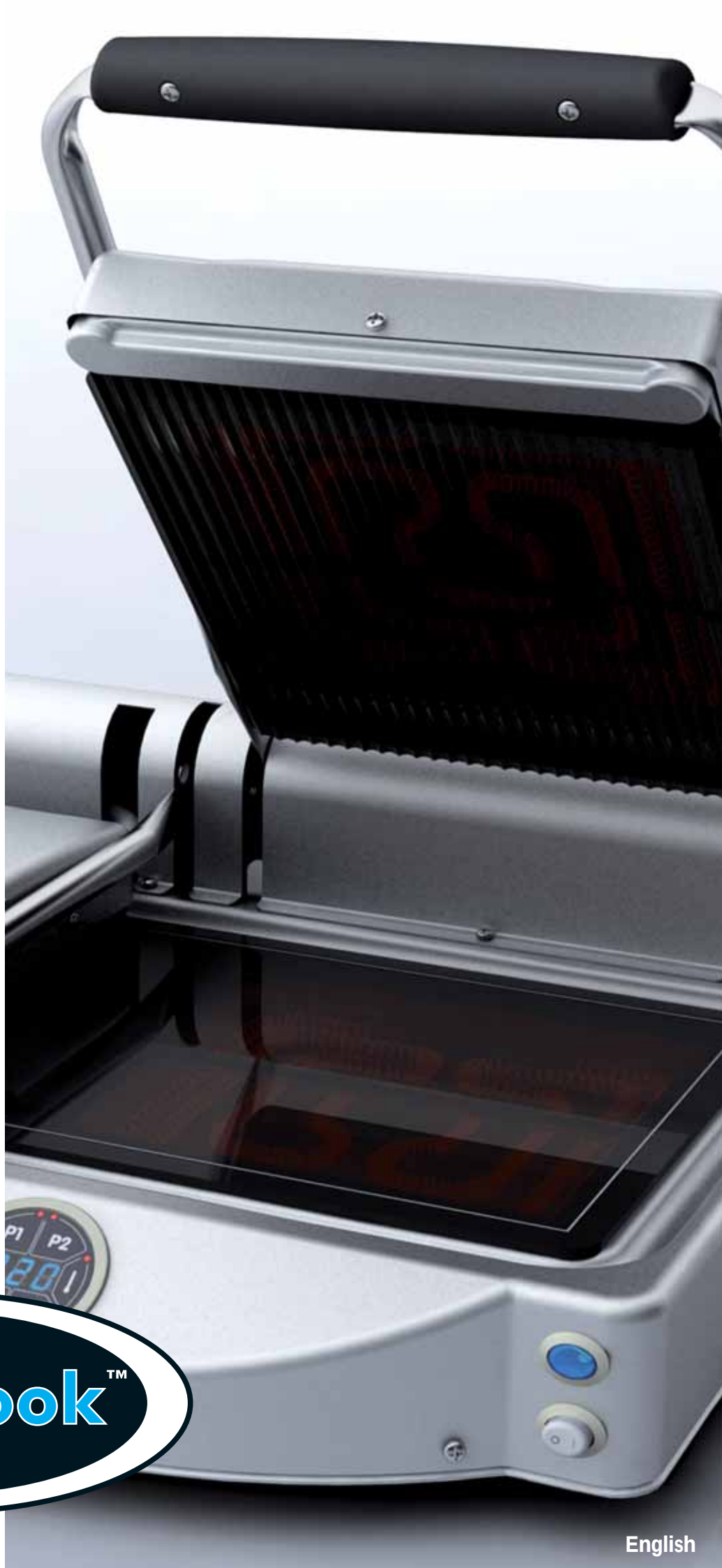
SpidoCook™



SpidoCook™ by UNOX®

English






Manual

Quality and Speed of cooking.

Simply unbeatable.

INDEX

Digital

Glassceramic

Ask for perfection.

Glassceramic is the perfect material for contact cooking, shock and thermal shock resistant, impervious to odor and flavor and very easy to clean.

