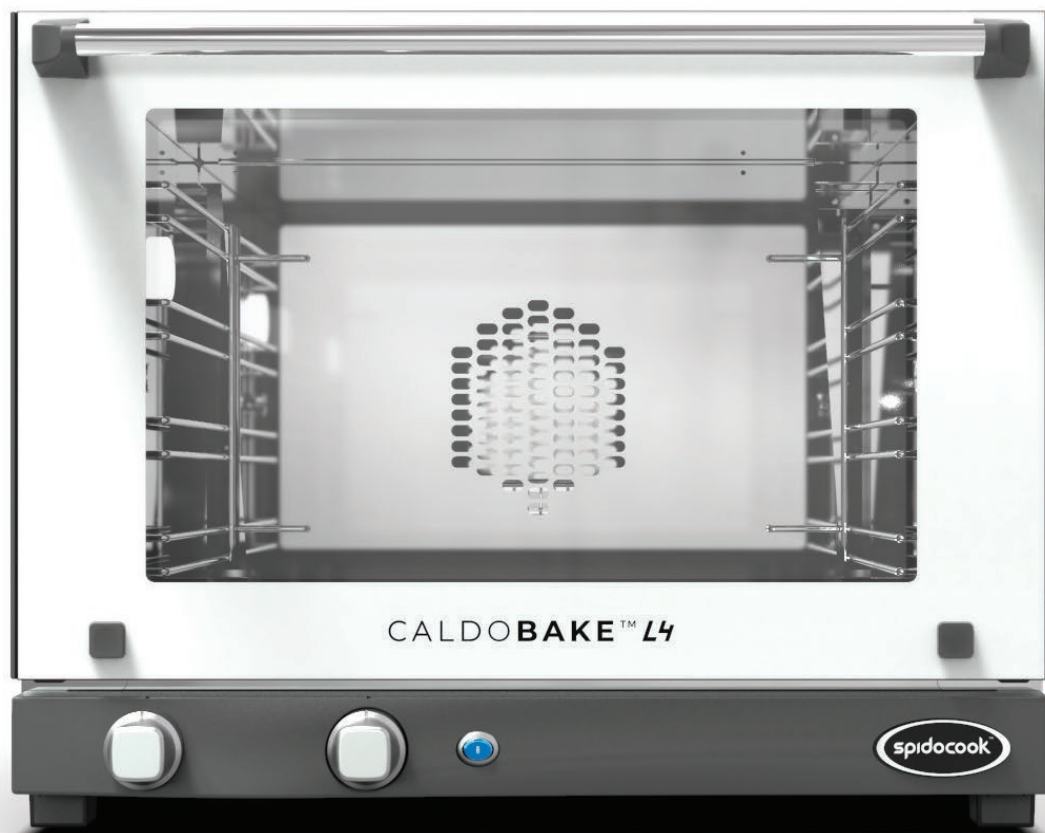


CALDOBAKE

ELECTRIC CONVECTION OVENS



Cooking quality



Uniform baking

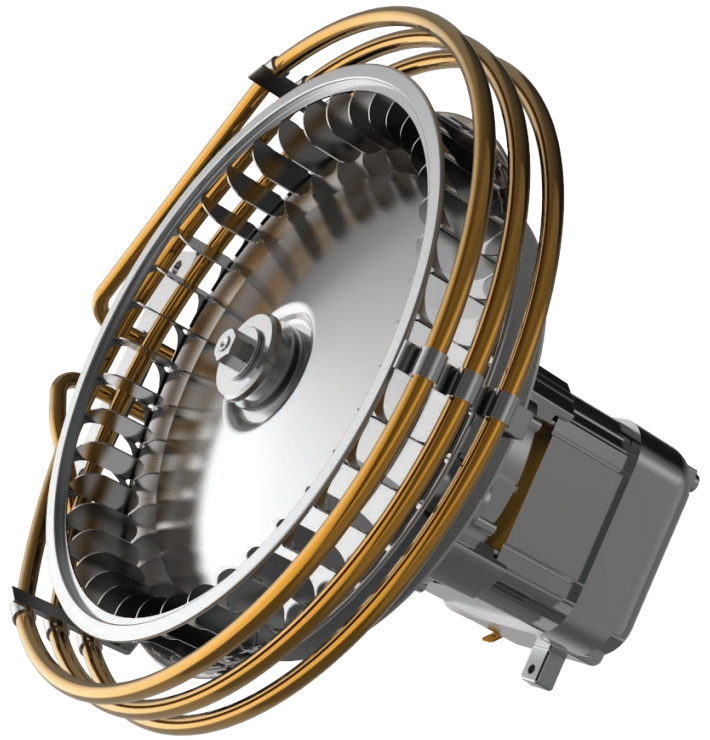
The AIR.Plus technology ensures perfect uniformity within every single pan, on all trays, from the top one to the bottom one.

