

SPIDOGLOSS

GLASS CERAMIC CONTACT COOKING SYSTEMS





THE BENEFITS OF SPIDOGLOSS



COOKING QUALITY **Uniform heat distribution**

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

Find out more on pages 2 and 3.



MAXIMUM VERSATILITY **752°F (400°C) to cook what you want**

The possibility to reach 752°F (400°C) allows you to not only heat up panini and toasted sandwiches, but also to cook a wide variety of different foods, such as fish, meat, vegetables, eggs, etc.

Find out more on pages 4 and 5.



TIME AND ENERGY SAVINGS REDUCE **Reduce time by 60% and make annual energy savings of up to 600 kWh**

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

Find out more on pages 6 and 7.



EASY CLEANING AND MAINTENANCE **Easy to clean and always ready to use**

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

Find out more on pages 8 and 9.



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 foods one after another with no flavour transfer.

GLASS CERAMIC

THE BEST SURFACE FOR COOKING

- RESISTANT ✓
- 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 flavours of food allowing different foods to be cooked one after another while maintaining their taste.

Thanks to the non-stick features of the material, the smoke generated during cooking is greatly reduced and cleaning is simple and quick, thus eliminating the likelihood of unpleasant odours due to food residue on the cooking surface.



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 infrared radiation.

The shape of the heating filament has been specially developed to guarantee uniform heat distribution over the entire plate, both at the centre and on the sides. The filament reaches a temperature of 1472°F (800°C) at which the emission of infrared rays occurs. The glass ceramic tops allow a pre-established amount to filter through, reaching the food and warming it at its core.

The SHB Plus technology allows the plate to quickly reach a maximum temperature of 752°F (400°C) therefore reducing heating time by more than 60%.

Maximum versatility



HIGH TEMPERATURES

Up to 752°F (400°C) to ensure the right cooking temperature even for the most demanding foods.



CHEF MENUS

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

HIGH TEMPERATURES

752°F (400°C) MEANS COOKING WHAT YOU WANT

SpidoFlat offers a real contact cooking system that lets you prepare a complete menu for your clients: tasty beef burgers, delicate fish fillets, delicious seasonal vegetables, sophisticated prawns, soft and tender chicken fillets, and crispy bacon.
















Each of these foods needs to be prepared at the right temperature, temperatures higher than those available with traditional appliances.

Fry Top SpidoFlat electric cookers can reach temperatures of 752°F (400°C), providing you with the versatility needed to expand your business.



WHAT FOODS CAN YOU PREPARE WITH A TRADITIONAL CONTACT GRILL?

WHAT FOODS CAN YOU PREPARE WITH SPIDOGLOSS?

	PRAWNS	<div></div>	752°F (400°C)	<div></div>
	CHICKEN BREAST	<div></div>	752°F (400°C)	<div></div>
	SALMON	<div></div>	716°F (380°C)	<div></div>
	RADICCHIO	<div></div>	716°F (380°C)	<div></div>
	SEABASS FILLET	<div></div>	716°F (380°C)	<div></div>
	BACON	<div></div>	716°F (380°C)	<div></div>
	EGGS	<div></div>	716°F (380°C)	<div></div>
	MUSHROOMS	<div></div>	662°F (350°C)	<div></div>
	BREADED CHICKEN CUTLET	<div></div>	662°F (350°C)	<div></div>
	COURGETTES	<div></div>	662°F (350°C)	<div></div>
	HAMBURGERS	<div></div>	572°F (300°C)	<div></div>
	TOASTED SANDWICH	<div></div>	572°F (300°C)	<div></div>
	TOAST	<div></div>	536°F (280°C)	<div></div>
	FLATBREAD	<div></div>	536°F (280°C)	<div></div>
	FOCACCIA BREAD	<div></div>	464°F (240°C)	<div></div>

