

# ARTISAN SERIES DECK OVEN

## CG/CDO-1/, 2/, & 4/ SERIES

The modern way to achieve traditional quality baked products. Cyclothermic Deck Ovens come in Gas, Electric, or Propane configurations. Steam is standard on all units. These Ovens come with two, three, or four decks from 2.8 m<sup>2</sup> (30 sq.ft) to 19.2 m<sup>2</sup> (207 sq.ft.) baking area. Deck Height is 8" (20cm) standard on all models.

The CG/CDO burners were engineered to transfer radiant heat through the baking decks in a way which optimizes energy consumption, making this a very energy efficient unit. On its way to each deck the heat travels through the Steam Generating Unit, thereby heating the water in the Steam Unit. Then, it proceeds through specially designed and sealed chambers placed above and below each deck, evenly distributing heat. This not only optimizes energy consumption, but also eliminates any residue and fuel odours resulting from combustion in the baking chambers. Energy consumption is also minimized by the refractory brick lining of each deck. The refractory lining also produces the old world texture associated with hearth baking.

Each illuminated deck is equipped with separate steam controls allowing steam to enter each deck independently. Each deck Steam Generating Unit can be removed for cleaning and replacement should this be required. Innovative design of the Steam Generating Units discourages clogging due to mineral and calcium build-up.

Ease of use and servicing is of utmost importance. All controls are ergonomically placed and clearly marked. Any and all servicing and cleaning is done via the front panel located beneath the baking decks. This oven can be installed with '0' clearance at the sides and back if required.

Two options are available for each Deck Oven. (1) A Proofing Chamber on either side of the deck oven, or at both sides if desired. Utilization of the Deck Oven's Steam Generating Unit eliminates the need for a separate unit for the Steam Proofer (s). (2) Manual, Semi-Automatic, and Fully Automatic Loading and Unloading devices should a given application require them.

At G. CINELLI - ESPERIA CORPORATION®, quality is never sacrificed. All interior decks and exterior surfaces in these ovens are stainless steel and all mechanical and electrical components are of top quality and C.S.A. approved or UL listed.



