BAKERY EQUIPMENT CATALOG 2012

NEW & RE-MANUFACTURED EQUIPMENT

Serving The Baking Industry For Over 25 Years
626-358-1343 • www.FMIBE.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.

Come test your own product in our Baking Technology Center
We're here to help you.................. 5 - 6

New Equipment
Sottoriva...........................................7 - 10
Picard...........................................11 - 12
LBC.....................................................13 - 14

Re-Manufactured Equipment
Mixers & Ovens.................................15 - 19
Bread Equipment...............................20 - 23
Cake Equipment.................................24 - 25
Cookie Equipment..............................26
Slicing & Bagging Equipment...............27
Specialized Equipment.......................28 - 31
Fabricated Products.........................32
Fabrication.......................................33 - 36
Rolling Stock...................................37 - 42
Mixer Accessories............................43
Parts.................................................44-45
Our Website.......................................46

See our current inventory online www.fmebakery.com

Call us today! 626-358-1343
Our achievements come from years of commitment to our clients success. We know that your business loyalty is earned, not given.

Operating from our 60,000 square foot facility in Irwindale, California, We offer a full range of services to meet the needs of todays 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 and conveyor sections

For more information contact us at: Sales@fmebakery.com • 4
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.
NEW EQUIPMENT

Sottoriva 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
- Solid steel construction
- 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

Call us today! 626-358-1343
French Bread Moulder

- Food grade approved belts
- Automatic in-feed conveyor
- Up to 30” baguettes

Table Top Sheeter

- Heavy steel construction
- 2 speeds reversing
- Folds up to save space

Floor Sheeter

- Heavy duty frame construction
- 2 speeds reversing
- Fold-away tables
- On casters for easy movement

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

Speeds from 1,200 to 2,500 pieces per hour
All stainless steel finish

Come try our Sottoriva equipment at our BAKING TECHNOLOGY CENTER

Call us today! 626-358-1343
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 information contact us at: Sales@fmebakery.com
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 ovens technology you will obtain flavorful and quality products. It is the most versatile oven compared to all other brands on the market!

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

Call us today! 626-358-1343
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 parts and labor warranty

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

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

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.

Call us today! 626-358-1343
Rack Ovens
(Gas & Electric models available)

**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 parts and labor warranty

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

**Mini Rack Ovens**

"The mini rotating rack oven combines a small footprint 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!
RE-MANUFACTURED

PAY 50% LESS THAN NEW!

Planetary Mixers

HOBART

Re-manufactured Hobart mixers

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

Call us today! 626-358-1343

FOOD MAKERS BAKERY EQUIPMENT
FMEbakery.com
Re-manufactured double and single gas rack ovens

Always in Stock

Several models and brands available

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

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

For more information contact us at: Sales@fmebakery.com
Spiral Mixers  Hobart Mixer Stock  Removable Bowl Mixers
Hobart 140 Mixers  Vertical Cutter Mixers  60 Quart Mixers
Rondo Spiral Mixers  Hobart Bench Mixers  Tonelli Mixers

*Pictures are representative of our ever changing stock.

Call us today 626-358-1343
For more products and information visit our website:

www.fmebakery.com

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.

For more information contact us at: Sales@fmebakery.com • 18
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.

FMBE understands that your business loyalty is earned and we go the extra mile to achieve it.
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