Time and energy savings



TIME TO HEAT

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 ✓

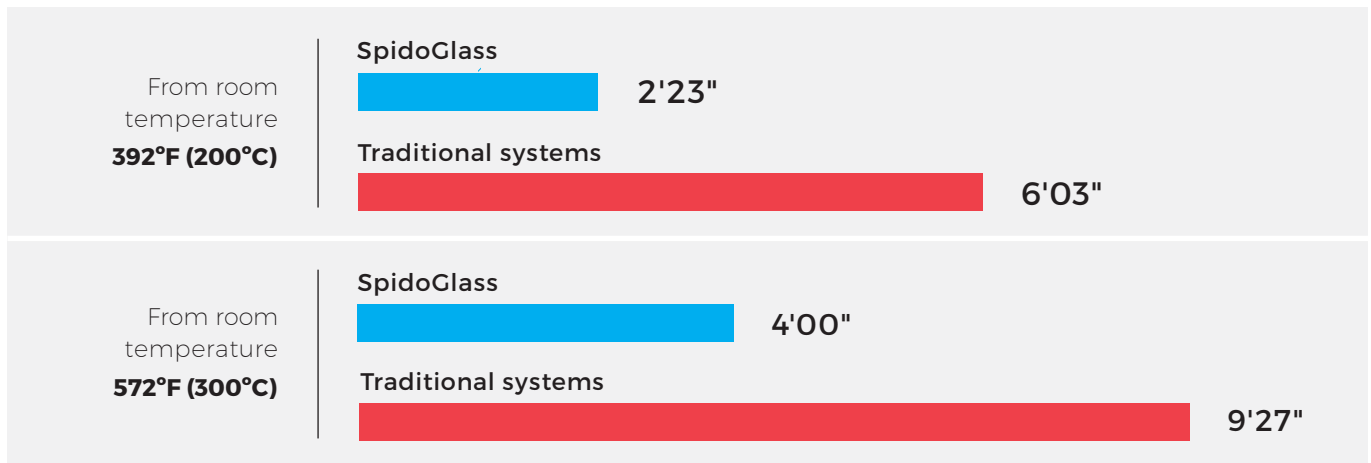
The Protek.SAFE technology eliminates unnecessary energy loss, reducing energy consumption to a minimum and therefore allowing all the heating energy to be concentrated on the cooking surface, and keeping it safe for those operating the appliance.

SpidoGlass electric contact cooking systems significantly increase the heating speed of the plates without the need for more power. The excellent thermal insulation minimizes energy consumption during standby cycles, making the product always ready for use without sacrificing energy efficiency.



