

# SPIDOFLAT™

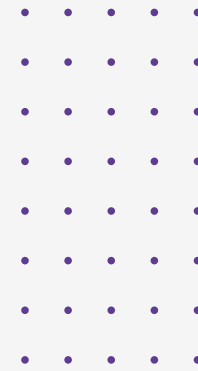
Glass ceramic FryTop



**spidocook™**



It is used as a grill, but unlike this one does not provide, below the cooking surface, neither wood nor water or lava stone. Cooking on fry top is by contact, to cook food at high temperatures, even without the use of oil.



SPIDOFLAT™

## Versatility and efficiency

The 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.



# GLASS-CERAMIC



## The best surface for cooking

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.

### ADVANTAGES OF GLASS-CERAMIC

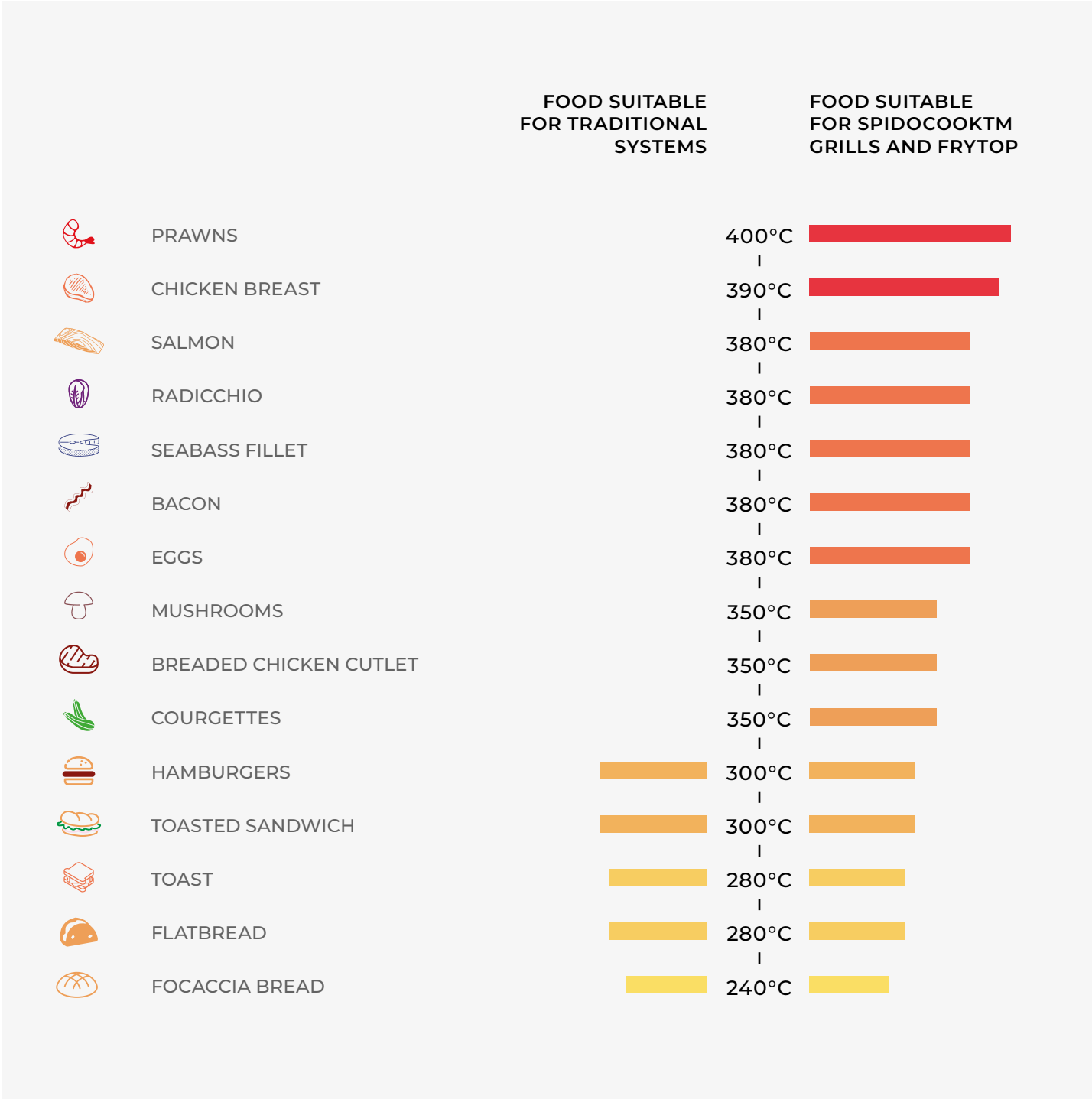
- ✓ **COOKING QUALITY**  
The glass-ceramic material combined with the heating system ensures uniform heat on the cooking surface.
- ✓ **REDUCTION OF COOKING SMOKES**  
The non-stick nature of the glass ceramic means there is no food residue on the surface, reducing the presence of smoke during cooking.
- ✓ **EASE OF CLEANING**  
The smooth surface allows residues and liquids to be easily conveyed to a removable drawer to facilitate cleaning operations.

