

# CALDOBAKE™

Electric convection ovens



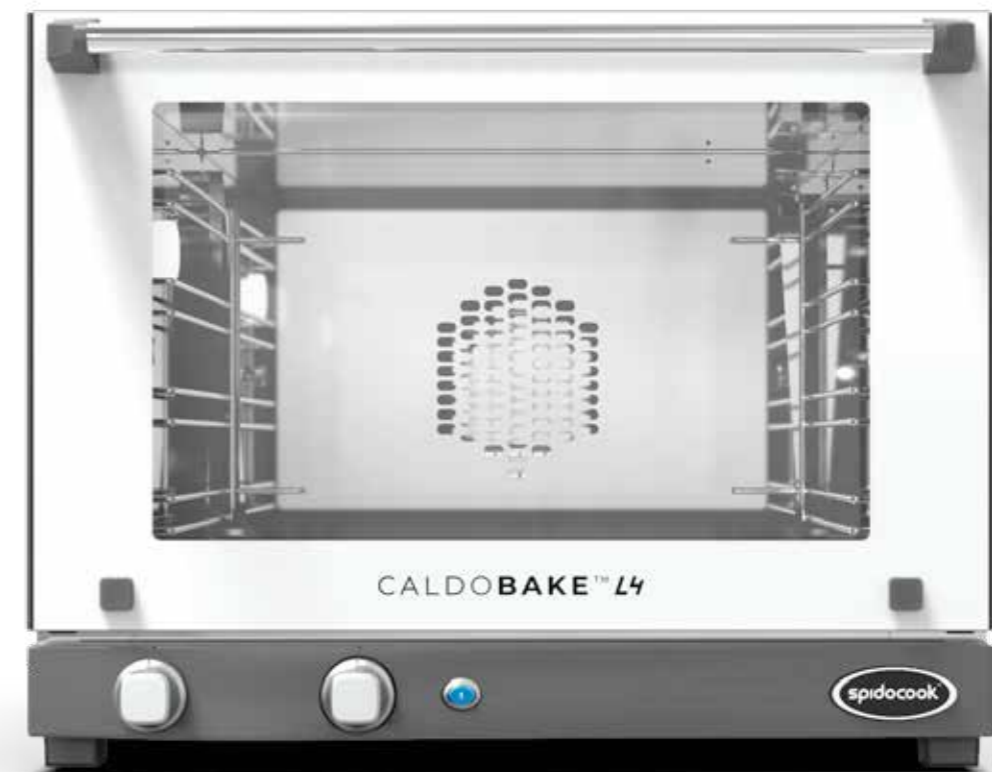
**spidocook™**

COMPACT OVEN FOR PASTRY AND BAKERY



# CALDOBAKE™

ELECTRIC CONVECTION OVENS



There is no room for error in professional food service. Spidocook™ knows it and provides ovens and services that are designed to meet the most ambitious quality and business challenges.

