

# SPIDOCGLASS™

Glass ceramic Contact Grill

# SPIDOFLAT™

Glass ceramic FryTop



**spidocook™**



GRILL AND FRYTOP FOR BARS, COFFEE SHOP,  
FAST FOOD RESTAURANTS AND CATERING

# SPIDOGLOSS™

GLASS CERAMIC  
CONTACT COOKING SYSTEMS



The SPIDOGLOSS™ grills are perfect for fast food restaurants and can be a valuable tool in the kitchen. The glass ceramic contact grills can cook many products from sandwiches and focaccia to grilled meat or vegetables, providing excellent results.

# SPIDOFLAT™

GLASS CERAMIC  
CONTACT COOKING SYSTEMS



The new 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.

# The benefit of the grill and the FryTop



## COOKING QUALITY

**Uniform heat distribution**

The combination of glass ceramic tops and 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.



## 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 and more annual energy savings.**

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

\* It refers only to SPIDOGLOSS™ grill



## 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.



# 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 products one after the other.

## GLASS CERAMIC THE BEST SURFACE FOR COOKING

- RESISTANCE ✓
- 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 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.



## 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 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 at the core.

The SHB Plus technology quickly reaches a maximum temperature of 400°C on the plate, thus reducing thermal increase times by more than 60%.

# Maximum versatility



## HIGH TEMPERATURES

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



## CHEF MENUS

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


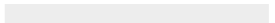


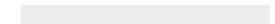


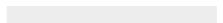


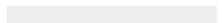


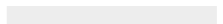


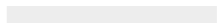


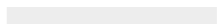


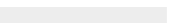


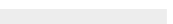


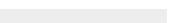


















## HIGH TEMPERATURES 400°C MEANS COOKING WHAT YOU WANT

Why limit yourself just to heating up panini, wraps and toasted sandwiches?

Today, Spidocook™ products offer a real contact cooking system that lets you prepare a complete menu for your clients: tasty beef burgers, delicate pieces of salmon, delicious seasonal vegetables, sophisticated prawns, soft and tender chicken fillets and crispy bacon.

Each of these foods needs a correct cooking temperature, in all cases higher than those available with traditional products. SPIDOGLASS™ and SPIDOFLAT™ contact cooking systems can reach a temperature of 400°C, providing you the versatility needed to expand your business.

|  | FOOD SUITABLE FOR TRADITIONAL SYSTEMS   |       | FOOD SUITABLE FOR SPIDOCOOK™ GRILLS AND FRYTOP  |
|--|---|-------|---|
|  PRAWNS                 |  | 400°C |  |
|  CHICKEN BREAST         |  | 390°C |  |
|  SALMON                 |  | 380°C |  |
|  RADICCHIO              |  | 380°C |  |
|  SEABASS FILLET         |  | 380°C |  |
|  BACON                  |  | 380°C |  |
|  EGGS                   |  | 380°C |  |
|  MUSHROOMS              |  | 350°C |  |
|  BREADED CHICKEN CUTLET |  | 350°C |  |
|  COURGETTES             |  | 350°C |  |
|  HAMBURGERS             |  | 300°C |  |
|  TOASTED SANDWICH       |  | 300°C |  |
|  TOAST                  |  | 280°C |  |
|  FLATBREAD              |  | 280°C |  |
|  FOCACCIA BREAD         |  | 240°C |  |

# Time and energy savings

SPIDOGGLASS™



## THERMAL INCREASE

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, with obvious benefits also for the safety of those who work with the product.

SPIDOGGLASS™ electric contact cooking systems significantly increase the heating speed of the plates without needing more power. The high thermal insulation minimizes energy consumption during standby cycles, making the product always ready for any request without sacrificing the energy efficiency of your business.



75°C 400°C

## TIME AND ENERGY SAVINGS SPIDOGGLASS™ GRILLS COMPARED TO TRADITIONAL SYSTEMS



Thermal increase time from room temperature to 200°C



Standby power consumption



Annual energy consumption

**-60 %** Time Saved compared to traditional systems

**-80 %** Less Stand-by power consumption

**-60 %** Less energy consumption per year

\* Annual consumption (250 days) in kWh on a 4 hour working/ 2 hour standby cycle at 300°C with double electric contact grill.

