

## SPIDOCOOK VS TRADITIONAL SANDWICH PRESS



### SPIDOCOOK SANDWICH PRESS

VS

### TRADITIONAL SANDWICH PRESS



#### FASTEST COOK TIMES

Max. temperature of 400°C degrees  
= faster cook times.



#### SLOWER COOK TIMES

Max. temperature of 280°C degrees  
= slower cook times.



#### HALF THE HEAT UP TIME

2-4-minute heat up time.  
Infrared technology heats food directly  
= reduced wait times.



#### LONGEST HEAT UP TIME

6 -9 minute heat up time.  
Indirect heat = element has to heat plate first  
= slower heat up time.



#### EASY TO CLEAN

Glass is non-porous, making cleaning quick and easy.



#### HARDER TO CLEAN

Aluminium is porous, and causes build-up of oils,  
fats, and crumbs.  
Time consuming scrubbing required to keep clean.



#### LOW POWER CONSUMPTION

Infrared technology heats food directly to reduce  
energy consumption.  
Average annual energy consumption = 425kwh



#### HIGHER POWER CONSUMPTION

Entire unit must be heated before cooking food,  
increasing energy consumption.  
Average annual energy consumption = 1030kwh



#### COOL TO TOUCH EXTERIOR

Doesn't heat up exterior of unit  
= cooler to touch.



#### HEATS ENTIRE UNIT

Heats entire unit = hot to touch.



#### COOKS VARIETY OF FOODS

Cooks more than toasted sandwiches = meats,  
seafoods, eggs & vegetables.



#### LIMITED VARIETY

Limited to toasted sandwiches, wraps & focaccias.



## WHY CHOOSE GLASS

- Non-porous. Oils, fats, and crumbs are not absorbed into the glass surface = easier & faster cleaning.
- Non-stick.
- Cleaner and more presentable surface. Glass can be easily restored to new, whereas other surfaces show wear from first use.
- Doesn't absorb flavour. You can cook a variety of foods in succession without taste transfer.
- Reduced smoke. Aluminium is made of carbon, which causes smoke and unsightly black residue on plates and food.
- Free from Teflon.

