

GEMINI

SINCE 1972

www.geminibe.com

VOLUME SEVEN

Variety Roll Systems

Visit: www.geminibe.com/Industrial_Roll_Systems_Overview.htm



TWL and TWS divider/rounders for products with a scaling weight range of 1 ounce to 12 ounces



Round and Kaiser rolls, moulded rolls 4" to 13" long
32", 42", 52" and 62" makeup lines available



- Hydraulically adjusted compensation system minimizes dough punishment and maximizes scaling accuracy
- Over 400 installations in North America
- Versatile roll lines for round, Kaiser and moulded rolls and pizza
- New 10- and 12-pocket slider roll and breadstick lines up to 500 pieces per minute

ABI AUTOMATION LTD

ALTECH

**KB
SYSTEMS**

**SVEBA
DAHLIN**

WP BAKERYGROUP

For more information on Gemini products and services visit our website at www.geminibe.com

GEMINI BAGEL PRODUCTION EQUIPMENT

Introducing the latest addition to the Gemini bagel production lines



A New 3-wide bagel line capable of producing up to 21,000 sandwich and mini bagels



To view our bagel production videos visit:

A www.geminibe.com/3wideBagelLineVideo.htm

B www.geminibe.com/Combination64BagelLineVideo.htm

2 to 5 oz. sandwich bagels up to 28,000 bagels per hour
1 to 2 oz. mini bagels up to 42,000 bagels per hour

B Combination 6/4 bagel line



Rack Loading, Unloading and Pan Handling System

Gemini's automatic rack loading and unloading system is available for both pans and peel boards.

The system consists of:

- ▶ Rack loader and unloader with staging area for empty and loaded side-by-side vertical racks up to 96" high
- ▶ Automated system can include pan and/or peel boards
- ▶ Pan stacking and unstacking station
- ▶ Pick-n-Place vertical depanner



Rack loader



Vertical Pick-n-Place depanner



Rack unloader

For more information visit:

www.geminibe.com/RackLoadingUnloadingSystem.htm

GEMINI BAKERY EQUIPMENT COMPANY
IS PROUD TO WELCOME KB SYSTEMS, INC.
TO OUR FAMILY



We can configure a system to meet your requirements.

- ▶ KB Systems provides fully computerized custom designed indoor and outdoor bulk ingredient storage and handling systems.
- ▶ KB can configure cost effective system solutions for multiple ingredients and multiple delivery points to meet the most demanding applications.
- ▶ Indoor ingredient storage system designs that maximize storage capacity in tight, difficult spaces is KB's specialty.
- ▶ Let KB Systems design a solution for your ingredient handling needs today.

For more information visit:
www.geminibe.com/IngredientHandling.htm



Welded storage tanks



Outdoor assembled storage bins



Indoor flour tanks



Multiple mixing bowl weigh station



Multiple weigh hoppers with horizontal mixers



Inline pressure sifter



Corn storage systems for corn kernels



Automated Final Tray Proofer

- Reliable, low maintenance system
- Consistent temperature and humidity levels maintained throughout the proofer
- Gentle pan and board handling at infeed and discharge



Natural granite stone hearth oven



For more information visit: www.geminibe.com/Tunnel_Ovens.htm



Indirect fired tunnel ovens for hearth and pan products



Hearth and pan specialty rolls

- Indirect fired tunnel ovens
- Reduces fuel consumption by up to 20%
- Supplied with mesh belt, steel plate or granite stone baking surface
- Over 50 installations in North America
- Consistent and repeatable bake quality



Rack Oven V62 (up to 60 pan capacity)

- Electronic control panel with up to 99 recipes to control temperature, steaming and moisture evacuation
- Oven sides and rear approved for zero clearance to combustible surfaces
- Stainless steel interior and exterior
- "Patented" IBS rotation system allows rack to alternate direction of rotation for a very even bake
- Unique, non-corrosive cascading steam system



Combination depanners

Gemini Bakery Equipment Company

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