

**OPERATOR VALUE**



**SUPER TURBO GRILL**  
programmable

# STG PROGRAMMABLE



STG7+7

to increase your menu selection. Try ribs, roast, turkey, fish or even baked potatoes. With three cook stages per program and a range of accessories, you can cook, bake and roast virtually anything: just pick your program, push start and watch the results. To load or unload racks or spits, simply press the rotor positioning button and the rotor spins into place.

## Easy to clean

Cleaning has never been easier. The STG's interior and exterior are stainless steel. Its magnetic double glass doors open with a gentle click. Removable parts, like drip plates, rotor and accessories are coated with the Fri-Jado XP 450 non-stick easy-to-clean coating. By this, your operators have the STG clean in no time!

## Often imitated, never duplicated!

Imitation is the greatest form of flattery. Fri-Jado is the inventor of infrared convection (1980) and curved double-glass doors (1998). It was also the first brand to introduce a professional, highly abrasive, easy-to-clean coating (2000). The Super Turbo Grill now has over 20,000 installations worldwide. Quality, reliability, durability and innovation are the hallmarks of Fri-Jado. As the inventor of the modern rotisserie, our design has often been imitated. But it has never been duplicated! The STG's design has proven itself time and again. In fact, it is the best-sold rotisserie ... ever!

## Fast preparation

With its unique combination of infrared radiation, convection and perfect insulation, the STG cooks 25% faster than conventional rotisseries. Better yet, it's designed for low energy consumption. That means you save time and money!

## Cooking theatre

A striking, large display section, combined with sleek modern lines and powerful quartz lamps will maximize your products' visual appeal to customers!

## Versatile...but easy to operate

The STG has 5 or 7 spit or basket positions. Up to 15 programs can be activated



STG5

# "Often imitated, never duplicated"



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## Features:

*...Curved, easy-to-clean double glass doors for maximum appeal and insulation*



*...Programmable controls with 15 programs and 3 grilling steps per program*

*...Automatic holding to serve your products right out of the rotisserie*



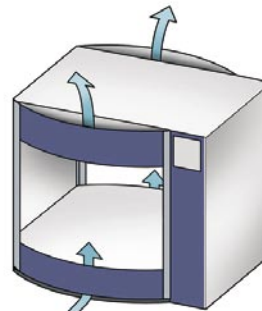
*... Fri-Jado XP450 easy-to-clean coating makes cleaning a cinch!*

*...When stacking two STG7 rotisseries, the controls of the upper unit are moved down for the best possible ergonomics*



*...The STG cooks up to 25% faster than conventional models*

*...The STG combines convection and infrared radiation*



*...Touch-safe insulated door helps protect operators and customers*

### Other features

- 5 or 7 spit, basket or rack positions
- Temperature adjustable between 122°F and 482°F
- Timer adjustable between 0 and 360 minutes

# STG PROGRAMMABLE



Dimensions	STG 5	STW 5	STG 5+5*	STGW 5*	STG 7	STW 7	STG 7+7*	STGW 7*
- Width	32 1/4"	32 1/4"	32 1/4"	32 1/4"	38 3/4"	38 3/4"	38 3/4"	38 3/4"
- Depth	25 1/2"	25 1/2"	25 1/2"	25 1/2"	33 1/2"	33 1/2"	33 1/2"	33 1/2"
- Height	34 1/4"	34 1/4"	69"	69"	40 1/4"	40 1/4"	81"	81"
- Net weight	269 lbs.	220 lbs.	538 lbs.	485 lbs.	399 lbs.	331 lbs.	798 lbs.	730 lbs.
- Shipping weight	351 lbs.	269 lbs.	662 lbs.	574 lbs.	479 lbs.	364 lbs.	926 lbs.	843 lbs.
- Capacity	55 lbs.	55 lbs.	110 lbs.	2x55 lbs.	93 lbs.	93 lbs.	185 lbs.	2x93 lbs.

## Technical specifications 1 phase

- Voltage	208V	208V	208V	208V	208V	208V	208V	208V
- Connect. power	6.1 kW	2.5 kW	2x6.1 kW	6.1/2.5 kW	9.5 kW	3.3 kW	2x9.5 kW	9.5/3.3 kW
- Amps	29.3 A	12.0 A	2x29.3 A	29.3/12A	45.7A	15.9A	2x45.7A	45.7/15.9A
- Plug type	NEMA 6-50P	NEMA 6-15P	2xNEMA 6-50P	NEMA 6-50P/ NEMA 6-15P	fixed wiring	NEMA 6-20P	fixed wiring	fixed wiring/ NEMA 6-20P

## Technical specifications 3 phase

- Voltage	208V	208V	208V	208V	208V	2x208V	208V/208V
- Connect. power	6.1 kW	2x6.1 kW	2x6.1 kW	9.5 kW	3.3 kW	2x9.5 kW	9.5/3.3 kW
- Amps	15.7 A	2x15.7 A	2x15.7 A	24.7 A	9.6 A	2x24.7 A	24.7 A/9.6 A
- Plug type	NEMA 15-30P	2xNEMA 15-30P	2xNEMA 15-30P	NEMA 15-50P	NEMA 15-15P	2xNEMA 15-50P	NEMA 15-50P/ NEMA 15-15P

## Options

- V-spits (standard), meat forks meat baskets or chicken racks (4 or 5 positions)
- STG underframe
- Double stack, or in combination with a matching warmer

\* Stacked STG rotisseries: each cabinet comes with separate power cord & plug

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\* Specifications can change without notice

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