



CHICKENSTAR

**the integrated
combi oven
specialized in the
chicken cooking.**

The technical features of the Combistar range are enriched by the special functionalities of CHICKENSTAR, that allow a **profitable, easy and clean** management of the poultry cooking.

With CHICKENSTAR, the oven and the working environment remain more clean and efficient.

A **patented system** reduces the presence of cooking fats in the oven **improving, this way, the gastronomic result, the clean-up and the reliability.**

Moreover, the CHICKENSTAR is the only combi-oven that manages **automatically** all the working phases: **cooking, washing and fats ejection.**

With CHICKENSTAR **the sale profitability improves** since the first day: the cooking keeps the **meat meaty** (reducing the weight loss) and **wholesome.**

Furthermore, the CHICKENSTAR allows a better **healthy and cleaning of the environment** because the cooking fats are automatically collected and than managed by the worker **without efforts**, in a **simple and clean way.**





COOKING OVENS

CHICKENSTAR REMOVES CONTINUOUSLY AND AUTOMATICALLY THE COOKING FATS FROM THE OVEN CHAMBER TO ACHIEVE SUPERIOR GASTRONOMIC RESULTS

While cooking the exclusive **additional patented system of automatic drain** pipes the collected fat from the oven chamber to the external basin (fig. 1).

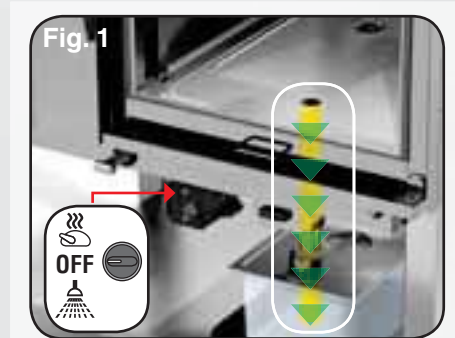
The worker has **simply to set** the controls on:

-  when the oven is cooking: the system will drain the collected fat at regular intervals, from the cooking chamber to the external basin,
-  during the oven automatic washing,
- **OFF** when the oven is off.

The new optional transport system of CHICKENSTAR allows a **simple, fast and clean transport** of the grids with the cooked or uncooked poultry and of the external basin for the fats collection.

Moreover, the trolley allows to keep the best environmental cleaning thanks to a removable container 1/1 GN for the liquid collection (fig. 2).

Simply changing the container tray structure, CHICKENSTAR can be used to cook **every gastronomic speciality**, with all the COMBISTAR oven advantages.



LEVEL 2:

Digital, programmable (6 programs in 3 stages), with data selection control knob. Selection keys for the various cooking modes and relative digital displays. Keys for: semi-automatic washing, 3 cooking/reheating programs, automatic cooling, alarms reset, 2-speed fan (1 intermittent). SCS active cooking control system. Balanced closure system for the "Cibus Plus" cooking chamber. "Best One" steam generation. Self-diagnosis with malfunction alarms. Product core probe. Continuous halogen chamber lighting. HACCP data printout interface.

- Convection cooking from 30°C to 270°C.
- Combination cooking from 30°C to 250°C and steam % from 0 to 90.
- Steam cooking from 30°C to 125°C.
- Six reheating programs convertible to cooking programs of three stages each.
- Product core probe.
- Optional vacuum probe.
- Automatic washing program.
- "Cibus Plus" cooking modes 1 and 2.
- Manual steam injection.
- Automatic Cooling and Preheating.
- Temperature selection in °C or °F.
- HACCP data printout.
- Malfunction alarms.
- Pre-setting for remote control of power peaks.



LEVEL 3:

Digital, programmable, with data selection control knob and interactive alphanumeric display for Cooking, Holding, Delta T, Reheating, Banqueting, Low Temperature, Special Functions, SC3 Automatic Washing Programs and various other settings. Selection keys for the various cooking modes and relative digital displays. Keys for: three fan speeds, automatic cooling, reheating/banqueting, alarms reset. SCS active cooking control system. Balanced closure system for the "Cibus Plus" cooking chamber. "Best One" steam generation. Autoreverse three-speed fan. Self-diagnosis with malfunction alarms. Multipoint product core probe. Continuous halogen chamber lighting. HACCP data memory and interface.

