

Gemini Roll Forming Unit FG398-LM3000M220V



Innovative equipment for traditional baking

MONO Equipment's Gemini Roll Forming Unit can produce a variety of products including a selection of flattened hamburger rolls, petit pain and elongated hotdog/finger rolls.

The simple-to-use, manually-set Roll Forming Unit takes formed dough pieces on a controlled journey through a number of rollers and non-stick polyster/cotton belts to gradually and systematically reduce their thickness and alter their form until they exit with the required shape and size.

The ergonomic design of the Roll Forming Unit allows the wheeled offtake belt to be pulled out at an angle whilst in operation to face the baker for ease of trying up, and then neatly folder away when not in use, saving valuable floor space in the bakery.



Features and Benefits

- Product weight range 1oz to 3½oz, 1¼oz to 3¾oz and 1¾oz to 5oz
- Produces up to 3,200 rolls per hour
- Moulds hotdog, finger and hamburger rolls
- Exceptional accuracy of roll weight, size and shape
- Fully automated rounding process
- Integrated flour duster
- Fitted with interlocked safety switches and safety guards
- Simple and intuitive manual controls for quick product change overs

- One person operation
- Lowers production costs
- Dough quality is maintained due to gentle handling
- Stainless steel construction
- Small footprint
- Access to all areas for simple cleaning and maintenance
- 3 phase electric supply

Specifications and Dimensions

Specifications	Gemini Roll Forming Unit
Capacity per hour	3,200
Product weight range	102 - 3½02 1¼02 - 3¾02 1¾02 - 502
Height	42¾"
Length	81½"
Width - unit open	53"
Width - unit closed	31¼"
Weight (approx)	617lbs
Electrics:	
Power supply	220v, 3 phase plus ground, 60Hz
Total power required	0.75kW

Specifications correct at time of publication. MONO Equipment reserves the right to amend the specification without prior notice.

