

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!

Since 1972

## Rack Oven V42



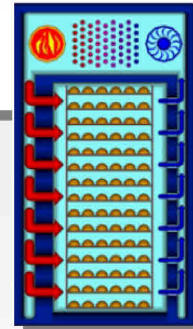
Creative Technology and Service for the Baking Industry

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### Standard Features

- Gas-fired double rack oven
- Electronic control panel
- Control panel can be operated both manually or is programmable up to 35 recipes
- One double or two single rack capacity
- Rack carriage device with auto lift
- Standard overhead rack lifting and turning system rated for 1,200 lbs. capacity with 2 separate drive belts
- Unit approved for zero (0) clearance to combustibles on sides and rear
- Type II Baking Canopy standard, with automatic damper connection, canopy vent connection, pressure release vent and gas flue vent
- 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
- Gentler bake with high volume and low velocity air movement via two fans
- Patented cascade steam system (works without nozzles) includes stainless steel housing with aluminum rods
- Flush front
- Heat exchanger completely in stainless steel
- Oven door to have two (2) double glazed windowpanes, inner pane heat reflecting. Outer pane will be top-hinged to open outward with two (2) fluorescent light bulbs for interior lighting located behind outer pane
- Controls are recessed and protected
- Door latch design completely in stainless material and with double lock cylinders
- Damper - linear opening/closing with small steps so that the damper opening can be regulated
- Available with front or rear drain
- Inside door handle release, recessed hinges and safety switches
- Adjustable air slots
- All service from the front and interior of oven



The heat exchange in the gas-fueled oven is in accordance with the counter-flow principle.

### Options

- Type I Hood and Grease Filters with separate connections for canopy vent, pressure release vent, steam release/cooling damper and gas flue vent\*
- Type I Hood and Grease Filters with single point connection for roasting\*
- Prison Package
- Stainless steel or aluminum racks
- Electronic "Soft Start" rack rotation
- 460/480 volts
- Marine Package for cruise ships
- Stainless steel platform, rather than lift
- Hook lift
- Water pressure regulator and filter
- Door/exhaust fan interlock
- 2,000 lbs. lift capacity

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

### Specifications

- Water connection: 3/8" NPT
- Water drain connection: 1/2" NPT (front standard, rear available)
- Damper connection: Automatic overpressure damper, Ø 6.3"
- Hood connection: Ø 10"
- Supply air, evacuation steam: 4" x 1.5"
- Flue gas connection: Ø 10"
- Gas connection: 3/4" NPT
- Draft diverter
- Draft inducer

### Plumbing

- 1/2" drain connection
- 3/8" water line @ 50/80 PSI water pressure
- Water pressure regulator and water filter recommended (but not supplied)

### Venting

- Combustion chamber exhaust: Type "B" vent
- Baking chamber exhaust, single wall vent (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-3 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.

### Fuel

- Type: Natural gas (propane optional)
- Power input: 340,000 BTU/h - natural gas (propane)
- Supply pressure: 5.5 - 14.00" water column natural gas (propane)
- Connection: Refer to 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 |                           | Net weight | Shipping | Single rack       | Double rack |                |              |
| 85.25"     | 66.9" | 51.2"                     | 4,300      | 4,490    | 29.5" x 39.5"     | 18" x 30"   | 308            | 340,00       |

| 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.

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

# V-Series Rack Ovens

## V-Series

### Packed with unique features for the best baking results

The V-series is reliable and powerful, built to be easy and safe to use. It is available in three basic sizes, with up to four racks in the oven chamber, and can be delivered with many different options to fit the customer demands.

The ovens of the V-series are designed to meet the highest standards of operational reliability. All materials and components are of high quality and are sourced from the leading suppliers on the market.

The ovens are tested and approved in accordance with the requirements imposed by the market. In addition, each oven is tested for proper function before it leaves the factory.