TIME SAVINGS

TIME TO HEAT

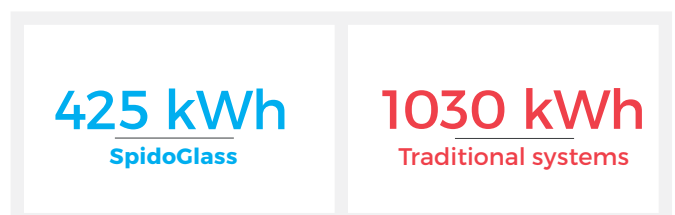


ENERGY SAVING

STANDBY POWER CONSUMPTION

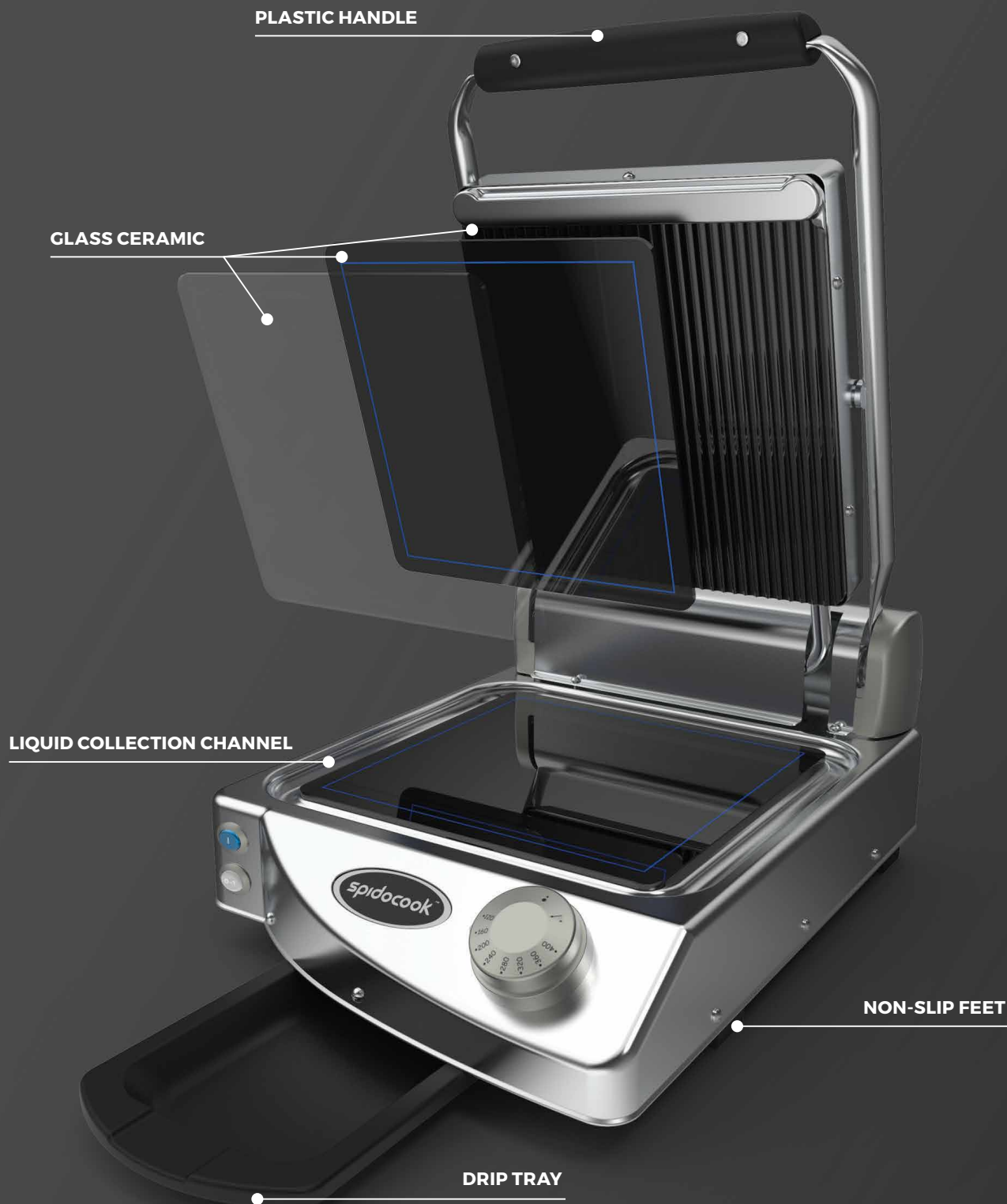
	SpidoGlass	Traditional systems
1h/302°F (150°C)	45 Wh	230 Wh
1h/482°F (250°C)	92 Wh	462 Wh
1h/572°F (350°C)	130 Wh	572 Wh

ANNUAL ENERGY CONSUMPTION



*Annual consumption (250 days) in kWh on a 4 hour working / 2 hour standby cycle at 572°F 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. This residue remains in contact with the surface and become a source of smoke during subsequent cooking and, in general, of unpleasant odours.

SpidoGlass electric contact cooking systems 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 ensuring maximum hygiene.

At cold temperatures, the rounded liquid outflow channel located all around the hob easily directs residues and liquids to a removable tray, further facilitating cleaning.



