

ELECTRONIC WATER METER AND BLENDER

MODEL CG/30L-MIX

The CG/30L-MIX was specifically designed with particular consideration of use within demanding environments that require precise recipe monitoring.

The CG/30L-MIX enables the user to precisely measure the amount of water entering a mixer or other reservoir. Through Blending hot and cold water, the unit also enables the user to accurately determine and select the temperature of the water that exits. Either Imperial or Metric units of measure can be operator selected upon the unit.

The CG/30L-MIX is also very accurate where temperature and quantity selection is concerned. Our standard units achieve $\pm 3^{\circ}\text{C}$ ($5^{\circ}\text{--}7^{\circ}\text{F}$) maximum temperature variance at all times. This window of error serves the vast majority of clients. However, as an option one can order our lower tolerance EPROM that has a temperature tolerance of $\pm 1^{\circ}\text{C}$ (1.8°F). This is suggested only for the strictest of environments though.

The CG/30L-MIX has the ability to dose and dispense 1 to 999.9 Litres or 1 to 999.9 pounds at any one time with an accuracy of $\pm 1\%$ at all times.

The CG/30L-MIX also comes complete with a thermostat valve that ensures a consistent desired temperature. Should the selected temperature not be met, the unit automatically discards the batch and resumes till operator selected temperature is achieved. Also comes complete with Electronic Display and Temperature probe that can be placed within dough or other products to measure temperature.

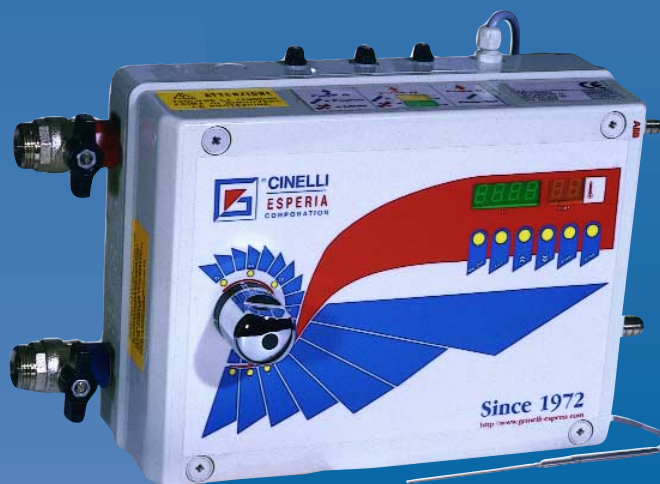
Inherent to this unit is the obvious sophistication that has never been so easy to use. Inconsistent batches and water temperatures can now be a thing of the past.



CINELLI
ESPERIA
CORPORATION

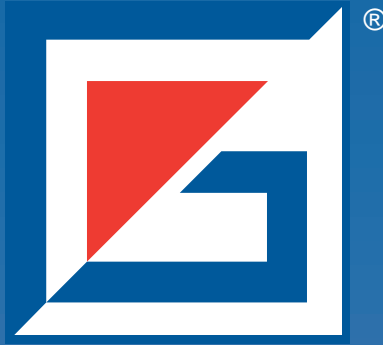
**Our Goal is Simple...
To Help You Reach Yours**

Manufacturers of
Quality Bakery Machinery
Since 1972.



CG/30L-MIX

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



TECHNICAL DATA

ELECTRONIC WATER METER AND BLENDER

Model CG/30L-MIX

MODEL	CG/30L-MIX	
Total Measured Dispensing Capacity		
[Lit.]	1 - 999.9	
[Lb.]	1 - 999.9	
Dispensing Capacity Per Minute	Minimum	Maximum
[Lit.]	12@1BAR	30@5BAR
[Lb.]	26.5@14.5PSI	66.1@72.5PSI
Connected Water Pressure Inlet	Minimum	Maximum
[Bar]	1	5
[PSI]	14.5	72.5
Maximum Water Entry Temperature		
[°C]	90	
[°F]	194	
Dispensing Temperature Range		
[°C]	1 - 55	
[°F]	33.8 - 131	
Dimensions	Operating	Shipping
[cm]	14D x 51W x 32H	36D x 57W x 25H
[in.]	5 ½D x 20W x 12 ½H	14D x 22 ½W x 10H
Weight	Operating	Shipping
[Kg]	9.1	13.2
[Lb.]	20	29
Amperage @ 220-1-60	3.5	

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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CORPORATION

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