Sale Conditions: Delivery Terms EX - WORKS - Packaging included
THE PICTURES USED IN THIS CATALOGUE ARE ONLY A DEMONSTRATION OF THE PRODUCT.

WARNING: All features indicated in this catalogue are subject to modification and could be changed without any advice.

SpidoCook™ by UNOX®

English

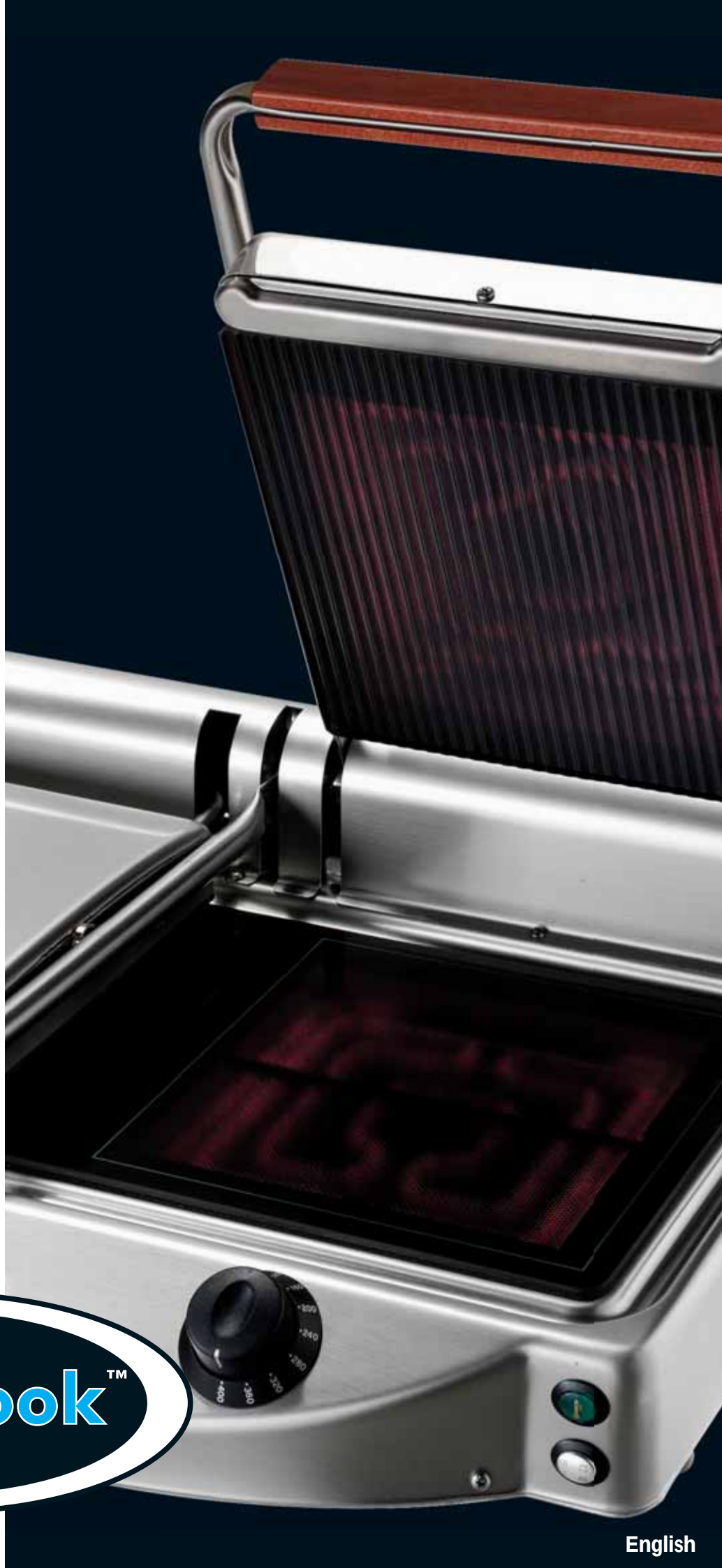
UNOX S.p.A.

