

SPIRAL MIXER

CG/60
CG/100
CG/130
CG/160
CG/200
CG/250
CG/300
CG/450



 **CINELLI**

*Manufacturers of Quality Bakery
Machinery Since 1972*

OUR HISTORY

Machines created by a baker, for a baker

G. CINELLI - ESPERIA is family owned, established in 1972 by Mr. Guido Cinelli & Mrs. Lidia Cinelli in Toronto, Canada.

Mr. Cinelli started his career in baking, eventually earning his Master Baker status, with a baking career spanning over 24 years before establishing this company with his wife.

In 1971, he started distributing bakery equipment in Toronto Canada as a part-time venture. By 1972, we were officially incorporated as an operating business and began doing so full-time humble facility.

Today, G. CINELLI - ESPERIA manufactures a full variety of products and variations thereof. Among these, many industry firsts and milestone achieved, one of which included, our Spiral Mixing Line. This legacy began in 1991. Lacking in North America was a machine having the ability to cope with our High Protein Flour and endure the rigors Guido Cinelli, Master Baker of intensive use.

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Guido Cinelli, Master Baker

having the ability to cope with our High Protein Flour and endure the rigors of intensive use. The Cinelli mixer has proved to be the forerunning solution since its inception with thousands of units dispatched all over the globe. From single unit retail bakeries to Fortune 500 organizations, all have discovered value and satisfaction with the Cinelli Spiral dough mixer.

We impose on ourselves the obligation to offer our clients the most efficient, reliable and accurate machines it is possible to build. Among other things, quality and honesty are the cornerstones of our business.

Although we believe we are achieving our goals today, we are also continually redefining these goals and setting new standards for tomorrow.

CINELLI TODAY

G. Cinelli remains one of North & South America's largest eclectic bakery machinery manufacturer – no one manufactures more machines in house. This diversity enables clients and dealers alike the confidence to rely upon single source quality machines and support which is local.

Notwithstanding this, G. Cinelli is an International company expanding reach to clients all over the world with unique and

quality product solutions. Significant resources continue to be earmarked towards research and development thus offering our client innovative yet useful and pragmatic solutions.

While others look to provide lesser quality for lower cost, we strive to maintain quality with value as the primary goal.



SERVING CUSTOMERS IN OVER 50 COUNTRIES AROUND THE WORLD

North America | South America | Europe | Africa | Asia | Australia



INTRODUCTION

North America is renowned for producing the world's best flour due in part because our wheat yields one of the highest gluten contents available. Imported bakery equipment, specifically mixers, are generally not designed to cope with the extra stresses imposed by high-gluten flour, thus being prone to premature failure.

Being specially designed for these stresses and being manufactured in North America, our Spiral Mixer line was an instant success, garnering a reputation as North America's most durable, superior mixing, and most complete line available.

From the CG/60kg. Model to the CG/300kg. Model; rest assured that all feature reinforced heavy duty construction that has made them a symbol of quality. All feature two speeds with two timers for separate speed programming, forward and reverse bowl rotation for better amalgamation of ingredients, as well as high speed on/off selector switch.

The Bowl, Separation Bar, and Spiral Arm comprise of high grade Stainless Steel. Due to the utilization of our multiple V-belt transmission, the mixers provide superior torque, are low in maintenance, inexpensive to maintain, as well as quiet during operation. All mixers are ETL Sanitation approved according to NSF Standard #8 regulations.

As far as power requirements are concerned, we are also able to offer different voltage configurations to accommodate any regional demand. Be sure to inquire about our unique proprietary Microprocessor controlled Operator Panel. With capabilities of storing up to 1,000 programs. Optional "Wash Down" versions for federally inspected plants available upon request.



SPIRAL MIXERS

Manufacturers of North America's Premier Spiral Mixing line, G. CINELLI - ESPERIA CORPORATION® maintains this forerunning position by producing mixers that are exceptionally low in maintenance, extremely durable and machines that produce superior results where dough development is concerned.

The machine is a superior mixing unit designed to significantly reduce the operating time of the traditional mixers fitted with forks or dual arms.

One of the many advantages our spiral mixer offers is the superior oxygenation of dough. By ideally positioning the Separation Bar and Spiral Arm respective to the bowl, our mixer can achieve optimally oxygenated dough while processing the dough gently and thus maintaining the integrity of the yeast. The result is increased volume, longer yeast viability, and remarkably minimal temperature increase of the dough. All of which get compromised in Planetary or Horizontal Mixers.

