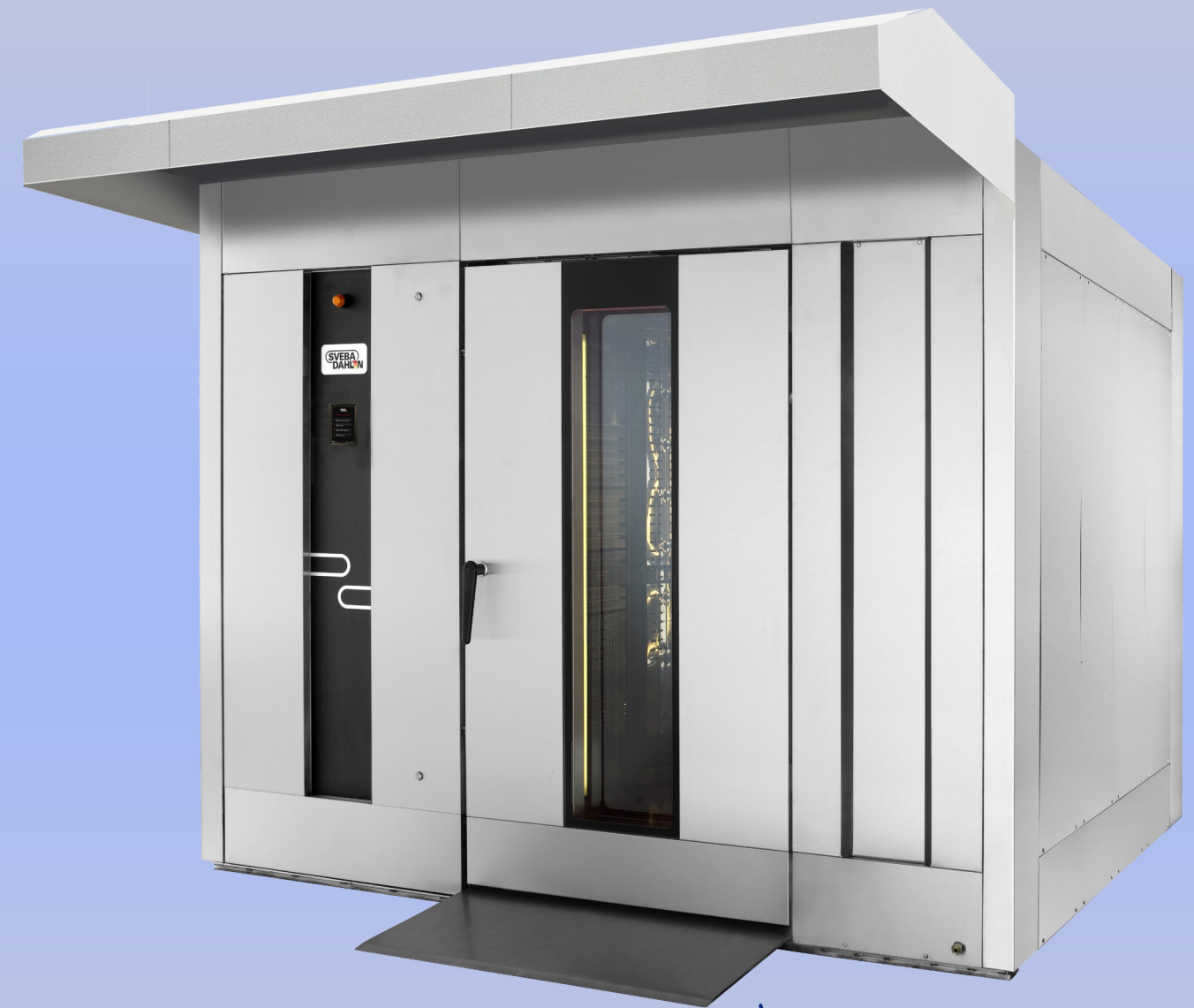


Rack Oven I62

Over 30 years' experience in the bakery business makes Gemini Bakery Equipment Company a reliable partner able to satisfy all your individual wishes.