*Pictures are representative of our ever changing stock

For more information contact us at: Sales@fmebakery.com • 20
BREAD EQUIPMENT

Acme 88 Sheeter  Benier Bread Systems  Divider Rounders

French Bread Moulders  Baker Perkins Dough Divider  Benier Dough Divider

Kemper Rounder  Kaiser Roll Machine  Colborne Sheeter

*Pictures are representative of our ever changing stock

Call us today! 626-358-1343
BREAD EQUIPMENT

Oshikiri Roll Line
Kemper Dough Divider
New Sottoriva Dough Mixers

Lane S-4 Moulder
20 Part Dough Divider
APV Bread System

Sottoriva Divider/Rounder
LVO Sheeter
Dutchess Divider

*Pictures are representative of our ever changing stock

Call us today! 626-358-1343
CAKE EQUIPMENT

Alliance Dough Feeder
Moline Sheeting Line
Rykaart Streussel Depositor

Rondo Compas Sheeter
Rondo Ecomat Sheeter
Rondo Pastry Line

Rheon Croissant Machine
Hinds Bock Spot Depositor
Icing Machine

*Pictures are representative of our ever changing stock

For more information contact us at: Sales@fmebakery.com • 24
COOKIE EQUIPMENT

Traymatic Cookie Former  Champion 65-S  Ragen Cookie Depositor

APV Over-the-Band Wire Cut  Mono Depositor  Werner Wire Cut

Equipment Inventory

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

For more information contact us at: Sales@fmebakery.com • 26
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

*Pictures are representative of our ever changing stock

Call us today! 626-358-1343
SPECIALIZED EQUIPMENT

Lee 200 Gallon Kettle  
Chocolate Enrober  
Pan Greaser

Bread Crumb Grinder  
Lucks Donut Fryer  
Savage Bowl Lift

Cleveland Kettle  
Mini-Pak Wrapper  
Ameripak Wrapper

*Pictures are representative of our ever changing stock

Call us today! 626-358-1343
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
FABRICATED PRODUCTS

Transit Cabinets  Industrial Oven Racks  Industrial Pan Racks

Pan Carts  Custom Tables  Maple Tables

Panning Cart  Pan Carts  Dough Bins

*Pictures are representative of our ever changing stock

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

Food Makers Bakery Equipment has 25 years of experience in manufacturing products for the baking industry. The design of our products is unequalled in the baking industry. Our products will out last any comparable model on the market.

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

Model: SSPC-1826
Shown Here

- **All stainless steel**
- **All welded construction**

INGREDIENT BINS

- **Each bin has a 50 pound carrying capacity**
- **Either plastic or stainless steel lids**

Model: SIB-3
Shown Here

- **Ingredient bin w/ stainless steel frame (sold separately)**

WE HAVE HUNDREDS OF ITEMS IN STOCK READY TO SHIP!

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

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

STAINLESS STEEL TABLES

Are you tired of wobbly tables?
Call us today for your price!

Food Makers only manufactures industrial all welded stainless steel tables

Tables made to your size

16019 Adelante Street
Irwindale, CA 91702-3255

For more information contact us at: Sales@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

