

AUTOMATED INTERMEDIATE OVERHEAD BUN PRODUCTION LINE

Labor reduction is the key to profitability. Without automating it is difficult to keep pace with competition and consumer demand while minimizing labour costs and maintaining product quality. Bakeries are no exception to this rule.

As a viable solution, G. Cinelli-Esperia Corporation offers its Automated Intermediate Overhead Bun Production Line.

Combining individual pieces of machinery makes this line extremely versatile. Products such as: Kaiser Roll Buns, Rosette Buns, Split Buns, Cross Buns, Bun Rolls, Vienna Buns, Hot Dog Buns, Hamburger Buns, and Cheese Sticks to name a few, can be made with this line at a rate of 6,000 pieces per hour. And the model shown requires only 117 1/2 (10.9 m²) square feet!

Pieces Such as our CG/104 Four-Pocket Kaiser Roll Stamper and our Bread Moulder can be fitted with optional indexing devices or conveying systems to further automate the line. The stress and oil free CG/DRAS Super Four Fully Automatic Bun Divider Rounder can also be fitted with a Dough Chunker to receive dough directly from our Spiral Mixer Fitted with a hoist.

Our CG/DRAS-4 Super 4 dictates speed. The dough processed by the Super 4, it is automatically conveyed into the CG Series Intermediate Overhead Bun Proofer. Electronic sensors detect the product entering the Proofer, automatically advancing the trays to receive the product.

Once customer needs are assessed, resting time is dictated by two factors : the speed of the Super 4 and the number of trays in our Intermediate Overhead Proofer.

After the intermediate resting phase, one can control the direction of the exit conveyor to deposit dough into the Stamping section of the line, or the Moulding section of the line.

The versatility and minimal labour of this line result in greater profit margins and a diversity of products while maintaining product consistency and artisan quality buns.

9,000 piece per hour lines are available. Automated Bread Lines are also available. Please inquire.



**MODELS
SHOWN:
CG/DRAS-470
CG/400
CG/104
CG/L4A/1P**



**CINELLI
ESPERIA[®]
CORPORATION**

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

Manufacturers of
Quality Bakery Machinery
Since 1972.

G. CINELLI-ESPERIA CORPORATION[®], the standard by which all will be judged



CINELLI
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CORPORATION

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Printed in Canada

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