

SPIDOFLAT

GLASS CERAMIC CONTACT COOKING
SYSTEMS



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 foods one after another with no flavour transfer.



GLASS CERAMIC

THE BEST SURFACE FOR COOKING

- ✓ RESISTANT
- ✓ 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 flavours of food, allowing different foods to be cooked one after another 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 is simple and quick, thus eliminating the likelihood of unpleasant odours due to food residue 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 infrared radiation.

The shape of the heating filament has been specially developed to guarantee uniform heat distribution over the entire plate, both at the centre and on the sides. The filament reaches a temperature of 1472°F (800°C) at which the emission of infrared rays occurs. The glass ceramic tops allow a pre-established amount to filter through, reaching the food and warming it at its core.

The SHB Plus technology allows the plate to quickly reach a maximum temperature of 752°F (400°C) therefore reducing heating time by more than 60%.



Maximum versatility



HIGH TEMPERATURES

Up to 752°F (400°C) to ensure the right cooking temperature even for the most demanding foods.



CHEF MENUS

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

HIGH TEMPERATURES 752°F (400°C) MEANS COOKING WHAT YOU WANT





























Why limit yourself just to heating up toast and sandwiches?

Today, SpidoFlat offers a real contact cooking system that lets you prepare a complete menu for your clients: tasty beef burgers, delicate fish fillets, delicious seasonal vegetables, sophisticated prawns, soft and tender chicken fillets, and tasty pork chops.

Each of these foods needs a correct cooking right temperature, temperatures higher than those available with traditional appliances. Fry Top SpidoFlat electric cookers can reach temperatures of 752°F (400°C), providing you with the versatility needed to expand your business.



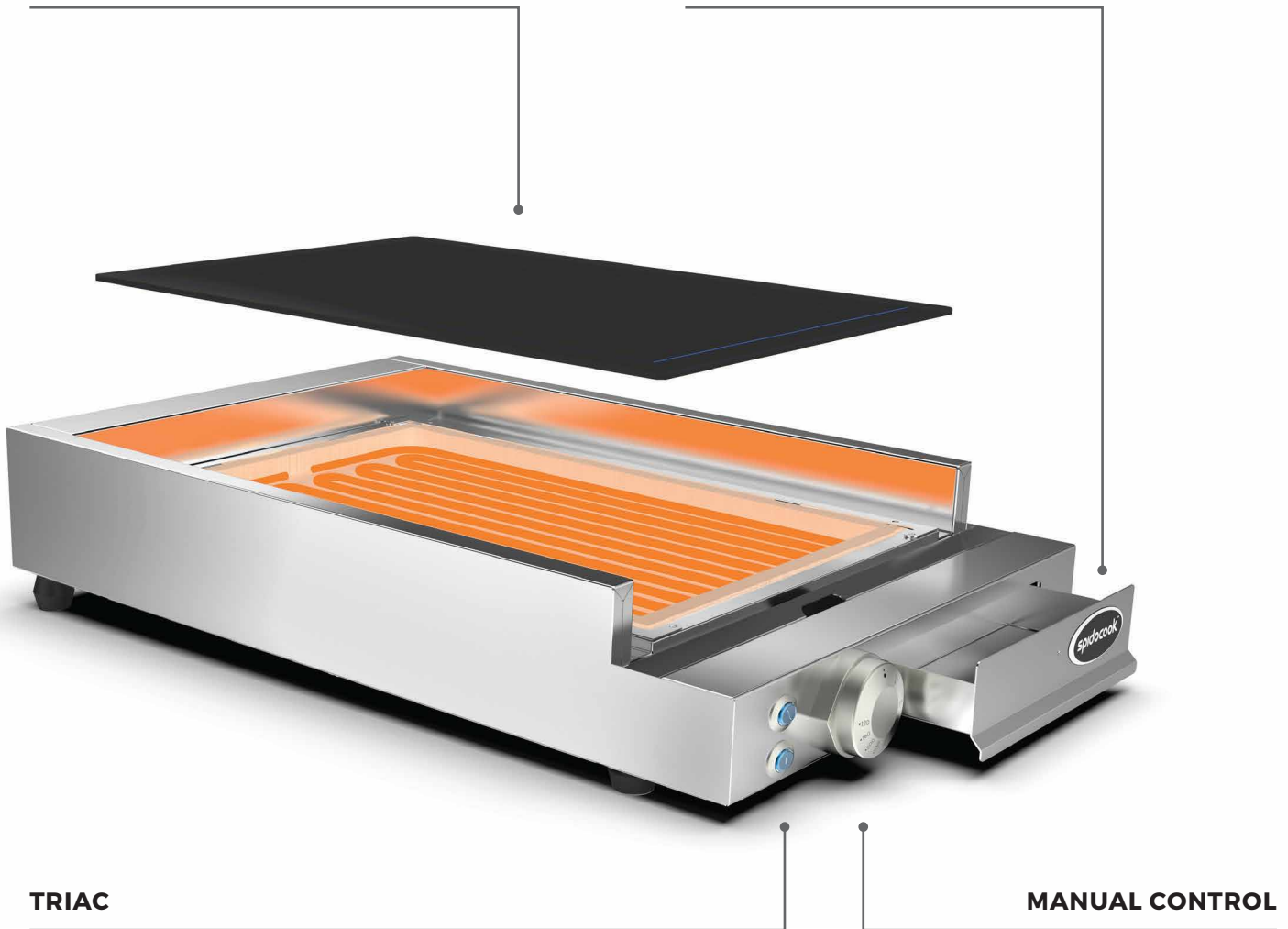
WHAT FOODS CAN YOU MAKE WITH SPIDOFLAT?

