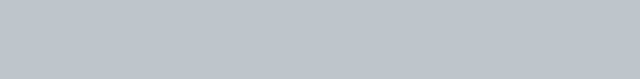


Chicken-Spits



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!!!



The CE certified chicken-spits Mod.E-8P, Mod.E-12P, Mod.G-12P, all manufactured in stainless steel, have been very successful thanks to the following three main characteristics: - Minimum space requirement, allowing easy installation also in narrow areas. - Low initial capital investment and low operating costs allowing a short pay-back period of the equipment. - Flexibility and possibilities



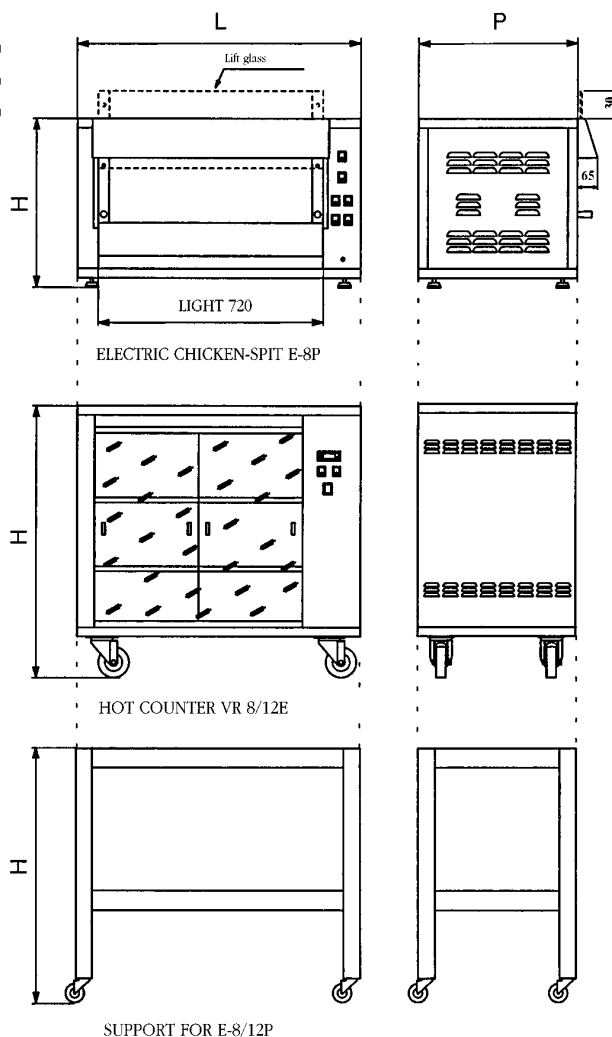
| MODEL | SPITS | CHICKENS | WIDTH L mm | DEPTH P mm | HEIGHT H mm | VOLTAGE | POWER | WEIGHT |
|-----------|-------|----------|------------|------------|-------------|-------------------------------|-------|--------|
| E - 8/10P | 2 | 8/10 | 900 | 510 | 490 | 230V ~ 230V 3~ 400V 3N~ | kW 4 | kg 42 |

| MODEL | SHELVES | TEMPERATURE | WIDTH L mm | DEPTH P mm | HEIGHT H mm | VOLTAGE | POWER | WEIGHT |
|-----------------------|---------|-------------|------------|------------|-------------|---------|--------|--------|
| VR -8/ 12E | 2 | 0° ÷ 90° C | 900 | 510 | 1155 | 230V ~ | kW 1.8 | kg 55 |
| SUPPORT FOR E - 8/12P | 1 | - | 900 | 510 | 1100 | - | - | kg 12 |

Mod. E-8/10P



Mod. VR-8/12 E



Electric chicken-spits serial "E" and Gas chicken-spits serial "G"

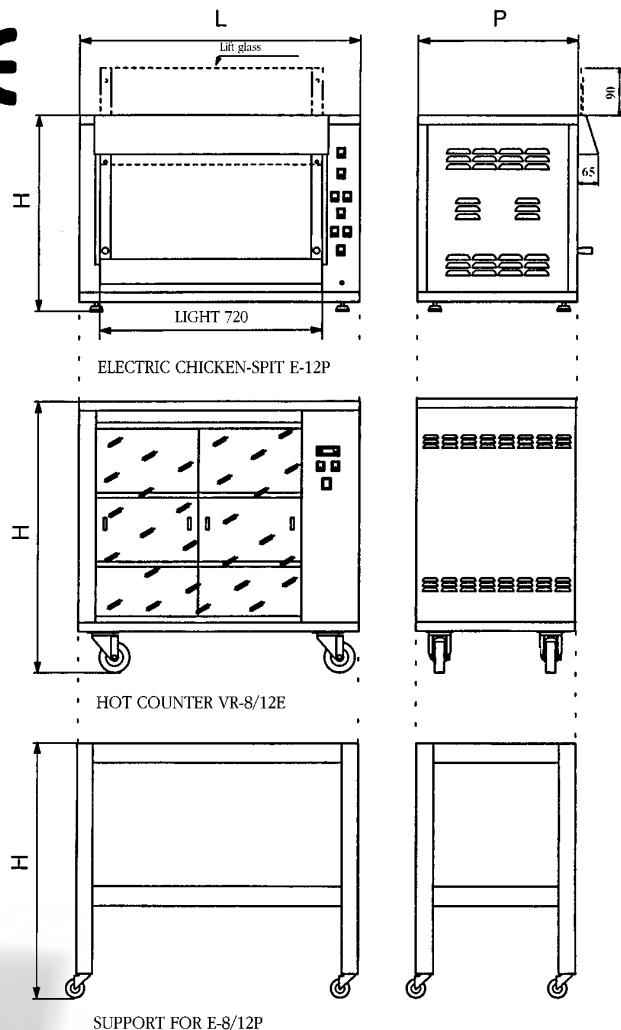
of diversifying the cooking. The cooking flexibility is obtained thanks to the single spits movement which allows also a partial use of the machine. Furthermore other special grids can be used for roast, roast-beef, skewers etc.. All models are provided with internal lighting for an easy check of the cooking process. It is possible to combine with these models the hot-counters Mod.VR,



