

Quality From
Gemni

Wafer & Cone Baking Systems



WAFER BISCUITS



ICE CREAM
CONES



SUGAR CONES



MONAKA



WAFER STICKS



HOLLOW
WAFERS

GEMNI FAMILY NOW IN 86 COUNTRIES



Our Goal

- To be the most important partner in the success of our customers.
- To Ensure that we grow together.

How we achieve our goal

- Providing initial guidance with product selection based on experience and market study.
- Providing tailor-made solutions based on the dynamic market requirements.
- Providing machinery which is efficient yet cost effective.
- Excellent after sales support.
- Constant improvement in production technologies.

Quality From
Gemni



Marketing Office



Production Facility



Assembly Area

Our Facilities



Assembly Area



High speed Machining



Hollow Wafer Plate



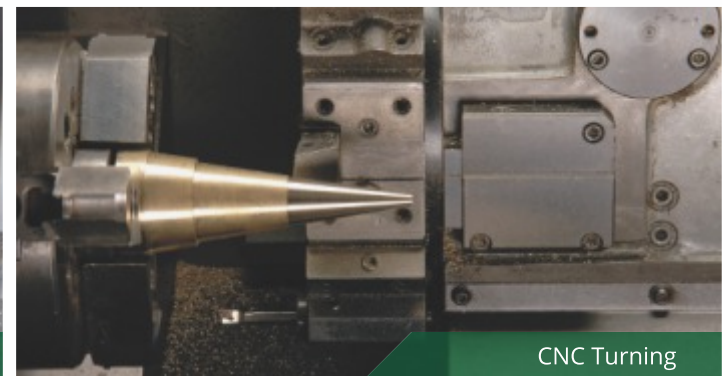
CNC Machines



CNC Machine



Mould Making



CNC Turning

Automatic Wafer Baking Oven
SW Series (350 X 500 mm)

1800-2700 kgs/shift*



- Automatic wafer baking ovens SW Series is designed for customers with large production requirements.
- Equipped with plates of size 350 x 500mm, we offer these ovens with either 41 or 61 plates.
- Automatic temperature control & Electronically controlled batter feeding system ensures minimum wastage of the two most expensive raw materials in wafer productions; Energy & Batter.
- Baking plates are made with a special grey cast iron alloy to ensure perfect and even heat distribution yet not compromising on impact resistance.
- Heavy duty rollers are used to carry the baking tongs. Filled with a special high temperature resistant grease thereby increasing time between service intervals.
- Furthermore; Rollers are placed outside of the heating zone, to ensure prolonged efficiency of the lubrication.
- Optional features offered:
 - Pneumatic chain tensioning
 - Automatic scrap removal.
 - Special chrome plating on baking plates.

TECHNICAL SPECIFICATIONS

Model No:	SW-41	SW-61
Number of Baking Plates	41	61
Size of Baking Plates	350 x 500	350 x 500
Output of Wafer Sheets / hour	1230	1830
LP Gas Heated Oven		
LP Gas Consumption / hour	28	35
Dimensions in mm		
Length	9400	13300
Width	1950	1950
Height	2150	2150
Net Weight in Kgs (approx)	11000	13000
Production of Cream filled		
Wafer Biscuits / hour (in Kgs)	230	345

* Production capacity may vary based on cream ratio to wafer sheet weight 65 gms, Cream to sheet ratio 2:1



Baking Tong Pin type locking



Main Drive



Insulated Doors



Front View



Rear Service Door

Automatic Wafer Baking Oven
DW Series V3 (290X 460 mm)

800-2100 kgs/shift*



- Our DW Series line of Automatic wafer ovens are compact in terms of Space requirement.
- Fitted with plates of 290 x 460mm; which can be chromium plated if required.
- Available in configurations starting from 24 plates & going all the way upto 60 plates, makes the DW line our most versatile product catering to a wide spectrum of production requirements.
- Baking plates are fitted into strong baking tongs that are equipped in a maintenance free HOOK TYPE locking mechanism ensuring reliable performance year after year.
- Modular frame construction makes it easy to expand production capacity with increasing market demands.
- Complete Range of Electronic Controls offered to ensure you produce wafers in the most efficient way possible

