


# 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!!!



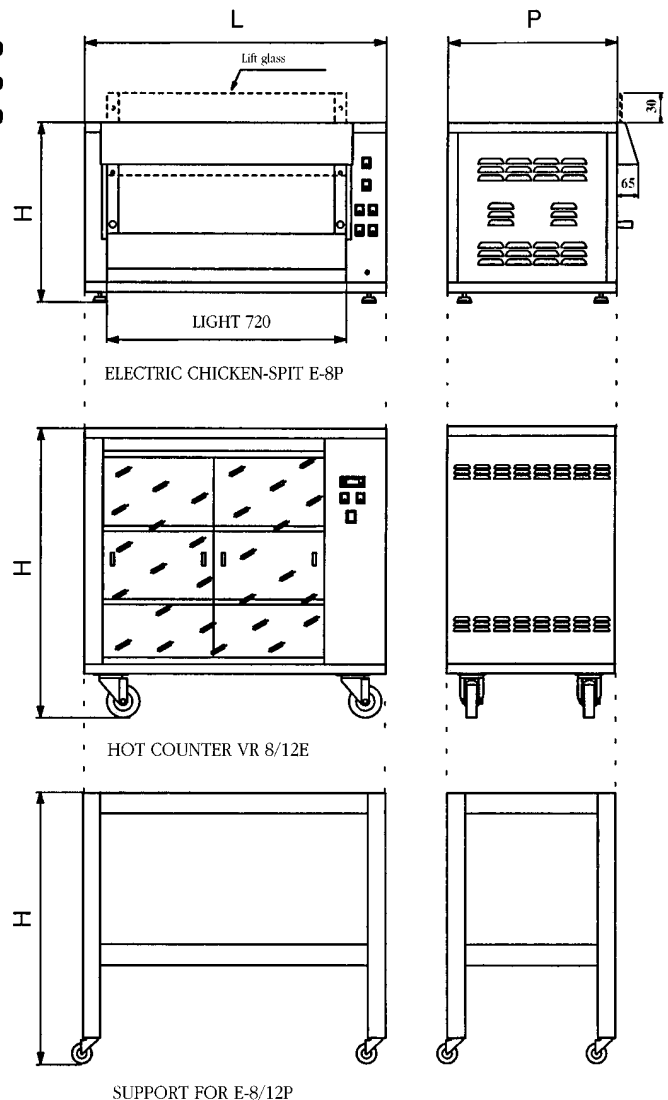
The CE certified chicken-spits Mod.E-8P, Mod.E-12P, Mod.G-12P, all manufactured in stainless steel, have been very successful thanks to the following three main characteristics: - Minimum space requirement, allowing easy installation also in narrow areas. - Low initial capital investment and low operating 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	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-8/10P



Mod. VR-8/12 E



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

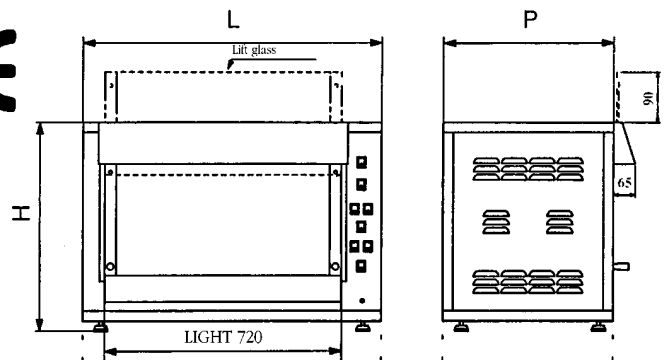
of diversifying the cooking. The cooking flexibility is obtained thanks to the single spits movement which allows also a partial use of the machine. Furthermore other special grids can be used for roast, roast-beef, skewers etc.. All models are provided with internal lighting for an easy check of the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



