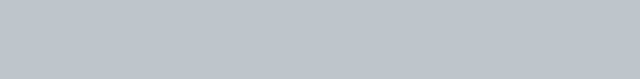


Chicken-Spits



CE

5 star quality through technology



Cb is proud to present its new line of Single spit movement and Planetary movement chicken-spits, **CE** certified for all European Community countries. This new line of chicken-spits has undergone a series of quality tests in order to obtain the **CE** certification valid in all EU countries. This allowed us to further improve our recognized quality standard and led us reach top levels of quality and reliability.

“Our Gas Chicken-Spits have been tested by the German Institute in charge for **CE** certification release. The number of approval 0085 is marked on the rating plate”.

We are convinced that the quality and variety of our new models will satisfy all your space and cooking requirements.

We wish you a successful work!!!



Planetary chicken-spits

The key element of these Chicken-spits is the planetary movement. This system is featured by a central shaft around which rotates a number of satellites gears equivalent to the number of rods. These mechanism transmits the motion to the rods by means of cutted gears supported by special ball-bearings. The bearings are lubrified with a special high-temperature resistant lub-grease. The shaft is driven by an industrial gearmotor with direct gearing which allows also a partial use of the machine without compromising the mechanics and the final cooking results. The planetary movement grants the uniform cooking of food like chicken, roast, roast-beef etc.

Planetary chicken-spits (Gas)

Mod.P 7-5(20 chickens) is the smallest of our gas planetary chicken-spits and thanks to its reduced size it can easily be installed in the most narrow places. Other models are P10-4(24 chickens); P10-5(30 chickens); P10-6(36 chickens). Each model is provided with a burner positioned in such a way that the food can all time be checked during cooking also from the rear side of the equipment. The heat is uniformly released thanks to the firebricks placed above the burner, allowing to

reach perfect cooking results. The burners designed for our chicken-spits can be fueled by two different gases (LPG and methane) just by changing the fuel nozzles. The access to the control mechanism for ordinary maintenance and check is easily performed by removing the right side case. To facilitate the loading and unloading of the chicken on the spits a pull out type shelf is used. The shelf is placed under the fat recovery basins. On demand we supply our clients special grids for

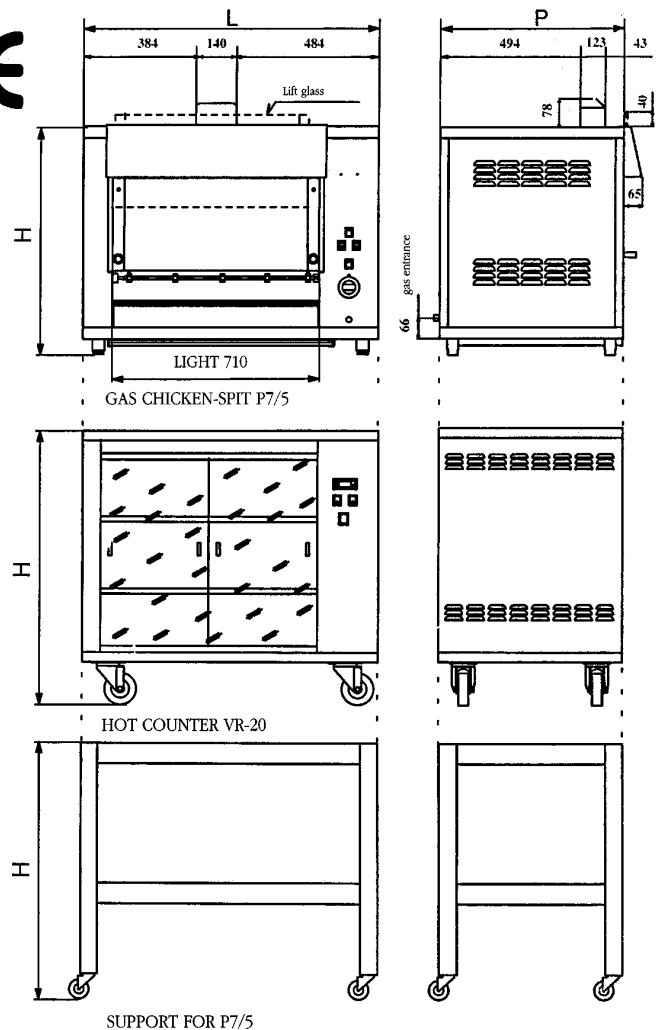
MODEL	SPITS	CHICKENS	WIDTH L mm	DEPTH P mm	HEIGHT H mm	VOLTAGE	POWER	POWER		WEIGHT
								MAX	MIN	
P7/5 GAS	5	20/25	1008	660	840	230V ~	180 Watt	kW 9	kW 5	kg 115

