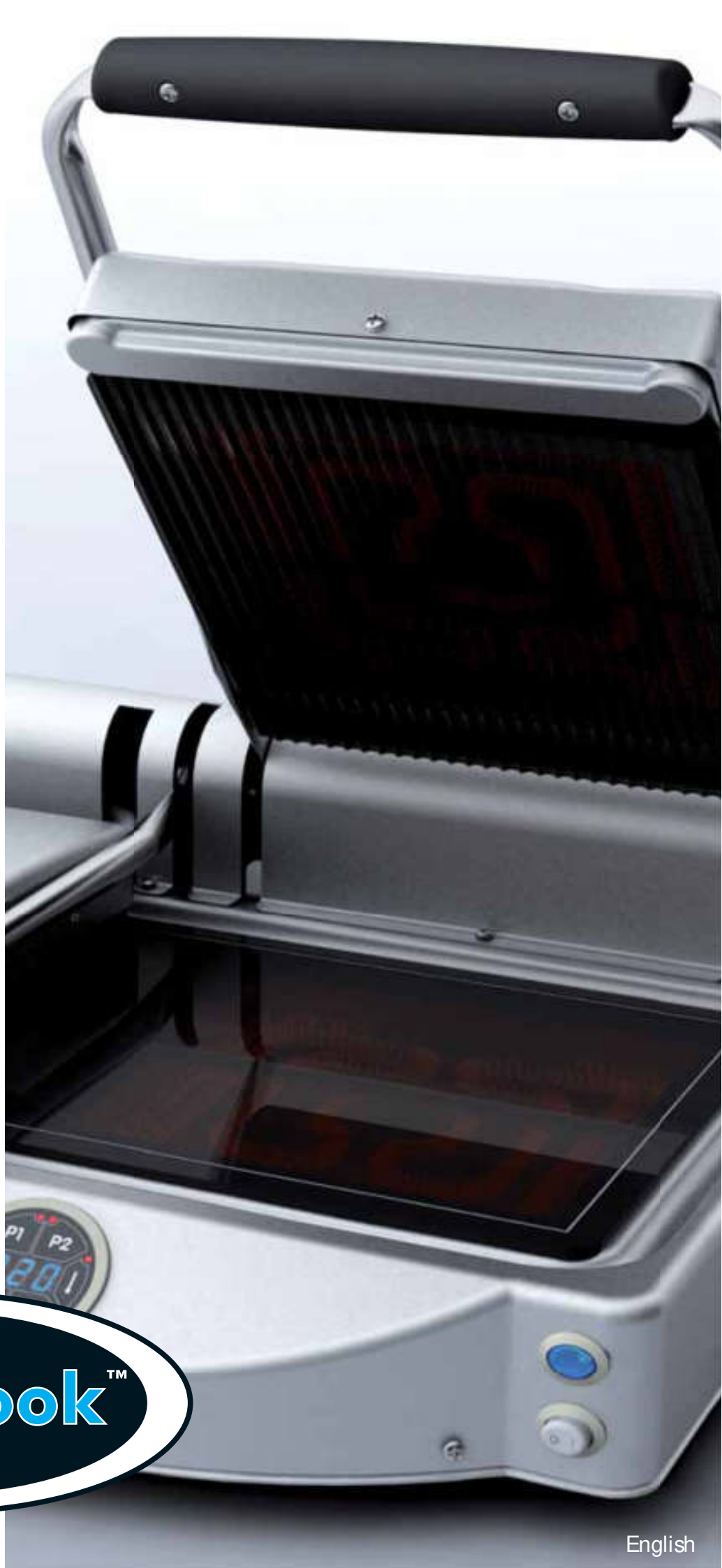
# SpidoCook™




SpidoCook™ by UNOX®

English











Manual

# Quality and Speed of cooking.

## Simply unbeatable.

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# Glassceramic

## Ask for perfection.

Glassceramic is the perfect material for contact cooking. It is shock and thermal shock resistant, impervious to odour and flavour and very easy to clean.