# Easy cleaning and maintenance

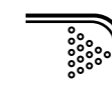
## MAINTENANCE HYGIENE AND CLEANING

- 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, which remain in contact with the surface, and become a source of smoke during subsequent cooking and, in general, of unpleasant odours.

SPIDOCOOK™ products 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 providing maximum hygiene.

The rounded liquid overflow channel, which is around the outer edge of the cooking surface, allows residues and liquids to be easily conveyed to a removable tray, to further facilitate cleaning operations.



Spray



Wait  
2 min



Clean &  
Rinse

## SPECIFIC CLEANING ACCESSORIES KEEP PERFORMANCE CONSTANT OVER TIME

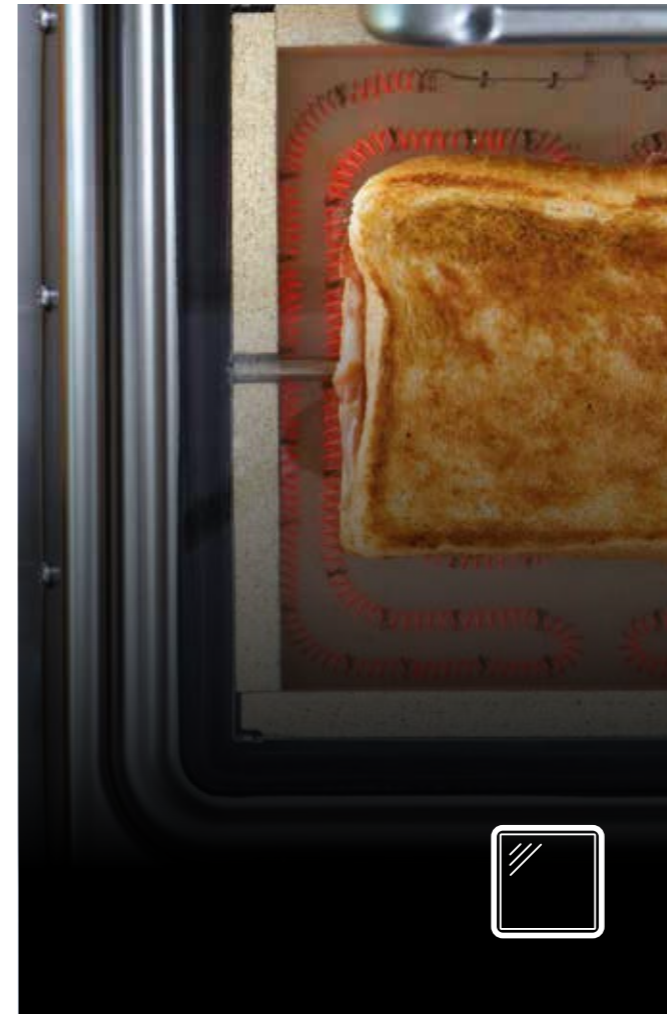
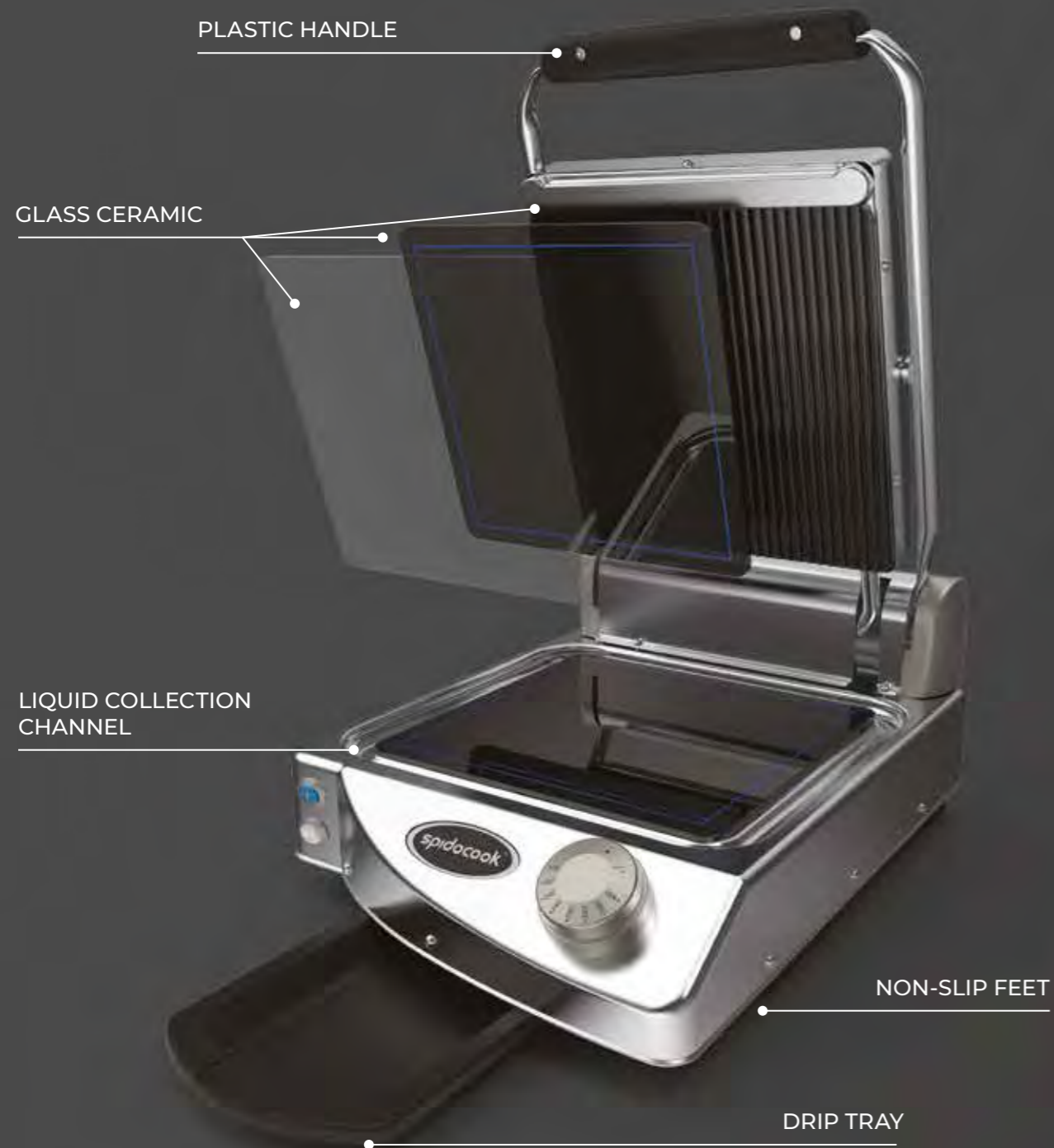
Specially developed and tested, SpidoClean spray detergent is the perfect product for cleaning the plates and steel structure of the Spidocook™ products. The combined use with the scraper supplied with the electric contact cooking system guarantees fast and effective cleaning and hygiene.

