



January 2021  
NEWSLETTER

*Contact a Bakery Expert Today!*

## Recent Installations



**Gold Standard Baking** is one of the largest industrial bakers in the United States. They deliver delicious products from laminated dough to a wide variety of finished foods. They're strategically located in the center of the country with their main bakery in Chicago and a second bakery in Pleasant Prairie, Wisconsin.

GSB produces over 150 varieties of fully-baked croissants, danish and cinnamon rolls, feeding millions of people each week across the US and in Canada. All of their finished foods are designed for the thaw and sell programs of their customer-partners in food service, retail, casual dining, health, education, and quick serve restaurants.



Gemini/KB Systems recently installed two indoor 65,000 pound capacity flexible fabric flour storage silos into **Gold Standard Baking** in Chicago. These silos each measure approximately 13 feet square by 20 feet high.



Gemini/KB Systems offers flexible fabric storage silos for flour and sugar in capacities of up to approx. 90,000 Lbs. Fabric silos are a perfect solution for indoor storage of granulated sugar. Indoor fabric silos are a great alternative to stainless steel indoor ingredient storage silos. Fabric storage silos can be installed in a short period of time and represent a lower, cost effective option for both equipment and installation. Gemini/KB Systems also offers indoor S/S tanks and a full range of outdoor storage silos.

[Click Here! To View More of Our Indoor Storage Bins!](#)



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Indoor Fabric Silos  
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Indoor Stainless Steel Storage Silo  
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## **A Big Thank You!**

### **Mickey Daukshus, Gemini/KB Field Technician**



*"We recently were having problems with our Multimatic divider rounder that required an on site repair technician. Mickey was very professional, polite and considerate of our baking operation while he was making the needed repairs and adjustments. While he was on site he also was very thorough doing additional training with our operators in a manner that was easily understood and helpful." - Kyle Nielsen, Owner-Grains of Montana*



**Learn More About  
BakingTECH2021!**

**Gemini/KB Systems is excited to announce that we will be participating in [BakingTECH2021!](#)**

**Stay tuned for more information on the upcoming virtual conference!**