AIR.PLUS

UNIFORM BAKING WITHOUT COMPROMISE

Air is the medium for the heat transmission and thereafter the means to bake products. The performance of air flow is fundamental to obtain uniformity of baking in all the points of the single tray and in all the trays. For this reason the air flow inside the chamber plays a leading role in the design of all SPIDOCOOK CALDOBAKE ovens.

The AIR.Plus technology has been designed by SPIDOCOOK to obtain perfect distribution of the air and heat inside the baking chamber. At the end of the baking, thanks to the AIR.Plus technology, foods have a uniform external color and their consistency will remain intact for several hours.

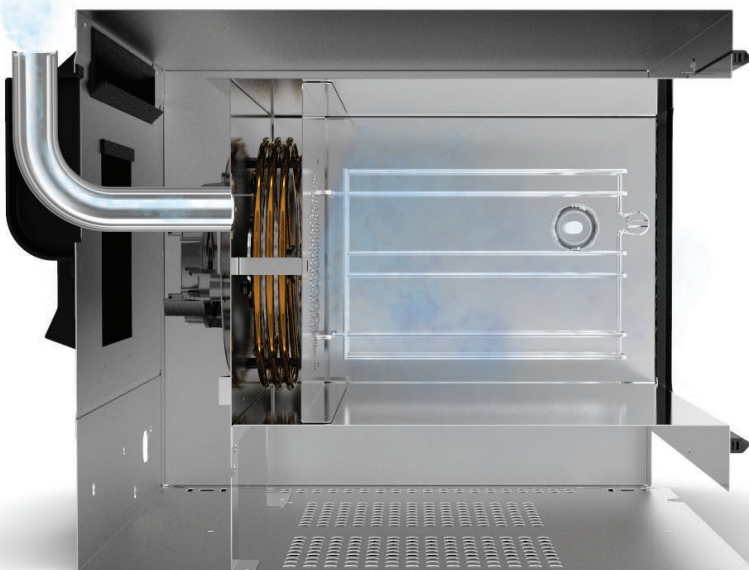


DRY.PLUS

TEXTURE AND SHAPE CRUNCHY OUTSIDE, SOFT INSIDE

The presence of humidity during the last phases of the baking of leavened products can compromise the achievement of the desired result. DRY.Plus technology allows the rapid extraction of the humidity from the baking chamber released by the food.

DRY.Plus technology ensures the texture of the baked products, allowing to obtain a dry and well structured internal structure and a crisp and crumbly external surface.



Maximum versatility

Innovative and functional.

The innovative Baking Essentials pans and grids allow the ability to deal with all types of baking, otherwise only possible with additional professional equipment, for example traditional pizza ovens or static pastry ovens.

BAGUETTE.GRID

Ultralight chromium plated tray to bake 5 large baguettes.



IDEAL FOR:

- Frozen baguettes, frozen sandwich baguettes

ADVANTAGES

- Bake up to 10 mini-baguettes in 18 minutes
- Maximum heat distribution for quick baking

FORO.BAKE

Perforated aluminium pan.



IDEAL FOR

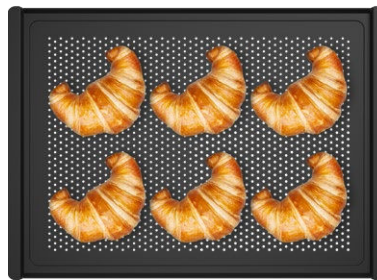
- Frozen bread and pastries

ADVANTAGES

- Perforated surface to allow better transpiration of moisture
- Ultra low edge for maximum baking uniformity

FORO.BLACK

Non-stick perforated aluminium pan.