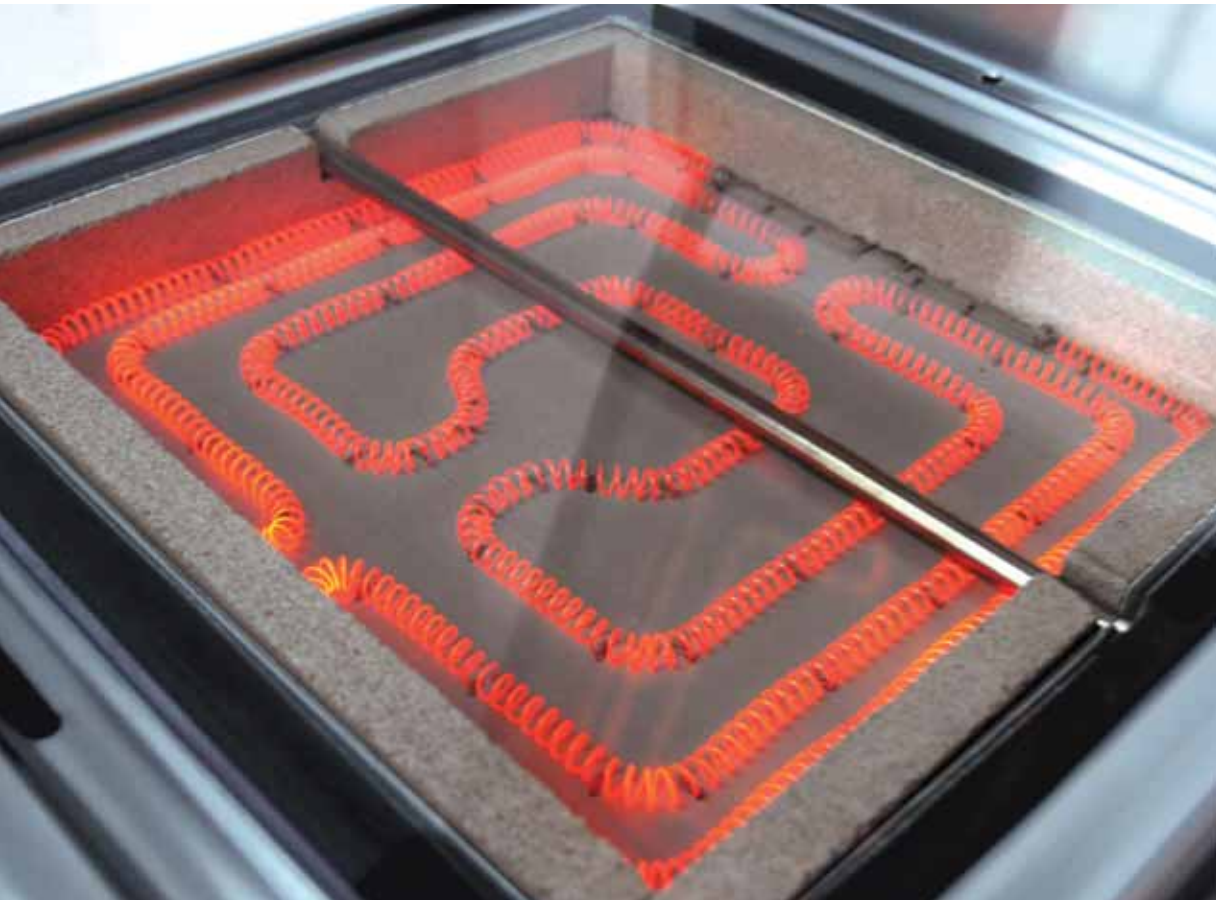
The glassceramic, is a dense and non-porous material, it does not absorb the taste of cooked food and allows the cooking of very different meals in sequence while keeping flavors and aromas intact.
Thanks to the non-stick characteristics of the glassceramic, the cleaning operations are simple and quick, allowing the elimination of the risk of odors due to residues of food remaining on the surface.