**CINELLI**  
**ESPERIA**  
CORPORATION

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

# ARTISAN SERIES DECK OVEN

CG/CDO-1/,2/,&4/ SERIES

MODEL	INTERIOR DECK DIMENSION	TOTAL BAKING AREA	EXTERIOR DIMENSIONS	B.T.U.	KCAL	KG/HR
<b>Small-Short Deck Oven Version. 1.4 m<sup>2</sup> or 15.1 sq.ft. per deck. Offered in Gas, Propane or Electric, Steam Injection Standard.</b>						
CG/CDO-1/24	96.5 cm x 140 cm x 20cm 38" x 55" x 8"	2.8m <sup>2</sup> 30 sq.ft.	168 cm x 213 cm x 198 cm 66" x 84" x 78"	200,000	50,400	56 Kg 123lbs.
CG/CDO-1/34	96.5 cm x 140 cm x 20cm 38" x 55" x 8"	4.2m <sup>2</sup> 45 sq.ft.	168 cm x 213 cm x 221 cm 66" x 84" x 87"	400,000	100,800	84 Kg 185lbs.
CG/CDO-1/44	96.5 cm x 140 cm x 20cm 38" x 55" x 8"	5.6m <sup>2</sup> 60 sq.ft.	168 cm x 213 cm x 244 cm 66" x 84" x 96"	400,000	100,800	112 Kg 247lbs
<b>Small-Long Deck Oven Version. 1.99 m<sup>2</sup> or 21.4 sq.ft. per deck. Offered in Gas, Propane or Electric, Steam Injection Standard.</b>						
CG/CDO-1/26	96.5 cm x 206 cm x 20cm 38" x 81" x 8"	3.98m <sup>2</sup> 43 sq.ft.	168 cm x 279 cm x 198 cm 66" x 110" x 78"	100,800	400,000	84 Kg 185lbs.
CG/CDO-1/36	96.5 cm x 206 cm x 20cm 38" x 81" x 8"	5.97m <sup>2</sup> 64.3 sq.ft.	168 cm x 279 cm x 221 cm 66" x 110" x 87"	100,800	400,000	126 Kg 278lbs.
CG/CDO-1/46	96.5 cm x 206 cm x 20cm 38" x 81" x 8"	7.96m <sup>2</sup> 85.7 sq.ft.	168 cm x 279 cm x 244 cm 66" x 110" x 96"	100,800	400,000	168 Kg 370lbs.
<b>Medium-Short Deck Oven Version. 1.96 m<sup>2</sup> or 20.97 sq.ft. per deck. Offered in Gas, Propane or Electric, Steam Injection Standard.</b>						
CG/CDO-2/26	140 cm x 140 cm x 20cm 55" x 55" x 8"	3.92m <sup>2</sup> 41.94 sq.ft.	213 cm x 213 cm x 198 cm 84" x 84" x 78"	100,800	400,000	75 Kg 165lbs
CG/CDO-2/36	140 cm x 140 cm x 20cm 55" x 55" x 8"	5.88m <sup>2</sup> 62.91 sq.ft.	213 cm x 213 cm x 221 cm 84" x 84" x 87"	100,800	400,000	112 Kg 247lbs.
CG/CDO-2/46	140 cm x 140 cm x 20cm 55" x 55" x 8"	7.84m <sup>2</sup> 83.9 sq.ft.	213 cm x 213 cm x 244 cm 84" x 84" x 96"	100,800	400,000	149 Kg 329lbs.
<b>Medium-Long Deck Oven Version. 2.9 m<sup>2</sup> or 31 sq.ft. per deck. Offered in Gas, Propane or Electric, Steam Injection Standard.</b>						
CG/CDO-2/29	140 cm x 206 cm x 20cm 55" x 81" x 8"	5.8m <sup>2</sup> 62 sq.ft.	213 cm x 279 cm x 198 cm 84" x 110" x 78"	100,800	400,000	112 Kg 247lbs.
CG/CDO-2/39	140 cm x 206 cm x 20cm 55" x 81" x 8"	8.7m <sup>2</sup> 93 sq.ft.	213 cm x 279 cm x 221 cm 84" x 110" x 87"	100,800	400,000	168 Kg 370lbs.
CG/CDO-2/49	140 cm x 206 cm x 20cm 55" x 81" x 8"	11.6m <sup>2</sup> 124 sq.ft.	213 cm x 279 cm x 244 cm 84" x 110" x 96"	151,200	600,000	224 Kg 494lbs.
<b>Large Deck Oven Version. 4.8 m<sup>2</sup> or 52.32 sq.ft. per deck. Offered in Gas, Propane or Electric, Steam Injection Standard.</b>						
CG/CDO-4/212	196cm x 244cm x 20cm 78.5" x 96" x 8"	9.6m <sup>2</sup> 103 sq.ft.	254cm x 381cm x 198cm 100" x 150" x 78"	151,200	600,000	223 Kg 494lbs.
CG/CDO-4/312	196cm x 244cm x 20cm 78.5" x 96" x 8"	14.4m <sup>2</sup> 155 sq.ft.	254cm x 381cm x 221cm 100" x 150" x 87"	151,200	600,000	334 Kg 741lbs.
CG/CDO-4/412	196cm x 244cm x 20cm 78.5" x 96" x 8"	19.2m <sup>2</sup> 207 sq.ft.	254cm x 381cm x 239cm 100" x 150" x 96"	151,200	600,000	446 Kg 987lbs.

Kilogram per hour based upon 11 13/16" x 221/2" Overall, 20-24 oz. Bread pans @ 35 minute bake, load, and unload time averaged during a twelve (12) hour shift.

**DIMENSIONS** = (L x W x H)  
Exterior dimensions are approximate.



G. CINELLI - ESPERIA CORPORATION® RESERVES THE RIGHT TO EFFECT CHANGES PRIOR TO NOTIFICATION. ALL DATA NOT BINDING. \*Optional Assembly required.



380 Chrislea Road,  
Woodbridge, Ontario  
L4L 8A8 Canada

Tel: (905) 856-1820; 850-1800

Fax: (905) 850-2989

Web Site: [www.gcinelli-esperia.com](http://www.gcinelli-esperia.com)

Printed in Canada

© DESIGNATED TRADEMARK REGISTERED IN  
CANADA, USA, MEXICO & RUSSIA  
OWNED BY G. CINELLI - ESPERIA CORPORATION