

# SPIDOGLOSS

GLASS CERAMIC CONTACT COOKING SYSTEMS



# THE BENEFITS OF SPIDOGLOSS



## COOKING QUALITY

### Uniform heat distribution

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

## GLASS CERAMIC

Perfect material for contact cooking, impermeable to smells and tastes

- ✓ RESISTANCE
- ✓ NO SMOKE
- ✓ EASY CLEANING

## SPECIAL HEATING BOX

Non-armoured heating elements that allow cooking without compromise

- ✓ COMBINED HEATING
- ✓ UNIFORM HEAT
- ✓ FAST HEATING



## MAXIMUM VERSATILITY

### 400°C to cook what you want

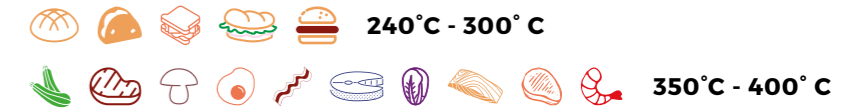
The possibility of reaching 400°C allows you to not only heat up panini and toasted sandwiches, but also to cook a wide variety of different food, such as fish, meat, vegetables, eggs etc.



## HIGH TEMPERATURES

What the traditional contact grill can't do

- ✓ MAXIMUM VERSATILITY
- ✓ CHEF MENUS
- ✓ WIDE RANGE OF FOOD



## SAVING TIME AND ENERGY

### Reduced time by 60% and make annual energy savings of up to 600 kWh

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

Annual energy consumption 250 days - 300°C 4h working - 2h standby	From room temp. to 300°C Thermal increase time
<b>425</b> kWh	<b>4'00"</b> min
<b>SpidoGlass</b>	
<b>1030</b> kWh	<b>9'27"</b> min
<b>Traditional systems</b>	

## HIGH EFFICIENCY INSULATION

Efficiency for your business, safety for your team

- ✓ HIGH THERMAL INSULATION
- ✓ QUICK THERMAL INCREASE TIME
- ✓ REDUCED ENERGY CONSUMPTION



## EASY CLEANING AND MAINTENANCE

### Easy to clean and always ready to use

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



## MAINTENANCE

Hygiene and cleaning

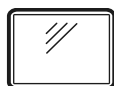
- ✓ NON-STICK GLASS CERAMIC
- ✓ REMOVABLE TRAY
- ✓ DEDICATED ACCESSORIES

SpidoClean: spray detergent for cleaning the plates and steel structure of SpidoGlass cooking system.



# SPIDOGLOSS MEDIUM PLATE

TRANSPARENT SMOOTH SURFACE | SMOOTH BLACK | RIBBED BLACK



**PLAN SIZE:**  
400 x 300 mm



<b>MODEL:</b>	Manual: SP015PT	Manual: SP015T
<b>WEIGHT:</b>	13 Kg	13 Kg
<b>POWER:</b>	3 kW	2 kW
<b>FREQUENCY:</b>	50 Hz	50 Hz
<b>HEATING:</b>	SHB.Plus	SHB
<b>SIZE:</b> (WXDXH)	481 x 457 x 182 mm	481 x 457 x 182 mm
<b>PACKAGING SIZE:</b>	540 x 527 x 254 mm	540 x 527 x 254 mm
<b>AMOUNT PER PALLET:</b>	15	15

## POWER



<b>MODEL:</b>	Manual: SP015P	Manual: SP015
<b>WEIGHT:</b>	13 Kg	13 Kg
<b>POWER:</b>	3 kW	2 kW
<b>FREQUENCY:</b>	50 Hz	50 Hz
<b>HEATING:</b>	SHB.Plus	SHB
<b>SIZE:</b> (WXDXH)	481 x 457 x 182 mm	481 x 457 x 182 mm
<b>PACKAGING SIZE:</b>	540 x 527 x 254 mm	540 x 527 x 254 mm
<b>AMOUNT PER PALLET:</b>	15	15

## POWER



<b>MODEL:</b>	Manual: SP015PR	Manual: SP015R
<b>WEIGHT:</b>	13 Kg	13 Kg
<b>POWER:</b>	3 kW	2 kW
<b>FREQUENCY:</b>	50 Hz	50 Hz
<b>HEATING:</b>	SHB.Plus	SHB
<b>SIZE:</b> (WXDXH)	481 x 457 x 182 mm	481 x 457 x 182 mm
<b>PACKAGING SIZE:</b>	540 x 527 x 254 mm	540 x 527 x 254 mm
<b>AMOUNT PER PALLET:</b>	15	15

## POWER



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