



# BAKERY EQUIPMENT CATALOG 2014-15



**ORDER NOW**  
FOR THE HOLIDAYS!



**NEW & RE-MANUFACTURED EQUIPMENT**



## FOOD MAKERS BAKERY EQUIPMENT



Serving The Baking Industry For 30 Years  
**626-358-1343 • [www.FMBE.com](http://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.



## Come test your own product in our Baking Technology Center

**25** Years Serving the Baking Industry



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

# DIRECTORY



I Love

**Food Makers Bakery Equipment!**

visit us at

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**Sales@fmebakery.com**

## **DIRECTORY**

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See our current inventory online **www.fmebakery.com**

## Food Makers Bakery Equipment



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 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

# WE'RE HERE TO HELP YOU



## *Re-Manufacturing*

**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.**



## *Fabrication*

**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.**

For more products and information visit our website:

[www.fmebakery.com](http://www.fmebakery.com)



**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.**



**We have the largest bakery machine parts inventory in the United States**

**Call us Today**

**(626)358-1343**

**for all your parts and service needs**



**Bakery Equipment**

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# NEW EQUIPMENT

Always  
in  
Stock



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





For more products and information visit our website:

[www.fmebakery.com](http://www.fmebakery.com)

**FOOD MAKERS  
BAKERY EQUIPMENT**  
FMEbakery.com



## 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

For more information contact us at: [Sales@fmebakery.com](mailto:Sales@fmebakery.com) • 8



## 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



## 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.



## 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



## 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 constant 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



# NEW EQUIPMENT

Always  
in  
Stock



## 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**



## **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.

# NEW EQUIPMENT

Always  
in  
Stock



## 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

- ✓ **Super Compact**
- ✓ **Easy to Maintain**
- ✓ **Save Space**

**8, 16, 24, & 32 PAN**  
models available

### 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

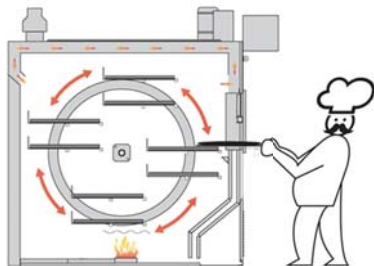
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**MT-Revolution Oven**



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Always  
in  
Stock



LANG BAKERY EQUIPMENT CO.

## 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



**Triple Wide**



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



**Double Door**



**Single Door**

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.





LANG BAKERY EQUIPMENT CO.

## 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 warranty

### Options and Accessories:

- ▶ Manual back-up controls
- ▶ "A" type lift system
- ▶ "C" type lift system
- ▶ Correctional "security" package
- ▶ 300-recipe controller
- ▶ Internet connectivity



**Double Rack Oven**



**Single Rack Oven**



## Mini Rack Ovens

*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!**

# LBC

LANG BAKERY EQUIPMENT CO.

## 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



## Deck Ovens

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



# LBC

LANG BAKERY EQUIPMENT CO.

**HEAVY DUTY**

## Divider - Rounder

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



## Long Bread Moulder

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

For more products and information visit our website:

[www.fmebakery.com](http://www.fmebakery.com)



# LBC

LANG BAKERY EQUIPMENT CO.



Model# FBM-80

**READY  
TO  
SHIP!**



Model# FBM-120

## 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

For more information contact us at: [Sales@fmebakery.com](mailto:Sales@fmebakery.com) • 18

# RE-MANUFACTURED

Always  
in  
Stock

**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**

For more products and information visit our website:

[www.fmebakery.com](http://www.fmebakery.com)



## Re-manufactured double and single gas rack ovens



*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**



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# MIXERS



**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.*

For more products and information visit our website:

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**TSA Cake Mixer**



**AMF 340**



**Fixed Bowl 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**

**1,000  
Machines  
in Stock**

For more information contact us at: [Sales@fmebakery.com](mailto:Sales@fmebakery.com) • 22

# OVENS



**Dahlen Deck Oven**



**Baxter Mini Rack Oven**



**Revolving Tray Ovens**



**Revent Ovens**



**Baxter Ovens**



**Lucks Rack Ovens**

***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.**

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

**1,000  
Machines  
in Stock**



# 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**

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# 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

For more products and information visit our website:

[www.fmebakery.com](http://www.fmebakery.com)



**Benier Bread Moulder**



**Benier 2 Piston Divider**



**Bertrand Moulder**



**Erika Automat Divider**



**Bagel Machine**



**Flour Dusters**



**Dough Mixers in Stock**



**Fortuna 36 Part**



**Round-O-Matic**

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# 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*

# PASTRY EQUIPMENT

FOOD MAKERS  
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**Alliance Dough Feeder**



