

GEMINI

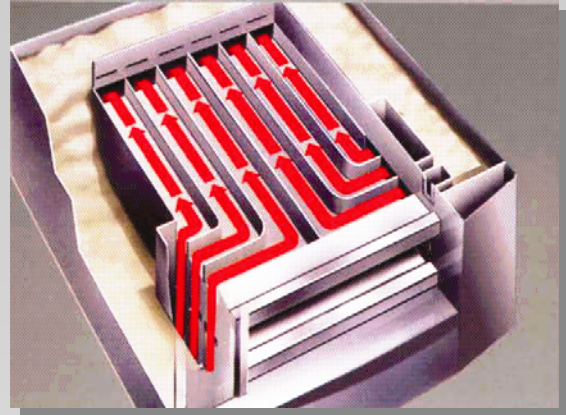
Since 1972

Deck Oven Matador



Standard Features

- Heavy-duty steam system
- Steam system immediately encloses dough pieces
- Individual push-button steam controls for each deck
- Hearth stone oven plates
- Built-in exhaust hood
- Operator friendly



With the Cyclotpherm system (left), heating gases are conducted directly to the radiators from the front, ensuring a uniform bake.

Technical Specifications

Model	Number of Decks	Deck Dimensions (W x D x H)	Overall Dimensions (W x D x H)	Total Baking Area Square feet	Heat Capacity BTU	Crated Weight lbs.	Electrical Req. (two lines req.) Volts/ph/Hz
MD 80	4	47" x 63" x 7 3/4"	72" x 100 1/2" x 91"	80	215,500	7,100	220V/ 3ph/ 60 Hz -or- 480V/ 3ph/ 60 Hz -and- 120 v/ 1 ph/ 60 Hz
MD 121	4	71" x 63" x 7 3/4"	96" x 100 1/2" x 91"	120	297,000	9,500	220V/ 3ph/ 60 Hz -or- 480V/ 3ph/ 60 Hz -and- 120 v/ 1 ph/ 60 Hz
MD 190	5	71" x 78 3/4" x 7 3/4"	96" x 120" x 91"	190	415,000	11,800	220V/ 3ph/ 60 Hz -or- 480V/ 3ph/ 60 Hz -and- 120 v/ 1 ph/ 60 Hz

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