

spidocook™

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SPIDOCGLASS™

Glass ceramic contact cooking systems

SPIDOCGLASS™ cooking systems make serving fast and unique. They help you make your daily work easier and increase business profits.

Advantages compared to traditional systems

Materials

FOOD SAFE



Non-stick glass ceramic contact cooking systems, anti-corrosion AISI 304 stainless steel structure

Performance

400°C



Maximum temperature 400°C for cooking raw food (meat, fish, vegetables, eggs, etc.)

Cleaning

5 MIN



Fast and effective cleaning in just 5 minutes thanks to the use of glass ceramic surfaces and a dedicated detergent

Time

-60%



60% shorter operating temperature times thanks to the infrared heating system

Consumption

-60%



Energy consumption reduced by 60% thanks to the advanced thermal insulation system

Weight

-30%



Sturdy yet light: 30% less weight thanks to the materials used



SINGLE

N° 1 plate 250x250 mm



MEDIUM

N° 1 plate 300x400 mm



DOUBLE

N° 2 plates 250x250 mm



331x458x176
W x D x H mm



481x457x182
W x D x H mm



617x459x176
W x D x H mm



- **BAR AND COFFEE SHOPS**
- **REST AREAS:**
- **TRAIN STATIONS**
- **SERVICE STATIONS**
- **PANINOTECAS**
- **BURGER VENUES**
- **PIADINERIAS**
- **FOOD TRUCKS**
- **HOTELS**
- **B&B**
- **AIRPORTS**
- **FAST FOOD CHAINS**

Performance & Speed

MAXIMUM
TEMPERATURE

400 °C

350 °C for Digital
Control System

QUICK
WARM-UP

2 Min. 30 Sec.

Pre-heating time
from 20 °C to 200 °C

LOWER CONSUMPTION
IN STAND-BY

92 W

Electrical consumption to keep the
temperature at 250 °C for 1 hour
with no load

ENERGY SAVINGS
PER YEAR

- 600 kWh

Energy savings er year of operation
4 hours ON/2 hours standby per day
out of 200 days/year

Details



Manual

- Temperature range: 120 °C - 400 °C
- Temperature regulation: YES
- Timer function: NO
- Beep end of cooking: NO
- Saveable programs: NO



Digital

- Temperature range: 0 °C - 350 °C
- Temperature regulation: YES
- Timer function: YES
- Beep end of cooking: YES
- Saveable programs: YES

Cooking Versatility

	Focaccia	abt. 3 Min. at 260 °C
	Piadina prosciutto and cheese	abt. 2 Min. at 280 °C
	Prosciutto and cheese sandwich	abt. 2 Min. at 280 °C
	Prosciutto and mozzarella panini	abt. 2 Min. 30 Sec. at 280 °C
	Hamburger 110 gr.	abt. 3 Min. at 300 °C
	Zucchini	abt. 4 Min. at 330 °C
	Beef fillet 200 gr.	abt. 3-4 Min. at 340 °C
	Mushrooms	abt. 3 Min. at 360 °C
	Fried eggs	abt. 1 Min 30 Sec. at 320 °C
	Bacon	abt. 1 Min. at 320 °C
	Bass fillet	abt. 2 Min. at 320 °C
	Prawns in shell	abt. 1 Min. 30 Sec. at 380 °C
	Salmon fillet	abt. 3-4 Min. at 320 °C
	Chicken breast 80 g.	abt. 3 Min. at 320 °C
	Shrimps in shell	abt. 2 Min. at 380 °C

Cooking times may vary depending on the type of food and its weight.
The data refer to the Power model.

Power range data

SINGLE: Power **1,6 kW** - Weight 10 kg
MEDIUM: Power **3 kW** - Weight 15 kg
DOUBLE: Power **3 kW** - Weight 17 kg

All models wired with UK plug
(BS1363)



Models

Black smooth plate



SINGLE

SP010P-GB (Manual)



MEDIUM

SP015P-GB (Manual)



DOUBLE

SP020P-GB (Manual)

Black ribbed top plate



SINGLE

SP010PR-GB (Manual)
SP010ER-GB (Digital)



MEDIUM

SP015PR-GB (Manual)



DOUBLE

SP020PR-GB (Manual)
SP020ER-GB (Digital)

Black ribbed plates



MEDIUM

SP015PR-BR (Manual)