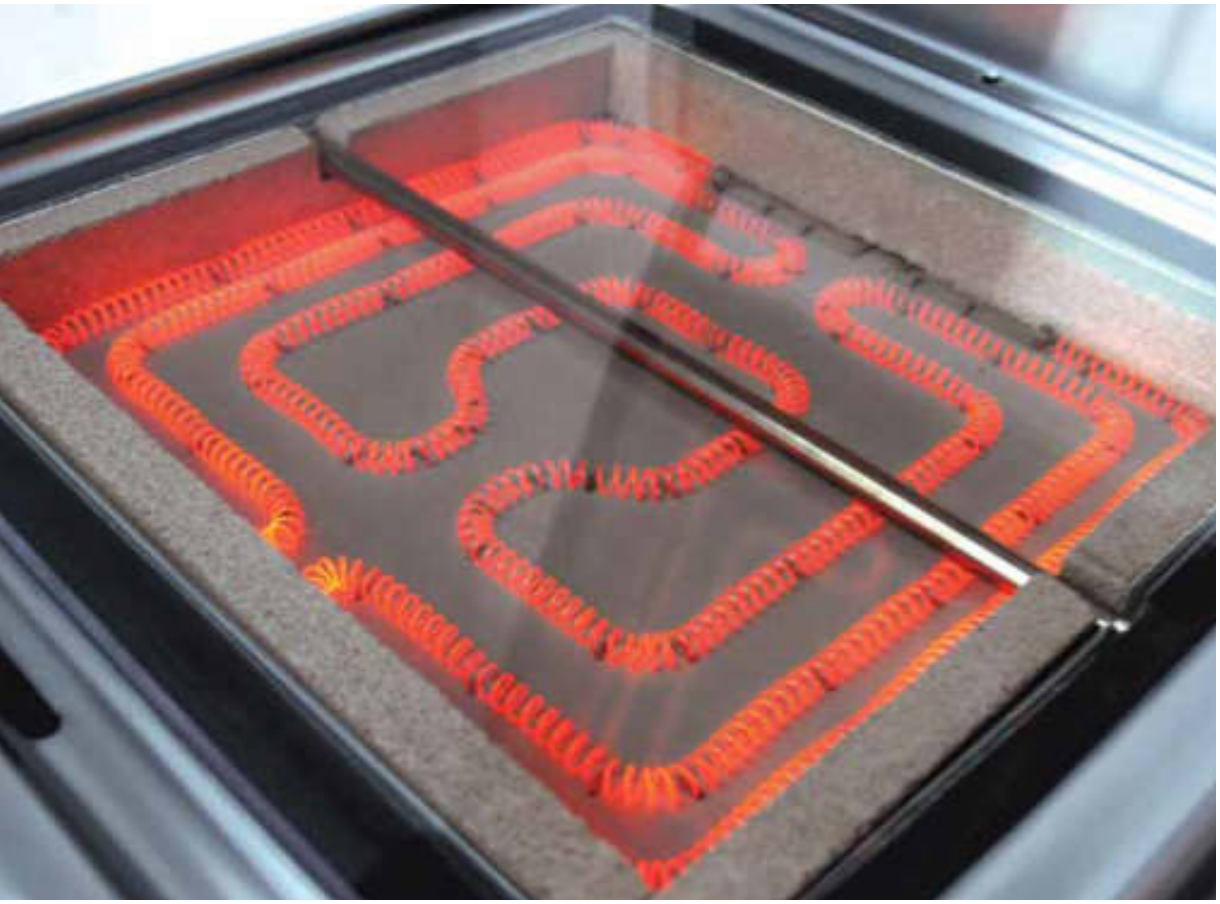
The glassceramic is a dense and non-porous material, it does not absorb the taste of cooked food and it allows the cooking of very different meals in sequence while keeping flavours and aromas intact.
Thanks to the non-stick characteristics of the glassceramic, cleaning operations are quick and simple,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

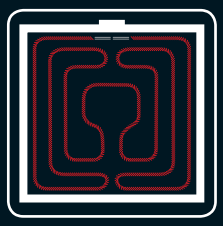
In addition, the patented movement of the upper plates is designed to keep the upper plate parallel to the bottom to a height of 7 cm, providing even pressure and a uniform heat distribution on both the cooking surfaces.

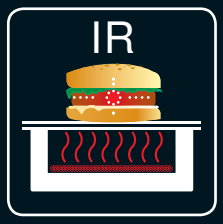
# SHB

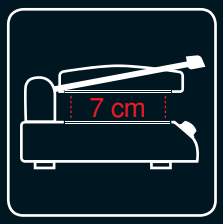
## Smooth, Ribbed or Transparent.

UNOX has developed **SHB** technology to allow cooking 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 that is designed to evenly concentrate and distribute the heat throughout the whole cooking surface.
Through **SHB** technology the heating filament reaches a temperature of 800 °C at which infrared rays are emitted. The glassceramic cooking surface allows a partial filtration of them, that will then reach and warm the product right through.
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.
**SHB** technology allows the ceramic plates of the SpidoCook™ contact grills to quickly reach the maximum temperature of 400 °C, reducing the preheating time by more than 80%.
For best results in terms of speed and productivity UNOX has developed **SHB.Plus** technology, which involves the use of enhanced heating elements through which heat is transmitted to the cooking surfaces even more quickly, allowing a further reduction in preheating and cooking times.

