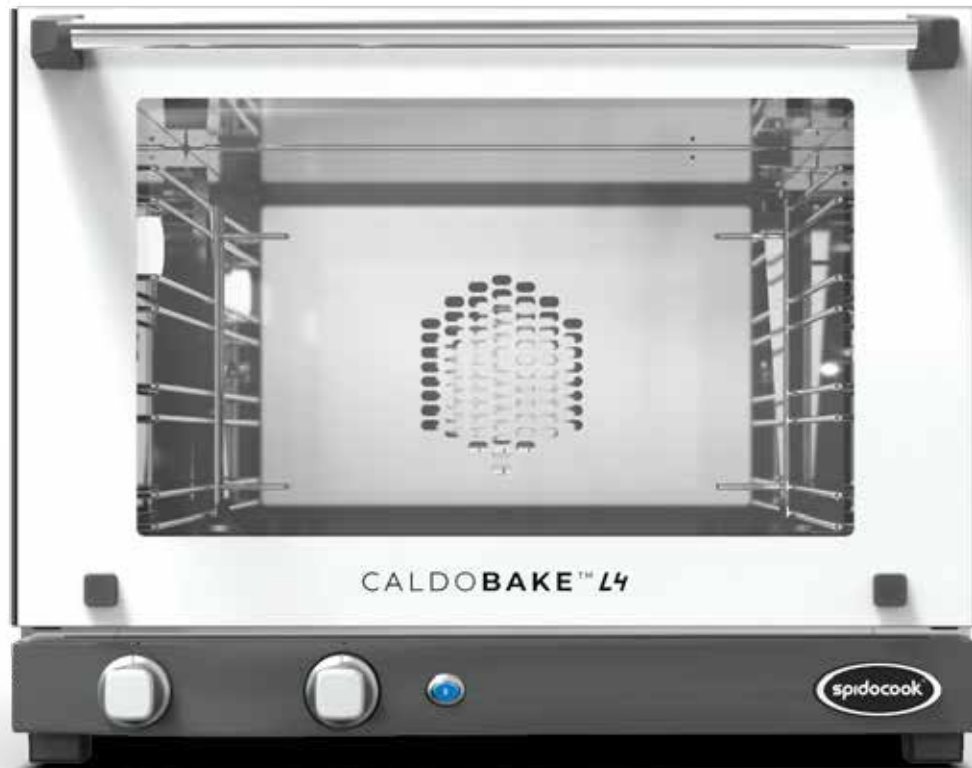


CALDOBAKE™

Electric convection ovens



spidocook™

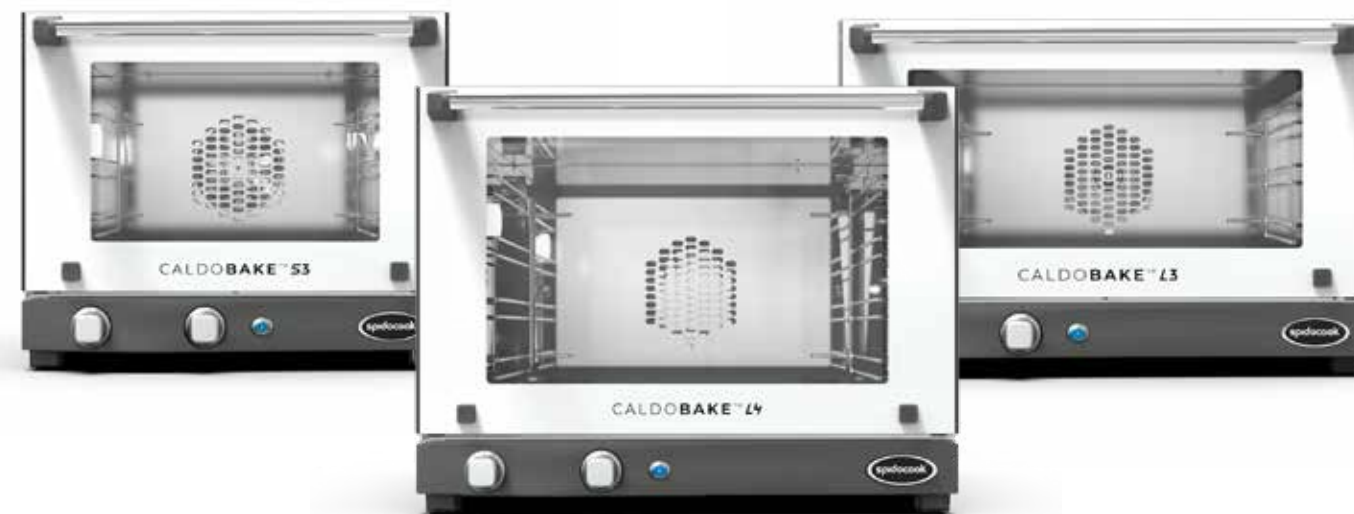


Compact oven for
pastry and bakery



CALDOBAKE™

Reliable, safe and fast



There is no room for error in professional food service. Spidocook™ knows it and provides ovens and services that are designed to meet the most ambitious quality and business challenges.