# Cooking quality



## UNIFORM BAKING

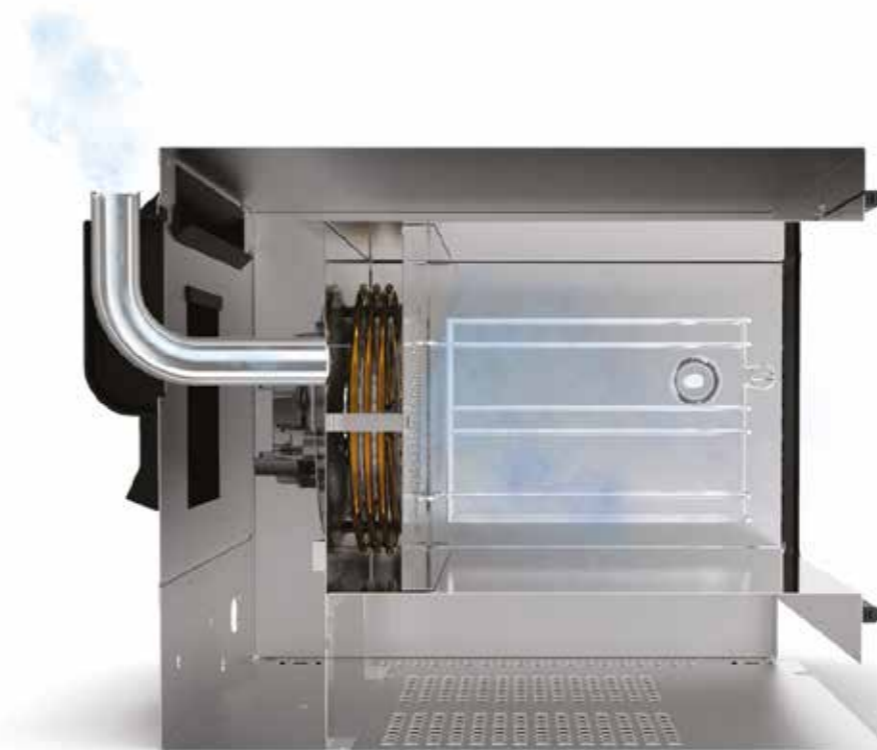
The AIR.Plus technology ensures perfect uniformity within every single pan, on all trays, from the top one to the bottom one.

## AIR.PLUS

### UNIFORM BAKING WITHOUT COMPROMISE

Air is the medium for the heat transmission and thereafter the means to bake products. The performance of air flow is fundamental to obtain uniformity of baking in all the points of the single tray and in all the trays. For this reason the air flow inside the chamber plays a leading role in the design of all CALDOBAKE™ ovens.

The AIR.Plus technology has been designed by Spidocook™ to obtain perfect distribution of the air and heat inside the baking chamber. At the end of the baking, thanks to the AIR.Plus technology, foods have a uniform external color and their consistency will remain intact for several hours.



## DRY.PLUS

### TEXTURE AND SHAPE CRUNCHY OUTSIDE, SOFT INSIDE

The presence of humidity during the last phases of the baking of leavened products can compromise the achievement of the desired result. DRY.Plus technology allows the rapid extraction of the humidity from the baking chamber released by the food.

DRY.Plus technology ensures the texture of the baked products, allowing to obtain a dry and well structured internal structure and a crisp and crumbly external surface.

# Maximum versatility

## Innovative and functional

The innovative Baking Essentials pans and grids allow the ability to deal with all types of baking, otherwise only possible with additional professional equipment, for example traditional pizza ovens or static pastry ovens.

### FORO.BAKE

Perforated aluminium tray

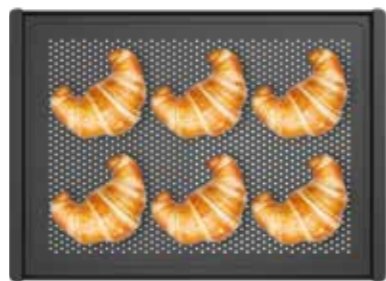


Ideal for Frozen bread and pastries

Advantages  
Perforated surface for better transpiration  
Ultra low edge for maximum baking uniformity

### FORO.BLACK

Non-stick perforated aluminium tray



Ideal for Frozen bread and pastries

Advantages  
Baking parchment is not required  
Ultra low edge for maximum baking uniformity

### BAKE

Aluminium tray



Ideal for Frozen bread and pastries

Advantages  
Thin tray for rapid heat exchange  
Ultra low edge for maximum uniformity

### PAN.FRY

Enamel coated tray



Ideal for Food regeneration

Advantages  
2 cm deep for a greater capacity  
Possibility to contain liquids or seasoned food

### BAGUETTE.GRID

Ultralight chromium plated tray to bake 4 large baguettes.



