



DIGITAL | MANUAL



# SPIDOCOOK

**CHALLENGE YOURSELF EVERY DAY. THE FIRST INGREDIENT FOR SUCCESS.**

## Excellence is served.

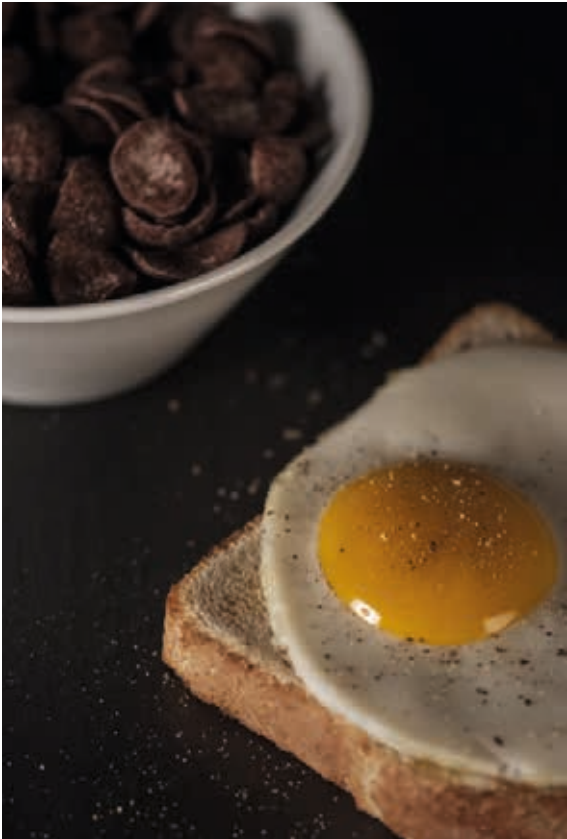
There is no room for error in professional food service. Unox knows it and provides glass-ceramic contact grills that are designed to meet the most ambitious quality and business challenges.

It is an excellence you recognize at a glance. Made up of the same ingredients that your clients insist on: uncompromised quality, innovative and bold choices, proved and measurable efficiency and reliability.

Investing in innovation means seeing every day challenges in a whole new light: from giving value to every single gesture to the simplification of the entire production process. For you, this means maximum performance, freedom, ease of use and savings. For Unox, inventive simplification.



**Quality, performance, tradition.**  
Simply unbeatable.



## Glass-ceramic

Smooth, ribbed or transparent.

Glass-ceramic is the perfect material for contact cooking. It is shock resistant, impervious to odour and flavor and very easy to clean.

The porosity of iron cooking surfaces 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. Thanks to the non-stick characteristics of the glass-ceramic, cleaning operations are quick and simple, allowing the effective elimination of food residues on the cooking surface.

## Protek.SAFE™

Safety for your team.  
Efficiency for your business.

Protek.SAFE™ eliminates unnecessary energy loss which in turn reduces energy consumption and contributes to the environmental compatibility of the SpidoCook. All available energy is concentrated on the cooking surfaces.

The thick fiberglass insulation of the SHB.Plus heating system on the upper and lower exterior components avoids heat loss and keeps the temperature on the external surface to an absolute minimum, ensuring maximum safety in the working environment.

High thermal insulation minimizes energy consumption during standby cycles, allowing SPIDOCOOK™ to be always ready for any application, without sacrificing energetic efficiency.

## Special Heating Box

Speed and Uniformity.  
No compromises.

SHB.Plus technology, which involves the use of enhanced heating elements through which heat is effectively and efficiently transmitted to the cooking surfaces, allowing a relevant reduction in preheating and cooking times.

SHB.Plus technology allows cooking with the combined use of heat transfer by contact and by infrared rays.

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

## Hygiene and cleaning

Quick and easy.  
No unpleasant odours.

The SPIDOCOOK™ contact grills and fry tops use glass-ceramic cooking surfaces, a smooth non-stick and non-porous material that allows the easy and effective removal of any food, 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.

