

TECHNICAL DATA REVOLVING TRAY OVENS

MODEL: "T" SERIES

QUANTITY OF BUN PANS	MODEL NO.	TRAY DATA NO. SIZE	WIDTH	HEIGHT	DEPTH	WEIGHT (approx.)	VENT SIZE	NATURAL GAS BTU/HR & kcal.
8	T4-P8	4 26 x 40	69 1/4	85	86 3/4	3,400	8 I.D.	120,000 – 400,000
		66 x 102	176	216	220	1,545	20 I.D.	30,240 – 100,800
12	T4-P12	4 26 x 55	85 1/4	85	86 3/4	3,900	8 I.D.	120,000 – 400,000
		66 x 140	216	216	220	1,773	20 I.D.	30,240 – 100,800
16	T4-P16	4 26 x 73	103 3/4	85	86 3/4	4,400	8 I.D.	120,000 – 400,000
		66 x 185	264	216	220	2,000	20 I.D.	30,240 – 100,800
20	T4-P20	4 26 x 95	125 1/4	85	86 3/4	4,900	8 I.D.	120,000 – 400,000
		66 x 241	318	216	220	2,227	20 I.D.	30,240 – 100,800
24	T4-P24	4 26 x 111	141 1/4	85	86 3/4	5,500	8 I.D.	120,000 – 400,000
		66 x 282	359	216	220	2,500	20 I.D.	30,240 – 100,800
18	T6-P18	4 26 x 55	85 1/4	102 3/4	102 3/4	5,500	8 I.D.	120,000 – 400,000
		66 x 140	217	261	261	2,500	20 I.D.	30,240 – 100,800
24	T6-P24	4 26 x 79	103 3/4	102 3/4	102 3/4	5,500	8 I.D.	120,000 – 400,000
		66 x 282	264	261	261	2,500	20 I.D.	30,240 – 100,800
30	T6-P30	6 26 x 95	125 1/4	102 3/4	102 3/4	6,000	10 I.D.	120,000 – 400,000
		66 x 241	264	261	261	2,727	25 I.D.	30,240 – 100,800
36	T6-P36	6 26 x 111	141 1/4	102 3/4	102 3/4	6,700	10 I.D.	120,000 – 400,000
		66 x 282	359	261	261	3,045	25 I.D.	30,240 – 100,800
42	T6-P42	6 26 x 127	157 1/4	102 3/4	102 3/4	7,400	10 I.D.	200,000 – 625,000
		66 x 323	400	261	261	3,364	25 I.D.	50,400 – 157,500
24	T8-P24	8 26 x 55	85 1/2	118	118 1/4	7,400	10 I.D.	200,000 – 625,000
		66 x 140	217	300	300	3,364	25 I.D.	50,400 – 157,500
40	T8-P40	8 26 x 95	125 1/4	118	118 3/4	7,400	10 I.D.	200,000 – 625,000
		66 x 241	318	300	302	3,364	25 I.D.	50,400 – 157,500
48	T8-P48	8 26 x 111	141 1/4	118	118 3/4	8,100	12 I.D.	200,000 – 625,000
		66 x 282	359	300	301	3,682	30 I.D.	50,400 – 157,500
56	T8-P56	8 26 x 127	157 1/4	118	118 3/4	8,800	12 I.D.	200,000 – 625,000
		66 x 323	400	300	301	4,000	30 I.D.	50,400 – 157,500
64	T8-P64	8 26 x 145	176	118	118 3/4	9,800	12 I.D.	200,000 – 800,000
		66 x 368	447	300	301	4,455	30 I.D.	50,400 – 201,000
60	T10-P60D	10 26 x 111	141 1/4	138	138	8,100	12 I.D.	200,000 – 625,000
		66 x 282	359	351	351	3,682	30 I.D.	50,400 – 157,500
70	T10-P70D	10 26 x 127	157 1/4	138	138	8,800	12 I.D.	200,000 – 800,000
		66 x 323	400	351	351	4,000	30 I.D.	50,400 – 201,000
80	T10-P80D	10 26 x 145	176	138	138	9,800	12 I.D.	200,000 – 800,000
		66 x 368	447	351	351	4,455	30 I.D.	50,400 – 201,000

All Data Not Binding. G. Cinelli - Esperia Corporation® reserves the right to effect improvements and modifications as necessary without prior notification.

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REVOLVING TRAY OVENS

MODEL: "T" SERIES

G. Cinelli – Esperia Corporation's Revolving Tray Oven embodies traditional hearth style yield of baking with modern technological advancements – a combination leaving it in a class all its own. This Revolving Tray Oven's efficiency, durability, longevity and avant-garde design continues our honourable tradition of having the #1 Revolving Tray Oven on the market today!

