

BAGEL FORMERS

CG/300, CG/600

The bagel machine was developed to cope with high output applications, yet maintaining product consistency and quality. The forming belt and mandrill length were engineered to specific lengths in order to ensure product consistency and quality. All components are made with longevity as the prime consideration. The body is made of stainless steel to ensure hygienic conditions and ease of cleaning.

The model line consists of the CG/300 and the CG/600 Dual Former. The CG/300 can produce up to 300 dozen per hour, and the CG/600 can produce up to 600 dozen per hour. To simply accommodate the different bagel sizes, you must change the belt, housing and the mandrill. Executed properly, this change takes only minutes to complete.



Made with pride
in Canada



CG/300



CG/600

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



TECHNICAL DATA

BAGEL FORMERS

MODELS CG/300, CG/600

		METRIC		IMPERIAL
End-product weight range	[gr.]	28 - 140*	[oz]	1 - 5*
DIMENSIONS	[cm]	250 x 55 x 125	[in]	98 5/8 x 23 5/16 x 49 5/16
	[cm]	250 x 91 x 125	[in]	98 5/8 x 36 x 49 5/16
INSTALLED POWER	[kW]	.75	[hp]	1
	[kW]	1.5	[hp]	2
WEIGHT	[kg]	181.44 approx.	[lb]	400 approx.
	[kg]	363.88 approx.	[lb]	800 approx.
PACKING VOLUME	[m3]	2.11	[cu.ft.]	78.5
	[m3]	3.03	[cu.ft.]	120

*Mandrel, Belt, and Housing must be changed to accommodate for product weight variances.

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