press (again) back to enter the user menu.

6.4. Change pin code

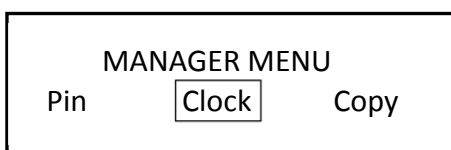


1. Manager menu.
2. Select Change Pin.
3. Press the OK button.

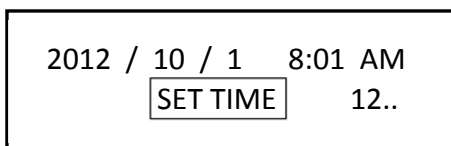


4. Enter the new pin code.
5. Press the OK button.

6.5. Clock



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

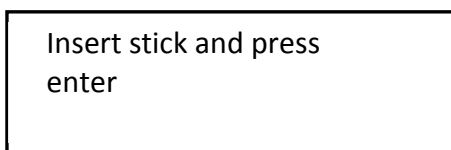


4. Set the correct date and time.
5. Press the OK button.

6.6. Transfer

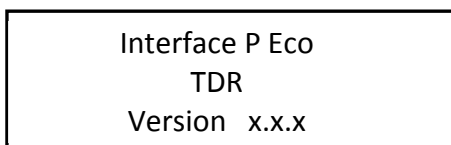


1. Manager menu.
2. Select Transfer.
3. Press the OK button.



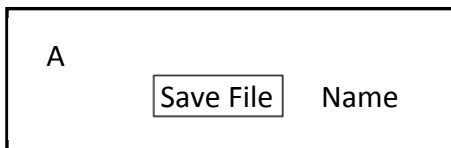
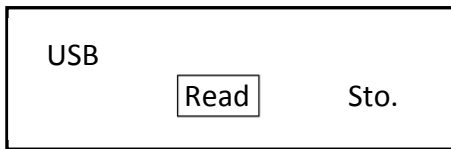
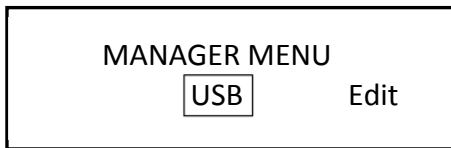
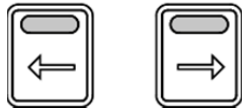
4. Insert stick and press OK.

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

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



WARNING

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



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.



Because of hygiene aspects and optimum condition of the unit it is of utmost importance to keep a daily cleaning pattern from first use onwards.

7.1. Maintenance schedule

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

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 aluminium 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.

Prior performing the weekly cleaning first execute the daily cleaning.

The exterior:

- Clean the exterior with cleaning agent or hot water combined with an appropriate cleaning agent. The use of steel wool is prohibited, because this will cause scratches that can hold dirt remains.
- 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 (see also Figure 20):