TECHNICAL SPECIFICATIONS

Model No:	DW-24	DW-30	DW-36	DW-48	DW-60
Number of Baking Plates	24	30	36	48	60
Size of Baking Plates	290 x 460	290 x 460	290 x 460	290 x 460	290 x 460
Output of Wafer Sheets / hour	720	900	1080	1440	1800
LP Gas Heated Oven					
LP Gas Consumption / hour (in Kgs)	15	18	21	27	33
Dimensions in mm					
Length	4400	5600	7000	8000	9500
Width	1700	1700	1700	1700	1700
Height	2100	2100	2100	2100	2100
Net Weight in Kgs (approx)	7000	8000	9000	11000	12500
*Production of Cream filled					
Wafer Biscuits / hour (in Kgs)	105	135	160	210	270

* Production capacity may vary based on cream ratio of wafer sheet Calculated sheet weight 50 gms and cream to sheet ratio 2:1



Baking Tong



Hook Locking



Locking/Pressing Station



Insulated Heating Chamber



Rear Service Door

Automatic Wafer Baking Oven
BW Series (230 X 290 mm)

210-640 kgs/shift*



Our BW Series line of Automatic wafer baking ovens is a complete end to end solution designed specifically for startup companies or for enhancement of product range with unique products designed to compliment your core products.

- Equipped with plates size 230 x 290mm; available in plate configurations from as little as 12 plates all the way up to 36 plates makes this product best suited for small & medium capacity production of flat & hollow wafers.
- Shorter delivery times, easy to maintain & user friendly design, ensures a smooth entry into competitive markets.
- Durable construction, uncompromised quality, lesser wear & fewer spare part requirements ensures minimum requirement for maintenance intervals therefore optimizing production.
- Specially suited to test hollow wafer production in market.

TECHNICAL SPECIFICATIONS

Model No:	BW-12	BW-18	BW-24	BW-30	BW-36
Number of Baking Plates	12	18	24	30	36
Size of Baking Plates in mm	230 x 290	230 x 290	230 x 290	230 x 290	230 x 290
Output of Wafer Sheets / hour	360	540	720	900	1080
LP Gas Heated Oven					
LP Gas Consumption / hour	4	6	8	10	12
For Electric Heated Ovens					
Connected Load in KW	25	40	50	60	70
Power consumption in KW / hour	20	32	40	52	64
Dimensions in mm					
Length	2500	3300	4100	4900	5700
Width	1100	1100	1100	1100	1100
Height	1500	1500	1500	1500	1500
Net Weight in Kgs (approx)	1300	1900	2500	3100	3700
*Production of Cream filled					
Wafer Biscuits / hour (in Kgs)	27	40	54	65	80

* Production capacity is calculated on sheet weight 25 gms and cream to sheet ratio 2:1
– Production substantially higher for hollow wafer forms.



Tong Assembly



Hollow Wafer sample designs



Archway type Stress Relieving SRM



- The SRM is synchronized with the wafer baking oven.
- It is essential for the wafer sheets to be cooled & de-stressed after baking.
- Constructed completely using stainless steel to ensure zero contamination in quality of product.
- Arch Type design enables easy movement of operator around the production line.
- Technical specifications vary depending on size and number of wafer plates.

