



Customer Price Guide

- 2021 -



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SCALING AND MEASURING

- WATER CHILLER (BE-CHIL)
- WATER METER (BE-WM-C)
- WATER METER HOT & COLD (BE-WM-HC)
- FLOUR SIFTER (BE-FS-10)



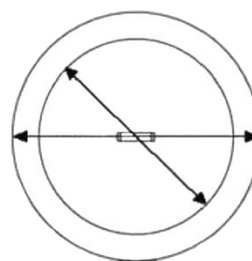
WATER CHILLER (BE-CHIL)

The BEcom water chiller delivers consistently chilled water with a small footprint. Used in conjunction with our water meter (not included), bakers can accurately deliver the needed amount of water at the temperature they choose. Heavy duty stainless steel construction makes the BEcom water chiller a reliable money and time saving water chilling solution.

Compressor Size: 0.5 Hp
Compressor Type: Hermetic

Water Connections:
20mm Water Input
25mm Cold Water
25mm Cleaning
25mm Overflow

Water Cooling Capacity:
21 Gal @ 34°F / Hour



MODEL	GALLONS	DIAMETER	HEIGHT	POWER
BE-CHIL-300LT	79	32"	69"	220V - 1Ph - 60Hz - 5.7 AMPS
BE-CHIL-600LT	159	37"	81"	220V - 1Ph - 60Hz - 5.7 AMPS
BE-CHIL-900LT	238	45"	81"	220V - 1Ph - 60Hz - 5.7 AMPS

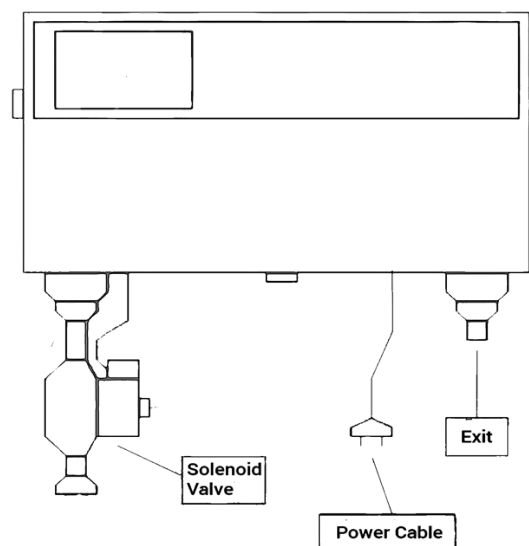


WATER METER (BE-WM-C)

BEcom's water meter allows you to put the specific amount of water you need to help you make perfect dough every time. Its digital control panel will let you measure from 0.1 to 99.9 liters and give an exact reading of water temperature. It will help you get the dough consistency you need for consistently uniform products.

FEATURES

- Easy to use
- Metric digital panel
- Volume measurement accuracy in terms of preset value
- $\pm 2\%$ with water flow rates from 2 l/min to 25 l/min
- Water temperature reading range from 32° F to 214° F (0° C to 99.5° C)



MODEL	MAX FLOW RATE	WATER PRESSURE	WATER FLOW RATE	WATER INLET	DIMENSIONS	WEIGHT	POWER
BE-WM-C	60 liters/min 16 gal/min	3.6 - 116 PSI	0.5 - 99.9 liters	1/2" NPT	11" x 12" x 4"	12 lbs	110V - 1Ph - 60Hz

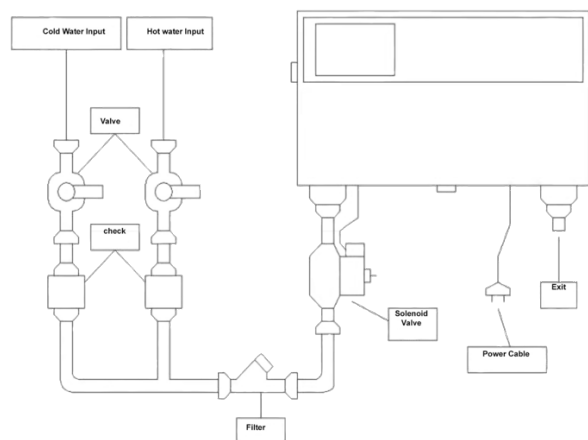


WATER METER HOT & COLD (BE-WM-HC)

BEcom's water meter allows you to put the specific amount of water, hot and cold, that you need to help you make perfect dough every time. Its digital control panel will let you measure from 0.1 to 99.9 liters and give an exact reading of water temperature. It will help you get the dough consistency you need for accurate and consistent finished products.

FEATURES

- Metric digital panel
- Scaling Accuracy: +/- 2% up to 25 Liters per minute



MODEL	MAX FLOW RATE	WATER PRESSURE	WATER FLOW RATE	WATER INLET	DIMENSIONS	WEIGHT	POWER
BE-WM-HC	60 liters/min 16 gal/min	3.6 - 116 PSI	0.5 - 99.9 liters	1/2" NPT	11" x 12" x 4"	12 lbs	110V - 1Ph - 60Hz

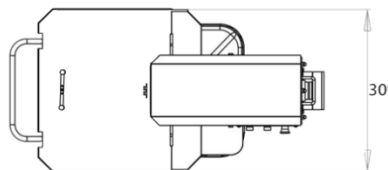
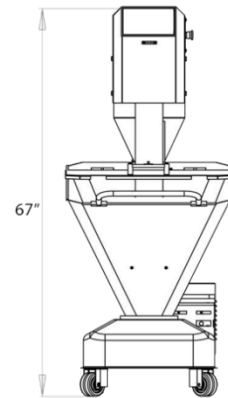
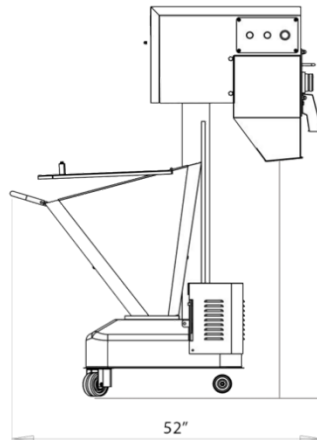


FLOUR SIFTER (BE-FS-10)

The Flour Sifter is one of the most underutilized pieces of equipment in the baking industry. The BEcom Sifter removes clumps and separates foreign particles from your flour for smooth and consistent texture. The sifting action aerates the flour, ensuring quality dough and/or batter. The BE-FS-10 is a mobile unit allowing it to be easily moved within your bakery. The in-feed hopper is conveniently located at ground level for safe and effortless loading of product. Flour passes through the specially designed sifting screens and out into your mixing bowl, ready for your next batch. This Sifter will be delivered with 3 different size screen filters for your various size products: fine is .0395 or 1680 microns, medium is .096 or 3360 microns, and large is .155 or 4760 microns.

FEATURES

- Stainless steel construction
- Sifts 4000lbs/hour
- Mobile for efficiency
- Ground level loading



MODEL	HEIGHT FROM FLOOR TO CHUTE OPENING	CAPACITY (LBS/HR)	DIMENSIONS	WEIGHT	POWER
BE-FS-10	37.75"	4000	30" x 52" x 67"	205 lbs	120V - 1Ph - 60Hz - 9 AMPS



MIXING AND KNEADING

- SPIRAL MIXER (BE-SFB)
- PLANETARY MIXER (BE-PM-60)
- REMOVABLE BOWL SPIRAL MIXER (BE-SRB-250)
- REMOVABLE BOWL (BE-EB-250)
- BOWL HOIST (BE-BL-250)
- DOUGH TRANSFER PLATFORM (BE-DTP-350)
- FORK MIXER (BE-FRKM)
- TILT OVER MIXER (BE-LSPM 250 TR)

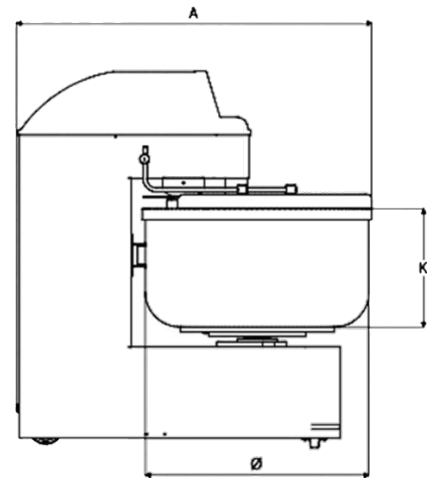
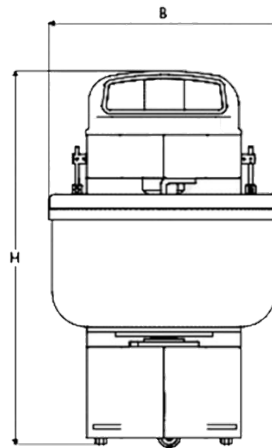


SPIRAL MIXER (BE-SFB)

BEcom's spiral mixer provides faster kneading times without over-heating your bread, bagel, or pizza dough. The BE-SFB series spiral mixer has front mounted control for easy and convenient use.

FEATURES

- 2-speed spiral and bowl drive
- Reversible bowl rotation
- Two timers with automatic changeover from low to high speed
- Stainless steel bowl, spiral arm, breaker bar and guard
- See-thru bowl guard with safety interlock prevents operation with guard open
- Belt driven arm and bowl for quiet operation and low maintenance
- Mounted on three casters for easy mobility and cleaning



MODEL	FLOUR CAPACITY	DOUGH CAPACITY	BOWL DIMENSIONS	MACHINE DIMENSIONS	WEIGHT	POWER	HP
BE-SFB 60	88 lbs	123 lbs	24" x 14"	24" x 42" x 45"	980 lbs	208V - 3Ph - 60Hz - 15.4 AMPS	3.75
BE-SFB 80	110 lbs	176 lbs	28" x 16"	29" x 49" x 53"	1102 lbs	208V - 3Ph - 60Hz - 19.4 AMPS	5 - 7.5
BE-SFB 130	176 lbs	287 lbs	32" x 17"	32" x 51" x 53"	1168 lbs	208V - 3Ph - 60Hz - 30.3 AMPS	5 - 7.5
BE-SFB 160	220 lbs	353 lbs	36" x 19"	36" x 58" x 53"	1852 lbs	208V - 3Ph - 60Hz - 47.3 AMPS	7.5 - 10
BE-SFB 250	331 lbs	551 lbs	40" x 20"	40" x 62" x 62"	1940 lbs	208V - 3Ph - 60Hz - 47.3 AMPS	10 - 15

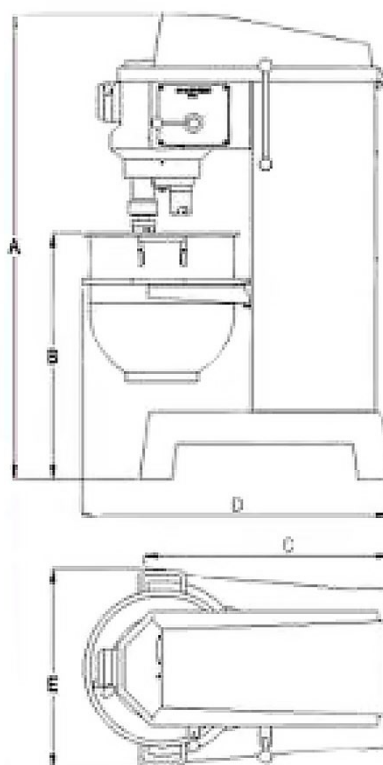


PLANETARY MIXER (BE-PM-60)

Planetary mixers were specifically designed for bakeries, pizzerias, hotels, and large kitchens. This versatile mixer can be used for mixing, beating, and kneading. Multiple speeds and interchangeable attachments make the BEcom 60-quart mixer ideal for any operation.

