

SP 200

Project	
Item_	
Quantity_	
Date_	

MODEL	Black smooth surfaces		lax. temperature 00°C
SPIDOFLAT SP200	Manual Control	• G	Blass 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.

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)

STANDARD TECHNICAL FEATURES

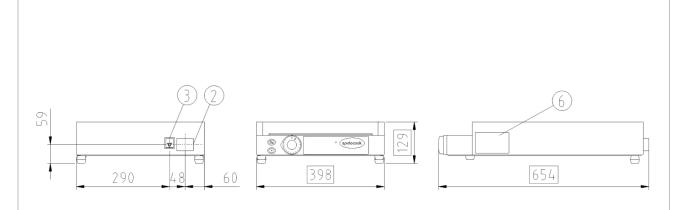
- Double Black Smooth Glass Ceramic cooking plates
 - 1 280x440 mm.
- Steel Case
- 4 Non-Slip Feets
- Removable Dip Tray
- Energy regulator (Simostath)
- Temperature and Energy Regulator LED lights

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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	

DIMENSIONS AND WEIGHT		
Width	654 mm	
Depth	398 mm	
Height	129 mm	
Net Weight	10 Kg	

INSTALLATION REQUIREMENTS

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

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