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 |
| CONTENTS          | 750 ml          |
| QTY FOR PACKAGING | 12 bottles      |

# Details make the difference

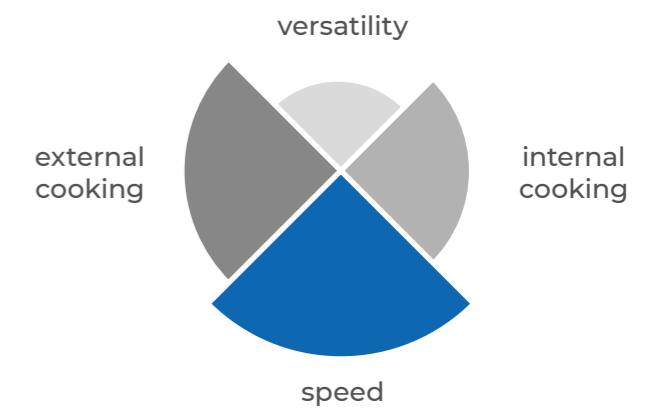
SPIDOGLOSS™



## Transparent cooking surface

### SMOOTH

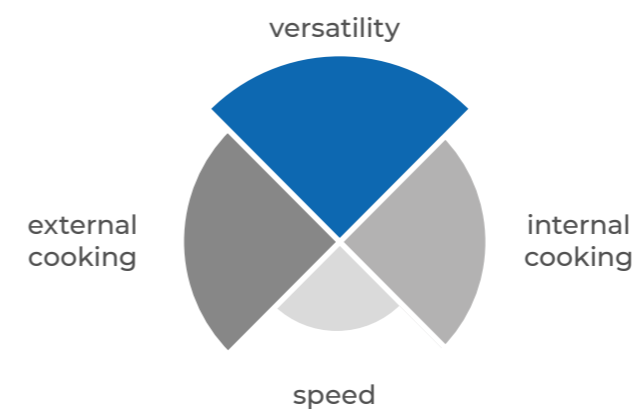
The transparent plate surface allows through the majority of the infrared rays (20% contact cooking - 80% infrared cooking), and therefore provides external surfaces with greater crispiness.



## Black cooking surface

### SMOOTH AND RIBBED

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





# SPIDOTOUCH™

ALL THE BENEFITS OF SPIDOGLOSS™ GLASS CERAMIC CONTACT COOKING SYSTEMS WITH A DIGITAL CONTROL TO MAXIMIZE REPEATABILITY AND PRODUCTIVITY OF COOKING OPERATIONS.



## SIMPLE AND EASY OPERATIONS

### 1. Power ON

- Turn ON the plate
- The plate will start to heat until reaching the pre-set Temperature of 250° C
- If a different temperature is not set, the system keeps the temperature at 250° C until the product is switched off

### 2. Parameters setting

#### Temperature

- Set the Temperature by repeatedly pushing or holding down the button until the desired temperature appears on the screen (the value is saved when the LED «D2» stops flashing).

#### Time

- Set the Time by repeatedly pushing or holding down the button until the desired time appears on the screen (the value is saved when the LED «D1» stops flashing)

