

Fast and energy saving

TDR 5 Programmable eco

The Turbo Deli Rotisserie is the fastest original rotisserie in the industry. The TDR's cavity is fed with air, cooking a rotisserie chicken as it is meant to be: crispy and delicious while maintaining an attractive appearance for hours.

The TDR pushes the air throughout the cavity, resulting in an improved heat transfer on the products and consequently in a reduced electricity consumption during the preparation process.

Thanks to Eco Cooking the TDR saves 5% additional energy. Add to this the improved heat transfer on the products and a fast preparation process and you have yourself the most energy-efficient rotisserie with a high output.

Cook Correction corrects alterations in the cooking cycle that are due to half-loads, overloads, or products with a difference in temperature. It measures abnormalities in the temperature curve and corrects the cycle automatically, ensuring food-safety and energy-efficient cooking.



Programmable controls



Large product view



Features TDR 5 Programmable

Top features

- Controls with programmable settings - easy, consistent operation
- Cook Correction detects and corrects abnormalities during the cook cycle
- Eco Cooking uses residual heat during the last part of the cook cycle
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics

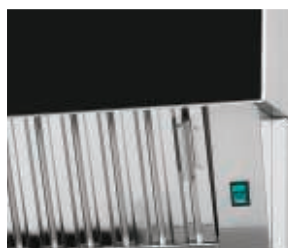
- 5 Meat fork, V-spit, basket or rack positions
- Rotor for up to 20 chickens (1,2 kg)
- 99 programs with up to 3 cook stages per program
- USB connection for easy transfer of data and programs
- Range of accessories available for preparation of chicken, chicken parts, ribs, etc.

Accessories

- Meat forks (included)
- Multi-purpose baskets
- V-spits and chicken racks
- Matching stand on castors

Optional

- Stacked unit
- Pass-through
- Ventless hood



Ventless hood (optional)



Stacked TDR

