

# SPECIALTY ROLL AND BREAD SYSTEMS

For all of your bakery needs including ingredient handling, mixing, make up lines, proofers and ovens.



Low Stress Artisan Breadline

## SPECIALTY BREAD SYSTEMS

- Dividers, Rounders, Proofers & Moulders: 1,200 to 9,000 pieces per hour
- W&P Industrial bread systems are ideal for variety dough handling capability
- Dividers are available with reduced oil feature

**WP BAKERYGROUP**

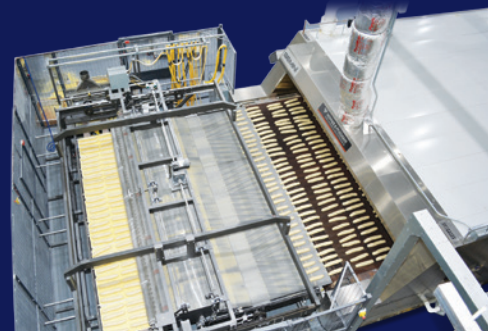
## VARIETY ROLL SYSTEMS

- Versatile production lines for gourmet round sandwich rolls, Kaiser and Moulded Rolls
- Make-up lines are available in 32", 42", 52" and 62" widths depending on production requirements



## TUNNEL OVEN SYSTEMS

- Ovens producing hearth and pan products with excellent baking quality
- Superior design and performance
- Gemini tunnel ovens are offered in widths up to 13 feet and in lengths beyond 150 feet making this oven well suited for small to large bakery operations



## RACK OVENS

- Gas Fired Single and Double Rack Capacity
- Patented IBS System allows for faster, more even and economical baking
- User friendly SD touch panel

V42 Rack Ovens

## INDOOR AND OUTDOOR INGREDIENT HANDLING SYSTEMS

- Usable capacity for bulk ingredients range from 55,000-180,000 lbs.
- Available in heavy-duty epoxy coated carbon steel, and stainless steel.



Stainless Steel Indoor Bins



GEMINI • 215.673.3520 • [www.geminibe.com](http://www.geminibe.com) | KB SYSTEMS • 610.588.7788 • [www.kbsystemsinc.com](http://www.kbsystemsinc.com)

**"Every good meal is remembered for the bread."**