- Convection cooking from 30°C to 270°C.
- Combination cooking from 30°C to 250°C and steam % from 0 to 90.
- Steam cooking from 30°C to 125°C.
- Reheating.
- Banqueting.
- Delta T.
- Holding.
- 4 triple-action sanitizing Programs, Descaling Program and Rinse only Program.
- Timed start-up.
- Cooking library with 150 programs in 18 stages, with low temperature programs.
- Manual steam injection.
- "Cibus Plus" cooking modes 1 and 2.
- Cooking using multipoint product core probe.
- Optional vacuum probe.
- Automatic Cooling and Preheating.
- Technical assistance information.
- Temperature selection in °C or °F.
- Display contrast
- Pre-setting for remote control of power peaks.
- Start-up time selection.
- HACCP information download (interface 485).
- Malfunction alarms.

BLAST CHILLER/FREEZER COMBI OVEN COMPATIBILITY



Blast Chiller/Freezer	Combi Oven	Trolley for Roll-In rack	Accessories to include for Blast Chiller/Freezer
 <p>IA101S IS101S IS101SR</p> <p>cm $\frac{53}{60}$ cm $\frac{32,5}{40}$</p>	 <p>6x1/1 GN FM611...</p>	 <p>C610NS</p>	 <p>TSRI11</p>
 <p>IA101S IS101S IS101SR</p> <p>cm $\frac{53}{60}$ cm $\frac{32,5}{40}$</p>	 <p>10x1/1 GN FM101...</p>	 <p>C610NS</p>	 <p>TSRI11</p>
 <p>IA72S IS72S IS72SR IS102S</p> <p>cm $\frac{65}{80}$ cm $\frac{53}{60}$</p>	 <p>14x1/1 GN 7x2/1 GN FM721...</p>	 <p>C812NS</p>	 <p>TSRI21</p>
 <p>IS102SR</p> <p>cm $\frac{65}{80}$ cm $\frac{53}{60}$</p>	 <p>24x1/1 GN 12x2/1 GN FM1221...</p>	 <p>C812NS</p>	 <p>TSRI21</p>



MOD.	FM611G 2/3 ...	FM611E 2/3 ...	FM1011G 2/3 ...	FM1011E 2/3 ...	FM721G 3 ...	FM721E 3 ...	FM1221G 2/3 ...	FM1221E 2/3 ...
Outside dimensions (mms)	976x770x980	976x770x825	976x770x1195	976x770x1040	1225x955x1690	1225x955x1530	1225x955x1890	1225x955x1730
Cooking chamber dim. (mms)	647x652x510	647x652x510	647x652x725	647x652x725	893x828x665	893x828x665	893x828x895	893x828x895
Capacity in GN containers	6x1/1	6x1/1	10x1/1	10x1/1	14x1/1 - 7x2/1	14x1/1 - 7x2/1	24x1/1 - 12x2/1	24x1/1 - 12x2/1
Capacity of 1/1 GN chickens grids	2	2	3	3	4	4	8	8
N° of chickens per cooking cycle	16 ÷ 20	16 ÷ 20	24 ÷ 30	24 ÷ 30	32	32	68	68
Gas power kW – Kcal/h	12 - 10.320		18 - 15.480		24 - 20.640		28 - 24.080	
Electrical Power kW	0,75	9,2	0,75	17	0,75	17	0,95	24,8
Electrical connection	230V 1N 50Hz	400V 3N 50/60Hz 230V 3 50/60Hz	230V 1N 50Hz	400V 3N 50/60Hz 230V 3 50/60Hz	230V 1N 50Hz	400V 3N 50Hz 230V 3 50Hz	230V 1N 50Hz	400V 3N 50Hz
Water intake pipe	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Water drain	40	40	40	40	40	40	40	40
H2O pressure Bar	2	2	2	2	2	2	2	2
Weight	185	160	213	198	266	251	293	278

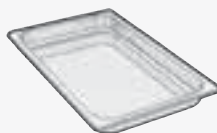
Special voltages and frequency on request.

COOKING CHICKEN STAR

FM611...

