

LC Bakery Equipment Services Ltd.

www.lcbakery.com



BULK HANDLING/STORAGE - 'SUPER SILO'™ SYSTEM

Our systems provide: Accurate Scaling and Precise Flow Control, in a Rigid Circular Tank design. State-of-the-Art Mechanical and Electronic components ensure safe operation for Efficient, Low Maintenance, Economical flour storage and distribution.



SPACE-SAVER RACK™

The LC Space-Saver Rack™ was designed to stand up to the harshest heavy duty commercial abuse! Made of 1/8" Extruded Aluminum, with Three patented C-shape cross members all welded solid for superior rigidity and strength. Save 45% floor space with the strongest 'nesting rack' built in America.



FINAL PROOFER

Our 'Drip-Free-Steam'™/ 'Sure-Flow-Circulation'™ design produces a totally 'drip-free' environment! Separate controls of: steam input, temperature and air/steam re-circulation for perfect product development.



COMMERCIAL REVOLVING TRAY OVEN

Our 'Refractory-Fire-Brick' design produces exceptionally 'even radiant baking' characteristics, essential in the production of high quality 'Artesian' bread and rolls. Ideal loading height, quick recovery time, superior fuel efficiency, with 'LC Self-Contained Steam'™ and 'Hearth-Baking-Stone', make it a top contender.

We will also Custom 'Design/Build' any of our equipment, to better serve your needs.

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