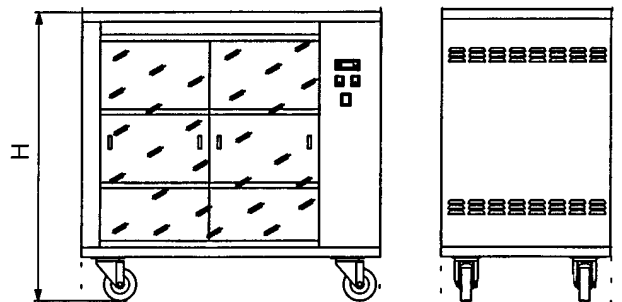
MODEL	SPITS	CHICKENS	WIDTH L mm	DEPTH P mm	HEIGHT H mm	VOLTAGE	POWER	WEIGHT
E - 12/15P	3	12/15	900	510	540	230V ~ 230V 3~ 400V 3N~	kW 5.7	kg 48

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

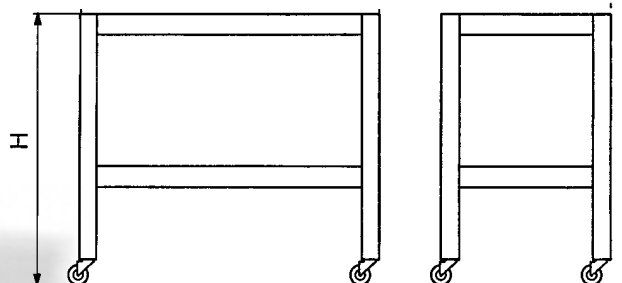
**Mod. E-12/15P**



ELECTRIC CHICKEN-SPIT E-12P



HOT COUNTER VR-8/12E



SUPPORT FOR E-8/12P

**Support for E-8/12P**

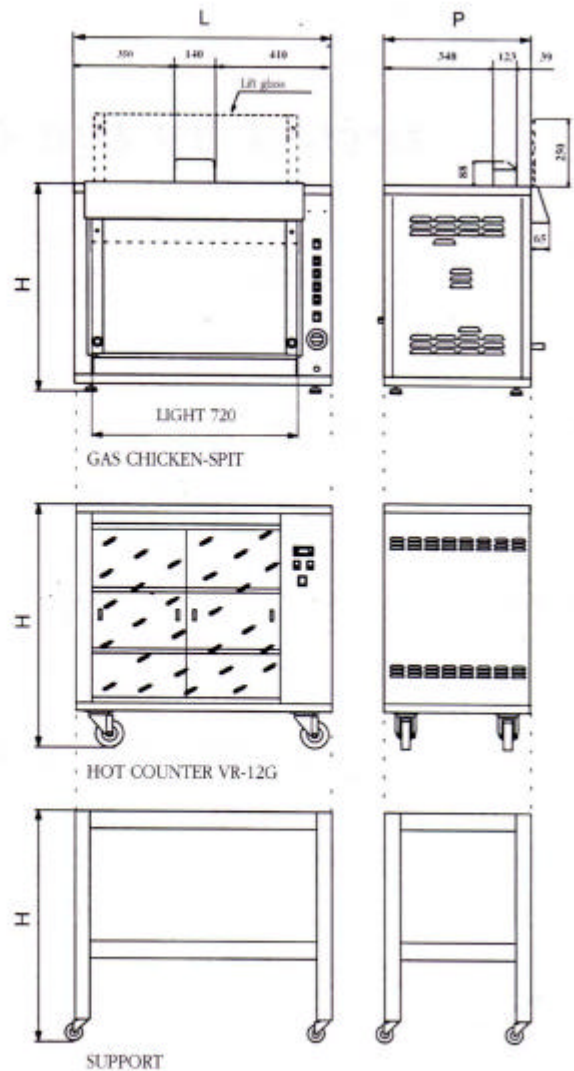
air circulation type with electronic control of the cooked food preserving temperature. NB.: The article 327 of the D.P.R., dated 26 March 1980 states that the preserving temperature of cooked food must be within +60°C and +65°C. As an alternative to the hot counter we propose a stainless steel made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

