

SPIDOGLASS

GLASS CERAMIC CONTACT COOKING SYSTEMS

INDUSTRY KITCHENS

www.industrykitchens.com.au 1800 611 058



spidocookTM

 **MERIS**
FOOD EQUIPMENT EXPERTS



THE BENEFITS OF SPIDOCGLASS



COOKING QUALITY **Uniform heat distribution**

The combination of glass ceramic tops an innovative heating system guarantees uniform heat in both the centre and at the sides of the cooking surface and ensures the food's original flavour is maintained.

Find out more on pages 2 and 3



MAXIMUM VERSATILITY **400°C to cook what you want**

The possibility of reaching 400°C allows you to not only heat up panini and toasted sandwiches, but also to cook a wide variety of different food, such as fish, meat, vegetables, eggs etc. Find out more on Find out more on pages 4 and 5



SAVING TIME AND ENERGY **Reduced time by 60% and make annual energy savings of up to 600 kWh**

Working speed and thermal efficiency allow savings of up to 60% in the thermal increase times and therefore also in annual energy consumption.

Find out more on pages 6 and 7



EASY CLEANING AND MAINTENANCE **Easy to clean and always ready to use**

No smoke during cooking, simple and effective cleaning after use, specific products to maintain maximum performance over time.

Find out more on pages 8 and 9



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.

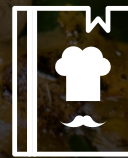
The SHB Plus technology quickly reaches a maximum temperature of 400°C on the plate, thus reducing thermal increase times by more than 60%.

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

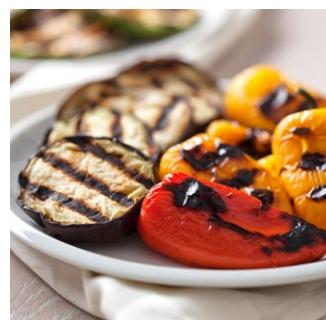
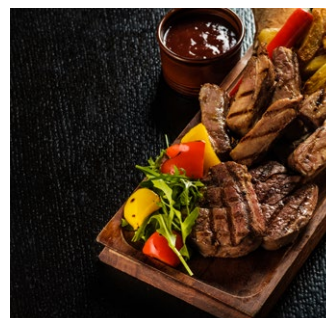
400°C MEANS COOKING WHAT YOU WANT

Why limit yourself just to heating up panini, wraps and toasted sandwiches?

Today, SpidoGlass offers a real contact cooking system that lets you prepare a complete menu for your clients: tasty beef burgers, delicate pieces of salmon, delicious seasonal vegetables, sophisticated prawns, soft and tender chicken fillets and crispy bacon.

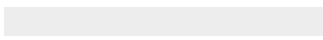
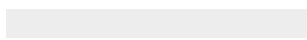
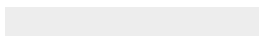
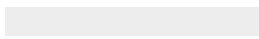
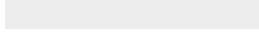
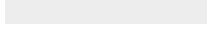
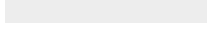
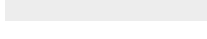
Each of these foods needs a correct cooking temperature, in all cases higher than those available with traditional products.

SpidoGlass contact cooking systems can reach a temperature of 400°C, providing you the versatility needed to expand your business.



WHAT FOOD CAN YOU PREPARE WITH A TRADITIONAL CONTACT GRILL?

WHAT FOOD CAN YOU PREPARE WITH SPIDOGLOSS?

	PRAWNS		400°C	
	CHICKEN BREAST		390°C	
	SALMON		380°C	
	RADICCHIO		380°C	
	SEABASS FILLET		380°C	
	BACON		380°C	
	EGGS		380°C	
	MUSHROOMS		350°C	
	BREADED CHICKEN CUTLET		350°C	
	COURGETTES		350°C	
	HAMBURGERS		300°C	
	TOASTED SANDWICH		300°C	
	TOAST		280°C	
	FLATBREAD		280°C	
	FOCACCIA BREAD		240°C	

Time and energy savings



THERMAL INCREASE

Up to 60% less time needed compared to traditional systems.