IDEAL FOR

- Frozen bread and pastries

ADVANTAGES

- Baking parchment is not required
- Ultra low edge for maximum baking uniformity

FAKIRO™

12mm thick aluminium plate, flat on one side and ribbed on the other for duel use.



IDEAL FOR

- Pizza, focaccia, bread, sandwiches

ADVANTAGES

- Focaccias and sandwiches heated in just 3 minutes
- 12mm thick for stone baked effect

BAKE

Aluminium tray.



IDEAL FOR

- Frozen bread and pastries

ADVANTAGES

- Thin tray for rapid heat exchange
- Ultra low edge for maximum baking uniformity

PAN.FRY

Enamel coated pan.



IDEAL FOR

- Food regeneration

ADVANTAGES

- 2 cm deep for a greater capacity
- Possibility to contain liquids or seasoned food

FORO.SILICO

Silicon aluminium tray.



IDEAL FOR

- Frozen bread and pastries

ADVANTAGES


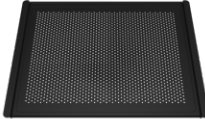




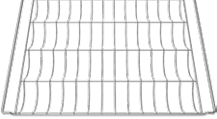



- Baking paper not necessary
- Ultra-low edges for improved air circulation

BAKING ESSENTIALS

ESSENTIAL FOR YOUR DAILY PRODUCTION

Within the SPIDOCOOK research applied to the baking process we could not miss particular attention to accessories and equipment needed to increase the versatility of the oven for your everyday use.

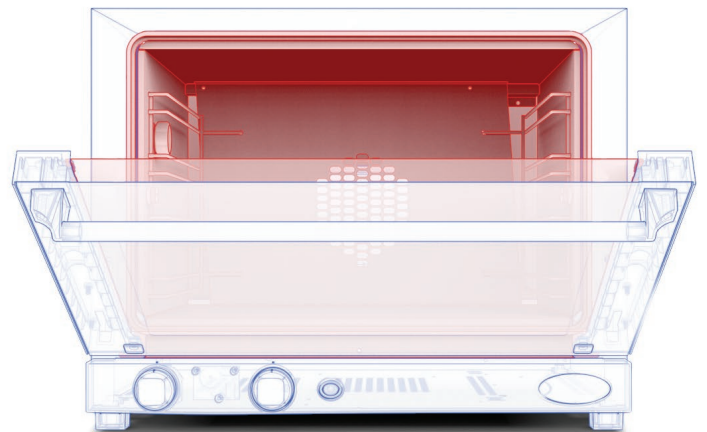
There is a Baking Essentials solution for each type of product: from croissants to pizzas, from biscuits to a salt cake.

<p>CALDOBAKE L3/L4 460X330</p>	 <p>FORO.BAKE TG 310</p>	 <p>FORO.BLACK TG 330</p>	<p>CALDOBAKE S3 342X242</p>
 <p>BAKE TG 305</p>	 <p>PAN.FRY TG 350</p>	 <p>FAKIRO™ TG 335</p>	 <p>BAKE TG 205</p>
 <p>BAGUETTE.GRID GRP 310</p>	 <p>CHROMO GRID GRP 305</p>	 <p>FORO.SILICO TG 314</p>	 <p>CHROMO GRID GRP 205</p>