Compact Stress Relieving SRMC



Automatic Cream Spreading Machine CACM2

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TECHNICAL SPECIFICATIONS

DIMENSIONS OF THE MACHINE (IN MM)

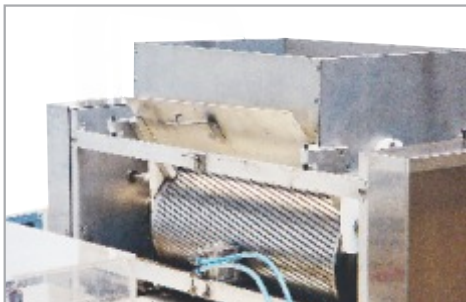
Length	2060
Width	1220
Height	1500

Electricity

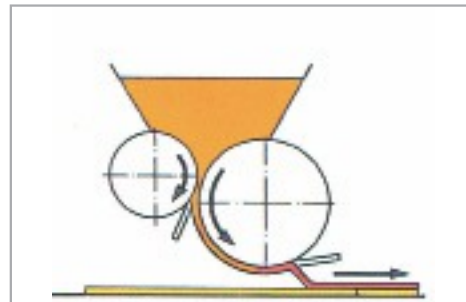
Connected Load	5 HP
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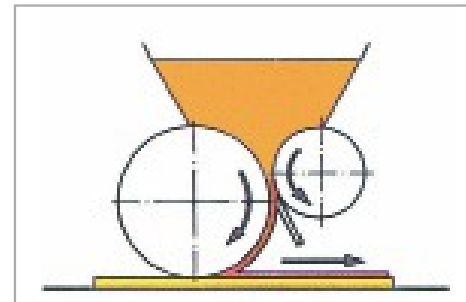
Spreading Methods



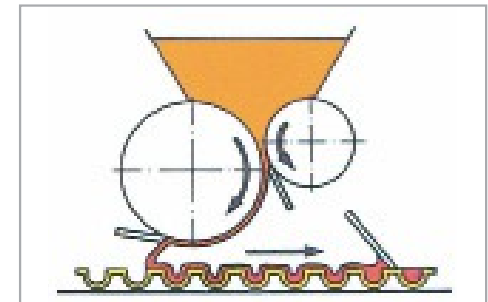
Creaming Head



Film



Contact



Film Method for Hollow Wafers

Wafer Book Cooling Machine

BC Series

The evaporator unit is integrated in the machine and the compressor unit is outside the machine. The wafer books need to be sufficiently cooled so that cream is firm and set before cutting the books. The cooling time and capacity is dependent on the size of oven, sheets, cream thickness, composition and cooling time required. A simple design allows easy access and maintenance of the machine.

The insulation is polyurethane and exterior has stainless steel finish.

Capacity varies with oven size and model



Evaporator



Conveyor



Fully Automatic Cutting Machine

HF-ACM 2



The wafer books are fed to the HF-ACM cutter automatically. The wafer sheets are sensed and cutting operation done based on signal from sensing device.

The cutter frames and the pushers are easily exchangeable to produce other sizes. Cutting can be individually controlled or the cutter can operate automatically, starting one complete cutting cycle after finishing the previous one.

TECHNICAL SPECIFICATIONS

DIMENSIONS OF THE MACHINE (IN MM)

Length	2020
Width	1850
Height	1100

Electricity

Connected Load	2.5 HP
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Automatic Ice Cream Cone Baking Machine
ACG Series - V3



- Automatic temperature control and electronically controlled batter feeding helps efficiently control the use of the two most expensive raw materials in cone manufacturing, fuel & Batter.
- Dual zone heating enables us to keep the rollers outside of heating zone, therefore ensuring longer intervals between maintenance.
- Newly developed steam vents ensures minimum wastage of batter.
- Completely new steel frame construction insulated with stainless steel doors filled with mineral wool completely minimizes heat loss to the environment.
- Independently controlled gas system for top mould & bottom mould enables us to offer optimum results even with challenging products that demand perfect baking parameters. (optionally provided)

TECHNICAL SPECIFICATIONS

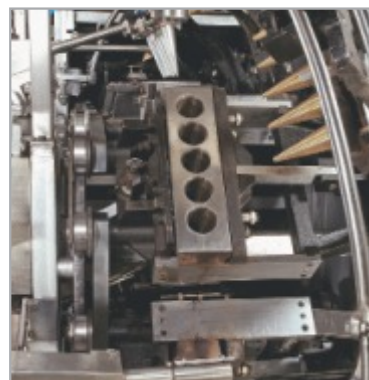
Dimensions (Without Automatic Stacking Device)	ACG12	ACG18	ACG24	ACG30	ACG36	ACG48	ACG60
Length in mm	3500	4300	5500	6700	7600	9000	11500
Width in mm	1100	1100	1100	1100	1100	1100	1100
Height in mm	1700	1700	1700	1700	1700	1700	1700
Net Weight in Kgs	4000	5800	7000	8200	9400	10000	13000
LPG Gas Consumption							
Kg/hr approx.	6	8	10	12	14	18	22

