



SPIDOGGLASS™

BBQ MASTER

spidocook™

BBQ MASTER
THE ART OF GRILLING



BBQ MASTER is the professional glass ceramic cooking system created to offer exceptional results in grilling. Ideal for bars and fast food restaurants.





**EXCEPTIONAL
PERFORMANCE**

400°C

The ability to reach 400 °C allows you to cook a wide variety of different foods, such as fish, meat, vegetables, eggs, etc.



TIME

-60%*

60% shorter pre-heating times thanks to the infrared heating system

ENERGY CONSUMPTION

-60%*

Energy consumption reduced by 60% thanks to the advance thermal insulation system



MATERIALS

-30%*

Sturdy yet light: 30% less weight thanks to the materials used

CLEANING

10 MIN

Fast and effective cleaning in just 10 minutes thanks to the use of glass ceramic surfaces and a dedicated detergent

* COMPARED TO TRADITIONAL CAST IRON PLATES

PERFECT GRILLING FOR AN EXCLUSIVE MENU

BBQ MASTER allows uniform and precise grilling that enhances the flavor and gives an attractive appearance to the recipes.



CHICKEN FILLETS

3' 30" at 350°C



WURSTEL BRAT/SAUSAGES

3' at 320°C



BEEF BURGERS

3' 30" at 340°C



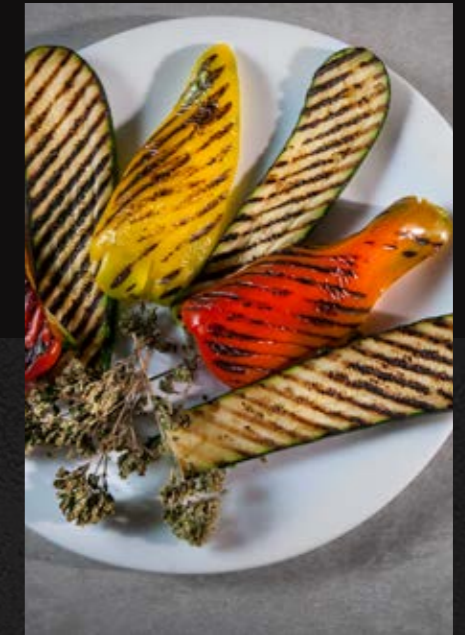
BEEF STEAKS

4' at 340°C



EGGS & BACON

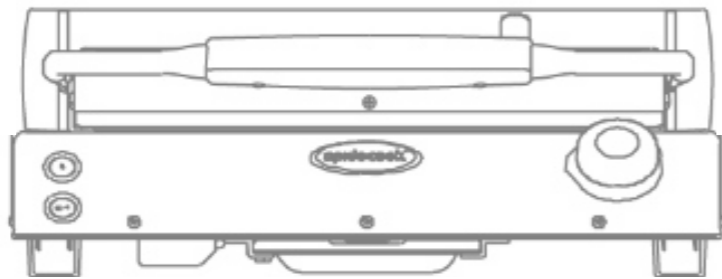
2' at 320°C



VEGETABLES

3' - 4' at 350°C

BBQ MASTER SP015PR-B



| | |
|---------------------|---|
| Model: | SP015PR-B |
| Power: | 3 kW - 230V |
| Plate Size: | 300 x 400 mm |
| Materials: | Black Ribbed Glassceramic Plates Anti-corrosion AISI 304 stainless steel structure |
| Max. Temperature: | 400 °C |
| Control: | Manual |
| Net Weight: | 14,9 kg |
| Dimensions (WxDxH): | 481 x 457 x 182 mm |

TECHNICAL PERFECTION

Black ceramic glass tops:
ribbed upper and lower

Sturdy structure in pressed
AISI 304 stainless steel

Simple and precise manual
control





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