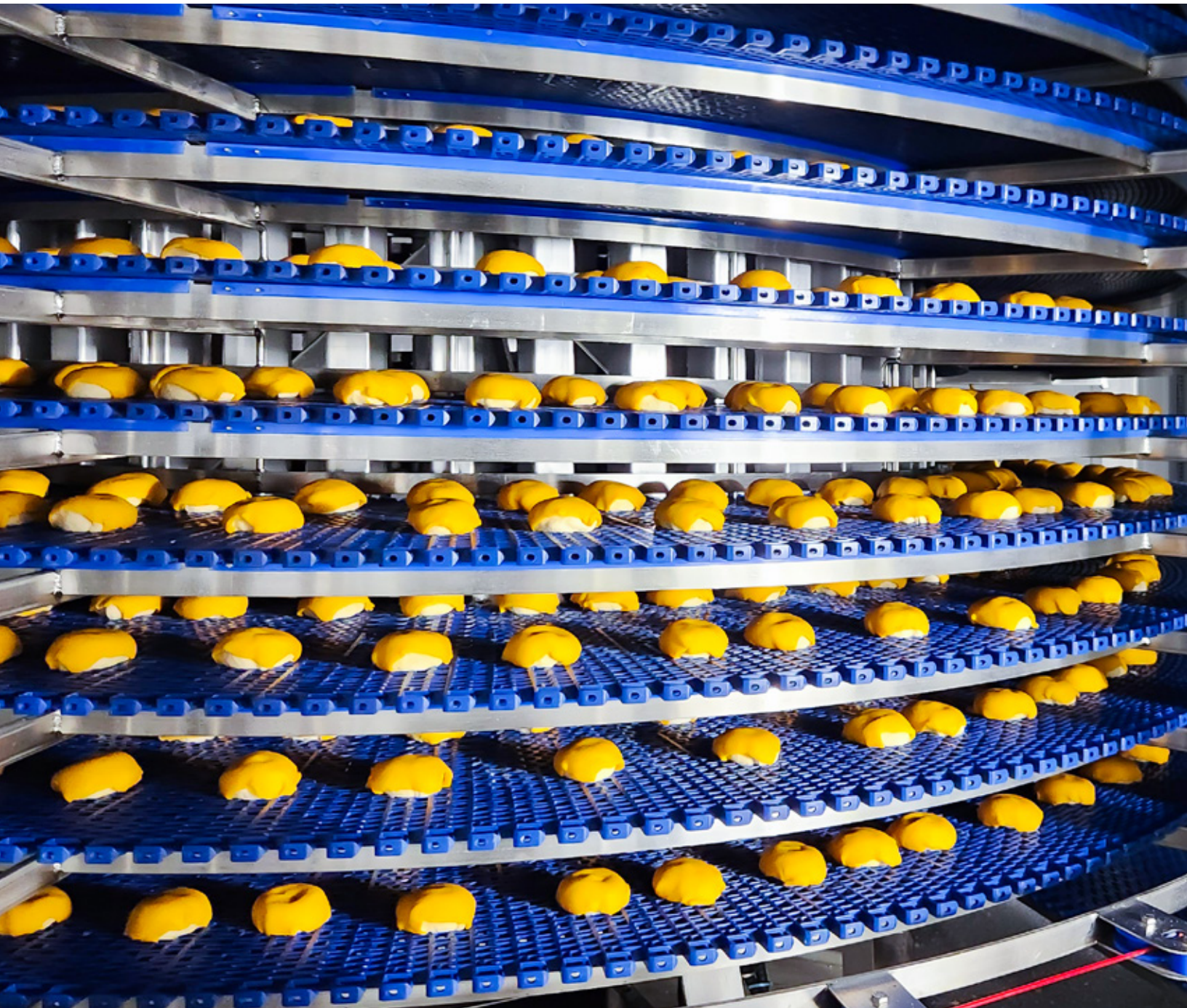






# Process Flow

## Product Handling

Innovative, hygienic product and material handling solutions – able to handle various consistencies from raw dough to sticky to fried bakery products.

## Packaging

From simple to complex, product is moved efficiently and hygienically to frozen grading and packaging solutions.



## Freezing & Chilling

Innovative freezing and chilling technologies for maximum performance, all at the highest hygienic standards. Efficient air flow, consistent temperature and CIP systems – our most stringent design fundamentals to meet food safety requirements.

## Ambient Cooling

For conveying and cooling bakery products in ambient conditions, maintains product alignment before freezing or packaging.

## Proofing

Fully welded stainless steel enclosure offers ultimate proofing conditions to maintain temperature and humidity with continuous air flow, all in a hygienically controlled environment.

## Frying

Robust, durable construction designed for optimal oil flow, our specially designed dough fryers ensure even oil temperature, resulting in perfect colour and texture with minimal oil absorption.



