

SPIDOCGLASS™

Glass ceramic Contact Grill

SPIDOFLAT™

Glass ceramic FryTop



spidocook™



GRILL AND FRYTOP FOR BARS, COFFEE SHOP,
FAST FOOD RESTAURANTS AND CATERING

SPIDOGLOSS™

GLASS CERAMIC
CONTACT COOKING SYSTEMS



The SPIDOGLOSS™ grills are perfect for fast food restaurants and can be a valuable tool in the kitchen. The glass ceramic contact grills can cook many products from sandwiches and focaccia to grilled meat or vegetables, providing excellent results.

SPIDOFLAT™

GLASS CERAMIC
CONTACT COOKING SYSTEMS



The new glass-ceramic SPIDOFLAT™ cook meat, fish and vegetables homogeneously. The flavors remain intact even if different foods are grilled in sequence. They are certainly safe in use and easy to clean, giving obvious benefits in terms of energy savings and increased productivity.

The benefit of the grill and the FryTop



COOKING QUALITY

Uniform heat distribution

The combination of glass ceramic tops and an innovative heating system guarantees uniform heat in both the centre and at the sides of the cooking surface and ensures the food's original flavour is maintained.



MAXIMUM VERSATILITY

400°C to cook what you want

The possibility of reaching 400°C allows you to not only heat up panini and toasted sandwiches, but also to cook a wide variety of different food, such as fish, meat, vegetables, eggs etc.



SAVING TIME AND ENERGY *

Reduced time and more annual energy savings.

Working speed and thermal efficiency allow savings of up to 60% in the thermal increase times and therefore also in annual energy consumption.

* It refers only to SPIDOGLOSS™ grill



EASY CLEANING AND MAINTENANCE

Easy to clean and always ready to use

No smoke during cooking, simple and effective cleaning after use, specific products to maintain maximum performance over time.



Cooking quality



UNIFORM HEAT

Heat is evenly distributed on the cooking surface.



UNCHANGED TASTE

The surface does not absorb the taste of food and allows you to cook different products one after the other.

GLASS CERAMIC THE BEST SURFACE FOR COOKING

- RESISTANCE ✓
- NO SMOKE ✓
- EASY CLEANING ✓

Glass ceramic is the perfect material for contact cooking. Resistant to impact and thermal shock, impermeable to smells and tastes, it does not absorb the taste of food and allows different products to be cooked one after the other while maintaining their taste and fragrance.

Thanks to the non-stick features of the material, the smoke generated during cooking is greatly reduced and the cleaning operations are simple and quick, eliminating the risk of unpleasant odours due to food residues on the cooking surfaces.



SPECIAL HEATING BOX PERFORMANCE AND SPEED WITHOUT COMPROMISE

- ✓ COMBINED HEATING
- ✓ UNIFORM HEAT
- ✓ FAST HEATING



SHB Plus technology uses non-armoured heating elements that allow cooking with a mixed heating system, by contact and by infrared radiation.

The shape of the heating filament has been specially developed to guarantee a uniform heat distribution over the entire plate, both in the centre and at the sides. The filament reaches a temperature of 800°C, at which the emission of infrared rays occurs. The glass ceramic tops allow a pre-established amount to filter through, which reaches and warms the food directly at the core.

The SHB Plus technology quickly reaches a maximum temperature of 400°C on the plate, thus reducing thermal increase times by more than 60%.

Maximum versatility



HIGH TEMPERATURES

Up to 400°C to ensure the right cooking temperature even for the most demanding foods.



CHEF MENUS

Possibility of cooking a wide range of foods: meat, fish, vegetables, eggs and much more.


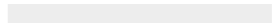


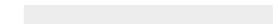


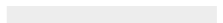


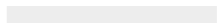


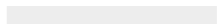


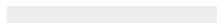


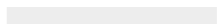


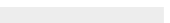


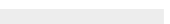


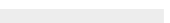


















HIGH TEMPERATURES 400°C MEANS COOKING WHAT YOU WANT

Why limit yourself just to heating up panini, wraps and toasted sandwiches?