Cooking quality

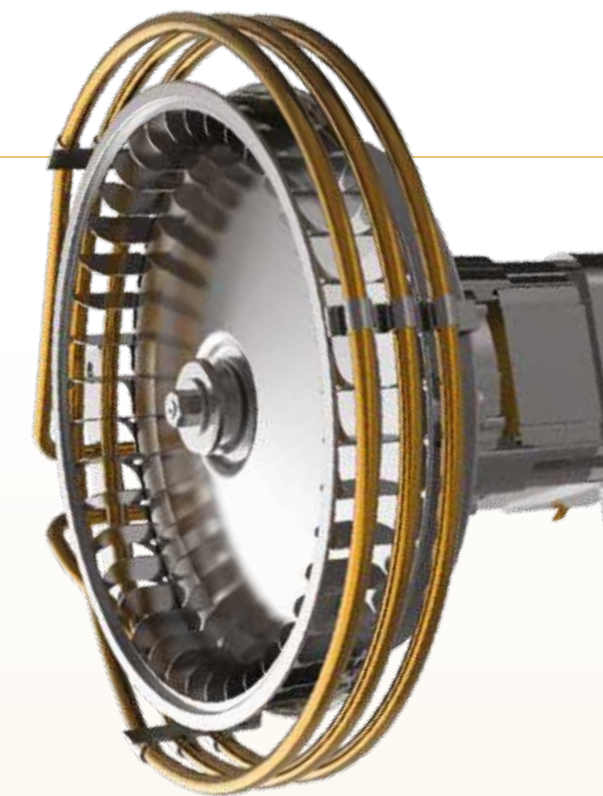


The AIR.Plus technology ensures perfect uniformity within every single pan, on all trays, from the top one to the bottom one.

DRY.PLUS TEXTURE AND SHAPE CRUNCHY OUTSIDE, SOFT INSIDE

The presence of humidity during the last phases of the baking of leavened products can compromise the achievement of the desired result. DRY.Plus technology allows the rapid extraction of the humidity from the baking chamber released by the food.

DRY.Plus technology ensures the texture of the baked products, allowing to obtain a dry and well structured internal structure and a crisp and crumbly external surface.



AIR.PLUS UNIFORM BAKING WITHOUT COMPROMISE

Air is the medium for the heat transmission and thereafter the means to bake products. The performance of air flow is fundamental to obtain uniformity of baking in all the points of the single tray and in all the trays. For this reason the air flow inside the chamber plays a leading role in the design of all CALDOBAKE™ ovens.

The AIR.Plus technology has been designed by Spidocook™ to obtain perfect distribution of the air and heat inside the baking chamber. At the end of the baking, thanks to the AIR.Plus technology, foods have a uniform external color and their consistency will remain intact for several hours.

Uncompromising versatility

Within the Spidocook™ research applied to the baking process we could not miss particular attention to accessories and equipment needed to increase the versatility of the oven for your everyday use. There is a Baking Essentials solution for each type of product: from croissants to pizzas, from biscuits to a salt cake.



BAGUETTE.GRID

Ultralight chromium plated tray to bake 4 large baguettes



Ideal for
Frozen baguettes, frozen sandwich baguettes

Advantages
Bake up to 10 mini-baguettes in 18 min
Max. heat distribution for quick baking

FORO.BAKE

Perforated aluminium tray

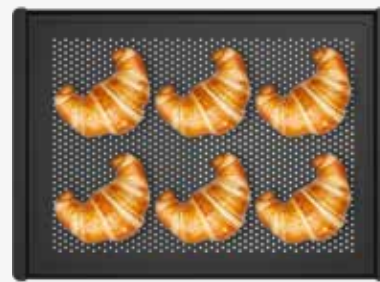


Ideal for
Frozen bread and pastries

Advantages
Perforated surface for better transpiration
Ultra low edge for maximum baking uniformity

