BAKERY EQUIPMENT CATALOG 2015-16

NEW & RE-MANUFACTURED EQUIPMENT

FOOD MAKERS BAKERY EQUIPMENT

Serving The Baking Industry For Over 30 Years

626-358-1343 • www.FMBE.com
Depend on us, our *strength* is our people!

With over 50 dedicated employees, Food Makers Bakery Equipment is committed to you, the Bakery Professional. More than 25 years of excellent service has contributed to our client’s success.

Food Makers Bakery Equipment understands that your business loyalty is earned and we go the extra mile to achieve it.

Located in Irwindale, in Los Angeles County, our 60,000 square foot plant offers a full range of services to meet the needs of today’s baker.

Call Us Today! 626-358-1343
Sales@fmebakery.com www.fmebakery.com

Come test your own product in our Baking Technology Center
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See our current inventory online [www.fmebakery.com](http://www.fmebakery.com)

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**Food Makers Bakery Equipment**

Operating from our 60,000 square foot facility in Irwindale, California, we offer a full range of services to meet the needs of today's baker.

- New, re-manufactured, and custom equipment sales  
- Design, lay-out, and consulting services  
- Parts and service department  
- Full machine shop  
- Manufacturing plant for:  
  - Racks, rolling stock, conveyor sections, & custom tables

Our achievements come from years of commitment to our clients' success. We know that your business loyalty is earned, not given.

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Call us today! 626-358-1343
Food Makers Bakery Equipment is the largest equipment re-manufacturer in the United States. With the support of our machine shop and sheet metal plant, we are unequalled in our rebuilding abilities. All machinery is thoroughly pre-tested and is available for a demo in our plant prior to purchase.

Food Makers Bakery Equipment custom manufactures racks, dough bins, rolling stock, panning carts, tables and many different types of conveyors. Our craftsmen are the finest in the industry and take great pride in their work.

We understand that the key to a long business relationship is not only providing equipment solutions, but supporting our clients after the sale. Our parts department is the best in the baking industry! We maintain the largest parts inventory in the United States and are proud of our accomplishments in this area. With the addition of our machine shop, we can make custom parts for your special needs.

Call us Today
(626)358-1343
for all your parts and service needs
is respected for its quality and durability. Made in Italy, Sottoriva manufactures their machines with the baker in mind. These machines are easy to use and easy to maintain. Trust this brand of equipment for years of solid use and production.

**PRISMA - Tipping Mixer**
- Pour dough on a table, hopper or divider
- All stainless food contact
- Reverse bowl direction option included
- Special hydraulic lifting device

**VELA - Fixed Bowl Mixer**
- Sizes from 100 to 500 pounds finished dough
- Solid steel construction
- Reverse bowl direction option included!
- Equipped with wheels to allow easy mobility

**Lyra - Divider-Rounder**
- High production machine 3,000 pieces an hour
- Adjustable rounding speed
- Scaling range 1 to 6 ounces

**French Bread Moulder**
- Food grade approved belts
- Automatic in-feed conveyor
- Up to 30” baguettes

**Table Top Sheeter**
- Heavy steel construction
- 2 speed reversing belt
- Folds up to save space

**Floor Sheeter**
- Heavy duty frame construction
- 2 speed reversing belts
- Fold-away tables
- On casters for easy movement

Call us today! 626-358-1343

For more information contact us at: Sales@fmebakery.com
Winner/S
- Automatic unit for the production of soft and hard doughs
- Variable weight range from about 35 to 500 gr.
- 1, 2 or 3 rows with replaceable dividing knives
- Variable output speed

C - 600
The C-600 is equipped with a feeding conveyor belt....it has 2 precision rollers for a perfect dough sheet every time. Great for finger rolls and French bread

SP - 240
This is a great investment to increase your ciabatta production. This stress free unit will give you various and consistent ciabatta pieces every time. Includes five different blades.

Tecna 240
- Automatic feeding with conveyor belt
- Adjustable sheeting thickness
- Automatic tray loading device
- Touch screen control panel

Cream Cooker
- All stainless steel food contact area
- Tilt-over bowl for ease of pouring & ease of cleaning
- Electronic temperature controller ensures fast and consistent cooking
- Fully removable agitator for easy cleaning

Athena - M/S
- Excellent for very soft & delicate doughs
- Equipped with a stainless steel hopper
- Electronic adjustment of production and rounding speed
- 1 to 4 oz weight range

For more products and information visit our website: www.fmebakery.com

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**NEW EQUIPMENT**

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**Automatic Bread Systems**

**Spira - Removable Bowl**
- Two speed spiral rotation with dual timers
- Models from 200 to 600 pound dough capacity

**IBT 4**
The IBT double arm mixers are a perfect fit for bread stick, confectionary, and pastry shops. The double arm system oxygenates the dough without heating it. The bowl can be removed and the arms are easily adjusted to your height preference.