- Lifter Type C
- Dahlen Lifter
- Lifter Type A
- Lifter Type B

Call us today! 626-358-1343
# Pan Rack Order Chart

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Material Type</th>
<th>Load Type</th>
<th>Pan Capacity</th>
<th>Slide 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 3/4&quot; 26&quot; 69 1/4&quot;</td>
<td>30 lbs</td>
</tr>
<tr>
<td>SPE-10</td>
<td>Stainless Steel</td>
<td>End Loading</td>
<td>12</td>
<td>5&quot;</td>
<td>20 3/4&quot; 26&quot; 69 1/4&quot;</td>
<td>69 lbs</td>
</tr>
<tr>
<td>APE-12</td>
<td>Aluminum</td>
<td>End Loading</td>
<td>15</td>
<td>4&quot;</td>
<td>20 3/4&quot; 26&quot; 69 1/4&quot;</td>
<td>32 lbs</td>
</tr>
<tr>
<td>SPE-12</td>
<td>Stainless Steel</td>
<td>End Loading</td>
<td>15</td>
<td>4&quot;</td>
<td>20 3/4&quot; 26&quot; 69 1/4&quot;</td>
<td>72 lbs</td>
</tr>
<tr>
<td>APE-15</td>
<td>Aluminum</td>
<td>End Loading</td>
<td>20</td>
<td>3&quot;</td>
<td>20 3/4&quot; 26&quot; 69 1/4&quot;</td>
<td>35 lbs</td>
</tr>
<tr>
<td>SPE-15</td>
<td>Stainless Steel</td>
<td>End Loading</td>
<td>20</td>
<td>3&quot;</td>
<td>20 3/4&quot; 26&quot; 69 1/4&quot;</td>
<td>75 lbs</td>
</tr>
<tr>
<td>APE-24</td>
<td>Aluminum</td>
<td>End Loading</td>
<td>24</td>
<td>2 1/4&quot;</td>
<td>20 3/4&quot; 26&quot; 69 1/4&quot;</td>
<td>40 lbs</td>
</tr>
<tr>
<td>SPE-24</td>
<td>Stainless Steel</td>
<td>End Loading</td>
<td>24</td>
<td>2 1/4&quot;</td>
<td>20 3/4&quot; 26&quot; 69 1/4&quot;</td>
<td>84 lbs</td>
</tr>
<tr>
<td>APE-30</td>
<td>Aluminum</td>
<td>End Loading</td>
<td>30</td>
<td>2&quot;</td>
<td>20 3/4&quot; 26&quot; 69 1/4&quot;</td>
<td>45 lbs</td>
</tr>
<tr>
<td>SPE-30</td>
<td>Stainless Steel</td>
<td>End Loading</td>
<td>30</td>
<td>2&quot;</td>
<td>20 3/4&quot; 26&quot; 69 1/4&quot;</td>
<td>84 lbs</td>
</tr>
<tr>
<td>APS-10</td>
<td>Aluminum</td>
<td>Side Loading</td>
<td>10</td>
<td>6&quot;</td>
<td>28 3/4&quot; 18&quot; 69 1/4&quot;</td>
<td>25 lbs</td>
</tr>
<tr>
<td>SPS-10</td>
<td>Stainless Steel</td>
<td>Side Loading</td>
<td>10</td>
<td>6&quot;</td>
<td>28 3/4&quot; 18&quot; 69 1/4&quot;</td>
<td>37 lbs</td>
</tr>
<tr>
<td>APS-15</td>
<td>Aluminum</td>
<td>Side Loading</td>
<td>15</td>
<td>4&quot;</td>
<td>28 3/4&quot; 18&quot; 69 1/4&quot;</td>
<td>30 lbs</td>
</tr>
<tr>
<td>SPE-15</td>
<td>Stainless Steel</td>
<td>Side Loading</td>
<td>15</td>
<td>4&quot;</td>
<td>28 3/4&quot; 18&quot; 69 1/4&quot;</td>
<td>42 lbs</td>
</tr>
<tr>
<td>APS-20</td>
<td>Aluminum</td>
<td>Side Loading</td>
<td>20</td>
<td>3&quot;</td>
<td>28 3/4&quot; 18&quot; 69 1/4&quot;</td>
<td>35 lbs</td>
</tr>
<tr>
<td>SPS-20</td>
<td>Stainless Steel</td>
<td>Side Loading</td>
<td>20</td>
<td>3&quot;</td>
<td>28 3/4&quot; 18&quot; 69 1/4&quot;</td>
<td>69 lbs</td>
</tr>
<tr>
<td>APDS-20</td>
<td>Aluminum</td>
<td>Double Rack Side Loading</td>
<td>40</td>
<td>3&quot;</td>
<td>28 3/4&quot; 36&quot; 69 1/4&quot;</td>
<td>80 lbs</td>
</tr>
<tr>
<td>SPD-20</td>
<td>Stainless Steel</td>
<td>Double Rack Side Loading</td>
<td>40</td>
<td>3&quot;</td>
<td>28 3/4&quot; 36&quot; 69 1/4&quot;</td>
<td>160 lbs</td>
</tr>
</tbody>
</table>

## Half Size Pan Racks

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Material Type</th>
<th>Load Type</th>
<th>Pan Capacity</th>
<th>Slide Spacing</th>
<th>Overall Dimensions</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>APE-103-H</td>
<td>Aluminum</td>
<td>End Loading</td>
<td>10</td>
<td>3&quot;</td>
<td>20 3/4&quot; 26&quot; 36&quot;</td>
<td>20 lbs</td>
</tr>
<tr>
<td>SPE-103-H</td>
<td>Stainless Steel</td>
<td>End Loading</td>
<td>10</td>
<td>3&quot;</td>
<td>20 3/4&quot; 26&quot; 36&quot;</td>
<td>40 lbs</td>
</tr>
</tbody>
</table>

