BUN MOULDER

Model: CG/4BM

The G. CINELLI – ESPERIA® CORPORATION CG/4BM Bun Moulder combines years of experience with innovative and thoughtful design features all in a robust and compact unit. Unlike common Two (2) Cylinder Bun Moulders, this Four (4) Cylinder Moulder is endowed with superior sheeting and moulding capabilities unlike any other. Efficiency, versatility and ease of use are all achieved.

With a processing weight range from 20 grams up to 370+grams (.75 to 13+ ounces) a wide variety of products can be produced. Items such as: dinner rolls, Vienna buns, hoagies, hot dog buns and mini baguettes to snail shell type fancy buns, croissants, pumpernickel, rye, and crescent rolls.

With a simple turn of the hand wheel connected to our unique, rapid and industry first worm screw mechanism, one can adjust the rollers as well as the belts to achieve the desired dough moulding and sheeting requirements. At all times, our unique position indicator windows show current settings via a numerical scale thereby eliminating any guessing.

When smaller pieces are desired, one can activate the belt slack take-up mechanism located beneath the bottom belt to allow for even greater production flexibility while augmenting product quality.

In addition, a Dough diverter has been incorporated to allow for single person operation. By simply propping up the diverting plate, the dough is redirected onto a belt and fed back to the same person feeding the machine.

If further automation is desired, one can couple our CGU/8000 Low Stress Rotary Knife divider to the CG/4BM Moulder, thus creating a high production bun line within minimal space and with minimal expense.

Further versatility can be achieved by activating the clutch knob which arrests the top belt movement thereby turning the Moulder into a Sheeter. This is ideal for producing mini pizza dough sheets and much more! Undoubtedly the most robust, versatile and easy to use machines available.

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

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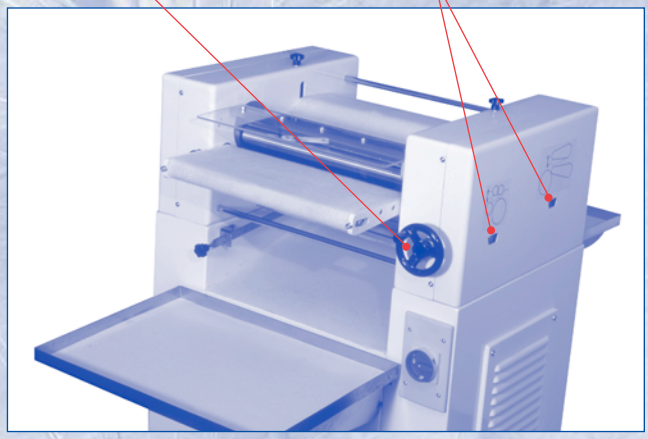
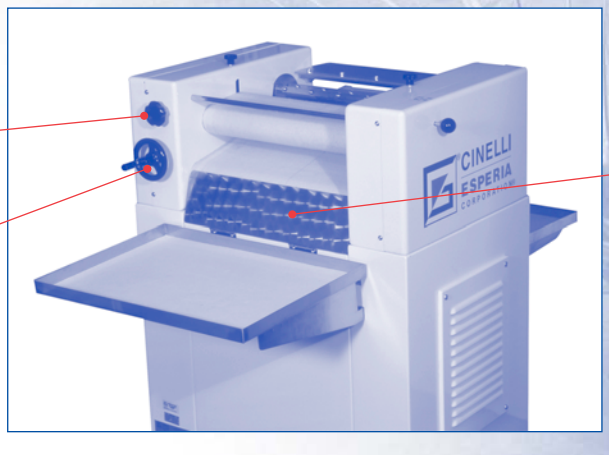
With a simple turn of the hand wheel connected to our unique, rapid and industry first worm screw mechanism, one can adjust the ***rollers*** to achieve the desired dough moulding and sheeting requirements.

Position indicator windows show current settings via a numerical scale thereby eliminating any guessing.



When smaller pieces are desired, one can activate the belt slack take-up mechanism located beneath the bottom belt to allow for even greater production flexibility while augmenting product quality.

With a simple turn of the hand wheel connected to our unique, rapid and industry first worm screw mechanism, one can adjust the ***belts*** to achieve the desired dough moulding and sheeting requirements.



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TECHNICAL DATA
BUN MOULDER

MODEL: CG/4BM

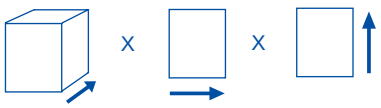
	METRIC		IMPERIAL	
Weight Range	[gr.]	20 - 370	[oz]	.75 - 13
Dimensions	[cm]	43 x 76 x 122	[in]	17 x 30 x 48
Installed Power	[kW]	.56	[hp]	3/4 hp
Weight (approx)	[kg]	272	[lb]	600
Packing Volume	[m3]	0.39	[cu.ft.]	20.36

Amperage @ 208-3ph-60Hz = 2.9 @ 110-1ph-60Hz = 12

**** 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.



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