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Call us today! 626-358-1343

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Come try our Sottoriva equipment at our BAKING TECHNOLOGY CENTER

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For more information contact us at: Sales@fmebakery.com
Revolution Ovens

Thanks to its unique design, this is the most compact oven of its category. It allows you to save up to 50% on your energy bill. With its inner ventilation system and revolving trays, this oven can bake a wide variety of products at the same time, no matter how much time each one needs.

One major advantage of Picard Ovens, its self-generating steam system. With this oven's technology you will obtain flavorful and quality products. It is the most versatile oven compared to all other brands on the market!

MT-8-24
24 Pan Capacity

MT-4-8
8 Pan Capacity

MT-8-16
16 Pan Capacity

8, 16, 24, & 32 PAN models available

Super Compact
Easy to Maintain
Save Space

Features:
- 4 or 8 full steel or expanded metal revolving shelves (stone shelves optional)
- Gas or electrical burners
- Panoramic window
- Counter-balanced easy loading door
- Digital controls
- 2 front access doors to driving system, gas, and electrical components.
- 2 inside lights with a heat evacuation chimney
- All graphite bushings
- Access for cleaning door on right or left side

Visit us online:
www.fmebakery.com

Call us today! 626-358-1343
For more information contact us at: Sales@fmebakery.com
**Proofers**

**Standard Features:**
- Full insulated cam-lock construction
- Single door, double door, triple wide
- Air wash humidity system
- All stainless steel construction
- 208/240 VAC single or 3-phase
- One-year warranty

**Options and Accessories:**
- Pass-through design
- Auto stop
- Start and stop timers

---

**Rack Ovens**

**Standard Features:**
- Platinum plus 60 recipe controls
- Vertiflow heat exchanger
- Self contained steam system
- Power vent
- Type I or Type II compliant hood
- Stainless steel construction
- One-year warranty

**Options and Accessories:**
- Manual back-up controls
- "A" type lift system
- "C" type lift system
- Correctional “security” package
- 300-recipe controller
- Internet connectivity

---

LBC proofers are available in single door, double door and triple wide models in depths starting from 30” all the way to 240” deep. All models assemble using a cam-lock design, minimizing installation time.

LBC makes the most energy efficient baking equipment on the market today!

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The mini rotating rack oven combines a small foot print with large performance. Slightly larger than standard convection ovens, it uses similar utility connections of a full size convection oven, yet delivers the baking performance of a full size rack oven.

Also available with lower proofer unit!
Deck Ovens

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

LBC makes the most energy efficient baking equipment on the market today!

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

Call us today! 626-358-1343
For more information contact us at: Sales@fmebakery.com
Re-manufactured Hobart mixers

All our mixers leave our facility in complete operating condition with our warranty

Our team of skilled mechanics take pride in Re-manufacturing every machine that comes through our facility

We sell the best ovens in the United States
Pay 50% less than the cost of a new oven

Several models and brands available

For more information contact us at: Sales@fmebakery.com

Call us today! 626-358-1343
MIXERS

Spiral Mixers  Hobart Mixer Stock  Removable Bowl Mixers

TSA Cake Mixer  AMF 340  Fixed Bowl Mixers

Hobart 140 Mixers  Vertical Cutter Mixers  60 Quart Mixers

Triumph Horizontal  Tipping Spiral Mixer  Benier Wendel Mixer

Re-manufacturing

We have a team of mechanics with over 100 years of combined experience. Our knowledge of bakery equipment gives us the advantage over our competitors.

We invite you to come to our facility located in Irwindale, California where you can try various types of equipment before you buy.

Every machine we sell is guaranteed

Call us today 626-358-1343

For more information contact us at: Sales@fmebakery.com
OVENS

Dahlen Deck Oven  Baxter Mini Rack Oven  Revolving Tray Ovens

Revent Ovens  Baxter Ovens  Lucks Rack Ovens

BREAD EQUIPMENT

Fortuna Roll Machine  WP 5 Rows  KB High Speed

Konig Roll System  Konig Roll System  WP Roll System

Kemper Forma  Winkler Kadett  Fortuna Roll System

We're here for you!

With over 50 dedicated employees, FMBE is committed to you, the bakery professional. More than 25 years of excellent service has contributed to our clients success.

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1,000 Machines in Stock

Call us today 626-358-1343

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Food Makers Bakery Equipment maintains a huge inventory of the finest new and used equipment for immediate delivery... when you need it the most. We proudly distribute the finest bakery machinery and our highly trained staff can help with all your technical questions and needs.

