

spidocook™



Index



Company

page 4

Products

Products ranges introduction

page 16

SPIDOGLOSS™ & SPIDOFLAT™

page 18

- Benefits

page 20

- Features

page 30

- Models and data

page 36

CALDOLUX™

page 38

- Benefits

page 40

- Features

page 44

- Models and data

page 47

CALDOBAKE™

page 48

- Benefits

page 50

- Features

page 54

- Models and data

page 55

Be Unique, Be fast, Be Spidocook™



Spidocook focuses on diversity and uniqueness as new keys of invention in the design and creation of its products.
The details make the difference and the differences reveal our true uniqueness. Spidocook products are designed to give you extreme practicality of use, versatility and excellent cooking results.



Sustainability Lean System

MANUFACTURING

Spidocook™ interprets the economic and environmental efficiency of its operative processes as two sides of the same coin.

The company is organized according to the principles of "lean manufacturing": light, synchronized and perfectly timed production flows. Waste elimination reduces environmental and social impacts to a maximum, improving fluidity and rapidity of the supply cycle.



PRODUCTS

The environmental impact of Spidocook™ products is considered at every point of the life cycle, both at the start and the end of production. Spidocook uses materials that come from sustainable production and are easily recyclable at the end of their life cycle.

Using all resources accurately and making more than 95% of the product recyclable means producing with maximum efficiency for today and for tomorrow.



USE

Reducing energy consumption means first of all reducing the environmental impact of those that use our ovens every single day. In fact, Spidocook™ products allow you to save up to 30% more energy than traditional ovens. In addition, when compared to traditional cooking methods, the reduction in energy consumption is up to 60%. Higher energy efficiency means also economic saving for the user and great benefits for the environment.

Spidocook™ designs, develops and manufactures products for the professional cooking.



Technology, design and performance come together in the continuous search for professional solutions for the world of modern catering, able to satisfy its constantly evolving needs.

Since 1993 our cooking systems have satisfied thousands of operators and professionals in their daily demand for quality professional solutions.

Today, with sales and deliveries in over 60 countries worldwide, SpidoCook is a truly global partner for all operators that are looking for quality professional cooking solutions.

Global Presence



1993 BRAND LAUNCH
EXPERIENCE



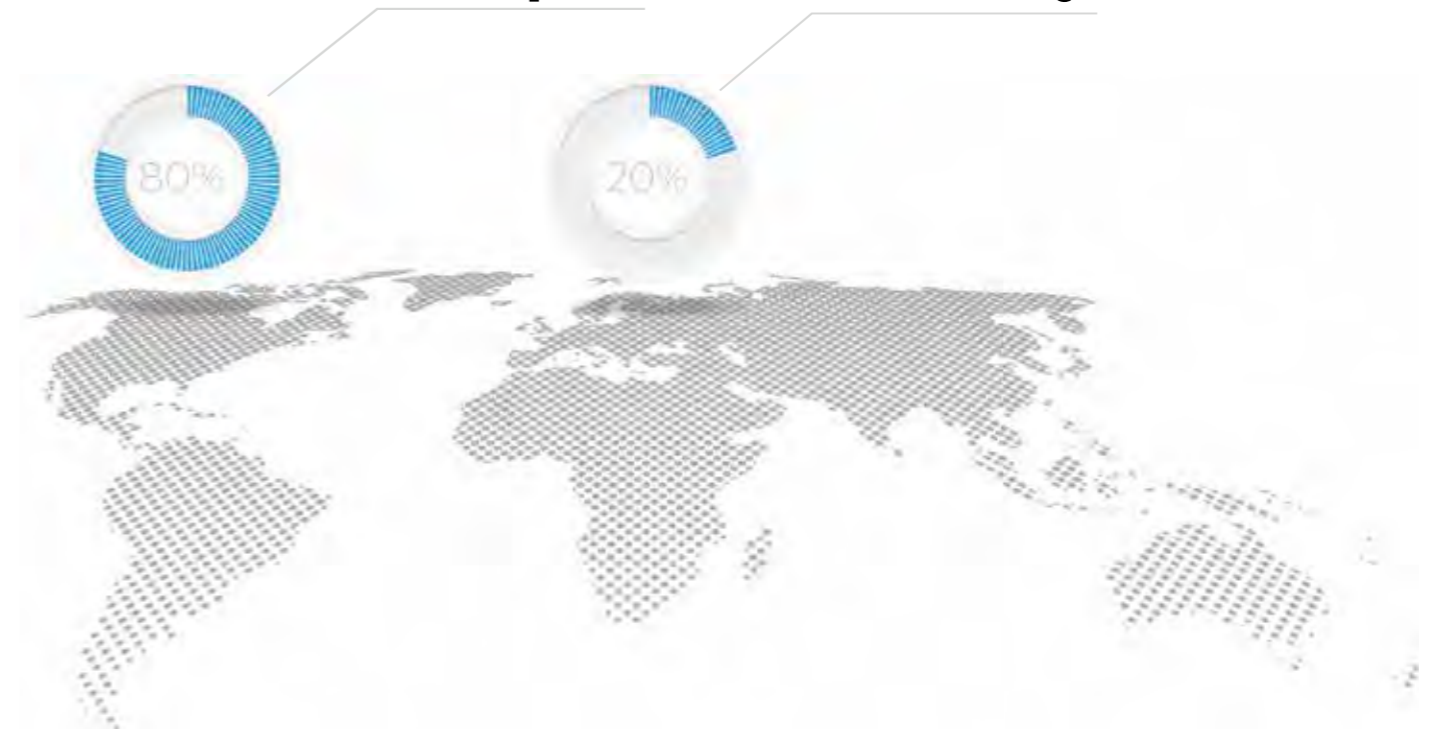
100K+ INSTALLED PRODUCTS
RELIABILITY



60+ COUNTRIES IN THE WORLD
GLOBALITY

Export

Italy



Application Segments



Bar | Coffee Shops
Catering
Food Trucks
Pastry and bakery Shops
Petrol Station Bistro
Burger Chains
Hotels
Airports