Capacity per cooking cycle

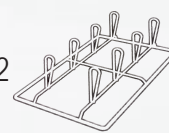
N° 6 x 1/1 GN



N° 16 ÷ 20



N° 2



ELECTRIC COMBI OVEN LEVEL 3



GAS COMBI OVEN LEVEL 3

MOD.

DESCRIPTION



MOD.	DESCRIPTION	cm	kW	kW	P
FM611E2-YMR01	ELECTRIC COMBI OVEN LEVEL 2	97,6x77x82,5	9,2	7	
FM611E3-YNR01	ELECTRIC COMBI OVEN LEVEL 3	97,6x77x82,5	9,2	2	1
FM611G2-CPMY	GAS COMBI OVEN LEVEL 2	97,6x77x98	12	0,75	1
FM611G3-CPMY	GAS COMBI OVEN LEVEL 3	97,6x77x98	12	0,75	1

ACCESSORIES

MOD.



Description

SRG2P 37x45x68 ROLL-IN RACK FOR N.2 CHICKENS GRIDS

N. 1 SRG2P already included in the oven

BRGINF 53x32,5x20 EXTERNAL DRIP COLLECTED PAN



TBG610SP 91x71x83 FRAME FOR OVEN

COMPULSORY ACCESSORY; includes n. 1 BRGINF

PB9 46x39x7 RIGHT / LEFT HINGED DOOR

CART2 43,1x49,5x36,3 TROLLEY FOR DETERGENT/SANITISER CONTAINERS

CULT2 23x47x54 HOLDER FOR CONTAINERS







NO possibility to install the following accessories on this model:

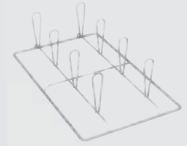
- LDR610: retractable spray gun
- BRG11: internal basin
- KSTB or KSAS: set tanks to locate on frame

NO possibility to place another oven or blast chiller under this model.

It is possible to place detergent and sanitizer tanks inside the support frame.

ACCESSORIES

MOD.		Description	
 G11P8	32,5x53x0	1/1 GN STAINLESS STEEL GRID FOR 10 CHICKEN	
G11P10	32,5x53x0	1/1 GN STAINLESS STEEL GRID FOR 8 CHICKEN	
COMPULSORY ACCESSORY			
KSFMS		VACUUM CORE PROBE KIT	
LDL		SPRAY GUN FOR OVENS	
 C610NS	50x81x93	TROLLEY FOR 1/1 GN CHICKEN ROLL-IN RACK AND EXTERNAL DRIP COLLECTED PAN	
Includes n. 1 SRBRG			
SRBRG	68x36x20	ROLL-IN RACK FOR EXTERNAL DRIP COLLECTED PAN	
CT61	38x43x64	THERMAL COVER FOR OVEN STRUCTURES 6 x 1/1 GN	
FMS	23x48x9,4	SMOKING KIT	0,3 8
S412Q2	32,5x53x0	BAG OF OAKWOOD FLAKES, 2 KG, 4-12 MM	
S412F2	32,5x53x0	BAG OF BEECHWOOD FLAKES, 2 KG, 4-12 MM	
FG	40x4x40	FAT FILTER	
SRG6	36x50x41	ROLL-IN RACK FOR 1/1 GN GRIDS 6 LEVELS	
KRTB610		SET OF 4 WHEELS FOR STANDS	

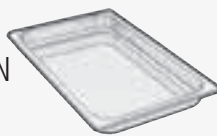


COOKING CHICKEN STAR

FM1011...

Capacity per cooking cycle

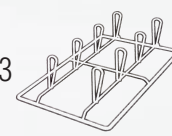
N° 10 x 1/1 GN



N° 24 ÷ 30



N° 3



ELECTRIC COMBI OVEN LEVEL 3



GAS COMBI OVEN LEVEL 3

MOD.

DESCRIPTION



MOD.	DESCRIPTION	cm	kW	kW	kW
FM1011E2-YMR01	ELECTRIC COMBI OVEN LEVEL 2	97,6x77x104	17	7	
FM1011E3-YNR01	ELECTRIC COMBI OVEN LEVEL 3	97,6x77x104	17	2	1
FM1011G2-CPMY	GAS COMBI OVEN LEVEL 2	97,6x77x119,5	18	0,75	1
FM1011G3-CPMY	GAS COMBI OVEN LEVEL 3	97,6x77x119,5	18	0,75	1

ACCESSORIES

MOD.



