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 another with no flavour transfer.
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 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 operations are simple and quick, eliminating the risk of unpleasant odours due to food residues on the cooking surfaces.

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 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 temperature, in all cases higher than those available with traditional products. Fry Top SpidoFlat electric cookers can reach a temperature of 400°C, providing you the versatility needed to expand your business.

WHAT FOODS CAN YOU MAKE WITH SPIDOFLAT?

- **PRAWNS**: 400°C
- **FISH FILLETS**: 390°C
- **BEEF**: 380°C
- **CHICKEN**: 380°C
- **MEAT SKEWERS**: 370°C
- **FISH SKEWERS**: 370°C
- **SAUSAGES**: 350°C
- **PORK CHOPS**: 350°C
- **VEGETABLES**: 340°C
- **WÜRSTEL**: 300°C
- **EGGS**: 300°C
- **MUSHROOMS**: 280°C
- **HAMBURGERS**: 280°C
- **HOTDOGS**: 240°C
The control of temperature is obtained by the use of a Triac with progressive power control. This allows full benefit from SHB patented technology, delivering ideal high temperature cooking with uniform heat and repeatability of the trial.
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 providing maximum hygiene.

At cold temperatures, the rounded liquid outflow channel, which is placed all around the hob, allows to easily convey residues and liquids to a removable tray, to further facilitate cleaning operations.

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. The combined use with the scraper supplied with the electric cookers guarantees fast and effective cleaning and hygiene.

### SPIDOFLAT FAMILY & TECHNICAL DETAILS

#### SP 200
- **Plate size**: N° 1 280x440 mm
- **Frequency**: 50 / 60 Hz
- **Voltage**: 230 V~ 1N
- **Power**: 2.5 kW
- **Maximum temperature**: 400 °C
- **Size WxDxH (mm)**: 398x654x129
- **Weight**: 10 Kg
- **Amount per pallet**: 16

#### SP 300
- **Plate size**: N° 2 280x440 mm
- **Frequency**: 50 / 60 Hz
- **Voltage**: 230 V~ 1N / 400 V~ 3N
- **Power**: 5 kW
- **Maximum temperature**: 400 °C
- **Size WxDxH (mm)**: 693x654x129
- **Weight**: 17 Kg
- **Amount per pallet**: 16

#### DB1046A0
- **Type**: Spray detergent
- **Content**: 750 ml
- **Pack quantity**: 12 bottles
Technology, design, 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.