

**WELLBAKE BREAD EQUIPMENT AND SYSTEMS,
THE RIGHT TECHNOLOGY BY THE RIGHT PEOPLE.**



Our Wellbake Bread Systems Range in Size from 1,200 pieces/hr to 9,600 pieces/ht. Our dividers are very unique in that they are hydraulic on the small 1/2 pocket divider and utilize a nylon plastic/bronze combination to eliminate the use of dividing oil. Also, no "Spring" design which "Stresses" the dough. Our large Olympia divider is hydraulic with a cam system for the dividing-virtually stress free! Stainless steel frame work is utilized on our Int. proofers with S/S panels, and full climate control systems are available



Email us today for any questions at info@wellbake.com!



SPRING 2015

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WELLBAKE SILO SYSTEMS



Wellbake Silo systems are considered to be among the best on the market today. We use aluminum since it does not condensate, we do not have any fabric in the system, we utilize a fully automatic cleaning, fluidizing and air balancing system. Call or email us to discuss in more detail specific to your needs.



Visit www.wellbake.com To Preview Innovation In The Baking Industry

WELLBAKE HIGH QUALITY DOUGH AND CAKE MIXERS



The quality of all Wellbake mixers are for industrial use.

See the mixer to the right, our smallest industrial mixer!



This is quality! We offer single spiral, double spiral and high speed 4-Mix spiral. The 4-Mix spiral is for continuous use with automatic ingredient feeding and bottom discharge. Other models are lift-and-tilt and stationary type. Several designs of bowl elevators to choose from as well as dough portioning hoppers. Our Planetary mixers have the same high quality as our Spiral mixers.

Models up to 100 litres capacity. No plastic parts! 3-speed or variable speed available. Program up to 99 recipes.

Also available:

Bridge shaped mixer with double tools. Capacities from 150 - 800 litres.



www.wellbake.com

QUALITY BAKING WITH WELLBAKE LBC OVENS AND ROOFERS



Wellbake Equipment and LBC have joined forces to provide you with the “Best In Test” rack ovens. Yes, “Best In Test” these ovens are industrial quality for a long life, are ETL approved and have a very unique burner type also making it one of the most energy efficient rack ovens on the market, call or email for a price ... you will be pleasantly surprised.



The LBC Proofboxes have the same High Quality as the rack ovens. Stainless steel interior and exterior, with or without a floor. ETL Approved Pass-Thru Designs Single, Double, Triple, & Standard Designs up to 16 rack capacity. We can also provide custom tailored solutions, along with Proofer/Retarders.



LBC 2, 3 & 4 Pan Electric Deck Ovens are heavy duty stainless steel construction. Modular design allows to add decks when needed. Independent controls for each deck. 208, 280 or 480 3-Phase power input. Plug & play operation. ETL Approved.

WELLBAKE TUNNEL OVENS AND AUTOMATIC PROOFERS

CIABATTA LINE
WITH
COMPACT
LAMINATING
LINE



Wellbake Tunnel Ovens are very unique in design. The old way of heat delivery was through ducts with poor regulation of heat control. Wellbake tunnel ovens are lined top and bottom with radiant heat distribution tubes, top and bottom heat is controlled independently, as well as a constant updating of the heat left to right. They are among the most energy efficient ovens on the market today. Wellbake can engineer custom tailored solutions with oven, proofing, cooling, depanning and pan storage towers. Wellbake delivers to some of the largest bakeries in North America. Call us to discuss your project!

