THE BENEFITS OF SPIDOGLASS

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.

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.

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.

HIGH TEMPERATURES

What the traditional contact grill can't do

- MAXIMUM VERSATILITY
- CHEF MENUS
- WIDE RANGE OF FOOD

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.
<table>
<thead>
<tr>
<th>Model</th>
<th>Weight</th>
<th>Power</th>
<th>Frequency</th>
<th>Heating</th>
<th>Size (WxDxH)</th>
<th>Packaging Size</th>
<th>Amount Per Pallet</th>
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</thead>
<tbody>
<tr>
<td>Manual: SP015PT</td>
<td>13 Kg</td>
<td>3 kW</td>
<td>50 Hz</td>
<td>SHB.Plus</td>
<td>481 x 457 x 182 mm</td>
<td>540 x 527 x 254 mm</td>
<td>15</td>
</tr>
<tr>
<td>Manual: SP015T</td>
<td>13 Kg</td>
<td>2 kW</td>
<td>50 Hz</td>
<td>SHB</td>
<td>481 x 457 x 182 mm</td>
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<td>50 Hz</td>
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</tbody>
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Spidocook S.r.l.
Via dell’Artigianato n°2
35010 Vigodarzere (PD) Italy

info@spidocook.com - www.spidocook.com

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