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CINELLI ESPERIA® CORPORATION

TECHNICAL DATA
DOUBLE RACK VERSIONS

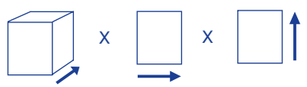
Racks: 30"W x 36"D x 74.5"H – 76W x 91D x 189cmH
Doors: 39.25"W x 78.75"H – 100cmW x 200cmH

MODEL	# OF DOORS	OVERALL SIZE	# RACK PER DOOR
CG/PR-1D-1D	1	54W x 77.5D x 101.25"H	1
	220-1-60, 3kW	137 x 197 x 257cmH	
CG/PR-2D-2D	2	101.25W x 43.5D x 101.25"H	1
	220-1-60, 3kW	257 x 110 x 257cmH	
CG/PR-3D-1D	1	54W x 109D x 101.25"H	3
	220-1-60, 3.5kW	137 x 277 x 257cmH	
CG/PR-3D-3D	3	148.5W x 43.5D x 101.25"H	1
	220-1-60, 3.5kW	377 x 110 x 257cmH	
CG/PR-4D-2D	2	101.25W x 77.5D x 101.25"H	2
	220-3-60, 5kW	257 x 197 x 257cmH	
CG/PR-6D-2D	2	101.25W x 109D x 101.25"H	2
	220-3-60, 7kW	257 x 197 x 257cmH	
CG/PR-6D-3D	3	148.5W x 77.5D x 101.25"H	2
	220-3-60, 7kW	377 x 197 x 257cmH	
CG/PR-8D-2D	2	101.25W x 140.5D x 101.25"H	2
	220-3-60, 9kW	257 x 357 x 257cmH	
CG/PR-8D-4D	4	195.75W x 77.5D x 101.25"H	2
	220-3-60, 9 kW	497 x 197 x 257cmH	
CG/PR-9D-3D	3	148.5W x 109D x 101.25"H	3
	220-3-60, 10kW	377 x 197 x 257cmH	

CUSTOM SIZES AND CONFIGURATIONS AVAILABLE UPON REQUEST

***Weight Ranges Approximate and Vary with Dough Specifications.**
****Diverse product weight ranges available. Please contact us for details.**
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.



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PROOFER RETARDER – ROLL IN RACK

Model: CG/PR Series

Time Honoured Artisan Production with Modern Productivity & Flexibility!

The G. Cinelli – Esperia® Corporation Proofer Retarder was designed and built to increase the quality of bread and furthermore, to reduce the amount of time required to make a high quality product.

Simply put, one of the main contributors to high quality bread is TIME through long and controlled fermentation. Precise and measured control of this aspect is what our line of Proofer Retarders achieve with repeatable results.

At one time, such a process was one that required bakers to work through the night to perfect their product according to their given ambient conditions; some may even call it alchemy.

The unit enables one to control fermentation over a prolonged period of time, thus increasing the flavour profile naturally. Should there be an unforeseen delay at the oven, the units are designed to intervene by reducing product temperature to further delay bake readiness of the product. The flexibility of this unit also allows for it to be utilized only as a Steam Proofer when required.

These units enable benefits such as; a) Development and an increase of unique flavour profiles, (b) Increased Product Quality and Structure, (c) Reduction in the amount of yeast and other ingredients required in one's recipe and thus garnering cost savings, (d) Reduction of hours & labour required to produce high quality bread or pastries, thus increasing flexibility of time management.

With the G. Cinelli – Esperia® Proofer Retarder, one can now produce bread during the day while the unit preserves and prepares products throughout the night to have at the ready in the morning to bake. This process can also be deferred to 3 or more days in advance! All this is user defined to one's own time management and production needs.

All units are INDUSTRIAL in scope and designed for continuous use. They come with HIGH EFFICIENCY Electronic Steam Generators with Heat Via Stainless Steel Heating Elements for rapid and copious production. All Units come standard with TROPICALIZED Compressor to function in the most demanding environments and with Quick Freezing capabilities as low as -10°C/14°F.

All Panels come with 7cm/2-3/4" Insulation and of Galvanized & Plastified EXTERIOR SIDE AND REAR Panels. Doors are of Stainless Steel and units equipped with Insulated floors come with Stainless Steel Entry Ramps and Internal Floor. Stainless Steel Panels are Optional.

Product quality control through superior design and precise Computer Control of the internal environment processes coupled with superior construction materials is what each unit affords regardless of chosen size. Custom sizes, pass through and various other options available upon request. Please inquire about our Blast Freezing Units!