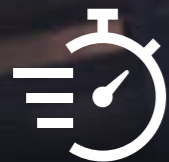
Today, Spidocook™ products offer a real contact cooking system that lets you prepare a complete menu for your clients: tasty beef burgers, delicate pieces of salmon, delicious seasonal vegetables, sophisticated prawns, soft and tender chicken fillets and crispy bacon.

Each of these foods needs a correct cooking temperature, in all cases higher than those available with traditional products. SPIDOGLASS™ and SPIDOFLAT™ contact cooking systems can reach a temperature of 400°C, providing you the versatility needed to expand your business.

	FOOD SUITABLE FOR TRADITIONAL SYSTEMS		FOOD SUITABLE FOR SPIDOCOOK™ GRILLS AND FRYTOP
 PRAWNS		400°C	
 CHICKEN BREAST		390°C	
 SALMON		380°C	
 RADICCHIO		380°C	
 SEABASS FILLET		380°C	
 BACON		380°C	
 EGGS		380°C	
 MUSHROOMS		350°C	
 BREADED CHICKEN CUTLET		350°C	
 COURGETTES		350°C	
 HAMBURGERS		300°C	
 TOASTED SANDWICH		300°C	
 TOAST		280°C	
 FLATBREAD		280°C	
 FOCACCIA BREAD		240°C	

Time and energy savings

SPIDOGGLASS™



THERMAL INCREASE

Up to 60% less time needed compared to traditional systems.



ENERGY SAVINGS

Up to 60% savings in energy consumption on an annual basis*.

HIGH EFFICIENCY INSULATION EFFICIENCY FOR YOUR BUSINESS, SAFETY FOR YOUR TEAM

- HIGH THERMAL INSULATION ✓
- QUICK THERMAL INCREASE TIME ✓
- REDUCED ENERGY CONSUMPTION ✓

The Protek.SAFE technology eliminates unnecessary energy loss, reducing energy consumption to a minimum and therefore allowing all the heating energy to be concentrated on the cooking surface, with obvious benefits also for the safety of those who work with the product.

SPIDOGGLASS™ electric contact cooking systems significantly increase the heating speed of the plates without needing more power. The high thermal insulation minimizes energy consumption during standby cycles, making the product always ready for any request without sacrificing the energy efficiency of your business.



75°C 400°C

TIME AND ENERGY SAVINGS SPIDOGGLASS™ GRILLS COMPARED TO TRADITIONAL SYSTEMS



Thermal increase time from room temperature to 200°C



Standby power consumption



Annual energy consumption

-60 % Time Saved compared to traditional systems

-80 % Less Stand-by power consumption

-60 % Less energy consumption per year

* Annual consumption (250 days) in kWh on a 4 hour working/ 2 hour standby cycle at 300°C with double electric contact grill.

Easy cleaning and maintenance

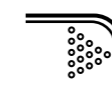
MAINTENANCE HYGIENE AND CLEANING

- NON-STICK GLASS CERAMIC ✓
- REMOVABLE TRAY ✓
- DEDICATED ACCESSORIES ✓

The difficulties in cleaning cooking plates using traditional technologies make it very hard to completely remove food residues, which remain in contact with the surface, and become a source of smoke during subsequent cooking and, in general, of unpleasant odours.

SPIDOCOOK™ products use glass ceramic plates, a smooth non-stick and non-porous material that allows you to remove food residues simply and effectively, thus preventing unpleasant odours and providing maximum hygiene.

The rounded liquid overflow channel, which is around the outer edge of the cooking surface, allows residues and liquids to be easily conveyed to a removable tray, to further facilitate cleaning operations.



