PLANETARY MIXERS

MODELS CG/PL 80 & CG/PL80-SD

The ruggedly built CG/PL 80 Series Planetary Mixers: unparalleled quality and standard features.

Particularly notable with these units, is the heavy-duty design. Understanding that client demands vary, we offer two variants in the 80 Quart series: The CG/PL80 and the CG/PL80-SD.

The CG/PL80 is quite capable of carrying out production for products such as creams, pastry, cookies, cake, muffin and other similar density products and batters with the occasional batch of a more dense dough such as bread, pizza and the like.

Within high production and demanding environments or for the client who relies entirely upon the mixer to process all their pastry, cake and cookie batters as well as frequent batches of dense bread and pizza dough, we offer the CG/PL80-SD "Super Duty" Version. Augmented mechanically and comes complete with a larger motor to endure extended periods of use under heavier loads.

The design and features of the CG/PL80 Series Planetary Mixer allow one to carry out very precise work cycles.

Contributing to precise operation is the Electronic Control Panel. The panel allows the operator to precisely input mixing time according to the specific product.

In addition to the above features, all CG/PL80 Mixers come equipped with both 4 Speed Operation and Variable Speed Operation - user defined and activated on demand. Also standard is Electric Bowl Lift System and a Stainless Steel Bowl with a detachable Stainless Steel Bowl Dolly and three stainless steel mixing utensils.

The robust nature of the machine is evident. The various inner drive components are constructed of durable Steel, while the transmission gears are constructed of Stainless Steel Nickel Molybdenum, and are rectified to sustain heavy and prolonged work cycles.

The special attention paid to mechanical fortitude makes this machine exceptionally quiet and robust - designed to deliver the highest satisfaction to the most discerning client.

Particular attention has also been paid to the incorporated safety features.

The safety grill itself, when raised does not allow for function of the machine. The machine also incorporates a special tool arresting system: once the machine is turned off, the rotation of the mixing tool immediately ceases.

Simply put, quality within structure, components and aesthetic detail make these units unparalleled.

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

380 Chrislea Road,
Woodbridge, Ontario
L4L 8A8 CANADA

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

CINELLI
ESPERIA®
CORPORATION

TECHNICAL DATA
PLANETARY MIXERS

MODELS CG/PL 80 & CG/PL80-SD

MODEL	CG/PL80	CG/PL80-SD
Dimesion		
[cm]	110 x 95 x 170	110 x 95 x 170
[in]	43 1/4 x 37 1/2 x 67	43 1/4 x 37 1/2 x 67
WEIGHT		
[kg]	400	450
[lb.]	882	992
SHIPPING VOLUME		
[m3]	2.4	2.4
[cu.ft.]	84	84
BOWL CAPACITY		
Litres	80	80
Quarts(Us Liq.)	84.5	84.5
RPM		
	30 - 125	30 - 125
INSTALLED POWER		
[kW]	5.5	7.5
[HP]	7 1/3	10
AMPERAGE		
[Amps]@ 220-3-60	16	27

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 OWNED BY G. CINELLI - ESPERIA CORPORATION®.
REGISTERED IN CANADA, UNITED STATES of AMERICA, MEXICO, AND RUSSIA.