We provide a unique service by offering on-site evaluations, design layout and consulting for your specific needs.

Call us today! (626) 358-1343
SLICING AND BAGGING EQUIPMENT

- UBE 10 Slicer
- Formost G-T 4 Wrapper
- Ryan Bun & Bagel Slicer

- Oliver 777
- UBE 90-75 Slicer
- UBE 77 Bagger

- Oliver Bun Slicers
- Oliver Vari-Slicer
- Oliver 797

SPECIALIZED EQUIPMENT

- Pan Greaser
- Scale-O-Matic S-300
- Grote Slicer

- Rheon KN-300
- Rheon Attachments
- Rheon Action Roller

- Moline Extruder
- Metal Detector
- Colborne Top Icer

*Pictures are representative of our ever changing stock

Call us today! 626-358-1343

For more information contact us at: Sales@fmebakery.com
SPECIALIZED EQUIPMENT

Lee 200 Gallon Kettle  Chocolate Enrober  Pan Greaser

Water Chillers  Bagel Kettles  Finger Roll Moulder

Bread Crumb Grinder  Lucks Donut Fryer  Savage Bowl Lift

Box Taper  L-Bar Sealer  Heat Shrink Tunnel

Machine Shop
Our Machine shop is another example of our commitment to you, our customer. It gives us the ability to create or duplicate parts for your equipment. With Food Makers Bakery Equipment, you lose less time with repairs. We invite you to visit our facility and our website.

www.fmebakery.com

1,000 Machines in Stock

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Food Makers Bakery Equipment custom manufactures racks, dough bins, rolling stock, panning carts, tables and many different types of conveyors. Our craftsmen are the finest in the industry and take great pride in their work.
DUNNAGE RACKS
- BUILT OUT OF HEAVY STAINLESS STEEL
- ALL WELDED CONSTRUCTION
- BUILT TO LAST

SDR-5

PAN DOLLIES
- ALL STAINLESS STEEL
- WITHOUT HANDLE

Model: SSPD-1826
Shown Here

- ALL STAINLESS STEEL
- WITH HANDLE
- HOLDS 18" X 26" SHEET PANS

Model: SSPD-1826H
Shown Here

PANNING CARTS
- ALL STAINLESS STEEL
- ALL WELDED CONSTRUCTION

Model: SSPC-1826
Shown Here

INGREDIENT BINS
- EACH BIN HAS A 50 POUND CARRYING CAPACITY
- EITHER PLASTIC OR STAINLESS STEEL LIDS
- INGREDIENT BIN w/ STAINLESS STEEL FRAME (SOLD SEPARATELY)

Model: SIB-3
Shown Here

WE HAVE HUNDREDS OF ITEMS IN STOCK READY TO SHIP!

www.fmebakery.com
ALL WELDED PAN RACKS

Aluminum and Stainless Steel

We believe in building a rack that will outlast and outperform any other rack on the market.

Our expertise in all aspects of the baking industry has given us a special insight into the needs of our clients.

Our valued customers expect the best for their money. Something that won’t break, crack, bend, or warp.

We’ve designed a rack that will not let you or your business down when you most need it.

Make a smart investment in the company that knows this industry from the inside out!

Food Makers Bakery Equipment is here to serve you!

(For more information including sizes and pricing)
Visit our website
www.fmebakery.com

Every oven manufacturer has their own type of lift mechanism. We make sure you have the right type of rack to match your oven.

Some lifter type examples

(a diagram of different lifter types)

Pan Rack Order Chart

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Material Type</th>
<th>Load Type</th>
<th>Rack Capacity</th>
<th>Side Spacing</th>
<th>Overall Dimensions</th>
<th>Approx Ship Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>APE-10</td>
<td>Aluminum</td>
<td>End Loading</td>
<td>10</td>
<td>6&quot;</td>
<td>20 1/8&quot;</td>
<td>26&quot;</td>
</tr>
<tr>
<td>SPE-10</td>
<td>Stainless Steel</td>
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<td>SPE-12</td>
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<td>APE-15</td>
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<td>26&quot;</td>
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<td>SPE-15</td>
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<td>4&quot;</td>
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<td>APE-20</td>
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<td>3&quot;</td>
<td>20 1/8&quot;</td>
<td>26&quot;</td>
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<tr>
<td>SPE-20</td>
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<td>APE-24</td>
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<td>2 1/8&quot;</td>
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<tr>
<td>SPE-30</td>
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<td>30</td>
<td>2&quot;</td>
<td>20 1/8&quot;</td>
<td>26&quot;</td>
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<tr>
<td>APS-10</td>
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<td>APS-15</td>
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<td>SPS-20</td>
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<td>28 3/8&quot;</td>
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<td>28 3/8&quot;</td>
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Half Size Pan Racks

