

# CALDO LUX™

Cook&Hold oven



**spidocook™**



GASTRONOMIC LOW-TEMPERATURE COOKING OVEN

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CALDOLUX™ Cook & Hold is a static oven for Low Temp Cooking (max 120°C) and Hold (max 100°C), with full cycle up to max 10+10 hrs. CALDOLUX™ use allows maximum return on investment, thanks to greater yield, energy efficiency, reduced labour and intelligent use of space.

# The benefits of Cook&Hold ovens



## COOKING QUALITY Low-temperature cooking

The COOK function (max 120°C) allows you to cook slowly, gradually enhancing the softness of the meat and reducing weight loss. Thanks to the core probe you can always obtain juicy, evenly cooked food.



## FAST SERVICE Food always ready to be served

The holding function (HOLD) keeps the food inside the cooking chamber at the ideal temperature for its consumption. Food always ready to be served.

# Qualitative advantages

CALDOLUX™ works with little or no air movement, creating a gentle and uniform heat that surrounds the product to cook and hold it at a safe temperature. It first cooks food to a precise and uniform temperature; then gently holds it for hours upon hours. The “hold” mode allows a natural maturing phase, which locks in moisture and flavor, keeping your menu items at that just-cooked quality and precise serving temperature.

## Cooking Uniformity

Low-temperature cooking, thanks to time and temperature control, allows to achieve the optimum point of doneness and forget about overcooking foods which would lead them to lose flavor, texture and nutritional value.

Your steaks will never be over or under-always just right



## Tenderness

Low-temperature cooking retains enzymes and the hold cycle promotes natural chemical action to tenderize the meat in the oven. The lower the temperature food is cooked, the greater the moisture content is retained. More moisture retained means more water, enzymes, carbohydrates, and minerals remain intact, resulting in a more tender product with a better food texture.

It is perfect for meats with little connective tissue.



# Quantitative advantages



## Higher profits

Low Temp cooking stimulates high-yield roasting, moisture, flavor, and even nutrition. This method of cooking offers not only greater quality of cooked food, but also enhanced savings and profits for the operator. In large volume kitchens, saving 10-20% on product yield means extra portions per roast. These extra servings add up and quickly turn into profits.

The use of these cooking techniques produces results that are unattainable with traditional convection ovens.

