

MINI-ROTOR SINGLE RACK OVEN

CG/1S

Utilizing the same revolutionary heat chamber which was designed, engineered, and made on our premises for our larger Rotary Rack Ovens, the Mini Rotor is a stellar performer with regard to efficiency and recovery time. A 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. These advantages coupled with high density insulation and a constantly re-circulating air system, give rise to noticeable reductions in operating costs when compared to similar ovens.

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 finish and exhaust hood are also made of Stainless Steel. One look at the Mini Rotor, and you will immediately notice the quality it exudes. Not only is it aesthetically clean and pleasing, but it is also robust in nature.

The CG/1S Mini Rotor has a single rack capacity, a favorite among, but not limited to, bagel producers as well as pastry concessionaires who demand high output with limited available space. With its small dimensions and pleasing styling, it is ideally suited for baking operations which showcase their baking operations to their clients.

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



CINELLI
ESPERIA
CORPORATION

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

Manufacturers of
Quality Bakery Machinery
Since 1972.



CG1S

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



TECHNICAL DATA

MINI-ROTOR SINGLE RACK OVEN

MODEL CG/1S

		METRIC		IMPERIAL
DIMENSIONS (LxWxH)	[cm]	159 x 160 x 210	[in]	62 1/2 x 63 x 82 1/2
INSTALLED POWER (Gas and Electric Version)	[kW]	1.31	[hp]	1.75
HEATING ELEMENTS (Electric Version Only)	[kW]	36		
TOTAL AMPERAGE (Gas Version)		12@120-208/3/60		
TOTAL AMPERAGE (Electric Version)		108@208-230/3/60		
WEIGHT	[kg]	544 approx.	[lb]	1,200 approx.
PACKING VOLUME	[m3]	5.44 approx.	[cu.ft.]	192 approx.

ALL DATA AND LITERATURE NOT BINDING. G. CINELLI - ESPERIA CORPORATION® RESERVES THE RIGHT TO EFFECT MODIFICATIONS PRIOR TO NOTIFICATION.

CINELLI ESPERIA CORPORATION

380 Chrislea Road,
Woodbridge, Ontario
L4L 8A8 Canada

Tel: (905) 856-1820; 850-1800
Fax: (905) 850-2989

Printed in Canada

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