

INTERMEDIATE OVERHEAD BREAD AND BUN PROOFER

**MODELS: ECP/120, ECP/256,
ECP/400 BREAD PROOFERS**

**MODELS: CG/400, CG/800,
CG/1000 BUN PROOFERS**

Essentially, an Intermediate Overhead Proofer is a unit which enables dough products to rest. By the time the dough product has reached the Intermediate Overhead Proofer, it has been subjected to considerable physical abuse through processing. This results in a marked loss of fermentation gasses, a reduction in pliability, as well as yeast integrity. In order to repair the processing abuse, the dough product is transferred into the Intermediate Overhead Proofer for a predetermined period of time. The time spent within the proofer is governed by variables such as weight of the dough product, amount of water contained within the product, type of flour within the dough, and finally, the type and amount of processes the product has undergone.

Indispensable equipment specifically made for a wide variety of automated bread and bun production. All models can be configured and coupled with our existing products to suit your desired production needs. Features include automatic indexing, photocell indexing, manual indexing, strategically placed safety microswitches, as well as individually removable cups. All trays are made from corrosion resistant sanitary zinc coated material.

Should you be seeking automated bread or bun production lines, our rugged Intermediate Overhead Proof lines have the flexibility to be configured to suit your present and future requirements. Our Bread Proofers range from 120, 256, to 400 Pocket configurations. Our Bun Proofers range from 400, 800, to 1,000 Pocket configurations. Larger capacity Bread and Bun Proofers are available upon request.



CINELLI
ESPERIA
CORPORATION

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

Manufacturers of
Quality Bakery Machinery
Since 1972.



ECP/120

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



TECHNICAL DATA

INTERMEDIATE OVERHEAD BREAD AND BUN PROOFER

MODELS: ECP/120, ECP/256, ECP/400 BREAD PROOFERS

MODELS: CG/400, CG/800, CG/1000 BUN PROOFERS

SPECIFICATIONS	ECP/120	ECP/256	ECP/400	CG/400	CG/800	CG/1000
DIMENSIONS METRIC (LxWxH) [cm]	198 x 108 x 259	198 x 196 x 259	404 X 196 X 259	180 x 152 x 324	434 x 152 x 324	574 X 152 X 324
DIMENSIONS IMPERIAL [in]	78 X 42 1/2 X 102	78 X 77 X 102	159 X 77 X 102	71 X 60 X 127 3/4	171 X 60 X 127 3/4	226 X 60 X 127 1/2
INSTALLED POWER kW/HP	.25 / 1/3	.25 / 1/3	.75 / 1	.94 / 1 1/4	1.13 / 1 1/2	1.31 / 1 3/4
TOTAL AMPERAGE	2	2	4	12	12	12
WEIGHT [kg]	340 approx.	476 approx.	612 approx.	635 approx.	998 approx.	1,270 approx.
WEIGHT [lb]	750 approx.	1,050 approx.	1,350 approx.	1,400 approx.	2,200 approx.	2,800 approx.
PACKING VOLUME [m3]	7 approx.	7.75 approx.	8.62 approx.	5.6 approx.	9.9 approx.	11 approx.
PACKING VOLUME [cu.ft]	223 approx.	271 approx.	375 approx.	200 approx.	347 approx.	388 approx.

ALL DATA AND LITERATURE NOT BINDING, G. CINELLI - ESPERIA CORPORATION® RESERVES THE RIGHT TO EFFECT MODIFICATIONS PRIOR TO NOTIFICATION.

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