

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 products one after another with no flavour transfer.



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 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.

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

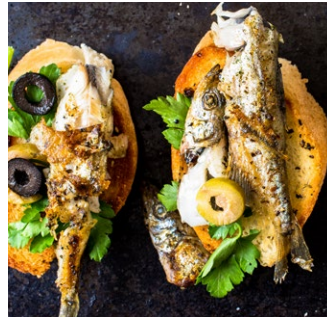
400°C MEANS COOKING WHAT YOU WANT

Why limit yourself just to heating up 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.

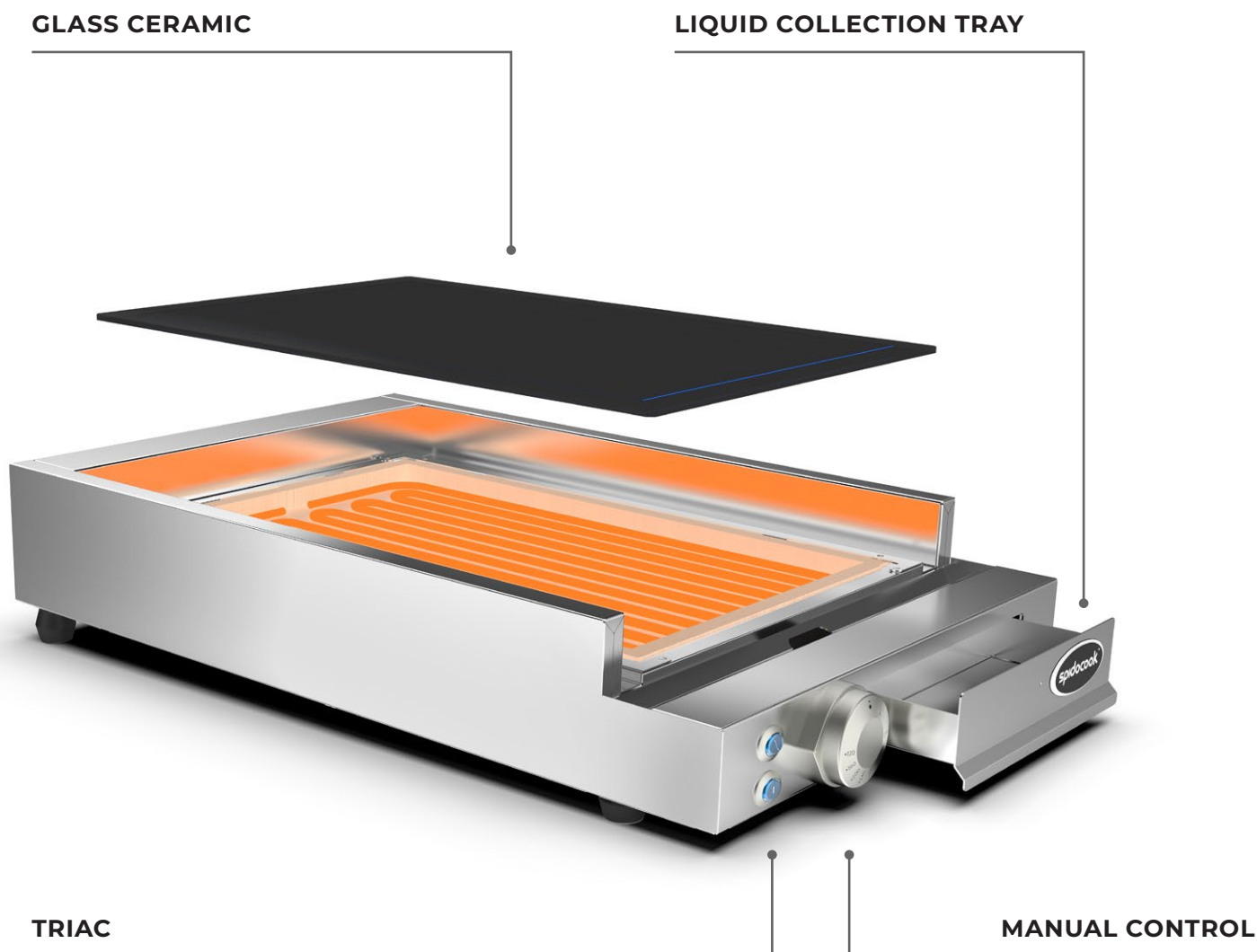
Fry Top SpidoFlat electric cookers can reach a temperature of 400°C, providing you the versatility needed to expand your business.