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

explicitly created to process high gluten dough effectively. All components and materials are of top quality. Every member of our team takes pride in ensuring that our clients receive the very best in quality and construction. We pay close attention to mechanical as well as aesthetic details.



STANDARD OPTIONS

- 208/3/60 Voltage
- Two speed operation
- Stainless wire grill
- Painted finish
- Analog control panel

ADDITIONAL OPTIONS

- | | | |
|--|---|----------------------------|
| • Other voltage available upon request | • Dough temperature probe | • Central bar |
| • Paint colours (white, charcoal, stainless) | • Stainless enclosed cover with piston assist | • Stainless steel paddle |
| • Digital control panel | • Single speed operation | • Mixer mounted upon hoist |
| • PLC control panel | • Variable speed (PLC panel only) | • Low hoist |
| • Infrared temperature sensor | • Heavy duty spiral arm | • High hoist |

MOVEMENT

/ˈmōvmənt/

noun: movement; plural noun: movements

an act of changing physical location or position
"a slight movement of the mixing bowl."

The Hoist Deposit system is a solution which can most often replace Removable Bowl Mixer systems in that it achieves a complete batch transfer of dough without the need for additional moving parts such as bowls. Thus, it vastly reduces costs, servicing requirements, and deterioration of the critical coupling areas Removable Bowl Systems experience. This system increases throughput for downstream processing, but it also alleviates manual extraction of dough. This can be configured to dump into dough troughs or a dough divider for seamless production stream.



HOIST DEPOSIT SYSTEM

The Hoist Deposit System option is an indispensable tool for high output operations, or for baking operations that seek to improve efficiency.

The Hoist Deposit System is an option available for the CG/160KG models and larger. The system allows the operator to dump the finished dough onto a worktable, into a Dough Trough, or directly into the hopper of a machine such as our CG/VBD Dough Divider for further processing. It eliminates the need for separate bowls and bowls elevator systems, thereby reducing expenditures on equipment, reducing the time between mixing cycles, and reducing space requirements. The system also reduces injuries associated with manually cutting and removing the dough from the bowl by hand.

The Heavy Duty Hoist is designed to withstand many operations without frame distortion. Specially reinforced to cope with payloads much more substantial than the hoist will ever lift, it was also intended to maintain stability and an appropriately distributed center of gravity entirely through the lifting cycle. The Hoist option is available for Right or Left side deposit as well as Low or High deposit ranges as illustrated.

STL-L = Hoist with Left Side Low Deposit

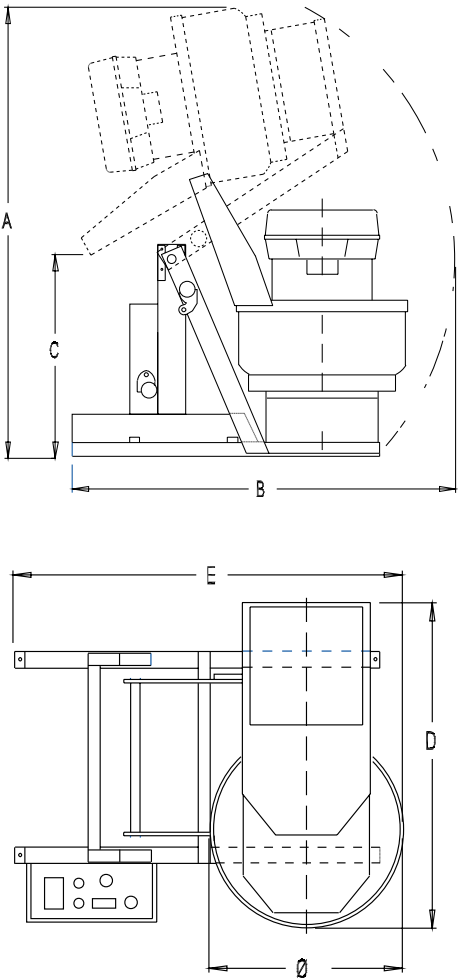
STL-H = Hoist with Left Side High Deposit