FEATURES

- 3 fixed speeds
- See through bowl guard with safety interlock
- Heavy duty stainless steel bowl
- Dual bowl locks
- Easy operating manual lift
- Front mounted controls



MODEL	BOWL VOLUME	DIMENSIONS	WEIGHT	POWER	HP
BE-PM-60	60 quart	25" x 36" x 54"	507 lbs	208V - 3Ph - 60Hz - 6 AMPS	3

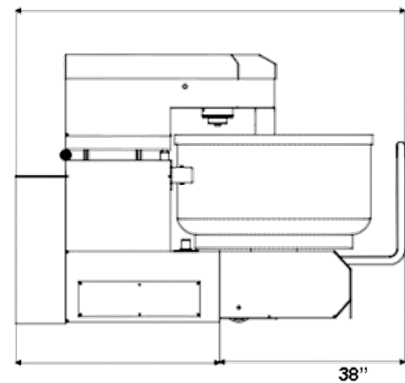
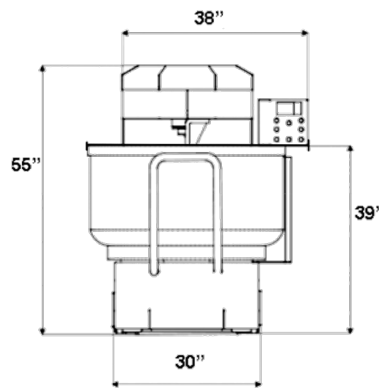


REMOVABLE BOWL SPIRAL MIXER (BE-SRB-250)

BEcom's removable bowl spiral mixer has been designed for industrial environments. Excellent kneading and practical operation have been merged through a 2 speed kneading system, powerful double speed motors, and a removable bowl system. The durable chassis assures many years of heavy duty mixing. A removable stainless steel bowl fastens to the machine's body with a tight locking system. The head of the mixer lifts automatically at the end of mixing and allows you to remove the bowl with ease. Compatible bowl hoist system is available as an option.

FEATURES

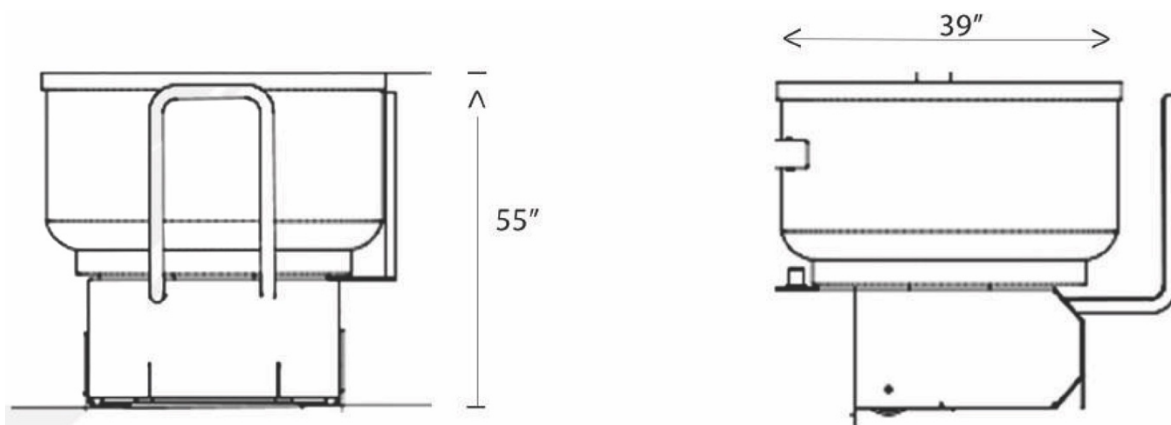
- 2-speed spiral and bowl drive
- Reversible bowl rotation
- Stainless steel bowl, spiral arm & breaker bar
- Two timers with automatic changeover from low to high speed
- Belt driven are and bowl for quiet operation and low maintenance
- See-thru bowl guard with safety interlock prevents operation with guard open



MODEL	FLOUR CAPACITY	DOUGH CAPACITY	BOWL DIMENSIONS	BOWL SPEED	SPIRAL SPEED	MACHINE DIMENSIONS	WEIGHT	POWER	HP
BE-SRB-250	331 lbs	551 lbs	39.375" I.D. x 40.375" O.D. x 19.5" Deep	16 RPM	96 - 180 RPM	45" x 86" x 55"	1940 lbs	208V - 3Ph - 60Hz - 60 AMPS	19



REMOVABLE BOWL (BE-EB-250)



MODEL	BOWL DIMENSIONS
BE-EB-250	39.375" I.D. x 40.375" O.D. x 19.5" Deep

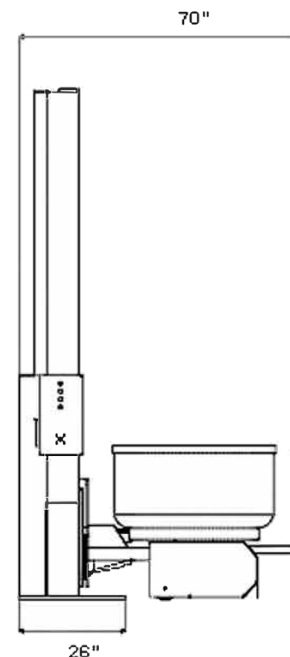
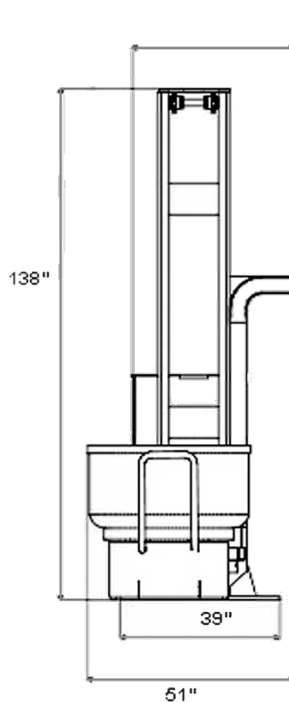


BOWL HOIST (BE-BL-250)

The BEcom bowl hoist with motor reducer provides maximum lifting force, with minimum effort, and without the disadvantages of a hydraulic system. It allows batch mixing and production to be at its highest efficiency, as well as safety, while feeding a variety of different dough processing lines.

FEATURES

- Adjustable height
- Maximum dump height 96"
- Electric powered
- Fixed to floor
- Stainless steel



MODEL	DUMP HEIGHT	CAPACITY	DIMENSIONS	WEIGHT	POWER
BE-BL-250	96"	220 - 551 lbs	39" x 73" x 138"	2072 lbs	208V - 3Ph - 60Hz - 3 AMPS

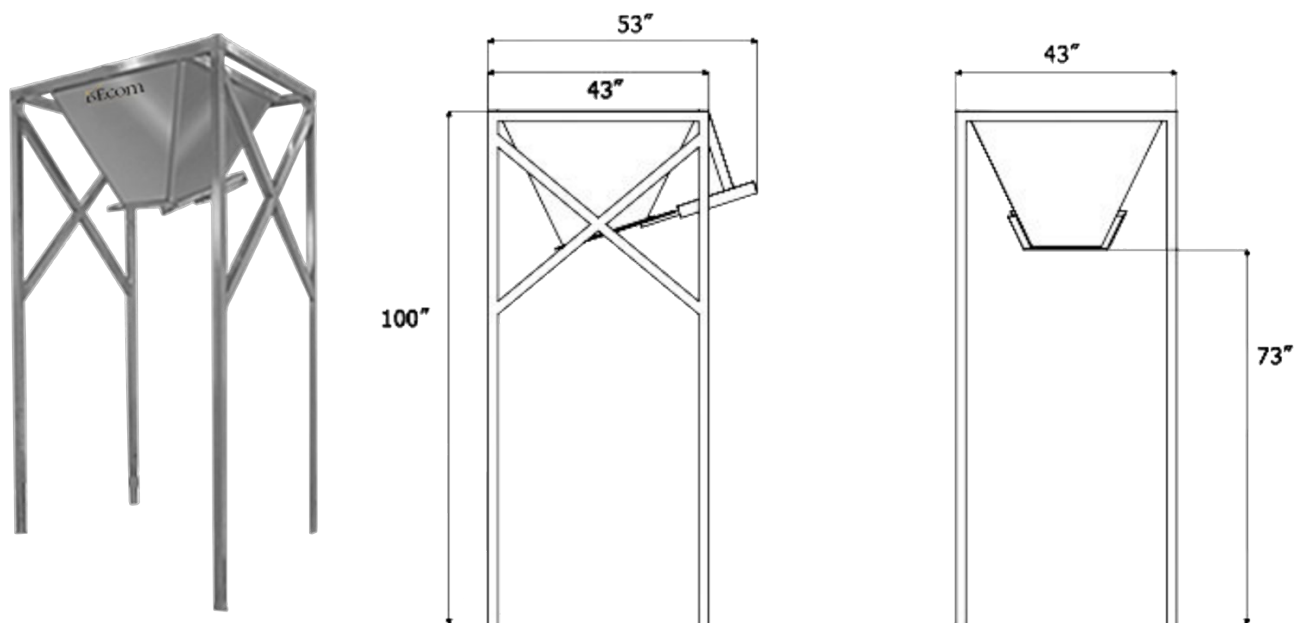


DOUGH TRANSFER PLATFORM (BE-DTP-350)

The loading platform is designed for industrial production lines to transfer dough from the mixer into the hopper of a divider. Our transfer platform ensures that dough is always readily available when the divider needs feeding. After discharging the dough, the removable bowl can be prepared for the next kneading process. Upon request the dough transfer platform can be produced to provide dough to more than one divider.

