



**FOOD MACHINERY
ENGINEERING LTD**

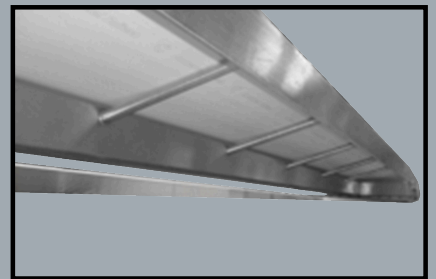
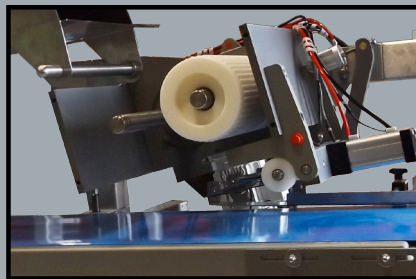
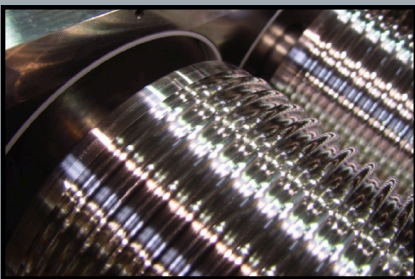
BETTER BY DESIGN

TOTAL CLEAN DESIGN

Cutting-edge baking technology is not developed overnight. Advancement and achievement in manufacturing requires experience, dedication to innovation and commitment to delivering the best possible solution to the customer. FME Total Clean design standards were developed out of our industry experience and dedication to quality.

1. Full access for sanitation
2. Tool-less disassembly
3. Quick opening
4. Straightforward, intuitive operation and maintenance
5. Easy inspection for quality control

FME works to provide every customer with the best solution for their manufacturing requirements. Our engineers develop and design machines that are held to our Total Clean standards while tailor-made to suit each bakery.



BUILT TO LAST FOREVER

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