

ELECTRIC MODULAR DECK OVEN

MODEL: CG/E SERIES

The modern bakery has evolved into a more demanding environment, continuously seeking utility, flexibility, quality and robust equipment to fit into smaller spaces all while coping with greater volumes.

The answer is awaiting your scrutiny, this all Stainless Steel Modular Electric Deck Oven represents the synthesis of bake quality, flexibility, utility and value at a level of robustness worthy of today's demanding bakeries - this oven represents a solution for bakers like no other.

With standard 20mm (7/8") Natural Stone Hearth decks affording the artisan in every bakery to produce the finest of products effortlessly. Lending itself not only to the product quality, the inherent nature of the stone lends itself to efficiencies in heat mass storage and rapid recovery for continuous baking in even the most demanding of bakeries.

With capacities ranging from 2 to 6 pans per deck, it is the sort of oven that has a capacity range to meet almost any need. Furthermore, it affords economy in its flexibility - it is designed to grow with you and your business by simply adding decks in the future as required.

Remarkably, baking pan capacity to space ratio is nothing short of frugal and amazing - up to 30 pan baking capacity in as little as 30 Square Feet (3.0 sq.m)!

Further attributes toward increase in flexibility are: Two available deck heights - One for bread which includes an internally integrated steam generator; One for pastry - both decks can be used at high temperatures for baking Pizza.

Also complete with glass doors for perfect viewing that open upward and inside each deck to minimize space and improve ergonomics (stainless steel drop down an option) as well as stainless steel door gutters for use with loading devices, Stainless Steel encapsulated insulation modules are standard both above top deck and below bottom deck for better oven and ambient heat control, and also offer it with optional motorized exhaust canopy with integrated halogen lamp. Standard Stainless Steel stand of varying heights with open frame or with optional pan slides.

All models are complete with LCD programmable user interface for each deck. Employing a simple yet functionally advanced Scroll Control with up to 30 program capacity, control of top, bottom and front heat for optimal bake homogeneity, Power Boost settings for rapid recovery, a power economizer mode, and with daily or weekly auto start up programmability. Furthermore, to complement control are augmented heavy duty electrical elements with up to 30% more power over similar ovens.

The Problem: Demanding and varied baking environments.
The Solution: G. Cinelli-Esperia® Electric Modular Deck Oven
 Come See The Difference Quality Makes



CINELLI
ESPERIA[®]
CORPORATION

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

Manufacturers of
 Quality Bakery Machinery
 Since 1972.



INTERNAL DECK VIEW - ALL STAINLESS STEEL WITH PATENTED STONE

REAR VIEW - ELECTRICAL ENTRY AND STEAM INLET AND DRAIN



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

MODEL NO.	PAN CONFIGURATION Based on 18 x 26" pan size	WEIGHT KG/LBS	EXTERIOR DIMENSIONS (W x D x H) cm/inch	INTERIOR DIMENSIONS (W x D x H) cm/inch	ELECTRIC POWER		
					STEAM	A kW	B kW
CG/E2T-HB		150/331	104 / 41" x 128 / 50 1/2" x 39/15.4"	68/27" x 95/37 1/2" x 24/9.4"		7.41	3.25 (3.77)*
CG/E2T-LB		170/375	104 / 41" x 128 / 50 1/2" x 33 / 13"	68/27" x 95/37 1/2" x 18/7"	S	7.41	3.25 (3.77)*
CG/E2T-HP		125/276	104 / 41" x 128 / 50 1/2" x 39 / 15.4"	68/27" x 95/37 1/2" x 24/9.4"		6.37	3.25
CG/E2T-LP		145/320	104 / 41" x 128 / 50 1/2" x 33 / 13"	68/27" x 95/37 1/2" x 18/7"		6.37	3.25
CG/E2TW-HB		165/364	131/51 3/4" x 118/46 1/2" x 39/15.4"	95/37 1/2" x 85/33 1/2" x 24/9.4"	S	9.23	4.16 (4.68)*
CG/E2TW-LB		185/408	131/51 3/4" x 118/46 1/2" x 33/13"	95/37 1/2" x 85/33 1/2" x 18/7"	S	9.23	4.16 (4.68)*
CG/E2TW-HP		140/309	131/51 3/4" x 118/46 1/2" x 39/15.4"	95/37 1/2" x 85/33 1/2" x 24/9.4"	-	8.19	4.16
CG/E2TW-LP		160/353	131/51 3/4" x 118/46 1/2" x 39/13"	95/37 1/2" x 85/33 1/2" x 39/13"	-	8.19	4.16
CG/E3T-HB		240/530	178/70 1/4" x 118/46 1/2" x 39/15.4"	142/56" x 85/33 1/2" x 24/9.4"	S	13.91	5.98 (7.02)*
CG/E3T-LB		270/596	178/70 1/4" x 118/46 1/2" x 33/13"	142/56" x 85/33 1/2" x 18/7"	S	13.91	5.98 (7.02)*
CG/E3T-HP		215/474	178/70 1/4" x 118/46 1/2" x 39/15.4"	142/56" x 85/33 1/2" x 24/9.4"	-	11.83	5.98
CG/E3T-LP		245/540	178/70 1/4" x 118/46 1/2" x 33/13"	142/56" x 85/33 1/2" x 18/7"	-	11.83	5.98
CG/E4T-HB		220/485	131/51 3/4" x 168/66 1/4" x 39/15.4"	95/37 1/2" x 135/53 1/4" x 24/9.4"	S	14.95	5.85 (7.54)*
CG/E4T-LB		250/552	131/51 3/4" x 168/66 1/4" x 33/13"	95/37 1/2" x 135/53 1/4" x 18/7"	S	14.95	5.85 (7.54)*
CG/E4T-HP		195/430	131/51 3/4" x 168/66 1/4" x 39/15.4"	95/37 1/2" x 135/53 1/4" x 24/9.4"	-	11.7	5.85
CG/E4T-LP		225/496	131/51 3/4" x 168/66 1/4" x 33/13"	95/37 1/2" x 135/53 1/4" x 18/7"	-	11.7	5.85
CG/E6T-HB		325/717	178/70 1/4" x 168/66 1/4" x 39/15.4"	142/56" x 135/53 1/4" x 24/9.4"	S	20.15	8.45 (10.14)*
CG/E6T-LB		365/805	178/70 1/4" x 168/66 1/4" x 33/13"	142/56" x 135/53 1/4" x 18/7"	S	20.15	8.45 (10.14)*
CG/E6T-HP		300/662	178/70 1/4" x 168/66 1/4" x 39/15.4"	142/56" x 135/53 1/4" x 24/9.4"	-	16.9	8.45
CG/E6T-LP		340/750	104/41" x 128/66 1/4" x 33/13"	142/56" x 135/53 1/4" x 18/7"	-	16.9	8.45

Voltage: 220-3-60 (other voltages available upon request)

HB/LB = With Steam, HP/LP = Without Steam

* = (With Steam Generator)

A = Installed Power

B = Average Consumption, varies with use and ambient conditions

Note 1: For ovens with optional exhaust canopy add: 35cm / 14" on depth protruding at front and 15cm/ 6" on height

Note 2: Standard Insulation modules add 5cm/2" high each or 10cm/4" total height.

Note 3: Available stands come in the following heights 94cm/37", 74cm/29.13", 54cm/21.26", and 33cm/13".



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