**Make your
service unique
and fast,
at any time**

No limit to your creativity.
With Spidocook™ products you can make
any recipe quickly and easily. Whatever
the request



BREAKFAST

With CALDOBAKE™



LUNCH & HAPPY HOUR

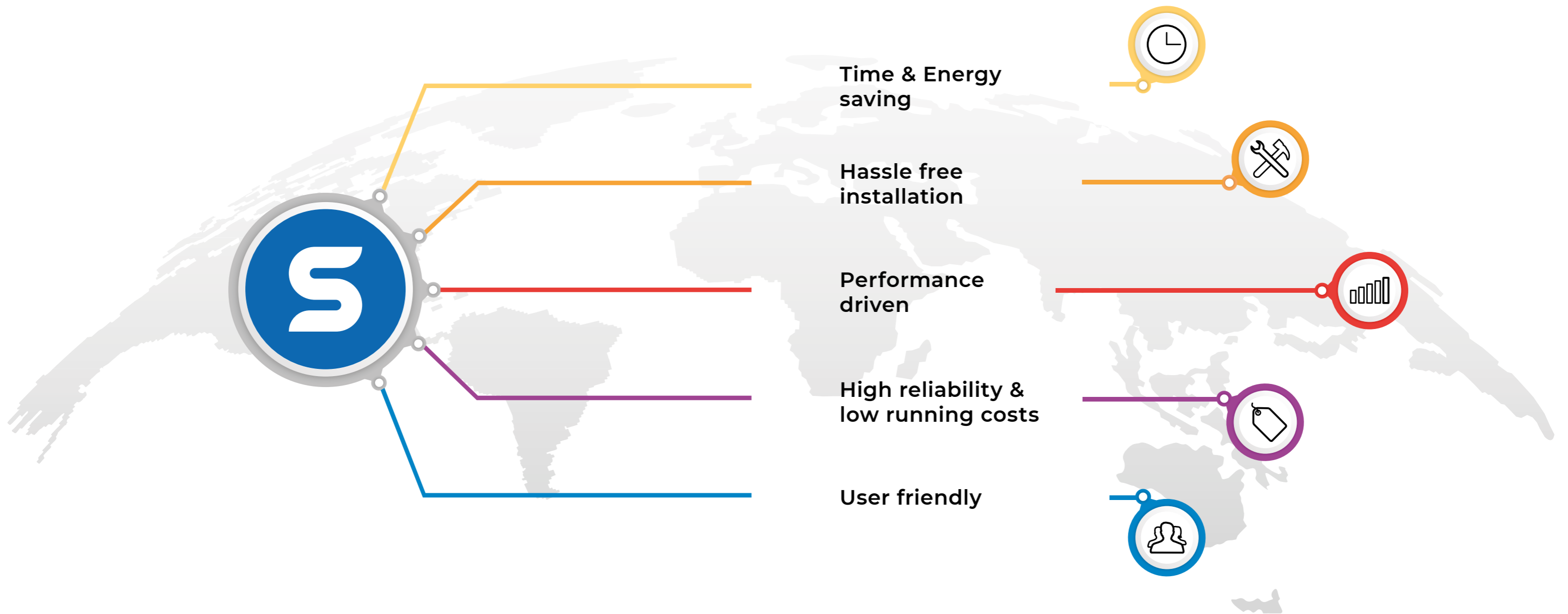
With SPIDOGLOSS™ & SPIDOFLAT™



DINNER

With CALDOLUX™

5 Good reasons to choose Spidocook™ products



Products range

Every gesture counts, every movement is important.

The Spidocook™ products are designed to make your daily work extremely simple and safe. Reliability, technology, ergonomics, compact dimensions are just some of the peculiarities of Spidocook™ products. The unique, modern and essential design is easily integrated into any environment.



SPIDOGLOSS™
Glass ceramic grill



SPIDOFLAT™
Glass ceramic FryTop



CALDOBAKE™
Convection oven



CALDOLUX™
Cook&Hold oven

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

COMPACT OVEN
FOR PASTRY AND BAKERY

GASTRONOMIC LOW-TEMPERATURE
COOKING OVEN



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 element has been specially developed to guarantee a uniform heat distribution over the entire plate, both in the centre and at the sides. The element 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.


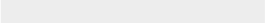


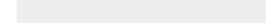


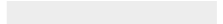


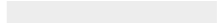


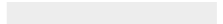


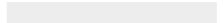


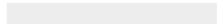


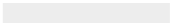


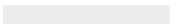


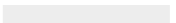


















HIGH TEMPERATURES 400°C MEANS COOKING WHAT YOU WANT

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 ✓

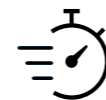
The Protek.SAFE technology eliminates unnecessary energy loss, reducing energy consumption to a minimum and therefore allowing all the heating energy to be concentrated on the cooking surface, with obvious benefits also for the safety of those who work with the product.