ENERGY SAVINGS

Up to 60% savings in energy consumption on an annual basis*.

HIGH EFFICIENCY INSULATION

EFFICIENCY FOR YOUR BUSINESS, SAFETY FOR YOUR TEAM

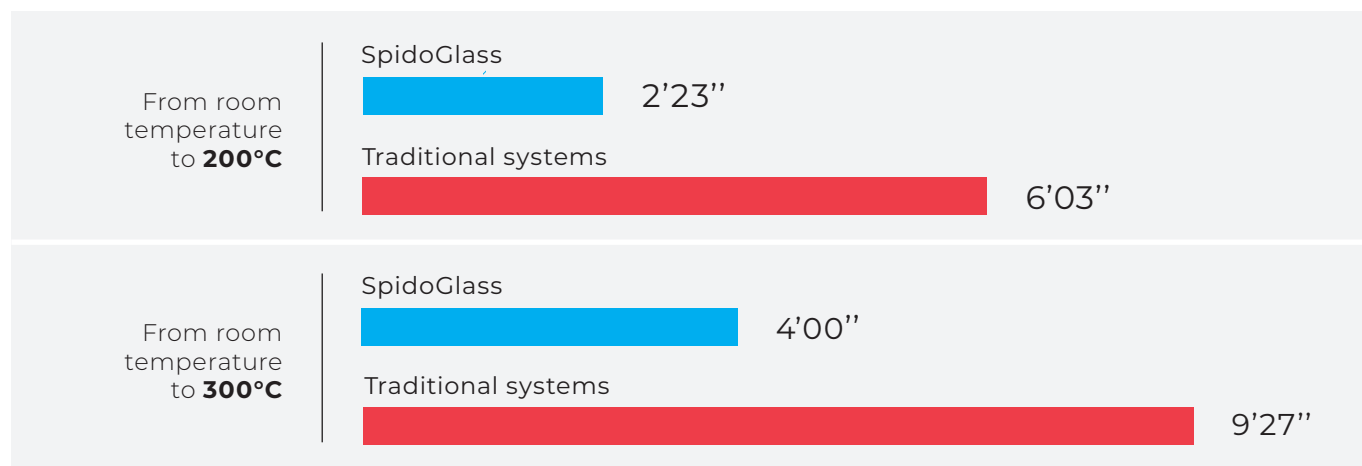
- HIGH THERMAL INSULATION ✓
- QUICK THERMAL INCREASE TIME ✓
- REDUCED ENERGY CONSUMPTION ✓

The Protek.SAFE technology eliminates unnecessary energy loss, reducing energy consumption to a minimum and therefore allowing all the heating energy to be concentrated on the cooking surface, with obvious benefits also for the safety of those who work with the product.

SpidoGlass electric contact cooking systems significantly increase the heating speed of the plates without needing more power. The high thermal insulation minimizes energy consumption during standby cycles, making the product always ready for any request without sacrificing the energy efficiency of your business.



