

ENGLISH



CALDOBAKE™

Brochure di prodotto

CALDOBAKE™

CALDOBAKE™ convection ovens ensure fast and even cooking in a **compact and versatile design**. Perfect for **baked goods, snacks and frozen pastries**.



Ideal for *bar, cafés, bakeries* and *patisseries*





Even cooking

Even cooking on all levels and in very baking tray



Versatility

Ideal for baking both bread and small pastries



Reliability

Easy to use, safe and long-lasting over time

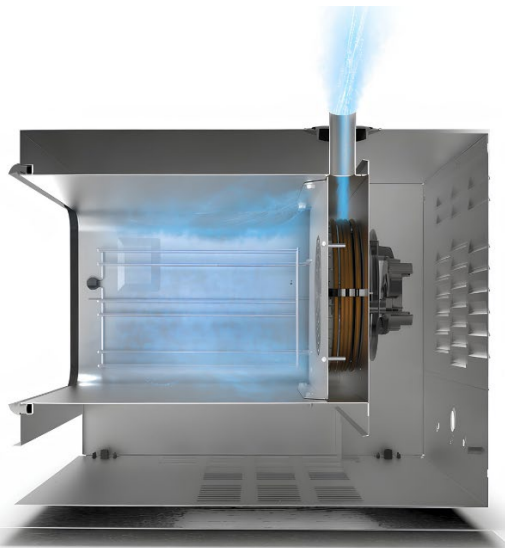


Design

Compact and modern design, ideal for displaying items in plain view

Cooking
quality.





AIR.PLUS Technology

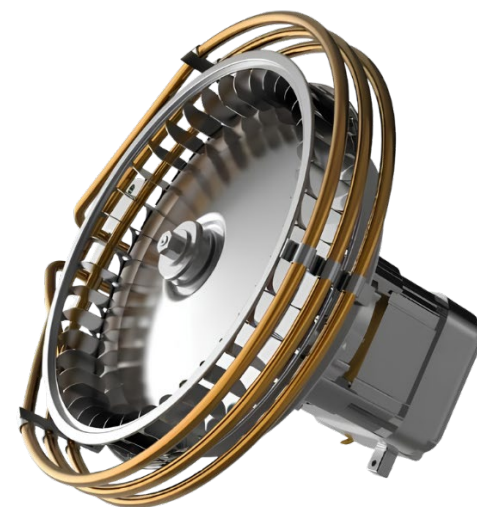
Even cooking. No compromises.

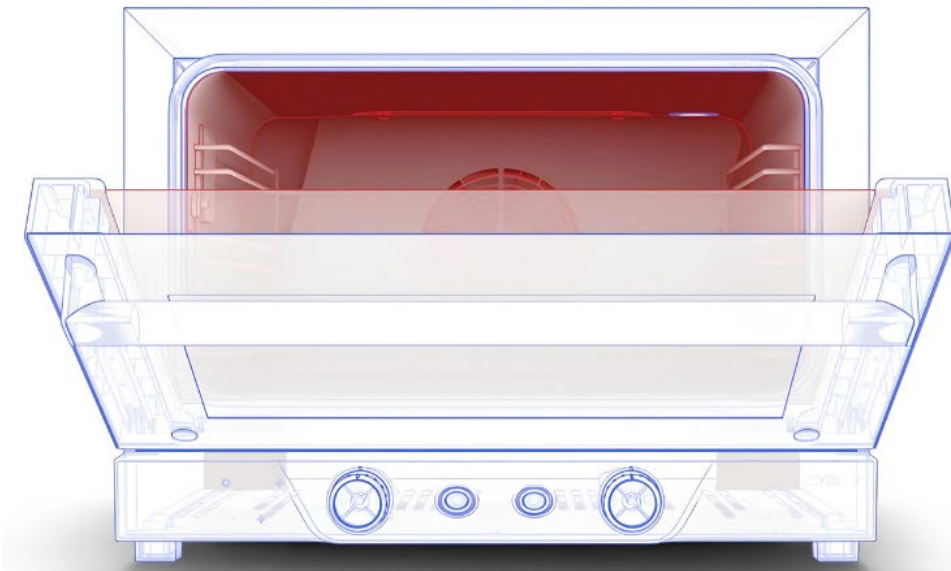
The study of air flows within the cooking chamber plays a key role in the design of CALDOBAKE™. The AIR.Plus technology has been developed to ensure the perfect distribution of air and heat within the cooking chamber. Once cooked, the food will have an even external colour, and its texture and consistency will remain intact for many hours.

