

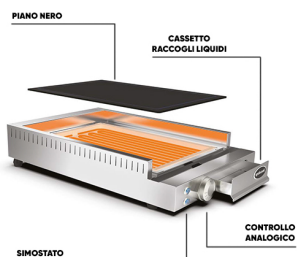
SMOOTH SINGLE SPIDOCOOK FRYTOP cm.39.8x65.4x12.8 2800 W

SP200 Double Glass Ceramic Fry Top – High-Performance Professional Cooking



vedi prodotto online

CODICE: SP200
MARCA: SPIDOCOOK



SOLUZIONI FOODSERVICE

Discover the SP200 Single Glass Ceramic Fry Top, the ideal professional cooking system for those looking for high performance, versatility and consistent quality in the kitchen.

Perfect for sandwich shops, burger joints, restaurants, beach kiosks, and food trucks, this fry top combines advanced technology and the highest quality materials to ensure excellent results in every preparation.

Main features:

- SHB™ Plus Technology – Combined contact and infrared radiation heating system, which ensures uniform heat distribution and allows temperatures of up to 400°C to be reached.
- Energy and time savings – Up to 60% reduction in preheating times for greater operating efficiency.
- Even, high-quality cooking – Ideal for a wide range of foods: toast, sandwiches, meat, fish, vegetables, eggs and much more.
- Glass-ceramic surfaces – Non-stick, non-porous, thermal shock-resistant material that ensures easy cleaning and prevents the absorption of odors or flavors.
- Double independent cooking zone – Two 280 x 440 mm hobs, for flexible and simultaneous management of different preparations.

Technical specifications

- Model: SP300
- Tabletop dimensions: 1 × 280 × 440 mm
- Voltage: 230 V~ 1N / 400 V~ 3N
- Frequency: 50 / 60 Hz
- Electrical power: 2.5 kW
- Net weight: 10 kg
- Dimensions (WxDxH): 654 × 398 × 129 mm

Ideal for

- Sandwich shops
- Hamburger
- Restaurants
- Beach kiosks
- Food trucks