TIME SAVINGS

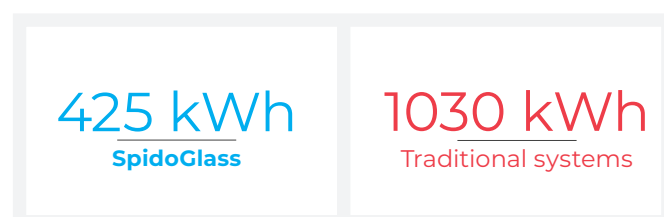


ENERGY SAVING

STANDBY POWER CONSUMPTION

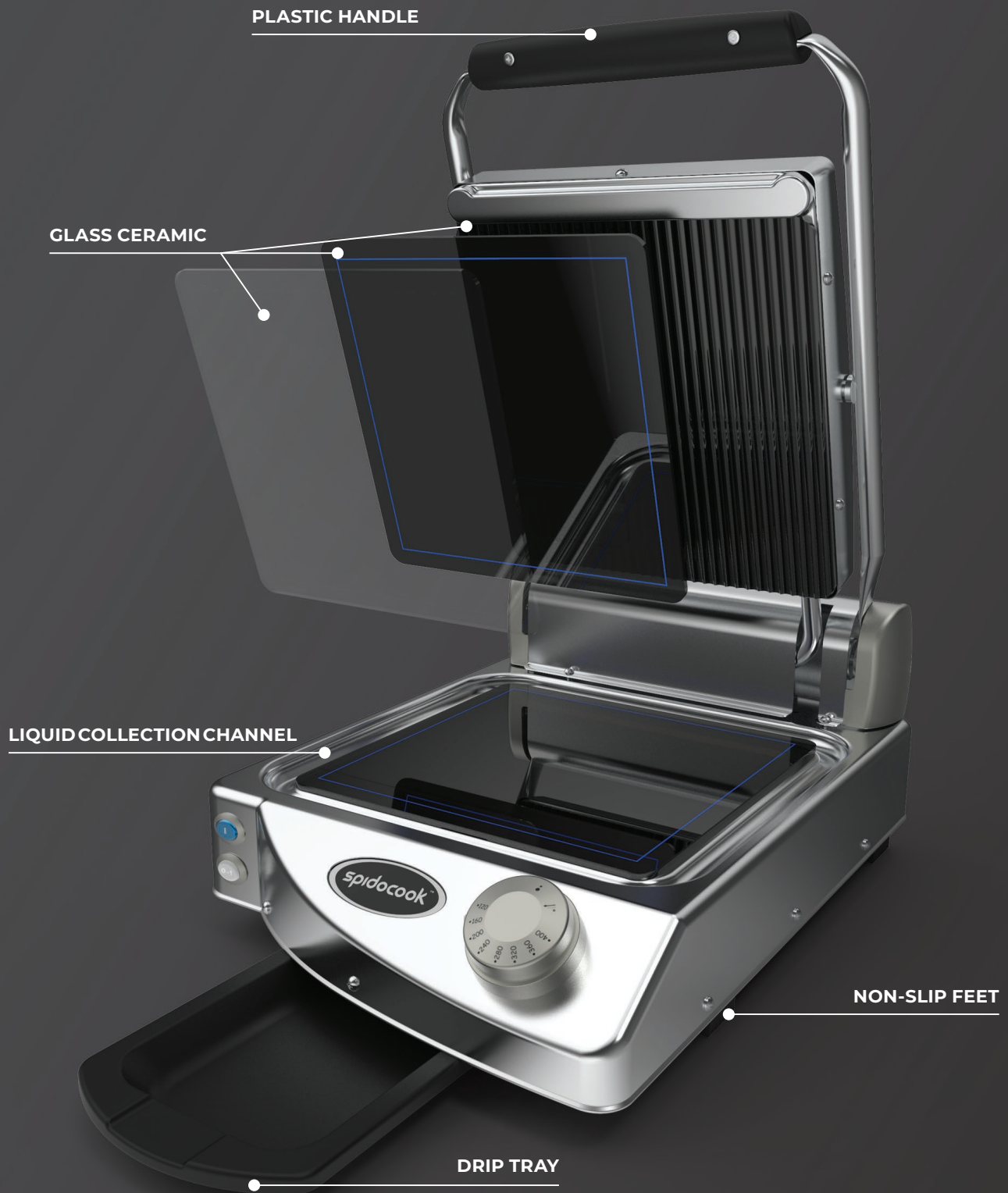
	SpidoGlass	Traditional systems
1h / 150°C	45 Wh	230 Wh
1h / 250°C	92 Wh	462 Wh
1h / 300°C	130 Wh	572 Wh

ANNUAL ENERGY CONSUMPTION



*Annual consumption (250 days) in kWh on a 4 hour working/ 2 hour standby cycle at 300°C with double electric contact grill.