With a capacity of eight (8) to eighty (80) 18" x 26" x 1" bun pans (larger modes available upon request), there is surely an Oven suited for every need. The principal benefit of this Oven over any other is its versatility. From artisan breads and buns, pastries and cakes, to any type of food, to pizza, this oven will suit any need with equally optimal results!

One of the main reasons clients are pleased with our oven is its exceptionally low maintenance, longevity, baking uniformity and energy efficiency! We attribute this to the Industrial Grade Construction and Materials used, regardless of the model selected.

Where other manufacturers use raw unprotected metallic materials, we use materials that are "Salt Water Pressure Tested" for 500 hours, for the interior of our ovens. It is a corrosion resistant material readily used by leading automobile manufacturers the world over for parts that come into contact with environmental impurities that can induce corrosion. We also offer a full Stainless Steel Interior option.

As innovators within the baking industry, it's our responsibility to our clients to continuously set the standard for high quality ovens and equipment.

All ovens come complete with the World's First self levelling, Maintenance Free Shelf Bushings and Main Support Bushings and Refractory Fire Chamber! Our High output Power Burner is like no other on the market today. Available with all our ovens, this burner achieves rapid warm up and Recovery time ensuring a consistent temperature at all times.

Furthermore, all ovens come with removable front Panels for easy access to all servicing areas and controls, explosion proof roof, automatic purge system for gas fired models and high limit temperature control cut-off.

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



CINELLI
ESPERIA
 CORPORATION

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

Manufacturers of
 Quality Bakery Machinery
 Since 1972.





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Due to use of premiere grade Mineral Rockwool Insulation which is installed on site, our ovens can be installed at “0” Clearance at sides and rear unlike most of our competitors which use pre-insulated or inadequately insulated panels.

Some competitors offer Pre Insulated Panels, it is important to note that Pre-Insulated type panels are NOT SEAMLESS due to the unavoidable design flaw, this in turn causes a loss of heat through these seams. Our Mineral Rockwool is delivered in secure packaging to the installation site preventing any damage and a when installed, provides a completely seamless wall of Insulation allowing for absolutely minimal loss of heat through the panels.

Since 1972 it has been our strength in constructing the highest quality equipment at an affordable price. These factors along with its longevity characterize our Revolving Tray Oven as the BEST IN THE WORLD!!!

All models are available in Gas, Propane (LP), Oil and Electric Configurations.

HEAT SOURCE

Unlike other ovens, the key distinguishing factors key factors which ensure ease of maintenance, efficiency and unparalleled success of our units is the Fire Chamber and the Burner application within it.

FIRE CHAMBER DESIGN:

This is the single most important distinguishing factor related to energy efficiency. Augmenting the Power Burner's efficient and effective delivery of heat is the world renowned factor within our Ovens that contributes to a tremendously efficient oven – our unique “Refractory” Fire Chamber.

“THERE IS NOTHING ON THE MARKET LIKE IT TODAY!!!”

Our Brick Fire Chamber is comprised of Heat Retentive Refractory which acts as a “heat sponge” and directional mechanism where heat distribution is concerned. It is supremely effective in storing energy in the form of heat, and equally effective in radiating it long after the burner has ceased operating! TYPICALLY, our burner ONLY fires 4-5 times per hour!!!

The by product of this effect is not only an incomparable efficient means of baking, but also a superior means of evenly distributing heat eliminating any site specific hot spots associated with Ribbon Burners continuously concentrating heat in specific areas of an oven!

As such, the energy expended by our burner to produce heat is effectively stored and little is lost in this process. This causes the burner to cycle less while producing the heat demanded and required by the user.

SERVICING:

Use of the Power Burner system in our ovens allows us to strategically position the burner at the front of the oven. This enables all servicing to be done from the front service access without the need of crawling into the oven or any service access doors. It also enables the oven to be installed at “0” clearance from sides and rear.

The refractory Fire Chamber also ensures that our burners never get clogged due to falling flour or semolina, marmalades, pans and the like. It acts as a protective shield against falling debris, but even so, only our burner head minimally protrudes into the Refractory Fire Chamber only to enable the flame to do so.

In a Ribbon Burner type oven, internal access is absolutely required as the orifices repeatedly clog with ANY falling debris. The very nature of these

burners forces these orifices to face upward, thus dripping marmalades and moving debris such as flour and semolina eventually clog the holes in which the flames are emitted. Thus, servicing is alarmingly high in frequency throughout the year and costly.

In short, our ovens enable every servicing operation to be carried out via the front only.

“What does this all mean?”

G. Cinelli – Esperia Corporation® has spent countless hours designing an Oven which will not only meet any baker's needs, but keep their hard earned money in their pockets through conservation of energy, reduction in maintenance all while providing unparalleled baking quality!!