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

Industrial Grade Stainless Steel Insulated doors. Doors finished with PVC Sections, Adjustable Hinge for perfect door closure. Locking Door Handle with internal Safety release. High quality SILICONE Gaskets.

All Panels join with internal mechanical Cam Lock type securing points. Ease of assembly and disassembly without damaging panels.

All Wall to Floor & Wall to Wall Joints have rounded corners for ease of sanitation and elimination of moisture settling in corners.

Reinforced Insulated Floor 7cm/2-3/4" Thick Standard. Anti Slip Stainless Steel Internal Floor, Certified R-12. Can be requested without floor.

Heavy duty hinges with self stop mechanism. Standard

Strict environmental control is governed by a **PROFESIONAL SERIES** Microprocessor Control Panel used in Manual or Programmable mode settable with time phase parameters. This CPU manages; a) Freezing or retarding (compressor, defrost, solenoid valve & evaporator fan control), Heat (heating element and fan control), Humidity Management. Complete **AUTOMATIC CYCLE:** Fast Chilling, Storage, Proofing and Post Proofing Phases settable by date as well. 7 Independent Programs and 3 manual Functions(cold cycle, hot cycle & baking delay) – **Capable of Controlling:** Quick freezing, Pre-Leavening, 2 Stages of Leavening, Baking Delay, Temperature Control, Humidity Probe Control. Buffered Memory in Case of Black Outs. Easy and Fast set-up, visual synoptic graph layout for immediate cycle status, internal clock with date for weekly planning capabilities. Operating temperature from -10 to +40 Degrees Celsius, Operating Humidity from 50-98%.

Unique Insulated (2.5cm/1") upper air convection protective panel properly isolates the top few pans from aggressive cold or heat. Thus ensuring homogenous results top to bottom. Ventilation fans are Stainless steel and also accessible and easily disassembled for sanitation.

All Units comes complete with Internal Stainless Steel Rack Bumpers

Air Distribution System is Stainless Steel and modular for ease disassembly and sanitation. Perfectly even air circulation from top to bottom due to pressurized lateral openings.

High Efficiency Heat and Humidity ELECTRONIC Probe for precise environmental control. Capable of measuring up to 99% Relative Humidity and Heat upwards of +40°C/104°F

G. CINELLI-ESPERIA CORPORATION®, the standard by which all will be judged

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TECHNICAL DATA
SINGLE RACK VERSIONS

Racks: 22"W x 26"D x 74.5"H – 56W x 66D x 189cmH
Doors: 31.5"W x 74.75"H – 80cmW x 190cmH

MODEL	# OF DOORS	OVERALL SIZE	# RACK PER DOOR
CG/PR-1S-1D	1	46W x 38.25D x 93.5"H	1
	220-1-60, 1.2kW	117 x 97 x238cmH	
CG/PR-2S-1D	1	46W x 54D x 93.5"H	2
	220-1-60,1.8kW	117x 137 x238cmH	
CG/PR-2S-2D	2	85.5W x 38.25D x 93.5"H	1
	220-1-60, 1.8kW	217 x 97 x 238cmH	
CG/PR-3S-1D	1	46W x 77.5D x 93.5"H	3
	220-1-60, 2.5kW	117 x 197 x 238cmH	
CG/PR-3S-3D	3	125W x 38.25D x 93.5"H	1
	220-1-60, 2.5kW	318 x 97 x 238cmH	
CG/PR-4S-2D	2	85.5W x 62D x 93.5"H	2
	220-1-60, 3.5kW	217 x 158 x 238cmH	
CG/PR-6S-2D	2	85.5W x 77.5D x 93.5"H	3
	220-3-60, 5kW	217 x 197 x 238cmH	
CG/PR-6S-3D	3	125W x 62D x 93.5"H	2
	220-3-60, 5kW	318 x 158 x 238cmH	
CG/PR-8S-2D	2	85.5W x 101.25D x 93.5"H	4
	220-3-60, 6kW	217 x 257 x 238cmH	
CG/PR-8S-4D	4	164.25W x 69.75D x 93.5"H	2
	220-3-60, 6kW	417 x 177 x 238cmH	

***Weight Ranges Approximate and Vary with Dough Specifications.**
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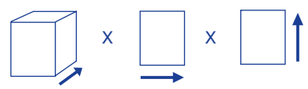

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