

CIRCULATING FAN

SERIES: C.P.F.

For certain bread products, development of the dough must include an extra step. The fan is used to develop a skin on the dough of split buns, Italian rolls, and various breads. Once removed from a steam proofer, the buns must be dried, then split. Once split, they are placed within the oven to open up. This extra operation is what gives buns and bread the light crispy texture, and the appearance of opening up.

The fan offered is an excellent means of circulating air around your products. With its 6s 24" blades and a maximum of 5,500 C.F.M., the fan can also be used to cool your work environment. The fan is available with one, two, and two speed oscillating. All fans are totally enclosed, contain ball bearing continuous run fan motors, and thermal overload protection.



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in Canada



G. Cinelli-Esperia Corporation, the standard by which all will be judged



TECHNICAL DATA

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MODEL	TYPE	BLADE SIZE		H.P.	MOTOR		CFM High Speed
		Imperial	Metric		kW.	RPM	
CG 24-1	Standard	24	61	1/3	.25	1725	5,000
CG 24-6	Two Speed Oscillating	24	61	1/4	.19	1100/800	4,300
CG 24-8	Two Speed	24	61	1/3	.25	1100/800	5,500

Tube extends from 4 ft. (122cm) to 7 ft. (213cm). Voltages available upon request.

CINELLI

ESPERIA

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