The V-series comes in three sizes:

|                    |                    |                    |
|--------------------|--------------------|--------------------|
| V30-32 max rack    | V40-42 max rack    | V50-52 max         |
| diagonal: 1 050 mm | diagonal: 1 300 mm | diagonal: 1 560 mm |



#### Features and benefits:

Three basic sizes. *Adaptable to most bakeries.*

Strong insulation. *Ensures that the heat stays in the oven chamber.*

Stainless steel inside and out. *Maintains low temperature and is easy to keep clean.*

Large front window with heat-reflecting glass and good lighting. *Gives a good overview of the baking process.*

Can be run on electricity, oil or gas. *High quality Bentone or Weishaupt burners are available with gas and oil fired ovens.*

Large, efficient heating package. *Fast heating and energy-saving.*

Right hand hinged door with double glazed window. *Easy to open and overview.*

Including suspension hook. (except V50-1-2)

## 1 The SD Touch control panel

The new Sveba-Dahlen SD Touch panel is very easy to learn and operate, it makes baking easy. At the same time the new touch panel gives you the opportunity to develop baking routines and knowledge.

Very clear graphics, easy to overview the baking process and simple to change the different functions together with the energy mode makes the new touch panel a profitable solution.

- Clear and logical menus
- Clear view of the panel – even from an angle
- Easy to control the baking process
- Dust and waterproof front



## 2 Electricity oil or gas

The ovens of the V-series can be heated with electricity, oil or gas. Irrespective of the energy source chosen, the ovens are designed to transform energy into heat in the most efficient way and to retain the heat inside the oven chamber.

## 3 IBS, Increased Baking Surface

IBS, Increased Baking Surface, is Sveba-Dahlen's patented system for alternating rotation of the rack. Thanks to the IBS function all sides of the products which are baked are exposed to the same amount of heat. The result is a fast, even and energy-effective baking.

## 4 Cascad steam system

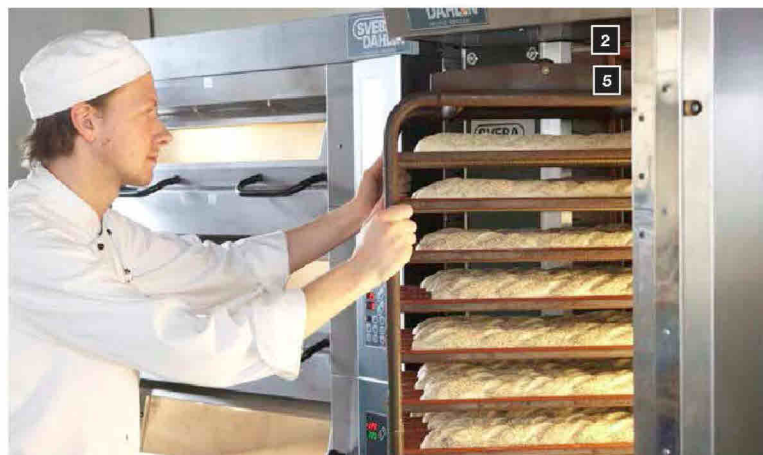
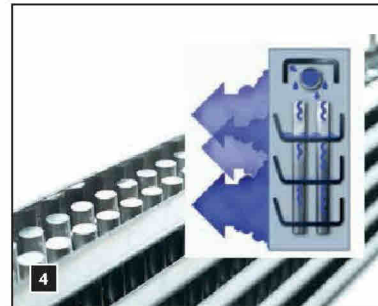
Cascad, Sveba-Dahlen's steam system, provides a powerful supply of steam in a short time. It is made of aluminium rods and stainless steel, which ensures that the steam is extremely clean. The heat characteristics of aluminium permit very fast recovery, which contributes to a continuous, uninterrupted baking process.

## 5 Counterflow

The oversize heat exchanger is working in accordance with the counter-flow principle. More effective heat exchange, higher fuel efficiency and lower heating costs.

## 6 Thick insulation

A well-insulated oven means that you save money. The walls of the V-series ovens are insulated with 100-mm thick overlapping sheets of rock wool plus a 20-mm air gap. The roof insulation is 150 mm thick.



# V-Series Rack Ovens

## Options

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### Automatic rack lifting device

A hydraulic device is provided for lifting the rack above the oven floor by means of an axial hook.

With this option you don't have to push the rack up a ramp or hook, you simply push the rack onto the 3mm thick floor and the rack is picked up and starts to rotate. When the bake is done it automatically lowers the rack down onto the floor so it's easily removed from the oven.

Not available on V52

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### AES, Automatic Evacuation System

The AES system improves the working environment at the bakery. A fan expels warm air and steam from the oven chamber every time when the door is opened.

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### Rotating platform

Thanks to the low and long access ramp it is easy to push the racks into and out of the oven. It is made entirely of stainless steel.

