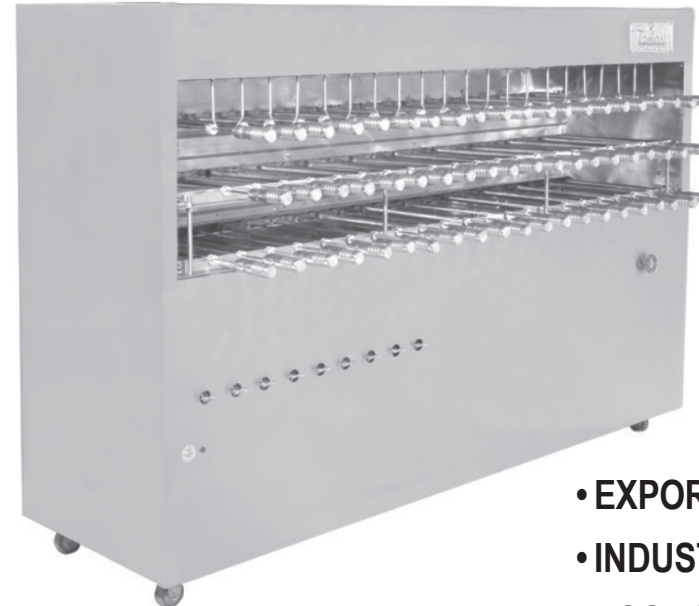




MANUAL

GRILL



- EXPORTATION LINE
- INDUSTRIAL LINE
- ECONOMICAL LINE



Phone/fax: + 55 54 3213.3122
Website: <http://www.tomasi.com.br>
E-mail: max@tomasiequipamentos.com.br

MAX Indústria Metalúrgica Ltda.
Rodovia BR 116, Km 153,2 - nº 22.581 - District São Leopoldo
P.O. Box 322 - Zip Code 95080-050 - Caxias do Sul - RS - Brazil

Technical Department – Caxias do Sul – RS – August, 2003

1. TOMASI GAS GRILL

Tomasi Gas Grill was developed to meet international and national high requirement standards. The grills have differentiated finishing and accessories for the needs of grill restaurants, hotels, restaurants in general and snack bars.

Tomasi Gas Grills provide quick service, comfort and hygiene while preparing barbecue. Three models are available: Exportation Line, Industrial Line and Economical Line that can work with 7 to 80 skewers.

2. INDEX

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1ª VIA DO PROPRIETÁRIO
PREENCHER A MAQUINA OU
LETRA DE FORMA

PROPRIETÁRIO: _____
 ENDEREÇO: _____
 FONE: _____
 CIDADE: _____ ESTADO: _____
 CNPJ: _____ INSCR. ESTADUAL: _____
 NOTA FISCAL Nº: _____ DATA: _____
 EQUIPAMENTO: _____
 MODELO: _____
 REVENDEDOR: _____
 ENDEREÇO: _____
 CEP: _____ CIDADE: _____ ESTADO: _____

ASSINATURA E CARIMBO



2ª VIA DO FABRICANTE
PREENCHER A MAQUINA OU
LETRA DE FORMA

PROPRIETÁRIO: _____
 ENDEREÇO: _____
 FONE: _____
 CIDADE: _____ ESTADO: _____
 CNPJ: _____ INSCR. ESTADUAL: _____
 NOTA FISCAL Nº: _____ DATA: _____
 EQUIPAMENTO: _____
 MODELO: _____
 REVENDEDOR: _____
 ENDEREÇO: _____
 CEP: _____ CIDADE: _____ ESTADO: _____

ASSINATURA E CARIMBO

NOME DO REVENDEDOR: _____
 ENDEREÇO: _____
 NOME DO VENDEDOR: _____ DATA NASC.: _____

WARRANTY CERTIFICATE



Warranty period:

- Economical Line: 06 (six) months.
- Industrial and Exportation Line: 01 (one) year.

Max Indústria Metalúrgica Ltda guarantees its products and any workmanship defect during warranty period from the purchase date made by the original user at the plant or at

any distributor.

Max Indústria Metalúrgica Ltda has the right to analyze possible defects on its products and any person is not authorized to do the same during warranty period. The company's responsibility is substitute parts with defects when an authorized technician verifies imperfections during normal use.

Labor and replacement of parts with defect (under normal use) are free of charge during warranty period.

Warranty is cancelled for equipments that were repaired, changed or disassembled as well as for equipments that were used in disagreement to the orientation and specifications of the manufacturer.

Warranty limits:

- Defects due to inadequate use;
- Part wear and tear (burners, mesh, ceramic boards, injectors, register gas fitter, valves and others);
- Inadequate use;
- Corrosion defects;
- Transport, falls and dented parts;
- Incidental or consequential damages.