FEATURES

- Minimum capacity: 551 lbs per hour
- Maximum capacity: 772 lbs per hour
- Durable stainless steel construction



MODEL	CAPACITY	DIMENSIONS	WEIGHT	POWER
BE-DTP-350	551 - 772 lbs	53" x 43" x 100"	551 lbs	208V - 3Ph - 60Hz - 1.3 AMPS

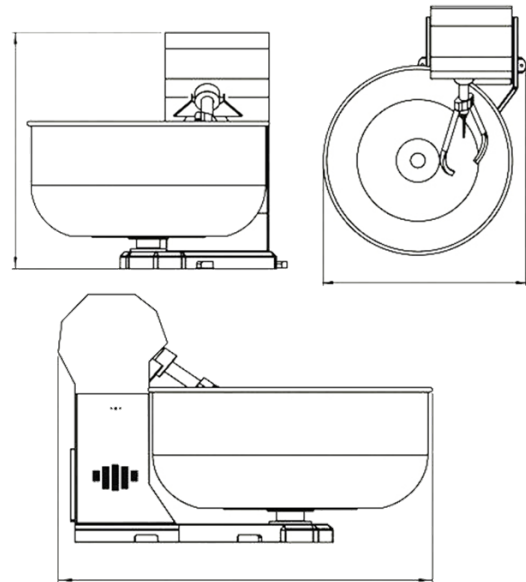


FORK MIXER (BE-FRKM)

The BEcom fork mixer is more of a traditional European style mixer. It is especially popular for pizza, bread and pasta doughs. The BEcom fork mixer operates with smooth movements that stimulate hand kneading. The gentle kneading keeps the dough from overheating. Our fork mixers are available in various sizes to fit your needs.

FEATURES

- Two fixed speeds & 3-pronged mixing arm
- See through bowl guard with safety interlock
- Stainless steel bowl & dough contact surfaces
- Free spinning bowl



MODEL	FLOUR CAPACITY	DOUGH CAPACITY	BOWL DIAMETER	MACHINE DIMENSIONS	WEIGHT	POWER	HP
BE-FRKM-60	52 lbs	88 lbs	24"	39" x 33" x 33"	401 lbs	208V - 3Ph - 60Hz - 2.8 AMPS	1.02
BE-FRKM-70	88 lbs	141 lbs	28"	44" x 37" x 35"	428 lbs	208V - 3Ph - 60Hz - 2.8 AMPS	1.49
BE-FRKM-75	110 lbs	176 lbs	30"	46" x 38" x 36"	461 lbs	208V - 3Ph - 60Hz - 3.9 AMPS	1.49
BE-FRKM-85	165 lbs	265 lbs	33"	51" x 43" x 40"	688 lbs	208V - 3Ph - 60Hz - 3.9 AMPS	2.04
BE-FRKM-90	220 lbs	353 lbs	35"	52" x 41" x 42"	699 lbs	208V - 3Ph - 60Hz - 5.7 AMPS	3
BE-FRKM-100	331 lbs	529 lbs	39"	58" x 46" x 48"	1027 lbs	208V - 3Ph - 60Hz - 7.8 AMPS	4.08
BE-FRKM-110	441 lbs	705 lbs	43"	63" x 48" x 47"	1058 lbs	208V - 3Ph - 60Hz - 10.5 AMPS	5.44
BE-FRKM-120	551 lbs	882 lbs	47"	67" x 51" x 49"	1213 lbs	208V - 3Ph - 60Hz - 14.5 AMPS	7.48
BE-FRKM-130	661 lbs	1058 lbs	51"	72" x 54" x 50"	1367 lbs	208V - 3Ph - 60Hz - 19.6 AMPS	10.2 - 15



TILT OVER MIXER (BE-LSPM 250 TR)

The BEcom Tilt Over Mixer combines a robust and durable mixer with a side tilt bowl lift to automate the transfer of mixed dough.

FEATURES

- Stainless Steel Bowl
- Plexi Glass Bowl Safety Guard
- 2 Speed
- 2ea 30 Minute Timers
- Stainless Steel Dough Hook and Breaker Bar
- Wired Remote Controller (Up, Down, Bowl Jog Left and Right)
- Mounted On A Heavy Duty Square Tubular Steel Frame



MODEL	DUMP HEIGHT	FLOUR CAPACITY	DOUGH CAPACITY	BOWL DIMENSIONS (DIA. x DEPTH)	MACHINE DIMENSIONS (D x W x H)	HEIGHT FULLY TILTED	POWER	HP
BE-LSPM 250 TR	73.25"	331 lbs	551 lbs	39.25" x 18.5"	39" x 73" x 138"	131"	208V - 3Ph - 60Hz - 47.3 AMPS	13.5



MAKEUP AND PROCESSING

- CROUTON SLICER (BE-BCS-200)
- VOLUMETRIC DIVIDER (BE-VDIV-2400)
- DOUBLE PISTON VOLUMETRIC DIVIDER (BE-VDIV-4800)
- CHAMBER DIVIDER (BE-CD-1600-M)
- CONICAL ROUNDER (BE-CONR-RB)
- INDUSTRIAL CONICAL ROUNDER (BE-CONR-IND)
- MULTI POCKET DIVIDER ROUNDER (BE-PDR SERIES)
- FLATTENING AND MOULDING MACHINE (BE-FM-3000)
- LONG MOULDER (BE-LM)
- INDUSTRIAL LONG MOULDER (BE-ILM)
- REVERSE MOULDER (BE-LMRVM-24)
- PANNING MACHINE (BE-PM-9000)
- DRY BREAD CRUMB MACHINE (BE-DBCM-40)
- DRY BREAD CRUMB MACHINE (BE-DBCM-80)

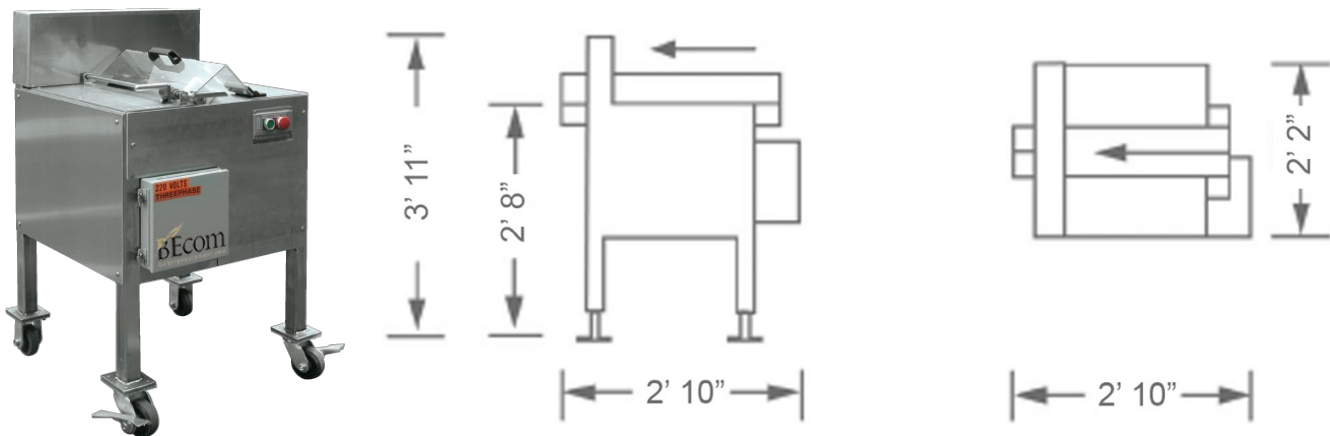


CROUTON SLICER (BE-BCS-200)

The BE-BCS-200 is a small bread slicer used to dice croutons and is priced for entry level or small production operations. Its capacity is up 500 pounds per hour depending on bread type and condition. Safety is a prime consideration so the blades stop each time the loaf is loaded as the safety guard opens. Once loaded with the safety guard closed the operator presses the start button to continue operation.

FEATURES

- Simple electromechanical design with quiet operation
- Painted steel frame with aluminum covers
- Requires only five square feet of floor space



MODEL	CAPACITY (LBS/HR)	MIN PRODUCT SIZE	MAX PRODUCT SIZE	BLADE LENGTH (PIN TO SLOT)	DIMENSIONS (D x W x H)	POWER	HP
BE-BCS-200	200 - 500	6" x 4.625" x 5.75"	16" x 5.75" x 5.75"	11.4375"	34" x 26" x 47"	115V - 1-3Ph - 50/60Hz	0.5

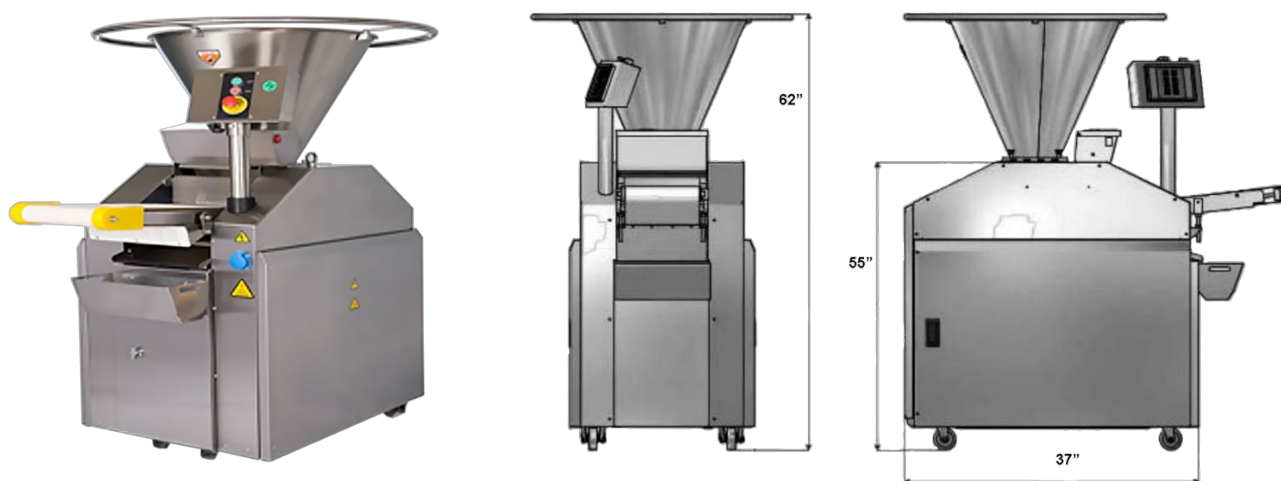


VOLUMETRIC DIVIDER (BE-VDIV-2400)

Dough is divided accurately with this machine through a newly designed dividing drum and piston system with minimal dough punishment, thus processing the most sensitive dough as if divided by hand. This dough divider is configurable to various weight ranges: 2-7 oz, 4-21 oz, or 9-35 oz. It divides a minimum of 20 and maximum of 40 pieces of dough per minute, and consumes 90% less oil than other machines of this type. Weight adjustment on the automatic dough divider is done by a mechanical adjustment or a touch screen PLC panel (option). The standard dough hopper capacity is 155 pounds.