| MODEL | SPITS | CHICKENS | WIDTH L mm | DEPTH P mm | HEIGHT H mm | VOLTAGE | POWER | WEIGHT |
|------------|-------|----------|------------|------------|-------------|-------------------------------|--------|--------|
| E - 12/15P | 3 | 12/15 | 900 | 510 | 540 | 230V ~ 230V 3~ 400V 3N~ | kW 5.7 | kg. 48 |

| MODEL | SHELFS | TEMPERATURE | WIDTH L mm | DEPTH P mm | HEIGHT H mm | VOLTAGE | POWER | WEIGHT |
|-----------------------|--------|-------------|------------|------------|-------------|---------|--------|--------|
| VR - 8/12E | 2 | 0° ÷ 90° C. | 900 | 510 | 1155 | 230V ~ | kW 1.8 | kg 55 |
| SUPPORT FOR E - 8/12P | 1 | - | 900 | 510 | 1100 | - | - | kg 12 |

Mod. E-12/15P



Support for E-8/12P



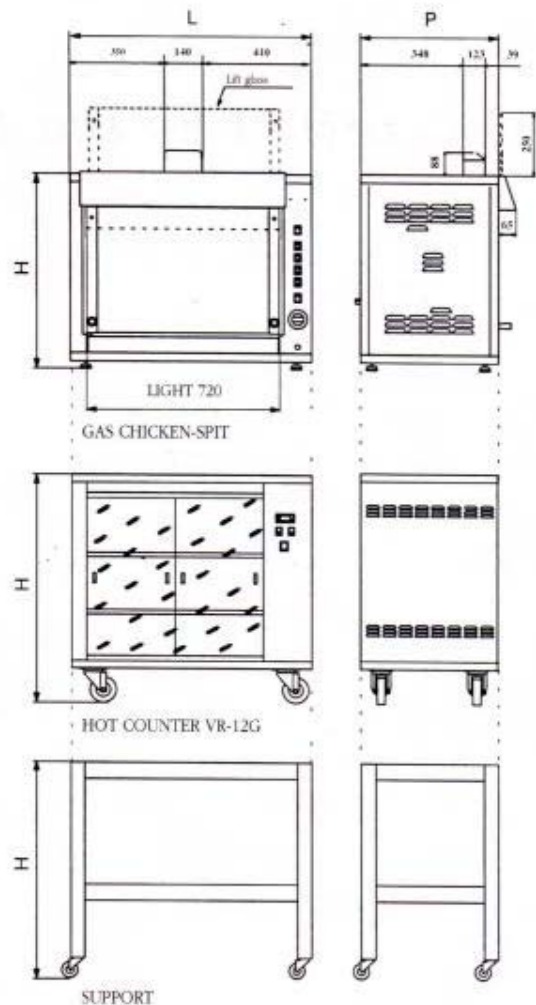
air circulation type with electronic control of the cooked food preserving temperature. NB.: The article 327 of the D.P.R., dated 26 March 1980 states that the preserving temperature of cooked food must be within +60°C and +65°C. As an alternative to the hot counter we propose a stainless steel made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



| MODEL | SPITS | CHICKENS | WIDTH L mm | DEPTH P mm | HEIGHT H mm | VOLTAGE | POWER | THERMIC CAPACITY | | WEIGHT |
|-------|-------|----------|---------------|---------------|----------------|---------|----------|------------------|------|--------|
| | | | | | | | | MAX | MIN | |
| G-12P | 3 | 12 | 900 | 510 | 780 | 230V ~ | 150 Watt | KW 9 | KW 5 | Kg 67 |
| G-20P | 5 | 20 | 900 | 510 | 780 | 230V ~ | 200 Watt | KW 9 | KW 5 | Kg 70 |

| MODEL | SHELFS | TEMPERATURE | WIDTH L mm | DEPTH P mm | HEIGHT H mm | VOLTAGE | POWER | WEIGHT |
|---------|--------|-------------|---------------|---------------|----------------|---------|--------|--------|
| VR-12G | 2 | 0° - 90° C | 900 | 510 | 960 | 230V ~ | KW 1,8 | Kg 48 |
| Support | 1 | - | 900 | 510 | 960 | - | - | Kg 11 |

Mod. G-12 P



Mod. VR-12 G

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)





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