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

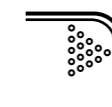
MAINTENANCE HYGIENE AND CLEANING

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

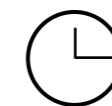
The difficulties in cleaning cooking plates using traditional technologies make it very hard to completely remove food residues, which remain in contact with the surface, and become a source of smoke during subsequent cooking and, in general, of unpleasant odours.

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

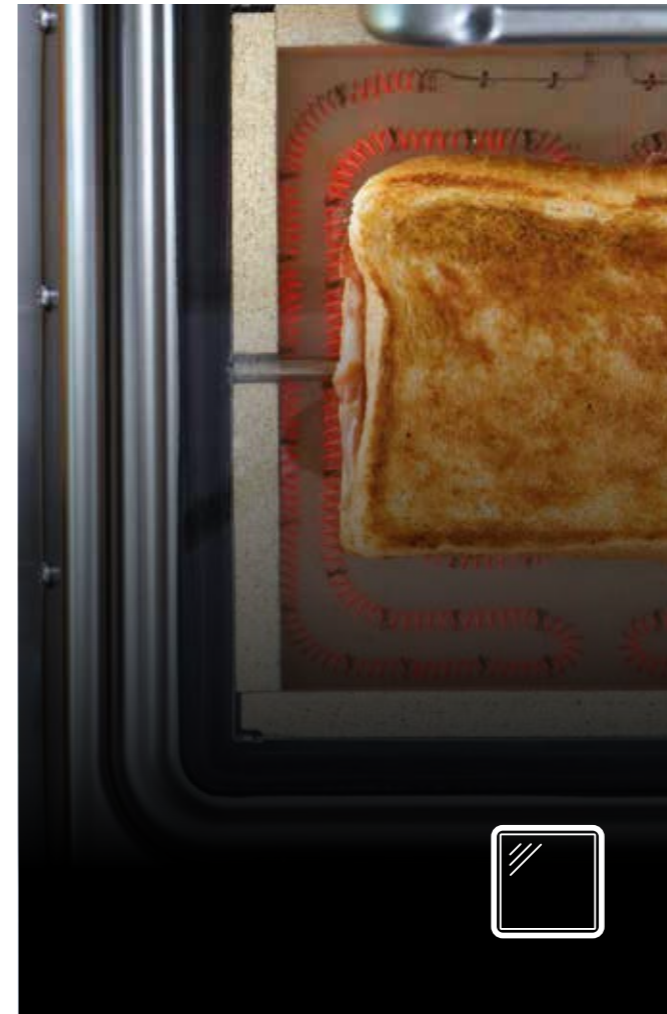
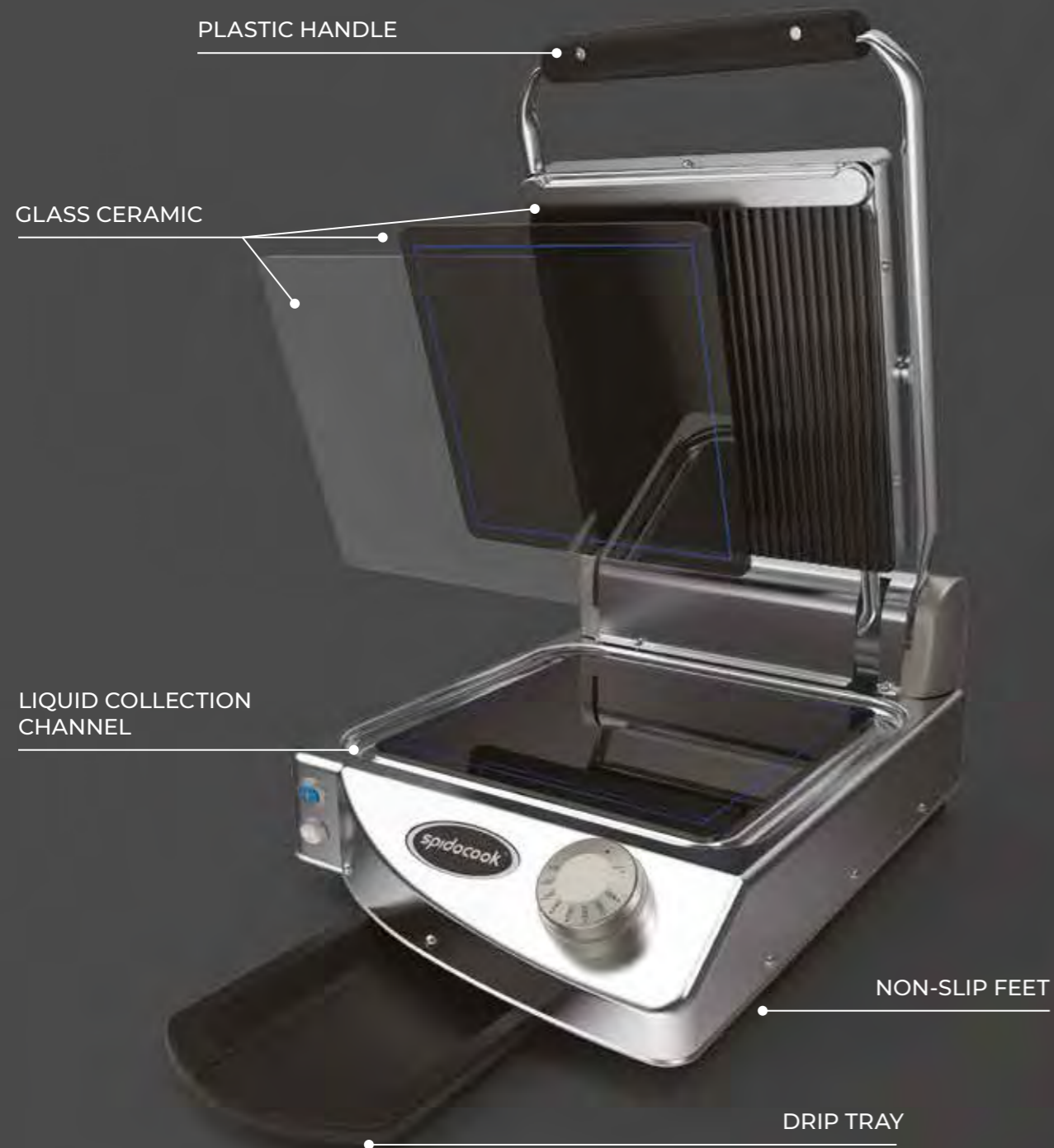
Specially developed and tested, SpidoClean spray detergent is the perfect product for cleaning the plates and steel structure of the Spidocook™ products. The combined use with the scraper supplied with the electric contact cooking system guarantees fast and effective cleaning and hygiene.