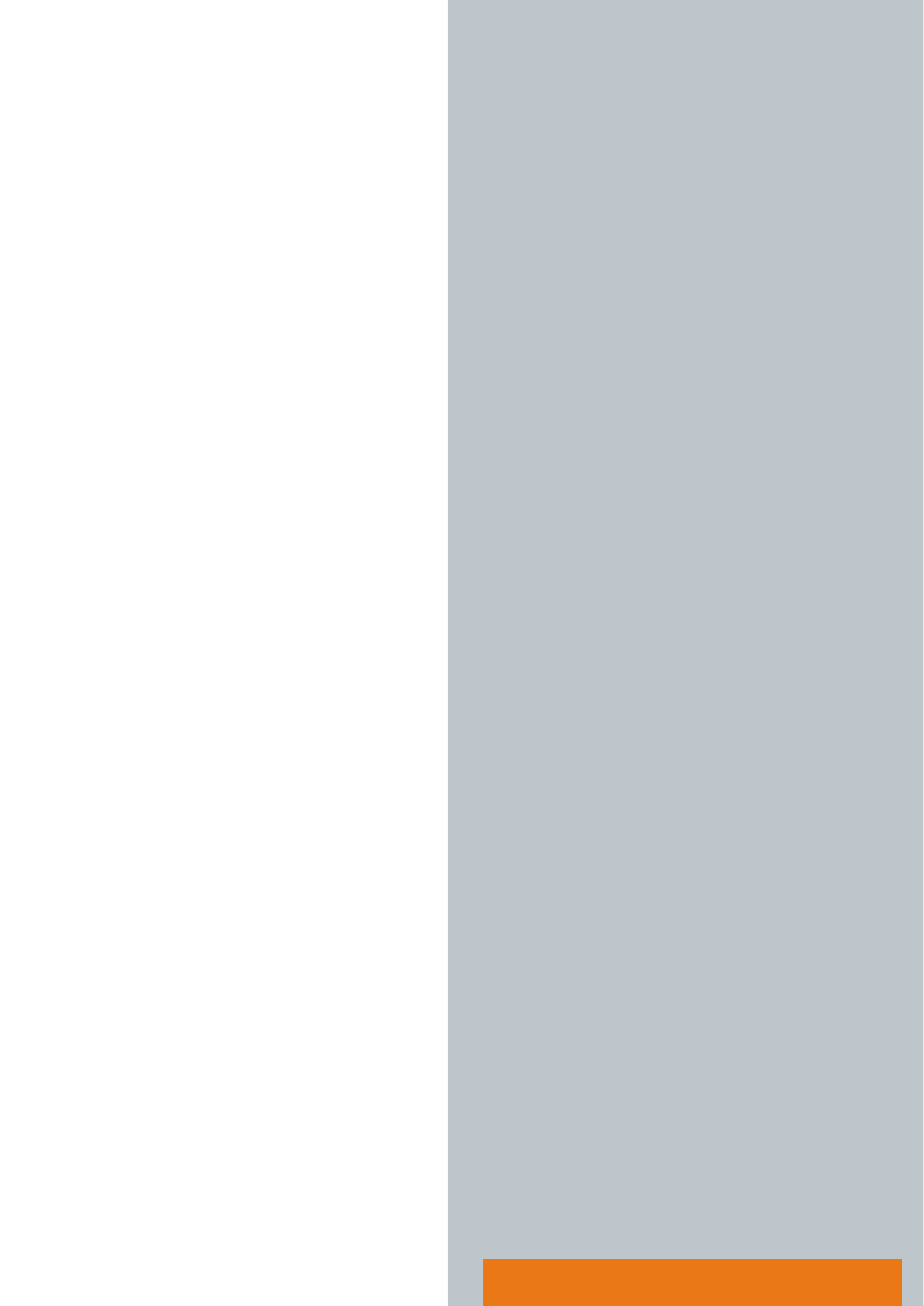


Mod. VR-12 G



# 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 lubricated 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)