MODEL	SHELFS	TEMPERATURE	WIDTH L mm	DEPTH P mm	HEIGHT H mm	VOLTAGE	POWER	WEIGHT
VR - 20	2	0° ÷ 90° C	1008	660	955	230V ~	kW 1.8	kg 74
SUPPORT FOR P7/5	1	-	1008	660	905	-	-	kg 18

Mod. P7/5 (20/25P)



Mod. VR-20



Chicken, roast, roast-beef and chicken legs: - Grid for Roast - Grid for portions - Basket grid - Special closed basket grid. With all models we always provide the central rod of the chicken-spit for cooking pork kebab meat. The rod must be clamped with two special clamps supplied on demand. All models are provided with an internal lighting that allows to check the cooking process at all the time. It is possible to

combine these models with the hot-counters Mod. VR. Hot counters with air circulation and electronic device for cooked food preserving temperature control. NB.: The article 327 of the D.P.R., dated 26 March 1980 states that the preserving temperature of cooked food must be within +60°C and +65°C. As an alternative to the hot counter we propose a stainless steel made movable support.

MODEL	SPITS	CHICKENS	WIDTH L mm	DEPTH P mm	HEIGHT H mm	VOLTAGE	POWER	POWER		WEIGHT
								MAX	MIN	
P10/4 GAS	4	24/28	1300	660	840	230V ~	180 Watt	kW 13,5	kW 6	kg 140
P10/5 GAS	5	30/35	1300	660	840	230V ~	180 Watt	kW 13,5	kW 6	kg 140
P10/6 GAS	6	36/42	1300	730	910	230V ~	180 Watt	kW 13,5	kW 6	kg 160
P10/8 GAS	8	48/56	1300	800	980	230V ~	180 Watt	kW 13,5	kW 6	kg 180

MODEL	SHELFs	TEMPERATURE	WIDTH L mm	DEPTH P mm	HEIGHT H mm	VOLTAGE	POWER	WEIGHT
VR-24/30	2	0° ÷ 90° C	1300	660	955	230V ~	kW 1.8	kg 95
VR-36	2	0° ÷ 90° C	1300	730	885	230V ~	kW 1.8	kg 85
VR-48	1	0° ÷ 90° C	1300	800	815	230V ~	kW 1.8	kg 85
SUPPORT FOR P10/4 - P10/5	1	-	1300	660	905	-	-	kg 22
SUPPORT FOR P10/6	1	-	1300	730	905	-	-	kg 21
SUPPORT FOR P10/8	1	-	1300	800	905	-	-	kg 22