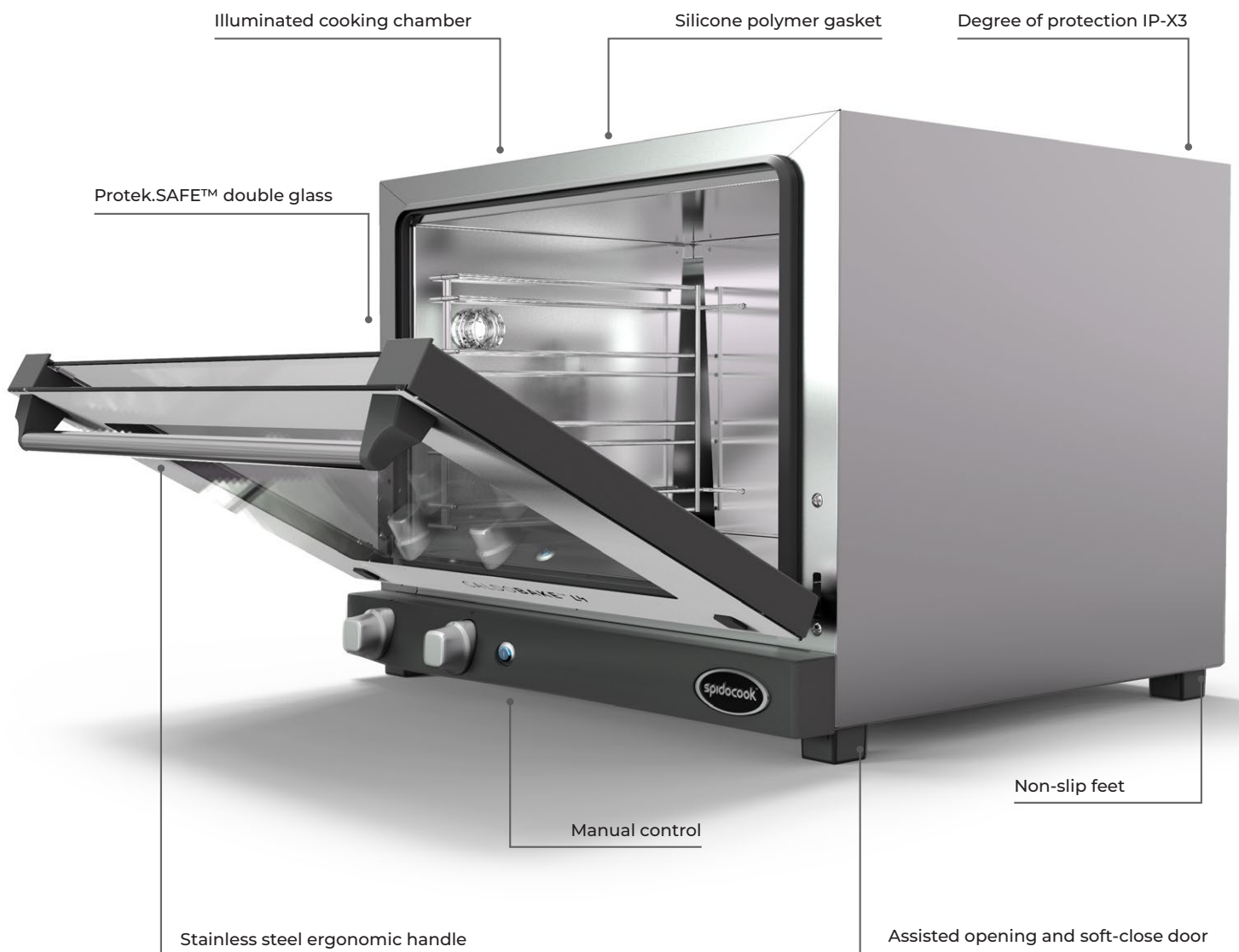
PROTEK.SAFETM SAFETY AND EFFICIENCY

Protek.SAFETM technology is a part of the NON.STOP EFFORTS program at SPIDOCOOK to reduce to a minimum the environmental impact of the ovens and the baking process that within them are made.

Protek.SAFETM technology eliminates any unneeded energy loss to optimize the use of energy and to contribute to the environmental compatibility of the baking process performed in the CALDOBAKE ovens. The unique design of the oven, the double glass door and the high isolation of the baking chamber ensure a minimum heat loss, an always perfect baking temperature and cold external surfaces for a safer and more efficient working environment.