### 3. Program Storage & Use

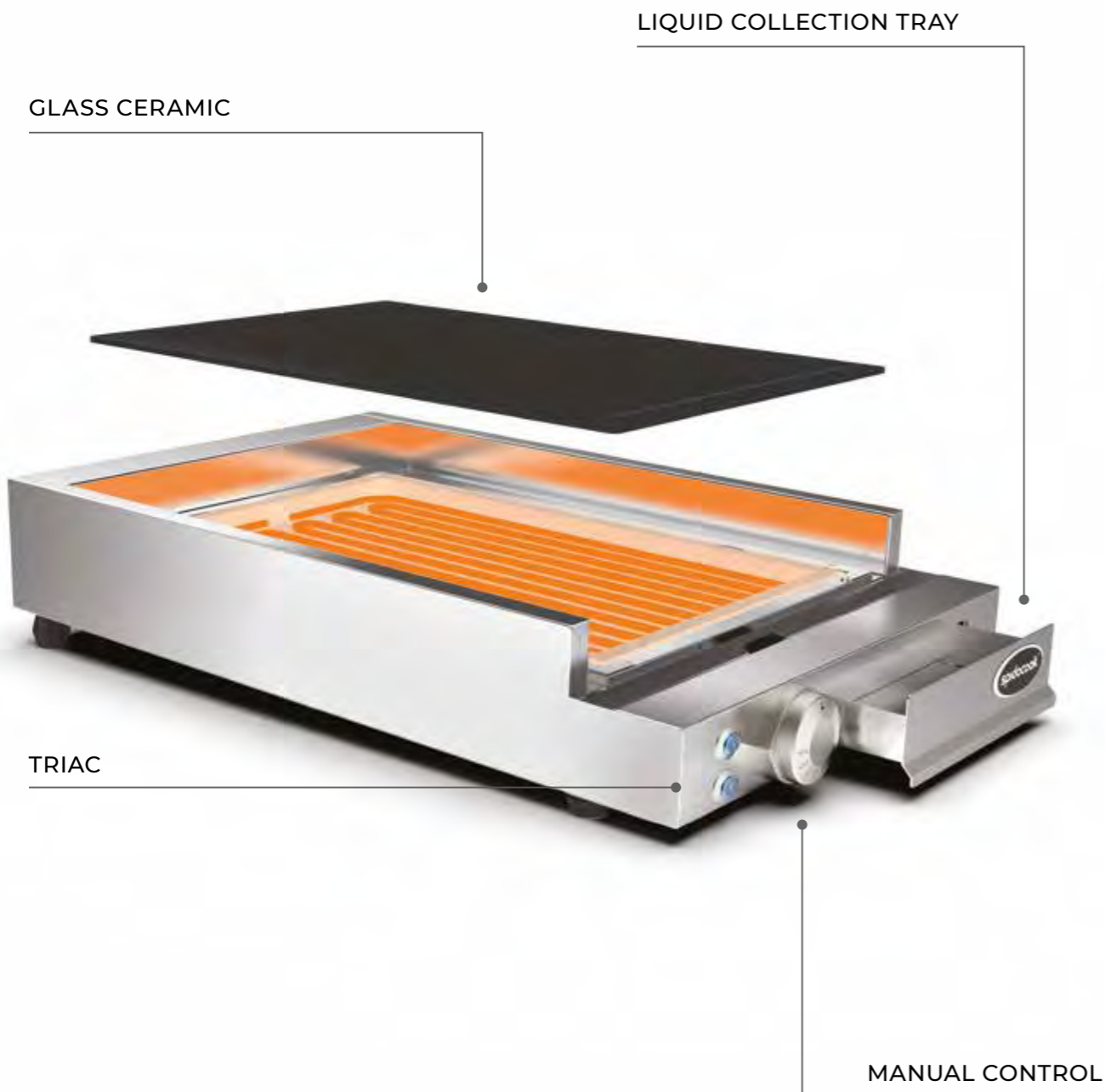
- Set the time and temperature parameters as described previously.
- Press and hold the button P1, P2, P3 or P4 for at least 3 seconds to store the program
- Successful operation is confirmed by LED «D3» lighting on for 1 sec and buzzer sounds.
- Once memorized, the program can be started any time by pressing the corresponding button (P1 or P2 or P3 or P4)



- ✓ Temperature range 0°C - 350°C
- ✓ Time range 0' 00" - 9' 59"
- ✓ Temperature setting
- ✓ Time setting with timer function
- ✓ End of cooking acoustic signaling
- ✓ Storable programs

# Details make the difference

SPIDOFLAT™



## Black cooking surface



### SMOOTH

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



### MAXIMUM VERSATILITY






# Models and data



The ECO versions are custom designed to reduce the installed power (2kW instead of 3kW) and to offer further energy savings in their use, maintaining the performance characteristics. They are particularly suitable even for those installations where there are limits in the total power available.




## SPIDOGLOSS™

| SINGLE GRILL  | BLACK SMOOTH SURFACES |                  |
|---|-----------------------|------------------|
|   | SP 010 P              | SP 010 E         |
|  | MANUAL                | DIGITAL          |
| Control   | MANUAL                | DIGITAL          |
| Plate size  | N°1 250 x 250 mm      | N°1 250 x 250 mm |
| Frequency   | 50 / 60 Hz            | 50 / 60 Hz       |
| Voltage   | 230 V~ 1N             | 230 V~ 1N        |
| Power   | 1,5 kW                | 1,5 kW           |
| Maximum temperature   | 400 °C                | 350 °C           |
| Dimensions w x d x h  | 331 x 458 x 176       | 331 x 458 x 176  |
| Packaging dimensions w x d x h  | 373 x 535 x 265       | 373 x 535 x 265  |
| Net weight  | 10 Kg                 | 10 Kg            |
| Gross weight  | 11,1 Kg               | 11,1 Kg          |
| EAN Code  | 8029212015499         | 8029212015451    |
| Qty per pallet  | 24                    | 24               |