FEATURES

- Chromium plated dough dividing drum
- Works with belt pulley drive system
- Closed circuit oiling system
- Independent flouring engine
- Piston and drum discharge automatically at the end of operation



MODEL	CAPACITY (QTY/HR)	WORKING RANGE (PISTON DIA/OZ)	DIMENSIONS	WEIGHT	POWER
BE-VDIV-2400-M	1200 - 2400	3" / 2-7 oz 4" / 4-21 oz 5" / 9-35 oz	55" x 37" x 62"	992 lbs	208V - 3Ph - 60Hz - 4 AMPS
BE-VDIV-2400-C (With PLC Control Screen)	1200 - 2400	3" / 2-7 oz 4" / 4-21 oz 5" / 9-35 oz	55" x 37" x 62"	992 lbs	208V - 3Ph - 60Hz - 4 AMPS

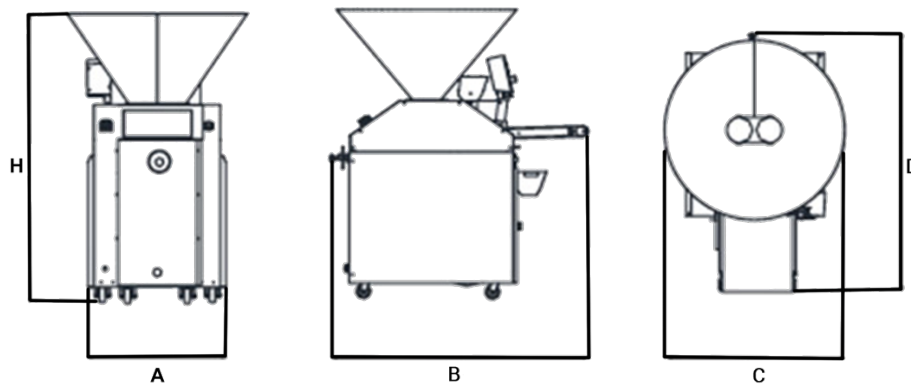


DOUBLE PISTON VOLUMETRIC DIVIDER (BE-VDIV-4800)

The BEcom volumetric divider accurately divides dough through a newly designed drum and piston system. This BE-VDIV-4800 capacity ranges from 40 to 80 pieces of dough per minute. Scaling is done by a mechanical adjustment or an optional PLC touch screen panel.

FEATURES

- Stainless steel body
- Chrome plates drum surface
- Standard hopper capacity 353lbs
- Power belt/pulley transmission system
- Piston automatically moves to the discharge position when the machine is shut off



MODEL	CAPACITY (QTY/HR)	WORKING RANGE (PISTON DIA/OZ)	DIMENSIONS (A x B x C x D x H)	WEIGHT	POWER
BE-VDIV-4800-M	2400 - 4800	3" / 2-9 oz 4" / 3.5-21 oz	30" x 56" x 39" x 56" x 58"	1543 lbs	208V - 3Ph - 60Hz - 5.7 AMPS
BE-VDIV-4800-A	2400 - 4800	3" / 2-9 oz 4" / 3.5-21 oz	30" x 56" x 39" x 56" x 58"	1543 lbs	208V - 3Ph - 60Hz - 5.7 AMPS



CHAMBER DIVIDER (BE-CD-1600-M)

BEcom's chamber divider is a gentle dough dividing machine for various types of dough including wheat, rye, mixed wheat, and more with an absorption rate up to 75% depending on the dough. The wide weight range, from 7 to 56 ounces, along with the adjustable conveyor position and continuous dividing speed, makes this machine ideal to add into any existing production process. The precise weight accuracy is achieved with high grade components, and ease of maintenance was taken into account with the modern design. The BEcom chamber divider has a capacity of 600 - 1,600 pieces per hour.

FEATURES

- 220 lb hopper with Teflon coating
- Automatic flour duster
- Electronic piece counter
- Speed varied by inverter
- Analog weight indication with position indicator
- Manufactured with high quality materials

OPTIONS

- 352 lb hopper with Teflon coating
- Conveyor belt lubrication



MODEL	CAPACITY (QTY/HR)	DIMENSIONS WITH HOOD	DIMENSIONS WITHOUT HOOD	WEIGHT	POWER
BE-CD-1600-M	600 - 1600	76.375" x 71"	76.375" x 56"	1808 lbs	208V - 3Ph - 60Hz - 18 AMPS

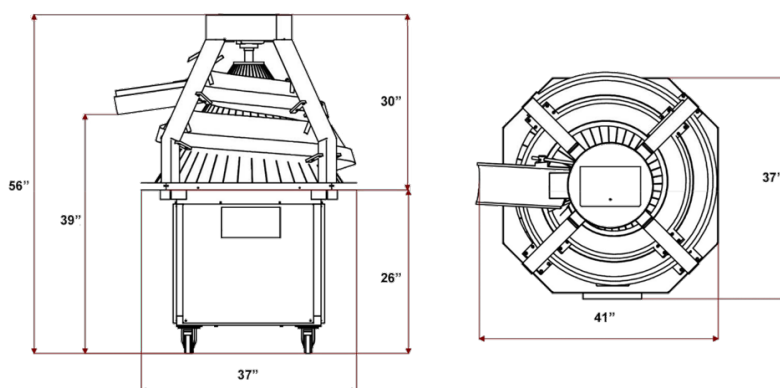


CONICAL ROUNDER (BE-CONR-RB)

This machine is designed with a rotating cone and adjustable spiral shaped tracks. The dough forms into a ball while moving from the bottom to top along the track. The rounder is also equipped with a newly designed mechanical flour duster which produces minimal noise. The standard rounding track is 11.5 feet with a weight range from 4-42 ounces. With alternate track configuration it is also possible to produce 2-7 ounces working capacity.

FEATURES

- Adjustable spiral channels
- Stainless steel outside lid
- Cold air blowing unit included
- Flour sprinkler
- Mounted 4 casters and easy to move

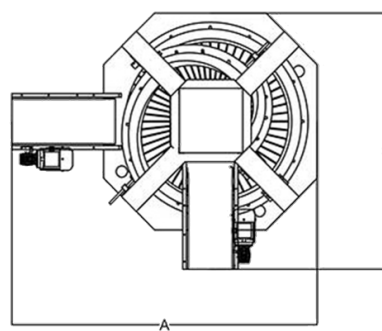
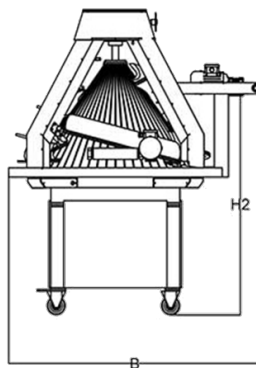
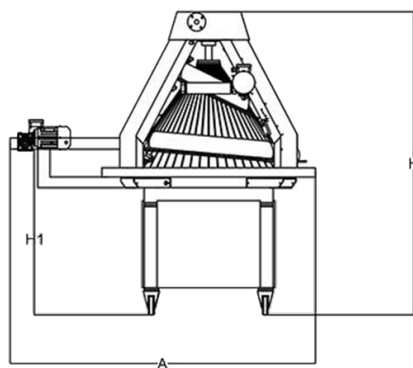


MODEL	CAPACITY (QTY/HR)	DOUGH WEIGHT	DIMENSIONS	WEIGHT	POWER
BE-CONR-RB	1000 - 2400	4 - 42 oz	41" x 37" x 56"	430 lbs	208V - 3Ph - 60Hz - 1.5 AMPS



INDUSTRIAL CONICAL ROUNDER (BE-CONR-IND)

This machine is designed with a rotating cone and adjustable spiral shaped tracks. The dough forms into a ball while moving from bottom to top along the track. The rounder is also equipped with a newly designed mechanical flour duster which produces minimal noise. The standard rounding track is 11.5 feet with a weight range from 3.5 - 85 ounces. An optional track makes it possible to produce between 2 - 7 ounces working weight range.



MODEL	CAPACITY (QTY/HR)	PROCESSING RANGE	ENTER/EXIT DIMENSIONS (H1 x H2)	MACHINE DIMENSIONS (A x B x H)	WEIGHT	POWER
BE-CONR-IND	1800 - 2400	3.5 - 85 oz	33" x 46"	52" x 65" x 64"	1411 lbs	208V - 3Ph - 60Hz - 15 AMPS

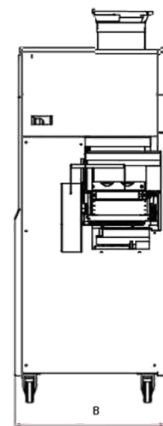
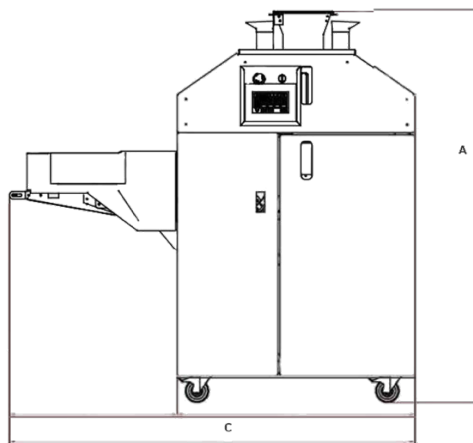


MULTI POCKET DIVIDER ROUNDER (BE-PDR SERIES)

This Becom divider rounder machine allows bakers to produce small dough products with handmade quality at high output and accuracy rates. The high tech dividing system is available in 2 or 4 pocket output. It is suitable for automatic production of round or unshaped rolls from a wide range of dough consistencies; from soft doughs like ciabatta, through medium dough for hamburger buns, to stiffer doughs for bagels. One operator can quickly divide and shape rolls between 1 to 4 ounces in size. A touch screen saves up to 60 programs and provides the operator complete control over the dividing, rounding, and moulding process. Specially designed star rollers are used to feed the dough from the hopper into the dividing and rounding chamber, minimizing pressure and preventing overworking.