## Order Number  Caster Replacement Description

<table>
<thead>
<tr>
<th>8R1391</th>
<th>Polyurethane Plate Caster</th>
<th>5&quot; x 1 1/4&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>8R1554</td>
<td>Polyurethane Stem Caster</td>
<td>5&quot; x 1 1/4&quot;</td>
</tr>
</tbody>
</table>

Options: Tray Guard  Double Welds  Locking Casters

Freight Class: 250

### DURABLE - RELIABLE - AFFORDABLE - READY TO SHIP

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

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

For more information contact us at: Sales@fmebakery.com  •  38
ROLLING STOCK

STAINLESS STEEL SINGLE OVEN RACKS

Made in the USA

THIS IS A PRESENTATION OF SOME PRODUCTS WE MANUFACTURE

AN EXAMPLE OF MEASUREMENTS

<table>
<thead>
<tr>
<th>Slides</th>
<th>Quantity</th>
<th>Spacing</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td></td>
<td>6”</td>
</tr>
<tr>
<td>12</td>
<td></td>
<td>5”</td>
</tr>
<tr>
<td>15</td>
<td></td>
<td>4”</td>
</tr>
<tr>
<td>17</td>
<td></td>
<td>3 1/2”</td>
</tr>
<tr>
<td>20</td>
<td></td>
<td>3”</td>
</tr>
</tbody>
</table>

LBC Single Oven Rack
Baxter Single Oven Rack
Lucks Single Oven Rack
Baxter Single Oven Rack

Baxter Single Oven Rack
Revent Single Oven Rack
Revent Single Oven Rack
Dahlen Single Oven Rack

SOS-154-LB/16
SOS-154-B/16
SOS-106-L/16
SOS-106-B/16

SOE-18325-B/16
SOE-18325-RC/16
SOE-154-RA/16
SOE-154-DH/16

Call us today! 626-358-1343
THE BEST IN THE INDUSTRY

Heavy Duty Base Construction

- Compared to other brands, Food Makers Bakery Equipment offers the best quality racks
- Our oven racks are specially designed to support a large amount of weight

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

STAINLESS STEEL
DOUBLE OVEN RACKS

Made in the USA

THIS IS A PRESENTATION OF SOME PRODUCTS WE MANUFACTURE

LBC Double Oven Rack
DO-1735-LB/16

DO-154-RA/16
Revent Double Oven Rack

DO-1735-B/16
Baxter Double Oven Rack

DO-154-LB/16
LBC Double Oven Rack

DO-154-B/16
Baxter Double Oven Rack

DO-125-RA/16
Revent Double Oven Rack

BUILT TO LAST!

WE MAKE CUSTOM RACKS TO FIT YOUR NEEDS!

Call us today! 626-358-1343
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

TRANSIT AND HOLDING CABINETS

- KEEP YOUR PRODUCTS FRESH WITH OUR ENCLOSED CABINETS
- DELIVER YOUR PRODUCT IN A CLEAN AND SAFE MANNER
- OUR TC-40 CABINET HOLDS 40 PANS
- TALLER AND SHORTER HEIGHTS AVAILABLE

CALL US AT (626) 358-1343

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

### Whip Attachments

<table>
<thead>
<tr>
<th>Attachment</th>
<th>FME No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 Quart Whip Attachment</td>
<td>8S3559</td>
</tr>
<tr>
<td>30 Quart Whip Attachment</td>
<td>8S3558</td>
</tr>
<tr>
<td>60 Quart Whip Attachment</td>
<td>8S3556</td>
</tr>
<tr>
<td>80 Quart Whip Attachment</td>
<td>8S3569</td>
</tr>
<tr>
<td>140 Quart Whip Attachment</td>
<td>8S3554</td>
</tr>
</tbody>
</table>