**M**od.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

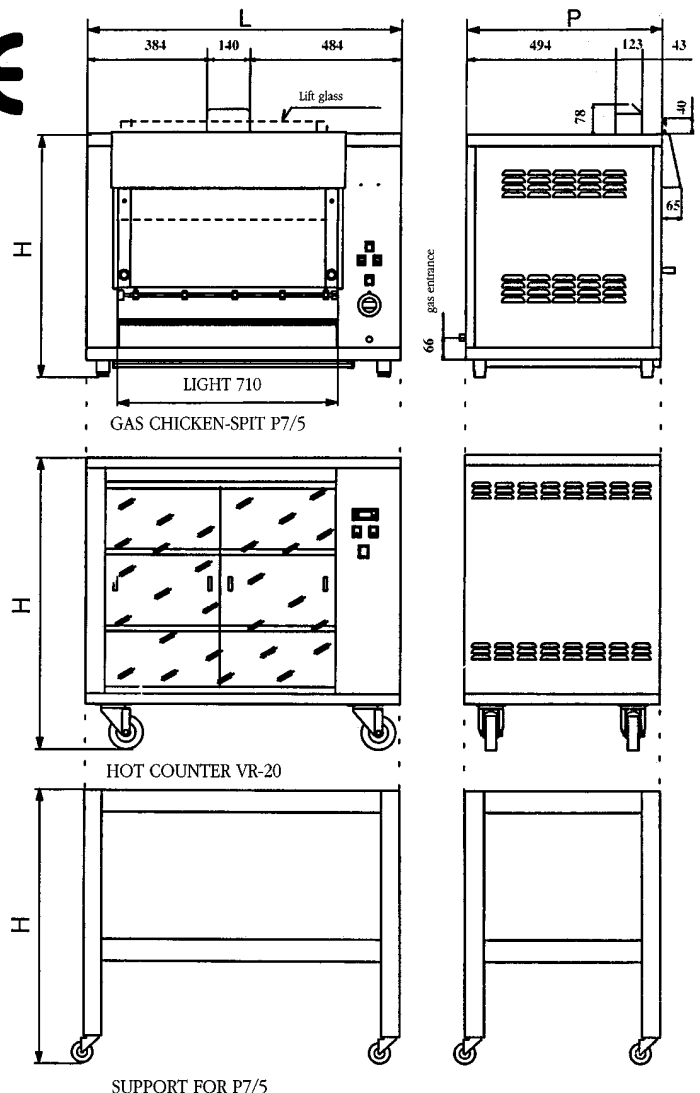
reach perfect cooking results. The burners designed for our chicken-spits can be fueled by two different gases (LPG and methane) just by changing the fuel nozzles. The access to the control mechanism for ordinary maintenance and check is easily performed by removing the right side case. To facilitate 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

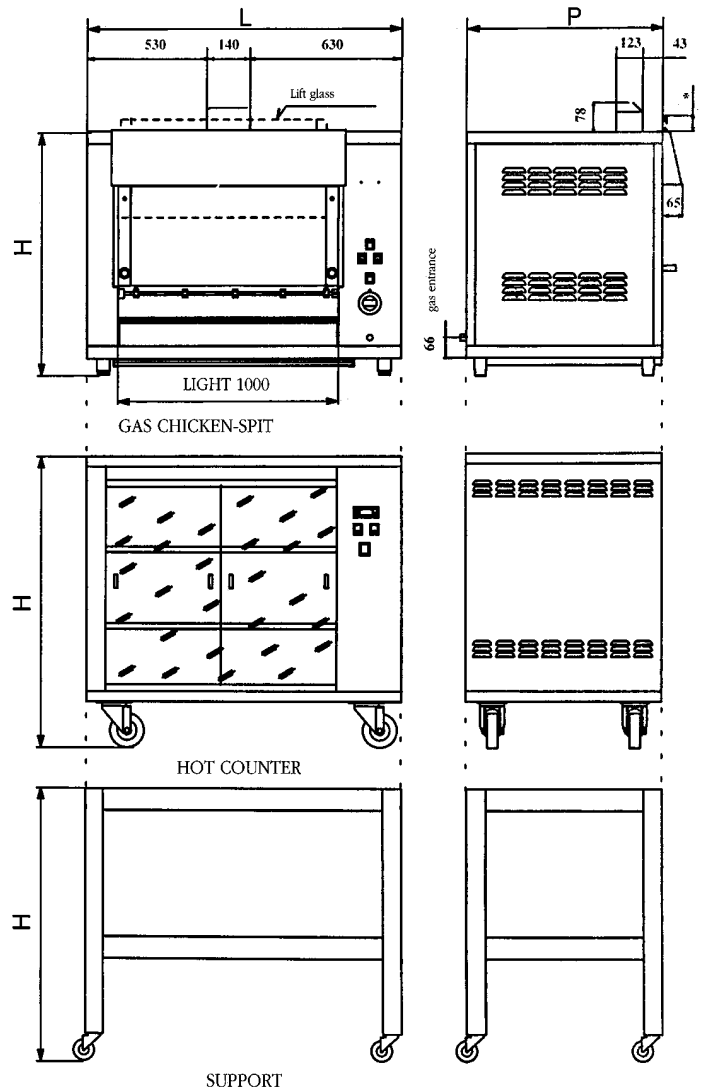
\*= 40 for P10/4 - P10/5  
 \*= 100 for P10/6  
 \*= 175 for P10/8



