

## TECHNICAL DATA SINGLE RACK BLAST FREEZER

MODEL	# OF DOORS	BOX DIMENSION	HP	HOURLY CAPACITY
CG/BF-1S-1D	1	120W x 140D x220cmH	3/5/7.5	30/50/75Kg
		47.25"x55.25"x86.75"H		66/110/165Lb
CG/BF-2S-1D	1	170W x 140D x220cmH	5/7.5/10	50/75/100Kg
		67"x55.25"x86.75"H		110/165/220Lb
CG/BF-3S-1D	1	170W x 220D x220cmH	15/20	150/200Kg
		67"x86.75"x86.75"H		330/440 Lb
CG/BF-4S-2D	2	320W x 140D x220cmH	15/20	150/200Kg
		126"x55.25"x86.75"H		330/440Lb
CG/BF-5S-1D	1	170W x 340D x220cmH	25/30	240/300Kg
		67"x 134"x86.75"H		528/660Lb
CG/BF-6S-2D	2	320W x 220D x220cmH	30/40	300/400Kg
		126"x86.75"x86.75"H		660/880Lb
CG/BF-7S-1D	1	170W x 440D x220cmH	30/40	300/400Kg
		67"x173.25"x86.75"H		660/880Lb
CG/BF-8S-2D	2	320W x 260D x220cmH	30/40	300/400Kg
		126"x102.5"x86.75"H		660/880Lb
CG/BF-10S-2D	2	320W x 320D x220cmH	50/60	500/600Kg
		126"x126"x86.75"H		1100/1320Lb

## TECHNICAL DATA DOUBLE RACK BLAST FREEZER

CG/BF-1D-1D	1	170W x 120D x220cmH	5/7.5/10	50/75/100Kg
		67"x47.25"x86.75"H		110/165/220Lb
CG/BF-2D-1D	1	170W x 220D x220cmH	15/20	150/200Kg
		67"x86.75"x86.75"H		330/440Lb
CG/BF-3D-1D	1	170W x 320D x220cmH	25/30	240/300Kg
		67"x126"x86.75"H		528/660Lb
CG/BF-4D-2D	2	320W x 220D x220cmH	30/40	300/400Kg
		126"x86.75"x86.75"H		660/880Lb
CG/BF-5D-1D	1	170W x 520D x220cmH	40/50	400/500Kg
		67"x205"x86.75"H		880/1100Lb
CG/BF-6D-2D	2	320W x 320D x220cmH	50/60	500/600Kg
		126"x126"x86.75"H		1100/1320Lb
CG/BF-7D-1D	1	170W x 720D x220cmH	60	600Kg
		70"x284"x86.75"H		1320Lb
CG/BF-8D-2D	2	320W x 440D x220cmH	60/80	600/800Kg
		126"x173.25"x86.75"H		1320/1760Lb
CG/BF-10D-2D	2	320W x 440D x220cmH	80/90	800/900Kg
		126"x173.25"x86.75"H		1760/1980Lb

Single Racks: 22" W x 26" D x 70" H – 56cm W x 66cm D x 178cm H Double Racks: 30" W x 36" D x 74" H – 76.25cm W x 91.5cm D x 188cm H

Doors: 31.5" W x 74.75" H – 90cm W x 190cm H

Voltage: 220/3/60 Standard. Larger units require Both 220 Single and 220 Three Phase. Other Voltages available upon request.

All Capacities Based Upon Theoretical HOURLY Throughputs of "Par-Baked" Bread/Pastry, Input Temperature of 60°C or 140°F Blast Freezing Down to -18 °C or -0.4 °F at the core of Product. Each Bread/Pastry Weighs 500 Grams or 17.5 Ounces

All Units Standard With Galvanized Panels, Zincoplastified Coating with Insulated Anti-Slip SS Floors.

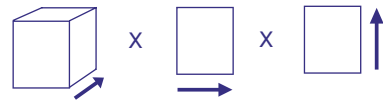
All Doors: 90cm W x 190cm H or 31.5" W x 74.75" H – Rack Entry Opening is: 90cm W or 31.5" W CLEAR

SS Entry Ramp Extends out From Box: 60cm or 23.75" – add to Below DEPTH Dimensions

To Height Indicated Below, add: +61cm or 24" For Top Mounted Electrical Enclosure

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

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



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# BLAST FREEZER – ROLL IN RACK

Model: CG/BF Series

**Blast your way into Profitability while maintaining Quality!**

The G. Cinelli – Esperia® Corporation BLAST FREEZER was designed and built to maintain the quality of your product and furthermore, to drastically reduce the amount of time, space and expense required in doing so.