FEATURES

- 2 row and 4 row options
- Automatic weight adjustment
- Mounted on casters for easy mobility
- Stainless steel components



MODEL	CAPACITY (QTY/HR)	PISTON DIAMETER	WORKING RANGE	DIMENSIONS (A x B x C)	WEIGHT	POWER
BE-2PDR-3000	2000 - 3000	2.5"	1 - 4 oz	71" x 25" x 66"	1830 lbs	208V - 3Ph - 60Hz - 4 AMPS
BE-4PDR-6000	3800 - 6000	2.5"	1 - 4 oz	71" x 32" x 66"	1830 lbs	208V - 3Ph - 60Hz - 4 AMPS

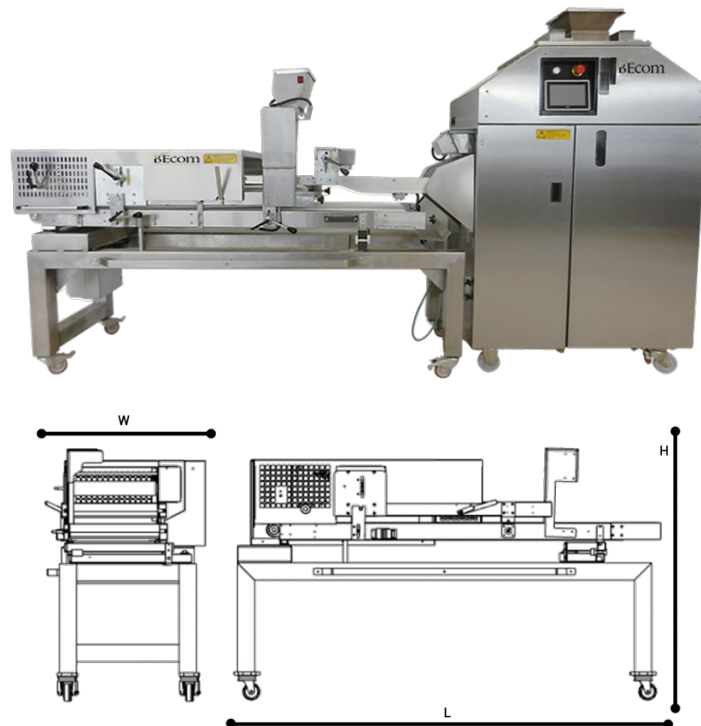


FLATTENING AND MOULDING MACHINE (BE-FM-3000)

When used with a BE-PDR Series divider rounder the BE-FM-3000 flattening and moulding machine expands the capability of roll forming to include flattened hamburger rolls, petit pain and elongated hotdog/finger rolls, making the two machines an all-around roll forming combination. The flattening and moulding machine moves the formed round rolls from the divider rounder on a conveyor through various rollers, systematically reducing the thickness until the target shape and size is achieved. The BE-FM-3000 is manually adjusted and the values for the rollers and belts are saved in the BE-PDR touch screen program for future reference. The offtake belt can be pulled out at an angle while in operation for easy traying-up, and then neatly folded away when not in use to save space.

FEATURES

- Up to 3,200 rolls per hour
- Stainless steel components
- Large access doors and lift up covers for easy access and cleaning



MODEL	PRODUCTION RATE (QTY/HR)	WEIGHT RANGE	DIMENSIONS (L x W x H)	POWER
BE-FM-3000	1900 - 3000	1 - 4 oz	76" x 29" x 46"	220V - 3Ph - 60Hz - 6 AMPS

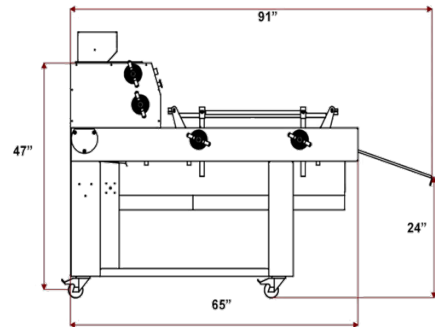
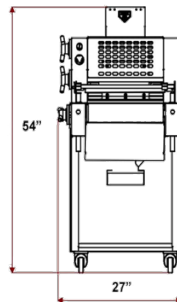


LONG MOULDER (BE-LM)

This machine is suitable for molding oblong dough shapes such as rolls and small baguettes. The machine has 4 rollers and an adjustable pressure board which can easily be removed for cleaning. Maximum molding length is 17 inches, and approximate maximum dough processing throughput is 2,400 pieces per hour. The BE-LM can be made for left or right operation, and can also be fitted with double pressure boards.

FEATURES

- Pressure board length: 37"
- Non-stick
- Adequate for food processing rollers
- Four roller system
- Dough centering flaps
- Easy to fold pressure board
- Adjustable distance for pressure board & roller

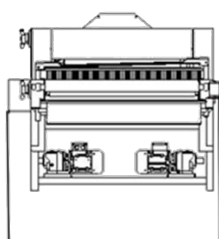


MODEL	MAX CAPACITY (QTY/HR)	MAX DOUGH LENGTH	PRESSURE PLATE LENGTH	DIMENSIONS	WEIGHT	POWER
BE-LM	2400	17"	37"	27" x 65" x 54"	518 lbs	208V - 3Ph - 60Hz - 1.5 AMPS

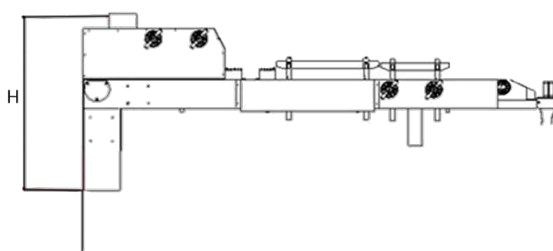


INDUSTRIAL LONG MOULDER (BE-ILM)

BEcom's industrial long moulder machine is manufactured for large scale continuous production. According to the dough weight and the product type, the industrial long moulder is able to make more than one dough shape and the pressure board height can be adjusted by an automated system when the machine is integrated with other pieces of equipment from the BEcom industrial dough processing line. Options include a double pressure board, dough guide on band, dough guide at the entrance of machine, flour dusting system, triple shape moulder on pressure board, and a dough panning system at the machine's exit.



A



B

MODEL	CAPACITY (QTY/HR)	CONVEYOR WIDTH	PRESSURE PLATE DIMENSIONS	MACHINE DIMENSIONS (A x B x H)	WEIGHT	POWER
BE-ILM	2400 - 4800	33"	35" x 48"	48" X 112" X 54"	1091 lbs	208V - 3Ph - 60Hz - 3.9 AMPS

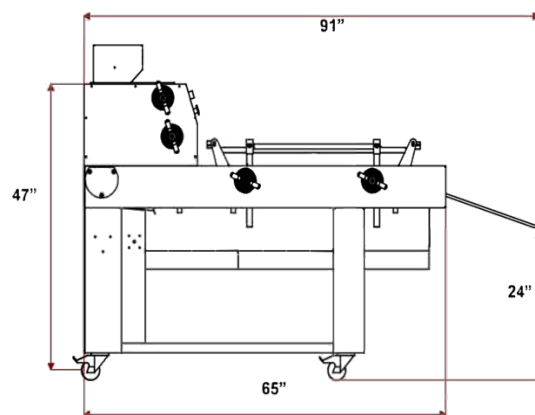
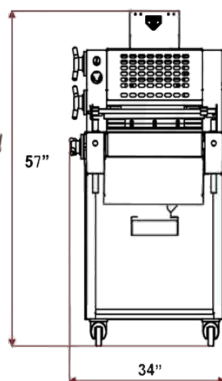


REVERSE MOULDER (BE-LMRVM-24)

The BE-LMRVM-24 is suitable for molding oblong dough shapes such as rolls and small baguettes. The unit has 4 rollers and an adjustable pressure board which can easily be removed for cleaning. The maximum molding length is 24 inches and the approximate maximum dough processing throughput is 2800 pieces per hour. The BE-LMRVM-24 takes advantage of an upper conveyor that moves in the reverse direction, thus giving the dough a longer moulding surface area.

FEATURES

- Stainless steel construction
- 2 sheeting heads
- A 24 inch wide belt with a reverse conveyor above

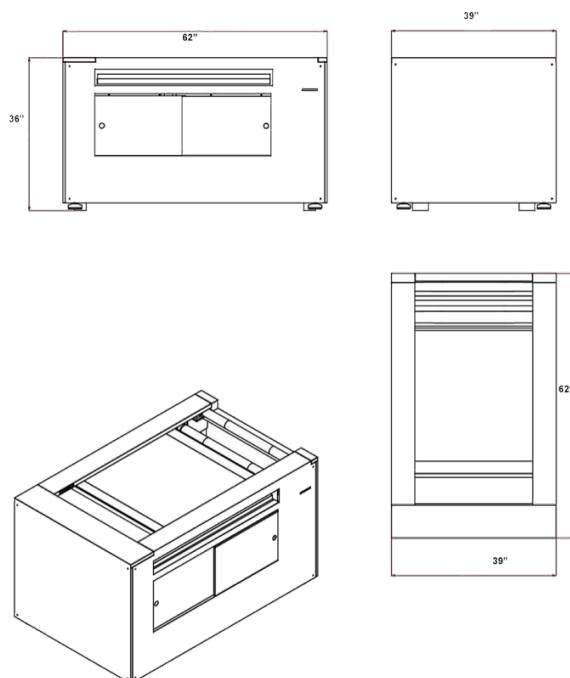


MODEL	CAPACITY (QTY/HR)	DOUGH WEIGHT	CONVEYOR WIDTH	MAX DOUGH LENGTH	PRESSURE PLATE LENGTH	DIMENSIONS (D x W x H)	WEIGHT	POWER
BE-LMRVM-24	2800	3 - 42 oz	24"	24"	37"	91" X 34" X 57"	959 lbs	208V - 3Ph - 60Hz - 10 AMPS



PANNING MACHINE (BE-PM-9000)

The Panning Machine makes loading baking pans a snap. It uses an electronic sensor system to cor-rectly distribute moulded dough pieces of most shapes and sizes onto your trays. Empty trays can be stored in the base of the unit.