Mod. P10-8 (48/56 P)



Mod. VR-48



Seven 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

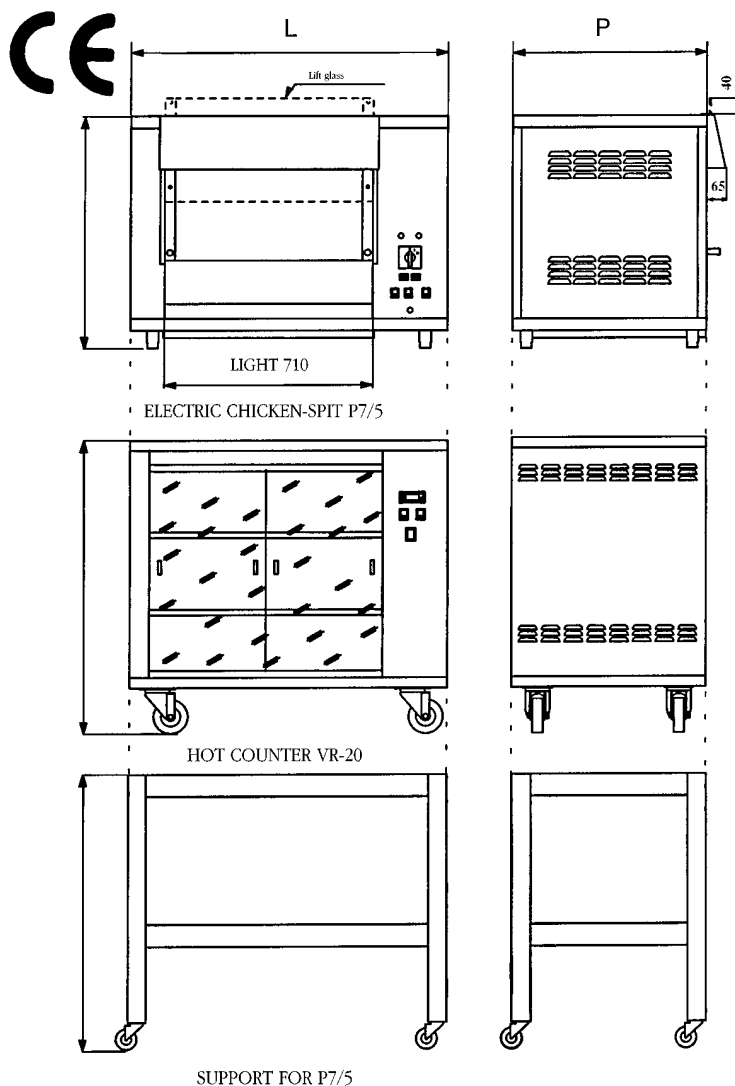
  

MODEL	SHELFS	TEMPERATURE	WIDTH L mm	DEPTH P mm	HEIGHT H mm	VOLTAGE	POWER	WEIGHT
VR - 20	2	0° ÷ 90° C	1008	660	955	230V ~	kW 1.8	kg 74
SUPPORT FOR P7/5	1	-	1008	660	905	-	-	kg 18