FORO.BLACK

Non-stick perforated aluminium tray



Ideal for
Frozen bread and pastries

Advantages
Baking parchment is not required
Ultra low edge for maximum baking uniformity

FAKIRO™

12 mm thick aluminium tray, flat on one side and ribbed on the other



Ideal for
Pizza, focaccia, bread, sandwiches

Advantages
Focaccias and sandwiches heated in just 3 min
12 mm thick for stone baked effect

BAKE

Aluminium tray



Ideal for
Frozen bread and pastries

Advantages
Thin tray for rapid heat exchange
Ultra low edge for maximum uniformity

PAN.FRY

Enamel coated tray



Ideal for
Food regeneration

Advantages
2 cm deep for a greater capacity
Possibility to contain liquids or seasoned food

FORO.SILICO

Silicon aluminium tray



Ideal for
Frozen bread and pastries

Advantages
Baking paper not necessary
Ultra-low edges for improved air circulation

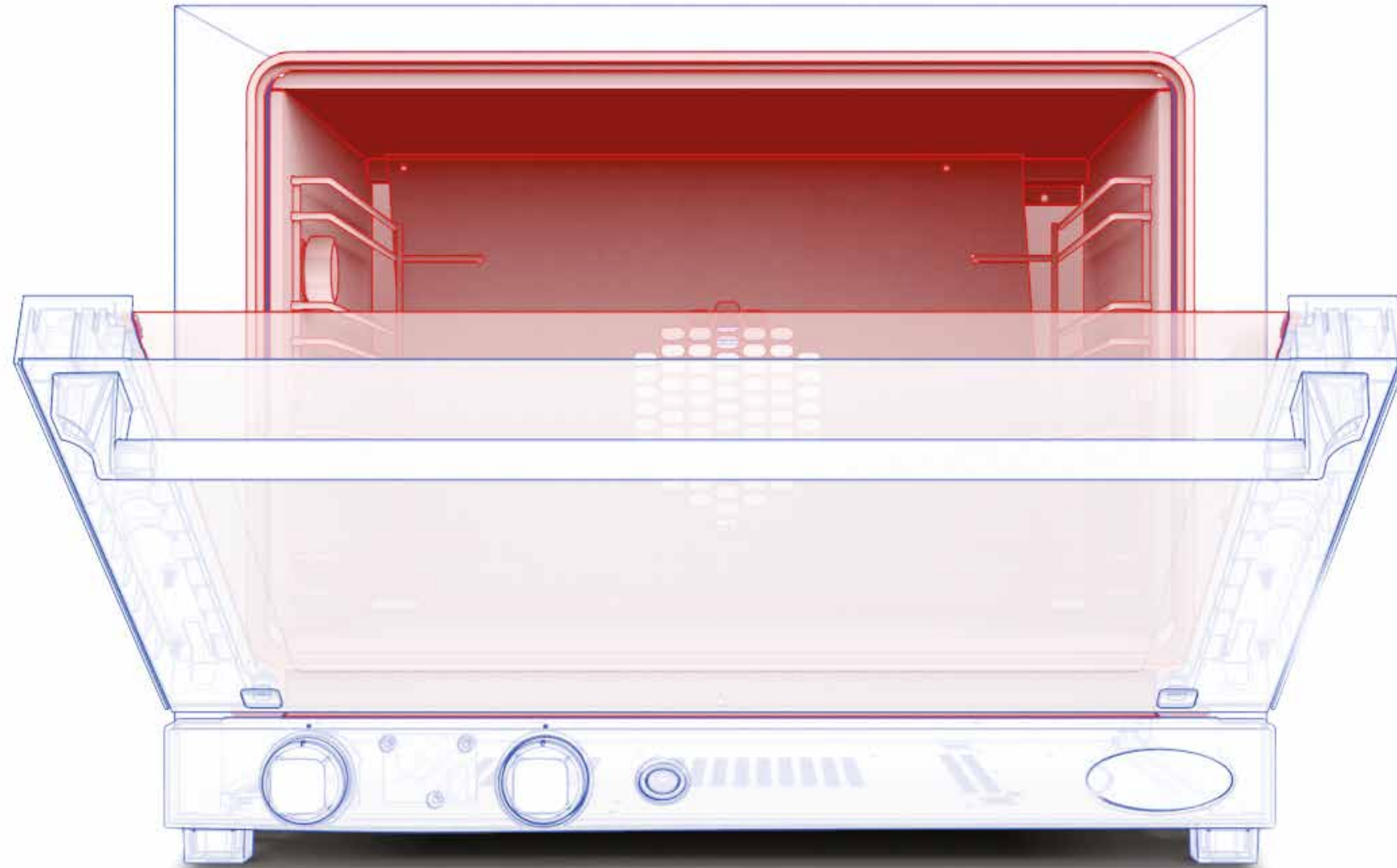


Safety and efficiency without compromise

PROTEK.SAFE™

Protek.SAFE™ technology is a part of the NON.STOP effort program to reduce to a minimum the environmental impact of the ovens and the baking process that within them are made.