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

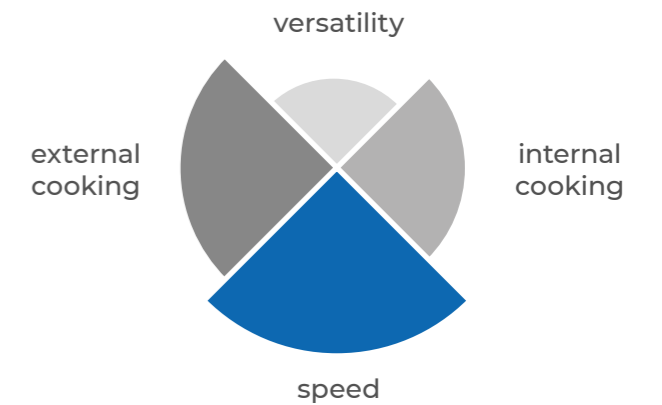
SPIDOGLOSS™



Transparent cooking surface

SMOOTH

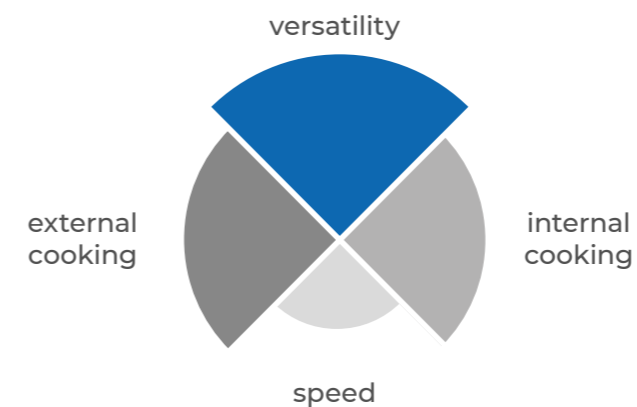
The transparent plate surface allows through the majority of the infrared rays (20% contact cooking - 80% infrared cooking), and therefore provides external surfaces with greater crispiness.