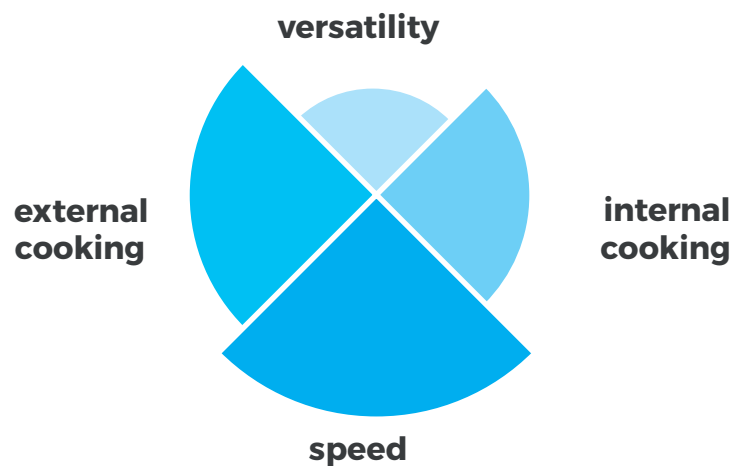


Transparent cooking surface



SMOOTH

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



**MAXIMUM
SPEED**

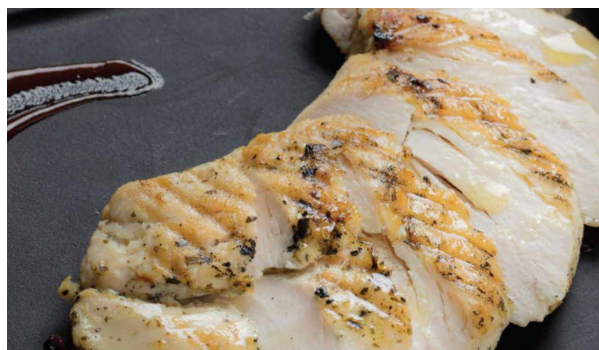
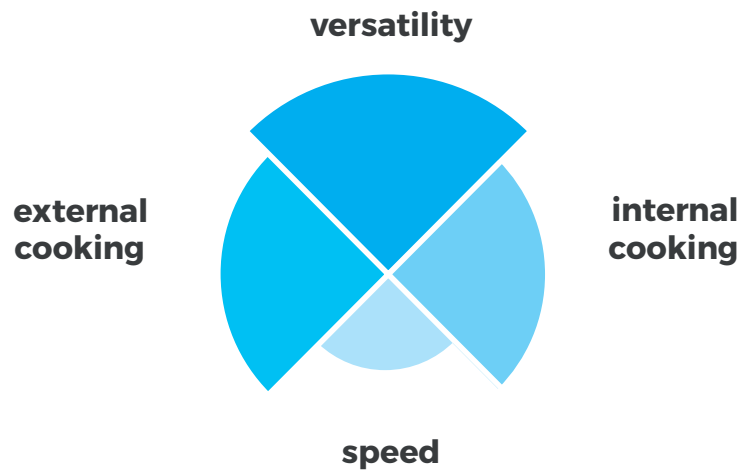
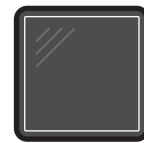




Black cooking surface

SMOOTH AND RIBBED

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



**MAXIMUM
VERSATILITY**

CONTROLS

- Temperature range
- Temperature control
- Timer function
- End of cooking beep
- Saveable programs



MANUAL CONTROL

248°F - 752°F (120°C - 400°C)

YES
NO
NO
NO



DIGITAL CONTROL

32°F - 662°F (0°C - 350°C)

YES
YES
YES
YES

LOOKING FOR PRODUCTIVITY AND TIME SAVINGS? TRANSPARENT SMOOTH SURFACES

TECHNICAL SPECIFICATIONS

PLATE SIZE: 9.8" x 9.8"

HEATING: SHB.Plus

FREQUENCY: 60Hz



MODEL: Manual: SAP010PT

WEIGHT: 22 lb

POWER: 208-240V, 1750W, 7.3A, 6-15P

SIZE: 13" x 18" x 7"
(WXDXH)

PACKAGING SIZE: 14.5" x 20.8" x 9.4"

AMOUNT PER PALLET: 24



MODEL: Manual: SAP020PT

WEIGHT: 37.5 lb

POWER: 208-240V, 2700W, 12.3A, 6-15P

SIZE: 24.2" x 18" x 7"
(WXDXH)

PACKAGING SIZE: 26" x 20.7" x 9.4"

AMOUNT PER PALLET: 12

LOOKING FOR VERSATILITY AND MAXIMUM PERFORMANCE? BLACK SMOOTH SURFACES

TECHNICAL SPECIFICATIONS

PLATE SIZE: 9.8" x 9.8"

HEATING: SHB.Plus

FREQUENCY: 60Hz



MODEL: Manual: SAP020P

WEIGHT: 37.5 lb

POWER: 208-240V, 2700W, 12.3A, 6-15P

SIZE: 24.2" x 18" x 7"
(WXDXH)

PACKAGING SIZE: 26" x 20.7" x 9.4"

AMOUNT PER PALLET: 12

LOOKING FOR VERSATILITY AND MAXIMUM PERFORMANCE?

BLACK RIBBED SURFACES

TECHNICAL SPECIFICATIONS

PLATE SIZE: 9.8" x 9.8"

HEATING: SHB.Plus

FREQUENCY: 60Hz



MODEL: Manual: SAP020PR

WEIGHT: 37.5 lb

POWER: 208-240V, 2700W, 12.3A, 6-15P

SIZE: 24.2" x 18" x 7"

(WDXH)

PACKAGING SIZE: 26" x 20.7" x 9.4"

AMOUNT PER PALLET: 12

LOW CONSUMPTION

THE ECO RANGE



LOOKING FOR ENERGY SAVINGS?