Warranty is over:

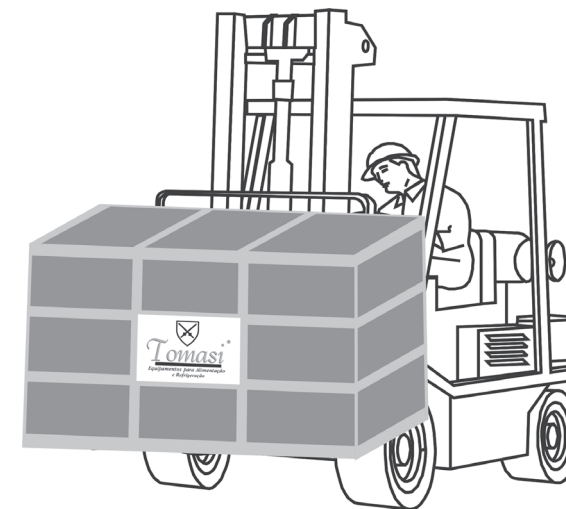
- Validity is over;
- Non-observance of any recommendation of the warranty;
- If the attached completed warranty certificate and the purchase receipt are not sent to the company.

If there is legal problem, contact Foro da Comarca de Caxias do Sul, Rio Grande do Sul, Brazil.

3. Transportation

Grills are very heavy equipments so handling is highly important during transportation.

Grill loading and unloading should be done with forklift, tackle or hoist to avoid accidents and product damage.



4. Receiving

Tomasi expressly recommends a detailed inspection when the grill arrives and if there is damage. If there is any problem, this must be written on the transportation note and the plant should be notified immediately otherwise any damage can't be admitted by the transportation. Also check quantity sent and received, as well as any packing violation.

5. Unpacking

Disassemble the wood crate carefully with a suitable tool. Check any damage during transportation.

6. Installation

After unpacking the grill, put it in aired place and be sure that Tomasi grill is even. Back part of the machine should be towards the wall so that gears can't be exposed and accidents can be avoided.

6.1. Gas Circuit

TABELA DE INFORMAÇÕES TÉCNICAS BÁSICAS

Model	Quantity of burners			Gas consumption / hour (Kg)		
	LP Gas	Natural	Nafta	LP Gas	Natural	Nafta
CLL-07DG	04	04	04	1,00	1,00	1,60
CLL-09DG	04	04	04	1,00	1,00	1,60
CLL-11DG	05	06	06	1,25	1,50	2,40
CLL-13DG	06	06	06	1,50	1,50	2,40
CLL-15DG	07	08	08	1,75	2,00	3,20
CLL-11TG	04	04	04	1,00	1,00	1,60
CLL-14TG	04	04	04	1,00	1,00	1,60
CLL-17TG	05	06	06	1,25	1,50	2,40
CLL-20TG	06	06	06	1,50	1,50	2,40
CLL-23TG	07	08	08	1,75	2,00	3,20
CH-11DE*	05	06	06	1,25	1,50	2,40
CH-15DE*	07	08	08	1,75	2,00	3,20
CH-25DE*	11	12	12	2,75	3,00	4,80
CH-35DE*	15	16	16	3,75	4,00	6,40
CH-41DE*	18	18	18	4,50	4,50	7,20
CH-53DE*	23	24	24	5,75	6,00	9,60
CH-17TE*	05	06	06	1,25	1,50	2,40
CH-23TE*	07	08	08	1,75	2,00	3,20
CH-38TE*	11	12	12	2,75	3,00	4,80
CH-53TE*	15	16	16	3,75	4,00	6,40
CH-62TE*	18	18	18	4,50	4,50	7,20
CH-80TE*	23	24	24	5,75	6,00	9,60

* Exportation Line and Industrial Line

7. PERIODIC CLEANING AND AINTENANCE

7.1. Gas Circuit

- Burners: the burner is having the best performance when:
 - a) flame is red;
 - b) it works silently;
 - c) gas consumption happens without flame reduction.

Here you can find some solutions to have the burners working well:

- Check if the ceramic board is not damaged. Substitute if it is cracked and seal it completely.
- Check if metallic mesh is parallel to the ceramic board, it should not be in contact. Any correction should be done with the burner on.
- Check if there is any untied board. Have a sealing to avoid that.
- Check if the injector is blocked, in this case, cleaning should be done with an appropriate nail or air spurt.
 - Read the instructions to substitute the ceramic board sealing straps.

7.2. Mechanical Part

- Lubricate the reducer with SAE 90 oil every two months,
- Lubricate the gear pins with SAE 90 oil twice a month.

7.3. External Part

- Keep clean the stainless steel to avoid oxidation due to heat and salt.
- Spread your favorite metal polisher to give Tomasi Grill a good aspect.

7.4. Water Reservoir

- Exchange water daily.

