

GEMINI

KB SYSTEMS

SPECIALTY ROLL AND BREAD SYSTEMS

Commercial and Industrial Specialty Systems for hearth and pan products

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

WP BAKERYGROUP

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

Industrial Bread Moulder with Deco Seeder



SPECIALTY BREAD SYSTEMS

- Dividers, Rounders, Proofer & Moulders: 1,200 to 9,000 pieces per hour
- Ideal for a variety of dough handling capabilities



V42 Rack Ovens

RACK OVENS

- Available in 3 sizes Single Rack, Double Rack, and Double Double Rack
- Patented IBS System allows for faster, more even and economical baking

INDOOR AND OUTDOOR INGREDIENT HANDLING SYSTEMS

- Usable capacity for bulk ingredients range from 55,000-180,000 lbs. tanks
- Over 300 systems operating in North America



Stainless Steel Indoor Bins

Gemini Bakery Equipment Co. • 215.673.3520 • www.geminibe.com | KB SYSTEMS • 610.588.7788 • www.kbsystemsinc.com

"Every good meal is remembered for the bread."