

GEMINI

Since 1972

GBE Series Fixed Bowl Spiral Mixers



Technical

Models		GBE 80	GBE 130	GBE 160
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Size				
Dough capacity*	lbs.	176	286	352
Flour capacity *	lbs.	110	176	220
Diameter of bowl	inches	27.5"	31.5"	35.4"

*Dough capacities are approximate and depend on dough consistency. Figures are based on 60% water absorption.

Power				
Spiral: 1st speed	kW	2.1	3.0	4.7
Spiral: 2nd speed	kW	3.8	6.0	8.0
Bowl	kW	0.55	0.55	0.75
Electric supply	volt**	240	240	240
	ph	3	3	3
	Hz	60	60	60
	amps	19.8	19.8	31.8

Dimensions				
Width	inches	28.74"	32.68"	36.61
Length	inches	48.03"	51.97"	57.87"
Height	inches	57.09"	57.09"	63"
Ship weight	lbs.	1,302	1,457	2,184
Net weight	lbs.	1,102	1,257	1,984

Features

- Solid sturdy construction
- Bowl cover prevents flour dust emissions during mix cycle
- Separate spiral and bowl motors
- Belt-driven transmission for quiet operation

- Oversize motors
- Space efficient design
- Optimum mixing for large or small batches of dough
- Low maintenance and high reliability

* Variation in power
* Supply usage will effect mixer performance

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

Creative Technology and Service for the Baking Industry

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