Output Details

Production / hour for Cone

Diameter of	ACG12	ACG18	ACG24	ACG30	ACG36	ACG48	ACG60
Upto 29mm (11 cones / mould)	5250	7900	10500	13200	15800	21000	26400
Upto 32mm (10 cones / mould)	4800	7200	9600	12000	14400	19200	24000
Upto 36 mm (09 cones / mould)	4300	6500	8600	10800	13000	17200	21600
Upto 41mm (08 cones / mould)	3850	5800	7700	9600	11600	15400	19200
Upto 47mm (07 cones / mould)	3350	5000	6700	8400	10000	13400	16800
Upto 56 mm (06 cones / mould)	2850	4300	5700	7200	8600	11400	14400
Upto 68 mm (05 cones / mould)	2400	3600	4800	6000	7200	9600	12000

* Based on 90 sec baking time



Automatic Ice Cream Cone Baking Machine
ACG Series - V1



- Our ACG series of automatic baking ovens are designed for the production of moulded cones cups and special products.
- Supplied in a plate configuration of 12 - 60 plates, these machines are capable of catering to various production requirements.
- Supplied with a choice of heating electrically or by LPG or other natural gases, enables us to offer you a product best suited to your needs
- High quality; specially alloyed cast iron is used for the molds to ensure even baking

& heat stability of moulds ensuring reliable & repeatable performance for years to come.

- Driven by an infinitely variable motor, the baking time can be adjusted as demanded by product being made.
- An Automatic stacking device along with a counter enables cones to be stacked carefully & reducing the need for human input, making the packaging process very quick & easy

TECHNICAL SPECIFICATIONS

Dimensions (Without Automatic Stacking Device)	ACG12	ACG18	ACG24	ACG30	ACG36	ACG48	ACG60
Length in mm	3500	4300	5500	6700	7600	9000	11500
Width in mm	1100	1100	1100	1100	1100	1100	1100
Height in mm	1700	1700	1700	1700	1700	1700	1700
Net Weight in Kgs	4000	5800	7000	8200	9400	10000	13000
LPG Gas Consumption							
Kg/hr approx.	6-7	8	10	12	14	18	22

Output Details

Production / hour for Cone

Diameter of	ACG12	ACG18	ACG24	ACG30	ACG36	ACG48	ACG60
Upto 29mm (11 cones / mould)	5250	7900	10500	13200	15800	21000	26400
Upto 32mm (10 cones / mould)	4800	7200	9600	12000	14400	19200	24000
Upto 36 mm (09 cones / mould)	4300	6500	8600	10800	13000	17200	21600
Upto 41mm (08 cones / mould)	3850	5800	7700	9600	11600	15400	19200
Upto 47mm (07 cones / mould)	3350	5000	6700	8400	10000	13400	16800
Upto 56 mm (06 cones / mould)	2850	4300	5700	7200	8600	11400	14400
Upto 68 mm (05 cones / mould)	2400	3600	4800	6000	7200	9600	12000

* Based on 90 sec baking time



Front View



Schematic



Tong



Cone

Automatic Rolled Sugar Cone Machine

RSC Series - RSC 36

Rolled Sugar Cone Machine

Our RSC line of automatic ovens produce different types of Rolled Sugar Cones with a natural top or with a prominent defining ring. The length of the cones can also be varied within a certain range with the help of the PLC that controls many key parameters of the machine.

Robust construction and special alloy cast baking plates enable our customers to have a smooth and trouble free production cycle there by being to cater to ever growing marketing requirements.