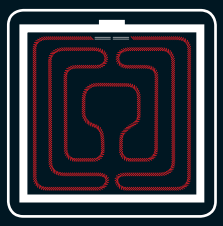
In addition, the patented movement of the upper plates is designed to keep the upper plate parallel to the bottom to a height of 7 cm, providing even pressure and a uniform heat distribution on both the cooking surfaces.

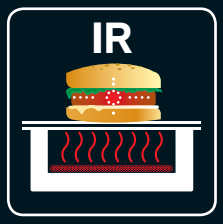
SHB

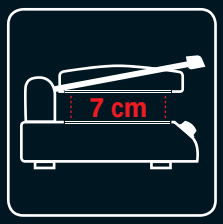
Smooth, Ribbed or Transparent.

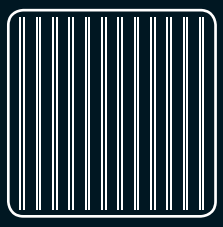
UNOX has developed the SHB technology to allow to cook with the combined use of heat transfer by contact and by infrared rays.
The heating element is carefully inserted into a body of insulating material in a pattern designed in every detail to evenly concentrate and distribute the heat over the cooking surface, so that can be utilized on all its surface.
Through SHB technology the heating filament reaches a temperature of 800 °C at which infrared rays are emitted. The glassceramic cooking surface will allow a partial filtration of them, that will than reach and warm the product directly to the heart.
On the transparent plates as much as 80% transparent to infrared light is let through, the core of the food heats up faster, resulting in a more uniform temperature within the section of food.
Black plates, available in smooth or ribbed, are less transparent to infrared light but allow cooking with a marked crispiness of the exterior surface.
The SHB technology allows the ceramic plates of the **SpidoCook™** contact grills and fry tops to quickly reach the maximum temperature of 400 °C, reducing by more than 80% the time of preheating.
For best results in terms of speed and productivity **UNOX** has developed the SHB.Plus technology, which involves the use of enhanced heating elements through which heat is transmitted to the cooking surfaces more quickly, allowing to further reduce the time of preheating and cooking.

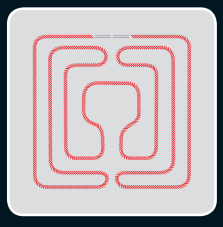












COMPARISON:			
Heating speed (0° - 200°C):	SHB: **3' 30"** SHB.Plus: **2' 20"**	SHB: **3' 30"** SHB.Plus: **2' 20"**	SHB.Plus: **2'**
Productivity (4 toast at 240 °C)	SHB: **45"** SHB.Plus: **40"**	SHB: **45"** SHB.Plus: **40"**	SHB.Plus: **25"**
	XP 010 P	**XP 010 PR**	**XP 010 PT**
0 - 75" sec ▶	**82 °C**	**82 °C**	**74 °C**
0 - 75" sec ▶	**57 °C**	**57 °C**	**63 °C**

Protek.SAFE™

Safety and efficiency.

The **Protek.SAFE™** technology is a part of the NON.STOP EFFORTS program at **UNOX** which engages itself to reduce to a minimum the environmental impact of the product and the cooking process that within them are made.

The **Protek.SAFE™** technology eliminates the unnecessary loss of energy, minimizing energy consumption and thus allowing the concentration of all available energy on the cooking surfaces.
The **SpidoCook™** glassceramic contact grills and the fry tops allow for the significant increase in the rate of heating of cooking surfaces, without the need for high power.

The high thermal insulation minimizes the energy consumption during standby cycles, allowing **SpidoCook™** to be always ready for any application, without sacrificing the energetic efficiency of the business.

The thick fiberglass insulation of the SHB heating system, on the upper and lower exterior components, avoids heat loss and keeps to an absolute minimum the temperature on the external surface of the contact grills and frytop in the **SpidoCook™** range, ensuring the maximum safe working environment.