Spray



Wait
2 min



Clean &
Rinse

SPECIFIC CLEANING ACCESSORIES KEEP PERFORMANCE CONSTANT OVER TIME

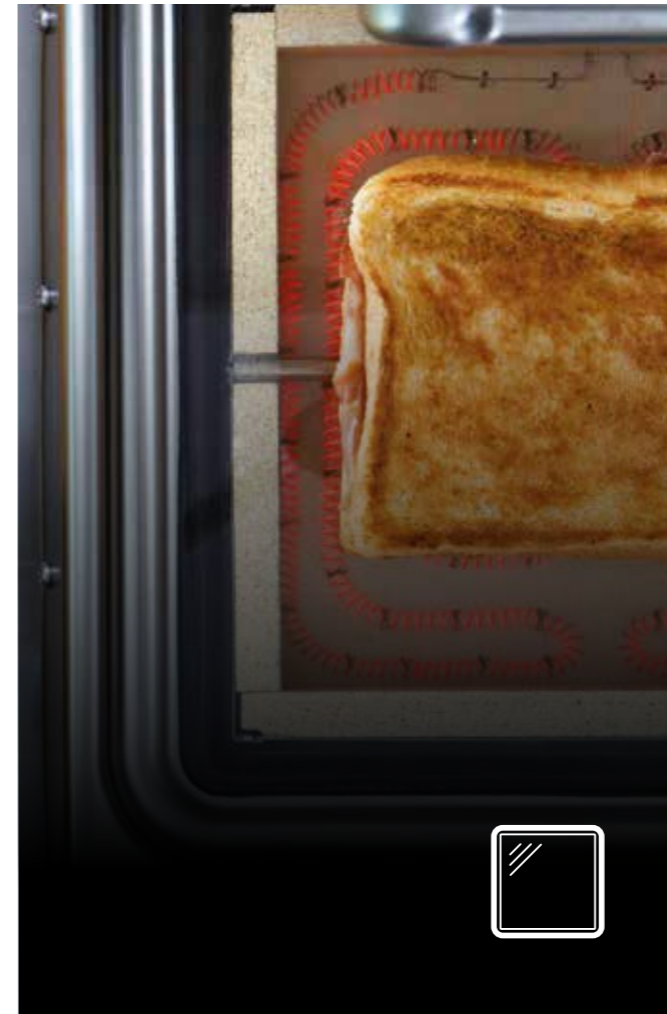
Specially developed and tested, SpidoClean spray detergent is the perfect product for cleaning the plates and steel structure of the Spidocook™ products. The combined use with the scraper supplied with the electric contact cooking system guarantees fast and effective cleaning and hygiene.

Thanks to SpidoClean, with just a few steps at the end of each day you can always have a ready to use electric contact cooking system, that maintains its performance over time.

MODEL	SpidoClean
TYPE	Spray detergent
CONTENTS	750 ml
QTY FOR PACKAGING	12 bottles