Furthermore the design, technology and use of modern materials ensures that the overall weight of the machine is kept to a minimum, enabling the user to easily move it to clean the surrounding surfaces.

# SPIDOCOOK™.

## Glass-ceramic contact grills

### BLACK FLAT PLATE



#### SINGLE

Heating element  
Plate dimensions  
Frequency  
Voltage  
Electrical power  
Dimensions (WxDxH mm)  
Weight

#### XP 010 P

SHB.Plus  
N° 1 250x250 mm  
50 / 60 Hz  
230 V - 1N  
1,5 kW  
331x458x176  
10 kg

#### XP 010 E

SHB.Plus  
N° 1 250x250 mm  
50 / 60 Hz  
230 V - 1N  
1,5 kW  
331x458x176  
10 kg

#### DOUBLE

Heating element  
Plate dimensions  
Frequency  
Voltage  
Electrical power  
Dimensions (WxDxH mm)  
Weight

#### XP 020

SHB  
N° 2 250x250 mm  
50 / 60 Hz  
230 V - 1N  
2 kW  
619x458x176  
17 kg

#### XP 020 P

SHB.Plus  
N° 2 250x250 mm  
50 / 60 Hz  
230 V - 1N  
3 kW  
619x458x176  
17 kg

#### XP 020 E

SHB.Plus  
N° 2 250x250 mm  
50 / 60 Hz  
230 V - 1N  
3 kW  
619x458x176  
17 kg

### BLACK RIBBED TOP PLATE



#### SINGLE

Heating element  
Plate dimensions  
Frequency  
Voltage  
Electrical power  
Dimensions (WxDxH mm)  
Weight

#### XP 010 PR

SHB.Plus  
N° 1 250x250 mm  
50 / 60 Hz  
230 V - 1N  
1,5 kW  
331x458x176  
10 kg

#### XP 010 ER

SHB.Plus  
N° 1 250x250 mm  
50 / 60 Hz  
230 V - 1N  
1,5 kW  
331x458x176  
10 kg

#### DOUBLE

Heating element  
Plate dimensions  
Frequency  
Voltage  
Electrical power  
Dimensions (WxDxH mm)  
Weight

#### XP 020 R

SHB  
N° 2 250x250 mm  
50 / 60 Hz  
230 V - 1N  
2 kW  
619x458x176  
17 kg

#### XP 020 PR

SHB.Plus  
N° 2 250x250 mm  
50 / 60 Hz  
230 V - 1N  
3 kW  
619x458x176  
17 kg

#### XP 020 ER

SHB.Plus  
N° 2 250x250 mm  
50 / 60 Hz  
230 V - 1N  
3 kW  
619x458x176  
17 kg

## TRANSPARENT FLAT PLATE



### SINGLE

Heating element  
Plate dimensions  
Frequency  
Voltage  
Electrical power  
Dimensions (WxDxH mm)  
Weight

### XP 010 PT

SHB.Plus  
N° 1 250x250 mm  
50 / 60 Hz  
230 V - 1N  
1,5 kW  
331x458x176  
10 kg

### XP 010 ET

SHB.Plus  
N° 1 250x250 mm  
50 / 60 Hz  
230 V - 1N  
1,5 kW  
331x458x176  
10 kg

### DOUBLE

Heating element  
Plate dimensions  
Frequency  
Voltage  
Electrical power  
Dimensions (WxDxH mm)  
Weight

### XP 020 T

SHB  
N° 2 250x250 mm  
50 / 60 Hz  
230 V - 1N  
2 kW  
619x458x176  
17 kg

### XP 020 PT

SHB.Plus  
N° 2 250x250 mm  
50 / 60 Hz  
230 V - 1N  
3 kW  
619x458x176  
17 kg

### XP 020 ET

SHB.Plus  
N° 2 250x250 mm  
50 / 60 Hz  
230 V - 1N  
3 kW  
619x458x176  
17 kg

