

**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.	
18" x 26" x 1H"		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	1,545	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	

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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.



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