Details make the difference

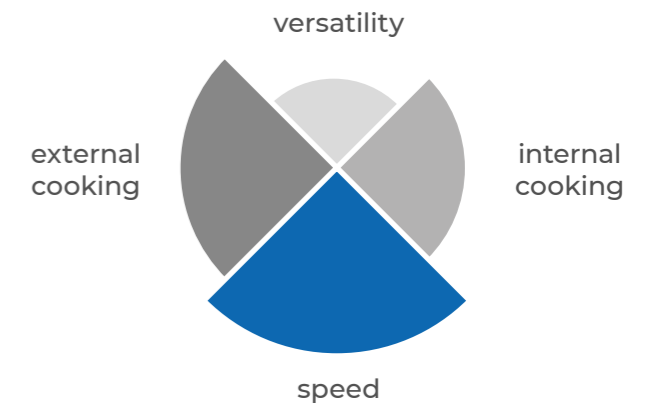
SPIDOGLOSS™



Transparent cooking surface

SMOOTH

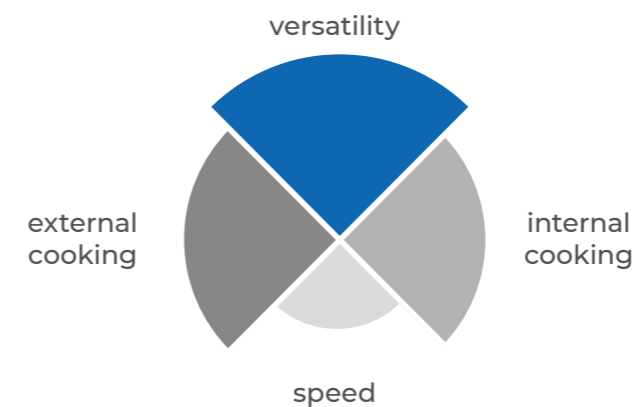
The transparent plate surface allows through the majority of the infrared rays (20% contact cooking - 80% infrared cooking), and therefore provides external surfaces with greater crispiness.



Black cooking surface

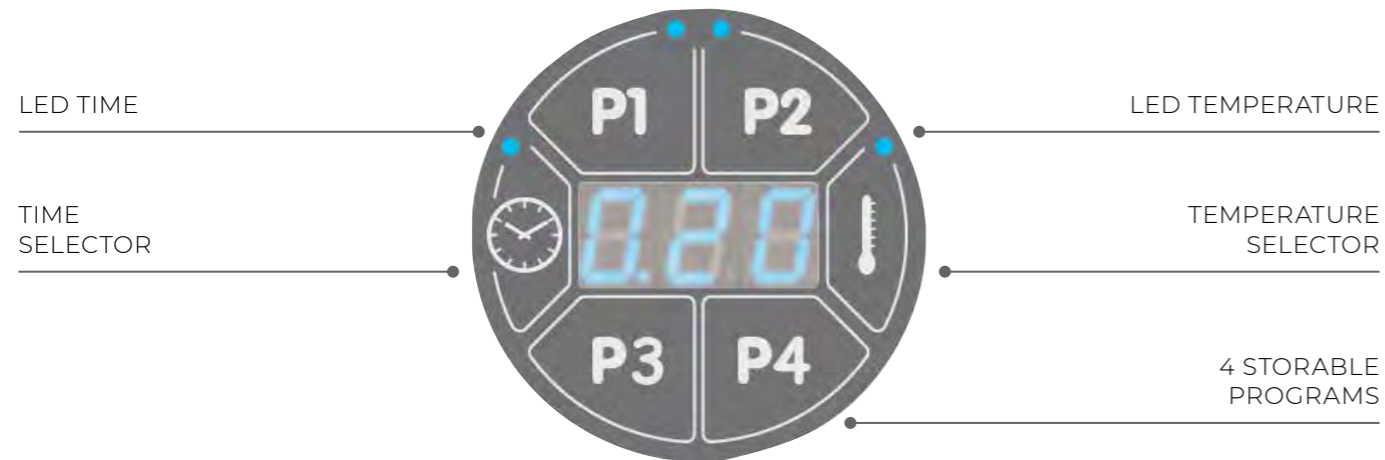
SMOOTH AND RIBBED

The black plate surface, in the smooth and ribbed versions, is less transparent to infrared rays (cooking by 80% contact - 20% infrared cooking), ensuring faster heating of the food core and a more uniform internal temperature.



SPIDOTOUCH™

ALL THE BENEFITS OF SPIDOGLOSS™ GLASS CERAMIC CONTACT COOKING SYSTEMS WITH A DIGITAL CONTROL TO MAXIMIZE REPEATABILITY AND PRODUCTIVITY OF COOKING OPERATIONS.



SIMPLE AND EASY OPERATIONS

1. Power ON

- Turn ON the plate
- The plate will start to heat until reaching the pre-set Temperature of 250° C
- If a different temperature is not set, the system keeps the temperature at 250° C until the product is switched off

2. Parameters setting

Temperature

- Set the Temperature by repeatedly pushing or holding down the button until the desired temperature appears on the screen (the value is saved when the LED «D2» stops flashing).