DRY.PLUS Technology

Crispy on the outside. Soft on the inside.

When baking leavened products, the presence of moisture during the final stages of baking can prevent the desired result from being achieved. DRY.Plus technology removes the moist air released by the baked products from the baking chamber. DRY.Plus technology promotes the proper formation of the product's internal structure, ensuring a consistent texture that lasts for many hours after baking is complete.





PROTEK.SAFE Technology

Safety and efficiency are our top priorities.

Protek.SAFE™ technology forms part of the NON.STOP EFFORTS programme, through which Spidocook™ is committed to minimising the environmental impact of its products and the cooking processes carried out using them. Protek.SAFE™ technology eliminates unnecessary energy loss to reduce energy consumption and contribute to the environmental sustainability of the cooking processes carried out in CALDOBAKE™ ovens. The oven's unique design, double-glazed door and high insulation of the cooking chamber ensure minimal heat loss and a consistently perfect cooking temperature.

Plug & Play

Easy to install and transport.

The Plug & Play feature means it's always ready to use, simply plug it into a power socket.



SPIDO.Clean™

Ease of cleaning.

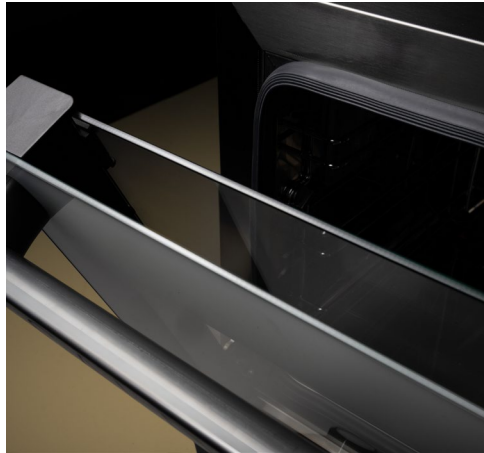
CALDOBAKE™ is designed to make every everyday task simple and safe. Thanks to its rounded handle and the stainless steel cooking chamber with rounded corners, it ensures maximum hygiene and quick cleaning using the special SPIDO.Clean™ cleaning spray.



**Design that makes
all the difference.**



Illuminated
cooking chamber



Double glazing
PROTEK.SAFE™



Ergonomic steel
handle



Analogue control



Assisted opening and
soft-close mechanism



Silicone polymer seal



Non-slip feet



Side supports

*Uncompromising
versatility.*





Baguette



Filled croissants



Bruschetta



Focaccia



Muffins



Pizza



Meringues



Sweet braided twist



A model
for every need.



CALDOBAKE™ S3

SC03QS

480 x 547 x 467
22 kg
2,9 kW
50/60 Hz
220 – 240 V
3 – 342 x 242 (capacity)
75 (trays distance)

[Discover more](#)



CALDOBAKE™ L3

SC03HS

600 x 612 x 467
28 kg
2,9 kW
50/60 Hz
220 – 240 V
3 – 460 x 330 (capacity)
75 (trays distance)

[Discover more](#)



CALDOBAKE™ L4

SC04HS

600 x 612 x 547
31 kg
2,9 kW
50/60 Hz
220 – 240 V
4 – 460 x 330 (capacity)
75 (trays distance)

[Discover more](#)



CALDOBAKE™ XL4

SC04EU

800 x 752 x 595
52 kg
4,9 kW
50/60 Hz
220 – 240 V
4 – 600 x 400 (capacity)
75 (trays distance)

[Discover more](#)

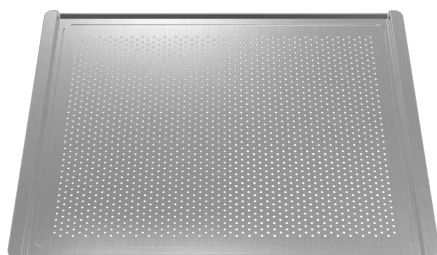


Accessories
to suit every taste.