Black cooking surface

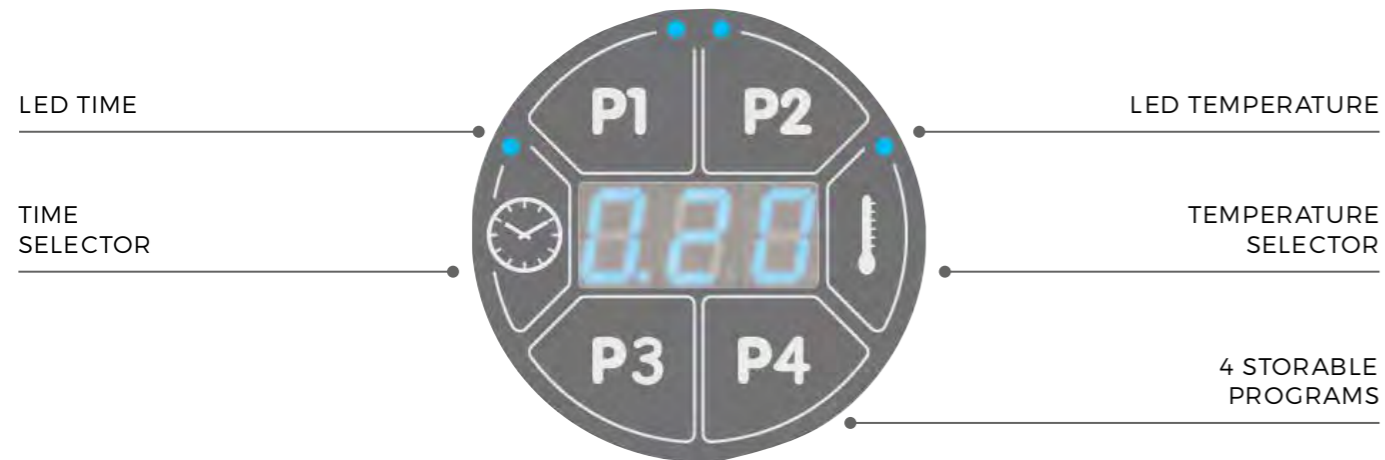
SMOOTH AND RIBBED

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

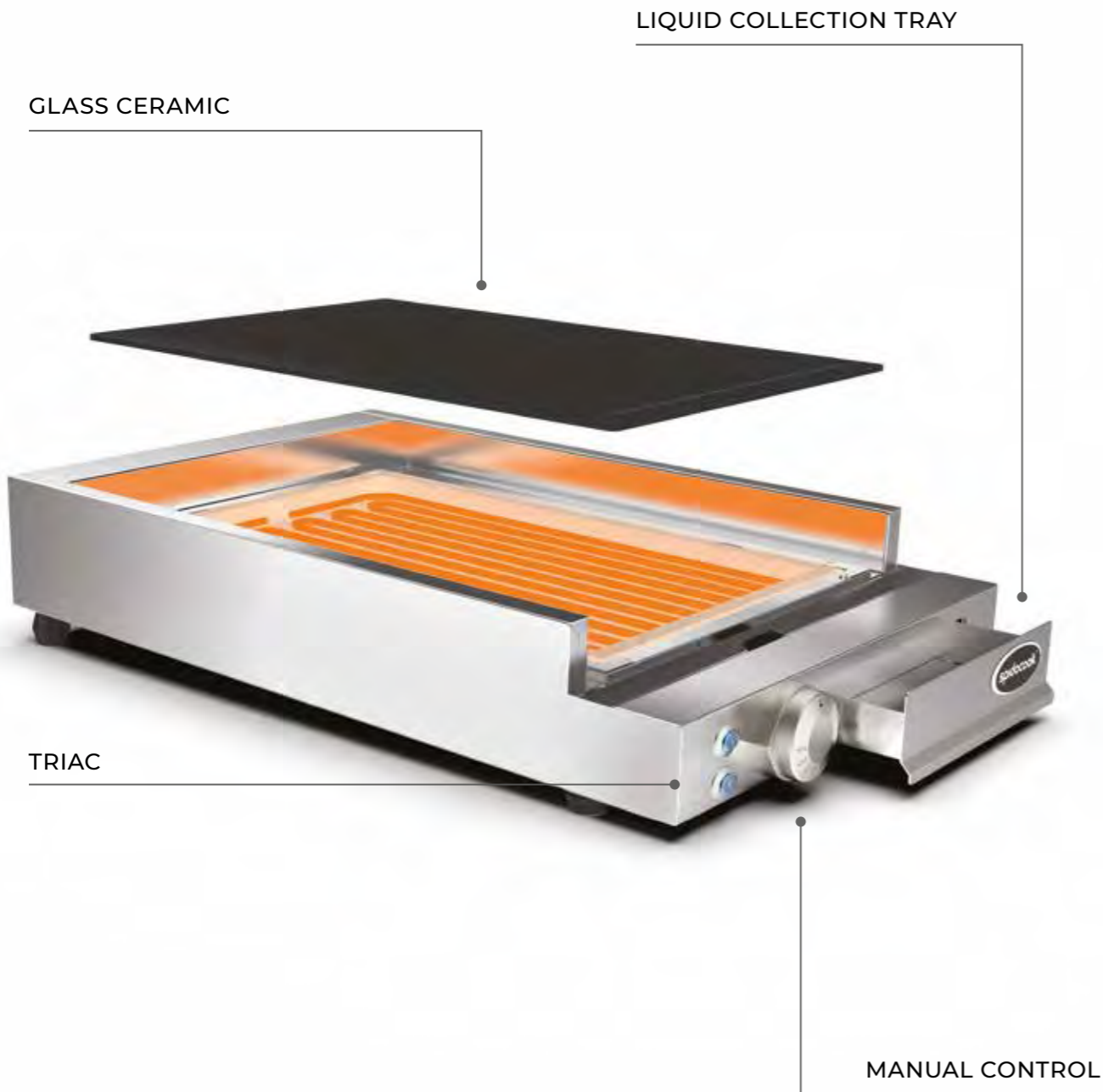
- Set the time and temperature parameters as described previously.
- Press and hold the button P1, P2, P3 or P4 for at least 3 seconds to store the program
- Successful operation is confirmed by LED «D3» lighting on for 1 sec and buzzer sounds.
- Once memorized, the program can be started any time by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



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	11.1Kg	11.1Kg
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™


SINGLE GRILL	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
11.1Kg	11.1Kg	11.1Kg	11.1Kg
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 400x300 mm	N° 1 400 x 300 mm	N° 1 400x300 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 457x 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™

SINGLE GRILL	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™

	DB1046A0 Spray detergent
Qty per code	1 box
Bottles per box	12
Qty per bottle	750 ml



GASTRONOMIC LOW-TEMPERATURE COOKING OVEN

CALDOLUX™

COOK&HOLD OVEN



CALDOLUX™ Cook & Hold is a static oven for Low Temp Cooking (max 120°C) and Hold (max 100°C), with full cycle up to max 10+10 hrs. CALDOLUX™ use allows maximum return on investment, thanks to greater yield, energy efficiency, reduced labour and intelligent use of space.

The benefits of Cook&Hold ovens



COOKING QUALITY
Low-temperature cooking

The COOK function (max 120°C) allows you to cook slowly, gradually enhancing the softness of the meat and reducing weight loss. Thanks to the core probe you can always obtain juicy, evenly cooked food.



FAST SERVICE
Food always ready to be served

The holding function (HOLD) keeps the food inside the cooking chamber at the ideal temperature for its consumption. Food always ready to be served.

Qualitative advantages

CALDOLUX™ works with little or no air movement, creating a gentle and uniform heat that surrounds the product to cook and hold it at a safe temperature. It first cooks food to a precise and uniform temperature; then gently holds it for hours upon hours. The “hold” mode allows a natural maturing phase, which locks in moisture and flavor, keeping your menu items at that just-cooked quality and precise serving temperature.

