



CHICKEN MASTER

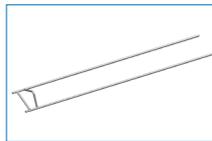
 self-cleaning innovation®

*Electrical Ventilated Chicken-Spit With Infrared Technology
Large Front And Back Glasses Excellent For Product Presentation*

This unit includes



2 Cleaning Nozzles
(Tools And Chamber)



7 Chicken Spits



1 Flat Cage



1 Convex Cage



2 Heat Gloves

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Electrical Ventilated Chicken-Spit With Infrared Technology

Designed for optimal placement in supermarkets, takeaways and bistros, the new Chicken Master brings numerous advantages.

Quality features

- Preparation, storage and presentation of the product in a single space
- Double circulating air flow with infrared cooking technology
- CB Auto Cooking System that offers the best results in terms of flavour and texture
- Single rotation movement with long fork tools and other tools
- Programs that facilitate use and guarantee constant quality
- Can be positioned anywhere thanks to its ventless extractor hood (optional)
- Optimal food presentation thanks to the large glass surfaces designed for Front Cooking
- With the patented CB Self-Cleaning Innovation, automatic washing of the cooking chamber and tools

Maximum Hygiene With Automatic Cleaning

The advantages of CB Self-Cleaning Innovation are tangible, above all in your kitchen. It saves you costs and cleaning time.

Self-cleaning programs

- Daily cooking chamber washing
- Cooking tools washing

Tool cleaning program

The tool cleaning program can be activated independently from the daily cooking chamber cleaning or in combination. Once the tools have been washed with the special nozzle, they must be removed from Chicken Master to allow use of the classic nozzle for the daily cooking chamber washing cycle. The daily cooking chamber cleaning time is significantly reduced by the tool cleaning cycle. The machine automatically adjusts the detergent dosing so that the consumption remains unchanged.

Cooking system
Hot air ventilation and infrared technology

Excellent visibility and presentation,
thanks to the amazing view offered by the 2 front and rear panoramic windows

Cooking capacity
35 chickens

Cook and keep hot
with the same machine

7 long fork tools
included

Upto 5 different types
of cooking tools



CB Self-Cleaning Innovation
Self-cleaning programme for tools, and, separately, for the cooking chamber

Includes booster pump
for deep cleaning

Intuitive usability
with the control panel touch screen

Optional: ventless extractor hood or
hood with labyrinth inox filters

Utmost operator safety
thanks to the double glass and ergonomic handle with safety opening

EASY TO USE

In the cooking programs, you can associate recipes with tools.

REGENERATION

In your regeneration list, you will find a large variety of recipes. After starting Chicken Master, simply click on Regeneration and activate the desired program.

HOT DISPLAY

The hot display program uses infrared technology to preserve the cooked food at a temperature of 150°F. At the end of a time limit of 4 hours, an automatic timer will give an acoustic warning to signal the end of the hot display program.

AUTONOMOUS WASHING

The patented CB Self-Cleaning Innovation system guarantees effective washing of the chamber, and, separately, of all cooking tools. The system uses two products specially developed for the machine: an alkaline degreaser and a sparkling aid.

| Model | Spits/Basket Grids | Chickens | Width | Depth | Height | Chambers | Voltage | Power | Weight |
|----------------|--------------------|----------|-----------------|-----------------|-----------------|----------|-------------------------|---------|--------------------|
| Chicken Master | 7 | Max 35 | 1070 mm (42.1") | 1000 mm (39.3") | 1892 mm (74.5") | 1 | 220 V (3 Phase-30 Amps) | 13.7 KW | 265 Kg (584.2 lbs) |