



# CINELLI

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# ESPERIA

CORPORATION



CG/60  
CG/100  
CG/130  
CG/160  
CG/200  
CG/250  
CG/300

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

Manufacturers of  
Quality Bakery Machinery  
Since 1972.

## 100KG - 300KG MIXER

From the 100kg mixer to the 300kg mixer, rest assured that all feature the same reinforced heavy duty construction that has made them a symbol of quality. All feature two speeds with two times for separate speed programming. As far as power requirements are concerned, we are also able to offer different voltage configurations to accommodate regional requirements. The bowl, separation bar, and spiral arm are made of stainless steel. They are very quiet operating machines due to the utilization of V-belt transmissions.

Clients often request features and options that are not standard items. Seeking to constantly improve our product line we often include customer requests among our standard options. One such request became a standard item, this is our bagel mixer. With the proliferation of bagel producers, it became evident that there was a need for a mixer that gently and effectively processed bagel doughs. The effectiveness of the bagel mixers configuration has made it a popular item among bagel producers.



## 60KG MIXER

Simply put, the 60kg mixer is a miniature version of the others. It features two times for high and low speed programming, stainless steel bowl, separation bar, and spiral arm.

The 60kg mixer is ideal for donut shops, patisseries, low production bakeries, pizza shops, as well as butcher shops to mix minced meats.

Quiet operating V-belt transmission, heavy duty construction and top quality components will lead to years of use.

## HOIST OPTION

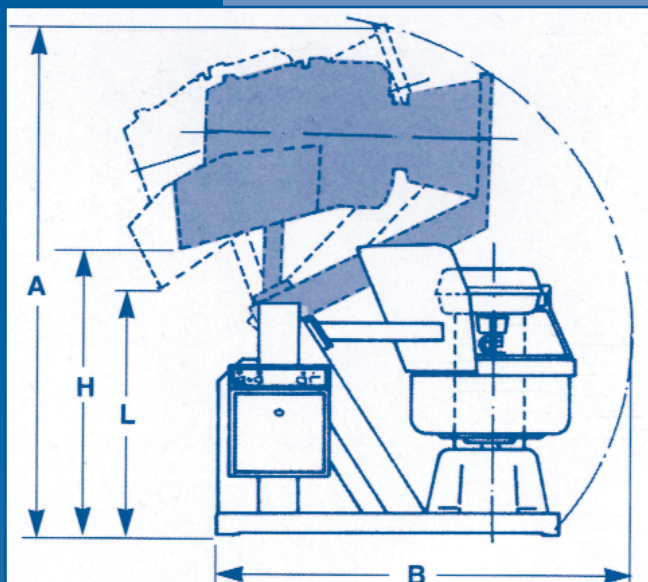
The hoist option was designed to be used as an indispensable tool for high output operations, or for baking operations that seek to improve efficiency. With the hoist, you are able to discharge mixed dough from your mixer onto a work table or directly into the hopper of a machine such as a dough dividing machine.

The hoist is designed to withstand countless hoist operations without frame distortion. The frame was specifically reinforced to cope with payloads much heavier than the hoist will ever lift. The forks and feet of the hoist were designed to maintain stability and an evenly distributed center of gravity completely through the lifting cycle. Dual hydraulic pistons were implemented to aid balance, effective lifting, reduce frame flex and distortion, and to prevent load shifting during the lift cycle.

Every facet of the unstable nature of such a device was a major consideration, hence a design which reduces concerns for safety and longevity of the hoist.

Hoist option is available for right or left side deposit as well as low or high deposit range.