	PRAWNS		752°F (400°C)
	FISH FILLETS		734°F (390°C)
	BEEF		716°F (380°C)
	CHICKEN		716°F (380°C)
	MEAT SKEWERS		698°F (370°C)
	FISH SKEWERS		698°F (370°C)
	SAUSAGES		662°F (350°C)
	PORK CHOPS		662°F (350°C)
	VEGETABLES		644°F (340°C)
	WÜRSTEL		572°F (300°C)
	EGGS		572°F (300°C)
	MUSHROOMS		536°F (280°C)
	HAMBURGERS		536°F (280°C)
	HOT-DOGS		464°F (240°C)

Details count

GLASS CERAMIC

LIQUID COLLECTION TRAY



TRIAC

MANUAL CONTROL

ANALOG CONTROL AND TRIAC

LED Temperature control is achieved by the use of a Triac with progressive power control. This allows you to fully benefit from consistent, high-temperature cooking and uniform heat provided by SHB patented technology.

TEMPERATURE
Temperature signalling LED

TRIAC
Triac operation LED



TEMPERATURE SETTING KNOB

MAINTENANCE HYGIENE AND CLEANING

- ✓ NON-STICK GLASS CERAMIC
- ✓ REMOVABLE TRAY
- ✓ DETERGENT

Fry Top SpidoFlat electric cookers use glass ceramic tops, a smooth non-stick and non-porous material that allows you to remove food residues simply and effectively, thus preventing unpleasant odours and ensuring maximum hygiene.

At cold temperatures, the rounded liquid outflow channel located all around the hob easily directs residues and liquids to a removable tray, further facilitating cleaning.

Specially developed and tested, SpidoClean spray detergent is the perfect product for cleaning the hob and steel structure of the Fry Top SpidoFlat electric cookers. Combined use with the supplied scraper guarantees fast and effective cleaning.



