STANDBY MODE

TIMER MODE

1
2
3
4

SPIDOGLASS™

XPRO

spidocook™

We have been developing professional cooking solutions for over 30 years.
Ultimate innovation and timeless Italian design.
Discover the difference with Spidocook.

DESIGN BY PROFESSIONAL

spidocook

GLOBAL BRAND

The leading names in modern catering choose Spidocook professional cooking solutions.

WORLDWIDE PRESENCE

Spidocook is present in over 60 countries around the world.

DESIGNED & CRAFTED

We design and produce every component in Italy.

30
1993 · 2023
of EXPERIENCE

SPIDO**GLASS**™

XPRO

THE BEST, ALWAYS

We know just how important productivity, repeatable cooking results and ease of use are for fast catering.
We aim to standardise every action, making it as rapid as possible while minimising the risks involved.

The Spidoglass XPRO glass ceramic hotplate is the result of over 30 years of experience.

PERFORMANCE

REPEATABLE COOKING RESULTS

PERFECT CONTROL

To keep customers satisfied, service has to be fast, cooking quality uniform, and operation easy. Spidoglass XPRO delivers excellent, repeatable cooking results thanks to its unique characteristics:

DIGITAL TEMPERATURE CONTROL
The last temperature setting is always held in memory, even if the appliance is switched off and on again.
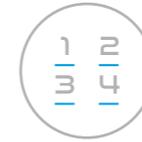
PROGRAMMABILITY
4 cooking programs with different temperature and time settings can be saved and recalled as needed.

TIMER MODE
4 fixed temperature, timer only programs can be saved and recalled.

STANDBY MODE
The appliance can be set to standby during idle times to minimise consumption without switching the hotplate off.

EFFICIENCY

UNPRECEDENTED PERFORMANCE

TIMES

-60%
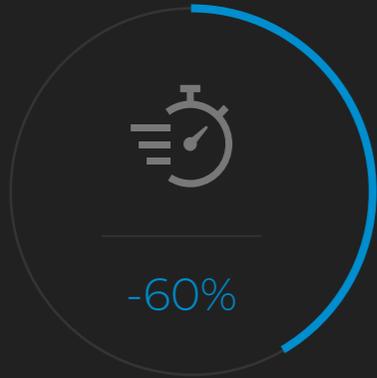
Preheating times are reduced by 60% thanks to an infrared heating system.

CONSUMPTION

kWh

-60%
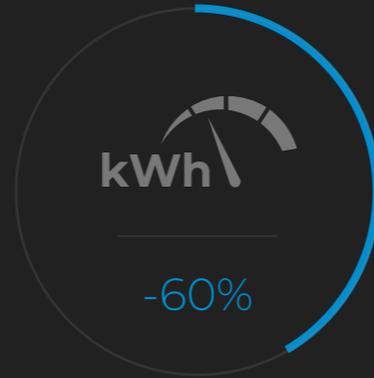
Energy consumption is also reduced by 60% thanks to sophisticated thermal insulation.

CLEANING

5 MIN

Cleaning is quick and easy and can be completed in just 5 minutes thanks to glass ceramic surfaces and special detergent.

MATERIALS

-30%
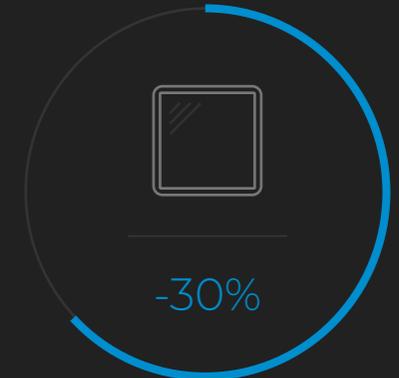
Thanks to strong but lightweight materials, the appliance weighs 30% less than others.