Via dell'Artigianato, 28/30 - I - 35010 - Vigodarzere (PD)
Tel.: +39 049 86.57.511 - FAX: +39 049 86.57.555
info@unox.com

LI1900A1 - Printed: 03-2009

www.unox.com

SpidoCook™



SpidoCook™ by UNOX®

English

SpidoCook™

The number one in glassceramic!

Glassceramic contact grills

Flat plate black version

XP 010 P

XP 020
XP 020 P

	XP 010 P	XP 020	XP 020 P
Fast Grill System	SHB plus	SHB	SHB plus
Plate dimensions	N° 1 250x250 mm	N° 2 250x250 mm	N° 2 250x250 mm
Voltage	230 V~ 1N	230 V~ 1N	230 V~ 1N
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Electrical power	1,5 kW	2 kW	3 kW
Max. Temperature	400 °C	400 °C	400 °C
Dimensions	331x458x176 WxDxH mm	619x458x176 WxDxH mm	619x458x176 WxDxH mm
Weight	10 Kg	17 Kg	17 Kg

STANDARD FEATURES: Constructed in stainless steel - Cooking temperature max 400°C - General on/off switch - Independant control of cooking surfaces - Wide drawer for fat and oil collection - CE and Ⓝ certification - Scraper for glassceramic cleaning

Glassceramic contact grills

Ribbed top plate black version

XP 010 PR

XP 020 R
XP 020 PR

	XP 010 PR	XP 020 R	XP 020 PR
Fast Grill System	SHB plus	SHB	SHB plus
Plate dimensions	N° 1 250x250 mm	N° 2 250x250 mm	N° 2 250x250 mm
Voltage	230 V~ 1N	230 V~ 1N	230 V~ 1N
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Electrical power	1,5 kW	2 kW	3 kW
Max. Temperature	400 °C	400 °C	400 °C
Dimensions	331x458x176 WxDxH mm	619x458x176 WxDxH mm	619x458x176 WxDxH mm
Weight	10 Kg	17 Kg	17 Kg

STANDARD FEATURES: Constructed in stainless steel - Cooking temperature max 400°C - General on/off switch - Independant control of cooking surfaces - Wide drawer for fat and oil collection - CE and N certification - Scraper for glassceramic cleaning

Glassceramic contact grills

Flat transparent plate version

XP 010 PT

XP 020 T
XP 020 PT

	XP 010 PT	XP 020 T	XP 020 PT
Fast Grill System	SHB plus	SHB	SHB plus
Plate dimensions	N° 1 250x250 mm	N° 2 250x250 mm	N° 2 250x250 mm
Voltage	230 V~ 1N	230 V~ 1N	230 V~ 1N
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Electrical power	1,5 kW	2 kW	3 kW
Max. Temperature	400 °C	400 °C	400 °C
Dimensions	331x458x176 WxDxH mm	619x458x176 WxDxH mm	619x458x176 WxDxH mm
Weight	10 Kg	17 Kg	17 Kg

STANDARD FEATURES: Constructed in stainless steel - Cooking temperature max 400°C - General on/off switch - Independant control of cooking surfaces - Wide drawer for fat and oil collection - CE and Ⓝ certification - Scraper for glassceramic cleaning

Glassceramic fry tops

XP 200

XP 300

	XP 200	XP 300
Fast Grill System	SHB	SHB
Plate dimensions	N° 1 280x440 mm	N° 2 285x440 mm
Voltage	230 V~ 1N	230 V~ 1N / 400 V~ 3N
Frequency	50 / 60 Hz	50 / 60 Hz
Electrical power	2,5 Kw	5 Kw
Max. Temperature	400 °C	400 °C
Dimensions	398x610x127 WxDxH mm	690x610x127 WxDxH mm
Weight	10 Kg	15 Kg

STANDARD FEATURES: Constructed in stainless steel - Cooking temperature max 400°C - General on/off switch - Independant control of cooking surfaces - Wide drawer for fat and oil collection - CE and Ⓝ certification - Scraper for glassceramic cleaning