TECHNICAL SPECIFICATIONS

No. of Baking Plates	36
Baking Surface	250 x 250
Capacity per Hour	2160
Electric Load	2 KW
Gas pressure	30-60 mBar
Electric Load	10 Kw, 380 V, 50 Hz, 3 Phase
Compressed Air	6 Bar
Rolling device NL \ min	40
Length of Oven	5300
Width	1400
Width with rolling device	2950
Height of Oven	1800
Weight of Oven	2800 Kg



Automatic Rolled Sugar Cone Machine

RSC Series - RSC 66



RSC - 66

Rolled Sugar Cone Machine baking 2 cones in one plate hence can bake only industrial sugar cones.

Robust construction with baking plates of special alloy to ensure uniform baking & efficient heat transfer.

TECHNICAL SPECIFICATIONS

No. of Baking Plates	33
Baking Surface	260 x 240
LPG Consumption	4-5 Kg / hour
Length of cone	110 ± 2 mm
Diameter of cone	46 ± 2 mm
Capacity per hour	3200 - 3600
Electricity load	3 KW
Compressed Air	6 Bar
Length of Oven	6000 mm
Height of Oven	2400 mm
Width of Oven	3300 mm



Automatic Monaka Baking Machine
MKT 36



Monaka Wafers are popular for ice cream sandwiches and can be used with chocolate and confectionery.

The machine casts unique shapes of wafers and the MKT Series machines specializes in Automatic industrial production of Monaka wafers, baked and formed in individual cavities, reducing wastage rate.

The forming process takes place in custom made shapes and the machine is designed to be energy efficient.

TECHNICAL SPECIFICATIONS

Dimension (without conveyor)	MKT 36
Length in mm	4220 mm
Width in mm	2770 mm
Height in mm	2200 mm
Net Weight in Kgs	5480 kgs
LPG Gas Consumption approx.	12 kg / Hour
Output Capacity	5500 - 7200 Pieces / Hour *
Moulds	36

* Baking time varies from 90 sec - 120 sec based on product
Assuming 5 Pieces / Mould

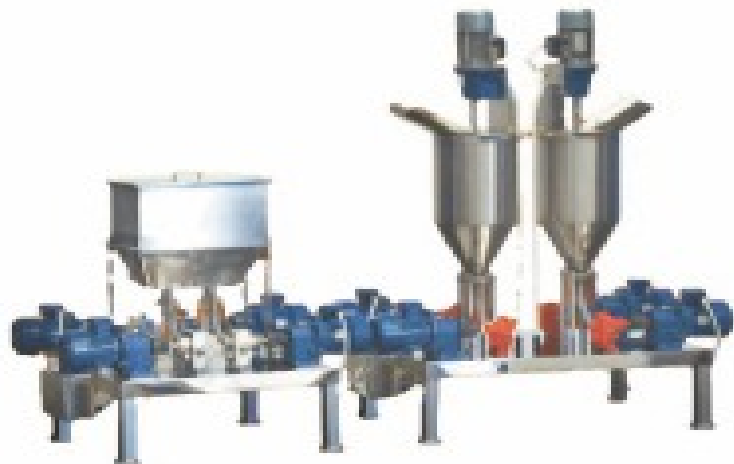


Wafer Roll Baking Machine

GI-4R-100 (4ROW) / GI-2R-100 (2ROW)

TECHNICAL SPECIFICATIONS

Type of Machine	GI – 4R – 100	GI – 2R – 100
Sticks Output Capacity	300 – 360 Stick / Minute	150 – 180 Stick / Minute
Nozzle Diameter	8 mm – 12 mm (Standard)	8 mm – 12 mm (Standard)
Product Length	Min. 60 mm – 200 mm	Min. 50 mm – 200 mm
Gas Consumption	LPG Max. 7 Kg / hour	LPG 4 – 5 Kg / hour
Electric Load	10 KW, 380 V, 50 Hz, 3 Phase	6 KW, 220 V, 60 Hz, 3 Phase
Body Frame	Stainless Steel 304	Stainless Steel 304
Baking Drum Size	2.2 x Width 580 mm	2.0 x Width 350 mm
Burner Unit	Infra Red Burner & Line Burner	Infra Red Burner & Torch Burner
Burner System	Full Automatic Ignition	Full Automatic Ignition
Dimension (mm)	3460 x 3060 x 2850	3350 x 2200 x 2500
Weight (Kg)	Approx 5000	Approx 3000