Description

SRG3P 36x65x68 ROLL-IN RACK FOR N.3 CHICKENS GRIDS

N. 1 SRG3P already included in the oven

BRGINF 53x32,5x20 EXTERNAL DRIP COLLECTED PAN

TBG610SP 91x71x83 FRAME FOR OVEN

COMPULSORY ACCESSORY; includes n. 1 BRGINF

PB9 46x39x7 RIGHT / LEFT HINGED DOOR

CART2 43,1x49,5x36,3 TROLLEY FOR DETERGENT/SANITISER CONTAINERS

CULT2 23x47x54 HOLDER FOR CONTAINERS







NO possibility to install the following accessories on this model:

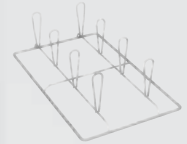
- LDR610: retractable spray gun
- BRG11: internal basin
- KSTB or KSAS: set tanks to locate on frame

NO possibility to place another oven or blast chiller under this model.

It is possible to place detergent and sanitizer tanks inside the support frame.

ACCESSORIES

MOD.		Description	
 G11P8	32,5x53x0	1/1 GN STAINLESS STEEL GRID FOR 10 CHICKEN	
G11P10	32,5x53x0	1/1 GN STAINLESS STEEL GRID FOR 8 CHICKEN	
COMPULSORY ACCESSORY			
KSFMS		VACUUM CORE PROBE KIT	
LDL		SPRAY GUN FOR OVENS	
 C610NS	50x81x93	TROLLEY FOR 1/1 GN CHICKEN ROLL-IN RACK AND EXTERNAL DRIP COLLECTED PAN	
Includes n. 1 SRBRG			
SRBRG	68x36x20	ROLL-IN RACK FOR EXTERNAL DRIP COLLECTED PAN	
CT101	36,4x62x65	THERMAL COVER FOR OVEN STRUCTURES 10 x 1/1 GN	
FMS	23x48x9,4	SMOKING KIT	0,3 8
S412Q2	32,5x53x0	BAG OF OAKWOOD FLAKES, 2 KG, 4-12 MM	
S412F2	32,5x53x0	BAG OF BEECHWOOD FLAKES, 2 KG, 4-12 MM	
FG	40x4x40	FAT FILTER	
SRG10	37x54x65	S/S ROLL- IN RACK, 10 LEVELS	
KRTB610		SET OF 4 WHEELS FOR STANDS	

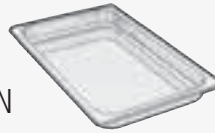


COOKING CHICKEN STAR

FM721...

Capacity per cooking cycle

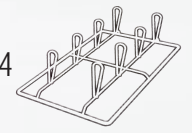
N° 7 x 2/1 GN
N° 14 x 1/1 GN



N° 32



N° 4



ELECTRIC COMBI OVEN LEVEL 3



GAS COMBI OVEN LEVEL 3

MOD.

DESCRIPTION



FM721E3-YNR02

ELECTRIC COMBI OVEN LEVEL 3

122,5x95,5x153

17

2

1

FM721G3-CPMY

GAS COMBI OVEN LEVEL 3

122,5x93,5x169

24

0,75

1

2

ACCESSORIES

MOD.



Description

SRG2P21

58x81x59

ROLL-IN RACK FOR N.4 CHICKENS GRIDS

N. 1 SRG2P21 already included in the oven

BRGINF

53x32,5x20

EXTERNAL DRIP COLLECTED PAN

N. 1 BRGINF already included in the oven

CART2

43,1x49,5x36,3

TROLLEY FOR DETERGENT/SANITISER CONTAINERS

G11P8

32,5x53x0

1/1 GN STAINLESS STEEL GRID FOR 10 CHICKEN

COMPULSORY ACCESSORY

KSFMS

VACUUM CORE PROBE KIT

LDL

SPRAY GUN FOR OVENS






NO possibility to install the following accessories on this model:

- BRG11: internal basin

It is possible to place detergent and sanitizer tanks inside the support frame.

NO possibility to place another oven or blast chiller under this model.

