

**SPIDOCOOK MEDIUM GLASS CERAMIC PLATE 48.1 x 45.7  
x 18.2 cm 2800 W (smooth/ribbed)**

Manual Medium Plate SP015PR – Black Ribbed Upper Plate / Black Smooth Lower Plate



# SOLUZIONI FOODSERVICE

The SP015PR Manual Medium Plate is a professional contact cooking system with high-performance glass-ceramic tops, designed to offer maximum versatility, efficiency and cooking quality.

Perfect for sandwich shops, burger joints, hotels, caterers, bars, gas stations, and food trucks, this griddle combines advanced technology and high-quality materials to ensure flawless results every time.

## Main features

- SHB™ Plus Technology – Innovative combined contact and infrared radiation heating system, which ensures uniform heat distribution and allows temperatures of up to 400°C.
- Maximum energy efficiency – Thanks to the Protek.Safe™ thermal insulation system, it allows up to 60% savings on preheating times and energy consumption, eliminating heat loss.
- High-quality glass-ceramic surfaces – Non-stick, non-porous, and thermal shock-resistant material, ensuring even cooking and quick, easy cleaning.
- Professional and functional design – Black ribbed upper surface for classic grilling on sandwiches, meat and vegetables, and smooth black lower surface for even and delicate cooking.
- Manual temperature control – Easily adapt to different cooking types and foods.

## Technical specifications:

- Model: SP015PR
- Tabletop dimensions: 1 × 300 × 400 mm
- Voltage: 230 V~ 1N
- Frequency: 50 / 60 Hz
- Electric power: 2.8 kW
- Net weight: 14.9 kg
- Dimensions (WxDxH): 481 × 457 × 182 mm

## Ideal for:

- Hotel
- Food trucks
- Catering services
- Motorway stations and airports
- Sandwich shops and hamburger joints
- Bars and cafes