UGALLA INVESTMENT GROUP

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Consultation for turnkey project 'setting a mini-bakery with the capacity up to 1 ton of baked dough products per shift (10 hours of baking).

The economical option!

The set of equipment includes:

1. Baking oven for 1 tray, 13 levels, 615x800. Baking area 6,4m² (high and low products)
   or
   The baking oven for 1 tray, 21 levels, 615x800. Baking area 10,3m² (Low products);
2. The dough proofer for 2 trays. Automatic maintenance of humidity and temperature;
3. Fast flour bolter;
4. 140 l dough mixer;
5. The trays with the thermo-wheels;
6. Oven-trays 615x400 (halves);
7. The bakery's forms for the brick-bread (Form L7, cast aluminum);
8. Staff training for working with a mini-bakery. Setting up the process. Recipes.

This set is made up of the equipment verified by our experience!

We have already equipped a lot of bakeries on the basis of this equipment.
Everything will suit you:
– A wide range of bakery and confectionery products, which can be baked;
– Not a big amount of staff, 2-3 people per shift;
– High productivity – up to 1 ton of dough per shift!;
– The prices will pleasantly surprise you!

Further we offer you to familiarize yourselves with all the equipment list in sequence.

The reliable and economical oven of Ukrainian production!



The main function is the uniformity of temperature in any part of the oven which is achieved by continuous reverse rotation of hot air around the immovable tray that increases the volume and splendor of the workpiece at least at 10%. It contributes to the immovability of tray, which eliminates the possibility of even minimal "shaking" of the tray. In addition, the immovable tray occupies almost the entire volume of the oven, which reduces the size and significantly decreases the energy consumption of the oven.

The heat accumulators installed in the oven with a total weight of 150 kg and a surface area of 15m² increase the inertia of the oven - the oven temperature drops only a few degrees at loading and unloading. It allows to start the next baking almost immediately after the previous one and, thereby, to increase the bakery's productivity by 10-30%.

The system of humidification of steam is patented and make it possible to simultaneously fill with the steam the entire volume of the oven, while there are no restrictions on water hardness. Water supply - from the plumbing or the storage tanks.

The hood is provided above the door to protect the baker at loading and unloading the oven.

The working chamber of the oven, the doors and the exterior cladding are made of the stainless steel, the thickness of insulation is 100 mm with super-thin basalt fiber.

The oven operates in automatic mode for a given program, which can provide:

- the preheating temperature;
- the baking temperature;
- the baking time;
- the quantity of supplied steam;
- the time of steam supply (up to three times per a baking cycle);
- the frequency of airflow reverses;
- the "oven" mode (without the air movement) – up to two times per a baking cycle;
- turning on-turning off the exhaust fan after the end of the baking cycle.

All the operations can be done in manual mode, as well as the backlight of the baking chamber and the control panel.

Upon the customer's request, the oven is delivered in one of the possible modifications:

"Universal" - for all the types of bakery and confectionery products, it is used in conjunction with a tray, in increments of 95 mm for 13 mm 615x800 oven-trays, with a total area of 6.4 m². For example, 21 units of bread forms №7, the popular name of "brick bread" (max. 105 pcs.), or 35 units of bread forms №11, the popular name of "Borodinskyi" (max. 175 pcs.), can be placed in this tray (5 pcs. each).

"Bun" - for baking bagels, pastries, buns, etc., it is used in conjunction with a tray in increments of 60 mm for 21 mm 615x800 oven-trays, a total area of 10.33 m².

One-time download, pcs.	**The main parameters**
- Brick bread - 0.7 kk – 105 pcs. - "Ukrainian" hearth bread – 65 pcs. - long loaf - 130 pcs.	The number of trays in the oven, pcs. 1 The temperature in the chamber C, max 300 The rated power kW 36 The operating consumption kW/ hour, max 12 Consumption of water per 1 baking l, not more than 1 The warm-up time up to the operating temperature, min., max 22 The control system manual / software Weight, kg, 1000 Overall size, mm, max - Width - 1250 - Depth - 1920 - Height - 1960

The oven is simple to operate and maintain – there are no moving parts, it doesn't require lubrication, adjustment, etc.