For those who wish to preserve inherent quality or distribute a product that is of the highest qualitative standard such as any dough, bread, cake or pastry product and even foods and sauces – simply put, one of the main contributors to preserving high quality is for it to be frozen or chilled as rapidly as possible – our line of Blast Freezers guarantees this quality like no other.

The blast freezer is a specialized tool which works with forced ventilation. It may be compared to a convection oven within which the air is used to transmit heat, except that within the Blast Freezer, the cold air is used to continuously and rapidly remove the heat given off by the product, thereby cooling it quickly through to its very core.

The Blast Freezers or alternatively sometimes called Blast Chiller, can offer 2 modes of operation;

- BLAST FREEZING – from +90/70°C (190/158°F) to -18°C (-0.4°F) at product core
- BLAST CHILLING – from +90/70°C (190/158°F) to + 3°C (37.4°F) – Mainly used for Gastronomy but not limited thereto.

Compared to normal cold storage freezers or refrigerators; the Blast Freezer can maintain the correct degree of product *moisture content* that is necessary for the proper product condition in its subsequent stage of product life and/or endowing it with the properties for optimal regeneration.

The ordinary freezer is designed as a storage unit for *already frozen* products and not intended to blast freeze. Whenever used to freeze, the process is slow and the texture of the product degrades to the extent that it can be seen and smelled that the product has been frozen. The very opposite is true of the Blast Freezer.

A normal freezer takes several hours to bring the food core temperature down to -18°C (-0.4°F), large ice crystals form which change the shape and texture of the product due to breaking of the cell structure, resulting in moisture loss and marked aesthetic differences are apparent - all undesirable traits to the consumer.

**However, in the blast freezer, only micro (very small) ice crystals are formed thanks to the compressor power, ventilation and appropriate and deliberate design thereof all within extremely low operating temperatures. Internal operating temperature can range upwards of -40°C (-40°F).**

With the G. Cinelli – Esperia® Corporation Blast Freezer, it is now within reach for anyone to properly preserve or distribute their product.

All units are INDUSTRIAL in scope and designed for continuous use. They come with HIGH EFFICIENCY TROPICALIZED Compressor to function in the most demanding environments.



**CINELLI**  
**ESPERIA®**  
CORPORATION

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

Manufacturers of  
Quality Bakery Machinery  
Since 1972.



All Panels come with 10cm/4" Insulation and of Galvanized & Plastified EXTERIOR SIDE AND REAR Panels. Stainless Steel Panels are Optional. Doors and Front are of Stainless Steel and units equipped with REINFORCED & Insulated Stainless Steel floors with Stainless Steel Entry Ramps.

Product quality & control through superior design and precise Computer Control of the internal environment processes coupled with superior construction materials and proper execution is what each unit affords regardless of chosen size. Custom sizes, pass through and various other options available upon request.

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



Heavy duty door handle with internal safety latch. Standard

Industrial Grade Stainless Steel Insulated doors. Doors finished with PVC Sections, Adjustable Hinge for perfect door closure. Heated high quality SILICONE Gaskets.



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**CINELLI**  
**ESPERIA**  
CORPORATION

**STANDARD FEATURES:**

- 1 LCD Display with iRDA Functionality option and HACCP Compliant . Strict environmental control is governed by Microprocessor Control Panel capable of storing programs for the control of QUICK CHILL or DEEP FREEZING and subsequent Conservation.
- 2 PROPRIETARY Aluminium & Copper Air Evaporators attack product gently and effectively from top to bottom homogeneously , Stainless Steel Encased with Forced Air Ventilation System. Defrosting System with Twin Gas Circuit with 8mm (5/16") distance between aluminium fins of the evaporator lessens possibility of ice build up.
- 3 All Panels join with internal mechanical Cam Lock type securing points. . Ease of assembly and disassembly without damaging panels.
- 4 Anti Skid Stainless Steel floor is Standard. Certified R12 Insulation, Embedded SPECIAL MARINE GRADE wood sheet of 10mm (1/2" app.) Reinforced Honeycomb Patterned insulation with SPECIAL Honeycomb STRUCTURAL Studs Beneath.
- 5 All units come Internal Stainless Steel Radius Corners for ease of cleaning and compliance and proper joint sealing is standard.
- 6 Heated Extendable Product Core Pin Probe is Standard.
- 7 Internal Stainless Steel Bumpers are Standard on All Models.
- 8 Heavy Duty Door Handles with Standard internal Safety Latch System.
- 9 Heavy Duty Door Hinges with Self Stop Door system