



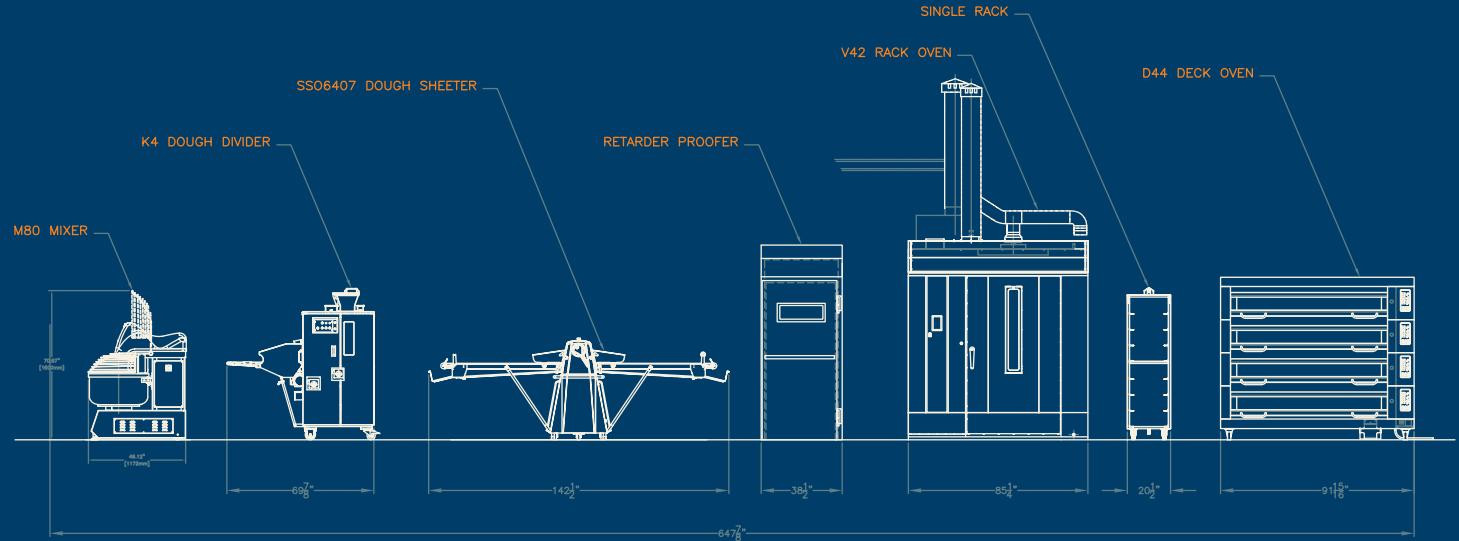
Commercial Catalog

DESIGN. PLAN. BUILD. EXECUTE. MAINTAIN.



Equipment & Integration Specialists

YOUR PARTNER FOR PROFESSIONAL BAKING SOLUTIONS



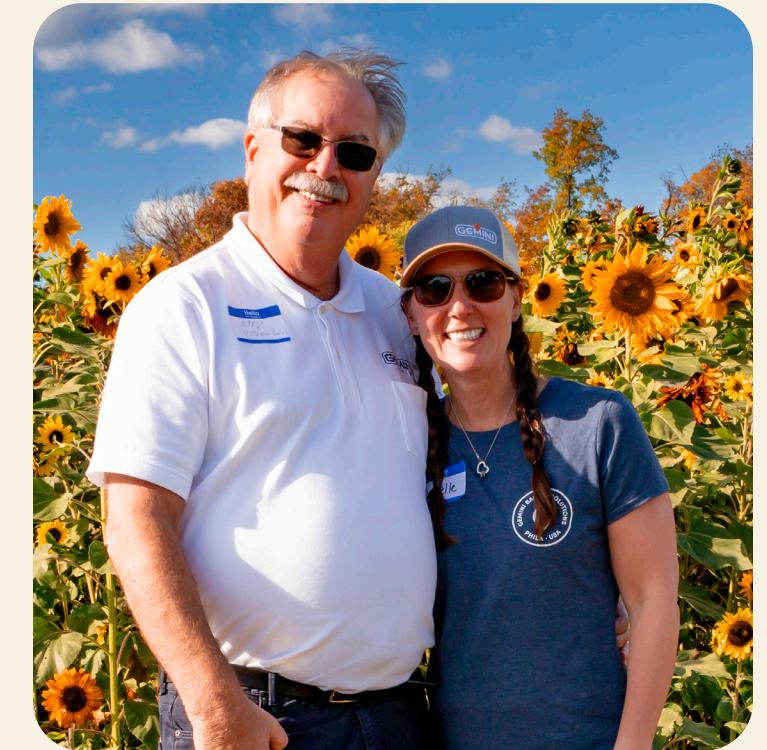
WE MATCH THE EQUIPMENT PERFECT FOR YOUR NEEDS!