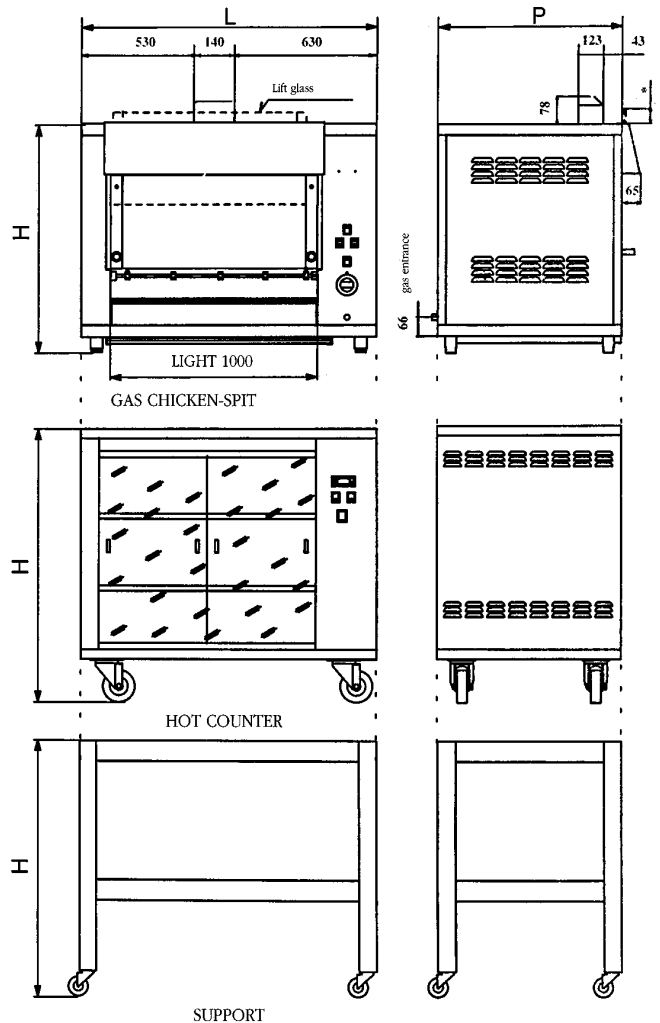
*= 40 for P10/4 - P10/5
 *= 100 for P10/6
 *= 175 for P10/8



Mod. P10-8 (48/56 P)



Mod. VR-48



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even are the models of our electric planetary chicken-spits, the smallest one is Mod.P7-5 (20 chickens) which can easily be installed in the most narrow places thanks to its reduced size. Other models are: P10-4 (24 chickens); P10-5 (30 chickens); P10-8 (48 chickens); 2/P10-6 (72 chickens); 2/P10-8 (96 chickens). Each model is provided with three "incoloid" made electrical resistances placed on the upper part of the chicken-spits inserted in an appropriate reflecting parable.

Electric chicken-spits

Taking advantage of the reflected infrared rays the resistances maximize their power allowing the food to reach the perfect cooking and golden colour. The positioning of the resistances in the upper part of the equipment allows the potential client a complete view over the chickens and makes them appearing more appealing and appetizing. On the control panel a three positions switch (pos.0=off - pos.1=2 resistances on - pos.3= all 3 resistances on)allows a better control of the

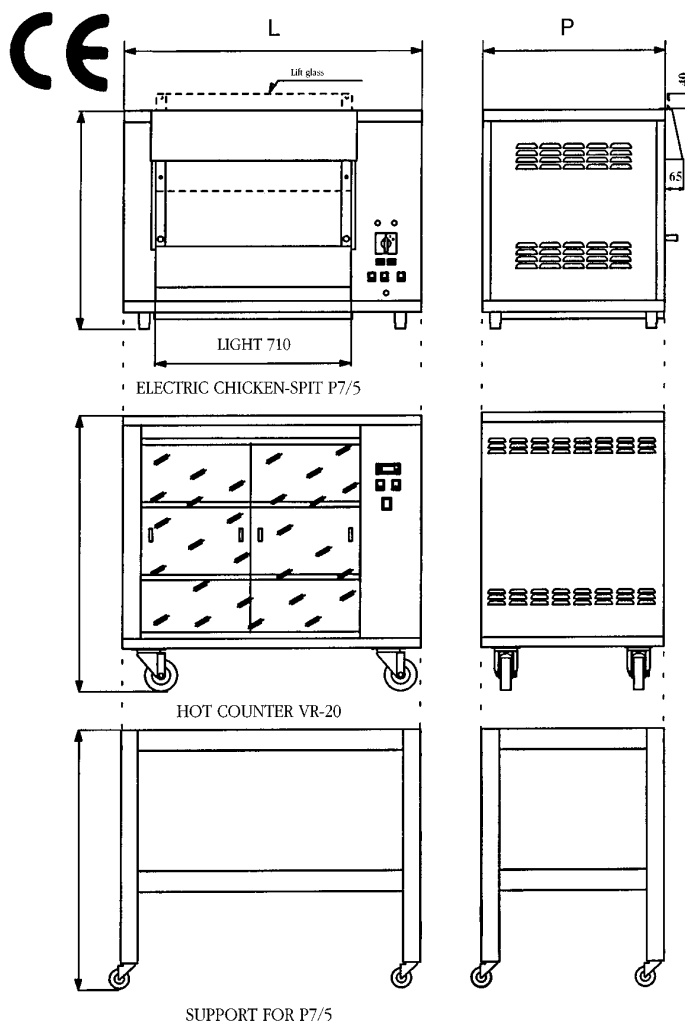
MODEL	SPITS	CHICKENS	WIDTH L mm	DEPTH P mm	HEIGHT H mm	VOLTAGE	POWER		WEIGHT
							MAX	MIN	
P7/5 ELECTRIC	5	20/25	1008	660	790	230V ~ 230V 3~ 400V 3N~	kW 7,3	kW 4,6	kg 100