**Moline Sheeting Line**



**Rykaart Streussel Depositor**



**Rondo Compass Sheeter**



**Rondo Ecomat Sheeter**



**Rondo Pastry Line**



**Rheon Croissant Machine**



**Hinds Bock Spot Depositor**



**Icing Machine**

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# PASTRY EQUIPMENT



**Transfer Pump**



**Swirl Cake Line**



**Oakes System**



**Hinds Bock Muffin**



**Cake Slicer**



**Fedco Muffin Depositor**



**2 Piston Depositor**



**Fedco Cake Top-Icer**



**Single Piston Depositor**

*\*Pictures are representative of our ever changing stock*

# COOKIE EQUIPMENT

FOOD MAKERS  
BAKERY EQUIPMENT  
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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**

**1,000  
Machines  
in Stock**

# 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



# SPECIALIZED EQUIPMENT

**FOOD MAKERS  
BAKERY EQUIPMENT**  
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**Pan Greaser**



**Scale-O-Matic S-300**



**Grote Slicer**



**Rheon KN-300**



**Rheon Attachments**



**Rheon Action Roller**



**Moline Extruder**



**Metal Detector**



**Colborne Top Icer**

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# 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*

# SPECIALIZED EQUIPMENT

**FOOD MAKERS  
BAKERY EQUIPMENT**  
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**Water Chillers**



**Bagel Kettles**



**Finger Roll Moulder**



**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.**

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**1,000  
Machines  
in Stock**

# SPECIALIZED EQUIPMENT



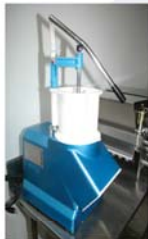
**Egg Cracker**



**Hayon Pan Greaser**



**Moline Flour Dusters**



**Halld Food Processor**



**Hobart VCM**



**Halld Food Processor**



**Champion Pie Mixer**



**Comtec Pie Press**



**Kaiser Pie Press**

\*Pictures are representative of our ever changing stock



**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



## Fabrication



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.



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Visit our website  
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FOOD MAKERS  
BAKERY EQUIPMENT  
FMEbakery.com

We fabricate for all the major oven maker brands



HEAVY  
DUTY

## 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.*



QUALITY & EXPERIENCE



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# FABRICATION

THIS IS A PRESENTATION OF SOME PRODUCTS WE MANUFACTURE



SDR-5

## DUNNAGE RACKS

- BUILT OUT OF HEAVY STAINLESS STEEL
- ALL WELDED CONSTRUCTION
- BUILT TO LAST

## 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: SPC-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
- INGREDIENT BIN w/ STAINLESS STEEL FRAME (SOLD SEPARATELY)

Model: SIB-3  
Shown Here

**WE HAVE HUNDREDS OF ITEMS IN STOCK READY TO SHIP!**



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**FOOD MAKERS  
BAKERY EQUIPMENT**  
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**

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# ROLLING STOCK

## 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](http://www.fmebakery.com)



(SHOWN HERE)  
**APE-20**



**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

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[www.fmebakery.com](http://www.fmebakery.com)



## Pan Rack Order Chart

Model Number	Material Type	Load Type	Pan Capacity	Slide Spacing	Overall Dimensions			Approx. Ship Weight
					Width	Length	Height	
APE-10	Aluminum	End Loading	10	6"	20 3/8"	26"	69 1/4"	30 lbs
SPE-10	Stainless Steel							69 lbs
APE-12	Aluminum	End Loading	12	5"	20 3/8"	26"	69 1/4"	32 lbs
SPE-12	Stainless Steel							72 lbs
APE-15	Aluminum	End Loading	15	4"	20 3/8"	26"	69 1/4"	35 lbs
SPE-15	Stainless Steel							75 lbs
APE-20	Aluminum	End Loading	20	3"	20 3/8"	26"	69 1/4"	40 lbs
SPE-20	Stainless Steel							79 lbs
APE-24	Aluminum	End Loading	24	2 1/2"	20 3/8"	26"	69 1/4"	45 lbs
SPE-24	Stainless Steel							84 lbs
APE-30	Aluminum	End Loading	30	2"	20 3/8"	26"	69 1/4"	50 lbs
SPE-30	Stainless Steel							89 lbs
APS-10	Aluminum	Side Loading	10	6"	28 3/8"	18"	69 1/4"	25 lbs
SPS-10	Stainless Steel							37 lbs
APS-15	Aluminum	Side Loading	15	4"	28 3/8"	18"	69 1/4"	30 lbs
SPE-15	Stainless Steel							42 lbs
APS-20	Aluminum	Side Loading	20	3"	28 3/8"	18"	69 1/4"	35 lbs
SPS-20	Stainless Steel							69 lbs
APDS-20	Aluminum	Double Rack Side Loading	40	3"	28 3/8"	36"	69 1/4"	80 lbs
SPDS-20	Stainless Steel							160 lbs
Half Size Pan Racks								
APE-103-H	Aluminum	End Loading	10	3"	20 3/8"	26"	36"	20 lbs
SPE-103-H	Stainless Steel							40 lbs

Order Number	Caster Replacement Description			Options: Tray Guard Double Welds Locking Casters	Freight Class: 250
8R1391	Polyurethane Plate Caster	5" x 1 1/4"			
8R1554	Polyurethane Stem Caster	5" x 1 1/4"			

Need more information?  
Call or email us at [Sales@fmebakery.com](mailto:Sales@fmebakery.com)