The certificate of conformity.
The guarantee - 1 year of operation.
Service maintenance - throughout the time of oven's operation.

The oven is delivered in assembled form after the factory testing under load.

https://www.youtube.com/watch?v=2Xosw79lEHQ



Proofer (Ukraine)



The proofer is equipped with two tubular air heaters located under the trays and one steam generator located between the trays. The water comes to steam generator from the water supply network or storage tanks through the solenoid valve. The water level is automatically maintained by the level sensor. The temperature and the humidity set by the baker are automatically maintained. The body and the doors of proofer are the frame with transparent cellular plastic - polycarbonate.

The temperature in the proofer does not exceed 40 degrees, and the plastic can operate at 70 degrees. Thus, it is not subject to corrosion, the heat insulator is excellent, the condensate cannot appear there. Thanks to the backlight inside the proofer, the “dough grow” can be controlled through the transparent walls and the doors.

The duration of the process can be set with the timer.

There are no restrictions on the hardness of the water, but the harder the water is, the more often, at least 1 time per week, the steam generator should be cleaned from the scale.

The number of trays - 2 pcs.
The temperature in the chamber - max 40 C (for plastic - max 70).
The estimated capacity - max 4 kW;
The consumption power - max 1 kW;
Size: 2000x1200x1650 (2000x1200x600 in the assembled condition);
Weight - max 200kg.

The certificate of conformity.
The guarantee - 1 year of operation.
Service maintenance - throughout the time of oven’s operation.

Video (https://www.youtube.com/watch?v=4oxw6mEYo5M



Flour sifter (Ukraine)



The flour sifter is designed for aeration, flour sifting and filling the dough into the kneading machine.
The flour sifter is designed for one-time download up to 75 kg of flour.
The sieve is made of stainless mesh with the 0,63 mm eyehole. The sieve area is 0,25m². Size: 600x900x1200 mm. **The speed of sifting: up to 800 kg /h. (It is quick! You quickly sift the flour and continue working without waiting for nothing).**
Weight 160 kg.

Reliable! The flour sifter makes three mechanisms simultaneously work:
- The mixer does not give flour a chance to "hang" in the flour sifter;
- The cam provides the reciprocating sieve fluctuations;
- The screw raises the sifted flour in a vertical pipe to the place of unloading.

If you find small metal parts in the flour and they pass through the sieve, the magnetic trap will withhold them on the unloading pipe.

It is necessary to open one half of the doors, pull out the sieve box and shake out the remains of the flour to clean the sieve.

The wheel, which is pulled out by means of lever, is provided to ease the movement of the sifter

The sifter is very easy to use, it practically does not need the maintenance and it is reliable.
It will allow you not to lose valuable time in the production on the flour sifting process.

The flour sifting in the bread-baking manufacture is a very valuable function that improves the properties of flour, gives it oxygen, and therefore the products of this flour are baked more qualitative that of course will be appreciated by the consumers and will affect the steady growth of sales.

The certificate of conformity.
The guarantee - 1 year of operation.
Service maintenance - throughout the time of oven’s operation.

Kneading machine (Ukraine)



The spiral kneading machine with the movable stainless kneading-trough has the capacity of 140 liters

These kneading machines of domestic production have already proved to be reliable and lasting kneading machines. They have a spiral mixing part which allows to mix qualitatively ingredients and obtain the homogeneous dough. The traverse is automatically lifted with the kneading part. The kneading-troughs of stainless steel can be in the set of the kneading machine

The spiral kneading machines are presented by one- and two-speed models.
They are used in the small bakeries, public catering, cafes, restaurants.

Productivity, kg / h: 400-500
The capacity of the kneading-trough, l: 140
The humidity of dough that is kneaded, %: 33-54
Max. portion of dough that is kneaded, kg: 80 kg
Min. portion of dough that is kneaded, kg: 20 kg
The number of speeds of working part 1/2
The set drive power, kW:
- The kneading part: 1.5
- The turn of traverse: 0.37
Size, mm .: 1245 × 850 × 1100
Weight, kg: 400

(two-speed model!)