- ST-R-H=> Tipper with right side high deposit
- ST-R-L=> Tipper with right side low deposit
- ST-L-H=> Tipper with left side high deposit
- ST-L-L=> Tipper with left side low deposit



	CG/160ST	CG/200ST	CG/250ST	CG/300ST
H INTO DIVIDER	66in./1680mm	66in./1680mm	66in./1680mm	66in./1680mm
L ON TABLE	52in./1320mm	52in./1320mm	52in./1320mm	52in./1320mm
A TOTAL HEIGHT	106in./2670mm	106in./2670mm	112in./2850mm	112in./2850mm
B TOTAL WIDTH	77in./1956mm	77in./1956mm	85in./2160mm	85in./2160mm

## FIXED BOWL SERIES MIXERS

G. CINELLI - ESPERIA CORPORATION® is the first company in Canada to manufacture a spiral dough mixer. This machine is a superior mixing unit which significantly reduces the operating time of the traditional mixers fitted with forks or dual arms.

One of the many advantages the spiral mixer offers is the superior oxygenation of dough. By ideally positioning the Separation Bar and Spiral Arm respective to the bowl, our mixer is able to achieve optimally oxygenated dough while processing the dough gently enough to maintain the integrity of the yeast. The end result is increased volume and minimal increase of temperature of the dough.

As with all of the machines built at G. CINELLI - ESPERIA CORPORATION®, our mixers are built to withstand the rigors of daily use in the harshest of working environments, furthermore, they were specifically built to effectively process high gluten content dough. All components and materials are top quality. Every member of our team takes pride in ensuring that our clients receive the very best in quality and construction. From the 60kg. mixer to the 300kg. mixer, close attention is paid to mechanical as well as aesthetic detail.

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

SPECIFICATIONS	CG/60KG (2S)	CG/100KG (2S)	CG/130KG (2S)	CG/160KG (2S)	CG/200KG (2S)	CG/250KG (2S)	CG/300KG (2S)	BAGEL MIXER CG/160KG (1S)
AMPERAGE AT 208-3-60/550-3-60	14/ON DEM.	24/17	38/13	38/13	40/16.2	65/23.5	65/23.5	38/ON DEM.
FLOUR CAPACITY LBS/KGS	77/35	132/60	176/80	220/100	275/125	330/150	440/200	150/68
DOUGH CAPACITY LBS/KGS	132/60*	220/100*	286/130*	353/160*	440/200*	551/250*	661/300*	300/136*
BOWL CAPACITY IMP.QTS./LTRS.	83/79	155/146	200/189	265/251	310/293	377/735	450/426	265/251
WORKING SPEED	2	2	2	2	2	2	2	1
BOWL DIAMETER IN/MM	22/560	27.5/700	32/813	32/813	35/890	41/1041	41/1041	35/890
TOTAL H.P.	3 1/2	8.25	11.5	11.5	15.5	20	20	12
TOTAL K.W.	2.6	6.2	8.6	8.6	11.56	15.29	15.29	9
MACHINE SIZE IN.	39x24x50	46x32x53	53x35x53	57x39x53	57x39x53	67x44x58	67x44x58	57x39x53
MM.	991x610x1270	1168x813x1346	1346x889x1346	1448x991x1346	1448x991x1346	1702x1118x1473	1702x1118x1473	1448x991x1346
SHIPPING WEIGHT LBS/KGS.	900/408	1600/725	1900/862	1925/873	1970/894	2740/1243	2785/1263	1970/894
CRATED SIZE IN.	44x31x57	53x39x60	59x41x59	63x45x59	63x45x59	75x51x63	75x51x63	63x45x59
MM.	1143x787x1448	1346x991x1524	1500x1041x1500	1600x1143x1500	1600x1143x1500	1905x1295x1600	1905x1295x1600	1600x1143x1500

\* BASED UPON NO LESS THAN 50% LIQUID CONTENT. STANDARD VOLTAGE SUPPLIED IS 208 - 3 - 60, OTHER VOLTAGES ARE AVAILABLE UPON REQUEST. G. CINELLI - ESPERIA CORPORATION® RESERVES THE RIGHT TO EFFECT CHANGES PRIOR TO NOTIFICATION. ALL DATA NOT BINDING.



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