Hygiene and Cleaning

Quick and easy, eliminate unpleasant odors.

The difficult cleaning operations of the cooking surfaces that use traditional technologies prevents the complete removal of food debris remaining on the cooking surface, that become the source of odors and carbon buildup, and cause a decreasing in the efficiency of the equipment.

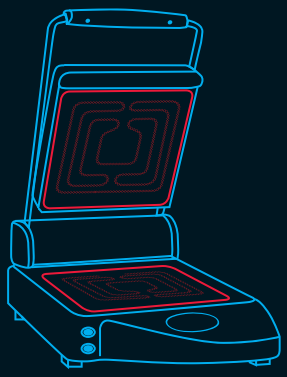
The **SpidoCook™** contact grills and the fry tops use cooking surfaces made of glassceramic, a smooth, non-stick and non-porous material that allows the easy and effective removal of any food “dirtiness”, preventing the generation of unpleasant odors and helping to maintain the maximum hygiene.

The drainage channel, which surrounds the cooking surface, can easily carry dirt and liquids to a removable tray to further facilitate the cleaning operation.

The **SpidoCook™** contact grills and the fry tops ensure the highest standard for hygiene and food safety.

Design, Technology and the use of modern materials allows the overall weight of the machine to be kept to a minimum, enabling the user to easily move the machine to clean surrounding surfaces.

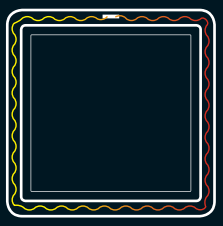
400 °C 75 °C

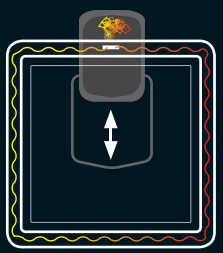


1h → 150 °C : 42 Wh

1h → 250 °C : 96 Wh

1h → 300 °C : 123 Wh





Glassceramic contact grills and fry tops

Flat plate black version

	XP 010 P	XP 010 E
Heating element	SHB.Plus	SHB.Plus
Plate dimensions	N° 1 250x250 mm	N° 1 250x250 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N	230 V ~ 1N
Electrical power	1,5 kW	1,5 kW
Dimensions (WxDxH mm)	331x458x176	331x458x176
Weight	10 kg	10 kg

	XP 020	XP 020 P	XP 020 E
Heating element	SHB	SHB.Plus	SHB.Plus
Plate dimensions	N° 2 250x250 mm	N° 2 250x250 mm	N° 2 250x250 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N	230 V ~ 1N	230 V ~ 1N
Electrical power	2 kW	3 kW	3 kW
Dimensions (WxDxH mm)	619x458x176	619x458x176	619x458x176
Weight	17 kg	17 kg	17 kg

Ribbed top plate black version

	XP 010 PR	XP 010 ER
Heating element	SHB.Plus	SHB.Plus
Plate dimensions	N° 1 250x250 mm	N° 1 250x250 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N	230 V ~ 1N
Electrical power	1,5 kW	1,5 kW
Dimensions (WxDxH mm)	331x458x176	331x458x176
Weight	10 kg	10 kg

	XP 020 R	XP 020 PR	XP 020 ER
Heating element	SHB	SHB.Plus	SHB.Plus
Plate dimensions	N° 2 250x250 mm	N° 2 250x250 mm	N° 2 250x250 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N	230 V ~ 1N	230 V ~ 1N
Electrical power	2 kW	3 kW	3 kW
Dimensions (WxDxH mm)	619x458x176	619x458x176	619x458x176
Weight	17 kg	17 kg	17 kg

flat transparent plate version

	XP 010 PT	XP 010 ET
Heating element	SHB.Plus	SHB.Plus
Plate dimensions	N° 1 250x250 mm	N° 1 250x250 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N	230 V ~ 1N
Electrical power	1,5 kW	1,5 kW
Dimensions (WxDxH mm)	331x458x176	331x458x176
Weight	10 kg	10 kg