Time

- Set the Time by repeatedly pushing or holding down the button until the desired time appears on the screen (the value is saved when the LED «D1» stops flashing)

3. Program Storage & Use

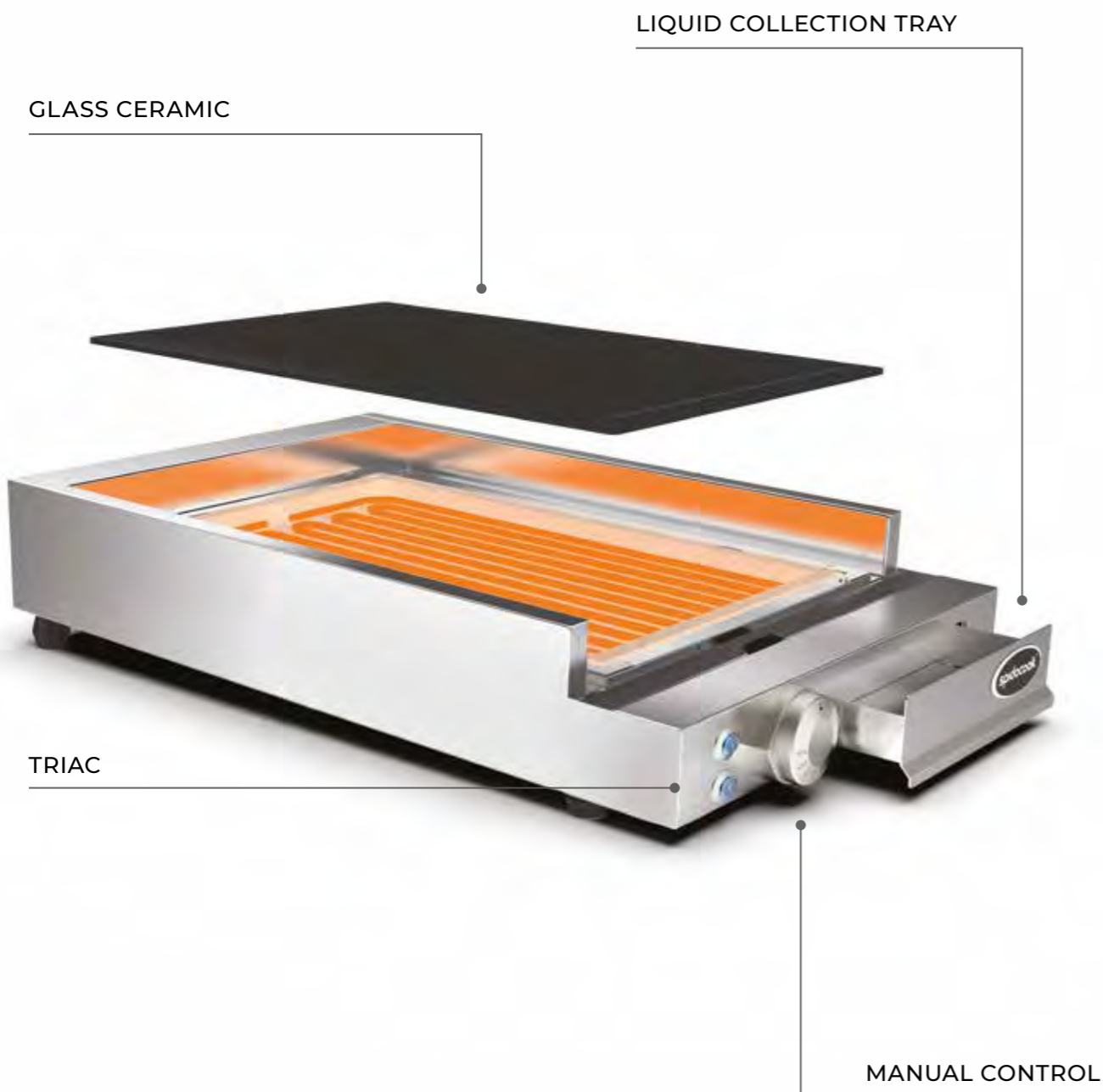
- Set the time and temperature parameters as described previously.
- Press and hold the button P1, P2, P3 or P4 for at least 3 seconds to store the program
- Successful operation is confirmed by LED «D3» lighting on for 1 sec and buzzer sounds.
- Once memorized, the program can be started any time by pressing the corresponding button (P1 or P2 or P3 or P4)