MONAKA DESIGNS



CONE DESIGNS





Manual Wafer Baking Equipment

MW-Series MW-3



TECHNICAL SPECIFICATIONS

Three Baking Plates 273 x 373 mm. MW 3 x 2 No's 6 Plates	
Output of Wafer Sheets / Hr	240*
ELECTRIC HEATING	
Connected Load in KW	15
Current Consumption in KW / Hr	12
DIMENSIONS (in mm)	
Six Stations are packed as	3 Stations x 2 Cases
Length	1420 x 2
Width	440 x 2
Height	750 x 2
Net Weight (in kgs)	640
Cream Filled Wafer / Hour (in kgs approx)	20-25*

Laboratory Wafer Plate

This plate can be used to test new wafer forms of hollow wafers and flat wafers



Manual Creaming Machine scm-2737

TECHNICAL SPECIFICATIONS

Sheet Size	273 x 373
Power Consumption	250 Watts
DIMENSIONS (in mm)	
Length	1330
Width	480
Height	1130
Weight in Kgs (approx.)	170



Manual Wafer Cutting Machine MWC-2737

TECHNICAL SPECIFICATIONS

Sheet Size	273 x 373
Power Consumption	250 Watts
DIMENSIONS (in mm)	
Length	1330
Width	480
Height	1130
Weight in Kgs (approx.)	170



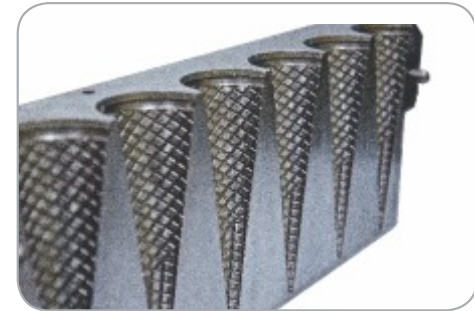
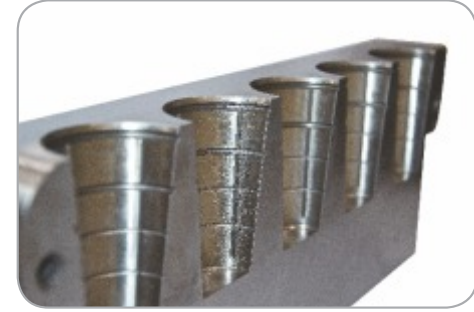
Exchange Moulds and Parts for Ovens (Any make)



For Wafer Ovens



For Cone Ovens



Semi Automatic Ice Cream Cone Baking Machine



GE-500

The GE 500 Machine is used for manufacture of ICE CREAM CONES, CUPS and DEEP HOLLOW WAFERS, GE 500 can also be used for moulded sugar cones. GE 500 is simple very solid and reliable and can be easily operated by unskilled workers with very basic training.

The machine consists of only one mould with the machine which can produce only one type of cone. However the machine is designed for quick change over of mould to produce a different size of cone. The machine require 3 phase power for heating.

Depending on the model and diameter of the product lower section of mould consists of three to six rows. Cones are automatically ejected into a container to be positioned below the machine.

TECHNICAL SPECIFICATIONS

DIMENSIONS OF THE MACHINE (in mm)	
Length	1200
Width	1300
Height	2100
ELECTRICITY	
Connected/ Load	10-15 KW
Hourly Consumption	7-12 KW
WEIGHT	
Weight Approx. in Kgs	500 kgs
Packed for Shipping	640 kgs

PRODUCTION DETAILS

TOP DIAMETER OF CONE (in mm)	OUTPUT HOUR
20	4400
24	3900
27	3500
31	3100
33	3000
38	2600
42	2000
46	1500
56	1200
60	810

* Production capacities would reduce by use of sugar in batter.