STR-L = Hoist with Right Side Low Deposit

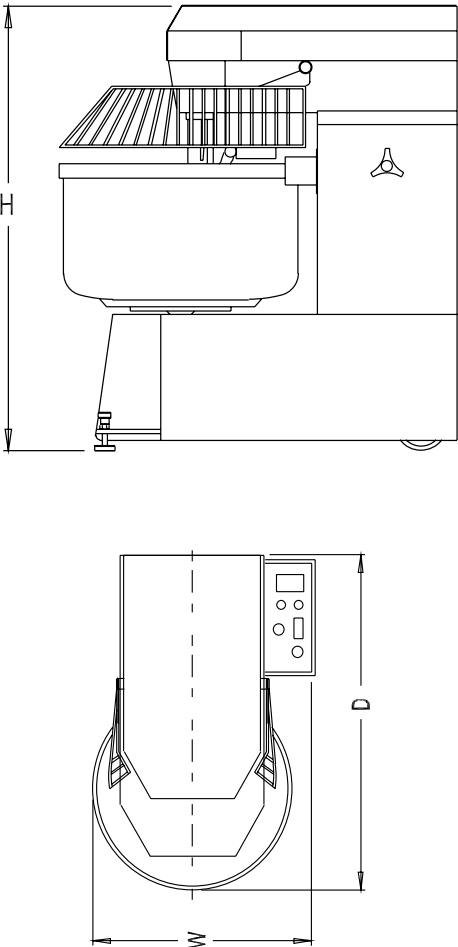
STR-H = Hoist with Right Side High Deposit



HOIST



FIXED



MIXER WITH HOIST OPTION	DIMENSIONS							
	A		B		C		D	E
	Hoist Option		Hoist Option		Hoist Option			
	High	Low	High	Low	High	Low		
CG/160 kg	121 inches	107 inches	96 inches	88 inches	66 inches	52 inches	56 inches	78 inches
	3073 mm	2718 mm	2438 mm	2235 mm	1676 mm	1321 mm	1422 mm	1981 mm
CG/200 kg	121 inches	107 inches	96 inches	88 inches	66 inches	52 inches	56 inches	78 inches
	3073 mm	2718 mm	2438 mm	2235 mm	1676 mm	1321 mm	1422 mm	1981 mm
CG/250 kg	121 inches	112 inches	97 inches	88 inches	66 inches	48 inches	67 inches	81 inches
	3073 mm	2845 mm	2464 mm	2235 mm	1676 mm	1219 mm	1702 mm	2057 mm
CG/300 kg	121 inches	112 inches	97 inches	88 inches	66 inches	48 inches	67 inches	81 inches
	3073 mm	2845 mm	2464 mm	2235 mm	1676 mm	1219 mm	1702 mm	2057 mm
CG/450 kg	130 inches		110 inches		58 inches		88 inches	104 inches
	3302 mm		2794 mm		1473 mm		2235 mm	2642 mm

All Data Not Binding.