MODEL	SHELFS	TEMPERATURE	WIDTH L mm	DEPTH P mm	HEIGHT H mm	VOLTAGE	POWER	WEIGHT
VR - 20	2	0° ÷ 90° C	1008	660	955	230V ~	kW 1.8	kg 74
SUPPORT FOR P7/5	1	-	1008	660	905	-	-	kg 18

Mod. P7-5 (20/25P)



Mod. VR-20



SUPPORT FOR P7/5



cooking process. Since the beginning our firm has paid careful attention to the Retailer market (supermarkets).

With our models Mod. 2/P10-6(72 C.), Mod 2/P10-8(96 C.) we are convinced we have reached the best space/productivity ratio. This was possible by increasing the height of the equipment and maintaining the width unchan-

ged. The access to the control mechanism for ordinary maintenance and check is easily performed by removing the right side case. To facilitate the loading and unloading of the chicken on the spits a pull out type shelf is used. The shelf is placed under the fat recovery basins. On demand we supply our clients special grids for Chicken, roast, roast-beef and

MODEL	SPITS	CHICKENS	WIDTH L mm	DEPTH P mm	HEIGHT H mm	VOLTAGE	POWER		WEIGHT
							MAX	MIN	
P10/4 ELECTRIC	4	24/28	1300	660	790	230V ~ 400V 3N~	kW 9,5	kW 6,4	kg 120
P10/5 ELECTRIC	5	30/35	1300	660	790	230V ~ 400V 3N~	kW 9,5	kW 6,4	kg 120
P10/6 ELECTRIC	6	36/42	1300	730	860	230V ~ 400V 3N~	kW 9,5	kW 6,4	kg 150
P10/8 ELECTRIC	8	48/56	1300	800	930	230V ~ 400V 3N~	kW 9,5	kW 6,4	kg 170

MODEL	SHELFS	TEMPERATURE	WIDTH L mm	DEPTH P mm	HEIGHT H mm	VOLTAGE	POWER	WEIGHT
VR-24/30	2	0° ÷ 90° C	1300	660	955	230V ~	kW 1.8	kg 95
VR-36	2	0° ÷ 90° C	1300	730	885	230V ~	kW 1.8	kg 85
VR-48	1	0° ÷ 90° C	1300	800	815	230V ~	kW 1.8	kg 85
SUPPORT FOR P10/4 - P10/5	1	-	1300	660	905	-	-	kg 22
SUPPORT FOR P10/6	1	-	1300	730	905	-	-	kg 21
SUPPORT FOR P10/8	1	-	1300	800	905	-	-	kg 22

