



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



| CODE | DESCRIPTION | PRICE/DELIVERY |
|---------------------------------|---|---|
| SPC-CALDOBAKE L4 | Electric fan-assisted convention oven, for GASTRONOMY and PASTRY, capacity 4 460x330 mm trays, 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 |
| PROFESSIONAL DESCRIPTION | | |

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

- **combined oven for fresh and frozen bakery , pastry making and confectionery cooking processes ;**
- **capacity 4 460x330 mm trays , 75 mm pitch;**
- ergonomic steel handle;
- **adjustable temperature from 30°C to 260°C;**
- thanks to **AIR.PLUS technology** it obtains uniformity of 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 to obtain a dry and well-structured interior and a crunchy external surface and crumbly;
- **double glass door** equipped with **Protek SAFE** system which guarantees the minimum temperature outside;
- **illuminated cooking chamber ;**
- assisted opening and soft-close closing;
- silicone polymer gasket;
- IP-X3 protection rating;
- non-slip feet.

AIR.PLUS - COOKING UNIFORMITY WITHOUT COMPROMISES

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

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

DRY.PLUS - CRISPY OUTSIDE AND SOFT INSIDE

When cooking leavened products, the presence of humidity during the final cooking phases can compromise the achievement of the desired result. DRY.Plus technology allows the humid air released by the baked products to be expelled from the cooking chamber.

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

PROTEK.SAFE - SAFETY AND EFFICIENCY

Protek.SAFE technology is part of the NON.STOP EFFORTS program with the which SPIDOCOOK is committed to minimizing the environmental impact of 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 loss and always perfect cooking temperatures.

Accessories/Options :

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

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

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

CE mark
Made in Italy

| 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 |
| TECHNICAL CARD | | |
| CODE/PICTURES | DESCRIPTION | PRICE/DELIVERY |

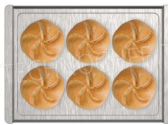
SPC-CHROMOGRID305

SPIDOCOOK - Chromed tray, Mod.CHROMO.GRID305
Chromed baking tray, dim.mm.460x330.

€ 18,41

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

SPC-BAKE

SPIDOCOOK - Aluminum tray, Mod.BAKE
Aluminum tray, dim.mm.460x33 - UNIT PRICE - Available in PACKAGES of 2 pieces

€ 16,05

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

SPC-BAGUETTEGRID

SPIDOCOOK - Ultralight chromed 4-channel chute tray, Mod.BAGUETTE.GRID
Ultralight chromed 4-channel canalized tray, dim.mm.460x330.

€ 33,45

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

SPC-FOROBAKE

SPIDOCOOK - Micro-perforated aluminum tray, Mod.FORO.BAKE
Micro-perforated aluminum tray, dim.mm.460x330 - UNIT PRICE - Available in PACKAGES of 2 pieces

€ 19,23

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

SPC-FOROSILICO

SPIDOCOOK - Baking tray in siliconised aluminum, Mod.FORO.SILICO
Silicone tray in aluminum, dim.mm.460x330.

€ 36,79

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

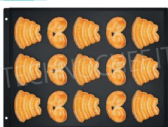
SPC-FOROBLACK

SPIDOCOOK - Micro-perforated aluminum pan with non-stick treatment, Mod.FORO.BLACK
Micro-perforated aluminum pan with non-stick treatment, dim.mm.460x330 - UNIT PRICE - Available in PACKAGES of 2 pieces -

€ 25,94

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

SPC-PANFRY

SPIDOCOOK - Baking tray in special ferro-glazed alloy, Mod.PAN.FRY
Special enameled alloy tray, dim.mm.460x330.

€ 43,49

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

SPC-FAKIRO

SPIDOCOOK - 12 mm thick pan, double surface, Mod.FAKIRO
12 mm thick pan, double surface: smooth and ribbed for double use, dim.mm.460x330.

€ 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.

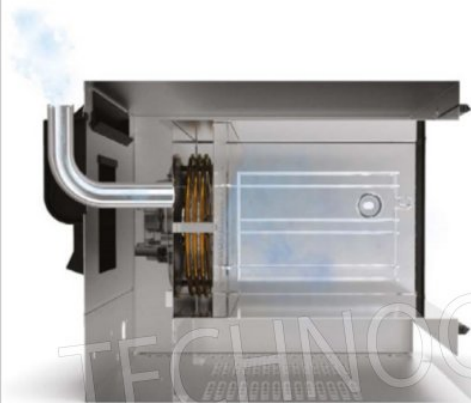


DRY.PLUS

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.





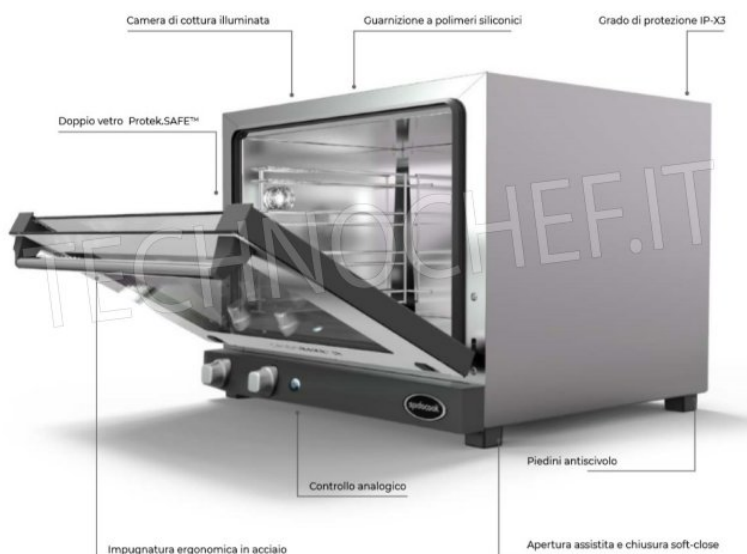
PROTEK.SAFE™ SICUREZZA ED EFFICIENZA

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.



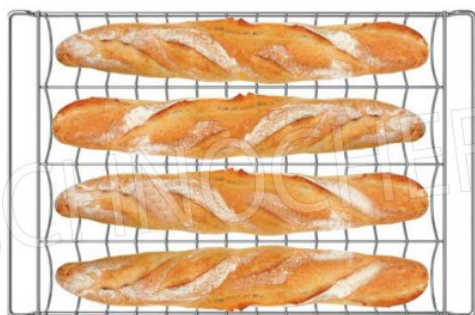
I dettagli contano





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

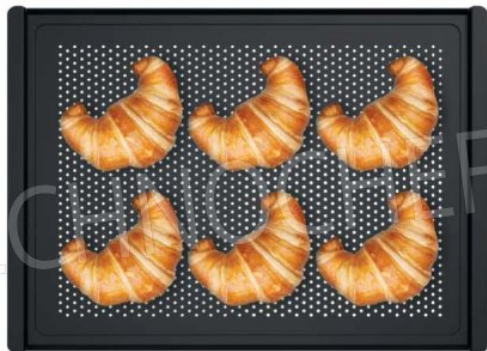
VANTAGGI

- 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