- ✓ Temperature range 0°C - 350°C
- ✓ Time range 0' 00" - 9' 59"
- ✓ Temperature setting
- ✓ Time setting with timer function
- ✓ End of cooking acoustic signaling
- ✓ Storable programs

Details make the difference

SPIDOFLAT™



Black cooking surface



SMOOTH

The black plate surface filters the majority of the infrared rays (20% contact cooking - 80% infrared cooking), and therefore provides external surfaces with greater crispiness.



MAXIMUM VERSATILITY






Models and data



The ECO versions are custom designed to reduce the installed power (2kW instead of 3kW) and to offer further energy savings in their use, maintaining the performance characteristics. They are particularly suitable even for those installations where there are limits in the total power available.




SPIDOGLOSS™

SINGLE GRILL	BLACK SMOOTH SURFACES	
	SP 010 P	SP 010 E
	MANUAL	DIGITAL
Control	MANUAL	DIGITAL
Plate size	N°1 250 x 250 mm	N°1 250 x 250 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V~ 1N	230 V~ 1N
Power	1,5 kW	1,5 kW
Maximum temperature	400 °C	350 °C
Dimensions w x d x h	331 x 458 x 176	331 x 458 x 176
Packaging dimensions w x d x h	373 x 535 x 265	373 x 535 x 265
Net weight	10 Kg	10 Kg
Gross weight	11,1 Kg	11,1 Kg
EAN Code	8029212015499	8029212015451
Qty per pallet	24	24



MEDIUM GRILL	SP 015 P	SP 015 ECO 
		MANUAL
Control	MANUAL	MANUAL
Plate size	N°1 400 x 300 mm	N°1 400 x 300 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V~ 1N	230 V~ 1N
Power	3 kW	2 kW
Maximum temperature	400 °C	400 °C
Dimensions w x d x h	481 x 457 x 182	481 x 457 x 182
Packaging dimensions w x d x h	540 x 527 x 254	540 x 527 x 254
Net weight	14,9 Kg	14,9 Kg
Gross weight	16 Kg	16 Kg
EAN Code	8029212016472	8029212016465
Qty per pallet	12	12



DOUBLE GRILL	SP 020 P	SP 020 ECO 	SP 020 E
		MANUAL	MANUAL
Control	MANUAL	MANUAL	DIGITAL
Plate size	N° 2 250 x 250 mm	N° 2 250 x 250 mm	N° 2 250 x 250 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V~ 1N	230 V~ 1N	230 V~ 1N
Power	3 kW	2 kW	3 kW
Maximum temperature	400 °C	400 °C	350 °C
Dimensions w x d x h	619 x 458 x 176	619 x 458 x 176	619 x 458 x 176
Packaging dimensions w x d x h	665 x 535 x 265	665 x 535 x 265	665 x 535 x 265
Net weight	17 Kg	17 Kg	17 Kg
Gross weight	19,4 Kg	19,4 Kg	19,4 Kg
EAN Code	8029212015581	8029212015543	8029212015550
Qty per pallet	12	12	12

SPIDOFLAT™


	BLACK SMOOTH SURFACES
	SP 200
	MANUAL
Control	MANUAL
Plate size	N°1 280 x 440 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Power	2,5 kW
Maximum temperature	400 °C
Dimensions w x d x h	398 x 654 x 128
Packaging dimensions w x d x h	450 x 700 x 170
Net weight	10 Kg
Gross weight	12 Kg
EAN Code	8029212015697
Qty per pallet	16

