

REVOLVING OVENS

"T" SERIES

The cornerstone of G. CINELLI - ESPERIA CORPORATION® is our highly acclaimed Revolving Tray Oven. World renowned for its efficiency, durability, and its longevity, its record speaks for itself. It is an Oven that will provide many years of efficient operation and satisfaction. With a capacity of eight (8) to fifty-six (56) 18" x 26" x 1" bun pans (larger models available upon request), there is surely an Oven suited for your needs. This versatile Oven is capable of baking any type of bread, buns, bagels, pizza, pastries, and even foods.

One of the main reasons clients are pleased with our Oven is its longevity and baking uniformity. We attribute this to the quality of materials we utilize within it's construction. Where other manufacturers use raw unprotected metallic materials, we use materials which were "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 which induce corrosion. Concurrently, this material also contributes to the Ovens efficiency by reflecting the heat back towards the baking surfaces with minimal heat absorption. Couple this with our painted exterior Satin Coat panels and the Stainless Steel front, and you have a recipe for satisfaction.

All Ovens come with removable front panels for easy access to controls, explosion proof roof, automatic purge system for gas fired models, high limit temperature control cut-off, and can be installed at "0" clearance from the sides and back. Ovens are C.G.A. and A.G.A. approved. Also available with steam injection, and in electric, oil and propane configurations.



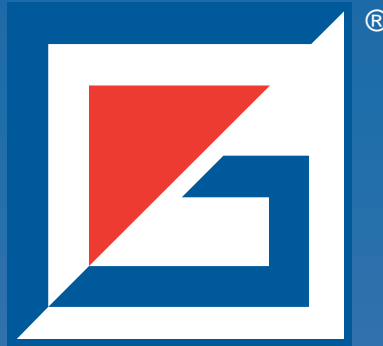
CINELLI
ESPERIA
CORPORATION

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

Manufacturers of
Quality Bakery Machinery
Since 1972.



T4-P8



TECHNICAL DATA REVOLVING OVENS

'T' SERIES

QUANTITY OF BUN PANS	MODEL NO.	TRAY DATA NO.	TRAY DATA SIZE	WIDTH	HEIGHT	DEPTH	WEIGHT (approx.)	VENT SIZE	NATURAL GAS BTU s/HZ
18" x 26" x 1"	IMPERIAL (in.)								
46 x 66 x 2.5cm	METRIC (cm)								
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	1,542	20 I.D.	
12	T4-P12	4	26 x 55	85 1/4	85	86 3/4	3,900	1 I.D.	120,000 - 400,000
			66 x 140	216	216	220	1,770	20 I.D.	
16	T4-P16	4	26 x 73	103 3/4	85	86 3/4	4,400	1 I.D.	120,000 - 400,000
			66 x 185	264	216	220	1,996	20 I.D.	
20	T4-P20	4	26 x 95	125 1/4	85	86 3/4	4,900	1 I.D.	120,000 - 400,000
			66 x 241	318	216	220	2,222	20 I.D.	
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	2,495	20 I.D.	
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	318	261	261	2,722	25 I.D.	
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	3,039	25 I.D.	
42	T6-P42	6	26 x 127	157 1/4	102 3/4	102 3/4	7,400	10 I.D.	120,000 - 700,000
			66 x 323	400	261	261	3,357	25 I.D.	
48	T8-P48	8	26 x 111	141 1/4	118	118 3/4	8,100	12 I.D.	200,000 - 700,000
			66 x 282	359	300	301	3,682	30 I.D.	
56	T8-P56	8	26 x 127	157 1/4	118	118 3/4	8,800	12 I.D.	200,000 - 700,000
			66 x 323	400	300	301	4,000	30 I.D.	

A minimum of 24" clearance on height is required on all models. Standard Voltage: 115V/1Ph/60Hz
Larger sizes available. Call for details.

G. CINELLI - ESPERIA CORPORATION® RESERVES THE RIGHT TO EFFECT CHANGES PRIOR TO NOTIFICATION. ALL DATA NOT BINDING.

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