| MEDIUM GRILL                   | SP 015 P   | SP 015 ECO  |
|--------------------------------|--|--|
|                                |  | MANUAL   |
| Control                        | MANUAL   | MANUAL   |
| Plate size                     | N°1 400 x 300 mm   | N°1 400 x 300 mm   |
| Frequency                      | 50 / 60 Hz   | 50 / 60 Hz   |
| Voltage                        | 230 V~ 1N  | 230 V~ 1N  |
| Power                          | 3 kW   | 2 kW   |
| Maximum temperature            | 400 °C   | 400 °C   |
| Dimensions w x d x h           | 481 x 457 x 182  | 481 x 457 x 182  |
| Packaging dimensions w x d x h | 540 x 527 x 254  | 540 x 527 x 254  |
| Net weight                     | 14,9 Kg  | 14,9 Kg  |
| Gross weight                   | 16 Kg  | 16 Kg  |
| EAN Code                       | 8029212016472  | 8029212016465  |
| Qty per pallet                 | 12   | 12   |



| DOUBLE GRILL                   | SP 020 P  | SP 020 ECO  | SP 020 E          |
|--------------------------------|---|--|-------------------|
|                                |  | MANUAL   | MANUAL            |
| Control                        | MANUAL  | MANUAL   | DIGITAL           |
| Plate size                     | N° 2 250 x 250 mm   | N° 2 250 x 250 mm  | N° 2 250 x 250 mm |
| Frequency                      | 50 / 60 Hz  | 50 / 60 Hz   | 50 / 60 Hz        |
| Voltage                        | 230 V~ 1N   | 230 V~ 1N  | 230 V~ 1N         |
| Power                          | 3 kW  | 2 kW   | 3 kW              |
| Maximum temperature            | 400 °C  | 400 °C   | 350 °C            |
| Dimensions w x d x h           | 619 x 458 x 176   | 619 x 458 x 176  | 619 x 458 x 176   |
| Packaging dimensions w x d x h | 665 x 535 x 265   | 665 x 535 x 265  | 665 x 535 x 265   |
| Net weight                     | 17 Kg   | 17 Kg  | 17 Kg             |
| Gross weight                   | 19,4 Kg   | 19,4 Kg  | 19,4 Kg           |
| EAN Code                       | 8029212015581   | 8029212015543  | 8029212015550     |
| Qty per pallet                 | 12  | 12   | 12                |

## SPIDOFLAT™


|   | BLACK SMOOTH SURFACES |
|---|-----------------------|
|   | SP 200                |
|  | MANUAL                |
| 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  | 398 x 654 x 128       |
| Packaging dimensions w x d x h  | 450 x 700 x 170       |
| Net weight  | 10 Kg                 |
| Gross weight  | 12 Kg                 |
| EAN Code  | 8029212015697         |
| Qty per pallet  | 16                    |

| BLACK SURFACES, TOP RIBBED, LOWER SMOOTH |                  | TRANSPARENT SMOOTH SURFACES |                  |
|--|------------------|-----------------------------|------------------|
| SP 010 PR                                | SP 010 ER        | SP 010 PT                   | SP 010 ET        |
| MANUAL                                   | DIGITAL          | MANUAL                      | DIGITAL          |
| N°1 250 x 250 mm                         | N°1 250 x 250 mm | N°1 250 x 250 mm            | N°1 250 x 250 mm |
| 50 / 60 Hz                               | 50 / 60 Hz       | 50 / 60 Hz                  | 50 / 60 Hz       |
| 230 V~ 1N                                | 230 V~ 1N        | 230 V~ 1N                   | 230 V~ 1N        |
| 1,5 kW                                   | 1,5 kW           | 1,5 kW                      | 1,5 kW           |
| 400 °C                                   | 350 °C           | 400 °C                      | 350 °C           |
| 331 x 458 x 176                          | 331 x 458 x 176  | 331 x 458 x 176             | 331 x 458 x 176  |
| 373 x 535 x 265                          | 373 x 535 x 265  | 373 x 535 x 265             | 373 x 535 x 265  |
| 10 Kg                                    | 10 Kg            | 10 Kg                       | 10 Kg            |
| 11,1 Kg                                  | 11,1 Kg          | 11,1 Kg                     | 11,1 Kg          |
| 8029212015505                            | 8029212015468    | 8029212015536               | 8029212015482    |
| 24                                       | 24               | 24                          | 24               |