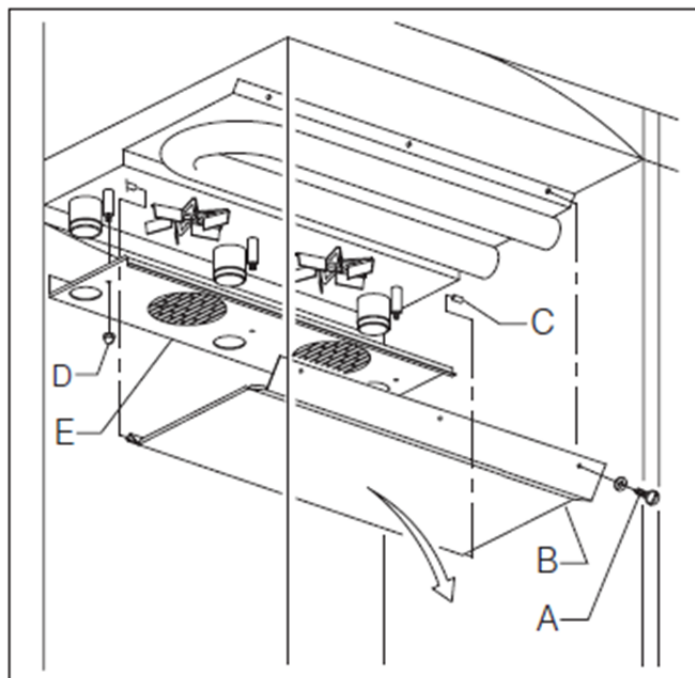


Figure 20

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

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

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

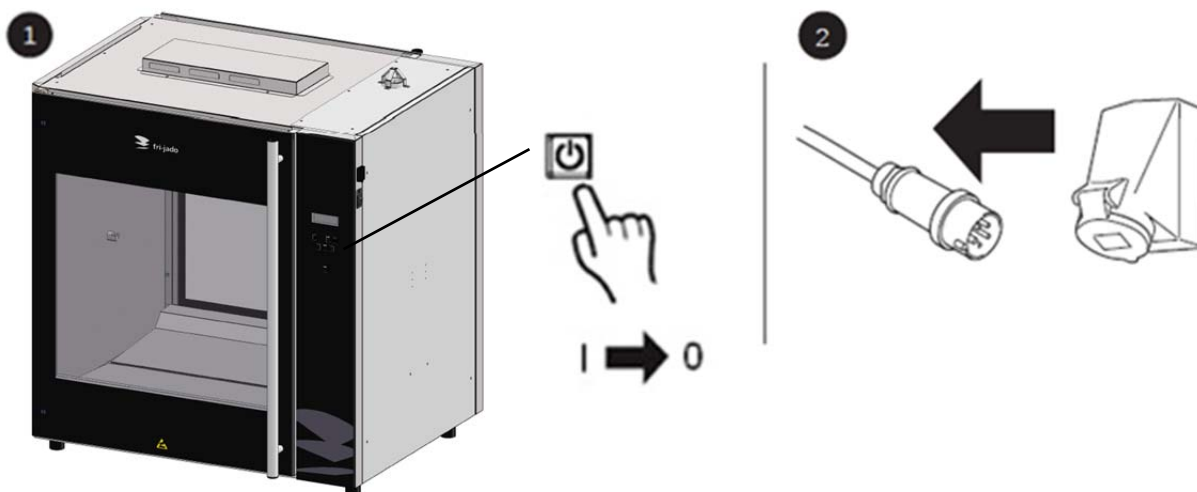
Remove the power plug from the wall socket.



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.

European Models

Model	TDR 7/8 P ^{eco} Gas
Dimensions	
- Width	995 mm
- Depth	830 mm
- Height	1085 mm
Weight	
- Gross	233 kg
- Net	208 kg
Capacity	48 kg
Maximum ambient temperature	35 °C
Sound pressure	< 70 dB(A)
Gas connection	½ inch BSPT
Gas system	Refer to the data plate
Electrical installation	
- Voltage	1N~ 230 V
- Frequency	50/60 Hz
- Required power	345W
- Max. nom. current	1.5 A
Plug ¹	2 pole earthed plug
Power cable approx.	2,20 m

American Models

Model	TDR 7/8 P ^{eco} Gas
Dimensions	
- Width	39 ³ / ₁₆ inch
- Depth	32 ⁵ / ₈ inch
- Height	42 ³ / ₄ inch
Weight	
- Gross	514 lbs
- Net	459 lbs
Capacity	106 lbs
Maximum ambient temperature	95 °F
Sound pressure	< 70 dB(A)
Gas connection	½ inch NPT
Gas system	Refer to the data plate
Electrical installation	
- Voltage	1~ 115 V
- Frequency	50/60 Hz
- Required power	345 W
- Max. nom. current	3 A
Plug	NEMA 5-15P
Power cable approx.	75 inch