Fast Grill System

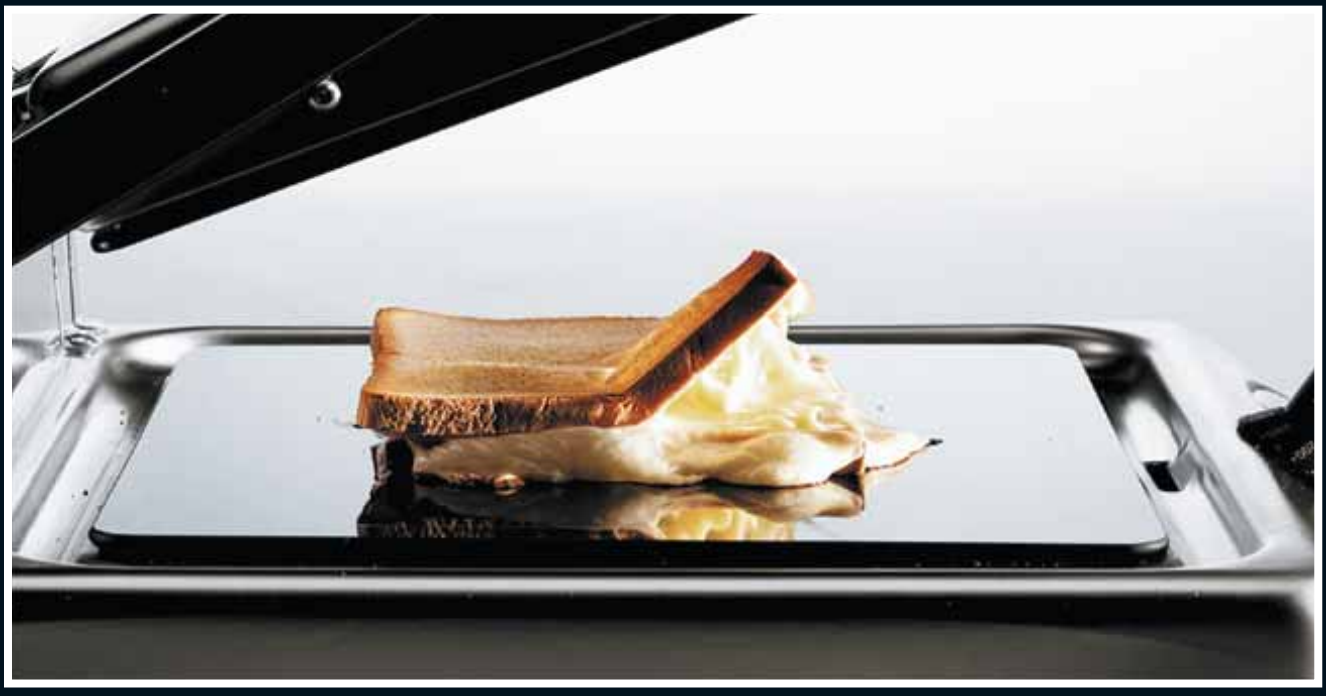
Homogeneity and quality of cooking

The Fast Grill System is based on two different types of heating: the heating by contact and the heating by infrared rays. This system allows two different systems of cooking at the same time:

• **Cooking by contact:** The heating element is placed on the bottom of a fully insulated box. Its geometric position inside the box (patented) allows the same temperature both in the centre and on the perimeter of the cooking surface.
The element heats the chamber of air under the glassceramic plate creating a heat zone: in this way the cooking surface is evenly heated in short time and the food is evenly cooked on the surface of contact;

• **Cooking by infrared rays:** The heating element has a temperature of 800 °C this allows the emission of infrared rays, which penetrate to the heart of the product, as the glassceramic is transparent to them.

The picture shows the infrared rays perfectly reaching the heart of the product.



Cooking up to 400 °C

The cooking surface can be heated up to an effective temperature of 400 °C, allowing the normal cooking by contact and also grilling the product.