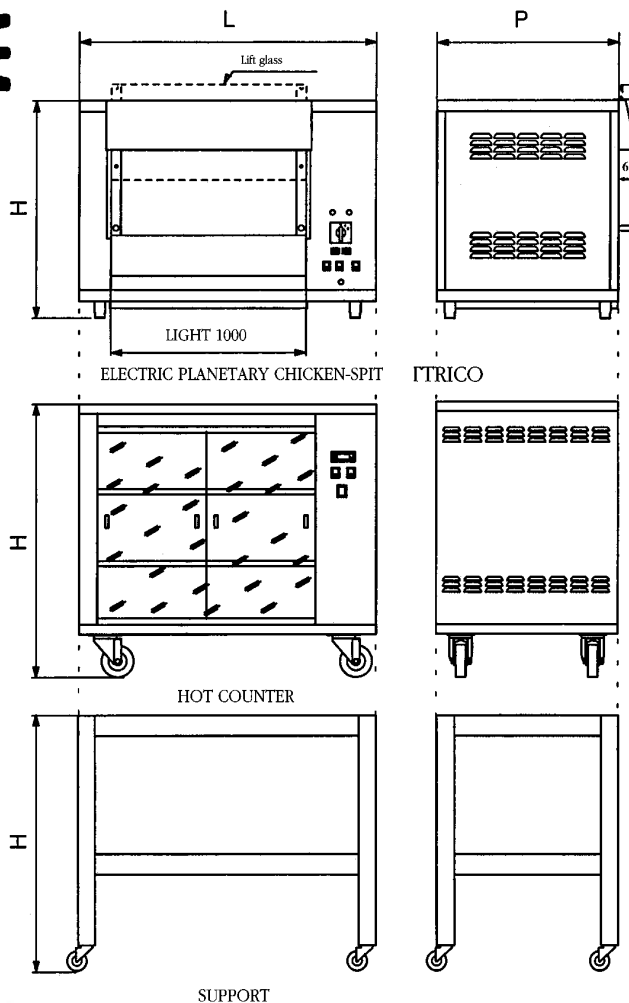
*= 40 for P10/4 - P10/5
 *= 100 for P10/6
 *= 175 for P10/8



Mod. P10-6 (36/42 P)



Mod. VR-36



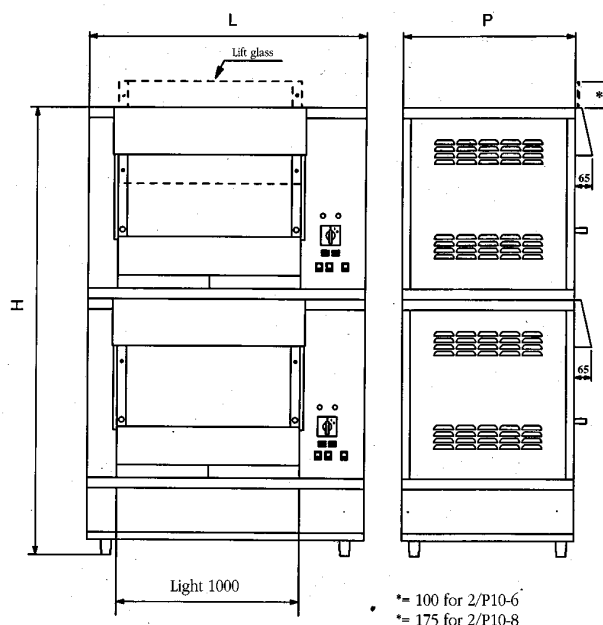
chicken legs: - Grid for Roast - Grid for portions - Basket grid - Special closed basket grid. With all models we always provide the central rod of the chicken-spit for cooking pork kebab meat. The rod must be clamped with two special clamps supplied on demand. All models are provided with an internal lighting that allows to check the cooking process at all the time. It is possible to combine these

models with the hot-counters Mod. VR. Hot counters with air circulation and electronic device for cooked food preserving temperature control. NB.: The article 327 of the D.P.R., dated 26 March 1980 states that the preserving temperature of cooked food must be within +60°C and +65°C. As an alternative to the hot counter we propose a stainless steel made movable support.