Cooking Uniformity

Low-temperature cooking, thanks to time and temperature control, allows to achieve the optimum point of doneness and forget about overcooking foods which would lead them to lose flavor, texture and nutritional value.

Your steaks will never be over or under-always just right



Tenderness

Low-temperature cooking retains enzymes and the hold cycle promotes natural chemical action to tenderize the meat in the oven. The lower the temperature food is cooked, the greater the moisture content is retained. More moisture retained means more water, enzymes, carbohydrates, and minerals remain intact, resulting in a more tender product with a better food texture.

It is perfect for meats with little connective tissue.



Quantitative advantages



Higher profits

Low Temp cooking stimulates high-yield roasting, moisture, flavor, and even nutrition. This method of cooking offers not only greater quality of cooked food, but also enhanced savings and profits for the operator. In large volume kitchens, saving 10-20% on product yield means extra portions per roast. These extra servings add up and quickly turn into profits.

The use of these cooking techniques produces results that are unattainable with traditional convection ovens.

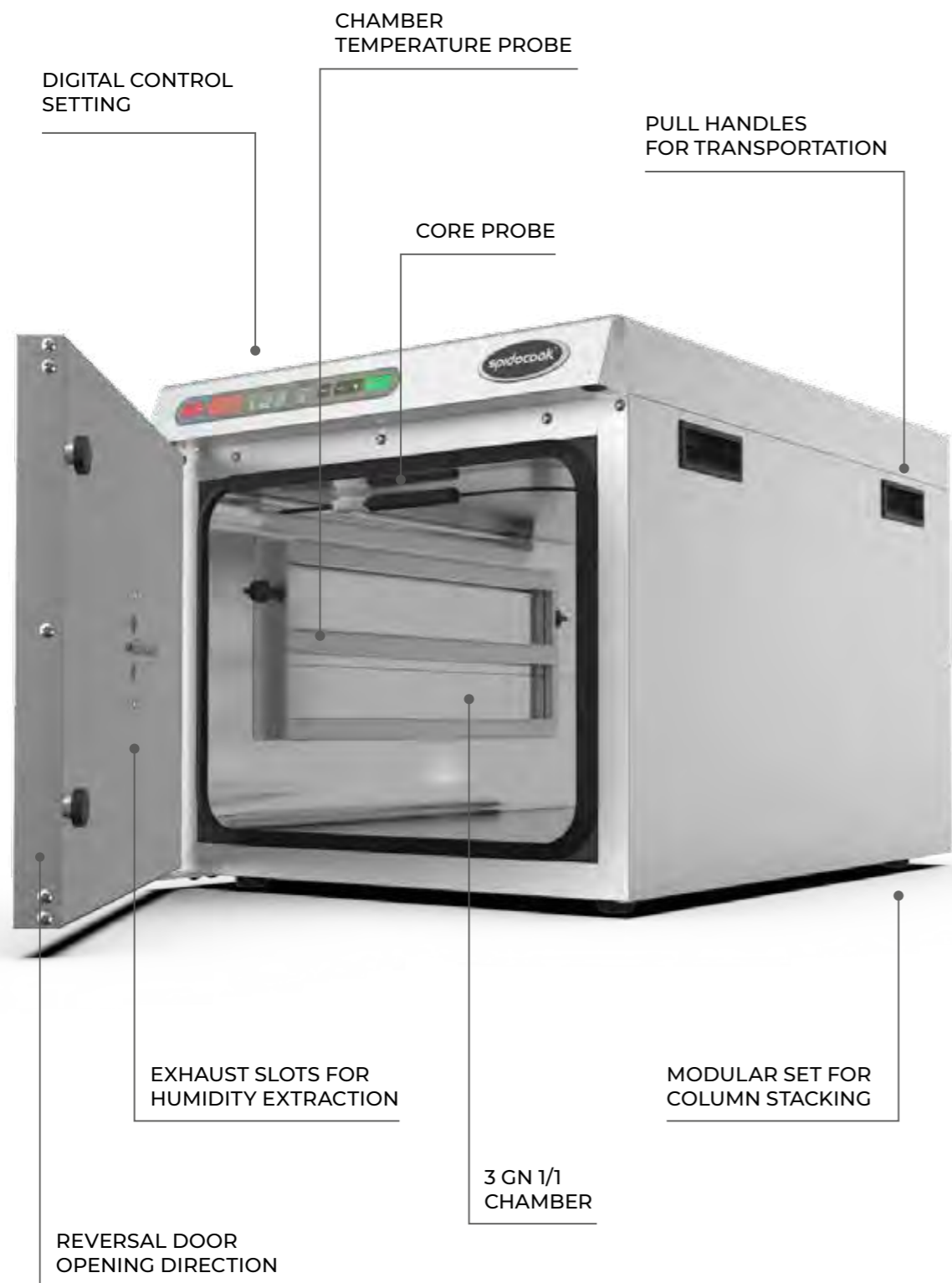


Lower energy consumption

The Caldolux oven runs at a lower temperature and therefore requires less energy than typical ovens. In restaurants that require an electric demand fee, utilizing overnight cooking offers even more of an expense advantage. Since the unit is cooking at a low temperature (below 120°C), the use of a hood is not required.

This gives larger kitchens the flexibility to save on space and the expense of having to purchase extra ventilation hoods.

Details make the difference



Move and connect it everywhere

Four handles make it very easy to move; in this way you can cook or hold food at the ideal consumption temperature everywhere.

Automatic temperature maintenance

The core probe recognizes when the cooking ends and lets the oven automatically switch to the holding phase with the previously set temperature.