### Hook Attachments

<table>
<thead>
<tr>
<th>Attachment</th>
<th>FME No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 Quart Hook Attachment</td>
<td>8S3561</td>
</tr>
<tr>
<td>30 Quart Hook Attachment</td>
<td>8S3563</td>
</tr>
<tr>
<td>60 Quart Hook Attachment</td>
<td>8S3562</td>
</tr>
<tr>
<td>80 Quart Hook Attachment</td>
<td>8S3570</td>
</tr>
<tr>
<td>140 Quart Hook Attachment</td>
<td>8S3560</td>
</tr>
</tbody>
</table>

### Paddle Attachments

<table>
<thead>
<tr>
<th>Attachment</th>
<th>FME No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 Quart Paddle Attachment</td>
<td>8S3566</td>
</tr>
<tr>
<td>30 Quart Paddle Attachment</td>
<td>8S3567</td>
</tr>
<tr>
<td>60 Quart Paddle Attachment</td>
<td>8S3565</td>
</tr>
<tr>
<td>80 Quart Paddle Attachment</td>
<td>8S3568</td>
</tr>
<tr>
<td>140 Quart Paddle Attachment</td>
<td>8S3564</td>
</tr>
</tbody>
</table>

### Mixer Bowls

<table>
<thead>
<tr>
<th>Attachment</th>
<th>FME No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 Quart Attachment</td>
<td>8S3551</td>
</tr>
<tr>
<td>30 Quart Attachment</td>
<td>8S3550</td>
</tr>
<tr>
<td>60 Quart Attachment</td>
<td>8S3549</td>
</tr>
<tr>
<td>80 Quart Attachment</td>
<td>8S3548</td>
</tr>
<tr>
<td>140 Quart Attachment</td>
<td>8S3574</td>
</tr>
</tbody>
</table>

| Bowl Dolly for 60,80,140 Qt. Bowls | 8S3553 |

*Attachments above are replacement parts for Hobart Mixers*

Call us today! 626-358-1343
High Temperature Wheels
4" Wheel Only Part # 8P1283
Caster Assembly Part # 8P1277
Bushings Zerk Fittings
Part # 8P1284 Part # 8P1285
High Temperature Grease
Bears up to 550 F
Ovens No Melt Formula
16 oz Cartridge Part # 9P1270
Graphite Lube
for Revolving Tray Ovens
Baxter OV-85067
Part # 9P1600
Make your Bushings last two times longer
Oliver Slicer Blades
Made for 777 & 797 Models
* Set of 32 Blades
Part # 2P2004
Divided Rounders
Call for correct part number Part # 9P1273
Rounding Plates
For all:
- ERIKA
- NUSSEK
- FORTUNA
- RONDO
16 oz Cartridge
Safe to use on all food
Food Grade White Grease
Food Grade Conveyor Belts
Give us a call with your dimensions.
We will match your length and machine
Endless or Stainless Steel GatorLace
40 Watt Bulbs
120 Volts
For your Oven or Proofer
Part # 6P1581
Got Lubrication?
Mineral Oil!
The cleanest way to lube your unit
1 or 5 Gallons Part # 9P1417
Bowl Cover
VMI Berto
Lucks Sottoriva
Give us a call with your model number
Oven and Proofer
Door Gaskets
Give us a call with your model
For more information contact us at: Sales@fmebakery.com
Check out our online catalog!
Thousands of parts in stock and ready to ship!

*Pictures are representative of our inventory

We carry thousands of parts for different makes and models!

Call us today! 626-358-1343
Visit our online store to purchase all your bakery equipment parts and accessories!

We have the largest parts inventory in the United States

Visit our website: www.fmebakery.com

- Learn about our bakery equipment
- Watch bakery machine videos
- Download brochures & catalogs
- Learn more about our company
- Join our mailing list!

Check out our current inventory at:

www.fmebakery.com

For more information contact us at: Sales@fmebakery.com
WE SHIP ANYWHERE ACROSS THE U.S.

626-358-1343 | www.FMBE.com | sales@fmebakery.com