How to light the gas circuit (LP Gas/Natural/Nafta)

- 1 • Install the grill according to the instructions above;
- 2 • Check any possible leak;
- 3 • Push the grill register gas fitter to OPEN;
- 4 • Light the burners controlled by the register gas fitter with a gas lighter;
- 5 • Check out if every burner controlled by the register is on;
- 6 • Open the other register gas fitter, one by one, follow the steps 3, 4 and 5 above.

6.2. Electrical / Mechanical Part

Tomasi Gas Grill has a 1/4 HP engine. Verify the local and grill voltage before turning the engine on, check if there is anything blocking the gears and push the frontal breaker.

6.3. Water Reservoir Installation

6.3.1. Economical Line

Fill the stainless steel tray with water before using the grill.

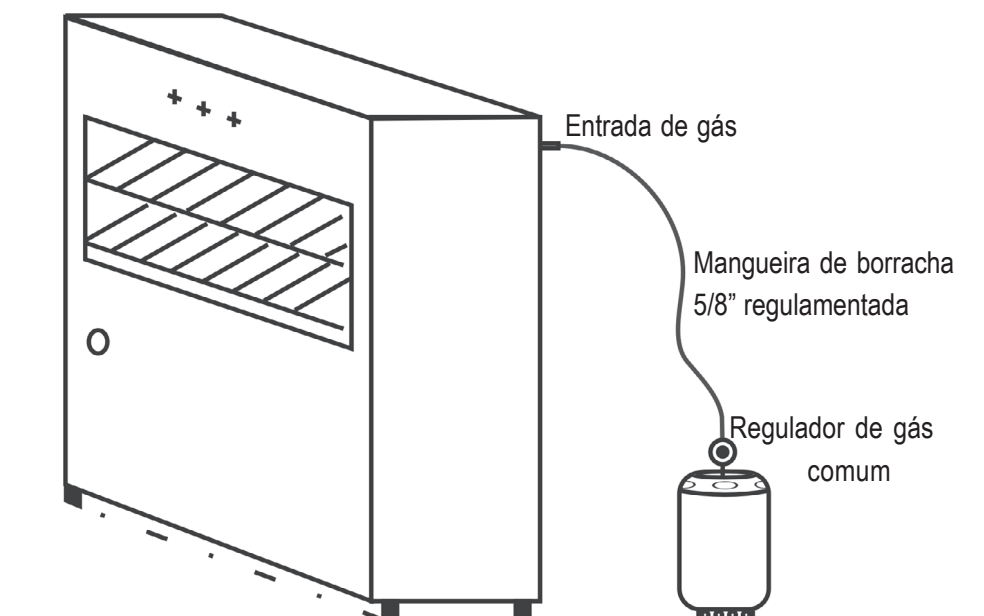
6.3.2. Industrial and Exportation Line

Install the water inlet and outlet to the water reservoir connections. Fill the reservoir up to 10 cm from the bottom.

6.1.1. Small Grills

- Economical Line (CLL) - All models.
- Industrial Line - CH-11DE, CH-15DE, CH-17TE, CH-23TE.

The above Tomasi grill models have their own installation that should be fixed with a bracket that comes with the gas hose as well as the gas regulator of P-13 gas container.



Those grills can be installed with P-45, P-90 gas containers or piped gas (natural or nafta). For this case, read the installation instructions, item 6.1.2 in this manual.

After hooking the grill to gas circuit, open the register gas fitter that is located on the regulator and CHECK ANY LEAK that the circuit might have in order not to have accidents.

How to light the gas circuit

- 1 • Connect the hose to the grill using a bracket that comes with the hose;
- 2 • Hook the gas regulator to the container;
- 3 • Check if there is any leak;
- 4 • Open the register gas fitter that is on the regulator;
- 5 • Push a register gas fitter of the grill to the position OPEN;
- 6 • Light the burners with a gas lighter;
- 7 • Check if every burner is on;
- 8 • Open the other register gas fitter, one by one, following steps 5, 6 and 7 above.

6.1.2. Large Grills

- Industrial Line- Other Models.
- Exportation Line – All Models.

The installation of these models should be done considering equipment burner quantity (see Basic Technical Information Table – page 6). It's highly recommended that a qualified professional do the installation. **IMPROPER INSTALLATION CAN CAUSE SERIOUS ACCIDENTS AS FIRE AND EXPLOSION.**

Installation to LP Gas

The number of gas containers should be based on the Basic Technical Information Table (page 6). We suggest a regulator by ALIANÇA (Brazilian brand), model 76510, RED, at the container outlet.