Details make the difference



MODELS AND TECHNICAL CHARACTERISTICS

CALDOBAKE

SF003

Capacity Trays	3 - 342 x 242
Power	240V, 50-60 Hz
Current	2.7kW (15 Amp plug)
Temperature	30°C - 260°C
Dimensions W x D x H (mm)	480 x 528 x 402
Weight	16kg
Packaging Size W x D x H (mm)	610 x 520 x 418, 19kg



SF013

Capacity Trays	3 - 460 x 330
Power	240V, 50-60 Hz
Current	3.5kW (15 Amp)
Temperature	30°C - 260°C
Dimensions W x D x H (mm)	600 x 640 x 402
Weight	20kg
Packaging Size W x D x H (mm)	668 x 640 x 418, 23kg



SF023AS

SF023

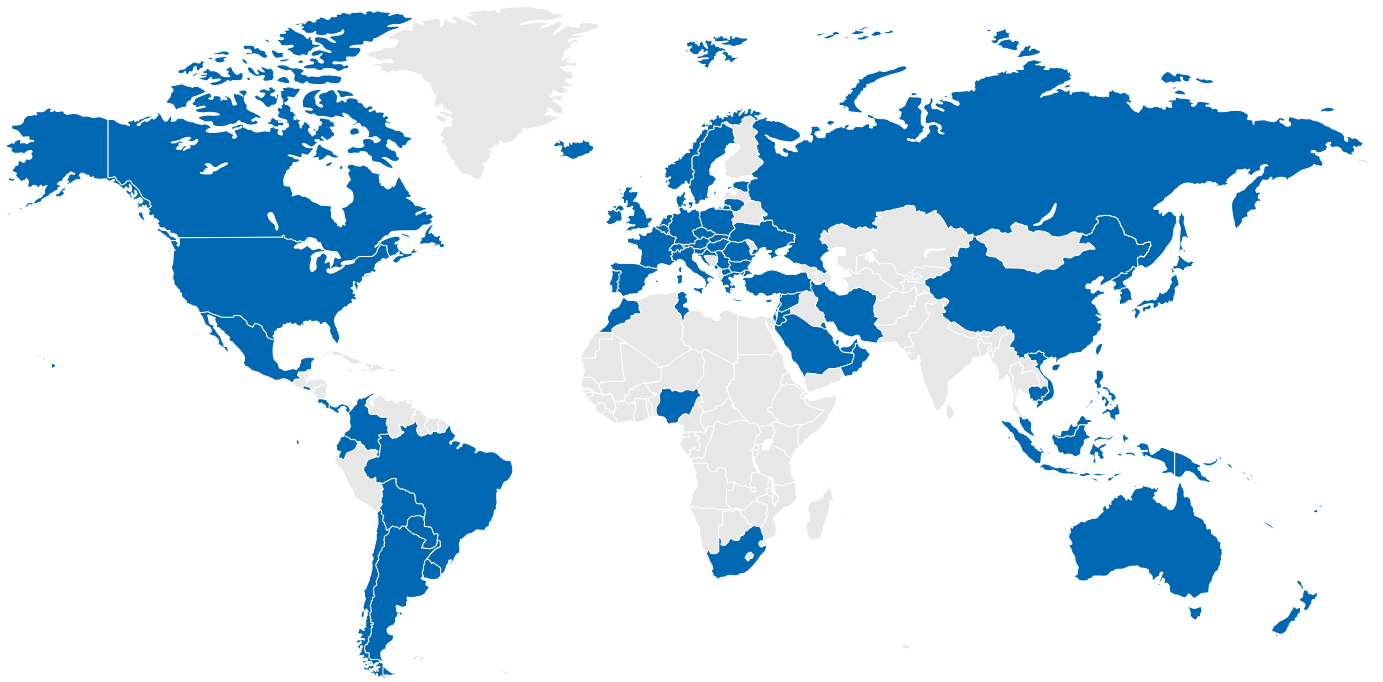
Capacity Trays	4 - 460 x 330	4 - 460 x 330
Power	240V, 50-60 Hz	240V, 50-60 Hz
Current	2.4kW (10 Amp)	2.7kW (15 Amp)
Temperature	30°C - 260°C	30°C - 260°C
Dimensions W x D x H (mm)	600 x 640 x 472	600 x 640 x 472
Weight	22kg	22kg
Packaging Size W x D x H (mm)	668 x 150 x 510 25kg	668 x 150 x 510 25kg



SPE-SF043AS

Capacity Trays	4 - 600 x 400
Power	240V, 50-60 Hz
Current	3.5kW (15 Amp)
Temperature	30°C - 260°C
Dimensions W x D x H (mm)	800 x 706 x 472
Weight	44kg
Packaging Size W x D x H (mm)	870 x 960 x 650 57Kg





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.



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