

C152 Rack Oven

Over 30 years' experience in the bakery business makes Gemini Bakery Equipment Company a reliable partner able to satisfy all your individual wishes.

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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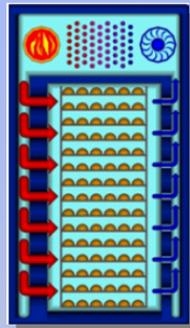
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Since 1972

Standard Features

- Gas fired single rack oven.
- **Ships disassembled**
- Hook Design
- **New "SD Color Touch" Panel**
Controls are dust and water proof front display
Programmed recipes can display product picture
- *Energy savings function*
Reduces temperature/closes damper/turns off the light/stops rack rotation
reduces fan speed 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 construction
- Includes standard Type II baking canopy
- 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
- Heat exchanger completely in stainless steel
- Extra large oven window has double-glazing and inside glass is heat reflecting
- Door gaskets (silicon rubber)
- 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



The heat exchange in the gas-fuelled 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)
- Prison Package
- Electric "Soft Start" rack rotation
- 460/480 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

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
- Fuel connection 3/4" NPT
- Draft inverter Included
- Draft inducer Included
- Max. rack diagonal: 3' 13/16"
- Max. rack height: 71.4" (cradle)
74" (hook)
- Door swing radius: 33 7/8"

Venting

- Combustion chamber exhaust:
type "B" vent (< 475 °F)
- Baking chamber exhaust,
single wall vent (120 CFM)
- Canopy exhaust, single wall
vent (500 CFM)

Fuel

- Type: Natural gas (propane optional)
- Power input: 175,000 BTU - natural gas (propane)
- Supply pressure: 5.5 - 14.00" water column natural gas
- Connection: 3/4" NPT refer to burner manual for proper gas piping size & capacities

Technical Data

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.

Electrical

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