

SP 200

MODEL

SPIDOFLAT SP200

- **Black smooth surfaces**

- **Max. temperature 400°C**

- **Manual Control**

- **Glass ceramic**



DESCRIPTION

Professional Contact Cooking System with Glass Ceramic plates, suitable for cooking a wide array of different foods, as such: toast, sandwich, meat, fish, vegetables, eggs, etc.

High quality cooking result thanks to heat distribution uniformity and use of shock resistance, non-stick, non-porous and impermeable to smells and tastes Glass Ceramic Cooking Surfaces.

High versatility of use thanks to **SHB™ Plus** technology which allows combined heating (contact + infrared) and high cooking Temperature setting.

Up to 60% saving in Preheating Time thanks to **SHB™ Plus**.

STANDARD COOKING FEATURES

SETTINGS:

- Manual Control
- Temperature Set: 120 °C – 400 °C.

STANDARD TECHNICAL FEATURES

- **Double Black Smooth Glass Ceramic cooking plates**
1 280x440 mm.
- Steel Case
- 4 Non-Slip Feets
- Removable Dip Tray
- Energy regulator (Simostath)
- Temperature and Energy Regulator LED lights

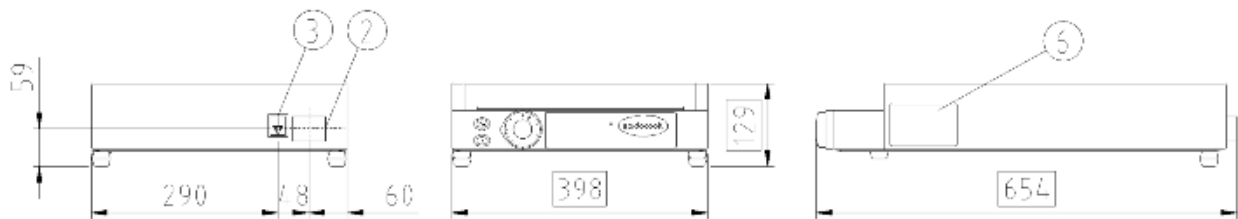
ACCESSORIES

- **METAL SCRAPER**
Metallic scraper for Glass Ceramic Surfaces (included)
- **SPIDO CLEAN SPRAY DETERGENT**
750 ml Spray Detergent for Glass Ceramic and Steel Surfaces (to be purchased separately)



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Views
Connection positions
Dimensions and Weights
Installation requirements
Power supply



CONNECTION POSITIONS

2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat

INSTALLATION REQUIREMENTS

Installations must conform to all local electrical systems, specifically minimum wire gauge required for field connection, hydraulic and ventilation codes.

DIMENSIONS AND WEIGHT

Width	654 mm
Depth	398 mm
Height	129 mm
Net Weight	10 Kg

POWER SUPPLY

	STANDARD
Voltage	230 V
Phase	1PH+N+PE
Cycle	50-60 Hz
Power	2,5 kW
Maximum Amp Draw	11 A
Power cable requirement	H07RN-F 3G 1.5 mm ²
Cord diameter	10 mm
Plug	SCHUKO

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Wiring diagrams

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