

SPIDOGLASS

GLASS CERAMIC CONTACT COOKING SYSTEMS



THE BENEFITS OF SPIDOGLOSS



COOKING QUALITY

Uniform heat distribution

The combination of glass ceramic tops an innovative heating system guarantees uniform heat in both the centre and at the sides of the cooking surface and ensures the food's original flavour is maintained.

GLASS CERAMIC

Perfect material for contact cooking, impermeable to smells and tastes

- ✓ RESISTANCE
- ✓ NO SMOKE
- ✓ EASY CLEANING



MAXIMUM VERSATILITY

400°C to cook what you want

The possibility of reaching 400°C allows you to not only heat up panini and toasted sandwiches, but also to cook a wide variety of different food, such as fish, meat, vegetables, eggs etc.



SAVING TIME AND ENERGY

Reduced time by 60% and make annual energy savings of up to 600 kWh

Working speed and thermal efficiency allow savings of up to 60% in the thermal increase times and therefore also in annual energy consumption.

Annual energy consumption 250 days - 300°C 4h working - 2h standby	From room temp. to 300°C Thermal increase time
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425
kWh

4'00"
min

SpidoGlass

1030
kWh

9'27"
min

Traditional systems



EASY CLEANING AND MAINTENANCE

Easy to clean and always ready to use

No smoke during cooking, simple and effective cleaning after use, specific products to maintain maximum performance over time.



SPECIAL HEATING BOX

Non-armoured heating elements that allow cooking without compromise

- ✓ COMBINED HEATING
- ✓ UNIFORM HEAT
- ✓ FAST HEATING



HIGH TEMPERATURES

What the traditional contact grill can't do

- ✓ MAXIMUM VERSATILITY
- ✓ CHEF MENUS
- ✓ WIDE RANGE OF FOOD

 240°C - 300°C

 350°C - 400°C

HIGH EFFICIENCY INSULATION

Efficiency for your business, safety for your team

- ✓ HIGH THERMAL INSULATION
- ✓ QUICK THERMAL INCREASE TIME
- ✓ REDUCED ENERGY CONSUMPTION



MAINTENANCE

Hygiene and cleaning

- ✓ NON-STICK GLASS CERAMIC
- ✓ REMOVABLE TRAY
- ✓ DEDICATED ACCESSORIES

SpidoClean: spray detergent for cleaning the plates and steel structure of SpidoGlass cooking system.



SPIDOGLOSS MEDIUM PLATE

TRANSPARENT SMOOTH SURFACE | SMOOTH BLACK | RIBBED BLACK



MODEL:	Manual: SP015PT	Manual: SP015T
WEIGHT:	13 Kg	13 Kg
POWER:	3 kW	2 kW
FREQUENCY:	50/60 Hz	50/60 Hz
HEATING:	SHB.Plus	SHB
SIZE: (WxDxH)	481 x 457 x 182 mm	481 x 457 x 182 mm
PACKAGING SIZE:	540 x 527 x 254 mm	540 x 527 x 254 mm
AMOUNT PER PALLET:	12	12

POWER



MODEL:	Manual: SP015P	Manual: SP015
WEIGHT:	13 Kg	13 Kg
POWER:	3 kW	2 kW
FREQUENCY:	50/60 Hz	50/60 Hz
HEATING:	SHB.Plus	SHB
SIZE: (WxDxH)	481 x 457 x 182 mm	481 x 457 x 182 mm
PACKAGING SIZE:	540 x 527 x 254 mm	540 x 527 x 254 mm
AMOUNT PER PALLET:	12	12

POWER



MODEL:	Manual: SP015PR	Manual: SP015R
WEIGHT:	13 Kg	13 Kg
POWER:	3 kW	2 kW
FREQUENCY:	50/60 Hz	50/60 Hz
HEATING:	SHB.Plus	SHB
SIZE: (WxDxH)	481 x 457 x 182 mm	481 x 457 x 182 mm
PACKAGING SIZE:	540 x 527 x 254 mm	540 x 527 x 254 mm
AMOUNT PER PALLET:	12	12

POWER



Spidocook S.r.l.



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