SPIDOFLAT FAMILY AND TECHNICAL DETAILS



SAP 200

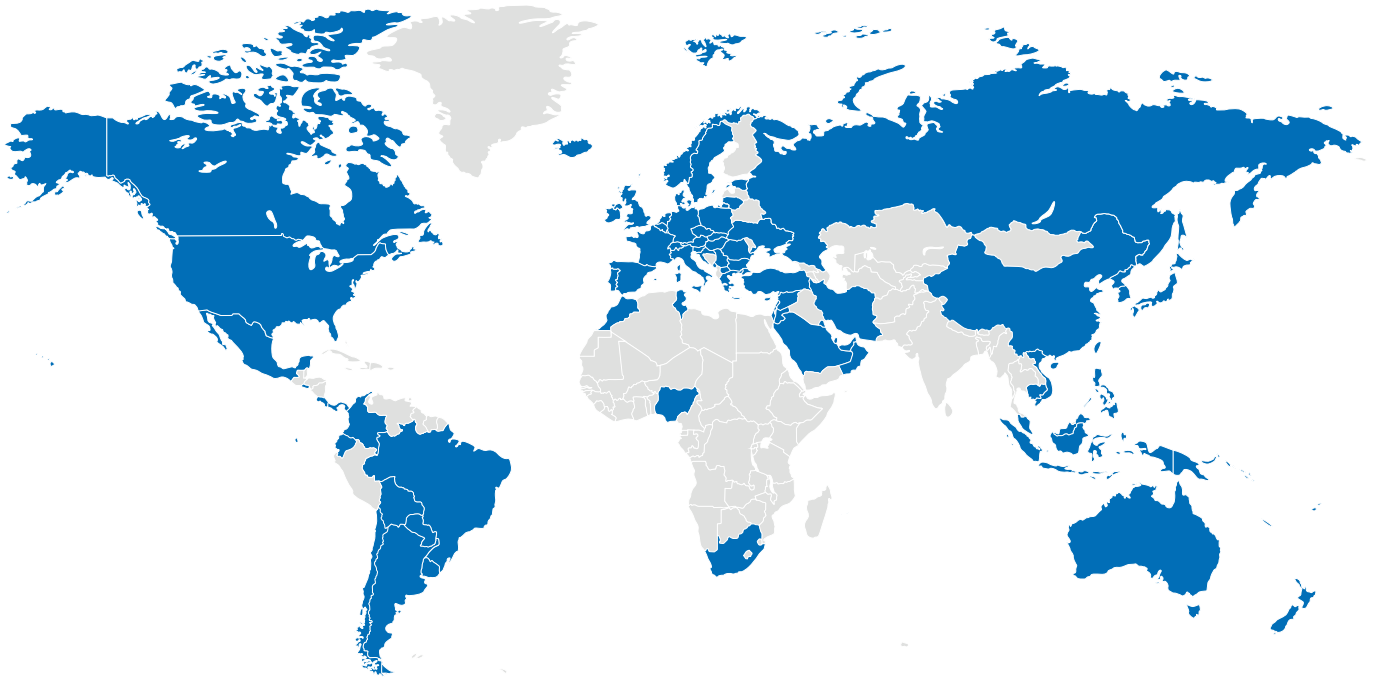
Plate size (in)	11" x 17.3"	
Frequency	60 Hz	
Voltage	208-240V	
Power	2700W, 11.3A, 6-15P	
Maximum temperature	752°F (400°C)	
Size WxDxH (in)	15.6" x 25.7" x 5"	
Weight	22 lb	
Amount per pallet	16	



SAP 300

Plate size (in)	2 x 11" x 17.3	
Frequency	60 Hz	
Voltage	208-240V	208V
Power	1 Phase 5500W, 23A Hard Wire	3 Phase 4100W, 11.4A Hard Wire
Maximum temperature	752°F (400°C)	
Size WxDxH (in)	27.3" x 25.7" x 5"	
Weight	37.5 lb	
Amount per pallet	16	





spidocookTM

PROFESSIONAL BY DESIGN

Technology, design and performance have been part of our DNA since 1993, when Spidocook entered the world of professional cooking.

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.

Imported by  eurodib

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