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

INTERMEDIATE OVERHEAD BREAD PROOFER

MODEL: ECP/128, ECP/256, ECP/400

SPECIFICATIONS	ECP/128	ECP/256	ECP/400
INSTALLED POWER kW/HP	.25 / 1/3	.25 / 1/3	.75 / 1
TOTAL AMPERAGE@208-230V-3Ph-60Hz	2	2	4
PACKING VOLUME [m3]	7 approx.	7.75 approx.	8.82 approx.
PACKING VOLUME [cu.ft]	223 approx.	271 approx.	375 approx.

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

INTERMEDIATE OVERHEAD BREAD PROOFER

MODEL: ECP/128, ECP/256, ECP/400

Essentially, an Intermediate Overhead Proofer is a unit which enables dough products to rest. By the time the dough product has reached the Intermediate Overhead Proofer, it has been subjected to considerable physical abuse through processing. This results in a marked loss of fermentation gasses, a reduction in pliability, as well as yeast integrity. In order to repair the processing abuse, the dough product is transferred into the Intermediate Overhead Proofer for a predetermined period of time. The time spent within the proofer is governed by variables such as weight of the dough product, amount of water contained within the product, type of flour within the dough, and finally, the type and amount of processes the product has undergone.

Indispensable equipment specifically made for a wide variety of automated bread production. All models can be configured and coupled with our existing products to suit you desired production needs. Features include automatic indexing, manual indexing, strategically placed safety microswitches, as well as individually removable cups. All trays are made from corrosion resistant sanitary zinc coated material.

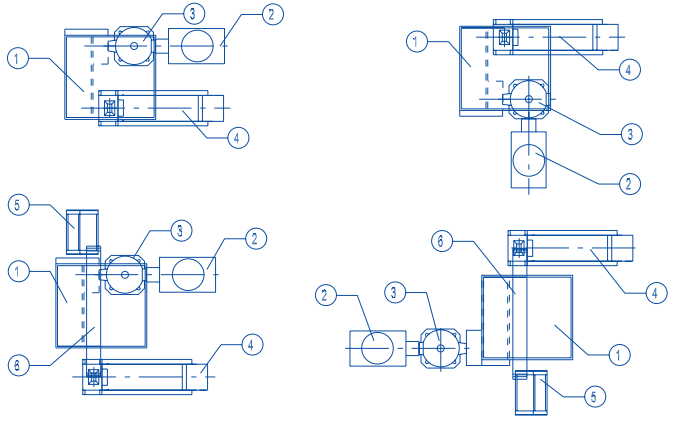
Should you be seeking automated bread production lines, our rugged Intermediate Overhead Proof lines have the flexibility to be configured to suit your present and future requirements. Our Bread Proofers range from 120, 256, to 400 Pocket configurations. Larger capacity Bread Proofers are available upon request.

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



Configuration Examples

1. - Intermediate Overhead Bread Proofer, ECP/256
2. - Single Piece Volumetric Bread Divider, CG/ VBD
3. - Conical Rounder, Sabotin SBI
4. - Long Bread Moulder, CG/ L4B/2P
5. - Baguette Moulder, CG/BAG
6. - Output Cross Conveyor

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BREAD LINE LAYOUT

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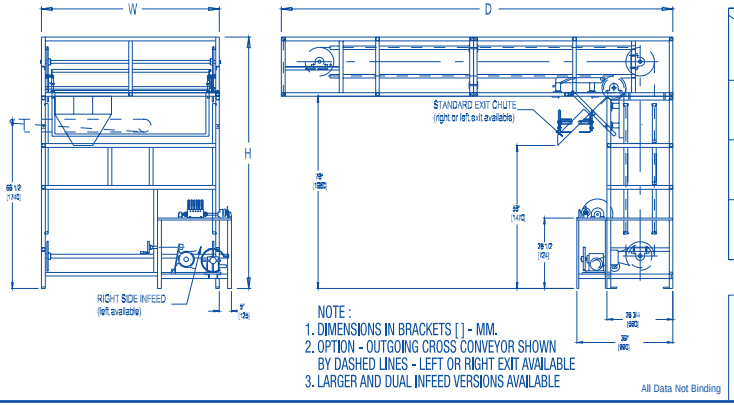

NOTE :
1. DIMENSIONS IN BRACKETS [ ] - MM.
2. OPTION - OUTGOING CROSS CONVEYOR SHOWN BY DASHED LINES - LEFT OR RIGHT EXIT AVAILABLE
3. LARGER AND DUAL INFEED VERSIONS AVAILABLE

All Data Not Binding

size / model	D inch / mm	W inch / mm	H inch / mm	WEIGHT lbs / kg
ECP 128	78 / 1981	42 1/8 / 1070	102 / 2590	1320 / 600
ECP 256	78 / 1981	72 1/4 / 1835	102 / 2590	1780 / 809
ECP 400	159 / 1000	72 1/4 / 1835	102 / 2590	2410 / 1095

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O/H BREAD PROOFER