Cooking of frozen products

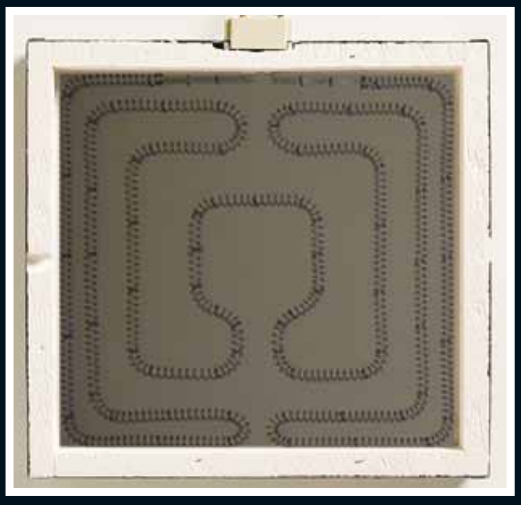
The infrared rays penetrate the heart of the product. When cooking frozen products, they are perfectly thawed out and cooked evenly.
The glassceramic cooking surface is tested to resist thermic shocks.
It is possible cook frozen products without damaging them even using the maximum temperature.

Unmixed flavours

The glassceramic is a “non porous” material, for this reason it does not absorb the taste of foods which have been cooked.
The flavours remain intact, allowing a variety of different foods to be cooked, on the same cooking surface.

Fast Grill System

The new technology applied to contact grills and fry tops

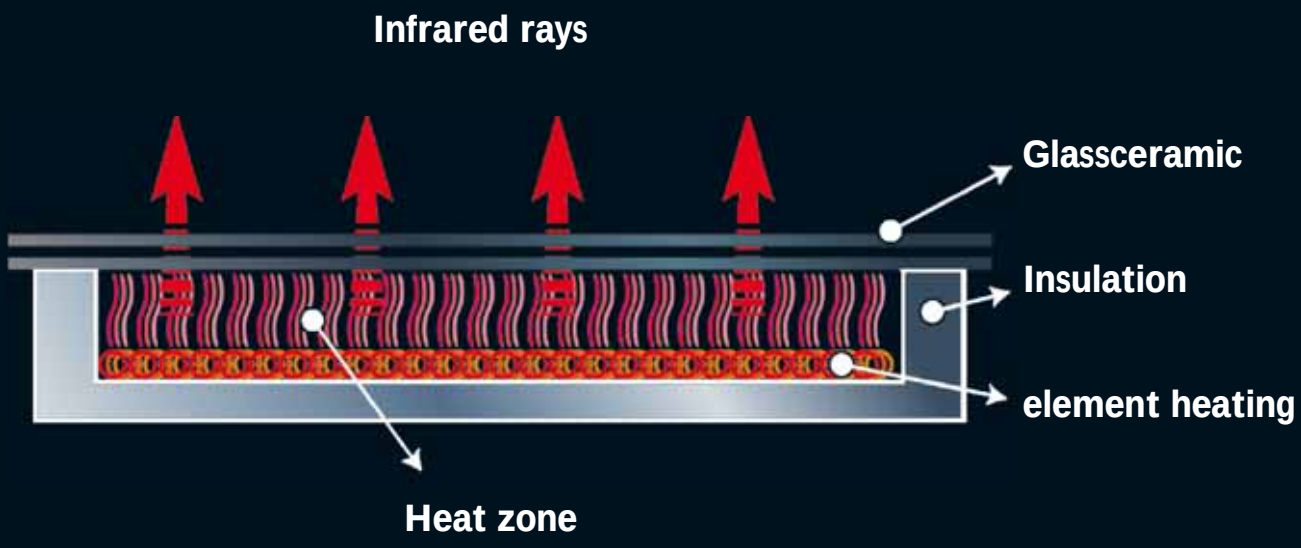


The Fast Grill System is composed by:

1. **Special Heating Box** SHB **or** SHB :
   - Heating element at 800 °C with emission of infrared rays;
   - High thickness of glass fibre thermic insulation.

2. Glassceramic cooking surface.
   - Smooth surface
   - No porous material
   - Transparent to infrared rays
   - Resistant to thermic shock

Functioning:



SHB : The evolution of Fast Grill System

SHB consisting of a new type of heating element inside the heating box.
The new element is thinner and has a higher resistive charge.
This allows the high cooking temperatures to be reached faster,due to a reduction in the heat up time.

