

Over 40 years experience in the bakery business makes Gemini Bakery Equipment Company a reliable partner able to satisfy all your individual needs.

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!



Rack Oven C152



Creative Technology and Service for the Baking Industry

Gemini Bakery Equipment Company

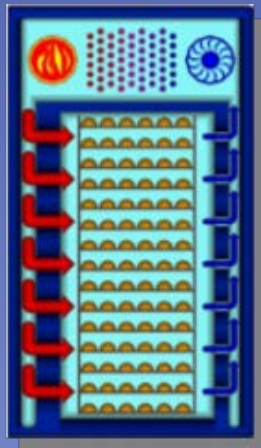
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Specs



Standard Features

- Gas fired single rack oven.
- **Ships disassembled** (will fit through a 36" standard doorway - uncrated)
- Hook Design
- **New "SD Color Touch" Panel** - Controls are dust and moisture resistant display. Programmed recipes can display product picture.
- *Energy savings function* - Reduces temperature/closes damper/turns off the light/stops rack rotation 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)
- All stainless steel interior and exterior construction
- Includes standard Type II baking canopy (for heat and steam vapors)
- Patented IBS rotation system (Increased Baking Surface) - rack rotates clockwise and counter clockwise for even baking
- Patented cascade steam system (no spray nozzles) - dual fan motors provide a significant airflow which is distributed evenly inside the bake chamber
- Gentler bake with high volume and low velocity
- 5 YEAR HEAT EXCHANGER WARRANTY (yearly burner service & documentation is required)
- Heat exchanger completely in stainless steel
- Oven window has double-glazing and inside glass is heat reflecting
- Door gaskets (silicon rubber)
- Spring loaded door hinge
- Lock design completely in stainless material and with double lock cylinders
- Door has fluorescent light tube
- Automatic damper can be programmed or manual operated
- Front or rear drain can be converted at installation
- Adjustable air slots for even bake
- Pulsating fan mode (cake mode)
- Pulsating steam mode for roasting



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



SD COLOR TOUCH PANEL

Options

- Type I Hood and Grease Filters, with single point connection for roasting* (requires 1200 CFM's and vented to local grease codes)
- Prison Package (Standard or Deluxe)
- Electric "Soft Start" rack rotation
- 480 volts
- Marine Package for cruise ships
- Stainless steel platform, rather than hook
- Water pressure regulator and filter
- Door/exhaust fan interlock

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

Technical Data

Specifications

- Water connection: Ø 3/8" regulated to 25psi
 - Condensation drain: Ø 3/8" NPT front (rear drain can be converted at installation)
 - Damper connection: Ø 4 1/16"
 - Combustion exhaust Ø 8"
 - Combination damper and canopy exhaust W/6" diameter to 10" diameter Junction 620 CFM minimum
 - Gas valve connection size: 3/4" NPT
 - * Connection size: Refer to burner manual for proper gas supply pipe size materials, maintenance, adjustments and operating instructions
 - Draft diverter: Included
 - Draft inducer: Included
 - Max. rack diagonal: 3' 13/16"
 - Max. rack height: 71.4" (cradle)
 - 74" (hook)
 - Door swing radius: 33 7/8"
- *Please refer to specification drawing for complete utility specifications.*

Venting

- Combustion chamber exhaust: type "B" vent (< 475 °F)
- Baking chamber exhaust, single wall vent (120 CFM)
- Canopy exhaust, single wall vent for heat & steam vapors (500 CFM)
- Duct work must be made of non-rusting heat-resistant material

Fuel

- **Type:** Natural gas (propane optional)
- **Energy input:** 175,000 BTU/h - natural gas (propane)
- **Supply pressure:** 5.5 - 14.00" water column natural gas (propane)
- **Connection size:** Refer to burner manual for proper gas supply pipe size materials, maintenance, adjustments and operating instructions

Dimensions			Maximum Rotating Diameter	Weight	Total Load BTU	Maximum Tray Size	Dough per Bake
Width	Depth	Height		Shipping			
52.5"	52.5"	102.25"	36.8"	3,000 lbs.	175,000	18" x 30"	132 lbs.

Power Supply (two connections required)							
Control Supply				Main Power			
Volt	ph	Hz	Branch Circuit	Volt	ph	Hz	Branch Circuit
115	1	60	15 A	220	3	60	15 A

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