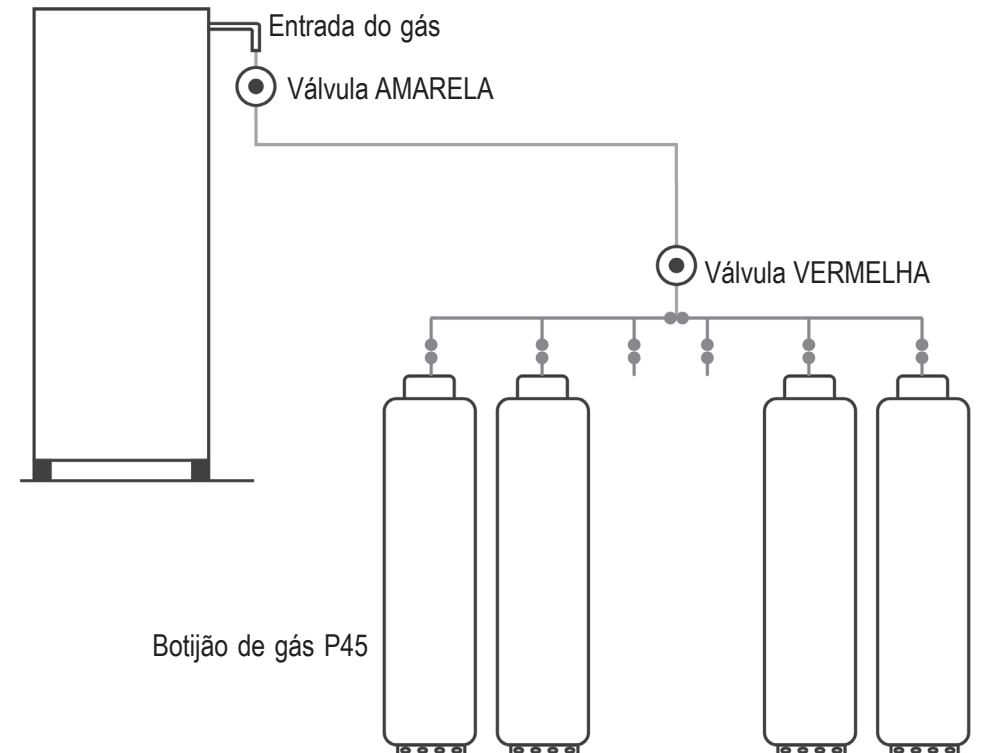
The piping between gas containers and the grill should be manufactured of without galvanized sewing steel pipe, 3/4" minimum diameter and no longer than 20 meters. If there is any doubt, contact a specialized technician.

At the grill, we suggest a regulator by ALIANÇA (Brazilian brand), model 76510, YELLOW, that has offered the best performance with Tomasi Grills.

Instalação em gás GLP

The regulator should be next to the grill for a better performance (3 meters away at maximum).

If the same piping feeds other equipments as ranges, ovens and others, bear in mind that the regulator recommended is EXCLUSIVELY for the grill.



NATURAL Gas or NAFTA Installation

Contact a local distributor to install NATURAL gas or NAFTA and bear in mind that the grills work at low pressure.

The grill injectors and piping are already adapted to these kinds of fuels under client's order.

PRODUTOS | Churrasqueiras a Gás - Linha Exportação



CH-38 TE EXP



CH 38 TE-EXP - Linha Exportação

CH 38 TE-EXP -

i Especificações Técnicas

ESPECIFICAÇÕES TÉCNICAS E VANTAGENS

- Possui rodízios giratórios, facilitando o deslocamento e limpeza;
- Queimadores infra-vermelhos 2.250 Kcal;
- Estrutura tubular em aço 1010/1020 reforçada;
- Revestimento em aço inox escovado (1,00 mm) com isolamento em lã de vidro, proporcionando um excelente isolamento térmico além de facilidades de limpeza e maior durabilidade;
- Sistema de registros para controle de acendimento por setores, posicionado na parte inferior, proporcionando maior segurança no manuseio dos mesmos;
- O tanque para água com registro de vazão proporciona facilidades na limpeza além de evitar a fumaça;
- Sistema de ganchos na terceira galeria para facilitar a colocação dos espetos;
- Motor 1/4 HP, 110/220 V e redutor de velocidade;
- Engrenagens em ferro fundido afixadas em varão de aço maciço com duplo embuchamento de bronze, para evitar o desgaste precoce;
- Espetos em aço inox com cabo térmico revestido em alumínio;
- Fio terra e flecha de três pontas;
- Tampa protetora das engrenagens, para evitar acidentes;
- 2 galerias: de 11 a 53 espetos;
- 3 galerias: de 17 a 80 espetos.

