

ESM Food Equipment
MFG



Mazimizing Your Food Production

ESM Food Equipment designs, builds, & installs innovative, industrial food systems that solve complex production challenges.



THE PROBLEM

Growing demand is exposing the limits of outdated production systems, making scaling feel costly, inefficient, and uncertain.



The Cost of Staying Small

- Missed revenue
- Inconsistent product quality
- Operational bottlenecks
- Staff burnout

The cost of staying small may feel negligible at the moment, but will eventually effect your bottom line.

Profit

\$

Loss

\$\$\$



THE ESM SOLUTION

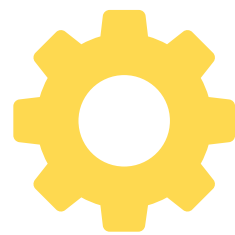
ESM doesn't just build food equipment.

**We design, build, & install innovative,
industrial food systems that solve
complex production challenges.**



You've built a proven, repeatable product, but scaling further now depends on upgrading your production with the right level of automation to meet growing demand.

What Makes ESM Different



Quality Fabrication

We offer consistently produced high-quality, precision-built equipment that meets demanding specifications and performs reliably in real-world industrial environments.



End-to-End Service

We handle it all—from initial design to final installation, every project is executed seamlessly without you needing to coordinate multiple vendors.



Innovative Designs

We create specialized, custom, innovative designs tailored to your specific production needs, solving complex challenges that off-the-shelf solutions can't handle.

How the Process Works

We understand that large-scale food equipment projects can feel complex. That's why we've built a streamlined process that keeps communication clear from start to finish.



→ 1. Production Analysis

→ 2. Custom System Design

→ 3. Fabrication

→ 4. Testing Phase One

How the Process Works

→ 5. Installation

→ 6. Testing Phase Two

→ 7. 30-Day Trial Period

→ 8. Long-Term Support



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THE OPPORTUNITY

Case Studies





BEAR STATE
KITCHEN

Case Study

Bear State Kitchen

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Bear State Kitchen was founded by a team of seasoned chefs, born out of a shared vision to revolutionize the wholesale food industry.

They Started Small But Had Big Dreams

- Launched with only three customers
- First year had less than \$1,000,000 in revenue
- Entirely reliant on human labor with no automation

What started as a single service request evolved into a long-term business relationship with transformational results.



The Solutions

From day one, ESM Food Equipment has supported every phase of growth, beginning with foundational production equipment and expanding into fully automated inline moving and cooling systems.



Industrial-scale Chiller, 2022

They originally relied on a low-volume chiller capable of cooling 400 bags per hour. ESM Food Equipment designed and built a custom industrial-scale chiller that **increased capacity to 1,400 bags per hour.**



Industrial-scale Blender, 2023

Originally relied on two blending machines with a combined capacity of 600 pounds per batch. We designed a custom mixer that increased production capacity to **2,500 pounds per batch** while reducing required space, power consumption, and labor.



Automated Inline System, 2024

Production originally had to stop after mixing for bagging and one hour of chilling. ESM **engineered a fully automated inline system** with a holding tank, heat exchanger, and industrial chiller, allowing continuous production from mixing to bagging.

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After Partnering with ESM Food Equipment

Since 2021, Bear State Kitchen has relied almost exclusively on custom equipment designed, manufactured, and installed by ESM Food Equipment and the results speak for themselves.

Before

< \$1,000,000



After

> \$15,000,000



THE DIFFERENCE

“The automation that ESM has brought to the table has allowed us to scale in ways that we never could have otherwise.”

– Susie, Production Manager

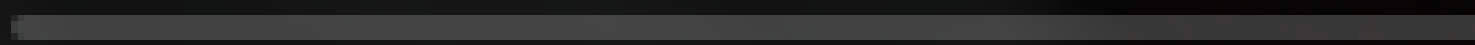


ESM-2026-Bear-State-Kitchen

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vimeo

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Equipment

Let's Work Together

You've already built the capability—now it's time to position it so the right clients see it and pay for it.



(626) 219-0039



www.ESMFoodEquip.com

