AN EXPERIENCED TEAM

EBPE is a friendly and dynamic company that works to provide you the best service. Vincent and Erwan will guide you in making the right choice for your bakery & pastry equipment. They will ensure that our solution matches your request.

EXPERTISE

We provide consulting services to optimize your production and are able to modify our equipment to meet any specific needs you may have. Once selected, we advise, deliver and install the equipment. We also provide a technical support and maintain ovens.

Our products are manufactured in Europe in the respect of the environment, all materials are recyclable. Designed to suit extreme conditions and last, our equipment consume a lot less energy than our competitors'. These results are the fruit of our skills, experience and expertise.

CONTACT

DIRECT LINE
954 815 9055

OPENING HOURS
Mon-Fri | 9:00 AM – 6:00 PM
Sat | 12:00 PM – 8:00 PM
Saturday by appointments only

SHOWROOM
2747 NW 30th Avenue
Lauderdale Lakes, FL 33311
Visit by appointment only

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Power your business with affordable financing for all of your acquisition needs. Start now by estimating your monthly payments.

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PARTNERS

PAVAILLER · BERTRAND PUMA · CFI Le froid maîtrisé · caplain machines · HUBERT CLOIX Partenaire de vos recettes · oem YOUR PIZZA HUB

www.ebpeinc.com

Over 20 years experience

in the Bakery and Pastry equipment industry

SUPPLY, INSTALLATION & MAINTENANCE
CALL 954 815 9055

EBPE is a certified and exclusive distributor of the following brands

PAVAILLER

PAVAILLER designs, manufactures and distributes an extensive and complementary range of ovens for baking bread, cakes and Viennese pastries, both by the traditional method and by using frozen products (cooked and uncooked).

CFI

Le froid maîtrisé

Since July 1979, CFI has made a place for itself in the field of product refrigeration for bakers and pastry-makers, thanks mainly to a concern for quality which has always been of particular importance to CFI.

BERTRAND PUMA

Bertrand-Puma designs, manufactures and distributes a complete and complementary range of equipment for the baking, pastry and viennese pastry making industry.Its customers are bread-making professionals, distribution groups, retail chains (franchises and others) and industrial producers.

OEM

YOUR PIZZA HUB

Specialist since 1973, OEM manufactures a complete range of equipment from dough preparation to pizza baking.

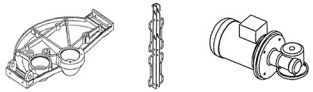
HUBERT CLOIX

Partenaire de vos recettes

Hubert Cloix designs and manufactures a whole range of professional machines for the food industry, including: pressure cookers, ice cream makers, chillers. Our clientele is wide, ranging from bakers-pastry chefs to industrialists, artisan chocolate makers, caterers, restaurateurs, central kitchens, hospitals and large and medium-sized premises.

LOOKING FOR A SPARE PART? WE HAVE IT!

We have all the necessary spare parts for your bakery and pastry equipment.
Simply select the brand of your equipment and choose your machine. All parts are numbered and easy to find directly on our website.



US BRANDS

At your service since the 2000's, EBPE also works with US brands for your bakery and pastry equipment.

KITCHEN APPLIANCES by DYNAMIC©

DYNAMIC designs, manufactures and offers the largest and widest range on the market: fixed and detachable commercial mixers with a great selection of accessories providing incredible versatility.

VISIT OUR SHOWROOM

Looking for a specific piece of equipment such as a mixer, a Rubis or Topaze oven, a proofer or something else? Our showroom covers over 1,600 square feet, with many types of equipment and spare parts on display.