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!



Creative Technology and Service for the Baking Industry

Gemini Bakery Equipment Company 9990 Gantry Road Philadelphia, PA 19115-1002 (215) 673-3520 Fax: (215) 673-3944 sales@geminibe.com www.geminibe.com







SVEBA) DAHLIN



Specs

- Electric deck oven •
- Glass doors
- Separate controls for top, bottom and front heat •
- Independent operating decks •
- Digital 60-minute timer per deck •
- 1 3/8" insulation between decks
- Front of oven is stainless steel; Sides, back and top of oven are made of galvanized steel
- Oven chamber is constructed of heavy duty aluminized steel
- Rockwool insulation material 4 3/4" thick layer around the oven chamber to make it economical on power
- Non-programmable digital controls
- Unit is supplied with legs and castors
- Stone decks
- Built-in steam generator (add 1.8kW per deck)
- Canopy (Type II Baking)
- Pull-out shelf
- Marine Package for cruise ships
- 8 5/8" high baking chamber
- 480 volts
- Underbuilt proofer
- Steam inlet for use with steam source - 3/8" NPT, PSI



Underbuilt Proofer Option		S R
Sizes (commensurate with the oven) 12 pans @ 1.8kW - 22" high 18 pans @ 1.8kW - 29 1/4" high		PROVER HELFS SHELFS
Electrical Requirements 1ph/60hz/115v		BUILT 4 SH 4; 6
Proofer to operate off of the oven's electri 1/60/115. Please add appropriate kW/arr find the overall power requirements for 1:	np load to	UNDERBUILT 22; 4 S 29 1/4; 6
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		*



standard Features

Options

- For optional canopy, add 7 1/2" to depth add 1.8kW / 5 amps for each deck system with steam generators
- Power connections are located in rear bottom of right corner. Each oven comes completely pre-wired, allowing for one overall power connection
- Water connection is located in rear right corner. One water connection is required per deck.

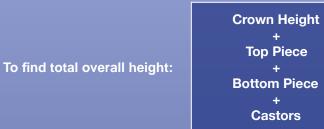


Low Crown (Hei	ght)
Exterior:	13 3/8"
Interior:	6 1/2"
High Crown (He	ight)
Exterior:	15 3/4"
Interior:	8 5/8"
Top Piece	4 3/8"
Bottom Piece	4 1/2"

Legs (all ovens):					
1 Deck	36" legs + 5 3/8" castor = 41 3/8"				
2 Deck	28.1" legs + 5 3/8" castor = 33 3/8"				
3 Deck	16 1/4" legs + 5 3/8" castor = 21 5/8"				
4 Deck	4 1/2" legs + 5 3/8" castor = 9 3/4"				
5 Deck	castor only = 5 3/8"				

nnical Data					Measu	rements		-	*Full Load A for the spe phase 60 H	ecified 3		
				Exterior Interior			Connection 1		Connection 2			
Model	# of Decks	# of Pans per Deck	Total Pan Capacity	Width	Depth	Width	Depth	kW	208	480	Single Phase Control Voltage Connection 115V/60Hz	
11	1	1	1	42.4"	47"	25"	32.25"	5	9	6	15 Amp	
21	2	1	2	42.4"	47"	25"	32.25"	10	27.8	12	15 Amp	
31	3	1	3	42.4"	47"	25"	32.25"	15	41.7	18.1	15 Amp	
41	4	1	4	42.4"	47"	25"	32.25"	20	55.6	24.1	15 Amp	
51	5	1	5	42.4"	47"	25"	32.25"	25	69.5	30.1	15 Amp	
12	1	2	2	54.75"	47"	37.4"	32.25"	6.9	19.2	8.3	15 Amp	
22	2	2	4	54.75"	47"	37.4"	32.25"	13.8	38.4	16.6	15 Amp	
32	3	2	6	54.75"	47"	37.4"	32.25"	20.7	57.5	24.9	15 Amp	
42	4	2	8	54.75"	47"	37.4"	32.25"	27.6	76.7	33.2	15 Amp	
52	5	2	10	54.75"	47"	37.4"	32.25"	34.5	95.9	41.5	15 Amp	
13	1	3	3	79.5"	47"	64.25"	32.25"	10.7	29.7	12.9	15 Amp	
23	2	3	6	79.5"	47"	64.25"	32.25"	21.4	59.5	25.8	15 Amp	
33	3	3	9	79.5"	47"	64.25"	32.25"	32.1	89.2	38.7	15 Amp	
43	4	3	12	79.5"	47"	64.25"	32.25"	42.8	118.9	51.5	15 Amp	
53	5	3	15	79.5"	47"	64.25"	32.25"	53.5	148.7	64.4	15 Amp	
14	1	4	4	92"	47"	74.5"	32.25"	12.6	35.0	15.2	15 Amp	
24	2	4	8	92"	47"	74.5"	32.25"	25.2	70.03	30.3	15 Amp	
34	3	4	12	92"	47"	74.5"	32.25"	37.8	105.0	45.5	15 Amp	
44	4	4	16	92"	47"	74.5"	32.25"	50.4	140.1	60.7	15 Amp	
54	5	4	20	92"	47"	74.5"	32.25"	63	175.1	75.9	15 Amp	

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Example 4 Deck Oven:

Two low crown	26 3/4"
Two high crown	31 1/2"
Top Piece	4 3/8"
Bottom Piece	4 1/2"
Legs & Castor	9 3/4"

Total Height

76 7/8"