Tabela Dimensional (metros)

modelo	comprimento	profundidade	altura	galerias
CH 11 DE-EXP	0,86	0,70	1,46	2
CH 15 DE-EXP	1,06	0,70	1,46	2
CH 25 DE-EXP	1,60	0,70	1,46	2
CH 35 DE-EXP	2,10	0,70	1,46	2
CH 41 DE-EXP	2,40	0,70	1,46	2
CH 53 DE-EXP	3,00	0,70	1,46	2
CH 17 TE-EXP	0,86	0,70	1,50	3
CH 23 TE-EXP	1,06	0,70	1,50	3
CH 38 TE-EXP	1,56	0,70	1,50	3
CH 53 TE-EXP	2,10	0,70	1,50	3
CH 62 TE-EXP	2,40	0,70	1,50	3
CH 80 TE-EXP	3,00	0,70	1,50	3

A Tomasi reserva-se o direito de alterar as especificações técnicas sem aviso prévio. Fotos meramente ilustrativas.



Philip Piraino <papiraino@gmail.com>

GRILL

1 message

ICONUS <elio.iconus@gmail.com>
To: Philip Piraino <papiraino@gmail.com>

Tue, Mar 24, 2015 at 9:17 AM

Ho there,

This one is 2.1M length NSF listed, 3 rows, for 53 skewers: USD 8790, plus USD 1250 Fedex door to door to your house.

They forgot to send me the quote for the 1.60M/38 skewers, but over the phone they said it is abt \$7190. They should send the quote later today.

Remember these are NSF listed but not UL.

CH-53 TE EXP

Churrasqueira a gás, **Linha Exportação**, com 53 espetos com *cabo térmico de alumínio* em três galerias rotativas. *Estrutura tubular reforçada* em aço carbono pintado, *engrenagens em ferro fundido* com *duplo embuchamento em bronze*, rodízios giratórios, queimadores infravermelhos de 2250Kcal e revestimento em aço *INOX AISI 430 escovado*.

Dimensões (CxPxA): 2,10 (83")x 0,70 (28") x 1,60m (63"). Produto certificado pela *NSF*. Não possui certificado *UL* ou *CE*.

USD 8.790,00 + frete.



CH-38 TE EXP



OBS: Imagem meramente ilustrativa.

--

Qualquer dúvida entrar em contato.

Aguardo seus comentários.

Atenciosamente,



Guilherme Salvador de Oliveira

Depto. de Vendas / Sales Department

+55.54.3213.8020

vendas02@tomasi.com.br

www.tomasi.com.br

De: Sandro R. Tomasi

Enviada em: segunda-feira, 16 de março de 2015 11:06

Para: Guilherme Salvador de Oliveira

Assunto: ENC: Saudades - Invitation to collaborate



GAS GRILLS – EXPORT LINE TOMASI EXPORT LINE GAS GRILLS

MODEL	CH- 38TE EXP	Serial Number	000000-000.00
--------------	---------------------	----------------------	----------------------

STRUCTURE STANDARD FEATURES

- Carbon steel tubular SAE 1010/1020 30x40x2,00mm/wall;
- They have 5” wheels for easy displacement and cleaning;
- Brushed stainless steel (AISI 430 1,00mm – NSF APPROVED) coating with glass wool isolation, providing an excellent heat isolation besides cleaning facilities and higher durability;
- 8930 BTUs (2.250 Kcal) infrared burners with “T” iron structure located in the upper side of the machine;
- A system of stopcocks to control the ignition by sectors, located on a low level, providing higher security when handling it;
- A water tank (AISI 430 1,00mm stainless steel) with a stopcock that provides cleaning facilities, besides preventing smoke;
- Inlet and outlet water connections to facilitate the cleaning of the tank;
- Hook system in the third gallery to facilitate the disposal of the skewers;
- Screws in AISI 304 stainless steel;
- Galvanized gear protector cover to avoid accidents;
- Check local codes for sanitary regulations;
- NSF International Certified Equipment.

MECHANICAL SYSTEM STANDARD FEATURES

- ¼ HP engine, 110V/60 Hz (6,0 Amp);
- Speed reducer 1 x 50 – Cast iron gears fixed on solid round iron bar 1 ¼”
- Double bronze (TM-23) axle sleeve to avoid early consuming;
- Skewers with steel pulley with aluminum wood and 2,00mm stainless steel blade;
- Galvanized covering for the wires and electrical system;
- Bicycle chain;
- Three-prong (grounding) plug.