**Mod. P7-5 (20/25P)**



**Mod. VR-20**



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

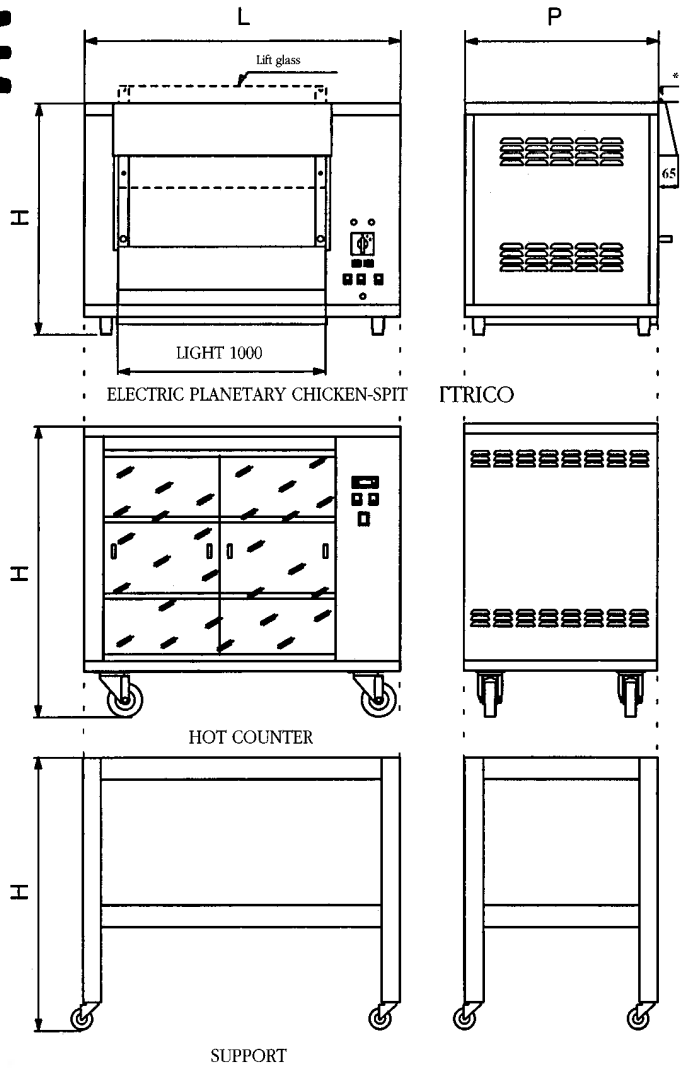
\*= 40 for P10/4 - P10/5  
 \*= 100 for P10/6  
 \*= 175 for P10/8



Mod. P10-6 (36/42 P)



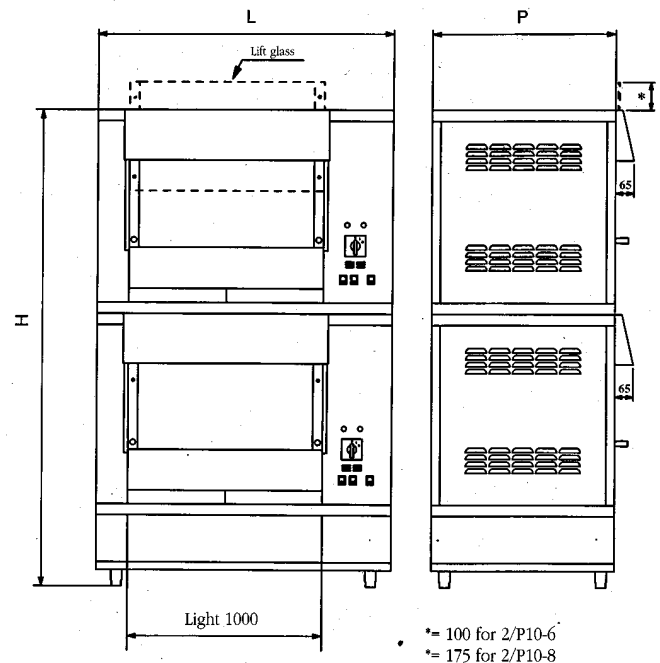
Mod. VR-36



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



**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)*