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

**DURABLE - RELIABLE - AFFORDABLE - READY TO SHIP**



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# ROLLING STOCK

## STAINLESS STEEL SINGLE OVEN RACKS



Made in the USA

AN EXAMPLE OF MEASUREMENTS

SLIDES	
Quantity	Spacing
10	6"
12	5"
15	4"
17	3 1/2"
20	3"

THIS IS A PRESENTATION OF SOME PRODUCTS WE MANUFACTURE

LBC Single Oven Rack



SOS-154-LB/16

Baxter Single Oven Rack



SOS-154-B/16

Lucks Single Oven Rack



SOS-106-L/16

Baxter Single Oven Rack



SOS-106-B/16

Baxter Single Oven Rack



SOE-18325-B/16

Revent Single Oven Rack



SOE-18325-RC/16

Revent Single Oven Rack



SOE-154-RA/16

Dahlen Single Oven Rack



SOE-154-DH/16

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Revent Single Oven Rack



SOE-125-RA/16

Lucks Single Oven Rack



SOE-106-L/16



## 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



\*SPECIAL DESIGN BASE PLATE

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DO-1735-LB/16

Revent Double Oven Rack



DO-154-RA/16

Baxter Double Oven Rack



DO-1735-B/16

LBC Double Oven Rack



DO-154-LB/16

Baxter Double Oven Rack



DO-154-B/16

Revent Double Oven Rack



DO-125-RA/16

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TO  
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PAN RACKS**

**STAINLESS STEEL  
PAN RACKS**

*Aluminum Side Load Pan Rack*



AP3-20

*Aluminum Pan Rack*



APE-20

*Stainless Steel Pan Rack*



SPE-20/16

*Stainless Steel Double Pan Rack*



SPDS-20/16

*Aluminum Transit Cabinet*



TC-40

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# MIXER ACCESSORIES



<b>Whip Attachments</b>	<b>FME No.</b>
<b>20 Quart Whip Attachment</b>	<b>8S3559</b>
<b>30 Quart Whip Attachment</b>	<b>8S3558</b>
<b>60 Quart Whip Attachment</b>	<b>8S3556</b>
<b>80 Quart Whip Attachment</b>	<b>8S3569</b>
<b>140 Quart Whip Attachment</b>	<b>8S3554</b>



<b>Hook Attachments</b>	<b>FME No.</b>
<b>20 Quart Hook Attachment</b>	<b>8S3561</b>
<b>30 Quart Hook Attachment</b>	<b>8S3563</b>
<b>60 Quart Hook Attachment</b>	<b>8S3562</b>
<b>80 Quart Hook Attachment</b>	<b>8S3570</b>
<b>140 Quart Hook Attachment</b>	<b>8S3560</b>



<b>Paddle Attachments</b>	<b>FME No.</b>
<b>20 Quart Paddle Attachment</b>	<b>8S3566</b>
<b>30 Quart Paddle Attachment</b>	<b>8S3567</b>
<b>60 Quart Paddle Attachment</b>	<b>8S3565</b>
<b>80 Quart Paddle Attachment</b>	<b>8S3568</b>
<b>140 Quart Paddle Attachment</b>	<b>8S3564</b>



<b>Mixer Bowls</b>	<b>FME No.</b>
<b>20 Quart Attachment</b>	<b>8S3551</b>
<b>30 Quart Attachment</b>	<b>8S3550</b>
<b>60 Quart Attachment</b>	<b>8S3549</b>
<b>80 Quart Attachment</b>	<b>8S3548</b>
<b>140 Quart Attachment</b>	<b>8S3574</b>



<b>Bowl Dolly for 60,80,140 Qt. Bowls</b>	<b>8S3553</b>
---	---------------

*\*Attachments above are replacement parts for Hobart Mixers\**



## High Temperature Wheels



4" Wheel Only Part # **8P1283**



Gaster Assembly  
Part # **8P1277**

**Bushings** **Zerk Fittings**  
Part # **8P1284** Add these to your wheel order Part # **8P1285**

## High Temperature Grease



up to  
550 F

Bearings  
Ovens  
No Melt Formula

16 oz Cartridge

Part # **9P1270**

## Graphite Lube for Revolving Tray Ovens Baxter OV-85067



Make your  
Bushings last  
two times  
longer



Part # **9P1600**

## Oliver Slicer Blades



Made for  
777 & 797  
Models

\* Set of 32 Blades

Part # **2P2004**



Don't cut yourself  
changing blades!



Oliver Blade Clanging Tool

Part # **2P1298**

## Rounding Plates



For all:

- ERIKA
- NUSSEK
- FORTUNA
- RONDO

## Divider Rounders

\* Call for correct part number

## Food Grade White Grease



16 Oz  
Cartridge

Safe to  
use on  
all food

Part # **9P1273**

## 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 # **9P147**



Oven and  
Proofer  
Door  
Gaskets

Give us a call  
with your model

## Bowl Cover



VMI Berto  
Lucks  
Sottoriva

Give us a call with  
your model number



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