

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)	2,7
net weight (Kg)	16
gross weight (Kg)	19
breadth (mm)	480
depth (mm)	523
height (mm)	402

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 3 trays of 342x24 mm 2 , pitch 70 mm;
- o 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;
- o IP-X3 protection class;
- o 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 SPIDOCOOK to obtain the perfect distribution of air and heat inside the cooking chamber. Thanks to

AIR.Plus technology was developed by SPIDOCOOK to obtain the perfect distribution of air and neat 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 carried out 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:

- Aluminum pan
- o Chrome pan

CE mark Made in ITALY

DESCRIPTION	PRICE/DELIVERY
Electric convection oven with fan, for GASTRONOMY and PASTRY, capacity 3 trays of mm 342x242, adjustable temperature from 30°C to 260°C, manual controls, AIR.PLUS and DRY.PLUS technology, V.230/1, Kw.2.7, Weight 16 Kg, Dim.mm.480x523x402h	€ 534,43 VAT escluded Shipping to be calculed Delivery from 8 to 15 days
TECHNICAL CARD	
DESCRIPTION	PRICE/DELIVERY
SPIDOCOOK- Chromed baking tray, Mod.CHROMO.GRID	€ 15,78 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
SPIDOCOOK- Aluminum baking tray, Mod.BAKE	€ 15,81 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
	Electric convection oven with fan, for GASTRONOMY and PASTRY, capacity 3 trays of mm 342x242, adjustable temperature from 30°C to 260°C, manual controls, AIR.PLUS and DRY.PLUS technology, V.230/1, Kw.2.7, Weight 16 Kg, Dim.mm.480x523x402h TECHNICAL CARD DESCRIPTION SPIDOCOOK- Chromed baking tray, Mod.CHROMO.GRID







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.SAFETM

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 isolarmento della camera di cottura assicurano un dispersione del calore minima e una temperatura di cottura sempre perfetta.



