



Five Points Artisan Bakeshop

Geof Comings is bringing European style breads and pastries to Pittsburgh, PA.

Five Points Artisan Bakeshop is a family owned and operated artisan bakery located in Pittsburgh, PA. Owner Geof Comings, has been in business there for three years and in the industry for over a decade. His goal is to make the best European style breads possible, and to produce the highest quality pastries available. From baguettes and croissants, to hearty and wholesome multi-grain and whole wheat loaves.

Up until very recently, Geof and his team had been hand rolling all of their baguettes. “It was a very unruly process and the quantities just continued to rise. Baguettes were taking over my entire operation! I love sour dough bread, and wanted to focus on that, but the baguettes process was too massive,” Geof explained.

“The Empire French Bread Moulder has been an absolutely amazing addition to my Bakeshop!”



Geof with his Empire French Bread Moulder

Because of this Geof had to constantly hire bakers to help with this massive undertaking. “I had to keep hiring bakers to help with the process, but now I’m able to wait for the right person” he said. The Empire French Bread Moulder cut down his production time. Allowing him to produce all of his baguettes in the morning with just two people, saving him time and labor.

“I can’t say enough about Empire’s customer service, if there’s ever a problem, they take care of it as fast as they can, I never have to wonder about anything.”

In addition to the French Bread Moulder, Geof is also the proud owner of Empire’s LFM Deck Oven, Spiral Mixer, Reversible Dough Sheeter and the SQG Dough Divider.

Find out what Geof’s baking today, at www.fivepointsartisanbakeshop.com



Find out how **Empire Bakery Equipment** can help you maximize your efficiency and profitability. Contact us today! • 1-800-878-4070 • www.empirebake.com • info@empirebake.com