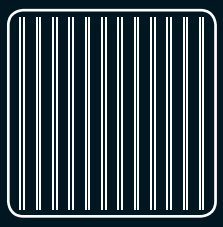


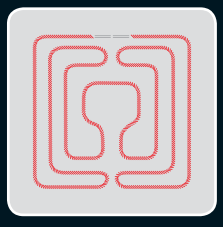










| *COMPARISON:* |  |  |  |
|---|---|---|---|
| Heating speed (0° - 200°C): | **SHB**: 3' 30"<br>**SHB.Plus**: 2' 20" | **SHB**: 3' 30"<br>**SHB.Plus**: 2' 20" | **SHB.Plus**: 2' |
| Productivity (4 toasted sandwiches at 240 °C) | **SHB**: 45"<br>**SHB.Plus**: 40" | **SHB**: 45"<br>**SHB.Plus**: 40" | **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.

**Protek.SAFE™** technology is a part of the **NON.STOP EFFORTS** program at UNOX by which the company commites to reducing the environmental impact of the product and the cooking processes that take place within them to a minimum.

**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 allow for a significant increase in the rate of heating of the cooking surfaces, without the need for high power.

High thermal insulation minimizes 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 the temperature on the external surface of the contact grills in the SpidoCook™ range to an absolute minimum, ensuring maximum safety in the working environment.

# Hygiene and Cleaning

## Quick and easy, eliminate unpleasant odours.

The difficult cleaning operations of cooking surfaces that use traditional technologies prevents the complete removal of food from the cooking surface, which then becomes the source of odours and carbon buildup and causes decreased efficiency of the equipment.

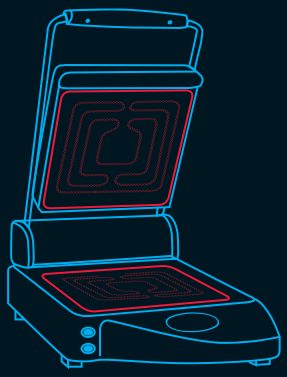
The SpidoCook™ contact grills use cooking surfaces that are made of glassceramic, a smooth, non-stick and non-porous material that allows the easy and effective removal of any food "dirtiness", preventing the generation of unpleasant odours and helping to maintain the maximum hygiene.

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

SpidoCook™ contact grills ensure the highest standards 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



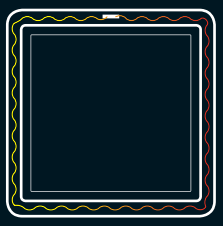


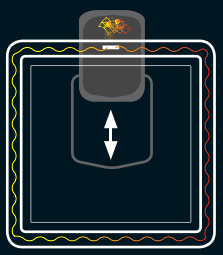
1h → 150 °C : 42 Wh

1h → 250 °C : 96 Wh

1h → 300 °C : 123 Wh









# Glassceramic contact grills

## 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 |

*LEGEND*

Manual control with knob

Digital control **SpidoTouch**

**SHB**
Heating element

**SHB.Plus**
Power heating element

# Technical details

Ergonomic handgrips



Glassceramic surface



Stainless steel with smooth edges



Side covers anti dirt traps





Indicator with led lighting



Liquids gutter connected to the drip tray



Drip tray with large capacity



Non-slip feet



CONTROLS

**SpidoTouch** digital control

4 STORE PROGRAMS

TIME
0 - 120 ' - INF




TEMPERATURE
0 °C - 300 °C

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 increase 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 fibre glass | ■ | ■ |
| ***Protek.SAFE™*** Technology: maintain the temperature with minimal energy consumption | ■ | ■ |
| **COOKING SURFACE** | | |
| Self-balancing upper cooktops with a patented movement for greater food-contact surface | ■ | ■ |
| Non-porous hygienic handles with ergonomic design for a optimal and secure grip | ■ | ■ |
| Special glassceramic resistant to thermal and mechanical shocks | ■ | ■ |
| **CLEANING & HYGIENE** | | |
| Smooth non-porous glass ceramic surfaces anti odour | ■ | ■ |
| 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 | ■ | ■ |
| Sealed ***SpidoTouch*** control panel to prevent infiltration of fat in the electronic card | – | ■ |
| Light weight structure - 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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