Together with 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!



Creative Technology and Service for the Baking Industry



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Since 1972

Standard Features

- Gas fired double rack oven - platform Style
- All stainless steel construction.
- **New “SD Color Touch” Panel**
Controls are dust and water proof front display
Programmed recipes can display product picture
- *Energy savings function*
Reduces temperature/closes damper/turns off the lights/stops rack rotation/
reduces fan speed if the oven will not be in use for an extended period of time
- Start Timer function
The oven can be programmed to turn itself on and off at predetermined times (weekly)
- “Patented” IBS rotation system
- Cascade steam system (works without nozzles) with steel balls and aluminum rods
- New design heat exchanger completely in stainless steel
- Gentler bake with high volume and low velocity
- Extra large oven window has double-glazing and inside glass is heat reflecting
- No hot surfaces
- Lock design completely in stainless material and with double lock cylinders
- Four single or two double rack capacities
- Controls for steam and bake timers can be continuously adjusted for maximum precision.
- Door has double-lighted fluorescent tubes
- Door handle on inside, recessed hinges and safety switches
- Adjustable air slots
- Front drain - **(If Rear Drain is Required-must specify when ordering)**
- Easy serviceable - all service from the front and interior of the oven
- Two electrical lines required: 220/60/3 & 115/60/1
- Approximate shipping weight: 9,000 lbs.

Options

- Prison Package
- 460/480 volts
- Water pressure regulator and filter
- Door/exhaust fan interlock
- Rear Drain
- Includes Standard Type II Baking Canopy

Venting

- Combustion chamber exhaust: 10”Type “B” vent
- Baking chamber /Automatic damper connection (**120 CFM**)
- Draft inducer is provided to maintain proper draft during burner operation
- Draft inducer (shipped separate) must be installed in combustion stack above barometric damper
Installation by HVAC contractor
- **Important: Use only Tjerlund D-I inducer!**
- Sensing port of draft inducer must be connected to sensing port of proving switch (located in electrical cabinet) with 1/4” aluminum tubing (supplied).
- Draft inducer motor must be wired to relay and neutral in oven electrical cabinet.
Wiring materials by others. Wiring according to local and national codes.
- Check overfire drafts and adjust to negative: .01 to .02 inches water column using fire chamber sight glass port during burner operation.

Specifications

- Water connection: 3/8” NPT
- Water drain connection: 3/8” NPT or 3/4” NPT
- Electrical connection: 208/230 60/ 3PH
- Damper connection: Automatic overpressure damper, Ø 6.3”
- Hood connection: Ø 10.0” For Standard Type II Canopy
- Supply air,
- evacuation steam: 5.1” Ø
- Flue gas connection: Ø 10”
- Gas connection: 1 1/4” NPT
- barometric damper
- **Maximum rack height 74”**
- **Maximum rack diagonal 75.75”**

Plumbing

- 3/8” water line @ 50/80 PSI water pressure @ 6.6 GPM
- Water pressure regulator and water filter recommended (but not supplied)

Fuel

- Type: Natural gas (propane optional)
- Power input: 600,000 BTU/h - natural gas (propane)
- Supply pressure: 7.0 - 14.00” water column natural gas (propane)
- Connection: Refer to Midco burner manual for proper, pipe size maintenance, adjustments and operating instructions

Technical Data

Dimensions		Maximum rotating diameter	Weight	Maximum tray size		Dough per bake (Lbs.)	Output BTU/h
Width	Depth		Shipping	Single rack	Double rack		
114.75”	94.5”	75.75”	9,000	4x 23.6” x 31.5”	2x 18” x 30”	616	600,000

Power Supply

1. Connection								2. Connection			
Volt	ph	Hz	Branch circuit	Volt	ph	Hz	Branch circuit				
120	1	60	15 A	208-240	3	60	15 A				

Height: Depends on the hood size.
Please refer to drawing.

*Fire protection system if required by local codes to be provided by others

In an effort to consistently upgrade our products, we reserve the right to change specifications and dimensions without notice