Supermarket & Bakery 2010 Catalog

In-Store Bakery Supplies



LARGEST INVENTORY IN THE U.S.

- ► Best prices on all bakery equipment
- Same day service repair
- ► Fast delivery



Food Makers Bakery Equipment

16019 Adelante Street • Irwindale, CA 91702 Phone: 626-358-1343 Fax: 626-334-0970



Food Makers Bakery Equipment



Test bake your own product!



















Baking Technology Center



Test our equipment before you buy!













Bake in our ovens...



Food Makers Bakery Equipment

New and Re-Manufactured Bakery Equipment



Lowest Prices!

Quick Service!





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- ✓ LEAST GAS
- **✓** BEST STEAM
- **✓** FASTEST PRE-HEAT



IN STOCK







HEAVY DUTY



LBC Rack Oven

- 200-550 Degree F temperature range
- Vertiflow heat exchanger used natural draft effect for combustion air
- Burner manifold uses inshot burners and hot surface ignition
- High volume, waterfall type steam system

Reduce your carbon footprint while you bake!

*Models & Prices Available in Price Book

Phone: (626) 358-1343

Model LRO-2 Shown

(Rack not included)



NEW EQUIPMENT

HEAVY DUTY





Small size, Big performanceThe LMO Mini Rotating Ovens provides both!

LBC Mini Rack Oven



- Stainless Steel Construction
- Heavy-Duty rotate system
- **NSE**
- 6, 8 or 10 pan rack available
- High volume, Steam generator
- Optional Proofer Insert

YES WE INSTALL!

LBC Deck Oven

- Vienna-style doors,(open up & in)
- Stone Hearth deck
- Built-in Steam "Pods"
- Individual top & bottom controls
- 2 pan or 3 pan models







Sales@fmebakery.com

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NEW EQUIPMENT



Heavy Duty Equipment

- Heavy gauge stainless steel bowl with dual speed
- Heavy duty dough breaker
- High torque, dual stage, non-slip quiet belt drive
- Three-point caster system for easy cleaning
- P208-240 VAC 3-phase drive and bowl motors
- Extra heavy bowl drive and bearing system



NEW EQUIPMENT





Vela - Fixed Bowl Mixer

- Sizes from 100 to 500 lbs. finished dough
- Solid steel construction
- Reverse bowl direction option included
- Equipped with wheels to allow easy moving







Prisma - Tipping Mixer

- Pour dough on a table, hopper or divider
- Solid steel construction
- Reverse bowl direction option included
- Special hydraulic lifting device



Spira - Removable Bowl Mixer

- Sizes from 200 to 600 lbs. finished dough
- Solid steel construction
- Reverse bowl direction option included
- Special hydraulic lifting device



Do you want to own the best Remanufactured Mixer?





Bread Equipmer



Dough Dividers

ECORD PRODUCT



- Hourly production up to 7,000 pieces
- Rounding mechanism runs in oil bath for absolutely smooth, quiet, and long lasting operation



- Solid cast iron and heavy gauge construction
- **Head tilts in both directions** for easy cleaning
- Accurately scales and rounds individual dough pieces







- 36 parts from ¾ oz up to 4 oz portions
- Semi-Automatic design



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Bread Equipment

Automatic Bolillo and Roll Machines

LYRA

- 3,000 pieces per hour
- Washable belts & teflonized food contact area







Simplex 4-24 Bolillo

- Up to 7,200 Bolillos per hour capacity
- Two 6" or 7½" curved pressure plates

FMEbakery.com



HEAVY DUTY



Long Bread Moulder

- **Capacity from 4 Oz to 16 Oz Loaves**
- Triple Roller In feed System



FMEbakery.com

Bread Equipme

Sheeters & Moulders



Table top sheeter

- 2 speed reversing
- Folds up to save space



- Fold-away tables
- On casters for easy movement



French Bread Moulder

- **Long-loaf moulder suitable for the** production of baguettes, loaves and finger rolls.
- Mounted on a trolley.
- It can be supplied with an outfeed belt upon request.

Bread Equipment





*Models & Prices Available in Price Book

Bread Slicers



Food Makers Bakery Equipment has Re-Manufactured bread slicers in stock!







Bowl Lifter

- Battery operated
- Simple to use and easy to charge
- Picks up Hobart bowls







HOBART

Vertical Chopper

- 30 to 40 quart capacity
- Chop nuts and bread crumbs
- **Chop cheese**
- Make great salsa



Bread Cases USPL

Manufactured in our facility!



Custom Made to fit your needs!



HEAVY DUTY Solid steel construction

Get rid of your broken display cases!

FMEbakery.com

SCREENED TOP
For Ventilation





*Models & Prices Available in Price Book

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THE BEST OVEN RACKS IN THE INDUSTRY



Stainless Steel
Single Oven Racks



Manufactured in our facility!



Special base plate design will out last any other rack on the market





Stainless Steel

Double Oven Racks

Custom made to fit your needs!

Rolling Stock

Aluminum Transit Cabinets





- Reduce stalling with our enclosed cabinet
- Deliver product in a clean and safe manner
- Our TC-40 cabinet holds 40 pans
- Taller and shorter heights available

Custom made to fit your needs!



Aluminum Pan Racks



FMEbakery.com

Rolling Stoc





NO MORE 🛰 BROKEN WELDS!

Panning Carts



Model: SSPC-1826 Shown Here



- All Welded Construction

Ingredient Bins & Frame



- Plastic bin has a 50 lb. carrying capacity
- Stainless steel lids
- Stainless steel frame (*each sold seperately)

Pan Dollies



- **Heavy Duty**
- All Stainless Steel
- With Handle
- Holds 18"x26" sheet pans

Model: SSPD-1826H **Shown Here**



Made in the U.S.A.



- **All Stainless Steel**
- Without Handle

Model: SSPD-1826 Shown Here

*Models & Prices Available in Price Book

Phone: (626) 358-1343 Fax: (626) 358-1613 **FMEbakery.com**







- Built out of Aluminum or Stainless steel
- All welded construction

Stainless Steel Tables

- All welded construction stainless steel frame
- Open base for roll-in storage
- Optional undershelf on all table models

*Models & Prices Available in Price Book



Wood Tables

- All welded construction stainless steel frame
- Open base for roll-in storage
- Optional undershelf on all table models





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Got Pans?

We have a large variety to choose from at great prices!



Shop online anytime @ www.FMEBAKERY.com

*Models & Prices Available in Price Book

Sales@fmebakery.com

FMEbakery.com





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Our service department offers a

Preventive Maintenance Program* for your bakery equipment.

- **Decrease system downtime**
- **Decrease replacement costs**
- **Improve system reliability**

**Preventive maintenance is a schedule of planned maintenance actions aimed at the prevention of breakdowns and failures. The primary goal of preventive maintenance is to prevent the failure of equipment before it actually occurs. It is designed to preserve and enhance equipment reliability by replacing worn components before they actually fail. Preventive maintenance activities include equipment checks, partial or complete overhauls at specified periods, oil changes, lubrication and so on. In addition, workers can record equipment deterioration so they know to replace or repair worn parts before they cause system failure. The ideal preventive maintenance program would prevent all equipment failure before it occurs.

Call Us Today (626)358-1343

for all your parts and service needs





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► Largest inventory in the U.S.

Best prices on all bakery equipment

→ Fast delivery & service





Hours of Business

Monday - Friday

8:00AM - 4:30PM

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