SMOOTH TRANSPARENT | RIBBED BLACK

TECHNICAL SPECIFICATIONS

PLATE SIZE: 9.8" x 9.8"

HEATING: SHB.Plus

FREQUENCY: 60Hz



MODEL: Manual: SAP010T

WEIGHT: 22 lb

POWER: 120V, 1500W, 12.5A, 5-15P

SIZE: 13" x 18" x 7"

(WDXH)

PACKAGING SIZE: 14.5" x 20.8" x 9.4"

AMOUNT PER PALLET: 24



MODEL: Manual: SP010R

WEIGHT: 22 lb

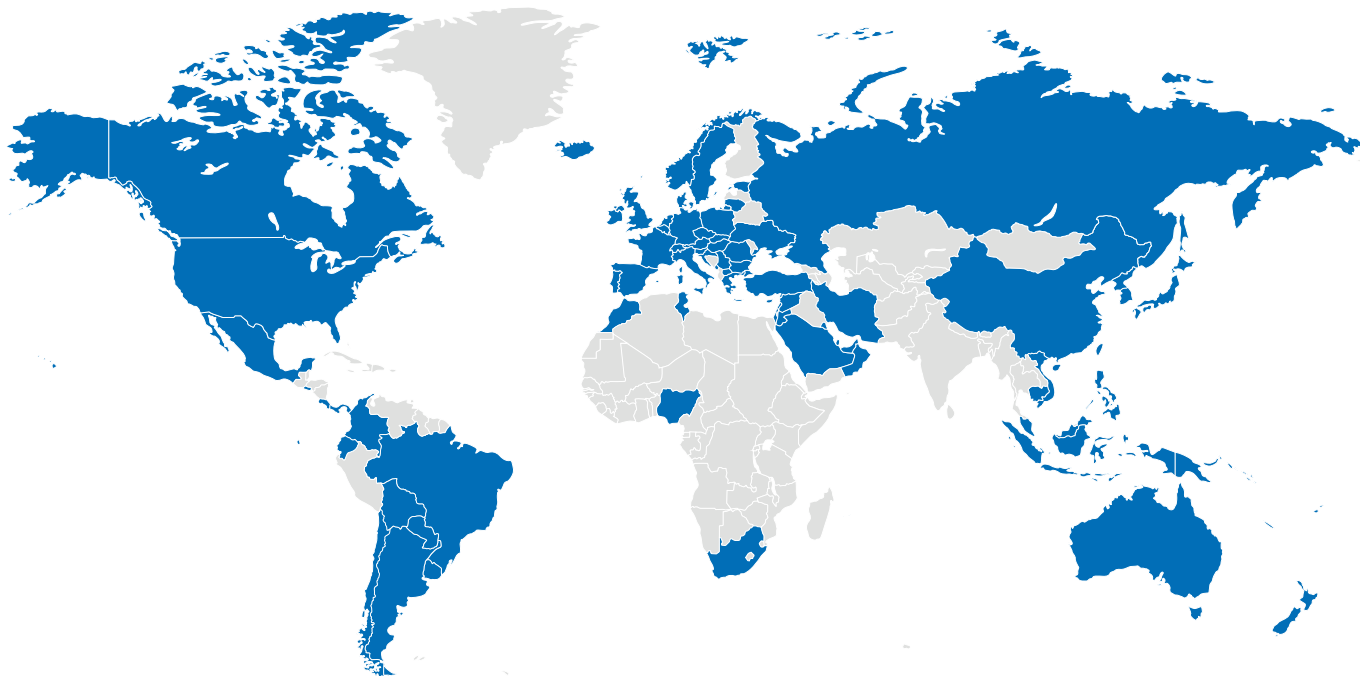
POWER: 120V, 1500W, 12.5A, 5-15P

SIZE: 13" x 18" x 7"

(WDXH)

PACKAGING SIZE: 14.5" x 20.8" x 9.4"

AMOUNT PER PALLET: 24



spidocookTM

PROFESSIONAL BY DESIGN

Technology, design and performance have been part of our DNA since 1993, when Spidocook entered the world of professional cooking.

Today, with sales and deliveries in over 60 countries worldwide, Spidocook is a truly global partner for all operators that are looking for quality professional cooking solutions.

Imported by  **eurodib**

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