ACCESSORIES

MOD.		Description	
LDR610	45x23x10	RETRACTABLE SPRAY GUN	
 C812NS	93x84x70	TROLLEY FOR 2/1 GN CHICKEN ROLL-IN RACK AND EXTERNAL DRIP COLLECTED PAN	
Includes n. 1 SRBRG			
SRBRG	68x36x20	ROLL-IN RACK FOR EXTERNAL DRIP COLLECTED PAN	
FMS	23x48x9,4	SMOKING KIT	0,3 8
S412Q2	32,5x53x0	BAG OF OAKWOOD FLAKES, 2 KG, 4-12 MM	
S412F2	32,5x53x0	BAG OF BEECHWOOD FLAKES, 2 KG, 4-12 MM	
FG	40x4x40	FAT FILTER	
TRG82	57x70,4x56,8	S/S ROLL- IN RACK, 8 LEVELS 2/1 GN	

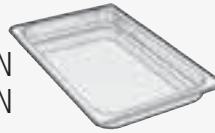


COOKING CHICKEN STAR

FM1221...

Capacity per cooking cycle

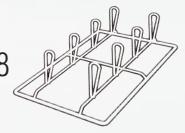
N° 24 x 2/1 GN
N° 12 x 1/1 GN



N° 68



N° 8



ELECTRIC COMBI OVEN LEVEL 3



GAS COMBI OVEN LEVEL 3

MOD.

DESCRIPTION



MOD.	DESCRIPTION	cm	kW	kW	P
FM1221E2-YNR01	ELECTRIC COMBI OVEN LEVEL 2	122,5x95,5x173	24,8	2	
FM1221E3-YMR02	ELECTRIC COMBI OVEN LEVEL 3	122,5x95,5x173	24,8	2	1
FM1221G2-CPMY	GAS COMBI OVEN LEVEL 2	122,5x93,5x189	28	0,95	1
FM1221G3-CPMY	GAS COMBI OVEN LEVEL 3	122,5x93,5x189	28	0,95	1

ACCESSORIES

MOD.



Description



SRG4P21

58x81x82

ROLL-IN RACK FOR N.8 CHICKENS GRIDS

N. 1 SRG4P21 already included in the oven



BRGINF

53x32,5x20

EXTERNAL DRIP COLLECTED PAN

N. 1 BRGINF already included in the oven



CART2

43,1x49,5x36,3

TROLLEY FOR DETERGENT/SANITISER CONTAINERS



G11P8

32,5x53x0

1/1 GN STAINLESS STEEL GRID FOR 10 CHICKEN

COMPULSORY ACCESSORY



KSFMS

VACUUM CORE PROBE KIT



LDL

SPRAY GUN FOR OVENS






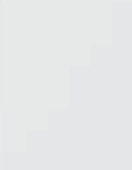
NO possibility to install the following accessories on this model:

- BRG11: internal basin

It is possible to place detergent and sanitizer tanks inside the support frame.

ACCESSORIES

MOD.		Description	
LDR610	45x23x10	RETRACTABLE SPRAY GUN	
 C812NS	93x84x70	TROLLEY FOR 2/1 GN CHICKEN ROLL-IN RACK AND EXTERNAL DRIP COLLECTED PAN	
Includes n. 1 SRBRG			
SRBRG	68x36x20	ROLL-IN RACK FOR EXTERNAL DRIP COLLECTED PAN	
CT241	61x72,8x79,3	THERMAL COVER FOR FC-FM1221	
FMS	23x48x9,4	SMOKING KIT	0,3 8
S412Q2	32,5x53x0	BAG OF OAKWOOD FLAKES, 2 KG, 4-12 MM	
S412F2	32,5x53x0	BAG OF BEECHWOOD FLAKES, 2 KG, 4-12 MM	
FG	40x4x40	FAT FILTER	
TRG122	57x66x79	S/S ROLL- IN RACK, 12 LEVELS 2/1 GN	



COOKING OVENS

In the gastronomies with Chickenstar...



... customers will be able to buy better and more succulent roasted poultry while reducing costs

... users can set cooking, washing and fats drainage automatically with a single finger for ease of operation and improves the working environment and oven cleanliness



... the engineers will rationalize their job because the system will protect the oven components reducing engineer visits and maintenance issues