BAGUETTE EXTENSION MOULDER

Model: CG/BAG-EX-OB

The CG/BAG-EX-OB was specifically designed with the particular consideration of use within medium to high production bakeries that produce long loafs such as baguettes. Buns can also be processed. The objective of this machine is to form products that are equally consistent in shape and size.

Once coupled to our CG/BAG Baguette Moulder, the CG/BAG-EX-OB then transports the product via the conveyor through the moulding section.

The moulding section contains two belts: the bottom belt and the opposing belt. The opposing belt is adjustable with reference to height, angle, speed and direction as an option. The bottom belt is adjustable with reference to speed as well as direction as an option. Both are controlled via separate frequency drives and motors. These features allow for strict control of the end product and help to achieve desired repeatable results.

The CG/BAG-EX-OB achieves unparalleled consistency unachievable by hand stretching the product. Each product that exits the machine is precise in length and thickness. Conversely, stretching by hand yields a product that may be thin in the middle and thick at the ends, not a desirable shape for presentation.

Another Advantage presented by use of the CG/BAG-EX-OB is the measurable reduction in labor. Without the use of the extension moulder, achieving desired length of a baguette must be accomplished manually. Notwithstanding the inconsistencies, the time consumed doing so increases labor cost and also reduces productivity over a prolonged period of time – the enemy of any successful business.

All of the encompassing features coupled with the ease of use make this machine incomparable in achieving desired results with regard to cost savings, product consistency and Satisfaction.

This unit can also be adapted to almost any baguette moulder with custom configuration. Larger models which can be coupled to production lines are available upon request.

CINELLI ESPERIA® CORPORATION

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

Manufacturers of
Quality Bakery Machinery
Since 1972.

G. CINELLI-ESPERIA CORPORATION®, redefining standards of Quality and Service

CINELLI ESPERIA® CORPORATION

380 Chrislea Road,
Woodbridge, Ontario
L4L 8A8 CANADA

Tel: (905) 856-1820; 850-1800
Fax: (905) 850-2989
Web Site: www.gcinelli-esperia.com

TECHNICAL DATA

BAGUETTE EXTENSION MOULDER

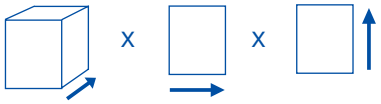
MODEL: CG/BAG-EX-OB

	METRIC		IMPERIAL	
Belt Overhang (Ingress)	[cm]	31.75	[in]	12 1/2
Belt Height (Ingress)	[cm]	87.6	[in]	34 1/2
Belt Width	[cm]	75.5	[in]	29 3/4
Operating Dimensions	[cm]	150 x 105 x 135	[in]	60 x 42 x 53
Operating Weight	[kg]	400	[lb]	800
Installed Power	[kW]	1.5	[HP]	2
Amperage	[Amps]	@ 208-3-60Hz = 8.4		

**** Diverse configurations and voltages available. Please contact us for details. ****

All Data Not Binding. G. Cinelli - Esperia Corporation® reserves the right to effect improvements and modifications as necessary without prior notification.

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



Printed in Canada
® DESIGNATED TRADEMARK REGISTERED IN CANADA, USA, MEXICO & RUSSIA
OWNED BY G. CINELLI - ESPERIA CORPORATION