The stainless kneading-trough:.
The bakery needs 3-4 kneading-troughs for the full download (depending on the assortment). The kneading-troughs are required to bake 'healthy' bakery production without any additives.

Condition: used.

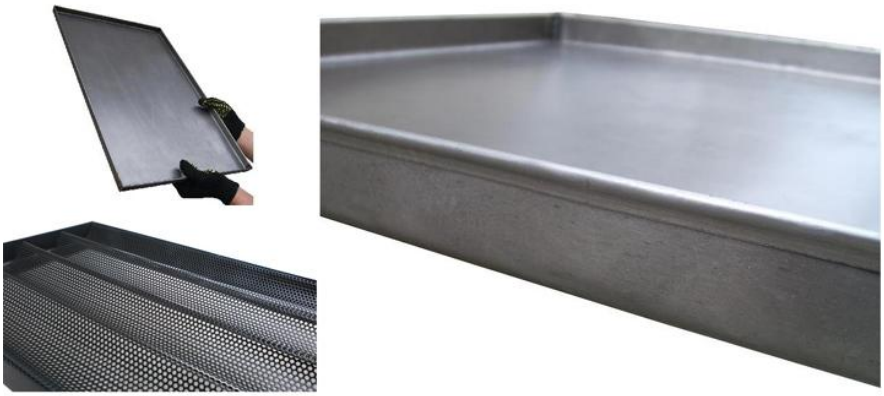
Tray with the thermo wheels (Ukraine)



Three trays are need for the full download of the production (one tray is in the oven, one - in the proofer, and one is used during the baking process). If there is a very wide range of production assortment or for the indirect tasks – it is possible to buy 1 or 2 trays.

1 pc.: (in increments of 95mm, 13 levels)
1 pc.: (in increments of 60 mm, 21 levels)

Oven-tray for baking (Ukraine)



Size, mm: 600x800. The side of the oven-tray, mm 20. Thickness, mm: 0,8.
For example, one tray (with 13 levels) needs 13 oven-trays.

The half of the oven-tray, 600x400,

The bakery's forms (Ukraine)

(Cast aluminum)

The name of the form		Size (external), mm				
		L	L1	B	B 1	H
	**L 7**	215	190	107	80	112

* the handle is included.

21 sets of forms are needed for the full load of tray (1 set of forms = 5 L7 forms).



1 set of forms with the handles (5 L7 forms):
1 set of forms with the handles (5 L11 forms, the size is smaller than L7, it is used for the brick bread)

Staff training for working at the bakery enterprise

Today the most valuable capital of any company is the staff!

"Today, many people do not pay much attention to the qualifications of the staff. As a result, the production process is accompanied by periodic defects of production. And if you calculate how many such "defects of production" your bakery had during the year, so you should think about the workers' qualification. Advanced training of workers is the basis of bakery and confectionery enterprise's stability!"

Our consultants have - 10 years of work experience in the bakeries.



Duration of the training: 7 working shifts.

And also we have:
The technologies of recipes in the production of bakery and confectionery products that are proven over time and embodied experience;
The dozens of original recipes that could and should be implemented in your bakery and confectionery production.
The price of one recipe is 15$. The recipe is not just a sheet of paper, but an additional service of the introduction of a new original type of baking into the production process that is completely proved by our experience. If a client wants can be given at the place based on the price

TOTAL COST: 22000$
The cost includes;

1. Bringing all the equipment mentioned above at the Port of Dar es salaam or Tanga or Zanzibar based on the client's choice
2. Training for the different types of modern confectionary products by our expert at client's bakery for the seven shift

CLIENT TASK;

Securing for all company registration, permits and premise for bakery clearing for the equipments at the Port

OUR COMPANY;
Our company can be your long term partner in term of consulting whenever you want to expand your production
Also our company has a capacity to supply wheat flour 30T per month or more direct from Ukraine which will be less price from the market price in Tanzania leading for higher profitability of your ve

If you need in addition to the above mentioned equipment something else (dough divider, dough moulder, breadslicer etc.) - we have what to offer you and at an affordable price, just let us know!