Our History

Founded in 1972 by CEO Mark Rosenberg, Gemini Bakery Solutions carries forward a longstanding family history in the bakery equipment industry. The Rosenberg family's involvement dates back to 1911, when Mark's grandfather established the Quaker Bakery Equipment Company.

Since 1972, Gemini has been a family-owned leader in specialty bakery solutions. Based in Pennsylvania, we design, manufacture, and integrate bakery equipment and systems tailored to our customers' needs. From artisan bakers to industrial producers, we're your trusted partner in bringing your bakery visions to life.



Mark Rosenberg & Danielle Harbison:
3rd & 4th Generation Gemini Family Owners

Our Experts



Rack Ovens



C-Series Rack Ovens

- Gas and electric options
- Hook or platform design
- Single rack capacity



V-Series Rack Ovens

- Gas and electric options
- 1 double or 2 single rack capacity
- Rack lift or platform design



S-Series Rack Ovens

- Electric ovens in modular design
- 8 shelves to hold 18 x 26" pans
- Underbuilt proofer optional



I-Series Rack Ovens

- Gas and electric options
- Platform design
- 4 single rack or 2 double rack capacity

Deck Ovens & Accessories



D-Series Deck Ovens

- Electric ovens in modular design
- Steam and stone hearth options available
- 6 1/2" or 8 1/2" deck height options
- Convenient loading and unloading available optional



Matador

- Gas and electric options
- Stone hearth execution
- Optional Manual and automatic loading and unloading



Casasanta Revolving Oven

- Indirect/direct fire revolving oven options
- Self-contained steam generator option for indirect fire oven
- Available capacities ranging from 8 - 80 pans



Liftmatic-G for D-Series Deck Ovens

- Loads and unloads oven in single smooth motion

Ingredient Handling



Super Sack

- 2 metric ton electric chain hoist with motorized trolley
- Intermediate hopper with a nominal capacity of 400 - 800 lbs depending on the bulk density of the ingredient



Bag Dump

- Dimensions: 48" W x 60" D x 68" H
- Nominal capacity of 20 cubic feet or approximately 800 lbs



Roll Line

CombiLine

- Designed for 5/4/3/2 lane operation
- Round roll, dinner roll and hot-dog buns up to 6,000 pieces/hour
- Roll weight from 1 - 5.5 oz (dough dependent)
- Moulded roll length up to 11"
- Hand panning for boards and pans



Proofers

CasaSanta Proofer or Proofer & Retarder

Single Door Configuration

CAPACITY OPTIONS:

- 1 double rack deep
- 2 double rack deep
- 3 double rack deep



Double Door Configuration (Not Shown)

CAPACITY OPTIONS:

- 1 double rack deep (2 single rack capacity)
- 2 double rack deep (4 single rack capacity)
- 3 double rack deep (6 single rack capacity)

Dividers & Moulders



DR Semi-Automatic Divider & Rounder

- Manual dividing with automated rounding
- Prison package option



DR Robot Hydraulically Assisted Divider & Rounder

- Variable rounding stroke
- Adjustable rounding speed
- Programmable weight setting



UNIC Bread Moulder

- Capacity up to 1,200 pieces/hour
- Accepts dough weight pieces from 2 - 42 oz
- Stand optional



MO300 Dough Moulder

- Capacity up to 3,000 pieces/hour
- Accepts dough weight pieces from 1 - 63.5 oz
- 3 adjustable rollers with spring loaded scrapers
- Optional flour duster between or on top pressure boards
- Motorized pressure board option



DIV-R Hydraulic Divider

- 20 part hydraulic dough divider
- Scaling ranges 3 - 32 oz
- Output is up to 900 pieces/hour