Turbo Batter Mixer



BM 60

The BM – 60 is most suitable and efficient mixer to mix the liquid batter for Wafers and Ice Cream cones. These machines are supplied with complete stainless steel shaft with tank capacity 60 litres.

TECHNICAL SPECIFICATIONS

Type	BM-60
Tank Capacity	60 Litres
Connected Electric Load in KW	1.5
DIMENSIONS in mm	
Length	525
Width	525
Height	1600
Net Weight (in Kgs)	65



BM 200

The BM – 200 is suitable and efficient mixer to mix the liquid batter for Wafers and ice Cream cones. These machines are supplied with complete stainless steel shaft with tank capacity 200 litres.

TECHNICAL SPECIFICATIONS

Type	BM-200
Tank Capacity	200 Litres
Connected Electric Load in KW	4
DIMENSIONS in mm	
Length	900
Width	600
Height	1300
Net Weight (in Kgs)	100



TM 120

The TM – 120 is suitable and efficient mixer to mix the liquid batter for wafers and Ice Cream cones. These machines are supplied with complete stainless steel shaft with tank capacity 120 litres.

TECHNICAL SPECIFICATIONS

Type	BM-120
Tank Capacity	120 Litres
Connected Electric Load in KW	2.2
DIMENSIONS in mm	
Length	560
Width	625
Height	1600
Net Weight (in Kgs)	100



BMN 200

Heavy duty mixer for Sugar Cones and Wafer Sticks

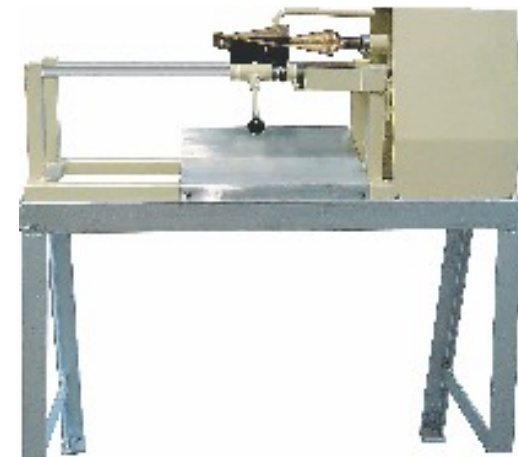
Manual Fresh Rolled Sugar Cone Machine

RSC 8



Freshly baked Rolled Sugar Cone is the hottest item in the Ice Cream industry as on today. Whether its a single Scoop or a whole Sundae, the crunchy caramelised flavour of a Rolled Sugar Cone works wonders at Enhancing the whole experience. If baked fresh at your parlour, it also enhances the Aroma of the place, making it more conducive to drive the sales higher.

The RSC – 8 ideally suited for production of sugar cones with capacity of Upto 360 cones or bowls per hour. The supplied Electric Roller can be used to make natural top or flat top cones.



Electric Roller

Parlour Machine



RSC 01/02



TECHNICAL SPECIFICATIONS

Housing of Stainless Steel	
1 Pair Baking Plates of Heavy Cast Iron	
1 Temperature controller	
1 Indicator Lamp	
DIMENSIONS	W x D x H
Closed	350 x 500 x 275 mm
Open	350 x 520 x 560 mm
Weight	Net-18 Kgs, Gross- 22 Kgs.
Connected Loads	Watts 750 x 2 = 1.5 KW
Voltage	110 or 220 V

Waffle Machine WAF01/02



TECHNICAL SPECIFICATIONS

Housing of Stainless Steel	
1 Pair Baking Plates of Heavy Cast Iron	
1 Temperature controller	
1 Indicator Lamp	
DIMENSIONS	W x D x H
Closed	350 x 500 x 275 mm
Open	350 x 520 x 560 mm
Weight	Net-18 Kgs, Gross- 22 Kgs.
Connected Loads	110 or 220 V



Donut Machine DN05



TECHNICAL SPECIFICATIONS

Stainless steel machine with rotating plates of cast iron	
Self-cleaning, smokeless and non-stick Teflon cooking plates	
The plates are higher than base in order for the heat not to affect the work top and to ensure better cleaning	
Power: 1500 Watts, frequency 50 Hertz.	
Voltage: 110 or 220 Volts.	