Excess humidity management

The exhaust slots, both at the front (adjustable) and at the bottom of the chamber (always open), allow for excess humidity to be expelled.

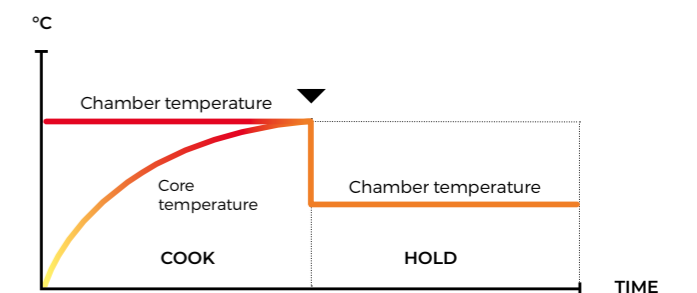
Digital control



EASY AND ALWAYS READY TO USE

For each cooking cycle, select the chamber temperature and then decide when the cooking will end.

At the end of the cooking process, the oven automatically switches to the holding phase at set temperature (max. 100°C) keeping your food warm and ready at all times.



High performance in compact dimensions



HIGH PERFORMANCE AND COMPACT DIMENSIONS Versatile and modular

With CALDOLUX you can build real cooking and holding stations stacking one or more slow-cooking ovens. This solution allows you to cook at the same time foods that require different cooking times and temperatures.

You will also be able to better manage the workload using one or both ovens.

The door opening direction can be easily changed at any time.

Models, data and accessories

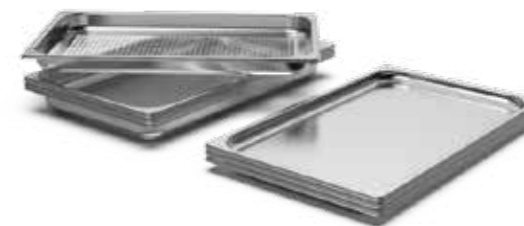
CALDOLUX™



COOK AND HOLD OVEN

COOK AND HOLD OVEN	
SCH 030	
Capacity	N.°3 GN 1/1
Distanza teglie	67 mm
Voltage	230 V ~ 1N
Frequency	50 / 60 Hz
Power	0,76 kW
Cooking maximum temperature	120 °C
Holding maximum temperature	100 °C
Dimensions (w x d x h)	436 x 645 x 409
Packaging dimensions (w x d x h)	530 x 720 x 480
Net weight	21Kg
Gross weight	23 Kg
EAN Code	8029212015826
Qty per pallet	8

Trays and grids



ORIGINAL TRAYS

	Model	High
Stainless steel GN 1/1 tray	TG 805	h 20 mm
Stainless steel GN 1/1 tray	TG 815	h 40 mm
Stainless steel GN 1/1 tray	TG 825	h 65 mm
Perforated stainless steel GN 1/1 tray	TG 810	h 20 mm
Perforated stainless steel GN 1/1 tray	TG 820	h 40 mm
Perforated stainless steel GN 1/1 tray	TG 830	h 65 mm
Stainless steel GN 1/1 at grids	GRP 806	h 40 mm

COMPACT OVEN FOR PASTRY AND BAKERY



CALDOBAKE™

ELECTRIC CONVECTION OVENS



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



UNIFORM BAKING

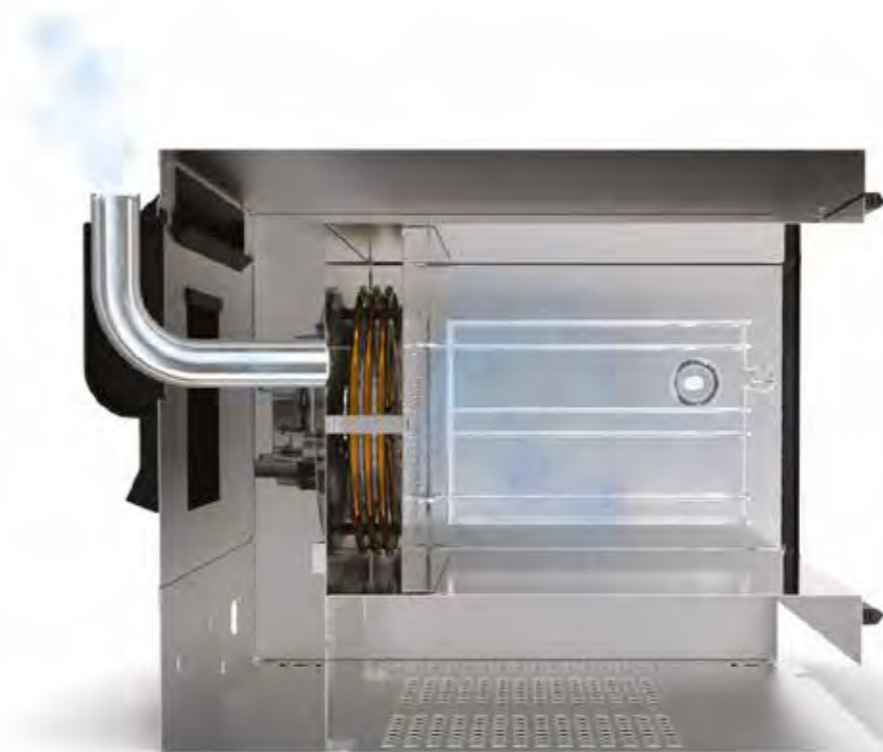
The AIR.Plus technology ensures perfect uniformity within every single pan, on all trays, from the top one to the bottom one.

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.



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.