BLACK SURFACES, TOP RIBBED, LOWER SMOOTH		TRANSPARENT SMOOTH SURFACES	
SP 010 PR	SP 010 ER	SP 010 PT	SP 010 ET
MANUAL	DIGITAL	MANUAL	DIGITAL
N°1 250 x 250 mm	N°1 250 x 250 mm	N°1 250 x 250 mm	N°1 250 x 250 mm
50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
230 V~ 1N	230 V~ 1N	230 V~ 1N	230 V~ 1N
1,5 kW	1,5 kW	1,5 kW	1,5 kW
400 °C	350 °C	400 °C	350 °C
331 x 458 x 176	331 x 458 x 176	331 x 458 x 176	331 x 458 x 176
373 x 535 x 265	373 x 535 x 265	373 x 535 x 265	373 x 535 x 265
10 Kg	10 Kg	10 Kg	10 Kg
11,1 Kg	11,1 Kg	11,1 Kg	11,1 Kg
8029212015505	8029212015468	8029212015536	8029212015482
24	24	24	24

SP 015 PR	SP 015 R ECO 	SP 015 PT	SP 015 T ECO 
MANUAL	MANUAL	MANUAL	MANUAL
N°1 400x300 mm	N°1 400 x 300 mm	N°1 400 x 300 mm	N°1 400x 300 mm
50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
230 V~ 1N	230 V~ 1N	230 V~ 1N	230 V~ 1N
3 kW	2 kW	3 kW	2 kW
400 °C	400 °C	400 °C	400 °C
481x457x182	481 x 457 x 182	481 x 457 x 182	481 x 457 x 182
540x527x254	540 x 527 x 254	540 x 527 x 254	540 x 527 x 254
14,9 Kg	14,9 Kg	14,9 Kg	14,9 Kg
16 Kg	16 Kg	16 Kg	16 Kg
8029212016489	8029212016502	8029212016496	8029212016519
12	12	12	12

SP 020 PR	SP 020 R ECO 	SP 020 ER	SP 020 PT	SP 020 T ECO 	SP 020 ET
MANUAL	MANUAL	DIGITAL	MANUAL	MANUAL	DIGITAL
N° 2 250 x 250 mm	N° 2 250 x 250 mm	N° 2 250 x 250 mm	N° 2 250 x 250 mm	N° 2 250 x 250 mm	N° 2 250 x 250 mm
50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
230 V~ 1N	230 V~ 1N	230 V~ 1N	230 V~ 1N	230 V~ 1N	230 V~ 1N
3 kW	2 kW	3 kW	3 kW	2 kW	3 kW
400 °C	400 °C	350 °C	400 °C	400 °C	350 °C
619x458x176	619 x 458 x 176	619 x 458 x 176	619 x 458 x 176	619 x 458 x 176	619 x 458 x 176
665x535x265	665 x 535 x 265	665 x 535 x 265	665 x 535 x 265	665 x 535 x 265	665 x 535 x 265
17 Kg	17 Kg	17 Kg	17 Kg	17 Kg	17 Kg
19,4 Kg	19,4 Kg	19,4 Kg	19,4 Kg	19,4 Kg	19,4 Kg
8029212015604	8029212015642	8029212015567	8029212015635	8029212015659	8029212015574
12	12	12	12	12	12

SPIDOFLAT™

	BLACK SMOOTH SURFACES
	SP 300
	MANUAL
Control	MANUAL
Plate size	N° 2 280 x 440 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N / 400 V~ 3N
Power	5 kW
Maximum temperature	400 °C
Dimensions w x d x h	693 x 654 x 129
Packaging dimensions w x d x h	710 x 760 x 170
Net weight	17 Kg
Gross weight	18,4 Kg
EAN Code	8029212015703
Qty per pallet	18

SpidoClean™

	DB1046A0
	Spray detergent
Qty per code	1 box
Bottles per box	12
Qty per bottle	750 ml



spidocookTM
PROFESSIONAL BY DESIGN

SpidocookTM S.r.l.

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