| SP 015 PR      | SP 015 R ECO  | SP 015 PT        | SP 015 T ECO  |
|----------------|--|------------------|--|
| MANUAL         | MANUAL   | MANUAL           | MANUAL   |
| N°1 400x300 mm | N°1 400 x 300 mm   | N°1 400 x 300 mm | N°1 400x 300 mm  |
| 50 / 60 Hz     | 50 / 60 Hz   | 50 / 60 Hz       | 50 / 60 Hz   |
| 230 V~ 1N      | 230 V~ 1N  | 230 V~ 1N        | 230 V~ 1N  |
| 3 kW           | 2 kW   | 3 kW             | 2 kW   |
| 400 °C         | 400 °C   | 400 °C           | 400 °C   |
| 481x457x182    | 481 x 457 x 182  | 481 x 457 x 182  | 481 x 457 x 182  |
| 540x527x254    | 540 x 527 x 254  | 540 x 527 x 254  | 540 x 527 x 254  |
| 14,9 Kg        | 14,9 Kg  | 14,9 Kg          | 14,9 Kg  |
| 16 Kg          | 16 Kg  | 16 Kg            | 16 Kg  |
| 8029212016489  | 8029212016502  | 8029212016496    | 8029212016519  |
| 12             | 12   | 12               | 12   |

| SP 020 PR         | SP 020 R ECO  | SP 020 ER         | SP 020 PT         | SP 020 T ECO  | SP 020 ET         |
|-------------------|--|-------------------|-------------------|--|-------------------|
| MANUAL            | MANUAL   | DIGITAL           | MANUAL            | MANUAL   | DIGITAL           |
| N° 2 250 x 250 mm | N° 2 250 x 250 mm  | N° 2 250 x 250 mm | N° 2 250 x 250 mm | N° 2 250 x 250 mm  | N° 2 250 x 250 mm |
| 50 / 60 Hz        | 50 / 60 Hz   | 50 / 60 Hz        | 50 / 60 Hz        | 50 / 60 Hz   | 50 / 60 Hz        |
| 230 V~ 1N         | 230 V~ 1N  | 230 V~ 1N         | 230 V~ 1N         | 230 V~ 1N  | 230 V~ 1N         |
| 3 kW              | 2 kW   | 3 kW              | 3 kW              | 2 kW   | 3 kW              |
| 400 °C            | 400 °C   | 350 °C            | 400 °C            | 400 °C   | 350 °C            |
| 619x458x176       | 619 x 458 x 176  | 619 x 458 x 176   | 619 x 458 x 176   | 619 x 458 x 176  | 619 x 458 x 176   |
| 665x535x265       | 665 x 535 x 265  | 665 x 535 x 265   | 665 x 535 x 265   | 665 x 535 x 265  | 665 x 535 x 265   |
| 17 Kg             | 17 Kg  | 17 Kg             | 17 Kg             | 17 Kg  | 17 Kg             |
| 19,4 Kg           | 19,4 Kg  | 19,4 Kg           | 19,4 Kg           | 19,4 Kg  | 19,4 Kg           |
| 8029212015604     | 8029212015642  | 8029212015567     | 8029212015635     | 8029212015659  | 8029212015574     |
| 12                | 12   | 12                | 12                | 12   | 12                |

## SPIDOFLAT™

|   | BLACK SMOOTH SURFACES |
|---|-----------------------|
|   | SP 300                |
|  | MANUAL                |
| Control   | MANUAL                |
| 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  | 693 x 654 x 129       |
| Packaging dimensions w x d x h  | 710 x 760 x 170       |
| Net weight  | 17 Kg                 |
| Gross weight  | 18,4 Kg               |
| EAN Code  | 8029212015703         |
| Qty per pallet  | 18                    |

## SpidoClean™

|   |                 |
|---|-----------------|
|  | <b>DB1046A0</b> |
|   | Spray detergent |
| Qty per code  | 1 box           |
| Bottles per box   | 12              |
| Qty per bottle  | 750 ml          |



**spidocook**<sup>TM</sup>  
PROFESSIONAL BY DESIGN

**Spidocook<sup>TM</sup> S.r.l.**

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