ADVANTAGES	SHB	SHB plus
QUICKER Example: Time to warm up to 200 °C	3' 30"	2' 20"

The heating element has a higher concentration on the perimeter of the box and lower in the middle (geometric position of the element which is patented). This allows the heat box to have the same temperature both on the middle and on the perimeter of the cooking surface.

Balanced tops for an uniform heat distribution

The movement of top plates has been designed and patented, for a perfectly balanced lift. The tops remain parallel to the cooking surface until a height of 7 cm assuring an even pressure and an uniform heat distribution on the product.

The details which make a difference!

Speed

The combination of the heating element with a high thickness of glass fibre insulation concentrates the whole heating force on the cooking surface, with a remarkable reduction of the time required to reach the set temperature.

Speed example
Time required to reach the temperature of:
200 °C = 3,5 minutes
300 °C = 6 minutes

Productivity

The uniform temperature and the speed obtained with the Fast Grill System allow very short cooking times.
The temperature on the cooking surface is the same both on the middle and on the perimeter: the cooking is uniform on every point of the surface.

Productivity example
Warming up of 4 pieces of toasts:
225 °C = 50 seconds

Energy saving

The heating element at 800 °C emits infrared rays; the high insulation concentrates the heat under the cooking surface without dispersion: the warming up is immediate, with remarkable economic advantages:

- **Rapid warming up**: during the starting phase, the cooking surface reaches the maximum temperature in short time: the contact grill can be switched on when it is required, without waiting time saving energy and money;
- **Temperature maintenance**: the temperature of cooking surface is maintained for a long period thanks to the high thermic insulation.The contact grill can be kept switched on, even for long periods at low costs.

Energy saving example (with closed cover plates)
Consumption to warm the cooking surface
from room temperature up to 300 °C = 143 Watts
Hourly consumption to maintain the temperature of 300 °C = 113 Watts

Cool Touch

The high glass fibre thermic insulation of the heating system, avoids the heat dispersion and results in a low temperature on the outer cover. The equipment is always safe to touch because the external cover is always cool.
In addittion, the working space around the appliance is always comfortable because there is no heat dispersion.

Example of safety touch (at a room temperature of 26 °C):
- temperature of the cooking surface = 370 °C > temperature of the external surface = 70 °C
- temperature of the cooking surface = 400 ° C > temperature of the external surface = 75 °C

Compact system

The electrical connections of upper covers are passed through a metallic tube, which is positioned inside the body of the appliance.
The overall dimensions are greatly reduced, the contact grill can be positioned against the wall.

Hygiene

As the glassceramic cooking surface is smooth and non porous, it is very easy to clean.
In fact, it is enough to use a simple scraper, supplied with the appliance, in this way there are never carbon residuals on the cooking surface.
This ensures that cooked products are never contaminated with burnt on carbon deposits,resulting in healthy cooking.

Ease of Cleaning

A removable fat collection drawer, mounted under the unit,makes the cleaning of the cooking surfaces a simple task.

Black or transparent glassceramic?

Black and transparent glassceramic

The **black glassceramic** allows only a partial passage of infrared rays concentrating the heat under the cooking surface.
The kind of cooking used in this case is:

- **Cooking by infrared rays** (product's heart) = 20%
- **Cooking by contact** (product's surface) = 80%

The **transparent glassceramic** allows 100% passage of the infrared rays, granting a great reduction of warming up time and working costs, the cooking time is reduced to almost half with a great increase of productivity.
The kind of cooking used in this case is:

- **Cooking by infrared rays** (product's heart) = 80%
- **Cooking by contact** (product's surface) = 20%

Comparison among different grills

	GLASSCERAMIC		
Glassceramic flats	**Black**	**Black**	**Transparent**
Fast Grill System	SHB	SHB plus	SHB plus
Heating speed Example: time to warm up at 200 °C	3' 30"	2' 20"	2'
Productivity Example: cooking time of 4 toasts at 240 °C	45"	40"	25"
Price			- 20%