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Over 30 years experience in bakery business make Gemini a reliable partner for satisfying all of your individual wishes.

Together with Gemini's resources from our international partners Gemini's technical and engineering personnel can develop new ideas and concepts to meet your bakery's needs. Take profit of it!

Rack Oven C 152



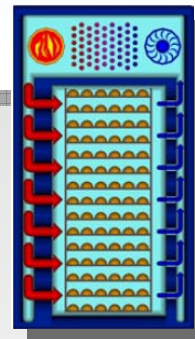
Creative Technology and Service for the Baking Industry

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Standard Features

- Gas fired single rack oven
- Electronic control panel
- Control panel can be operated both manually or is programmable up to 99 recipes
- Single rack capacity—hook design for 72" high rack (lower sizes available), 600 lbs. capacity with two drive belts
- Unit approved for zero (0) clearance to combustible surface sides and rear
- Type II Baking canopy standard, with automatic damper connection, canopy vent connection, pressure release vent and gas flue vent
- All stainless steel construction
- "Patented" IBS rotation system
- Increased baking surface, rack rotation is alternately clockwise and counter-clockwise for uniform baking
- Gentler bake with high volume and low velocity air movement via two fans
- Patented cascade steam system (works without nozzles)
- Flush front
- Heat exchanger completely in stainless steel
- Oven door to have visual window and single fluorescent light bulb for interior lighting
- Controls are recessed and protected
- Door latch design completely in stainless material and with double lock cylinders
- Damper - Linear opening/closing with small steps so that the damper opening can be regulated
- Front drain
- Inside door handle release, recessed hinges and safety switches
- Adjustable air slots
- All service from the front and interior of oven



The heat exchange in the gas-fueled oven is in accordance with the counter-flow principle.

Options

- Type I Hood & Grease Filters, with separate connections for canopy vent, pressure release vent, steam release/cooling damper vent, and gas flue vent
- Type I Hood & Grease Filters, with single point connection for roasting
- Type II Hood with single point connection for baking
- Prison Package
- Electric "Soft Start" Rack Rotation
- 460/480 Volts
- Factory Mutual Package
- Marine Package for Cruise Ships
- Stainless Steel Platform, rather than hook
- Water Pressure Regulator and Filter
- Door/Exhaust Fan Interlock

Items

- Water connection: Ø 3/8" regulated to 25psi
- Condensation drain: Ø 3/8" NPT (front only, rear not available)
- Cable inlet
- Damper connection: Ø 4 1/16"
- Combustion exhaust Ø 8"
- Combination damper and canopy exhaust W/6" dia. to 8" dia. Junction 620 CFM minimum
- Fuel connection 3/4" NPT
- Draft inverter
- Draft inducer
- Max. rack diagonal: 3' 13/16"
- Max. rack height: 5' 11 7/16" (cradle)
6' 2" (hook)
- Door swing radius: 2' 9 7/8"

Venting Specifications

- Combustion chamber exhaust: type "B" vent (< 475 °F)
- Baking chamber exhaust, single wall vent (120 CFM)
- Canopy exhaust, single wall vent (500 CFM)

Fuel Specifications

- Type: natural gas (propane optional)
- Power input: 175,000 BTU - natural gas (propane)
- Supply pressure: 5.5 - 14.00" wc natural gas
- Connection: 3/4" npt refer to burner manual for proper gas piping size & capacities

Technical data

Dimensions inches			Max. rot. Diameter inches	Weight lbs.	Total load BTU	Max. Tray size inches	Dough per bake lbs.
Width	Depth	Height		Shipping			
52.5"	52.5"	102.25"	36.8"	3,000	175,000	18" x 30"	132

Electrical							
Control Supply				Main power			
Volt	ph	Hz	branch circuit	Volt	ph	Hz	branch circuit
115	1	60	15 A	220	3	60	15 A