

PLANETARY MIXERS

CG/PL SERIES

The ruggedly built CG/PL Series Planetary Mixers were specifically designed for small to medium sized production capacities.

Particularly notable with these units, is the heavy-duty design. Not only attractively priced, but the machines require minimal to no maintenance.

The versatility of the CG/PL series mixers allow one to utilise the machine in either bread or pastry applications which require flexibility and durability.

As a testament to its versatility, the CG/PL Series Planetary mixers are optimally suited to process dough ranging from dense pastry and breads, to light whip creams and custards.

The CG/PL Series Mixers can also utilise optional attachments to mince meat, grate cheeses, vegetables, dry breads, and much more.

The design and features of the CG/PL Series Planetary Mixer permit very precise work cycles.

One of the main features contributing to precision is the Electronic Control Panel. The panel allows the operator to input the exact mixing time according to the specific product, even during the mixing cycle.

TECHNICAL CHARACTERISTICS

The structure is constructed of heavy gauge enamel coated steel. The easily removable Safety Grill is constructed of Stainless Steel and the head section is covered by specially thermoformed shatterproof plastic safety cover.

The various inner drive components are made of durable Steel, while the transmission gears are of Steel Nickel Molybdenum, and are recitified to sustain heavy and prolonged work cycles.

The special attention paid to mechanical fortitude makes this machine exceptionally quiet and robust.

Particular attention has also been paid to safety. When raised, the safety grill does not permit the machine to operate until it is back in position.

The mixer also has a braking system which halts blade rotation as soon as the machine is turned off.

(Note: G Cinelli-Esperia Corporation reserves the right to effect modifications at any time).



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



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TECHNICAL DATA PLANETARY MIXERS

	CG/PL40	CG/PL60	CG/PL80
Dimensions (cm)	90 x 60 x 105	100 x 70 x 110	110 x 100 x 110
(in)	35 1/2 x 24 x 45	39 1/2 x 27 1/2 x 47	43 3/8 x 39 3/8 x 47
Weight	250 kg 552 lb.	320 kg 706 lb.	400 kg 882 lb.
Shipping Volume	1 m ³ 32 cu.ft.	1.2 m ³ 43 cu.ft.	1.9 m ³ 67 cu.ft.
Bowl Capacity	40 liters 42 U.S. quarts (liquid)	60 liters 63 U.S. quarts (liquid)	80 liters 84.5 U.S. quarts (liquid)
RPM			
1st Speed	120	120	120
2nd Speed	240	240	240
3rd Speed	480	480	480
Optional Attachment RPM			
1st Speed	120	120	N/A
2nd Speed	240	240	N/A
3rd Speed	480	480	N/A
Installed Power	2.2 kW 3 HP	3 kW 4 HP	4 kW 5 1/3 HP
Amperage (Amps) @ 220-3-60	9	11	19

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)
External dimensions are approximate.



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