# MAXIMUM TEMPERATURE 400°C



## The versatility you need to expand your business.

Why limit yourself just to heating up panini, wraps and toasted sandwiches? Today, Spidoflat products offer a real contact cooking system that lets you prepare a complete menu for your clients . Each food needs a correct cooking temperature, in all cases higher than those available with traditional products.



# MAXIMUM EFFICIENCY

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

SPIDOFLAT™ frytops allow you to increase the heating speed of the cooking plates significantly without needing other power.

The high thermal insulation reduces to a minimum energy consumption during standby cycles, making the product always ready for every request without sacrificing the energy efficiency of the room.



## REDUCED COOKING TIMES

Preheating times reduced by 60% thanks to the infrared heating system



## GREATER CONTROL

Control via the energy regulator (simostat) rather than via thermostat allows the cooking temperature to be kept more constant



## QUICK CLEANING

Fast and effective cleaning in just 5 min thanks to the glass ceramic and the special detergent



## EASE OF USE

The analog control allows you to set the desired temperature, a simple gesture to start cooking

# DESIGN & FUNCTIONALITY



## COOKING SURFACE

Top in smooth black glass ceramic.

## HEATING SYSTEM

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 on its surface.

## LIQUID COLLECTION TRAY

The steel drawer collects liquids and is completely removable to facilitate cleaning operations.

## MANUAL CONTROL

## SIMOSTAT

# SPIDOFLAT™

## MODELS & TECHNICAL DATAS



DOWNLOAD SPEC SHEET



	<b>SP 200</b>
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 mm	398 x 654 x 128
Packaging dimensions W x D x H mm	450 x 700 x 170
Net weight	10 Kg
Gross weight	12 Kg
EAN Code	8029212015697
Qty per pallet	16

WATCH THE VIDEO 360°



DOWNLOAD SPEC SHEET



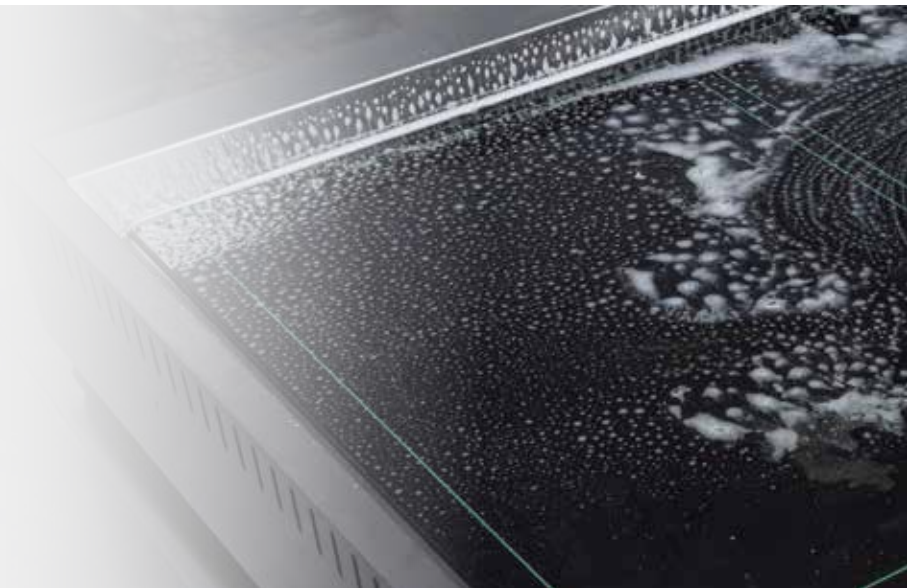
	<b>SP 300</b>
Control	MANUALE
Plate size	N° 2 280 x 440 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N / 400 V~ 3N
Power	5 kW
Maximum temperature	400 °C
Dimensions W x D x H mm	693 x 654 x 129
Packaging dimensions W x D x H mm	710 x 760 x 170
Net weight	17 Kg
Gross weight	18,4 Kg
EAN Code	8029212015703
Qty per pallet	18

## SPECIFIC CLEANING ACCESSORIES

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
QTY PER BOTTLE	750 ml
BOTTLES PER BOX	12 bottles



SANDWICH SHOPS ●

HAMBURGER SHOPS ●

RESTAURANTS ●

BATHING KIOSKS ●

FOOD TRUCKS ●

spidocook™

THE BEST CHOICE  
FOR YOUR BUSINESS.

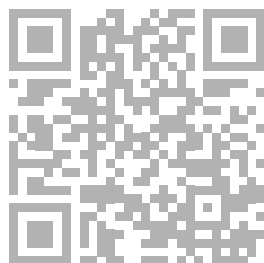
SPIDOFLAT™ is the most advanced cooking technology,  
specifically designed to increase business profitability in the modern  
food catering industry.

Your solution

SPIDOFLAT™







SPIDOCOOK.COM