Maximum versatility

Innovative and functional

The innovative Baking Essentials pans and grids allow the ability to deal with all types of baking, otherwise only possible with additional professional equipment, for example traditional pizza ovens or static pastry ovens.

FORO.BAKE

Perforated aluminium tray

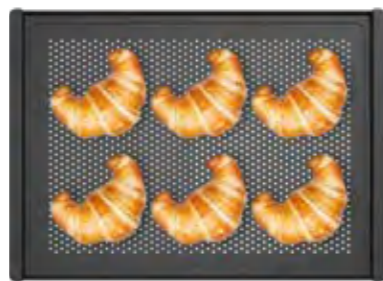


Ideal for Frozen bread and pastries

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

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

FAKIRO™

12 mm thick aluminium tray, at 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

BAKING ESSENTIALS

ESSENTIAL FOR YOUR DAILY PRODUCTION

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.

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

PROTEK.SAFE™

SAFETY AND EFFICIENCY

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.

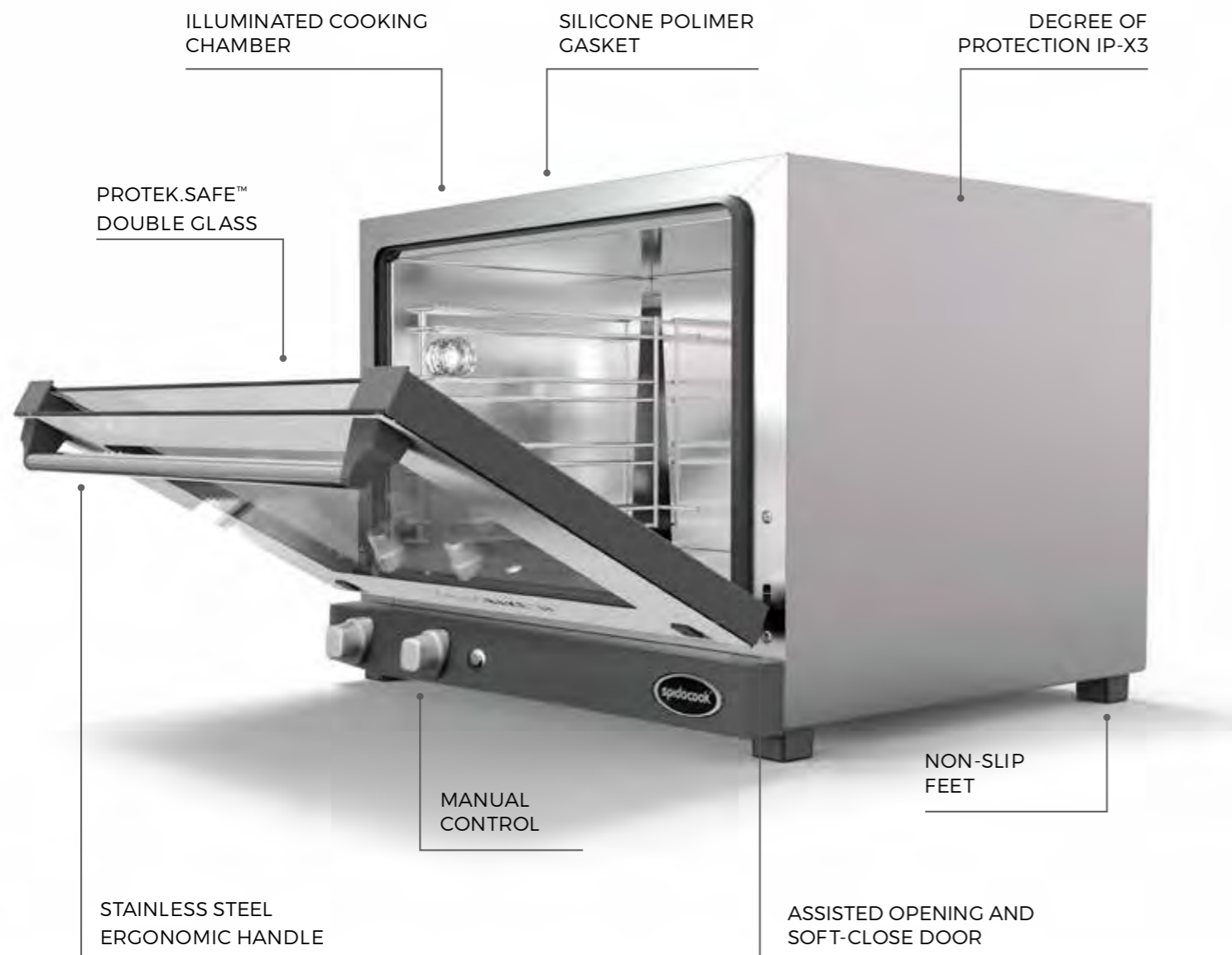
This technology eliminates any unneeded energy loss to optimize the use of energy and to contribute to the environmental compatibility of the baking process performed in the CALDOBAKE™ ovens. The unique design of the oven, the double glass door and the high isolation of the baking chamber ensure a minimum 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



Models and data

CALDOBAKE™



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	610x520x418
Net weight	16 Kg
Gross weight	19 Kg
EAN Code	8029212016106
Qty per pallet	10



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	668x640x418
Net weight	20 Kg
Gross weight	23 Kg
EAN Code	8029212016113
Qty per pallet	8



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	668x640x488
Net weight	22 Kg
Gross weight	25 Kg
EAN Code	8029212016120
Qty per pallet	8



spidocookTM
PROFESSIONAL BY DESIGN

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