

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

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Rack Oven V42



Specs

Standard Features

- Gas fired double rack oven
- **Ships disassembled (will fit through a 36” standard doorway - uncrated)**
- **New "SD Color Touch" Panel** - Controls are dust and moisture-resistant front display. Programmed recipes can display product picture.
- *Energy savings function* - Reduces temperature / closes damper / turns off the lights / stops rack rotation
- 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)
- Soft Start Rack Rotation, standard
- Rack carriage device with 1200 lb. rack lift
- 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
- Spring loaded door hinge
- Door gaskets (silicone rubber)
- Lock design completely in stainless material and with double lock cylinders
- Door has fluorescent light tube
- Automatic damper can be programmed or manually operated
- Front or rear drain can be converted at installation
- One double or two single rack capacities
- Adjustable air slots for even bake
- Easily serviceable - all service from the front and interior and top of the oven
- Pulsating fan mode (cake mode)
- Pulsating steam mode for roasting



The heat exchanger in the gas-fueled oven is in accordance with the counter-flow principle.



SD TOUCH PANEL

Options

- Type I Hood and Grease Filters with separate connections for canopy vent, pressure release vent, steam release/cooling damper and gas flue vent*
- Type I Hood and Grease Filters with single point connection for roasting* (requires 1200 CFM's & vented to local grease codes)
- Prison Package (Standard or Deluxe)
- Stainless steel or aluminum racks
- 480 volts
- Marine Package for cruise ships
- Stainless steel platform, rather than lift
- Hook lift
- Water pressure regulator and filter
- Door/exhaust fan interlock
- 2,000 lb. lift capacity

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

Technical Data

Specifications

- Water connection: 3/8” NPT
- Water drain connection: 1/2” NPT (front standard, rear available)
- Damper connection: Automatic overpressure damper, Ø 6.3”
- Hood connection Ø 10”
- Supply air, evacuation steam: 4” x 1.5”
- Flue gas connection: Ø 10”
- 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

Venting

- Combustion chamber exhaust: Type “B” vent
- Baking chamber exhaust, single wall vent (120 CFM)
- Canopy exhaust, single wall vent for heat & steam vapors (1,000 CFM)
- Draft inducer is provided to maintain proper draft during burner operation
- Draft inducer (shipped separate) must be installed in combustion stack above draft diverter. Installation by HVAC contractor
- **Important: Use only Tjerlund D-3 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 over-fire drafts and adjust to negative: .01 to .02 inches water column using fire chamber sight glass port during burner operation.

Fuel

- **Type:** Natural gas (propane optional)
- **Power input:** 340,000 BTU/h - natural gas (propane)
- **Supply pressure:** 5.5 - 14.00” water column natural gas (propane)
- **Connection:** Refer to burner manual for proper pipe size, maintenance, adjustments and operating instructions

Plumbing

- 1/2” drain connection
- 3/8” water line @ 50/80 PSI water pressure
- Water pressure regulator and water filter recommended (but not supplied)

Dimensions		Maximum Rotating Diameter	Weight		Maximum Tray Size		Dough per Bake	Output BTU/h
Width	Depth		Net Weight	Shipping	Single Rack	Double Rack		
85.25"	66.9"	51.2"	3,750	4,650	29.5" x 39.5"	18" x 30"	308	340,000

Power Supply (two connections required)							
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 option ordered. Please refer to specification drawing for complete utility specifications.

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