<table>
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<tr>
<th>Model Number</th>
<th>Material Type</th>
<th>Load Type</th>
<th>Rack Capacity</th>
<th>Side Spacing</th>
<th>Overall Dimensions</th>
<th>Approx Ship Weight</th>
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<td>20 1/8&quot;</td>
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Order Number | Caster Replacement Description | Options | Freight Class |
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<tr>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td>8R1391</td>
<td>Polyurethane Plate Caster</td>
<td>Tray Guard</td>
<td>250</td>
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<tr>
<td>8R1554</td>
<td>Polyurethane Stem Caster</td>
<td>Double Welds</td>
<td>250</td>
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<tr>
<td></td>
<td></td>
<td>Locking Casters</td>
<td></td>
</tr>
</tbody>
</table>

Need more information?
Call or email us at Sales@fmebakery.com

DON'T SEE WHAT YOU NEED?
Other custom racks made to order

DURABLE - RELIABLE - AFFORDABLE - READY TO SHIP
ROLLING STOCK

STAINLESS STEEL
DOUBLE OVEN RACKS
Made in the USA
THIS IS A PRESENTATION OF SOME PRODUCTS WE MANUFACTURE

CALL TODAY FOR YOUR PRICE

ALUMINUM PAN RACKS

STAINLESS STEEL PAN RACKS

Aluminum Side Load Pan Rack
Aluminum Pan Rack
Stainless Steel Pan Rack
Stainless Steel Double Pan Rack

BUILT TO LAST!
WE MAKE CUSTOM RACKS TO FIT YOUR NEEDS!

CALL US AT (626) 358-1343

For more products, and information visit our website:
www.fmebakery.com

Call us today! 626-358-1343

For more information contact us at: Sales@fmebakery.com
### MIXER ACCESSORIES

<table>
<thead>
<tr>
<th>Accessory</th>
<th>FME No.</th>
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<tr>
<td>Whip Attachments</td>
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<td>20 Quart Whip Attachment</td>
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<td>30 Quart Whip Attachment</td>
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<td>60 Quart Whip Attachment</td>
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<td>80 Quart Whip Attachment</td>
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<td>140 Quart Whip Attachment</td>
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<tr>
<td>Hook Attachments</td>
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<td>140 Quart Hook Attachment</td>
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<td>Paddle Attachments</td>
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<td>20 Quart Paddle Attachment</td>
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<td>30 Quart Paddle Attachment</td>
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<td>60 Quart Paddle Attachment</td>
<td>8S3565</td>
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<tr>
<td>80 Quart Paddle Attachment</td>
<td>8S3568</td>
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<tr>
<td>140 Quart Paddle Attachment</td>
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<tr>
<td>Mixer Bowls</td>
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<td>20 Quart Attachment</td>
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<td>30 Quart Attachment</td>
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<td>60 Quart Attachment</td>
<td>8S3549</td>
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<tr>
<td>80 Quart Attachment</td>
<td>8S3548</td>
</tr>
<tr>
<td>140 Quart Attachment</td>
<td>8S3574</td>
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<tr>
<td>Bowl Dolly for 60, 80, 140 Qt. Bowls</td>
<td>8S3553</td>
</tr>
</tbody>
</table>

*Attachments above are replacement parts for Hobart Mixers*

### PARTS

- **High Temperature Wheels**
  - 4" Wheel Only: Part # BP1283
  - Caster Assembly: Part # BP1277
  - Made for Electrolux: Part # BP1284
  - Bushing 60 ft: Part # BP1285
  - 16 oz Cartridge: Part # 9P1500

- **High Temperature Grease**
  - Made for Smokeless: Part # BP1270
  - Made for 777, 797: Part # 9P1297

- **Graphite Lube for Revolving Tray Ovens**: Baxter OV-65067
  - Part # 9P1500

- **Oliver Slicer Blades**
  - Made for 775 & 797 Models: Part # 9P1280
  - Oliver Blade Changing Tool: Part # 9P1298

- **Rounding Plates**
  - Made for Electrolux: Part # 9P1279

- **Divider Rounders**
  - Made for Domino: Part # 9P1283

- **Food Grade White Grease**
  - Made for 775 & 797 Models: Part # 9P1298

- **Food Grade Conveyor Belts**
  - Made for 775 & 797 Models: Part # 9P1285

- **40 Watt Bulbs 120 Volts**
  - Made for Série 52, 54: Part # 9P1501

- **Got Lubrication?**
  - Mineral Oil! The cleanest way to lube your unit: Part # 9P1417

- **Oven and Proofer Door Gaskets**
  - Give us a call with your model: Part # 9P1417

- **Bowl Cover**
  - VMI Berto: Lucks Sottoriva

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