	XP 020 T	XP 020 PT	XP 020 ET
Heating element	SHB	SHB.Plus	SHB.Plus
Plate dimensions	N° 2 250x250 mm	N° 2 250x250 mm	N° 2 250x250 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N	230 V ~ 1N	230 V ~ 1N
Electrical power	2 kW	3 kW	3 kW
Dimensions (WxDxH mm)	619x458x176	619x458x176	619x458x176
Weight	17 kg	17 kg	17 kg

fry tops

	XP 200
Heating element	SHB.Plus
Plate dimensions	N° 1 280x440 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N
Electrical power	2,5 kW
Dimensions (WxDxH mm)	398x610x127
Weight	10 kg

	XP 300
Heating element	SHB.Plus
Plate dimensions	N° 2 285x440 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N / 400 V~ 3N
Electrical power	5 kW
Dimensions (WxDxH mm)	690x610x127
Weight	15 kg

LEGEND

Manual control with knob

Digital control SpidoTouch

SHB
Heating element

SHB.Plus
Power heating element

Technical details

Anatomical handgrips

Glassceramic surface

Stainless steel with smooth edges

Side covers anti dirt traps

Indicator with led lighting

Liquids gutter connect to the drip tray

Drip trade with large capacity

Non-slip feet

CONTROL

SpidoTouch **digital control**

2 STORE PROGRAMS

TIME
0 - 120 ' - INF

TEMPERATURE
0 °C - 300 °C

SETTING BUTTONS

Manual control

TEMPERATURE : 120 °C - 400 °C

Features

■ Standard □ Optional – Not available

COOKING METHOD		
Contact and infrared cooking with variable temperature from 120 °C to 400 °C	■	–
Contact and infrared cooking with variable temperature from 0 °C to 300 °C	–	■
HEATING SYSTEM SHB		
SHB Technology: heating filament at 800 ° C with the emission of infrared rays	■	■
SHB Technology: heating element placement grants uniform temperature across the cooking surface	■	■
SHB Technology: thin filament for ultra fast heating	■	■
SHB.Plus Technology: more power to reduce the heating time and increasing speed of cooking	□	■
INSULATION AND SAFETY		
Protek.SAFE™ Technology: maximum thermal efficiency and safety at work (cool outer surfaces and without sharp corners)	■	■
Protek.SAFE™ Technology: containment of heat loss through thick insulation fiber glass	■	■
Protek.SAFE™ Technology: maintain the temperature with minimal energy consumption	■	■
COOKING SURFACE		
Self-balancing of the upper cooktops with a patented movement for greater food-contact surface	■	■
Non-porous hygienic handles with anatomical design for a optimal and secure grip	■	■
Special glassceramic resistant to thermal and mechanical shocks	■	■
CLEANING & HYGIENE		
Smooth non-porous glass ceramic surfaces anti odor	■	■
Glassceramic non-stick surfaces for easy cleaning	■	■
Metal scraper included for cleaning	■	■
Drain connected to the liquid collection tray	■	■
Liquid waste collection tray with great capacity	■	■
AUXILIARY FUNCTIONS		
Two programs can be stored	–	■
Cooking temperature setting by the user for each program	–	■
Displaying the time required to finish the cooking program set	–	■
Display of nominal and real temperature of the cooking surface	–	■
Continuous working «INF»	■	■
Light indicator with LED Lighting	■	■
User-selectable temperature units in °C or °F	■	■
TECHNICAL DETAILS		
External coating in stainless steel high strength with rounded edges for maximum hygiene and cleanliness	■	■
Side covers anti dirt traps	■	■
Control board SpidoTouch sealed to prevent infiltration of fat in the electronic card	–	■
Structure light weight - heavy duty with the use of innovative materials	■	■
Main power switch	■	■
Self-diagnostic system to detect problems or failures	■	■
Safety temperature limiter	■	■

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