INTUITIVE USER EXPERIENCE

The X.Touch display makes operation extremely easy.
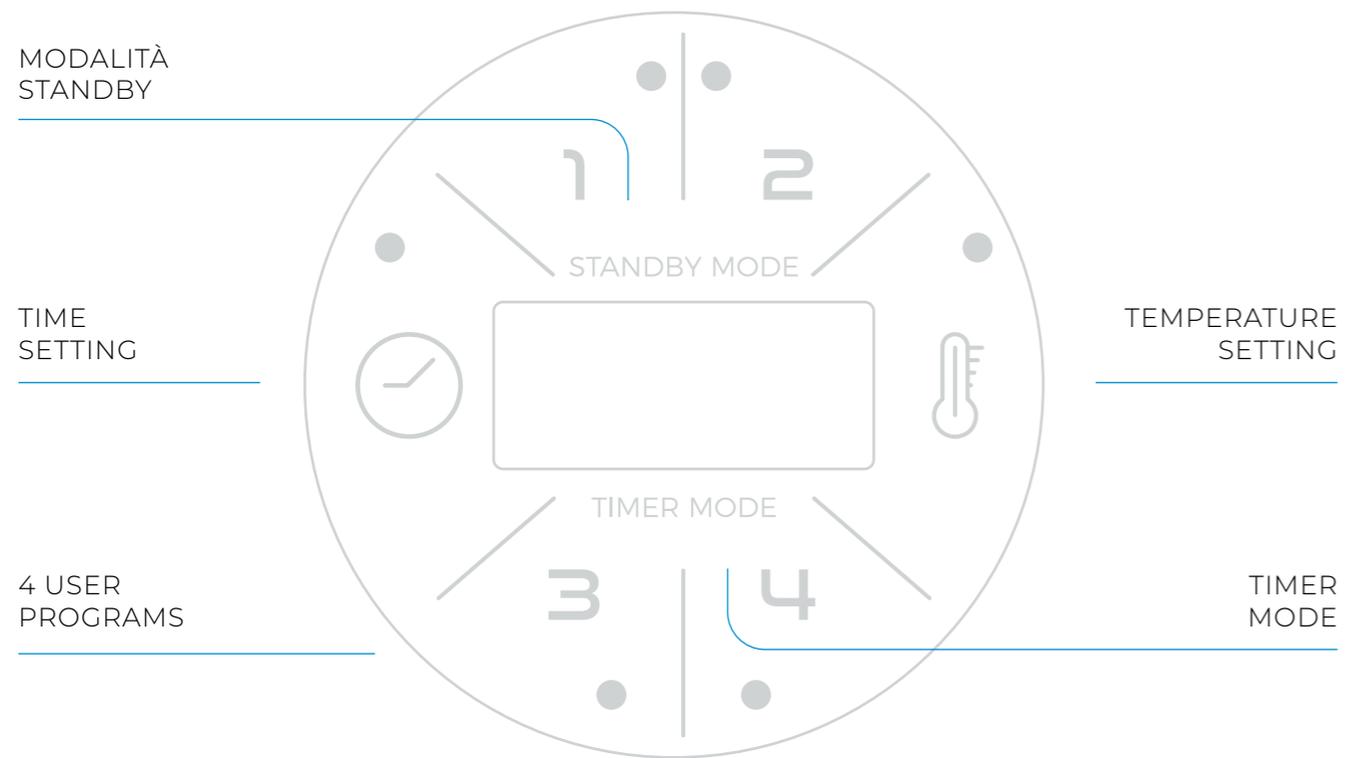
Every second counts when serving customers.
4 custom cooking programs can be selected with a simple click, eliminating adjustment times, ensuring totally repeatable and uniform cooking results, and reducing customer waiting times.

MODALITÀ STANDBY

TIME SETTING

4 USER PROGRAMS

STANDBY MODE

TIMER MODE

TEMPERATURE SETTING

TIMER MODE

SPIDO**GLASS**™
XPRO

MODELS AND TECHNICAL CHARACTERISTICS

Model:	**SP010X**	**SP010XR**	**SP020X**	**SP020XR**
Electrical data:	1,5 kW - 230V	1,5 kW - 230V	3 kW - 230V	3 kW - 230V
Cooking area:	1x (250x250) mm smooth/smooth	1x (250x250) mm ribbed/smooth	2x (250x250) mm smooth/smooth	2x (250x250) mm ribbed/smooth
Max. temperature:	350° C	350° C	350° C	350° C
Control:	Digital	Digital	Digital	Digital
Net weight:	10 kg	10 kg	17 kg	17 kg
Dimensions (WxDxH mm):	331x458x176	331x458x176	619x458x176	619x458x176

TECHNICAL SPECIFICATIONS

Smooth or ribbed glass ceramic surfaces

On/Off button

Steel frame with balanced top section

Removable liquid collection tray

BARS/CAFÉS •

PANINO/HAMBURGER SHOPS •

AIRPORTS •

MOTORWAY SERVICE
STATIONS •

CATERING •

FOOD TRUCKS •

HOTEL •

spidocook™

THE BEST CHOICE
FOR YOUR BUSINESS.

Spidoglass XPRO incorporates the latest cooking technology and is specially designed to boost the efficiency of your fast-food catering business.

30 _of_ EXPERIENCE
1993 - 2023

The solution you have
been looking for

SPIDOGLASS™
XPRO

spidocook™