Standard on V52

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### Fully assembled oven

Delivery of a fully assembled oven - reduces start-up time

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### Frequency converter for fans

The speed of the fan is controlled by a frequency converter to obtain the required high or low volume of air.

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### Slow start

Smooth and gradual acceleration of the rotation of the rack when baking products sensitive to vibrations.

Standard on V52

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### Heavy duty platform/turntable

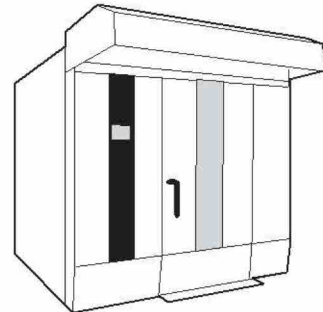
For very heavy loads.

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### Left-hinged door

Provides effective and flexible use of the bakery space.

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### Canopy

A large and solidly constructed canopy of stainless material. Effectively collects steam and fumes when the oven door is opened.

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### Canopy with exhaust fan

Canopy equipped with a fan for improved expulsion.

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## Technical

|              | <b>V30</b><br>ELECTRIC | <b>V31</b><br>OIL FIRED | <b>V32</b><br>GAS FIRED |
|--------------|------------------------|-------------------------|-------------------------|
| Power supply | 46-52-58-64-70 kW      | 2.2 kW                  | 2.2 kW                  |

|              | <b>V40</b><br>ELECTRIC | <b>V41</b><br>OIL FIRED | <b>V42</b><br>GAS FIRED |
|--------------|------------------------|-------------------------|-------------------------|
| Power supply | 64-72-80-88-95 kW      | 2.2 kW                  | 2.2 kW                  |

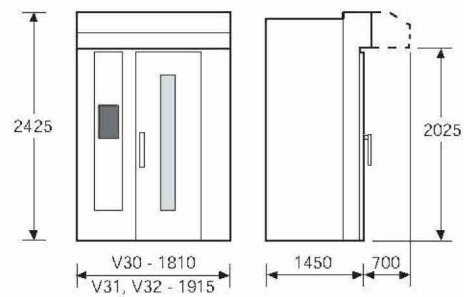
|              | <b>V50</b><br>ELECTRIC | <b>V51</b><br>OIL FIRED | <b>V52</b><br>GAS FIRED |
|--------------|------------------------|-------------------------|-------------------------|
| Power supply | 95-104-112-120 kW      | 3.0 kW                  | 3.0 kW                  |

## Measurements, internal

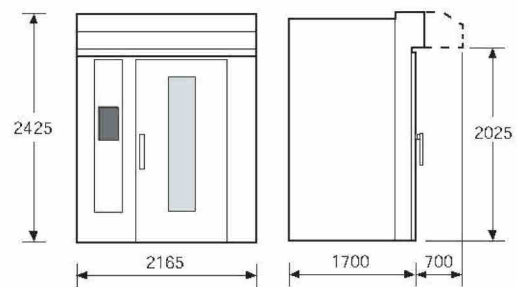
|                    | <b>V30</b><br><b>V31</b><br><b>V32</b> | <b>V40</b><br><b>V41</b><br><b>V42</b> | <b>V50</b><br><b>V51</b><br><b>V52</b> |
|--------------------|--|--|--|
| Max tray size:     | 600 x 800 mm                           | 2 x 457 x 762 mm<br>2 x 457 x 762 mm   | 2 x 600 x 800 mm<br>2 x 600 x 800 mm   |
| Max rack diagonal: | 1050 mm                                | 1300 mm                                | 1580 mm                                |
| Max rack height:   |  |  |  |
| – platform         | 1815 mm                                | 1815 mm                                | 1815 mm                                |
| – hook             | 1880 mm                                | 1880 mm                                | –                                      |

## Measurements, external

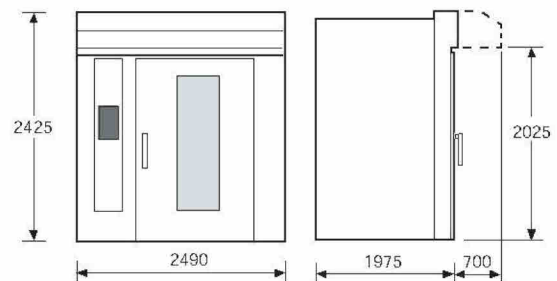
### V30, V31, V32



### V40, V41, V42



### V50, V51, V52



Subjects to changes without notice.