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**CINELLI**  
**ESPERIA**<sup>®</sup>  
CORPORATION

**TECHNICAL DATA**  
**ROTARY RACK OVENS**

MODEL: CG/1D, CG/2D

|                 | CG/1D                                                                                        |                             |
|-----------------|----------------------------------------------------------------------------------------------|-----------------------------|
|                 | METRIC                                                                                       | IMPERIAL                    |
| DIMENSIONS      | [cm] 226x252x257                                                                             | [in] 89 x 99 x 101          |
| INSTALLED POWER | [kW] 4.3                                                                                     | [hp] 5 3/4                  |
| TOTAL LOAD      | [Amps] 25 @220-3-60 Y connection (Gas/LP)<br>[Amps] 70@600-3-60 Delta connection (Electric)  |                             |
| BURNER CAPACITY | [kcal] 100,800                                                                               | [BTU] 400,000 Max. (Gas/LP) |
| ELECTRIC        | [Watt] 70,000@600V/3Ph Max. approx.                                                          |                             |
| WEIGHT[kg]      | 2,270                                                                                        | [lb.] 5,000 approx.         |
| CG/2D           |                                                                                              |                             |
| DIMENSIONS      | [cm] 277x325x257                                                                             | [in] 109 x 128 x 101        |
| INSTALLED POWER | [kW] 4.3                                                                                     | [hp] 5 3/4                  |
| TOTAL LOAD      | [Amps] 25 @220-3-60 Y connection (Gas/LP)<br>[Amps] 110@600-3-60 Delta connection (Electric) |                             |
| BURNER CAPACITY | [kcal] 151,200                                                                               | [BTU] 600,000 Max. (Gas/LP) |
| ELECTRIC        | [Watt] 110,000@600V/3Ph Max. approx.                                                         |                             |
| WEIGHT          | [kg] 2,725 approx.                                                                           | [lb.] 6,000 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 TEMP.
4. B VENT EQUIVALENT TO TYPE RV OR OC.

All Data Not Binding. G. Cinelli - Esperia Corporation<sup>®</sup> 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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OWNED BY G. CINELLI - ESPERIA CORPORATION

# ROTARY RACK OVENS

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With a revolutionary heat chamber that was designed, engineered, and made on our premises, our Rotary Rack Ovens are among the most efficient Rack Ovens on the market. A Heavy Gauge Stainless Steel 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, increased airflow, and accurate and rapid temperature variation.

Standard features for these models raise the standard within the realm of Rack Ovens. Once an optional feature, our Brick Lined baking chamber is now a feature which comes standard on all of our Rack Ovens, making our oven extremely efficient. Not only is it more efficient in terms of energy consumption, heat loss is minimised, heat retention is vastly improved, and products bake far better than ever seen within any Rack Oven, giving superior texture for products baked within this oven. These advantages coupled with high-density insulation and a constantly re-circulating air system, give rise to noticeable reductions in operating costs.

Our Steam Injection system is one to be revered. It is simple in design, yet phenomenally efficient and effective in completely saturating the baking chamber and thus products within. The system is designed as such to envelop the entire rack from bottom to top, inside and out evenly and consistently every time.

Air distribution within the oven has undergone years of extensive years of research to yield impressive and unprecedented results where consistency of bake is concerned. The measured airflow through the chamber not only bakes exceptionally consistent, it also led to superior physical development of products with minimal moisture loss. From delicate pastries and cakes to dense breads and buns, our Rack Ovens perform beyond expectations.

As with all our equipment, only the finest of materials are used. The exterior of the Oven is constructed of Stainless Steel and the interior baking chamber is constructed of heavy gauge Stainless Steel. One look at our Oven, and you will immediately notice the quality it exudes. Not only is it aesthetically clean and pleasing, but it is also robust in nature.

All Rotary Rack Ovens are available in Electric, Natural Gas, or Propane configurations. Be sure to inquire about our unique, revolutionary Microprocessor Controlled operator panel capable of storing up to 1,000 programs. Meat, Fish and Poultry versions available upon request. All units are Sanitation approved according to NSF Standards.



**CINELLI**  
**ESPERIA**<sup>®</sup>  
CORPORATION

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

Manufacturers of  
Quality Bakery Machinery  
Since 1972.



G. CINELLI-ESPERIA CORPORATION<sup>®</sup>, redefining standards of Quality and Service