SPIRAL MIXERS

TECHNICAL DATA SPIRAL DOUGH MIXERS	MIXER MODELS															
	CG/60KG FLOOR		CG/100KG FLOOR		CG/130KG FLOOR		CG/160KG FLOOR		CG/200KG FLOOR		CG/250KG FLOOR		CG/300KG FLOOR		CG/450KG FLOOR	
	METRIC	IMPERIAL	METRIC	IMPERIAL	METRIC	IMPERIAL	METRIC	IMPERIAL	METRIC	IMPERIAL	METRIC	IMPERIAL	METRIC	IMPERIAL	METRIC	IMPERIAL
Floor Model Operational Dimensions {W x D x H}	86.4 x 94 x 121.9 cm	34 x 37 x 48 in	88.9 x 134.6 x 134.6 cm	35 x 53 x 53 in	91.4 x 127 x 139.7 cm	36 x 50 x 55 in	96.5 x 137.2 x 139.7 cm	38 x 54 x 55 in	96.5 x 137.2 x 139.7 cm	38 x 54 x 55 in	109.2 x 175.3 x 154.9 cm	43 x 69 x 61 in	109.2 x 175.3 x 154.9 cm	43 x 69 x 61 in	N/A	
Hoist Model Operational Dimensions	SEE CHART ON PREVIOUS PAGE															
Floor Model Shipping Dimensions {W x D x H}	105 x 155 x 155 cm	41 x 61 x 61 in	41 x 61 x 61 in	41 x 61 x 61 in	105 x 155 x 155 cm	41 x 61 x 61 in	105 x 155 x 155 cm	41 x 61 x 61 in	105 x 155 x 155 cm	41 x 61 x 61 in	127 x 191 x 168 cm	50 x 75 x 66 in	127 x 191 x 168 cm	50 x 75 x 66 in	N/A	
Hoist Model Shipping Dimensions { W x D x H-LOW(H-HIGH)}	N/A		N/A		N/A		191 x 229 x 204 cm	75 x 90 x 80 in	191 x 229 x 204 cm	75 x 90 x 80 in	191 x 229 x 204 cm	75 x 90 x 80 in	191 x 229 x 204 cm	75 x 90 x 80 in	216 x 265 x 216 cm	85 x 104 x 85 in
Shipping Weight Fixed Bowl (Hoist)	425 kg	935 lbs	445 kg	979 lbs	916 kg	2016 lbs	916 (1550) kg	2016 (3410) lbs	925 (1600) kg	2035 (3520) lbs	1410 (1859) kg	3102 (4090) lbs	1430 (1880) kg	3146 (4136) lbs	3337 kg	7350 lbs
Bowl Diameter	560 mm	22 in	700 mm	27.5 in	813 mm	32 in	915 mm	36 in	915 mm	36 in	1067 mm	42 in	1067 mm	42 in	1245 mm	49 in
Flour Capacity	33 kg	73 lbs	66 kg	145 lbs	86 kg	189 lbs	106 kg	233 lbs	133 kg	293 lbs	166 kg	366 lbs	200kg	441 lbs	300 kg	661 lbs
Finished Dough Capacity {Based upon 50% moisture content}	51 kg	113 lbs	100 kg	220 lbs	130 kg	286 lbs	160 kg	353 lbs	200 kg	440 lbs	250 kg	551 lbs	300 kg	661 lbs	450 kg	991 lbs
Power Ratings	2.63 kw	3.5 hp	6.75 kw	9 hp	8.63 kw	11.5 hp	8.63 kw	11.5 hp	11.63 kw	15.5 hp	17.25 kw	23 hp	17.25 kw	23 hp	32.25 kw	43 hp
Amperage @ 220V, 1 PHASE	38		N/A													
Amperage @ 208V, 3 PHASE	14		29		38		38		40		65		65		N/A	
Amperage @ 380V, 3 PHASE	8		16		21		21		22		36		36		N/A	
Amperage @ 460V, 3 PHASE	7		15		19		19		20		33		33		90	
Amperage @ 575V, 3 PHASE	6		11		14		14		15		24		24		72	

Amperages are for floor model mixers. Hoist model amperages available upon request.
Based upon no less than 50% liquid content, standard voltage supplied is 208-3-60, other voltages are available upon request.
All Data Not Binding. G. Cinelli Esperia Corporation® reserves the right to effect improvements and modicifations as necessary without prior notification.

MODEL: CG/450KG-ST

One of the many advantages of the spiral mixer is the superior oxygenation of dough. By ideally positioning the Separation Bar and Spiral Arm, our mixer achieves optimally oxygenated dough while processing gently enough to maintain the integrity of the yeast. This results in increased volume and a minimal increase in dough temperature.

The CG/450KG-ST Spiral Mixer economically processes 993 pounds of finished dough — a quantity once limited to other types of mixers.

The CG/450KG-ST can be configured as a standard two speed model fitted upon a hoist, or with a Programmable Logic Control (PLC) drive system with variable speed capability. Set at low height the Hoist deposits dough into a trough or onto a table. It can also be set higher to deposit dough directly into another machine for further processing.

The flexibility of the PLC Drive System makes it possible to program the unit for various mixing needs. With optional software and hardware, the unit can be programmed to stop the mixing process at a specific dough temperature. More detailed programming is also available, such as particular RPMs

for different types of dough. The ability to program many different RPMs and mixing times for various dough recipe's makes this spiral mixer easy to use in the bakery. Just call up the program and initiate the work cycle via the panel. Our automated system results in precise mixing and high productivity.

Short of a manual probe in the dough, the optional temperature sensor is the most accurate method of measuring dough temperature. The digital screen on the operator's panel is configured in Celsius or Fahrenheit.

The CG/450KG-ST Spiral Mixer was built to process high gluten content dough for prolonged periods. The mixer features a stainless steel bowl, separation bar, and spiral arm. All components are top quality, and carry approvals or listings of major governing bodies to ensure quality standards and safety. Larger models are available upon request. Please inquire.





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