Bagel Divider & Former

- Capacity up to 4,000 bagels/hour
- Single divider and former mechanism



K2 Divider & Rounder

- 2 pocket design
- Capacity up to 3,200 pieces/hour
- Double-piston execution optional



860L Deluxe Bread Moulder

- Capacity up to 3,600 pieces/hour
- 24" wide FDA approved polyester belt
- Accepts dough weight pieces from 0.5 oz - 7 lbs

Pastry Sheeters



STM5303 Tabletop Sheeter

- Width of conveyor belt only 18"
- Can be fed 40 - 110 lbs of dough/hour



Rondomat 4000 Sheeters

- Freestanding machine with foldable tables
- Uniformly processes 15 - 22 lb dough block sizes
- Can be fed 110 - 220 lbs of dough/hour



Rondostar 5000 Sheeter

- Variable sheeting speed option
- Various programmable operator levels
- Optional automatic dough reeler



Starline

- Optional pneumatic filling depositors
- Cut at rates as high as 120 strokes/minute
- Stamps up to 60 strokes/minute

Mixers



Fixed Bowl Mixer

- Capacity from 130 - 440 lbs of dough
- 2 programmable electronic timers
- Capability to reverse direction of bowl rotation
- UL, CSA and NSF certified



Removable Bowl Mixer

- Capacity from 285 - 550 lbs of dough
- 2 speed operations for optimal mixing
- Automatic lifting optional
- UL, CSA and NSF certified



Titling Spiral Mixer for Table or Divider

- Capacity from 285 - 550 lbs of dough
- 2 speed operations for optimal mixing



Lift for Removable Bowl

- For discharge onto table or divider

Bakery Solutions



Handy V17/24 Cookie

- Capacity up to 12,000 pcs. of wire-cut cookies/hour
- Variable speed controllers allowing up to 70 strokes/minute
- Adjustable for pans ranging from 24 - 27" wide



Single & Double Racks

- Aluminum and stainless steel options available



Muffin & Cake Depositor

- 39 gallon hopper capacity
- Depositing range 2 - 8 oz/deposit



Domix 35 Electric Water Meter

- Flow rate at 14.5 PSI and 68°F 4.755 gallons/minute (40 lbs/minute)
- Flow rate at 72.5 PSI and 68°F 10.56 gallons/minute (88 lbs/minute)
- 1/2" inlet pipes
- 2 water inlets



Picomatic One Bread Slicer

- Tabletop design
- Maximum Loaf Dimensions: 17" L x 11.8" W x 7" H
- Stand optional



Recent Installations



Multi Proofer



Full Equipment Package



Bread Line



Multi V42 Rack Oven



I62 & D44 Deck Oven



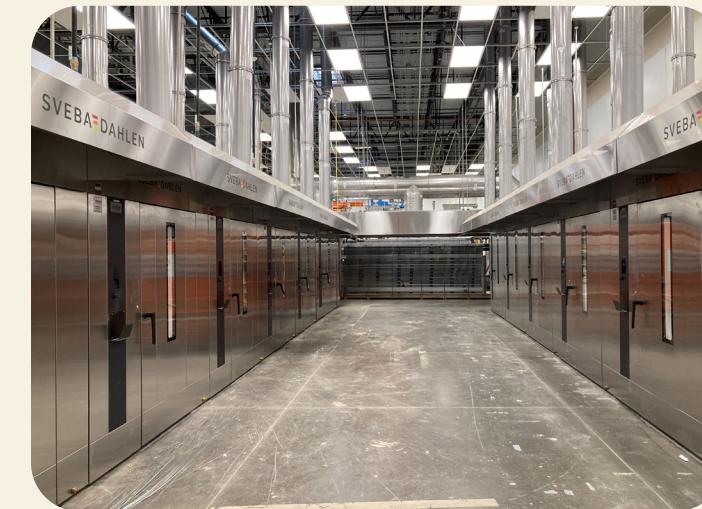
Bread Line



Multi V42 Rack Oven & Proofer



Multi V42 Rack Oven



D22 Deck Oven





Equipment Customer Service

Standard Office Hours:

8:00am – 5:00pm EST
215-673-3520

Bakery Solutions • Parts & Service:

1-800-468-9046
support@geminibe.com

24/7 Emergency Assistance:

On Call Technician will respond within 30 minutes.

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Sales & Operations

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