Supermarket & Bakery

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
FMBE.com
Food Makers Bakery Equipment

Test bake your own product!

Train your staff...
Baking Technology Center

Test our equipment before you buy!

Bake in our ovens...

Sales@fmebakery.com
16019 Adelante Street • Irwindale, CA 91702
Phone: (626) 358-1343          Fax: (626) 358-1613

FMEbakery.com
Food Makers Bakery Equipment

New and Re-Manufactured Bakery Equipment

LARGEST INVENTORY IN THE U.S.!

Lowest Prices!  Quick Service!

FMEbakery.com

Sales@fmebakery.com
16019 Adelante Street • Irwindale, CA 91702
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LEAST GAS
BEST STEAM
FASTEST PRE-HEAT

IN STOCK NOW!

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
NEW EQUIPMENT

HEAVY DUTY

LBC Mini Rack Oven

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

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

FAST SHIPPING!

Small size, Big performance
The LMO Mini Rotating Ovens provides both!

YES WE INSTALL!

*Models & Prices Available in Price Book

Sales@fmebakery.com
16019 Adelante Street • Irwindale, CA 91702
Phone: (626) 358-1343    Fax: (626) 358-1613
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

*Models & Prices Available in Price Book*
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

Spira - Removable Bowl Mixer

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

Prisma - Tipping Mixer

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

*Models & Prices Available in Price Book
Do you want to own the best Remanufactured Mixer?

**HOBART**

ALWAYS IN STOCK!

MANY SIZES AVAILABLE!

*Models & Prices Available in Price Book

Hobart compatible mixer accessories

IN STOCK! READY TO SHIP!

- 8S3559
- 8S3561
- 8S3566
- 8S3551
- 8S3553
Dough Dividers

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

**HIGH PRODUCTION!**

**HEAVY DUTY!**

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

**HEAVY DUTY**

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

*Models & Prices Available in Price Book*
Bread Equipment

Automatic Bolillo and Roll Machines

**LYRA**

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

**IN STOCK NOW!**

**Simplex 4-24 Bolillo**

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

**HEAVY DUTY**

**Long Bread Moulder**

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

*Models & Prices Available in Price Book*
Table top sheeter
- 2 speed reversing
- Folds up to save space

Floor sheeter
- 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.

*Models & Prices Available in Price Book
Food Makers Bakery Equipment has Re-Manufactured bread slicers in stock!

*Models & Prices Available in Price Book

READY TO SHIP!

1000 MACHINES IN STOCK!
**Bowl Lifter**

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

**Vertical Chopper**

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

*Models & Prices Available in Price Book*
Bread Cases
Manufactured in our facility!

Custom Made to fit your needs!

**HEAVY DUTY** Solid steel construction

Get rid of your broken display cases!

*(Racks Sold Separately)*

**SCREENED TOP**
For Ventilation

*Models & Prices Available in Price Book*
THE BEST OVEN RACKS
IN THE INDUSTRY

Manufactured in our facility!

Special base plate design will outlast any other rack on the market

Stainless Steel Single Oven Racks

Stainless Steel Double Oven Racks

Custom made to fit your needs!

*Models & Prices Available in Price Book
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!

*Models & Prices Available in Price Book

BUILT FOR LIFE!

Aluminum Pan Racks

ALWAYS IN STOCK!
Rolling Stock

BEST IN THE INDUSTRY!

Panning Carts

Model: SSPC-1826
Shown Here

- All Stainless Steel
- All Welded Construction

Ingredient Bins & Frame

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

Model: SIB-3
Shown Here

Pan Dollies

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

Model: SSPD-1826H
Shown Here

- All Stainless Steel
- Without Handle

Model: SSPD-1826
Shown Here

*Models & Prices Available in Price Book
**CUSTOM BUILT! TO YOUR SIZE**

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

### Dunage Rack
- 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*
Got Pans?
We have a large variety to choose from at great prices!

BEST QUALITY
AND
FAST DELIVERY

Shop online anytime @ www.FMEBAKERY.com

*Models & Prices Available in Price Book
BEST PRICES! on Smallwares & Accessories

Shop online anytime @ www.FMEBAKERY.com

*Models & Prices Available in Price Book
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
In-Store Bakery Supplies

- 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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Fax: 626-334-0970