

# PLANETARY MIXERS

## MODELS CG/PL SERIES

The ruggedly built CG/PL Series Planetary Mixers were specifically designed for small to medium sized production capacities.

Particularly notable with these units, is the heavy-duty design. Not only attractively priced, but the machines require minimal to no maintenance.

The versatility of the CG/PL series mixers allow one to utilise the machine in either bread or pastry applications which require flexibility and durability.

As a testament to its versatility, the CG/PL Series Planetary mixers are optimally suited to process dough ranging from dense pastry and breads, to light whip creams and custards.

The CG/PL Series Mixers can also utilise optional attachments to mince meat, grate cheeses, vegetables, dry breads, and much more.

The design and features of the CG/PL Series Planetary Mixer permit very precise work cycles.

One of the main features contributing to precision is the Electronic Control Panel. The panel allows the operator to input the exact mixing time for each speed according to the specific product, even during the mixing cycle.

## TECHNICAL CHARACTERISTICS

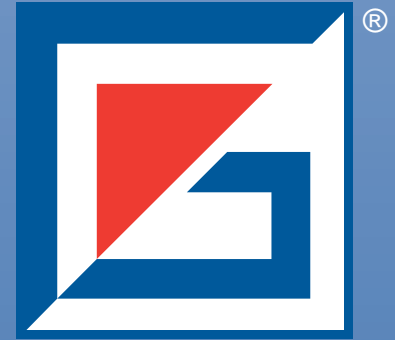
The structure is composed of a durable Aluminium Alloy cast covered by Stainless Steel. The easily removable Safety Grill is constructed of Stainless Steel and the head section is covered by specially thermoformed shatterproof plastic safety cover.

The various inner drive components are made of durable Stainless Steel, while the transmission gears are of Stainless Steel Nickel Molybdenum, and are rectified to sustain heavy and prolonged work cycles.

The special attention paid to mechanical fortitude makes this machine exceptionally quiet and robust.

Particular attention has also been paid to safety. When raised, the safety grill does not permit the machine to operate until it is back in position.

The mixer also has a braking system which halts blade rotation as soon as the machine is turned off.



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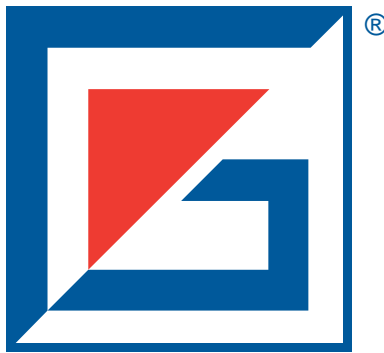
**Our Goal is Simple...  
To Help You Reach Yours**

Manufacturers of  
Quality Bakery Machinery  
Since 1972.



**CG/PL**

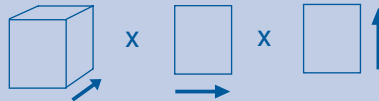
G. CINELLI-ESPERIA CORPORATION: the standard by which all will be judged



**TECHNICAL DATA**  
**PLANETARY MIXERS** **CG/PL SERIES**

MODEL	CG/PL40	CG/PL60
Dimensions	90 x 60 x 165 cm 35 1/2 x 24 x 65 in.	100 x 70 x 170 cm 39 1/2 x 27 1/2 x 67 in.
Weight	250 kg 552 lb.	320 kg 706 lb.
Shipping Volume	1 m3 32 cu.ft.	1.2 m3 43 cu.ft.
Bowl Capacity	40 liters 42 U.S. quarts (liquid)	60 liters 63 U.S. quarts (liquid)
RPM		
1st Speed	120	120
2nd Speed	240	240
3rd Speed	480	480
Optional Attachment RPM		
1st Speed	120	120
2nd Speed	240	240
3rd Speed	480	480
Installed Power	2.2 kW 3 HP	3 kW 4 HP
Amperage [Amps] @ 220-3-60	7	8

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



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