



BAKERY EQUIPMENT CATALOG 2016



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.



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 L ve

Food Makers Bakery Equipment!

visit us at

www.fmebakery.com

Sales@fmebakery.com

DIRECTORY

We're here to help you..... 5 - 6

New Equipment

Sottoriva.....7 - 12

Picard.....13 - 14

LBC.....15 - 18

Re-Manufactured Equipment

Mixers & Ovens.....19 - 23

Bread Equipment.....24 - 27

Cake Equipment.....28 - 29

Cookie Equipment.....30

Slicing & Bagging Equipment.....31

Specialized Equipment.....32 - 35

Fabricated Products.....36

Fabrication.....37 - 40

Rolling Stock.....41 - 46

Mixer Accessories.....47

Parts.....48-49

Our Website.....50



See our current inventory online www.fmebakery.com

For more products and information visit our website:

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**

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

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



Service & Parts

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





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



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 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



NEW EQUIPMENT

Always
in
Stock



 **sottoriva**

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



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:

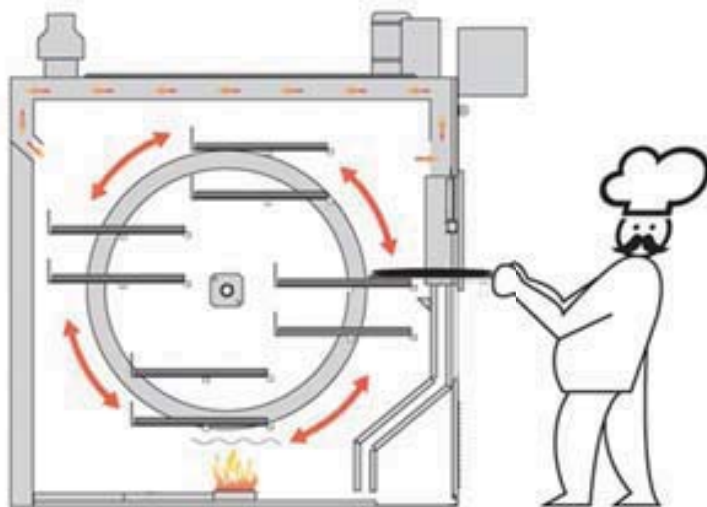
- ▶ 4 or 8 full steel or expanded metal revolving shelves (stone shelves optional)
- ▶ Gas or electrical burners
- ▶ Panoramic window
- ▶ Counter-balanced easy loading door
- ▶ Digital controls
- ▶ 2 front access doors to driving system, gas, and electrical components.
- ▶ 2 inside lights with a heat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

For more products and information visit our website:

www.fmebakery.com



Visit us online:
www.fmebakery.com



MT-Revolution Oven



NEW EQUIPMENT

Always
in
Stock

LBC

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.

For more products and information visit our website:

www.fmebakery.com



LBC

LANG BAKERY EQUIPMENT CO.

Rack Ovens

(Gas & Electric models available)



Double Rack Oven

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



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!



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!



HEAVY DUTY

Divider - Rounder

- ▶ 36 parts from $\frac{3}{4}$ 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

GO
GREEN



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 • 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



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**



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

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:

www.fmebakery.com



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 • 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

*Pictures are representative of our ever changing stock

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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



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

*Pictures are representative of our ever changing stock

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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



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 • 28

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



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



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

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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



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.

www.fmebakery.com

**1,000
Machines
in Stock**

SPECIALIZED EQUIPMENT



Egg Cracker



Hayon Pan Greaser



Moline Flour Dusters



Halde Food Processor



Hobart VCM



Halde Food Processor



Champion Pie Mixer



Comtec Pie Press



Kaiser Pie Press

*Pictures are representative of our ever changing 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

FABRICATION



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 information visit us online:
www.fmebakery.com



Visit our website
www.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



- 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



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

- ALL STAINLESS STEEL
- ALL WELDED CONSTRUCTION

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 • 40



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



(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

For more products and information visit our website:

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

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



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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

Can't find what you're looking for?

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



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

NO MORE  BROKEN WELDS!

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

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

**BUILT
TO
LAST!**

**WE MAKE CUSTOM RACKS
TO FIT YOUR NEEDS!**

For more products, and information visit our website:

www.fmebakery.com



CALL TODAY FOR YOUR PRICE

**ALUMINUM
PAN RACKS**

**STAINLESS STEEL
PAN RACKS**

Aluminum Side Load Pan Rack



APS-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

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

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MIXER ACCESSORIES



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



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



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



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



Bowl Dolly for 60,80,140 Qt. Bowls	8S3553
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Attachments above are replacement parts for Hobart Mixers

High Temperature Wheels

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

Caster Assembly
Part # **8P1277**

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

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

GRAPHITE LUBE FME # 9P1600

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 Changing 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 # **9P1417**

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



Check out our online catalog!

Thousands of parts in stock and ready to ship!



Authorized Distributor



*Pictures are representative of our inventory



Authorized Distributor



*Pictures are representative of our inventory



Authorized Distributor



*Pictures are representative of our inventory

We carry thousands of parts for different makes and models!



For more products and information visit our website:

www.fmebakery.com



Visit our online store to purchase all your bakery equipment parts and accessories!

The screenshot shows the FMEbakery.com website. At the top left is the logo. A search bar contains the text "Search product or part" and a "GO" button. Navigation links include HOME, ABOUT US, VIEW CART, MY ACCOUNT, and HELP. A "Welcome." message is displayed. A "Products" menu lists: New Equipment, Our Equipment Inventory, Parts, and Bread Pans. A banner for "Over 1000 Bakery Machines" is visible. A "Today's Super Deal!" section features a "Lucks Single Oven Rack 10 Pan Capacity 10 Slides End Loading" for \$264.00. A "Se Habla Español!" link is also present.

We have the largest parts inventory in the United States



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