

ENGLISH



CALDOLUX™

Product brochure

CALDOLUX™

CALDOLUX™ is a static oven with a **Cook&Hold** function for **low-temperature cooking** (max 120°C) and keeping cooked food warm (max 100°C) for up to **10 hours + infinity**. This dual function guarantees excellent results in terms of even cooking, tenderness and no weight loss in the final product.



Ideal for **institutional catering, catering services** and **restaurants**.





Evenness of cooking

Cooking at a low temperature prevents overcooking whilst preserving texture and nutritional value.



Better appearance

Cooking at a low temperature preserves the enzymes in the meat, and the resting period promotes the natural chemical reactions that make it tender.



Higher profits

In high-volume kitchens, the greater number of portions that can be produced from the same quantity of raw ingredients ensures a quick return on investment.



Lower consumption

At lower temperatures, energy consumption is lower than in traditional ovens, and by baking overnight, you can take advantage of off-peak electricity rates.

Cooking
quality.



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.

CALDOLUX™ is designed to make every daily task simple and safe. Cleaning is a breeze with the special SPIDO.Clean™ cleaning spray.

Design
that makes all the difference.





Digital control



Silicone polymer seal



Ergonomic steel handle



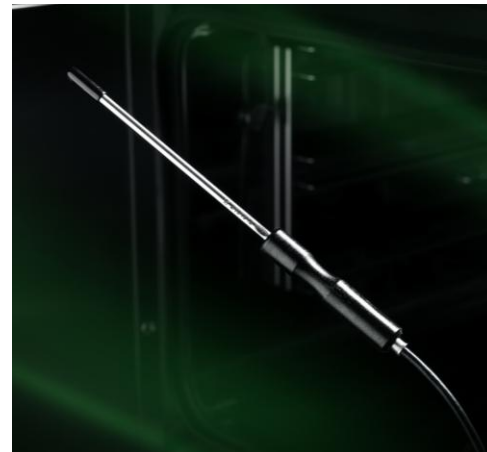
Stackability



Maniglie di trasporto



Carrying handles



Probe (XTEC version)



Interior door detail

Uncompromising
versatility.

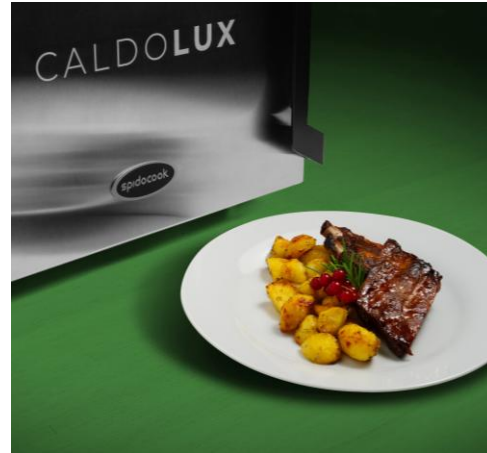




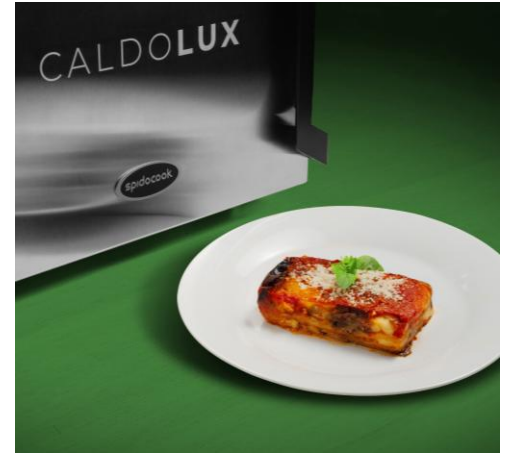
Breakfast



Fish



Meat



First courses

CALDOLOX

A model
for every need.

spidocook





CALDOLUX™ X-PRO

SCX030P

436 x 685 x 440
23 kg
50/60 Hz
230 V
3 GN 1/1 (capacity)
67 mm (trays distance)

[Discover more](#)



CALDOLUX™ X-TEC

Digital display and probe

SC030T

436 x 685 x 440
23 kg
50/60 Hz
230 V
3 GN 1/1 (capacity)
67 mm (trays distance)

[Discover more](#)

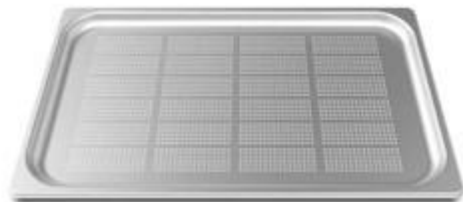
CALDOLOX

Accessories
to suit every taste.

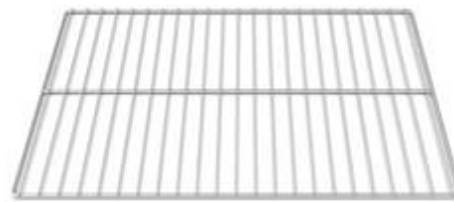




Tray GN 1/1 INOX
h 20mm / 40mm / 65mm



Tray GN 1/1 INOX forata
h 20mm / 40mm / 65mm



Plain tray GN 1/1 INOX
h 40mm

Free demo

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

[Book your free demo](#)



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