Ideal for Frozen baguettes, frozen sandwich baguettes

Advantages  
Bake up to 10 mini-baguettes in 18 min  
Max. heat distribution for quick baking

### FAKIRO™

12 mm thick aluminium tray, at on one side and ribbed on the other



Ideal for Pizza, focaccia, bread, sandwiches

Advantages  
Focaccias and sandwiches heated in just 3 min  
12 mm thick for stone baked effect

### FORO.SILICO

Silicon aluminium tray



Ideal for Frozen bread and pastries

Advantages  
Baking paper not necessary  
Ultra-low edges for improved air circulation

## BAKING ESSENTIALS

### ESSENTIAL FOR YOUR DAILY PRODUCTION

Within the Spidocook™ research applied to the baking process we could not miss particular attention to accessories and equipment needed to increase the versatility of the oven for your everyday use. There is a Baking Essentials solution for each type of product: from croissants to pizzas, from biscuits to a salt cake.

### CALDOBAKE™ L3/L4 460X330



BAKE TG 305



FORO.BAKE TG 310



FORO.BLACK TG 330



FORO.SILICO TG 315



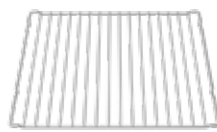
FAKIRO™ TG 335



PAN.FRY TG 350



BAGUETTE.GRID GRP 310



CHROMO GRID GRP 305

### CALDOBAKE™ S3 342X242



BAKE TG 205



CHROMO GRID GRP 205

## PROTEK.SAFE™

### SAFETY AND EFFICIENCY

Protek.SAFE™ technology is a part of the NON.STOP effort program to reduce to a minimum the environmental impact of the ovens and the baking process that within them are made.

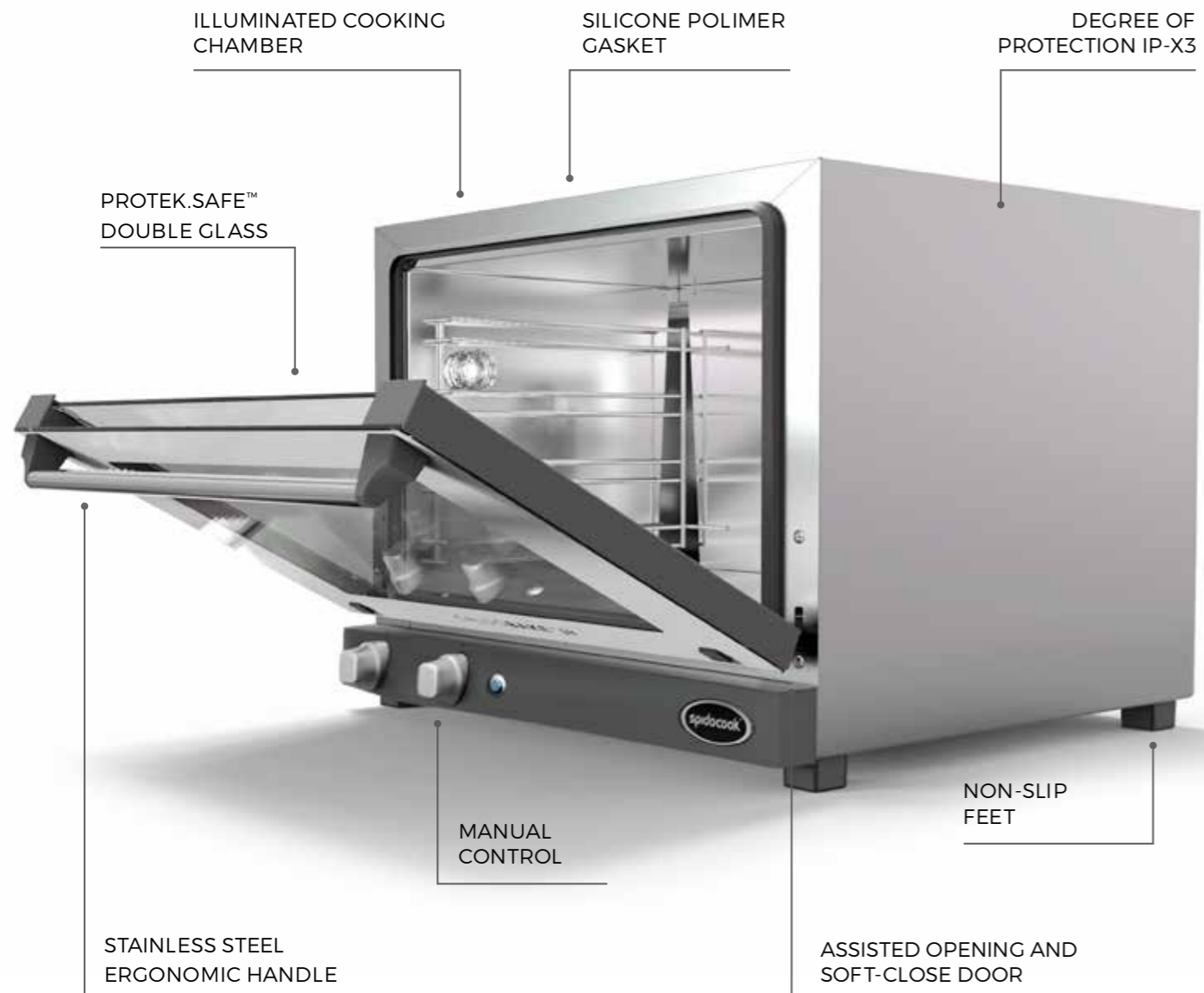
This technology eliminates any unneeded energy loss to optimize the use of energy and to contribute to the environmental compatibility of the baking process performed in the CALDOBAKE™ ovens. The unique design of the oven, the double glass door and the high isolation of the baking chamber ensure a minimum heat loss, an always perfect baking temperature and cold external surfaces for a safer and more efficient working environment.