Easy cleaning and maintenance



MAINTENANCE HYGIENE AND CLEANING

- NON-STICK GLASS CERAMIC ✓
- REMOVABLE TRAY ✓
- DEDICATED ACCESSORIES ✓

The difficulties in cleaning cooking plates using traditional technologies make it very hard to completely remove food residues, which remain in contact with the surface, and become a source of smoke during subsequent cooking and, in general, of unpleasant odours.

SpidoGlass electric contact cooking systems use glass ceramic plates, 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 overflow channel, which is around the outer edge of the cooking surface, allows residues and liquids to be easily conveyed to a removable tray, to further facilitate cleaning operations.



SPECIFIC CLEANING ACCESSORIES KEEP PERFORMANCE CONSTANT OVER TIME

Specially developed and tested, SpidoClean spray detergent is the perfect product for cleaning the plates and steel structure of the SpidoGlass electric contact cooking system.. Its combined use with the scraper supplied with the electric contact cooking system guarantees fast and effective cleaning and hygiene.

Thanks to SpidoClean, with just a few steps at the end of each day you can always have a ready to use electric contact cooking system. that maintains its performance over time.



MODEL: SpidoClean

CODE: DB1046A0

TYPE: Spray detergent

CONTENTS: 750 ml

QTY FOR PACKAGING 12 bottles

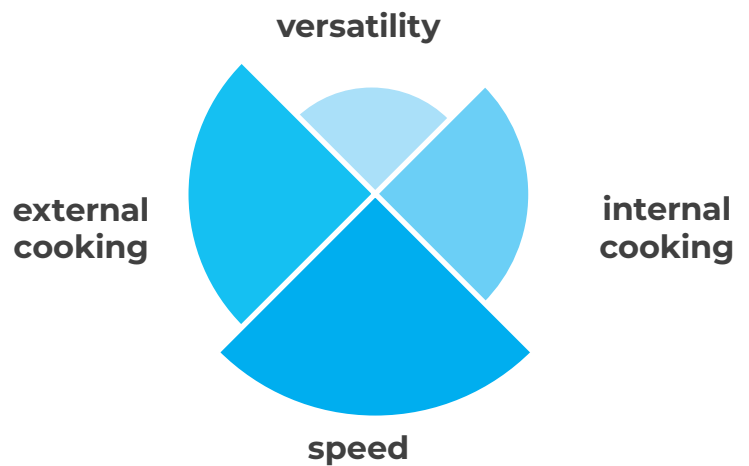


Transparent cooking surface



SMOOTH

The transparent plate surface allows maximum exposure to the infrared rays (20% contact cooking - 80% infrared cooking), and therefore provides external surfaces with greater crispiness.



**MAXIMUM
SPEED**



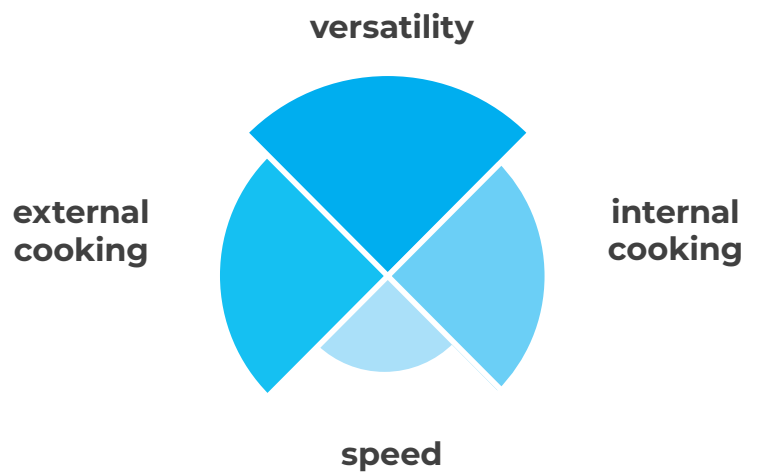


Black cooking surface



SMOOTH AND RIBBED

The black plate surface, available in the smooth and ribbed versions, is less transparent to infrared rays (cooking by 80% contact - 20% infrared cooking), ensuring faster heating of the food core and a more uniform internal temperature.