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

Details count



ANALOG CONTROL AND TRIAC

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.

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 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

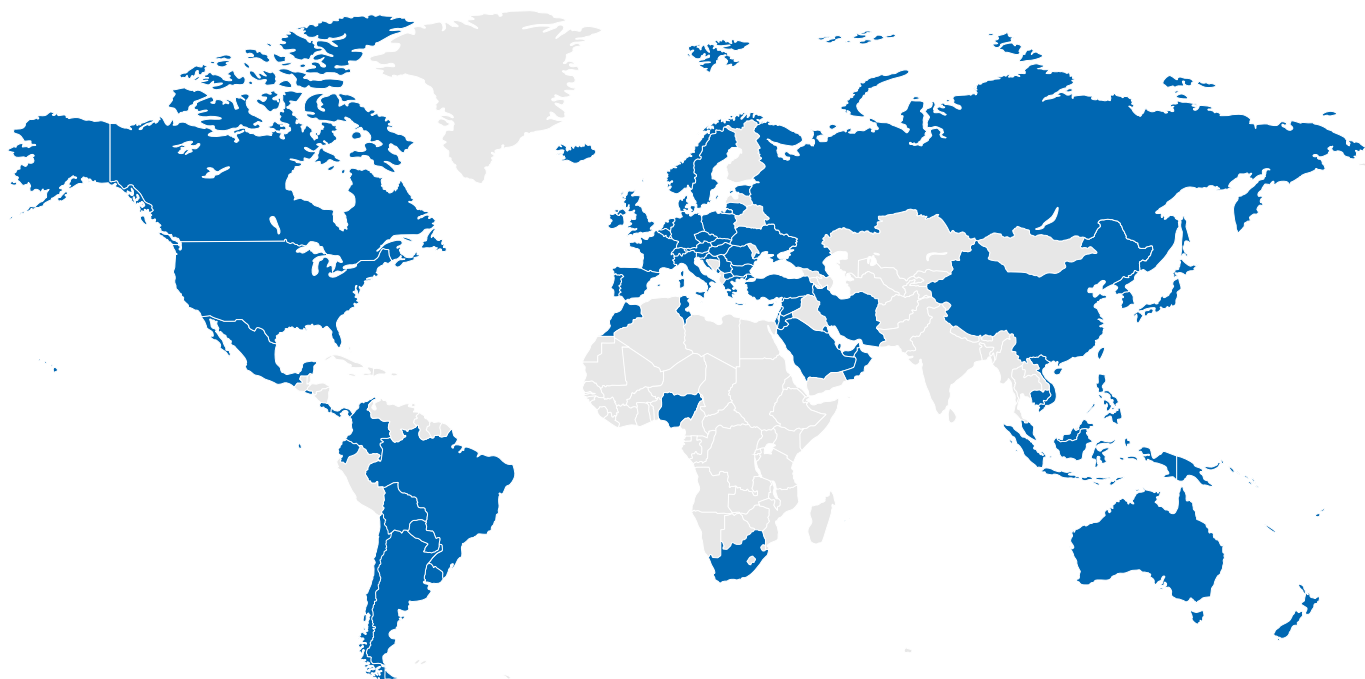
SP 300

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





spidocookTM

PROFESSIONAL BY DESIGN

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.

LI1519AQ.D00 - Printed: 06-2018
The photos used in this catalogue are for demonstration purposes only.
All data contained in this catalogue may change and be modified without prior notice.

1800 265 771 (Within Australia)
+61 3 9877 7711 (Outside Australia)
3/56 Norcal Rd, Nunawading, VIC 3131, Australia
info@meris.com.au
meris.com.au

