



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	3,00
net weight (Kg)	22
gross weight (Kg)	25
breadth (mm)	600
depth (mm)	587
height (mm)	472

PROFESSIONAL DESCRIPTION

ELECTRIC CONVECTION OVEN , CALDOBAKE line , for GASTRONOMY and PASTRY , MANUAL CONTROLS :

- **combined oven for fresh and frozen bakery , pastry and confectionery cooking processes ;**
- **capacity 4 trays of 460x330 mm , 75 mm pitch;**
- ergonomic steel handle;
- **adjustable temperature from 30°C to 260°C;**
- thanks to **AIR.PLUS technology** it achieves uniform cooking in all points of the single tray and in all trays, and thanks to **DRY.PLUS** it ensures the consistency of the cooked product, allowing for a dry and well-structured interior and a crunchy and crumbly external surface;
- **double-glazed door** equipped with the **Protek SAFE** system which guarantees the minimum temperature outside;
- **illuminated cooking chamber ;**
- assisted opening and soft-close;
- silicone polymer gasket;
- IP-X3 protection rating;
- non-slip feet.

AIR.PLUS - COOKING UNIFORMITY WITHOUT COMPROMISE

Air is the heat transmission tool and therefore the means for cooking the product. Ventilation performance is therefore essential to obtain uniform cooking on all points of the single pan and on all pans.

AIR.Plus technology was developed by SPIDOCOOL to obtain the perfect distribution of air and heat inside the cooking chamber. Thanks to AIR.Plus, the food will have a uniform external color at the end of cooking and its integrity and consistency will remain intact for many hours.

DRY.PLUS - CRISPY ON THE OUTSIDE AND SOFT ON THE INSIDE

When baking leavened products, the presence of humidity during the final stages of baking can compromise the achievement of the desired result. DRY.Plus technology allows you to expel humid air from the baking chamber released by baked products.

DRY.Plus technology promotes the correct formation of the internal structure of the product, guaranteeing a long-lasting consistency even many hours after cooking has finished.

PROTEK.SAFE - SAFETY AND EFFICIENCY

Protek.SAFE technology is part of the NON.STOP EFFORTS program with the which SPIDOCOOK is committed to minimising the environmental impact of its own products and the cooking processes that are created with them.

Protek.SAFE technology eliminates unnecessary energy losses to reduce energy consumption and contribute to the environmental compatibility of the cooking processes carried out in CALDOBAKE ovens. The unique design of the oven, the double glass door and the high insulation of the cooking chamber ensure minimal heat dispersion and a cooking temperature that is always perfect.

Accessories/Optional :





The innovative Baking Essentials series of pans and grills allows you to experiment with types of cooking that until now were only possible through the use of other professional equipment.

There is a Baking Essentials dedicated to each type of product: from croissants to pizza, from biscuits to focaccia, thus allowing you to increase their versatility and ways of using them on a daily basis. (See additional images).

- Aluminum pan
- Chrome pan
- Micro-perforated aluminum tray
- Ultra-light 4-channel channelled chrome pan
- Silicone aluminum tray
- Micro-perforated aluminum tray with non-stick treatment
- 12mm thick baking tray, double surface: smooth and ribbed for dual use
- Baking tray in special enamelled iron alloy

CE mark

Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
SPC-CALDOBAKEL4	Electric convection oven with fan, for GASTRONOMY and PASTRY, capacity 4 trays of mm 460x330, adjustable temperature from 30°C to 260°C, manual controls, AIR.PLUS and DRY.PLUS technology, V.230/1, Kw.3,00, Weight 22 Kg, Dim.mm.600x587x472h	€ 626,29 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
SPC-BAKE 	SPIDOCOOK - Aluminum baking tray, Mod.BAKE	€ 16,05 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
SPC-CHROMOGRID305 	SPIDOCOOK - Chromed baking tray, Mod.CHROMO.GRID305	€ 18,41 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
SPC-FOROBAKE 	SPIDOCOOK - Micro-perforated aluminum baking tray, Mod.FORO.BAKE	€ 19,23 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
SPC-FOROBLACK 	SPIDOCOOK - Micro-perforated aluminum baking tray with non-stick treatment, Mod.FORO.BLACK	€ 25,94 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
SPC-BAGUETTEGRID	SPIDOCOOK - Ultra-light 4-channel channelled chrome baking tray, Mod.BAGUETTE.GRID	€ 33,45 <i>VAT excluded</i> Shipping to be calculated



Delivery from 4 to 9 days

SPC-FOROSILICO



SPIDOCOOK - Silicone aluminum baking tray, Mod.FORO.SILICO

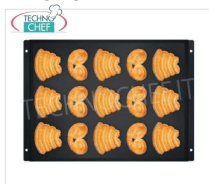
€ 36,79

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

SPC-PANFRY



SPIDOCOOK - Baking tray in special enameled iron alloy, Mod.PAN.FRY

€ 43,49

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

SPC-FAKIRO



SPIDOCOOK - 12mm thick baking tray, double surface, Mod.FAKIRO

€ 92,68

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days



AIR.PLUS

UNIFORMITÀ DI COTTURA SENZA COMPROMESSI

L'aria è lo strumento di trasmissione del calore e quindi il mezzo per cuocere il prodotto. Le prestazioni di ventilazione sono pertanto fondamentali per ottenere cotture uniformi su tutti i punti della singola teglia e su tutte le teglie. È per questo motivo che lo studio dei flussi d'aria all'interno della camera di cottura ha nella progettazione di tutti i forni CALDOBAKE un ruolo di primaria importanza.

La tecnologia AIR.Plus è stata sviluppata da SPIDOCOOK™ per ottenere la perfetta distribuzione dell'aria e del calore all'interno della camera di cottura. Grazie ad AIR.Plus gli alimenti avranno a fine cottura una colorazione esterna omogenea e la loro integrità e consistenza resterà intatta per molte ore.