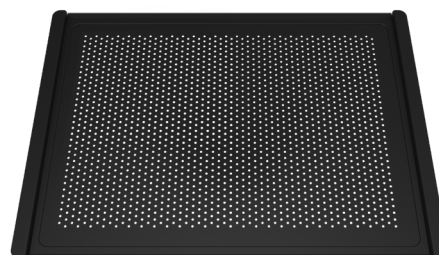




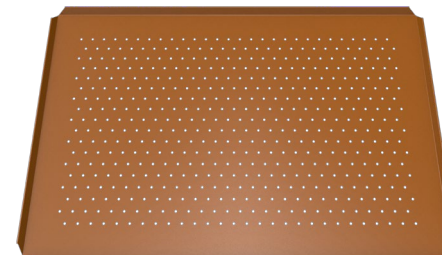
BAKE
CALDOBAKE™ L3 / L4 / S3
460 x 330 / 342 x 342



FORO.BAKE
CALDOBAKE™ L3 / L4
460 x 330



FORO.BLACK
CALDOBAKE™ L3 / L4
460 x 330



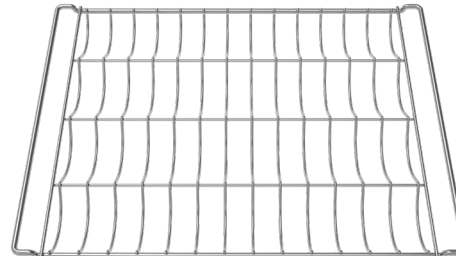
FORO.SILICO
CALDOBAKE™ L3 / L4
460 x 330



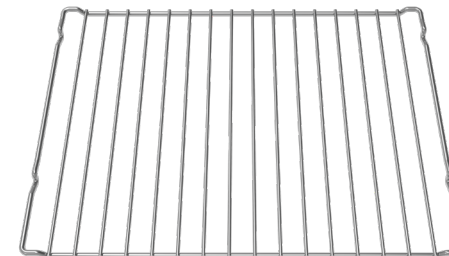
FAKIRO™
CALDOBAKE™ L3 / L4
460 x 330



PAN.FRY
CALDOBAKE™ L3 / L4
460 x 330



BAGUETTE.GRID
CALDOBAKE™ L3 / L4
460 x 330



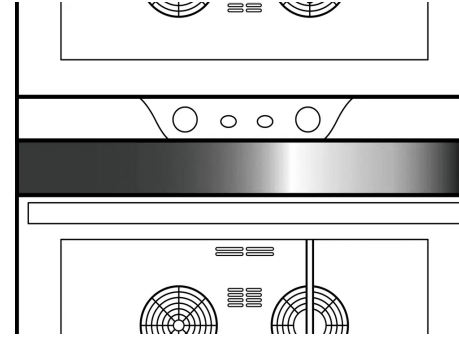
CHROMO.GRID
CALDOBAKE™ L3/L4/S3
460 x 330 / 342 x 342



TALL CABINET
XENRA - 08EU - H



SPEED.MARKS™
XUC270



DOUBLE STACK
XWNQA - 00EF - E



ULTRA TALL CABINET
XWDMA - 1011 - U



KIT FOR BUILT-IN OVEN
XUC176



LARGE FLAT SPATULA
XUC196



SMALL FLAT SPATULA
XUC166



HIGH-RISE STAND 460X330
XWNRA - 08HS - H

Free demo

Try Spidocook's products in your venue
with the **free demo.**

[Book your free demo](#)



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