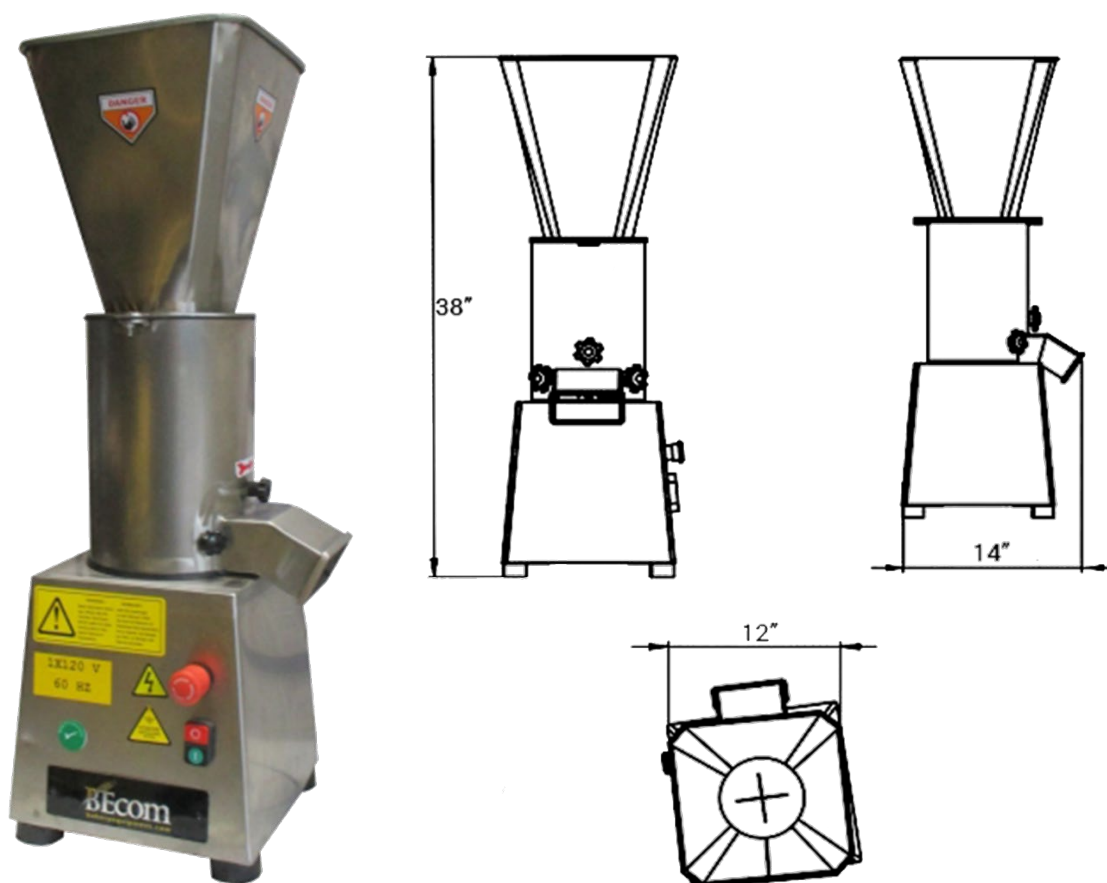


MODEL	CAPACITY (PANS/HR)	DIMENSIONS	WEIGHT	POWER
BE-PM-9000	Up To 9000	37" x 61" x 41"	551 lbs	220V - 3Ph - 60Hz - 1.4 AMP



DRY BREAD CRUMB MACHINE (BE-DBCM-40)

The BEcom bread crumb machine is designed to save your company valuable labor and product by creating the perfect bread crumb. Adding a bread crumb machine to your bakery will utilize any product that is past its prime and unsuitable for purchase. This machine comes standard with 3 adjustable steel blades, allowing you to choose the desired thickness for your product.

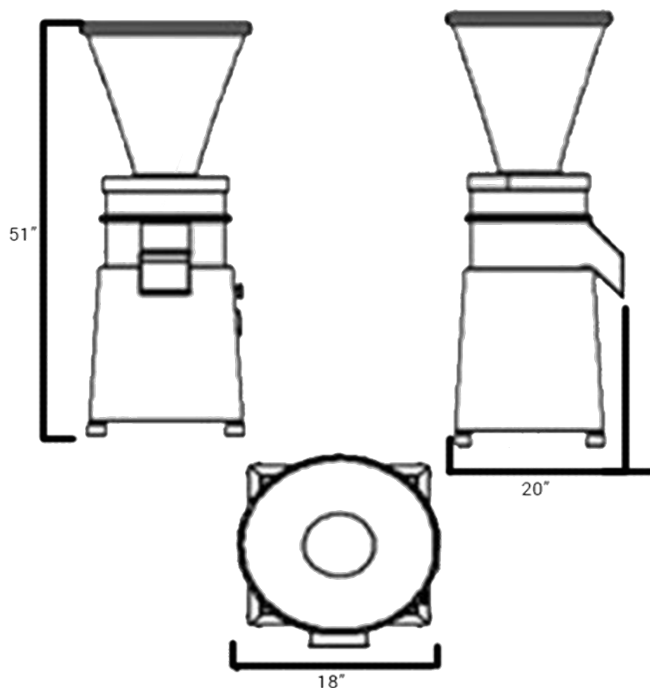


MODEL	CAPACITY (LBS/HR)	DIMENSIONS	WEIGHT	POWER
BE-DBCM-40	90	14" x 12" x 38"	75 lbs	120V - 1Ph - 60Hz - 12.5 AMPS



DRY BREAD CRUMB MACHINE (BE-DBCM-80)

The BEcom bread crumb machine is designed to save your company valuable labor and product by creating the perfect bread crumb. Adding a bread crumb machine to your bakery will utilize any product that is past its prime and unsuitable for purchase. This machine comes standard with 3 adjustable steel blades, allowing you to choose the desired thickness for your product.



MODEL	CAPACITY (LBS/HR)	DIMENSIONS	WEIGHT	POWER
BE-DBCM-80	180	20" x 18" x 51"	243 lbs	220V - 1Ph - 60Hz - 25 AMPS



PROOFING AND RETARDING

- INTERMEDIATE PROOFER (BE-IP SERIES)
- INTERMEDIATE PROOFER (BE-IP 640)
- PROOFER HUMIDIFER (BE-PH-STD)

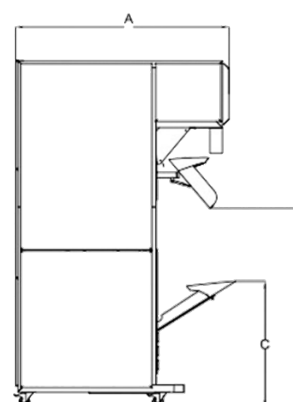
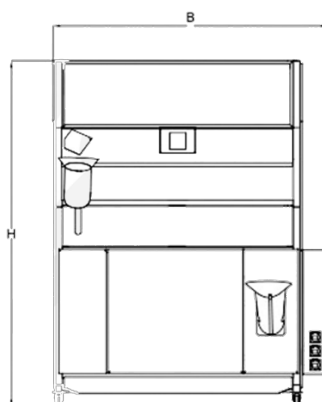


INTERMEDIATE PROOFER (BE-IP SERIES)

This traveling tray proofer is designed to give dough pieces a rest, or intermediate proof, between dividing and final moulding, in an automated fashion. It can be operated in manual or automatic mode, according to the dough quantity being fed by the divider (not included). It uses automatic sensors to synchronize with your divider and keep track of the pieces. Digital display, UV lights and a temperature gauge are all available as options. The intermediate proofer can be ordered with right or left side exit. All models use easily removable and sanitary plastic pockets.

FEATURES

- Easy to clean plastic pockets
- Standard drive by a gear motor and chain
- Dough is counted by sensor
- Provided with sockets for divider, rounder, and moulder
- Flour drawer included underneath machine



MODEL	POCKET QUANTITY	ENTER/EXIT DIMENSIONS (C x D)	PROOFING TIME (MIN.SEC)	DIMENSIONS (A x B x H)	WEIGHT	POWER
BE-IP-88	88	32" / 37" x 61"	2 - 4 Min	42" x 48" x 98"	882 lbs	208V - 3Ph - 60Hz - 5 AMPS
BE-IP-152	152	32" / 37" x 49"	3.3 - 7.2 Min	42" x 78" x 83"	992 lbs	208V - 3Ph - 60Hz - 5 AMPS
BE-IP-176	176	32" / 37" x 61"	4.2 - 8.4 Min	42" x 78" x 98"	1213 lbs	208V - 3Ph - 60Hz - 5 AMPS
BE-IP-240	240	32" / 37" x 49"	6 - 12 Min	61" x 78" x 83"	1102 lbs	208V - 3Ph - 60Hz - 5 AMPS
BE-IP-328	328	32" / 37" x 61"	8 - 16 Min	61" x 78" x 98"	1542 lbs	208V - 3Ph - 60Hz - 5 AMPS



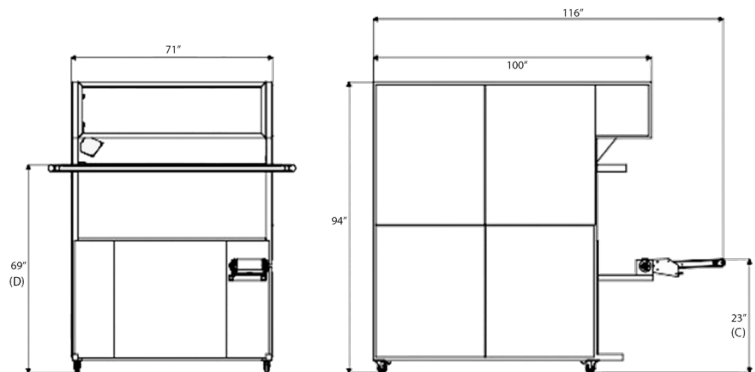
INTERMEDIATE PROOFER (BE-IP-640)

This traveling tray proofer is designed to give dough pieces a rest, or intermediate proof, between dividing and final moulding, in an automated fashion. It can be operated in manual or automatic mode, according to the dough quantity being fed by the divider (not included). It uses automatic sensors to synchronize with your divider and keep track of the pieces. Digital display, UV lights and a temperature gauge are all available as options. The intermediate proofer can be ordered with right or left side exit. All models use easily removable and sanitary plastic pockets. The pocket range is from 2oz - 40oz.

** Please note that the 640 pocket intermediate proofer's entrance is located in the back side and dough pieces fall down to the moulder from the front side, making the 640 faster than other models.*

FEATURES

- Easy to clean plastic pockets
- Standard drive by a gear motor and chain
- Provided with sockets for divider, rounder, and moulder
- Dough is counted by sensor
- Flour drawer included underneath machine



MODEL	POCKET QUANTITY	ENTER/EXIT DIMENSIONS (C x D)	PROOFING TIME (MIN.SEC)	DIMENSIONS (A x B x H)	WEIGHT	POWER
BE-IP-640	640	23" x 69"	5-15 Min	116" x 71" x 94"	1984 lbs	208V - 3Ph - 60Hz - 2.4 AMPS

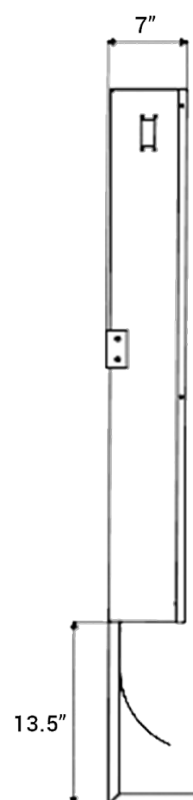
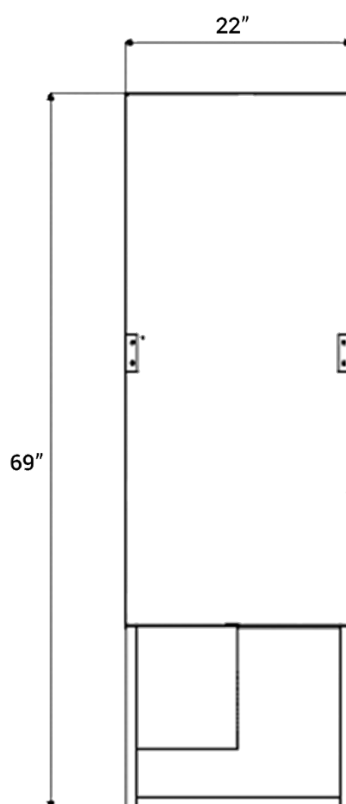


PROOFER HUMIDIFIER (BE-PH-STD)

The BEcom humidifier unit ensures optimum humidity and temperature for quality dough fermentation. This unit has a special steam generator, with automatic control. The fan which is located on top of the device is blown toward the proof box, delivering consistent heat and humidity.

