

COMPACT REVOLVING TRAY OVENS

With renowned acclaim for the standard 'T' Series Revolving Tray oven, G. CINELLI - ESPERIA CORPORATION® is proud to introduce the Compact Revolving Tray Oven.

Available with the same industry leading features offered on the 'T' series, the Compact version also affords increased capacity and quality within a smaller footprint that comparative ovens cannot match.

Available in two standard configurations: 24 pan baking capacity in a 12 pan capacity footprint, or a 36 pan baking capacity in a 16 pan capacity footprint! Other sizes are available upon request.

Although similar ovens exist, our research and development team is constantly striving to set industry standards and continually raising the proverbial bar making this oven without equal. Some of the industry leading features include:

- ◆ All Stainless Steel Exterior Panels.
- ◆ Independently Connected, Stainless Steel Front Power Exhaust Hood.
- ◆ 400,000 B.T.U. (100,800kCal) AGA/CGA Approved Gas or Propane Power Burner. Electric and Oil fired versions available.
- ◆ All Heavy Duty Construction.
- ◆ Heavy Duty Expanded Metal Shelves.
- ◆ 500 hour "Salt Water High Pressure Tested" corrosion resistant material used internally.
- ◆ Stainless Steel Self - Generating Steam System available as an option.
- ◆ Stone Hearth Shelves available as an option.
- ◆ Full Brick Fire Chamber for better Heat Retention, Efficiency and Artisan Quality Baking.
- ◆ High Density Insulation maintains consistent temperatures, increases efficiency and allows for "0" clearance installation at the back and sides.
- ◆ *Industry First* Maintenance Free Shelf Bushings.
- ◆ *Industry First* Maintenance Free Main Shaft Support Bushings.
- ◆ All service access and procedures can be carried out from the front of the oven.
- ◆ Tempered Glass Viewing Window.

One of the main reasons clients are pleased with our Oven is its exceptionally low maintenance, longevity and baking uniformity. We attribute this to unparalleled engineering, and quality of materials we utilise within its construction.

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, high limit temperature control cut-off, and may be installed at '0' clearance from the sides and back.

Together, all the features contained within our Compact Revolving Tray Oven lead to unparalleled quality, value and customer satisfaction. Discover the difference Quality makes.



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



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TECHNICAL DATA

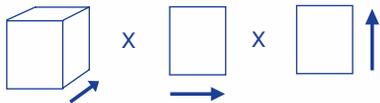
REVOLVING TRAY OVENS

COMPACT SERIES

QUANTITY OF BUN PANS	MODEL NO.	TRAY DATA NO.	TRAY DATA SIZE	WIDTH	HEIGHT	DEPTH	WEIGHT (approx.)	VENT SIZE	NATURAL GAS BTU/HR AND kcal.
8 18" x 26" x1H" 46 x 66 x 2.5cm	T4-P8x2	4	26 x 40	69 1/4	99	108 1/2	4,400	8 I.D.	120,000 – 400,000
			66 x 102	176	252	276	2,000	20 I.D.	30,240 – 100,800
8	T4-P12x2	4	26 x 55	85 1/4	99	108 1/2	4,700	8 I.D.	120,000 – 400,000
			66 x 140	216	252	276	2,140	20 I.D.	30,240 – 100,800
8	T4-P16x2	4	26 x 79	103 3/4	99	108 1/2	5100	8 I.D.	120,000 – 400,000
			66 x 200	264	252	276	2,318	20 I.D.	30,240 – 100,800
8	T4-P20x2	4	26 x 95	125 1/4	99	108 1/2	5,700	8 I.D.	120,000 – 400,000
			66 x 241	318	252	276	2,591	20 I.D.	30,240 – 100,800

1. Compact Revolving Tray Oven AMPERAGE @ 115/220-1-60 => 30 (Up to Including T4-P20x2)
2. ELECTRIC VERSION AND ALL OTHER SPECIFICATIONS SUPPLIED UPON REQUEST.
3. ALL OVENS CAN BE INSTALLED AT "0" CLEARANCE AT BACK AND SIDES.
4. A MINIMUM OF 24" (61 cm) CLEARANCE REQUIRED ABOVE ALL OVENS.
5. STANDARD VOLTAGE: 115V/1Ph/60Hz. OTHER VOLTAGES AVAILABLE UPON REQUEST.
6. GAS, PROPANE, OIL or ELECTRIC VERSIONS AVAILABLE.

DIMENSIONS = (L x W x H)
Exterior dimensions are approximate.



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

