

HYDRAULIC BREAD DIVIDER

MODELS CG/NV SERIES

The CG/NV Series Hydraulic Bread Divider, sometimes referred to as the Artisan Bread Divider, is optimal for use within small to medium sized bakeries.

The Hydraulic Bread Divider is ideal for cutting dough shapes for Baguettes, Breads and also Ciabatta Breads. Both silent and efficient, this unit provides the user an advantage with regard to savings in time and product consistency as opposed to manually cutting and scaling pieces.

Method for use is rather simple, the operator simply places a large piece of dough into the machine, adjusts pressurisation time cycle via front control panel, closes the lid, and equally divided pieces are done in seconds. Total mass of dough and number of divisions dictate the weight of each piece.

The CG/NV series comes configured standard to divide single units from 20 to 30 pieces per batch. As an option one can purchase the 10/20 or 15/30 piece divider that allows the operator to choose between single unit division or double unit division for a greater weight range of products within one machine.

The machines come equipped with our standard electronic digital control panel that can be adjusted with regard to pressurisation time. Internal pressure can also be regulated.

Particularly notable with these units, is the heavy-duty design. All materials are top quality, leading to an impressive reputation where reliability is concerned. Mechanical components are easily accessible for servicing and cleaning. The Electronic system is completely isolated from the rest of the machine. All knives are made of stainless steel, and the stamps are of alimentary nylon.

Quality within structure, components and aesthetic detail make these units unparalleled.



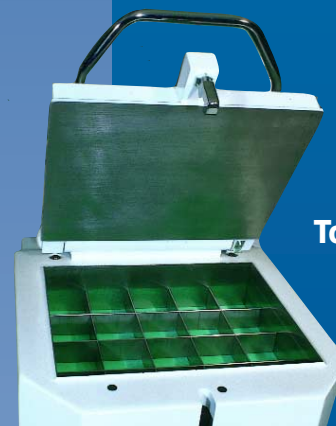
CINELLI
ESPERIA
CORPORATION

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

Manufacturers of
Quality Bakery Machinery
Since 1972.

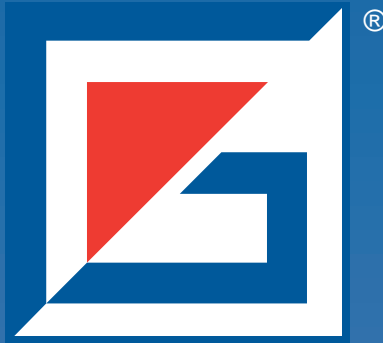


CG/NV SERIES



Top View

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



TECHNICAL DATA

HYDRAULIC BREAD DIVIDERS

Model CG/NV Series

MODEL		CG/NV-20	CG/NV-20M	CG/NV-30	CG/NV-10/20	CG/NV-15/30
Number of Divisions		20	20	30	10 or 20	15 or 30
Depth of Plate(s)	[cm]	10	15	10	10	10
	[in]	4	6	4	4	4
Product Weight Range	Grams	150 - 800	150 - 1,200	90 - 550	100 - 1,600	70 - 1,100
	Ounces	5.26 - 28	5.26 - 42	3.15 - 19.3	3.5 - 56	2.45 - 38.6
Total Dough Batch Capacity	[Kg]	16	23	16	16	16
	[Lb.]	35.3	50.7	35.3	35.3	35.3
Dimensions	[cm]	70 x 57 x 110	70 x 57 x 110	70 x 57 x 110	70 x 57 x 110	70 x 57 x 110
	[in]	27 1/2 x 22 1/2 x 43	27 1/2 x 22 1/2 x 43	27 1/2 x 22 1/2 x 43	27 1/2 x 22 1/2 x 43	27 1/2 x 22 1/2 x 43
Shipping Dimensions	[cm]	81 x 69 x 127	81 x 69 x 127	81 x 69 x 127	81 x 69 x 127	81 x 69 x 127
	[in]	32 x 27 x 50	32 x 27 x 50	32 x 27 x 50	32 x 27 x 50	32 x 27 x 50
Weight	[kg]	350	350	350	350	350
	[lb.]	772	772	772	772	772
Installed Power	[kW]	1.5	1.5	1.5	1.5	1.5
	[HP]	2	2	2	2	2
Amperage @ 220-3-60		9	9	9	9	9

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



ALL DATA NOT BINDING. G. CINELLI - ESPERIA CORPORATION® RESERVES THE RIGHT TO EFFECT CHANGES WITHOUT PRIOR NOTIFICATION.

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