FEATURES

- BEcom air wash system
- Electric heated
- Humidity: 60% - 90%
- 60°F - 136°F



MODEL	AREA	DIMENSIONS	WEIGHT	POWER
BE-PH-STD	352 cubic feet	22" x 7" x 69"	110 lbs	208V - 3Ph - 60Hz - 17 AMPS



DECK OVENS

- INDUSTRIAL STEAM TUBE DECK OVEN (BE-ISTDO)
- MINI STEAM TUBE DECK OVEN (BE-MSTO)
- STEAM TUBE OVEN (BE-STO)

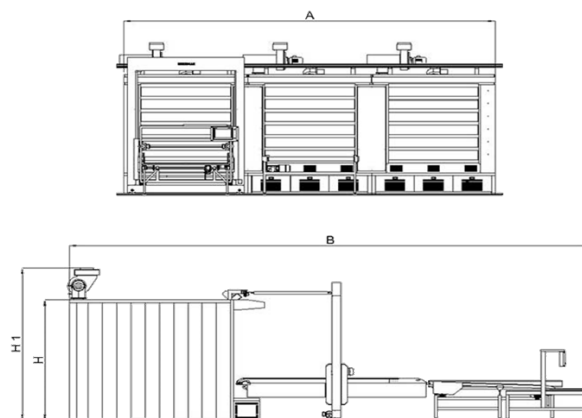


INDUSTRIAL STEAM TUBE DECK OVEN (BE-ISTDO)

BEcoms Industrial Steam Tube Deck Oven is produced with six decks that are heated by a steam tube based system. Because the tubes wrap around each deck, heat is dispensed evenly throughout the oven. Each deck can be loaded or unloaded easily via the elaborate and highly efficient loading system. Baked products are transferred via belt to the next station for cooling and packaging. The control panel boasts a system memory of 250 options, and production can be monitored via your iOS or Android equipped device.

FEATURES

- With automatic loading unit
- Without burner
- Heat resistive stone soles
- Specially designed heat circulation system
- Stainless steel covers



MODEL	BAKING AREA (SQ. FT.)	DECK QUANTITY	MAX HEAT	HEATING POWER (BTUs)	INTERNAL DIMENSIONS (A x B x H)	MACHINE DIMENSIONS (A x B x H x H1)	WEIGHT
BE-ISTDO-625-E1	269	6	572°F	714,605	91" x 70" x 8"	453" x 106" x 116" x 150"	44,092 lbs
BE-ISTDO-625-E2	538	6	572°F	1,429,210	91" x 70" x 8"	453" x 117" x 116" x 150"	77,162 lbs
BE-ISTDO-625-E3	807	6	572°F	2,143,815	91" x 70" x 8"	453" x 319" x 116" x 150"	110,231 lbs

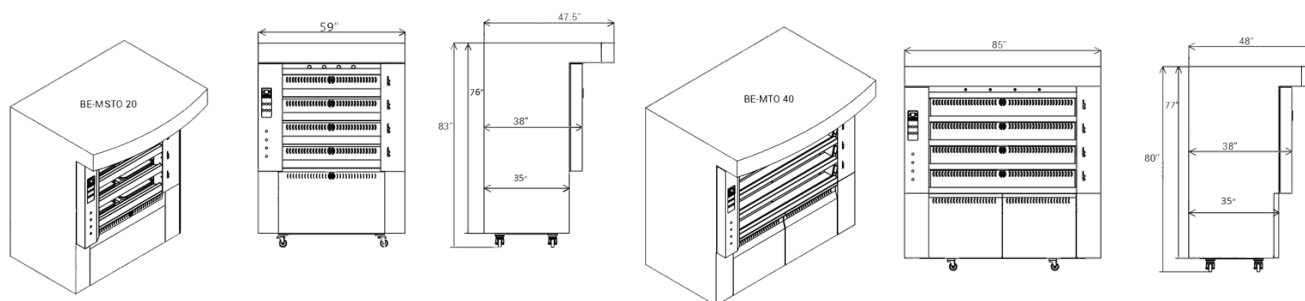


MINI STEAM TUBE DECK OVEN (BE-MSTO)

This oven is perfect for all types of products including breads, rolls, pies, pastries, pizza, and more. The oven comes with its own steam generating system which can work independently in each oven deck. The oven can be supplied for use with natural gas or propane (LPG) gas. In either case, the consumption of gas is minimal and the baking results are stunning. As standard both models are equipped with a stainless steel stand on wheels for easy maneuverability and placement.

FEATURES

- Small enough to fit through a 36" door, smallest footprint in the industry
- Oven comes fully assembled. No expensive on-site assembly required (factory supervised start-up recommended)
- High efficiency burners and other components are front mounted, for easy access in tight spaces for secure "0" clearance
- Genuine vapor tube technology for brick oven quality artisan baking
- Save 50% on energy with new gas vapor tube technology
- All stainless steel construction with vapor hood included
- Individual, self-contained high capacity steam system
- Halogen lamps on each deck
- Full glass doors for easy viewing
- One year parts/ 90 day labor warranty



MODEL	PAN QUANTITY	PAN SIZE	HEATING POWER (BTUs)	DECK DIMENSIONS	SQ. FT.	DIMENSIONS W/OUT HOOD & STACK	DIMENSIONS WITH HOOD & STACK	WEIGHT	POWER
BE-MSTO-20	8	18" x 26"	95,000	27" x 40" x 6"	25	42" x 57.25" x 80.75"	58" x 57.25" x 90"	2800 lbs	120V - 1Ph - 60Hz - 20 AMPS
BE-MSTO-40	12	18" x 26"	135,000	47" x 59" x 6"	43	42" x 85" x 80.75"	58" x 85" x 90"	3000 lbs	120V - 1Ph - 60Hz - 20 AMPS

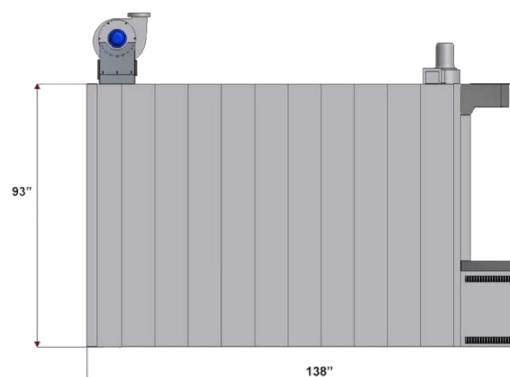


STEAM TUBE OVENS (BE-STO)

Designed with artisan bakers in mind, the main feature of this oven is its heating system. Heat is spread throughout the decks by circulation of water vapor inside parallel tubes surrounding each deck. The advantage of this system is providing equal heating on all points of the baking surface, as well as an abundant steam source. The heat exchanger and fire chamber are made of fire proof bricks. Bakers can obtain the same great quality products time after time thanks to the thick layer of heat fiber insulation, which helps to maintain consistent temperature, conserve energy, and results in quick heat recovery after loading/unloading. The control system has two options, manual control or touch screen panel.

FEATURES

- Heat resistant stone soles
- Specially designed heat circulation
- Separate steam device for each deck
- Stainless steel
- Manual control panel



MODEL	BAKING AREA (SQ. FT.)	MAX HEAT	PALLET (H x W)	DIMENSIONS (L x W x H1 x H2)	WEIGHT	POWER
BE-STO-100	108	572°F	94" x 23"	138" 83" x 93" x 102"	13,228 lbs	220V - 3Ph - 60Hz - 25 AMPS
BE-STO-150	162	572°F	94" x 23"	138" 83" x 93" x 102"	19,842 lbs	220V - 3Ph - 60Hz - 25 AMPS
BE-STO-180	194	572°F	110" x 23"	154" 83" x 93" x 102"	24,251 lbs	220V - 3Ph - 60Hz - 25 AMPS



COMPLETE BREAD LINES

The BEcom Complete Bread Lines consists of:

- Volumetric Divider (BE-VDIV-2400)
- Conical Rounder (BE-CONR-RB)
- Intermediate Proofer (BE-IP SERIES)
- Long Moulder (BE-LM)



MODEL	POCKET QUANTITY
COMPLETE BREAD LINE - 88 POCKET	88
COMPLETE BREAD LINE - 152 POCKET	152
COMPLETE BREAD LINE - 176 POCKET	176
COMPLETE BREAD LINE - 240 POCKET	240
COMPLETE BREAD LINE - 328 POCKET	328
COMPLETE BREAD LINE - 640 POCKET	640



COMPLETE BREAD LINE COMPONENTS

- Volumetric Divider (BE-VDIV-2400)
- Conical Rounder (BE-CONR-RB)
- Intermediate Proofer (BE-IP SERIES)
- Long Moulder (BE-LM)

MODEL	CAPACITY (QTY/HR)	WORKING RANGE (PISTON DIA/OZ)	DIMENSIONS	WEIGHT	POWER
BE-VDIV-2400-M	1200 - 2400	3" / 2-7 oz 4" / 4-21 oz 5" / 9-35 oz	55" x 37" x 62"	992 lbs	208V - 3Ph - 60Hz - 4 AMPS
BE-VDIV-2400-C (With PLC Control Screen)	1200 - 2400	3" / 2-7 oz 4" / 4-21 oz 5" / 9-35 oz	55" x 37" x 62"	992 lbs	208V - 3Ph - 60Hz - 4 AMPS

MODEL	CAPACITY (QTY/HR)	DOUGH WEIGHT	DIMENSIONS	WEIGHT	POWER
BE-CONR-RB	1000 - 2400	4 - 42 oz	41" x 37" x 56"	430 lbs	208V - 3Ph - 60Hz - 1.5 AMPS