EIS Burger Machine GE-EIS



TECHNICAL SPECIFICATIONS

Stainless steel machine with rotating plates of cast iron	
Self-cleaning, smokeless and non-stick Teflon cooking plates	
The plates are higher than base in order for the heat not to affect the work top and to ensure better cleaning	
Power: 1500 Watts, frequency 50 Hertz.	
Voltage: 110 or 220 Volts.	



New Products

Coffee Cups



Pizza Cones



Wafer Cup Cakes

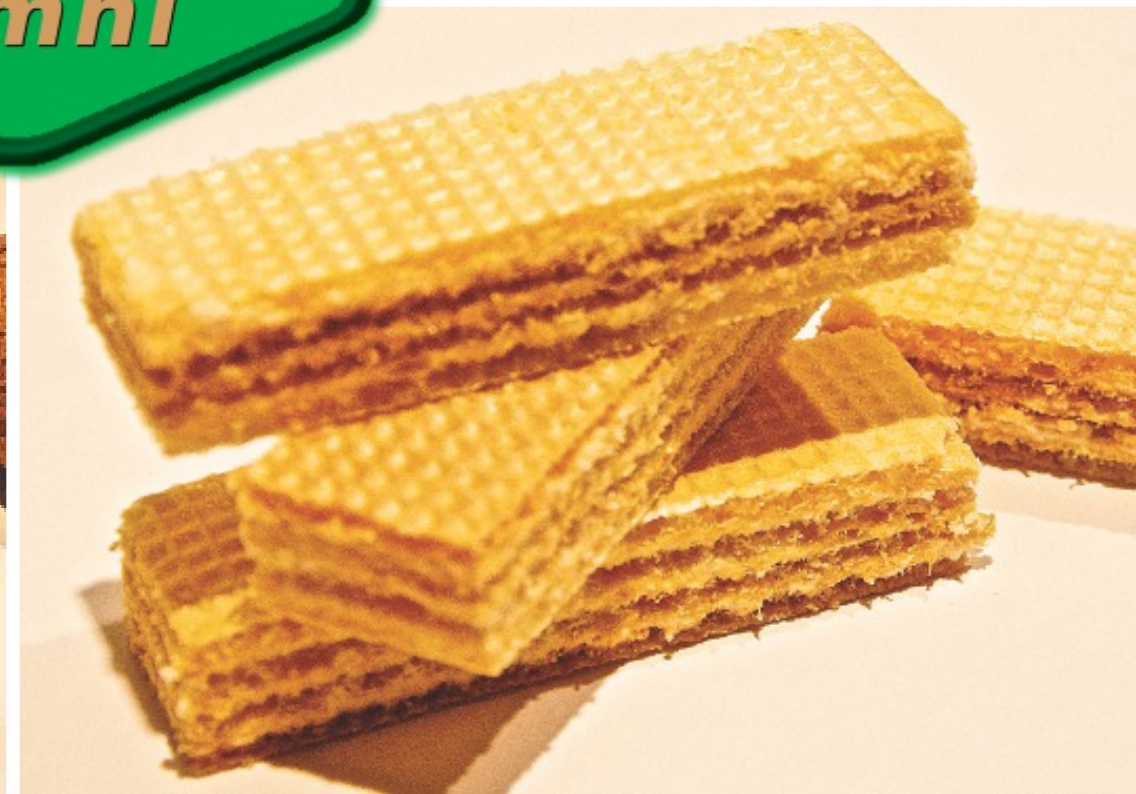


Special Products for Chocolates





Quality From
Gemni





Gemni International

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