



380 Chrislea Road,
Woodbridge, Ontario
L4L 8A8 CANADA

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

CINELLI
ESPERIA[®]
CORPORATION

TECHNICAL DATA

MINI-ROTOR SINGLE RACK OVEN

MODEL: CG/1S

	METRIC		IMPERIAL	
DIMENSIONS	[cm]	131 x 164 x 239	[in]	51 1/2 x 64 1/2 x 94
With Canopy	[cm]	158 x 164 x 239	[in]	62 x 64 1/2 x 94
INSTALLED POWER (Gas & Electric Versions) [kW]		1.31	[hp]	1 3/4
TOTAL LOAD	[Amps]	15 @220-3-60 Y connection (Gas/LP)		
	[Amps]	38@600-3-60 Delta connection (Electric)		
BURNER CAPACITY	[kcal]	63,000	[BTU]	250,000 Max. (Gas/LP)
ELECTRIC	[Watt]	36,000@600V/3Ph Max. approx.		
WEIGHT	[kg]	910 approx.	[lb.]	2,000 approx.

1. OTHER VOLTAGES AVAILABLE UPON REQUEST.
2. GAS, PROPANE or ELECTRIC VERSIONS AVAILABLE ONLY.
3. A VENT EQUIVALENT TO TYPE SS II, 1700 °F OR 926 °C MAXIMUM TEST.
4. B VENT EQUIVALENT TO TYPE RV OR OC.

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.



Printed in Canada

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

MINI-ROTOR SINGLE RACK OVEN

MODEL: CG/1S

Utilizing the same revolutionary heat chamber which was designed, engineered, and made on our premises for our larger Rotary Rack Ovens, the Mini Rotor is a stellar performer with regard to efficiency and recovery time. A heat exchanger designed within a heat chamber enables this efficient Oven to reduce baking time significantly. The benefit of the efficient heat chamber allows for rapid warm-up, quick recovery time, accurate and rapid temperature variation. These advantages coupled with high density insulation and a constantly re-circulating air system, give rise to noticeable reductions in operating costs when compared to similar ovens.

As with all our equipment, only the finest of materials are used. The interior baking chamber is constructed of Stainless Steel. The resistant properties of this material are beneficial where corrosion resistance and heat retention is concerned. The exterior finish and exhaust hood are also made of Stainless Steel. One look at the Mini Rotor, and you will immediately notice the quality it exudes. Not only is it aesthetically clean and pleasing, but it is also robust in nature.

The CG/1S Mini Rotor has a single rack capacity, a favorite among concessionaires who demand high output with limited available space. With it's small dimensions and pleasing styling, it is ideally suited for baking operations which showcase their baking operations to their clients.

As with all our Rack Oven models, you may bake a wide variety of Breads, Buns, Bagels, Pastries, and foods. All Mini Rotor Rack Ovens come standard with Steam Injection Systems and are available in Electric, Natural Gas, Oil, Diesel or Propane fired configurations. ETL Sanitation Approved according to NSF Standard #4.



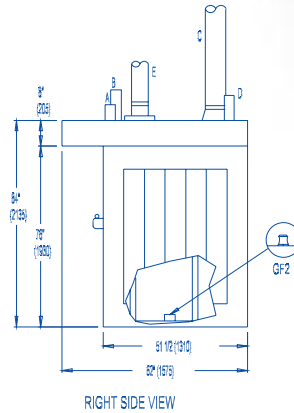
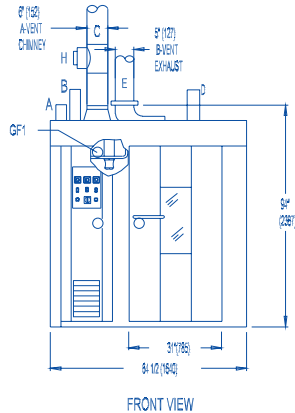
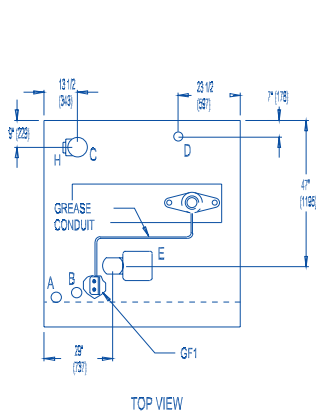
CINELLI
ESPERIA[®]
CORPORATION

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



NOTE

- A- ELECTRICAL SUPPLY
[5 WIRE SYSTEM - 3 PHASE, 1 NEUTRAL, 1 GROUND]
- B- GAS SUPPLY
- C- CHIMNEY [Ø 8" A-VENT]
- D- WATER SUPPLY [1/2"]
- E- EXHAUST FOR Ø 8" B-VENT
- GF1- GREASE FITTINGS [H.I.TEMP. GREASE, SERVICE ONCE A MONTH]
- GF2- GREASE FITTING [H.I.TEMP. GREASE, SERVICE ONCE A WEEK]
- H - BAROMETRIC DAMPER SHOULD BE SUPPLIED BY CHIMNEY INSTALLERS

DIMENSIONS IN BRACKETS () - MM.



G. CINELLI-ESPERIA CORP.

RACK OVEN CG/1S

All Data Not Binding



380 Chrilea Road,
Woodbridge, Ontario
L4L 8A8 CANADA

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

CINELLI
ESPERIA
CORPORATION