

ROTARY RACK OVENS

MODELS: CG/1D/2S, CG/2D/4S

With a revolutionary heat chamber which was designed, engineered, and made on our premises, our Rotary Rack Ovens are among the most, if not 'the' most efficient Rack Ovens on the market. A Stainless Steel heat exchanger designed within a heat chamber enables this efficient Oven to reduce baking time significantly. The benefit of the efficient heat chamber allows for rapid warm-up, quick recovery time, accurate and rapid temperature variation.

New standard features for these models raises the standard within the realm of Rack Ovens. Once an optional feature, our Brick Lined baking chamber is now a feature which comes standard on all of our Rack Ovens, making our oven extremely efficient. Not only is it more efficient in terms of energy consumption, heat loss is minimized, heat retention is vastly improved, and products bake far better than ever seen within any Rack Oven, giving superior texture for products baked within this oven. These advantages coupled with high density insulation and a constantly recirculating air system, give rise to noticeable reductions in operating costs when compared to similar ovens.

Also new and improved is our steam generating system. With implementation of specially designed atomizers allow water to vaporize into steam prior to making contact with our new vaporizing mechanism. The outcome is phenomenal steam by any standard.

As with all our equipment, only the finest of materials are used. The interior baking chamber is constructed of Stainless Steel. The resistant properties of this material are beneficial where corrosion resistance and heat retention is concerned. The exterior front finish and exhaust hood are also made of Stainless Steel. One look at our Oven, and you will immediately notice the quality it exudes. Not only is it aesthetically clean and pleasing, but it is also robust in nature.

There are two variants of our larger Rotary Rack Oven offered. The CG/1D/2S and the CG/2D/4S have an oversized baking chamber that allows for a rack of 75" high. Within the CG/1D you may either place one (1) double rack, or two (2) single racks. The CG/2D accommodates either two (2) double racks, or four (4) single racks.

As with all models, you may bake a wide variety of Breads, Buns, Bagels, Pastries, and foods. All Rotary Rack Ovens come standard with Steam Injection Systems and are available in Electric, Natural Gas, Oil, or Propane configurations.



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Our Goal is Simple...
To Help You Reach Yours

Manufacturers of
Quality Bakery Machinery
Since 1972.



G. CINELLI-ESPERIA CORPORATION®, the standard by which all will be judged



TECHNICAL DATA
ROTARY RACK OVENS

MODELS CG/1D/2S, CG/2D/4S

	CG/1D/2S & CG/2D/4S			IMPERIAL	
	METRIC				
DIMENSIONS	[cm]	226x246x256 / 264x320x256	[in]	89 x 97 x 101 / 104 x 126 x 101	
INSTALLED POWER	[kW]	4.3 / 4.3	[hp]	5 3/4 / 5 3/4	
WEIGHT	[kg]	2,087 / 2,563	[lb.]	4,600 / 5,650 approx.	
PACKING VOLUME	[m3]	14 / 19	[cu.ft]	497 / 758 approx.	

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