¹ Depending on Country

10. ACCESSORIES AND OPTIONS

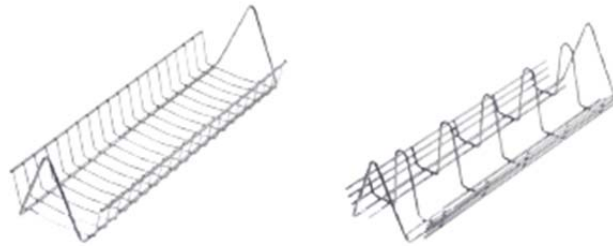
For the TDR the following accessories are available:



meat fork

V-spit

Figure 21

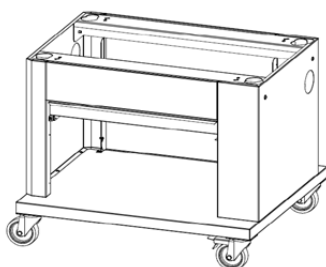


meat basket

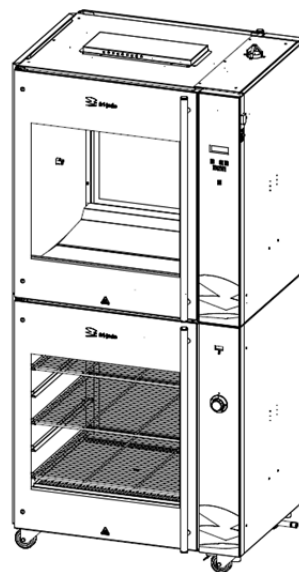
chicken rack

Figure 22

Options

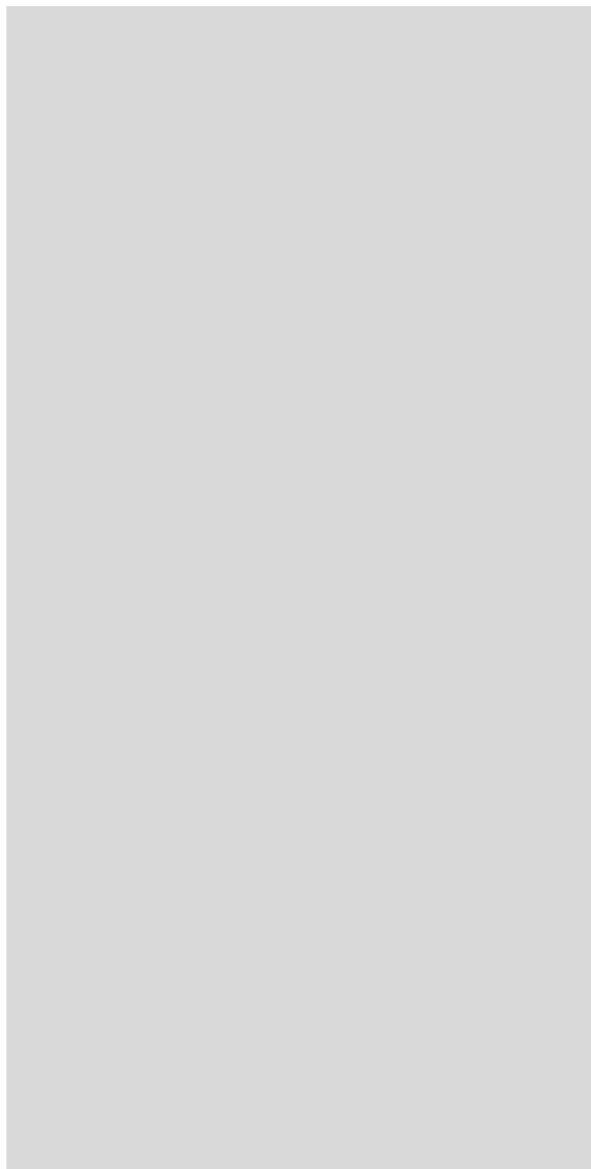


Matching stand on castors



TDR GAS stacked on TDW holding cabinet

Figure 23



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