260°C

60°C

# Details make the difference



# Models and data

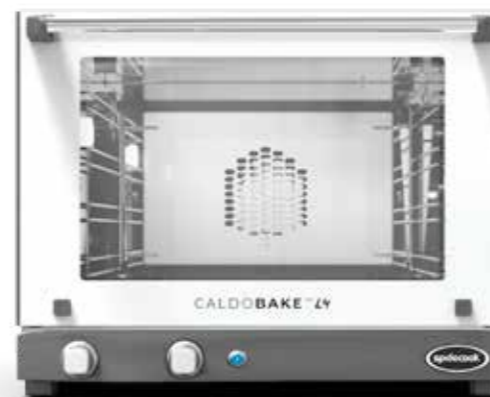
## CALDOBAKE™



CALDOBAKE™ S3	
	SF 003
Capacity (mm)	3 - 342x242
Pitch	70 mm
Voltage	230 V- 1N
Frequency	50 / 60 Hz
Power	2.7 kW
Maximum temperature	30 °C - 260 °C
Dimensions w x d x h (mm)	480x523x402
Packaging dimensions w x d x h	610x520x418
Net weight	16 Kg
Gross weight	19 Kg
EAN Code	8029212016106
Qty per pallet	10



CALDOBAKE™ L3	
	SF 013
Capacity (mm)	3 - 460x330
Pitch	70 mm
Voltage	230 V- 1N
Frequency	50 / 60 Hz
Power	2.7 kW
Maximum temperature	30 °C - 260 °C
Dimensions w x d x h (mm)	600x587x402
Packaging dimensions w x d x h	668x640x418
Net weight	20 Kg
Gross weight	23 Kg
EAN Code	8029212016113
Qty per pallet	8



CALDOBAKE™ L4	
	SF 023
Capacity (mm)	4 - 460x330
Pitch	75 mm
Voltage	230 V- 1N
Frequency	50 / 60 Hz
Power	3 kW
Maximum temperature	30 °C - 260 °C
Dimensions w x d x h (mm)	600x587x472
Packaging dimensions w x d x h	668x640x488
Net weight	22 Kg
Gross weight	25 Kg
EAN Code	8029212016120
Qty per pallet	8



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

**Spidocook™ S.r.l.**

Via dell'Artigianato n°2  
35010 Vigodarzere (PD) Italy  
[info@spidocook.com](mailto:info@spidocook.com)  
[www.spidocook.com](http://www.spidocook.com)

L1787A0.D00 - Printed: 10-2019

All images used are for illustrative purposes only  
All features indicated in this catalogue may be subject to change and could be updated without notice.