GAS SYSTEM

- 8930 BTUs infrared burners (2.250 Kcal / 2,80 KPa / 280 MMCA);
- Each burners needs 250 grams of gas per hour;
- Manifold Pressure 4,0 in W.C.;
- 1” gas entrance;
- Important information:

TOMASI • Food and Refrigeration Equipment
 BR 116, km 153, 2, nº 22.581 | District São Leopoldo | P.O.Box 322
 Zip Code 95080-050 | Caxias do Sul – RS – Brazil
 Phone +55 54 3213.8000 | Fax +55 54 3213.8021 | www.tomasi.com.br



Philip Piraino <papiraino@gmail.com>

Fwd: RES: BTUs CH38TE Gás Natural IMPORTANTE

1 message

Elio Victal <elio@iconus.com.br>
To: Philip Piraino <papiraino@gmail.com>

Thu, Oct 15, 2015 at 11:51 AM

Sent from a mobile device

----- Original message -----

From: "Sandro R. Tomasi" <sandro@tomasi.com.br>
Date: 14/10/2015 6:19 PM (GMT-03:00)
To: Elio Victal <elio@iconus.com.br>, Guilherme Salvador de Oliveira <vendas02@tomasi.com.br>
Cc: paparaino@gmail.com
Subject: RES: BTUs CH38TE Gás Natural IMPORTANTE

Hélio

A churrasqueira tem 12 queimadores de 2250 kcal cada x 3,97 = 107.190 BTU's

Abraço,

TOMASI EQUIPAMENTOS PARA ALIMENTAÇÃO E REFRIGERAÇÃO

MAX INDÚSTRIA METALÚRGICA LTDA

Sandro Roberto Tomasi – Gerente Industrial / Exportação

Fone: +55.54.3213.8015

Fax: +55.54.3213.8021

Mobile: +55.54.9118.7475

USA +1.305.600.2855

De: Elio Victal [mailto:elio@iconus.com.br]

Enviada em: quarta-feira, 14 de outubro de 2015 18:11

Para: Guilherme Salvador de Oliveira <vendas02@tomasi.com.br>; Sandro R. Tomasi <sandro@tomasi.com.br>

Cc: paparaino@gmail.com

Assunto: BTUs CH38TE Gás Natural IMPORTANTE

Guilherme,

Meu sócio percebeu que quando compramos as churrasqueiras o manual que recebemos indica 400.000 BTUs e agora essa sua especificação indica 107.190. Qual o correto? Isto é extremamente importante por causa do sistemas de exaustão que está sendo instalado!

Abs

Elio Victal – ICONUS

ph +55 (11) 2339 5077 / cel +55 (11) 999 442 679 / Skype elio_victal

De: Guilherme Salvador de Oliveira [<mailto:vendas02@tomasi.com.br>]

Enviada em: Tuesday, October 13, 2015 5:34 PM

Para: Elio Victal <elio@iconus.com.br>

Assunto: RES: Manual Churrasqueira CH38TE Gás Natural IMPORTANTE

Seguem em anexo.

Atenciosamente,



De: Elio Victal [<mailto:elio@iconus.com.br>]

Enviada em: terça-feira, 13 de outubro de 2015 17:15

Para: Guilherme Salvador de Oliveira <vendas02@tomasi.com.br>

Assunto: Manual Churrasqueira CH38TE Gás Natural IMPORTANTE

Guilherme

Precisamos do manual em inglês para apresentar para a fiscalização. Isso é urgente.

Abs

Elio Victal – ICONUS

f (11) 2339 5077 / cel (11) 999 442 679 / Skype elio_victal



This equipment is useful in a Noncombustible Location.
In case of connecting the grill using a flexible-hose gas connection, the inside diameter of the hose **MUST NOT BE SMALLER** than the connector on the unit. Local regulations for gas equipment must be observed before connecting the equipment;

- Installation under a vented hood is recommended;
- Check local codes for fire regulations;
- Each burner uses 8.930 BTUs (2.250 Kcal);
- **It has 12 burners = 107.190 BTUs (27000 Kcal)**

DIMENSIONS

- **Length – 1,60m (62 63/64”)**
- **Height – 1,63m (64 11/64”)**
- **Depth – 0,70m (27 35/64”)**