# Conveyance and Product Handling



## 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
- Belting options for excellent release in applications with sticky, wet, or enrobed 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

## Product Handling Innovation

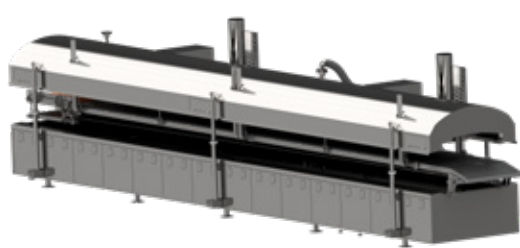
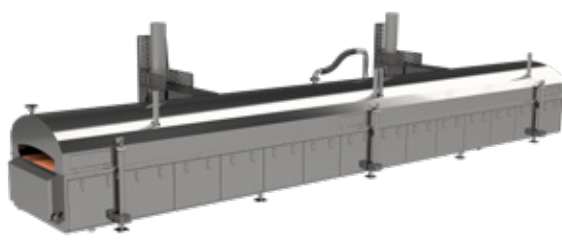
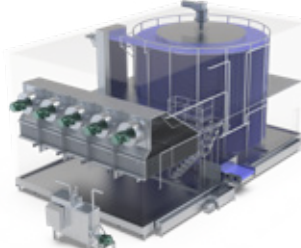
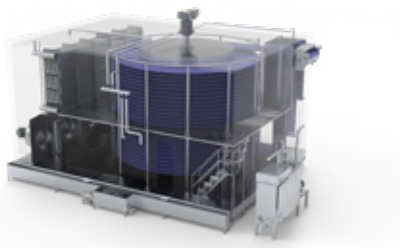
- Official licensed Intralox partner
- Gentle product handling for delicate products, sorting, switching, and merging
- Fully washdown capable and easy to maintain





# Proofers / Chillers / Freezers

# GEM VersaFry



## Proofers

- Fully welded stainless steel enclosure offers ultimate proofing conditions to maintain temperature and humidity with continuous air flow
- Hygienically controlled environment ensures food safe conditions
- Clean-in-Place (CIP) system eliminates bacterial harbourage points on surface areas

## Ambient Coolers/Retarders

- 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

## 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

## GEM VersaFry

- Robust, durable construction and materials for greater longevity
- Able to handle variety of delicate dough consistencies
- Custom designed for a wide range of throughput capacities
- Designed with Computational Fluid Dynamics (CFD) for optimal oil flow
- Low system oil volume ensures high quality oil with efficient removal and replacement to avoid degradation
- Specially designed fryer kettles eliminate dead spots and reduces fire hazards
- Hood lift screw jack mechanism for easy access and cleaning
- CIP system for effective and thorough cleaning
- Crumb removal ensures small particles are continuously removed from both cooking oil surface and bottom of fryer kettle
- Floating kettle design allows for thermal expansion while limiting stress points that can result in cracking
- Dual Heat Exchangers allows for even cooking temperatures throughout kettle
- Multiple heat source options including steam, thermal fluid, or natural gas



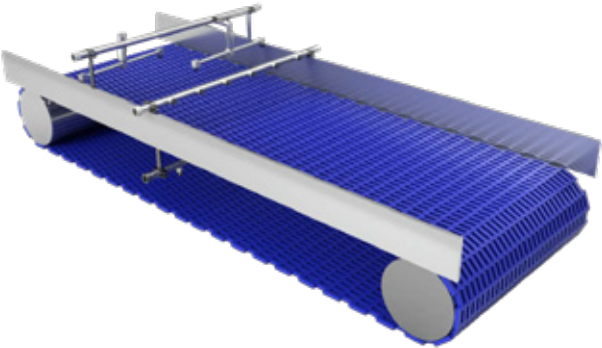


# We Know Baking

Gone are the days of dusting, scraping, and spot cleaning bakery equipment. Informed bakers are elevating their standards, exploring innovative solutions to help them master their craft –to enable faster production, control product processes, reduce downtime, and more importantly, continue to provide quality products.

**At FPS, we build today’s bakery to tomorrow’s standards.**

## Foaming System



### High Foam Degreasing

- Maximum surface contact with high dosing accuracy minimizes chemical consumption
- Provides consistent and repeatable cleaning, ensuring high risk areas are food safe

### Hygiene

- High system pressure reduces total water volume per cleaning
- Provides savings in facility infrastructure, energy use, water treatment and disposal costs

### Low Water Consumption

- Stringent sanitary practice reduces potential for allergens and microbes to remain on belt, eliminating cross contamination
- Easier, faster cleaning of freezer for reduced labour and increased production hours





## CORPORATE HEADQUARTERS

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