



ECONOMIC VALUE



TURBO GRILL

TURBO GRILL



TG550

Versatile... and easy to operate

The Turbo Grill rotisseries are solid, yet versatile rotisseries. The TG cooks chicken and all kinds of meat cuts deliciously, and is perfect for convenience stores, butcher shops and deli departments. Despite its versatility, the TG is also easy to operate. Just set the time and temperature and activate the rotisserie.

Proven heating process

The TG features a combination of convection and infrared radiation for which Fri-Jado rotisseries are famous. This heating process creates a juicy product with an evenly cooked, crispy skin: a real taste experience.

Capacity made to measure

The TG line includes the TG 110, TG 330 and TG 550 rotisseries. The choice depends on the capacity required. But with such a wide range of rotisseries, you're bound to find the right rotisserie for your cooking needs. The TG 110 has 4 spits and a 16-kg grilling capacity. The TG 330 is a larger 7-spit model with a capacity of 42 kg per batch. But even if none of these rotisseries is sufficient, there is the TG 550, a "grilling giant". This 14-spit rotisserie has a total grilling capacity of no less than 84 kg per batch.

Maximum product appeal

Equipped with a large glass door, the Turbo Grill features a large, striking display section. What's more, the powerful quartz lamps will maximize your products' visual appeal to customers!

Removable fat drawer with drain valve

To simplify the cleaning process, the TG rotisseries feature a removable fat drawer that drains fat through a valve. This shortens the time needed for cleaning. It will save labor costs and allow your operators to use valuable time for what's most important: attending to your customers.



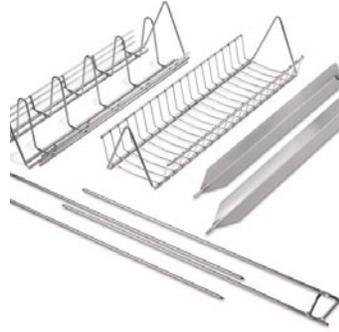
TG330

**"Durable quality
made to last"**

TURBO GRILL

Features:

...Simple manual controls; set the time and temperature and activate the main switch



...Removable parts for easy cleaning

...Rotor positioning switch for easy loading and unloading



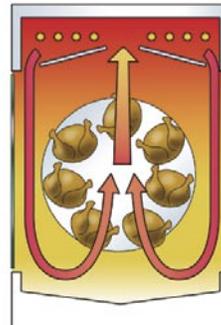
...Drain valve to empty fat drawer

...Available in TG 110, TG 330 and TG 550 models, depending on the capacity required



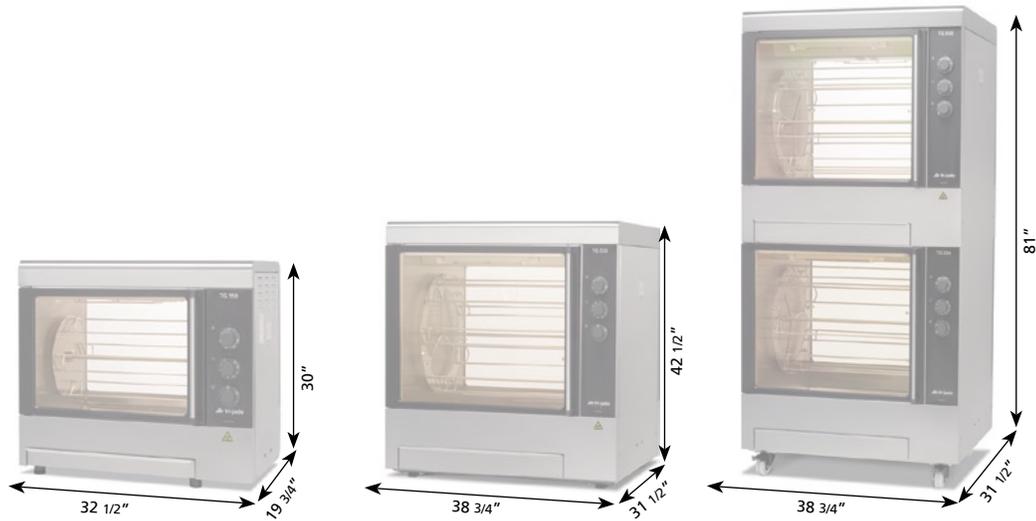
...Large glazed doors ensure maximum product view

...Bright quartz lamps to enhance product visibility and appeal



...Combined convection and infrared radiation heat for a crispy, even cook

TURBO GRILL



Dimensions	TG 110	TG 330	TG 550
- Width	32 1/2"	38 3/4"	38 3/4"
- Depth	19 3/4"	31 1/2"	31 1/2"
- Height	30"	42 1/2"	81"
- Net weight	166 lbs.	338 lbs.	668 lbs.
- Shipping weight	219 lbs.	444 lbs.	807 lbs.
- Effective spit length	17"	23"	23"
- Maximum capacity	44 lbs.	93 lbs.	186 lbs.
- Standard fittings	4 meat forks	7 meat forks	14 meat forks
Technical data 1 phase			
- Connection power	5.2 kW	9.5 kW	18 kW
- Voltage	208V	208V	208V
- Amps	24.7 A	45.7 A	78.0 A
- Plug type	NEMA 6-50P 	n/a fixed wiring	n/a fixed wiring
Technical data 3 phase			
- Connection power	5.2 kW	9.5 kW	18 kW
- Voltage	208V	208V	208V
- Amps	14.3 A	24.7 A	78.0 A
- Plug type	NEMA 15-20P 	NEMA 15-50P 	n/a fixed wiring

Accessories

- V-spit
- Meat basket
- Chicken rack for 4 chickens (TG 330/550)
- Chicken rack for 5 chickens (TG 330/550)

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* Specifications can change without notice

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