**MAXIMUM
VERSATILITY**

LOOKING FOR PRODUCTIVITY AND TIME SAVINGS?

TRANSPARENT SMOOTH SURFACES

TECHNICAL SPECIFICATIONS

PLATE SIZE: 250x250 mm

HEATING: SHB.Plus

FREQUENCY: 50/60Hz



MODEL: Manual: SP010PT | Digital: SP010ET
WEIGHT: 10 Kg
POWER: 1,5 kW - 10 Amp
SIZE: 331 x 458 x 176 mm
(WXDXH)
PACKAGING SIZE: 368 x 528 x 240 mm
AMOUNT PER PALLET: 24



MODEL: Manual: SP020PT | Digital: SP020ET
WEIGHT: 17 Kg
POWER: 3 kW - 15 Amp
SIZE: 619 x 458 x 176 mm
(WXDXH)
PACKAGING SIZE: 660 x 368 x 240 mm
AMOUNT PER PALLET: 12

LOOKING FOR VERSATILITY AND MAXIMUM PERFORMANCE?

BLACK SMOOTH SURFACES

TECHNICAL SPECIFICATIONS

PLATE SIZE: 250x250 mm

HEATING: SHB.Plus

FREQUENCY: 50/60Hz



MODEL: Manual: SP010P | Digital: SP010E
WEIGHT: 10 Kg
POWER: 1,5 kW - 10 Amp
SIZE: 331 x 458 x 176 mm
(WXDXH)
PACKAGING SIZE: 368 x 528 x 240 mm
AMOUNT PER PALLET: 24



MODEL: Manual: SP020P | Digital: SP020E
WEIGHT: 17 Kg
POWER: 3 kW - 15 Amp
SIZE: 619 x 458 x 176 mm
(WXDXH)
PACKAGING SIZE: 660 x 368 x 240 mm
AMOUNT PER PALLET: 12

LOOKING FOR VERSATILITY AND MAXIMUM PERFORMANCE?

BLACK RIBBED TOP PLATE & SMOOTH BOTTOM PLATE

TECHNICAL SPECIFICATIONS

PLATE SIZE: 250x250 mm

HEATING: SHB.Plus

FREQUENCY: 50/60Hz



MODEL: Manual: SP010PR | Digital: SP010ER
WEIGHT: 10 Kg
POWER: 1,5 kW - 10 Amp
SIZE: 331 x 458 x 176 mm
(WXDXH)
PACKAGING SIZE: 368 x 528 x 240 mm
AMOUNT PER PALLET: 24



MODEL: Manual: SP020PR | Digital: SP020ER
WEIGHT: 17 Kg
POWER: 3 kW - 15 Amp
SIZE: 619 x 458 x 176 mm
(WXDXH)
PACKAGING SIZE: 660 x 368 x 240 mm
AMOUNT PER PALLET: 12

LOW CONSUMPTION: THE ECO RANGE 10 AMP VERSION



TRANSPARENT SMOOTH SURFACE | SMOOTH BLACK | RIBBED BLACK TOP

TECHNICAL SPECIFICATIONS

PLATE SIZE: 250x250 mm

HEATING: SHB.Plus

FREQUENCY: 50/60Hz



MODEL: Manual: SP020T
WEIGHT: 17 Kg
POWER: 2 kW - 10 Amp
SIZE: 619 x 458 x 176 mm
(WxDxH)
PACKAGING SIZE: 660 x 368 x 240 mm
AMOUNT PER PALLET: 12



MODEL: Manual: SP020
WEIGHT: 17 Kg
POWER: 2 kW - 10 Amp
SIZE: 619 x 458 x 176 mm
(WxDxH)
PACKAGING SIZE: 660 x 368 x 240 mm
AMOUNT PER PALLET: 12



MODEL: Manual: SP020R
WEIGHT: 17 Kg
POWER: 2 kW - 10 Amp
SIZE: 619 x 458 x 176 mm
(WxDxH)
PACKAGING SIZE: 660 x 368 x 240 mm
AMOUNT PER PALLET: 12