This technology eliminates any unneeded energy loss to optimize the use of energy and to contribute to the environmental compatibility of the baking process performed in the CALDOBAKE™ ovens. The unique design of the oven, the double glass door and the high isolation of the baking chamber ensure a minimum heat loss, an always perfect baking temperature and cold external surfaces for a safer and more efficient working environment.



260°C

60°C



Details make the difference

C A L D O B A K E

ILLUMINATED COOKING CHAMBER

PROTEK.SAFE™
DOUBLE GLASS

STAINLESS STEEL ERGONOMIC
HANDLE

MANUAL
CONTROL

ASSISTED OPENING AND
SOFT-CLOSE DOOR

SILICONE POLIMER GASKET

DEGREE OF PROTECTION IP-X3



NON-SLIP FEET

CALDOBAKE™

MODELS & TECHNICAL DATAS

CALDOBAKE™ S3



SF 003	
Capacity (mm)	3 - 342x242
Pitch	70 mm
Voltage	230 V~ 1N
Frequency	50 / 60 Hz
Power	2,7 kW
Maximum temperature	30 °C - 260 °C
Dimensions w x d x h (mm)	480x523x402
Packaging dimensions w x d x h (mm)	610x520x418
Net weight	16 Kg
Gross weight	19 Kg
EAN Code	8029212016106
Qty per pallet	8

DOWNLOAD
SPEC SHEET



CALDOBAKE™ L3



SF 013	
Capacity (mm)	3 - 460x330
Pitch	70 mm
Voltage	230 V~ 1N
Frequency	50 / 60 Hz
Power	2,7 kW
Maximum temperature	30 °C - 260 °C
Dimensions w x d x h (mm)	600x587x402
Packaging dimensions w x d x h (mm)	668x640x418
Net weight	20 Kg
Gross weight	23 Kg
EAN Code	8029212016113
Qty per pallet	8

DOWNLOAD
SPEC SHEET



CALDOBAKE™ L4



SF 023	
Capacity (mm)	4 - 460x330
Pitch	75 mm
Voltage	230 V~ 1N
Frequency	50 / 60 Hz
Power	3 kW
Maximum temperature	30 °C - 260 °C
Dimensions w x d x h (mm)	600x587x472
Packaging dimensions w x d x h (mm)	668x640x488
Net weight	22 Kg
Gross weight	25 Kg
EAN Code	8029212016120
Qty per pallet	8

DOWNLOAD
SPEC SHEET



SPECIFIC ACCESSORIES FOR COOKING

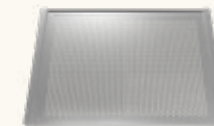
The innovative Baking Essentials pans and grids allow the ability to deal with all types of baking, otherwise only possible with additional professional equipment

T R A Y S

CALDOBAKE™ L3/L4 460X330



BAKE
TG 305



FORO.BAKE
TG 310



FORO.BLACK
TG 330



FORO.SILICO
TG 315



FAKIRO™
TG 335



PAN.FRY
TG 350



BAGUETTE.GRID
GRP 310



CHROMO GRID
GRP 305

CALDOBAKE™ S3 342X242



BAKE
TG 205



CHROMO GRID
GRP 205



BARS AND CAFES ●

BAKERIES ●

PASTRY SHOPS ●

spidocook™

THE BEST CHOICE
FOR YOUR BUSINESS.

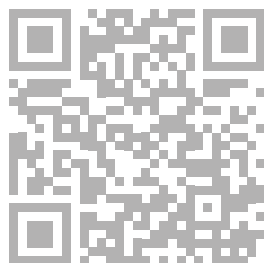
CALDOBAKE™ is the most advanced cooking technology specifically designed to increase the profitability of the simplest pastry and bread-making processes.

Your solution

CALDOBAKE™



of EXPERIENCE



SPIDOCOOK.COM