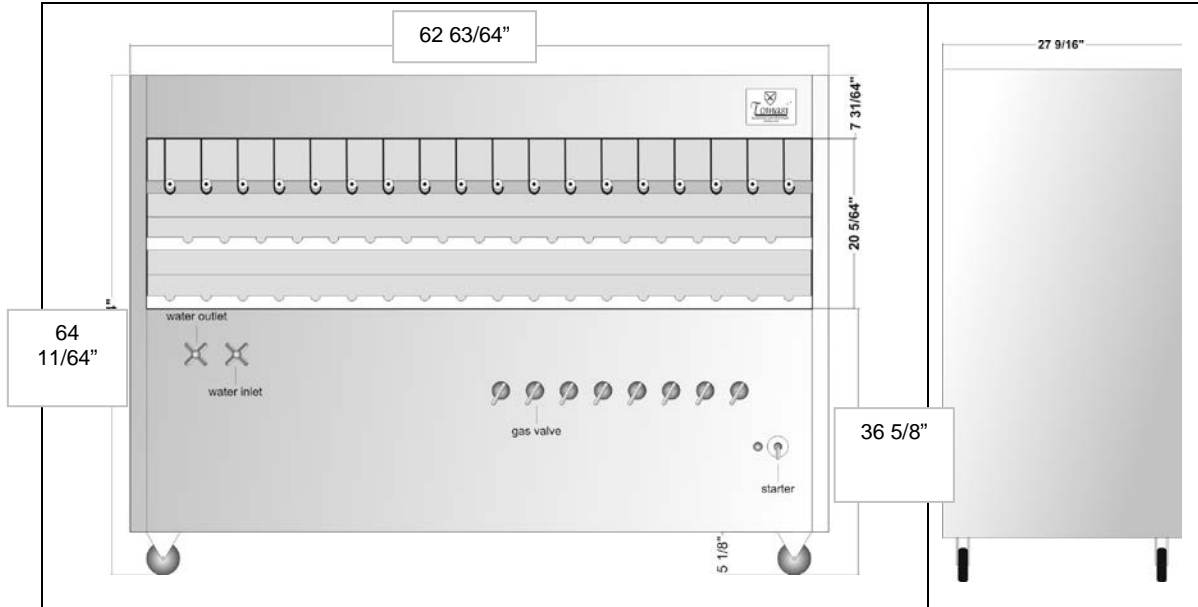
WARNING

- Read the owner’s manual before install or operating or servicing this equipment;
- Check local codes for installation. Improper installation can cause property damage, injury or death;
- This equipment with three-prong (grounding) plug. Please do not remove the plug and do not install the equipment without connect the plug in to a grounded three-prong receptable;
- Keep flammable products away from this equipment.



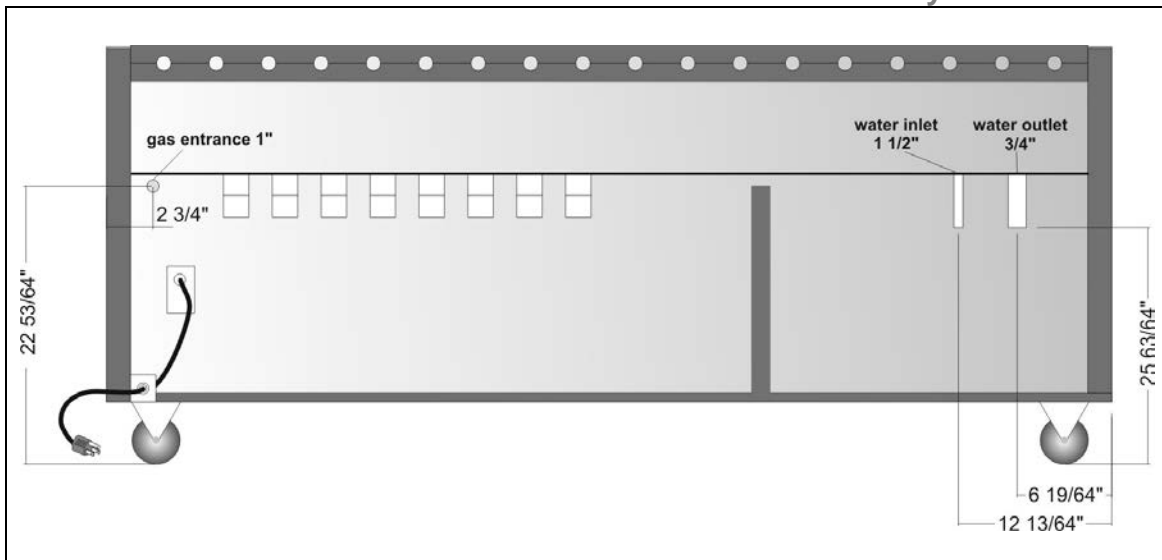
FRONT VIEW

SIDE VIEW



NOTES:

Back View – For installation in noncombustible location only



NOTES:



TOMASI • Food and Refrigeration Equipment
BR 116, km 153, 2, nº 22.581 | District São Leopoldo | P.O.Box 322
Zip Code 95080-050 | Caxias do Sul – RS – Brazil
Phone +55 54 3213.8000 | Fax +55 54 3213.8021 | www.tomasi.com.br

TOMASI EQUIPAMENTOS PARA ALIMENTAÇÃO E REFRIGERAÇÃO

MAX INDÚSTRIA METALÚRGICA LTDA

Sandro Roberto Tomasi – Gerente Industrial / Exportação

Fone: +55.54.3213.8015

Fax: +55.54.3213.8021

Mobile: +55.54.9118.7475

USA +1.305.600.2855

De: ICONUS [<mailto:elio.iconus@gmail.com>]

Enviada em: sexta-feira, 13 de março de 2015 17:09

Para: Sandro R. Tomasi

Assunto: ENC: Saudades - Invitation to collaborate

Boa tarde.

Favor cotar com entrega em Itajai. Será exportador para os EUA. Se possível, tb cotar CFR NY.

