

- 
- Capacity up to 80 pans
  - Heavy duty construction – 30% heavier – 7,440 lbs
  - Variable speed blowers for targeted baking profile

**GEMINI**

**162 INDUSTRIAL RACK OVEN**

# 162

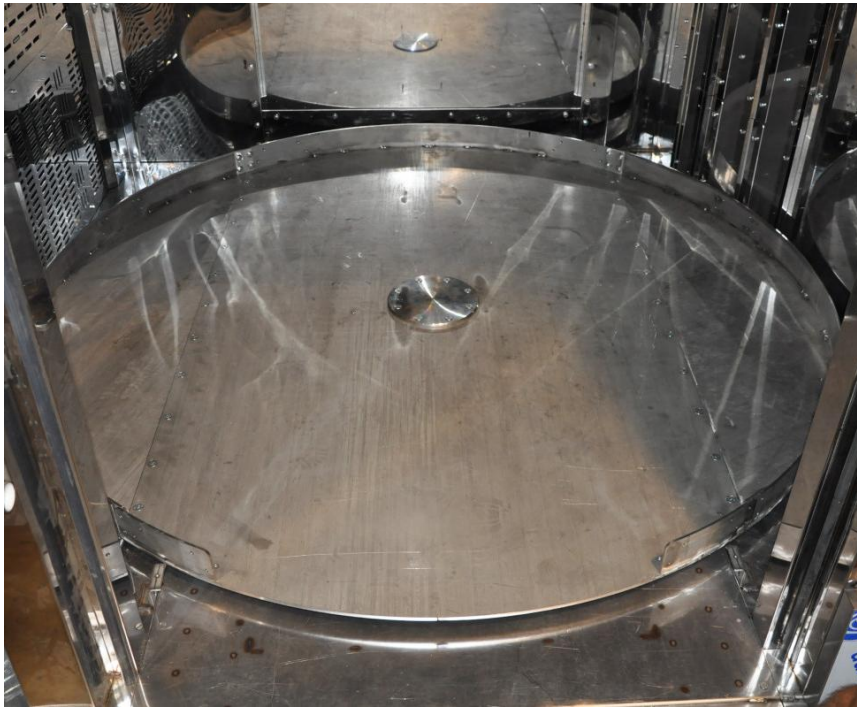
# GEMINI<sup>\*</sup>



- Gas and Oil fired rack oven
- Up to 80 pans with two double racks or four single racks
- Heavy duty construction – 7,440 lbs
- Loading ramp 8mm stainless steel with minimal thermo expansion

# 162

# GEMINI<sup>\*</sup>



- Direct drive platform – no belts, no chains
- Variable speed drive platform for improved baking results
- Easy accessibility floor bearing – bearing is “grease-free”
- Heavy duty 8mm stainless steel platform – non flexing when loading racks
- Self-lubricated platform with 8mm stainless steel construction

# 162

# GEMINI<sup>\*</sup>

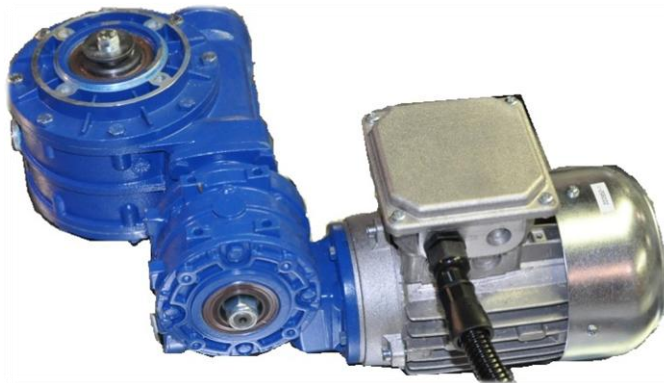


- Double steaming system – great steam quality with improved recovery
- Stainless steel housing with steel balls and aluminum rod
- Variable speed blowers



# 162

# GEMINI<sup>\*</sup>



- Control Panel is monochrome computerized touch screen (color optional) with 7 day timer as standard, programmable up to 99 recipes, controls are recessed and protected
- Indicator lights and alarm alerts end of baking time
- Rotation motor and gearbox is one piece direct drive system – no v-belts or chains



# 162

# GEMINI<sup>\*</sup>



Dimensions		Maximum rotating diameter	Weight		Maximum Tray Size
Width	Depth		Net Weight	Shipping	
114.75"	94.5"	75.75"	7,716 Lbs.	8,377 Lbs.	18" x 30"

- “Patented” IBS rotation system (Increased Baking Surface) – rack rotates clockwise and counter clockwise for even baking

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162 INDUSTRIAL RACK OVEN