MODEL	SPITS	CHICKENS	WIDTH L mm	DEPTH P mm	HEIGHT H mm	VOLTAGE	POWER (1 CHAMBER)		POWER MAX	WEIGHT
							MAX	MIN		
2/P 10-6	12	72/84	1300	730	1860	230V 3~ 400V 3N~	kW 9,5	kW 6,4	kW 19	kg 303
2/P 10-8	16	96/112	1300	800	2000	230V 3~ 400V 3N~	kW 9,5	kW 6,4	kW 19	kg 345



CE



Mod. 2/P10-6 (72/84 P)
Mod. 2/P10-8 (96/112 P)



Optionals



GRID FOR ROAST



SPECIAL CLOSED BASKET-GRID



GRID FOR PORTION



SPECIAL LONG SPIT



BASKET-GRID
(only for planetary models)



CLAMP FOR CENTRAL SPIT
(Only for planetary models)

- Cappe per Girarrosti Planetari elettrici e a gas
- Hoods for electric and gas Planetary chicken-spits
- Hottes pour Rôtissoires planétaires électriques et à gaz
- Rauchhauben für Elektro- und Gas-Planetenhähnchengrille



CARATTERISTICHE

- Questi modelli di cappe da appoggio, costruite in acciaio inox 18/10, sono studiate appositamente per la gamma dei nostri Girarrosti Planetari Elettrici e a Gas e permettono, con un minimo ingombro, di aspirare ed evacuare i fumi di cottura. Previste senza motore di aspirazione (facilmente installabile anche successivamente), sono dotate di filtri in acciaio inox in rete stirata con rosone diametro 200 mm.

CHARACTERISTICS

- These models of hoods to be placed on the machines, built in stainless steel 18/10, have been precisely studied for the range of our Electric and Gas Planetary Chicken Spits and they allow, without cluttering up, to aspirate and evacuate the cooking smoke. They have been conceived without aspiration motor (easy to be placed even later) and they are equipped with inox stretched filters with rosette diam. 200 mm.

CARACTERISTIQUES

- Ces modèles de hottes d'appui, construites en acier inox 18/10, ont été étudiées exprès pour la gamme de nos Rôtissoires planétaires électriques et à gaz et elles permettent, avec un encombrement minimum, d'aspirer et évacuer les fumées de cuisson. Elles sont prévues sans moteur d'aspiration (facile à installer aussi par la suite) et elles sont dotées de filtres inox en réseau étiré avec conduit de 200 mm de diamètre.

TECHNICAL INFO

Cappa per Hood for Hotte pour Rauchhaube für	Larghezza Width Largeur Breite	Profondità Depth Profondeur Tiefe	Altezza Height Hauteur Höhe	N. Filtri Filters No. N. Filtres Filter Nr.
P7/5 (20P)	1008 mm	860 mm	400 mm	2
P10/4 (24P) - P10/5 (30P)	1300 mm	860 mm	400 mm	2
P10/6 (36P) - 2/P10-6 (72P)	1300 mm	930 mm	400 mm	2
P10/8 (48P) - 2/P10-8 (96P)	1300 mm	1000 mm	400 mm	2

MERKMALE

- Diese Modelle von Rauchhauben, auf die Hähnchengrills anzulehnen, aus rostfreiem 18/10 Stahl gebaut, wurden absichtlich für unsere Elektro- und Gas-Planetenhähnchengrille Modelle gedacht und erlauben, mit einem geringsten Raumbedarf den Kochrauch abzusaugen und zu entlüften. Die Rauchhauben, ohne Saugmotor (der leicht auch anschließend eingebaut werden kann) vorgesehen, sind mit Strecknetzfiltern aus Rostfreiem Stahl und Rosette 200 mm Ø ausgestattet.



Made in Italy

CB srl
Via Vienna, 41
24040 Bottanuco
(Bergamo) Italy

▪ **Phone**
+39.035.499491
Fax
+39.035.907545

▪ www.cb-italy.com
info@cb-italy.com



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Pictures with accessories.
Les photos représentées sont avec des options.
Photos mit Zubehör.

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CB srl - Via Vienna, 41 - 24040 Bottanuco (Bergamo) Italy - Telefono 035-906440 (3 linee) - Telefax 035-907545
Phone ++39 35-906440 - Fax ++39 35-907545
INTERNET: www.cb-italy.com - E-MAIL: info@cb-italy.com