

Ingredient Handling Feature



Contact our Ingredient Handling Experts Today!

Creating Custom Bulk Material Handling Solutions Since 1972!



Bulk Material Storage and Handling Solutions

Reduce Labor Costs. Decrease Safety Risks. Automate Lot Traceability.

- Flour
- Sugar
- Corn Flour
- Cornmeal
- Salt
- Liquids & Oils



2,000 Lbs. Supersack with
300 - 800 lbs. Intermediate Hopper

Indoor Fabric Silos
Up to 90,000 lbs. Capacity

Indoor Stainless Steel Storage Silo
Up to 120,000 lbs. capacity

Outdoor Storage Silo
Up to 220,000 lbs. capacity

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Knowledge * Passion * Legendary Customer Service

Gemini/KB Systems provides fully computerized custom designed indoor and outdoor bulk ingredient storage and handling systems.

Our systems are configured to be cost effective solutions for multiple ingredients and multiple delivery points to meet the most demanding applications.

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Since 1942, **Nardone Brother's Pizza** has been committed to making the finest pizza and bringing the most nutritious, high-quality products to schools around the country. Several generations have handed down the knowledge and insight that goes into their pizza, and their company remains family owned and operated to this day.

Gemini/KB Systems delivered a new outdoor ingredient system. The New system included two new outdoor storage silos each with 168,000 lbs capacity of flour and three indoor minor ingredient storage tanks holding 5,000 lbs of three different ingredients that are manually fed by a common bag dump station.



Two 12' diameter x 55' high outdoor epoxy-coated welded silos. Each silo holds a capacity of 168,000lbs of bulk flour. They are equipped with an optional service penthouse and load cell assemblies on the base.

Gemini/KB Systems supplied three stainless-steel day bins with a capacity of 5,000lbs each. The day bins are manually filled by a single bag dump station and will discharge into a common transfer line that will convey the minor ingredient from the storage area to the weigh hopper within production.



Baker Boy opened in 1955 by the founder Marvin Moos. They are a specialty bakery that produces both baked and raw frozen products located in North Dakota. At Baker Boy they promise to put their heart and soul into everything they do. They will preserve and uphold the finest traditions of the craft by using only authentic ingredients and time-tested baking methods to create delectable products of exceptional quality and value.

Gemini/KB Systems installed a new indoor ingredient system for dry ingredients and liquids which included:

- Four 90,000-pound capacity indoor storage bins for three flours.
- Three 5,000-pound Day Bins with automatic high/low level control.
- 500 Pound Capacity Custom Bowl Charge Station with Liquid Ingredient Dosing

The liquid dosing systems metered four liquid ingredients at each use point.

Micro-motion meters were used for their degree of ingredients delivery precision and repeat-ability. Control of the liquid dispensing systems was seamlessly integrated into our clients existing liquid ingredient storage and pumping station.



90,000 Lb Capacity Stainless Steel Indoor Bulk Ingredient Storage Bins



5,000 Lb Capacity Stainless Steel Ingredient Day Bin w/ Automatic High/Low Level Control



500 Pound Capacity Custom Bowl Charge Station with Liquid Ingredient Dosing. Two Weigh Hopper 'Direct to Mixer' Dispensing Station Liquid Ingredient Dosing.



Rise Baking Co., formerly South Coast Baking, is a national company that brings the joy of baking and people together. Rise is a company built on elevating expectations. It's what sets them apart from others in the baking industry and why they are dedicated to putting their clients success above all else. The joy of delicious bakery treats have always brought people together. By focusing on the future of those traditions, Rise Bakery Co. can keep their clients coming back.

Gemini/KBSystems helped Rise Baking Co. expand into a new facility in the southwest by providing an indoor automated ingredient system for both flour and sugar.

The system included two indoor S/S flour tanks and one indoor sugar storage tank. The system was customized and reengineered to increase needed storage capacity within a space constrained building while still providing ease of maintenance and cleaning.

Gemini/KB Systems also worked to devise a unique dual inlet mixer weigh hopper system. The unique local weigh hopper controls significantly reduced electrical installation costs.



60,000 Lb. Capacity Sugar Indoor Bin



Centrifugal Sifters w/ 30-Mesh Screen and 110,000 Capacity Stainless Steel Indoor Flour Bins

w/ Vibratory Discharge and Sugar
Sifter

***You Provide the Challenge, We
Provide the Solution!***

Learn More About Ingredient Handling Systems
