

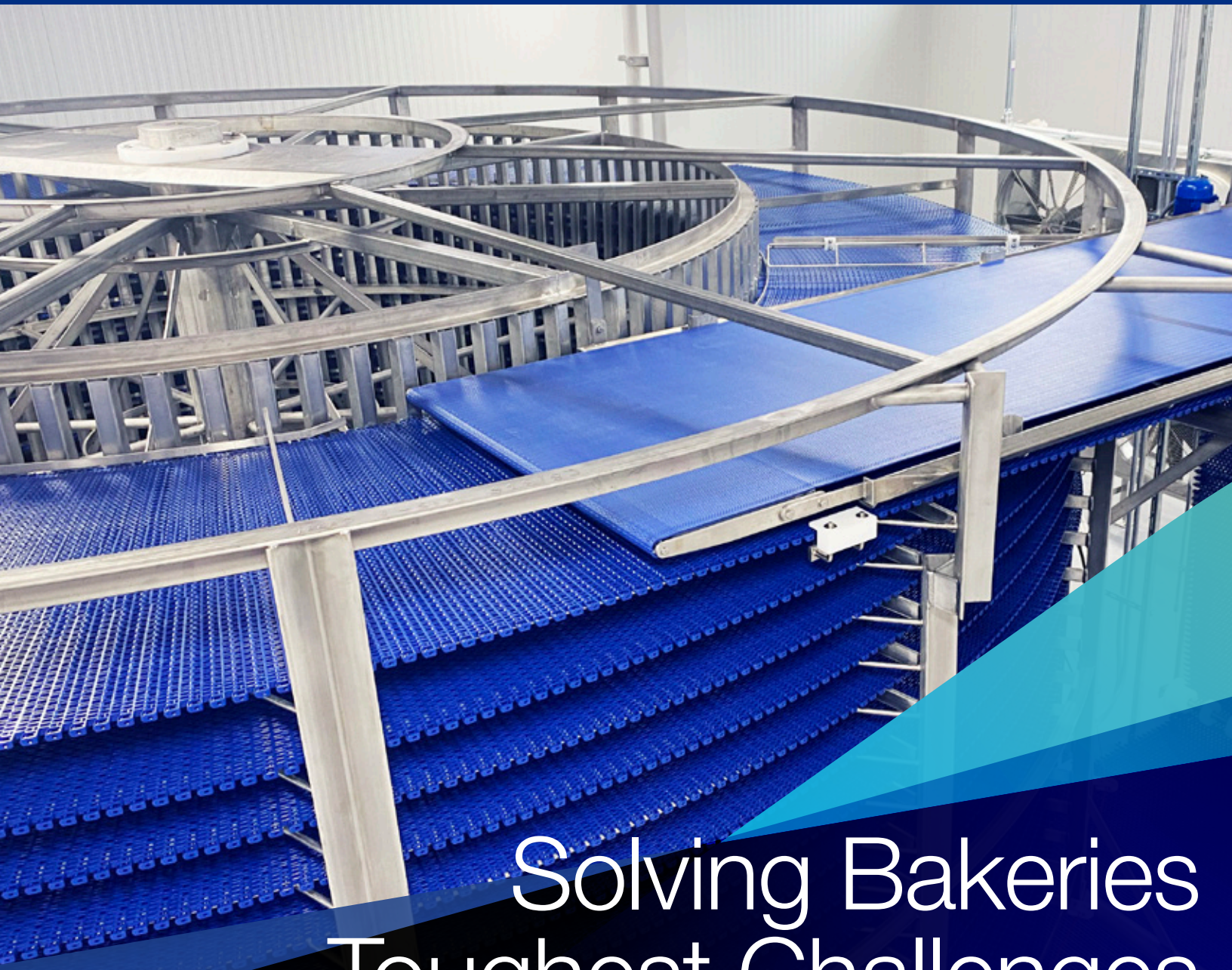
FPS FOOD
PROCESS
SOLUTIONS



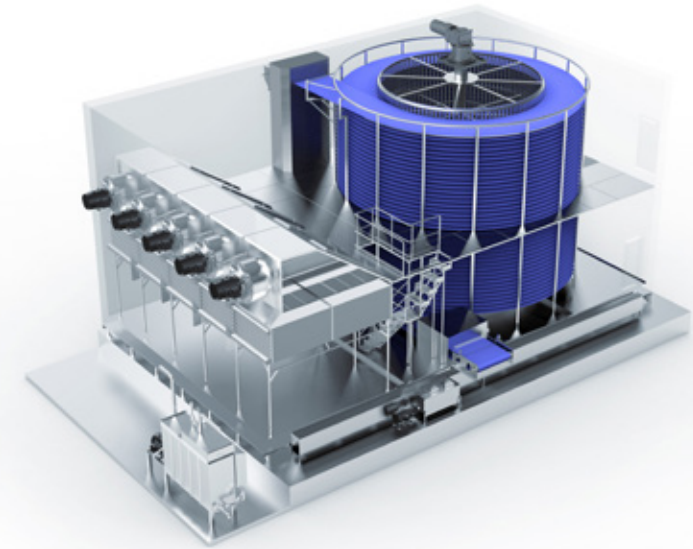
CMP

BAKERY

INDUSTRY SPOTLIGHT

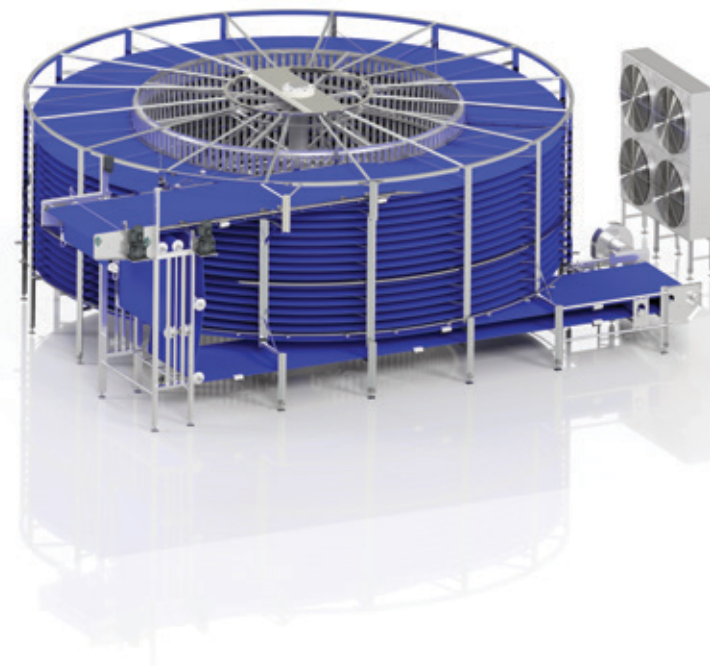


Solving Bakeries
Toughest Challenges



SPIRAL FREEZERS

- The world's most hygienic freezer
- Stainless steel welded enclosure
- IntelliSolutions Control Panel with remote monitoring
- Intralox DDS System eliminates overdrive
- SychroSD™ Defrost System
- Industry best Clean-in-Place (CIP) System



AMBIENT SPIRALS

- Direct food contact and fully washdown capable
- The ONLY OEM to offer up to 72" (1.8m) wide belting
- Exclusive belting turn ratios for smallest footprint possible
- Hyper focus on hygiene with ALL stainless steel construction
- FPS patented 100% stainless steel drive engagement bar
- Increased belt life and less downtime
- Intralox DDS System eliminates overdrive
- Maximum cooling time with minimal floorspace required



HYGIENIC CONVEYORS

- 65 years of industry-proven sanitary design for the food industry
- All belting styles including flat belting, ThermoDrive, plastic modular, and stainless steel wire
- Product handling for raw, baked, fried, frozen, and packaged products



TOTE HANDLING SOLUTIONS

- Wide range of lifters and dumpers for all bakery containers
- Dough troughs, bowl mixers, barrels, v-mag buggies, totes - expertise in feeding dough dividers, depositors, and mixers
- Pan, tray, and tote washers from semi-automatic to fully automatic



CLEAN-IN-PLACE (CIP) SOLUTIONS FOR BAKERY

- Control valves programmed for scheduled and timed zone cleaning
- Specialized spray nozzles and water reduction solutions designed for bakeries
- In-plant audit and application review to solve toughest cleaning challenges



INTRALOX ACTIVE INTEGRATED MOTION™ (AIM™) SOLUTIONS

- Official licensed Intralox partner
- Gentle product handling for delicate products, sorting, switching, and merging
- Fully washdown capable and easy to maintain

FPS FOOD
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CMP

End-to-End Solutions for the Baking Industry

Gone are the days of dusting, scraping, and spot cleaning bakery equipment. Times have changed. Informed bakers are elevating their standards, recognizing the importance of hygienic design, and choosing suppliers such as FPS focused on food safety, as their new key purchase drivers. Sanitation in the bakery industry is no longer a luxury, it is a necessity.

FPS + CMP sees competition as building “today’s bakery to yesterday’s standards”. FPS + CMP builds “today’s bakery to tomorrow’s standards”.

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