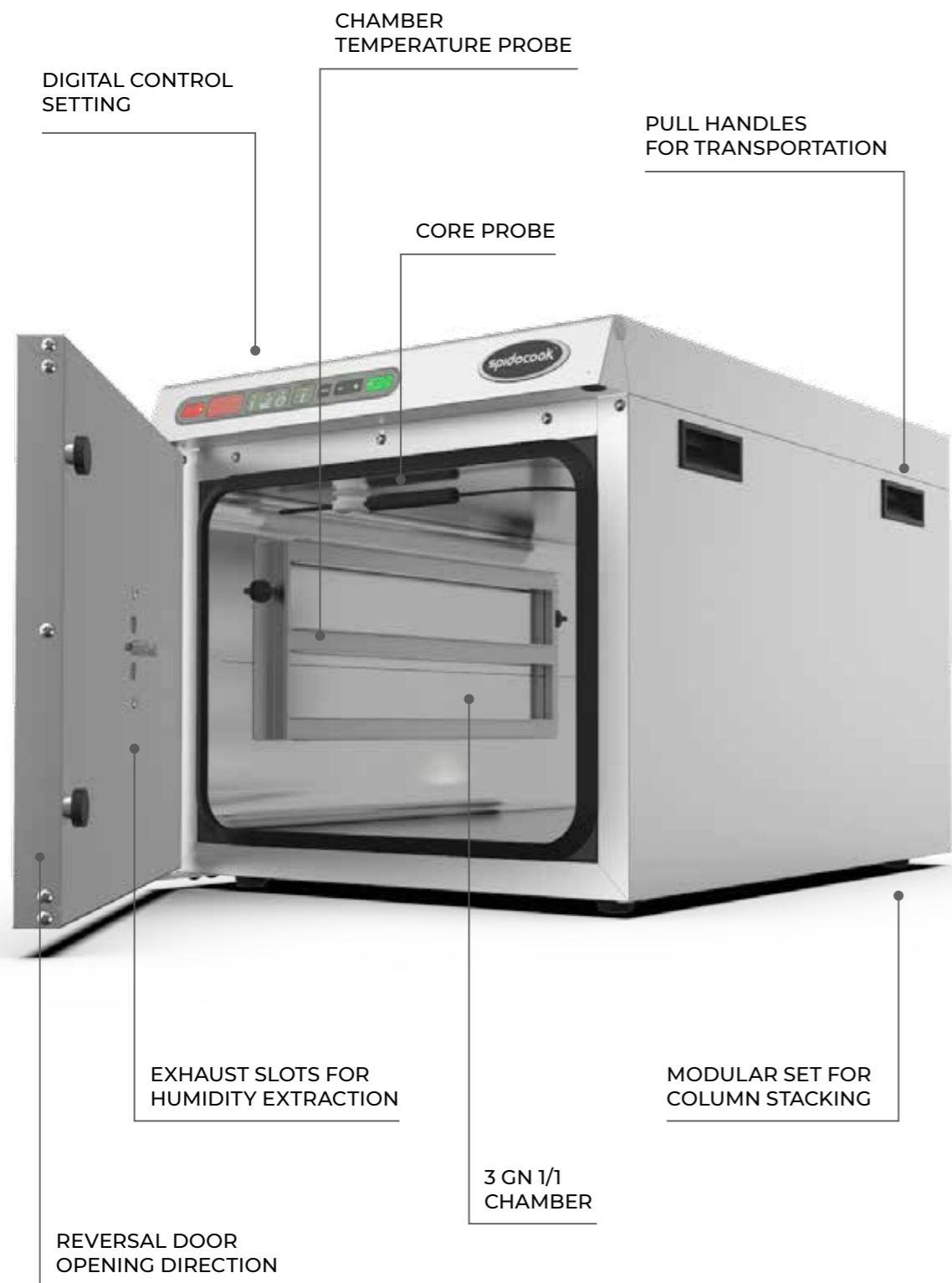


## Lower energy consumption

The Caldolux oven runs at a lower temperature and therefore requires less energy than typical ovens. In restaurants that require an electric demand fee, utilizing overnight cooking offers even more of an expense advantage. Since the unit is cooking at a low temperature (below 120°C), the use of a hood is not required.

This gives larger kitchens the flexibility to save on space and the expense of having to purchase extra ventilation hoods.

# Details make the difference



## Move and connect it everywhere

Four handles make it very easy to move; in this way you can cook or hold food at the ideal consumption temperature everywhere.

## Automatic temperature maintenance

The core probe recognizes when the cooking ends and lets the oven automatically switch to the holding phase with the previously set temperature.

## Excess humidity management

The exhaust slots, both at the front (adjustable) and at the bottom of the chamber (always open), allow for excess humidity to be expelled.

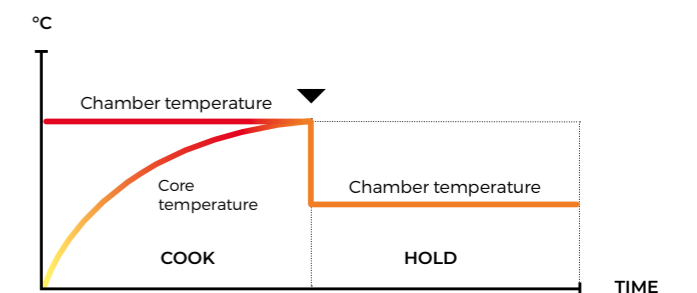
# Digital control



## EASY AND ALWAYS READY TO USE

For each cooking cycle, select the chamber temperature and then decide when the cooking will end.

At the end of the cooking process, the oven automatically switches to the holding phase at set temperature (max. 100°C) keeping your food warm and ready at all times.



# High performance in compact dimensions



## HIGH PERFORMANCE AND COMPACT DIMENSIONS Versatile and modular

With CALDOLUX you can build real cooking and holding stations stacking one or more slow-cooking ovens. This solution allows you to cook at the same time foods that require different cooking times and temperatures.

You will also be able to better manage the workload using one or both ovens.

The door opening direction can be easily changed at any time.

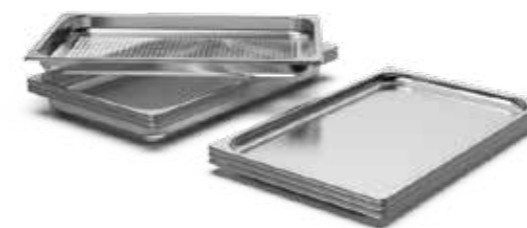
# Models, data and accessories

## CALDOLUX™



COOK AND HOLD OVEN	
SCH 030	
Capacity	N.°3 GN 1/1
Distanza teglie	67 mm
Voltage	230 V ~ 1N
Frequency	50 / 60 Hz
Power	0,76 kW
Cooking maximum temperature	120 °C
Holding maximum temperature	100 °C
Dimensions (w x d x h)	436 x 645 x 409
Packaging dimensions (w x d x h)	530 x 720 x 480
Net weight	21Kg
Gross weight	23 Kg
EAN Code	8029212015826
Qty per pallet	8

## Trays and grids



ORIGINAL TRAYS		
	Model	High
Stainless steel GN 1/1 tray	TG 805	h 20 mm
Stainless steel GN 1/1 tray	TG 815	h 40 mm
Stainless steel GN 1/1 tray	TG 825	h 65 mm
Perforated stainless steel GN 1/1 tray	TG 810	h 20 mm
Perforated stainless steel GN 1/1 tray	TG 820	h 40 mm
Perforated stainless steel GN 1/1 tray	TG 830	h 65 mm
Stainless steel GN 1/1 at grids	GRP 806	h 40 mm



**spidocook**<sup>TM</sup>  
PROFESSIONAL BY DESIGN

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