LARGE PLATE: TRANSPARENT SMOOTH SURFACE | SMOOTH BLACK | RIBBED BLACK TOP - PLATE SIZE 300x400mm



POWER VERSION

MODEL: Manual: SP015PT
WEIGHT: 13 Kg
POWER: 3 kW - 15 Amp
SIZE: 481 x 457 x 182 mm
(WxDxH)
PACKAGING SIZE: 540 x 527 x 254 mm
AMOUNT PER PALLET: 12

ECO 10 AMP VERSION

MODEL: Manual: SP015T
WEIGHT: 13 Kg
POWER: 2 kW - 10 Amp
SIZE: 481 x 457 x 182 mm
(WxDxH)
PACKAGING SIZE: 540 x 527 x 254 mm
AMOUNT PER PALLET: 12



POWER VERSION

MODEL: Manual: SP015P
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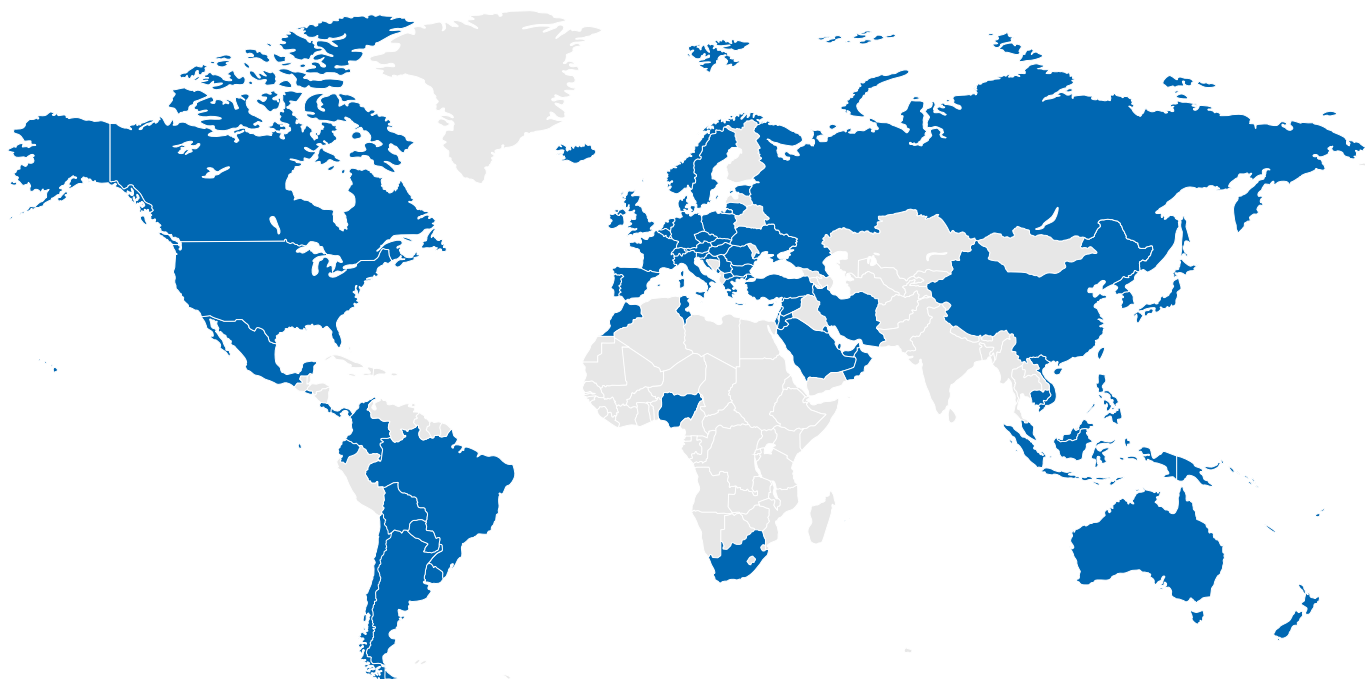


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AMOUNT PER PALLET: 12



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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The photos used in this catalogue are for demonstration purposes only.
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