spidocook™
PROFESSIONAL BY DESIGN

Project_____

Item_____

Quantity_____

Date_____

SAP 300

MODEL **SPIDOFLAT** SAP300	• **Black smooth surfaces**	• **Max. temperature 752 °F**
	• **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 (2)
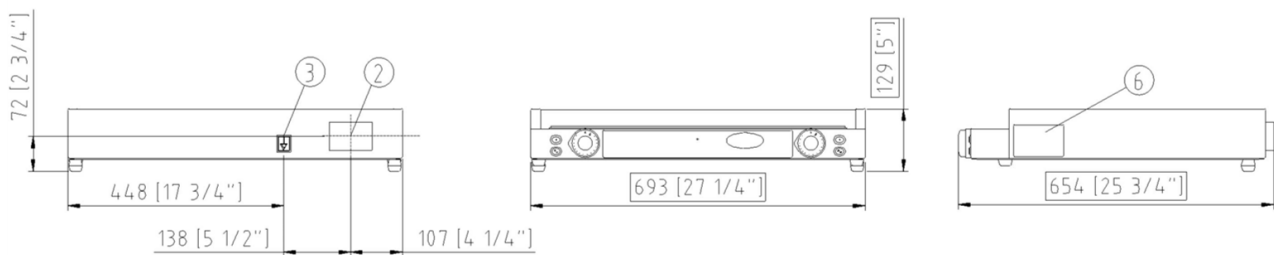- Temperature Set: 248 °F – 752 °F.

STANDARD TECHNICAL FEATURES

- **Double Black Smooth Glass Ceramic cooking plates**
  n° 2 11"x17 3/10" in
- 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)

MET c us   NSF®

We reserve the right to make technical improvements - October: 2018

Spidocook S.r.l.   Via dell'Artigianato n°2 - 35010 Vigodarzere PD - Italy - Tel. **+39 049 702158** – info@spidocook.com   Pag. 1 / 3

spidocook™
PROFESSIONAL BY DESIGN

SAP 300

SAP 300

CONNECTION POSITIONS

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

DIMENSIONS AND WEIGHT

Width	27 ¾"
Depth	25 7/10"
Height	5"
Net Weight	37,5 lb

INSTALLATION REQUIREMENTS

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

POWER SUPPLY

	OPTION A	OPTION B	OPTION C
Voltage	208 V	240 V	240 V
Phase	1PH+N+PE	1PH+N+PE	3PH+PE
Frequency	60 Hz	60 Hz	60 Hz
Power	4.1 kW	5.5 kW	5.5 kW
Maximum Amp Draw	19 A	23 A	12 A
Power cable requirement	SJTO 3 x AWG12	SJTO 3 x AWG12	SJTO 4 x AWG14
Plug	not available	not available	not available

spidocook™
PROFESSIONAL BY DESIGN

SAP 300

Wiring diagrams

POWER SUPPLY - CONNECTION DIAGRAM

ED1374A

380-415V ~ 3PH + N + PE 50/60Hz

220-240V ~ 1PH + N + PE 50/60Hz

220-240V ~ 3PH + PE 50/60Hz