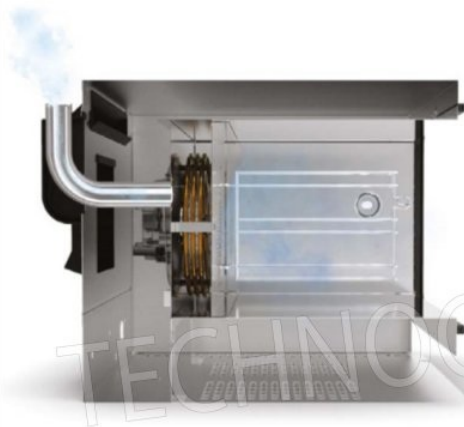


TECHNOCHEF.IT



DRY.PLUS

CROCCANTE FUORI E SOFFICE DENTRO



Nella cottura di prodotti lievitati la presenza di umidità durante le fasi finali della cottura può compromettere il raggiungimento del risultato desiderato. La tecnologia DRY.Plus consente di espellere l'aria umida dalla camera di cottura rilasciata dai prodotti infornati.

La tecnologia DRY.Plus favorisce la corretta formazione della struttura interna del prodotto garantendo una consistenza duratura anche molte ore dopo il termine della cottura.



PROTEK.SAFE™

SICUREZZA ED EFFICIENZA

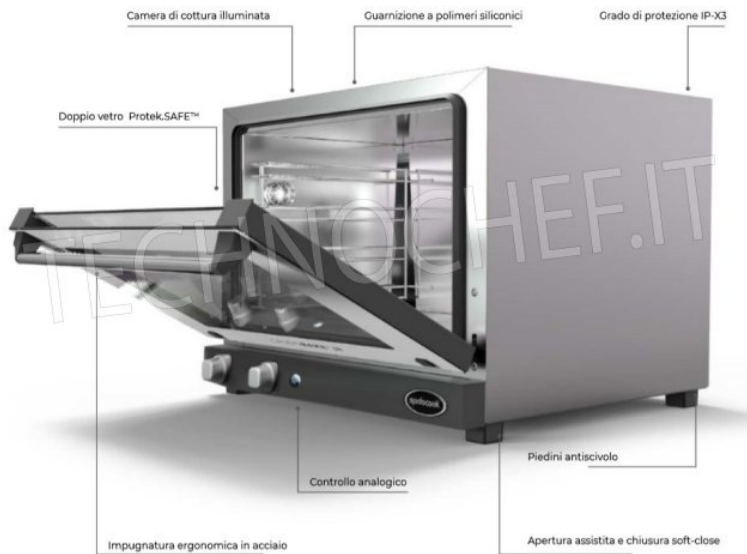
La tecnologia Protek.SAFE™ fa parte del programma NON.STOP EFFORTS con il quale SPIDOCOOK™ si impegna a ridurre al minimo l'impatto ambientale dei propri prodotti e dei processi di cottura che con essi vengono realizzati.

La tecnologia Protek.SAFE™ elimina le perdite inutili di energia per ridurre i consumi energetici e contribuire alla compatibilità ambientale dei processi di cottura realizzati nei forni CALDOBAKE. Il design unico del forno, la porta a doppio vetro e l'alto isolamento della camera di cottura assicurano una dispersione del calore minima e una temperatura di cottura sempre perfetta.





I dettagli contano



BAGUETTE.GRID

Teglia cromata canalata a 4 canali ultraleggera



IDEALE PER

- Baguette congelate, filoncini congelati

VANTAGGI

- Fino a 8 mini baguette in 18 minuti
- Ampia traspirazione per cotture rapide



FORO.BAKE

Teglia in alluminio microforata.



IDEALE PER

- Pasticceria congelata e pane congelato

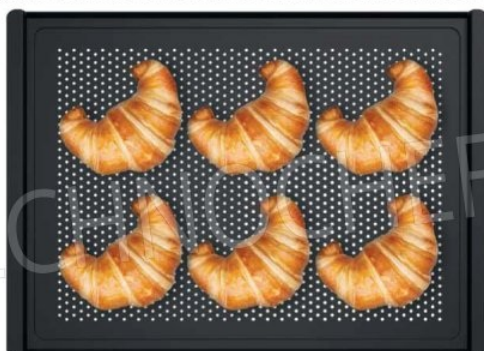
VANTAGGI

- Microforatura per aumentare la traspirazione
- Bordo ultra basso per massima uniformità



FORO.BLACK

Teglia in alluminio microforata con trattamento antiaderente.



IDEALE PER

- Pasticceria congelata e pane congelato

VANTAGGI

- Carta forno non necessaria
- Bordo ultra basso per massima uniformità



FAKIRO

Teglia spessa 12 mm, doppia superficie: liscia e rigata per doppio utilizzo



IDEALE PER

- Pizza, focaccia, pane, panini

VANTAGGI

- Focacce e panini pronti in 3 minuti
- 12 mm di spessore per effetto pietra refrattaria



BAKE

Teglia in alluminio.



IDEALE PER

- Pasticceria congelata e pane congelato

VANTAGGI

- Spessore sottile per trasmissione rapida del calore
- Bordo ultra basso per massima uniformità



PAN.FRY

Teglia in metallo smaltato.



IDEALE PER

- Rigenerazione di alimenti

VANTAGGI

- 2 cm di profondità per una capienza maggiore
- Possibilità di contenere liquidi o alimenti conditi



FORO.SILICO

Teglia in alluminio siliconata.



IDEALE PER

- Pasticceria congelata e pane congelato

VANTAGGI

- Carta forno non necessaria
- Bordi ultrabassi per una maggiore circolazione dell'aria