



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
SPC-CALDOBAKES3	Electric convection oven with fan, for GASTRONOMY and PASTRY, capacity 3 trays of mm 342x242, adjustable temperature from 30°C to 260°C, manual controls, AIR.PLUS and DRY.PLUS technology, V.230/1, Kw.2.7, Weight 16 Kg, Dim.mm.480x523x402h	€ 534,43 <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 and confectionery cooking processes ;**
- **capacity 3 trays of 342x24 mm 2, pitch 70 mm;**
- ergonomic steel handle;
- **adjustable temperature from 30°C to 260°C;**
- thanks to **AIR.PLUS technology** it achieves uniform 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 for a dry and well-structured interior and a crunchy and crumbly external surface;
- **double-glazed door** equipped with the **Protek SAFE** system which guarantees the minimum temperature outside;
- **illuminated cooking chamber ;**
- assisted opening and soft-close;
- silicone polymer gasket;
- IP-X3 protection class;
- non-slip feet.

AIR.PLUS - COOKING UNIFORMITY WITHOUT COMPROMISE

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

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

DRY.PLUS - CRISPY ON THE OUTSIDE AND SOFT ON THE INSIDE

When baking leavened products, the presence of humidity during the final stages of baking can compromise the achievement of the desired result. DRY.Plus technology allows you to expel humid air from the baking chamber released by baked products.

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

PROTEK.SAFE - SAFETY AND EFFICIENCY

Protek.SAFE technology is part of the NON.STOP EFFORTS program with the which SPIDOCOOK is committed to minimising the environmental impact of its 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 dispersion and a cooking temperature that is always perfect.



Accessories/Optional :

- Aluminum pan
- Chrome pan

CE mark**Made in ITALY****TECHNICAL CARD**

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	2,7
net weight (Kg)	16
gross weight (Kg)	19
breadth (mm)	480
depth (mm)	523
height (mm)	402

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
SPC-CHROMOGRID 	SPIDOCOOK- Chromed baking tray, Mod.CHROMO.GRID Chrome tray, diam.342x242mm.	€ 15,78 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
SPC-BAKE 	SPIDOCOOK- Aluminum baking tray, Mod.BAKE Aluminum baking tray, diam.mm.342x242 - UNIT PRICE - Can be purchased in PACKS of 2 pieces	€ 15,81 <i>VAT excluded</i> 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.

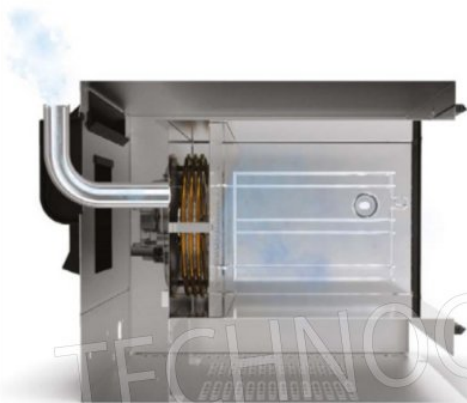


DRY.PLUS

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 un disperimento del calore minima e una temperatura di cottura sempre perfetta.



I dettagli contano