Atte,

Elio Victal – ICONUS

f (11) 2339 5077 / cel (11) 999 442 679 / Skype elio_victal

De: Philip Piraino [<mailto:papiraino@gmail.com>]

Enviada em: Friday, March 13, 2015 4:10 PM

Para: Elio ICONUS (via Google Drive)

Assunto: Re: Saudades - Invitation to collaborate

Elio,

Can we get a price on the Export model churraqueiro from Tomasi, the one that is CH-53TE EXP below (2.1m long)

gasté precoce;

Tabela Dimensional (metros) <i>Dimensional Table (meters)</i>				
Modelo <i>Model</i>	Compr. <i>Length</i>	Profund. <i>Depth</i>	Altura <i>Height</i>	Galerias <i>Galleries</i>
CH 11 DE-EXP	0,86	0,70	1,46	2
CH 15 DE-EXP	1,06	0,70	1,46	2
CH 25 DE-EXP	1,60	0,70	1,46	2
CH 35 DE-EXP	2,10	0,70	1,46	2
CH 41 DE-EXP	2,40	0,70	1,46	2
CH 53 DE-EXP	3,00	0,70	1,46	2
CH 17 TE-EXP	0,86	0,70	1,50	3
CH 23 TE-EXP	1,06	0,70	1,50	3
CH 38 TE-EXP	1,56	0,70	1,50	3
CH 53 TE-EXP	2,10	0,70	1,50	3
CH 62 TE-EXP	2,40	0,70	1,50	3
CH 80 TE-EXP	3,00	0,70	1,50	3

Medidas em metros (m).
Measurements are in meters (m)

Philip A. Piraino
1232 Choptank Road
Middletown, Delaware 19709-9038 USA

HOME: +1(302)832-0673
WORK: +1(302)832-5594
FAX: +1(302)689-4480
EMAIL: papiraino@gmail.com
AOL IM: ppiraino
SKYPE: philippiraino
WWW: www.CorporationsPlus.com
IINBING: DCCXLVII - CD, -VIII

On Fri, Mar 13, 2015 at 2:55 PM, Elio ICONUS (via Google Drive) <elio.iconus@gmail.com> wrote:

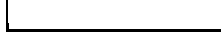
Elio ICONUS has invited you to **work in** the following shared folder:



Saudades

[Open](#)

Google Drive: Have all your files within reach from any device.



PRODUTOS | Churrasqueiras a Gás - Linha Exportação



CH 38 TE-EXP - Linha Exportação



Manual Técnico (PDF)



Indique este produto



Imprima esta página



Especificações Técnicas



Adicione ao Orçamento

Especificações Técnicas

ESPECIFICAÇÕES TÉCNICAS E VANTAGENS

- Possui rodízios giratórios, facilitando o deslocamento e limpeza;
- Queimadores infra-vermelhos 2.250 Kcal;
- Estrutura tubular em aço 1010/1020 reforçada;
- Revestimento em aço inox escovado (1,00 mm) com isolamento em lã de vidro, proporcionando um excelente isolamento térmico além de facilidades de limpeza e maior durabilidade;
- Sistema de registros para controle de acendimento por setores, posicionado na parte inferior, proporcionando maior segurança no manuseio dos mesmos;
- O tanque para água com registro de vazão proporciona facilidades na limpeza além de evitar a fumaça;
- Sistema de ganchos na terceira galeria para facilitar a colocação dos espetos;
- Motor 1/4 HP, 110/220 V e redutor de velocidade;
- Engrenagens em ferro fundido afixadas em varão de aço maciço com duplo embuchamento de bronze, para evitar o desgaste precoce;
- Espetos em aço inox com cabo térmico revestido em alumínio;
- Fio terra e flecha de três pontas;
- Tampa protetora das engrenagens, para evitar acidentes;
- 2 galerias: de 11 a 53 espetos;
- 3 galerias: de 17 a 80 espetos.

Tabela Dimensional (metros)

modelo	comprimento	profundidade	altura	galerias
CH 11 DE-EXP	0,86	0,70	1,46	2
CH 15 DE-EXP	1,06	0,70	1,46	2
CH 25 DE-EXP	1,60	0,70	1,46	2
CH 35 DE-EXP	2,10	0,70	1,46	2
CH 41 DE-EXP	2,40	0,70	1,46	2
CH 53 DE-EXP	3,00	0,70	1,46	2
CH 17 TE-EXP	0,86	0,70	1,50	3
CH 23 TE-EXP	1,06	0,70	1,50	3
CH 38 TE-EXP	1,56	0,70	1,50	3
CH 53 TE-EXP	2,10	0,70	1,50	3
CH 62 TE-EXP	2,40	0,70	1,50	3
CH 80 TE-EXP	3,00	0,70	1,50	3