



Since 1972

Rack Oven I62

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

Gemini Bakery Equipment Company
9990 Gantry Road
Philadelphia, PA 19115-1002
(215) 673-3520 Fax: (215) 673-3944
sales@geminibe.com
www.geminibe.com

Standard Features

- Gas fired four rack oven — platform style
- BCS touch screen control panel
- Control panel can be operated both manually or is programmable up to 35 recipes
- Four single rack or two double rack capacity
- Standard platform turning system with direct drive motor and gear box.
- Unit approved for zero (0) clearance to combustibles and 3" for rear.
- Standard Type II baking canopy. 1000 CFM Minimum
- All Stainless Steel Construction.
- Rock wool mineral insulation throughout
- "Patented" IBS rotation system
- Increased baking surface, rack rotation is alternately clockwise and counter-clockwise for uniform baking
- Electronic soft start rack rotation
- Gentler bake with high volume and low velocity air movement via two variable speed fans
- Cascade steam system (works without nozzles) with steel balls and aluminum rods.
- Flush front design
- Heat exchanger completely in stainless steel
- Controls are recessed and protected
- Oven door to have two (2) double glazed windowpanes, inner pane heat reflecting. Outer pane will be top hinged to open outwards with two (2) fluorescent light bulbs for interior lighting located behind outer pane
- Door lock design completely in stainless material and with double lock cylinders
- Inside door handle release, recessed hinges with spring loaded holding feature
- Automatic Damper
- Adjustable air slots

Options

- Prison Package
- 460/480 volts
- Water pressure regulator and filter
- Door/exhaust fan interlock

Venting

- Combustion chamber exhaust: Type "B" vent
- Baking chamber /Automatic damper connection (**120 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-I 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 overfire drafts and adjust to negative: .01 to .02 inches water column using fire chamber sight glass port during burner operation.

Specifications

- Water connection: 3/8" NPT
- Water drain connection: 3/8" NPT or 3/4" NPT(front right drain only)
- Electrical connection: 208/230 60/ 3PH
- Damper connection: Automatic overpressure damper, Ø 6.3"
- Hood connection: Ø 8.6" For Standard Type II Canopy
- Supply air,
- evacuation steam: 5.1" Ø
- Flue gas connection: Ø 10"
- Gas connection: 1 1/4" NPT
- Draft diverter
- Draft inducer
- Maximum rack height: 71.75"
- Maximum rack diagonal: 75.75"

Plumbing

- 3/8" water line @ 50/80 PSI water pressure @ 6.6 GPM
- Water pressure regulator and water filter recommended (but not supplied)

Fuel

- Type: Natural gas (propane optional)
- Power input: 600,000 BTU/h - natural gas (propane)
- Supply pressure: 5.5 - 14.00" water column natural gas (propane)
- Connection: Refer to Midco burner manual for proper maintenance, adjustments and operating instructions

Technical Data

Dimensions		Maximum rotating diameter	Weight	Maximum tray size		Dough per bake	Output BTU/h
Width	Depth		Shipping	Single rack	Double rack		
114.75"	94.5"	75.75"	9,000	4x 23.6" x 31.5"	2x 18" x 30"	616	600,000

Power Supply							
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 size. Please refer to drawing.

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

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