MODEL	POCKET QUANTITY	ENTER/EXIT DIMENSIONS (C x D)	PROOFING TIME (MIN.SEC)	DIMENSIONS (A x B x H)	WEIGHT	POWER
BE-IP-88	88	32" / 37" x 61"	2 - 4 Min	42" x 48" x 98"	882 lbs	208V - 3Ph - 60Hz - 5 AMPS
BE-IP-152	152	32" / 37" x 49"	3.3 - 7.2 Min	42" x 78" x 83"	992 lbs	208V - 3Ph - 60Hz - 5 AMPS
BE-IP-176	176	32" / 37" x 61"	4.2 - 8.4 Min	42" x 78" x 98"	1213 lbs	208V - 3Ph - 60Hz - 5 AMPS
BE-IP-240	240	32" / 37" x 49"	6 - 12 Min	61" x 78" x 83"	1102 lbs	208V - 3Ph - 60Hz - 5 AMPS
BE-IP-328	328	32" / 37" x 61"	8 - 16 Min	61" x 78" x 98"	1542 lbs	208V - 3Ph - 60Hz - 5 AMPS

MODEL	POCKET QUANTITY	ENTER/EXIT DIMENSIONS (C x D)	PROOFING TIME (MIN.SEC)	DIMENSIONS (A x B x H)	WEIGHT	POWER
BE-IP-640	640	23" x 69"	5-15 Min	116" x 71" x 94"	1984 lbs	208V - 3Ph - 60Hz - 2.4 AMPS

MODEL	MAX CAPACITY (QTY/HR)	MAX DOUGH LENGTH	PRESSURE PLATE LENGTH	DIMENSIONS	WEIGHT	POWER
BE-LM	2400	17"	37"	27" x 65" x 54"	518 lbs	208V - 3Ph - 60Hz - 1.5 AMPS



PRICE LISTS

- SCALING AND MEASURING
- MIXING AND KNEADING
- MAKEUP AND PROCESSING
- PROOFING AND RETARDING
- DECK OVENS
- COMPLETE BREAD LINES



SCALING AND MEASURING

WATER COOLERS

MODEL	DESCRIPTION	LIST
BE-CHIL-300LT	WATER COOLER 300 LT	\$8,555.63
BE-CHIL-600LT	WATER COOLER 600 LT	\$16,647.40
BE-CHIL-900LT	WATER COOLER 900 LT	\$21,560.00

WATER METERS

MODEL	DESCRIPTION	LIST
BE-WM-C	WATER METER (COLD WATER)	\$2,812.50
BE-WM-HC	WATER METER (HOT & COLD WATER)	\$5,062.50

FLOUR SIFTER

MODEL	DESCRIPTION	LIST
BE-FS-10	FLOUR SIFTER	\$4,997.00
*OPTIONAL	EXTRA SCREEN	\$94.00



MIXING AND KNEADING

SPIRAL MIXERS

MODEL	DESCRIPTION	LIST
BE-SFB-60	SPIRAL MIXER - REMOVEABLE BOWL	\$9,667.00
BE-SFB-80	SPIRAL MIXER - REMOVEABLE BOWL	\$13,869.38
BE-SFB-130	SPIRAL MIXER - REMOVEABLE BOWL	\$16,143.75
BE-SFB-160	SPIRAL MIXER - REMOVEABLE BOWL	\$23,529.00
BE-SFB-250	SPIRAL MIXER - REMOVEABLE BOWL	\$28,983.75

PLANETARY MIXER

MODEL	DESCRIPTION	LIST
BE-PM-60	PLANETARY MIXER	\$6,443.00

REMOVABLE BOWL SPIRAL MIXER

MODEL	DESCRIPTION	LIST
BE-SRB-250	REMOVABLE BOWL SPIRAL MIXER	\$51,060.00
BE-BL-250	BOWL HOIST	\$28,200.00
BE-EB-250	EXTRA BOWL - REMOVABLE BOWL	\$10,625.00

DOUGH TRANSFER PLATFORM

MODEL	DESCRIPTION	LIST
BE-DTP-350	DOUGH TRANSFER PLATFORM	\$13,050.00

FORK MIXERS

MODEL	DESCRIPTION	LIST
BE-FRKM-60	FORK MIXER	\$10,575.00
BE-FRKM-70	FORK MIXER	\$12,220.00
BE-FRKM-75	FORK MIXER	\$12,631.25
BE-FRKM-85	FORK MIXER	\$12,925.00
BE-FRKM-90	FORK MIXER	\$14,100.00
BE-FRKM-100	FORK MIXER	\$15,040.00
BE-FRKM-110	FORK MIXER	\$15,686.25
BE-FRKM-120	FORK MIXER	\$20,268.75
BE-FRKM-130	FORK MIXER	\$22,677.50



TILT OVER MIXER

MODEL	DESCRIPTION	LIST
BE-LSPM0250 TR	TILT OVER MIXER	\$51,060.00



MAKEUP AND PROCESSING

CROUTON SLICER

MODEL	DESCRIPTION	LIST
BE-BCS-200	CROUTON SLICER	\$9,700.00

VOLUMETRIC DIVIDERS

MODEL	DESCRIPTION	LIST
BE-VDIV-2400-M	VOLUMETRIC DIVIDER (MANUAL)	\$32,688.00
BE-VDIV-4800-M	DOUBLE PISTON VOLUMETRIC DIVIDER	\$74,218.75
*OPTIONAL	TEFLON COATED HOPPER	\$688.00
*OPTIONAL	PLC CONTROLLED SYSTEM	\$9,034.00
*OPTIONAL	ROUNDING EQUIPMENT BELT	\$1,168.00

CHAMBER DIVIDER

MODEL	DESCRIPTION	LIST
BE-CD-1600-M	CHAMBER DIVIDER	\$36,500.00

CONICAL ROUNDERS

MODEL	DESCRIPTION	LIST
BE-CONR-RB	CONICAL ROUNDER	\$11,070.00
*OPTIONAL	HOT & COLD AIR BLOWING SYSTEM	\$1,362.00
*OPTIONAL	TEFLON COATED BODY	\$1,752.00
*OPTIONAL	TEFLON COATED CHANNELS	\$1,362.00
*OPTIONAL	ELECTRIC SPEED CONTROL UNIT	\$1,559.00
BE-CONR-IND	INDUSTRIAL CONICAL ROUNDER	\$21,038.00
*OPTIONAL	TEFLON COATED CHANNELS	\$1,052.00
*OPTIONAL	TEFLON COATED BODY	\$1,349.00
*OPTIONAL	ELECTRONIC SPEED CONTROL UNIT	\$1,200.00

MULTI POCKET DIVIDER ROUNDERS

MODEL	DESCRIPTION	LIST
BE-2PDR-3000	MULTI POCKET DIVIDER ROUNDER	\$69,918.00
BE-4PDR-6000	MULTI POCKET DIVIDER ROUNDER	\$84,369.00
*OPTIONAL	TEFLON COATED HOPPER	\$584.00
*OPTIONAL	BIG HOPPER (37 GALLONS)	\$829.00
BE-FM-3000	FLATTENING AND MOULDING ATTACHMENT	\$32,531.00

MOULDERS



MODEL	DESCRIPTION	LIST
BE-LM	LONG MOULDER	\$14,812.00
BE-ILM	INDUSTRIAL LONG MOULDER	\$18,766.00
BE-LMRVM-24	REVERSE MOULDER	\$16,898.00

PANNING MACHINE

MODEL	DESCRIPTION	LIST
BE-PM-9000	PANNING MACHINE	\$22,275.00

DRY BREAD CRUMB MACHINES

MODEL	DESCRIPTION	LIST
BE-DBCM-40	DRY BREAD CRUMB MACHINE – 40KG	\$6,240.00
BE-DBCM-80	DRY BREAD CRUMB MACHINE – 80KG	\$7,310.00



PROOFING AND RETARDING

INTERMEDIATE PROOFERS

MODEL	DESCRIPTION	LIST
BE-IP-88	INTERMEDIATE PROOFER (88 POCKET)	\$13,923.75
BE-IP-152	INTERMEDIATE PROOFER (152 POCKET)	\$16,038.75
BE-IP-176	INTERMEDIATE PROOFER (176 POCKET)	\$16,743.75
BE-IP-240	INTERMEDIATE PROOFER (240 POCKET)	\$20,445.00
BE-IP-328	INTERMEDIATE PROOFER (328 POCKET)	\$24,557.50
BE-IP-640	INTERMEDIATE PROOFER (640 POCKET)	\$40,336.00
<i>*OPTIONAL</i>	<i>CLIMATOR UNIT</i>	<i>\$3,542.00</i>
<i>*OPTIONAL</i>	<i>UV LAMP</i>	<i>\$2,342.00</i>

PROOFER HUMIDIFIER

MODEL	DESCRIPTION	LIST
BE-PH-STD	PROOFER HUMIDIFIER	\$5,746.00



DECK OVENS

INDUSTRIAL STEAM TUBE DECK OVENS

MODEL	DESCRIPTION	LIST
BE-ISTDO-625-E1	STEAM TUBE DECK OVEN	\$195,986.00
BE-ISTDO-625-E2	STEAM TUBE DECK OVEN	\$303,811.00
BE-ISTDO-625-E3	STEAM TUBE DECK OVEN	\$384,285.00

STEAM TUBE DECK OVENS

MODEL	DESCRIPTION	LIST
BE-MSTO-20	MINI STEAM TUBE OVEN - 8 TRAY	\$27,343.00
BE-MSTO-40	MINI STEAM TUBE OVEN - 12 TRAY	\$28,015.00

STEAM TUBE OVENS

MODEL	DESCRIPTION	LIST
BE-STO-100	STEAM TUBE OVEN	\$77,378.00
BE-STO-150	STEAM TUBE OVEN	\$87,156.00
BE-STO-180	STEAM TUBE OVEN	\$97,948.00
*OPTIONAL	2 RACK PROOF BOX FOR BE-STO SERIES	\$7,594.00
*OPTIONAL	PLC SCREEN CONTROL	\$2,816.00



COMPLETE BREAD LINES

COMPLETE BREAD LINES

MODEL	DESCRIPTION	LIST
88 POCKET	COMPLETE BREAD LINE - 88 POCKET	\$64,818.00
152 POCKET	COMPLETE BREAD LINE - 152 POCKET	\$66,924.00
176 POCKET	COMPLETE BREAD LINE - 176 POCKET	\$67,638.00
240 POCKET	COMPLETE BREAD LINE - 240 POCKET	\$71,339.00
328 POCKET	COMPLETE BREAD LINE - 328 POCKET	\$75,542.00
640 POCKET	COMPLETE BREAD LINE - 640 POCKET	\$81,146.00



CONTACT

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