## 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

Four 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

■

■



## INTERNATIONAL

### UNOX S.p.A.

Via Majorana 22 / 35010 Cadoneghe (PD) Italy

Tel +39 049 8657511 / Fax +39 049 8657555

[info@unox.com](mailto:info@unox.com)

### EUROPE

#### ITALY

**UNOX S.p.A.**

E-mail: [info@unox.it](mailto:info@unox.it)

Tel.: +39 049 86 57 513

#### CZECH REPUBLIC

**UNOX DISTRIBUTION s.r.o.**

E-mail: [info.cz@unox.com](mailto:info.cz@unox.com)

Tel.: +420 241 940 000

#### GERMANY

**DUEX HANDELS GMBH**

E-mail: [info@unox-oefen.de](mailto:info@unox-oefen.de)

Tel.: +49 2951 98760

#### RUSSIAN COUNTRIES

**UNOX RUSSIAN COUNTRIES**

E-mail: [info.ru@unox.com](mailto:info.ru@unox.com)

Tel.: +7 985 33 77 597

+7 915 397 48 38

#### FRANCE

**UNOX FRANCE s.a.s.**

E-mail: [info@unox.fr](mailto:info@unox.fr)

Tel.: +33 4 78 17 35 39

#### TURKEY

**UNOX TURKEY**

E-mail: [info.tr@unox.com](mailto:info.tr@unox.com)

Tel.: +90 530 176 62 03

#### UNITED KINGDOM

**UNOX UK Ltd**

E-mail: [info@unoxuk.com](mailto:info@unoxuk.com)

Tel.: +44 1252 851 522

#### PORTUGAL

**UNOX PORTUGAL**

E-mail: [info.pt@unox.com](mailto:info.pt@unox.com)

Tel.: +351 918 228 787

#### SPAIN

**UNOX PROFESIONAL ESPAÑA S.L.**

E-mail: [info.es@unox.com](mailto:info.es@unox.com)

Tel.: +34 900 82 89 43

#### SCANDINAVIAN COUNTRIES

**UNOX SCANDINAVIAN COUNTRIES**

E-mail: [info.se@unox.com](mailto:info.se@unox.com)

Tel.: +46 (0)768 716 422

### AMERICA

#### U.S.A. & CANADA

**UNOX INC.**

E-mail: [infousa@unox.com](mailto:infousa@unox.com)

Tel.: +1 800 489 8669

#### MEXICO

**UNOX MEXICO**

E-mail: [info.mx@unox.com](mailto:info.mx@unox.com)

Tel.: +52 1555 4314 180

### ASIA

#### ASIA PACIFIC COUNTRIES

**UNOX (ASIA) SDN. BHD**

E-mail: [info.asia@unox.com](mailto:info.asia@unox.com)

Tel.: +603-58797700

#### PHILIPPINES

**UNOX PHILIPPINES**

E-mail: [info.asia@unox.com](mailto:info.asia@unox.com)

Tel.: +63 998 541 3990

#### REPUBLIC OF SOUTH KOREA

**UNOX SOUTH KOREA**

E-mail: [info.asia@unox.com](mailto:info.asia@unox.com)

Tel.: +82 10 4354 2856

#### U.A.E.

**UNOX MIDDLE EAST DMCC**

E-mail: [info.uae@unox.com](mailto:info.uae@unox.com)

Tel.: +971 55 426 3167

### AFRICA

#### SOUTH AFRICA

**UNOX SOUTH AFRICA**

E-mail: [info.sa@unox.com](mailto:info.sa@unox.com)

Tel.: +27 845 05 52 35

### OCEANIA

#### AUSTRALIA

**UNOX AUSTRALIA PTY LTD.**

E-mail: [info@unoxaustralia.com.au](mailto:info@unoxaustralia.com.au)

Tel.: +61 3 9876 0803

Printed: 08-2015  
All images used are for illustrative purposes only.  
All data indicated in this catalogue is subject to change and may be updated without notice.

[www.spidocook.com](http://www.spidocook.com)

