



**BAKERY**  
**BUSINESS**  
**OPPORTUNITY**  
**FOR SALE.**

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# Details

Starting a bakery is an exciting journey, and careful financial planning is key to success. From high-quality equipment to marketing and permits, here's what it takes to bring your dream bakery to life!

## Investment Breakdown for Your Dream Bakery:

- Startup Costs: \$70,000 – \$250,000 (Your foundation for success!)
- Equipment: \$120,000 – \$250,000 (High-quality ovens & tools for delicious results!)
- Permits & Licenses: \$5000 – \$6,500 (Stay compliant & stress-free!)
- Marketing: \$1,000 – \$4,000 (Get customers lining up at your door!)
- Contingency Funds: \$50,000 (Be prepared for the unexpected!)
- Time to Complete: 12 to 15 months (From planning to grand opening!)

With the right investment, your bakery can thrive and attract loyal customers who love your creations. Let's turn your passion into profit!

Machine	Descriptions	Picture
Dough Mixer Machine	<ul style="list-style-type: none"> <li>• Capacity: 50 KG Flour</li> <li>• Main Power: 3-220V/60HZ/4.5KW</li> <li>• Barrel Power: 0.55 KW</li> <li>• Batch Volume: 130 L</li> <li>• Mixing Speed: 135/255 RPM</li> <li>• Barrel Speed: 14/21 RPM</li> <li>• Dimension: 1240*680*1400 MM</li> <li>• Net Weight: 515 KG</li> <li>• Packing Size: 1390*780*1620 MM</li> <li>• Gross Weight: 563 KG</li> <li>• CE certification</li> </ul>	
Dough Press Machine	<ul style="list-style-type: none"> <li>• Capacity: 300-600 KG/H</li> <li>• Voltage: 3-220 V/60HZ</li> <li>• Dimension: 1130*620*1090 MM</li> <li>• Weight: 220 KG</li> <li>• Dough Thickness: 5-30 MM</li> <li>• Dough Width: &lt;=350 MM</li> </ul>	
Bread Making Machine	<ul style="list-style-type: none"> <li>• Capacity: 500-1500 PCS/H</li> <li>• Dimension: 1980*750*1310MM</li> <li>• Weight: 340 KG</li> <li>• Power: 110V/60HZ/3 KW</li> <li>• Product Size: 5 CM to 42 CM</li> <li>• 3 pairs of Stainless Steel Dough Rollers</li> <li>• Dough Feeding Plate</li> <li>• Thickness Adjustment Knob</li> <li>• CE certification</li> </ul>	

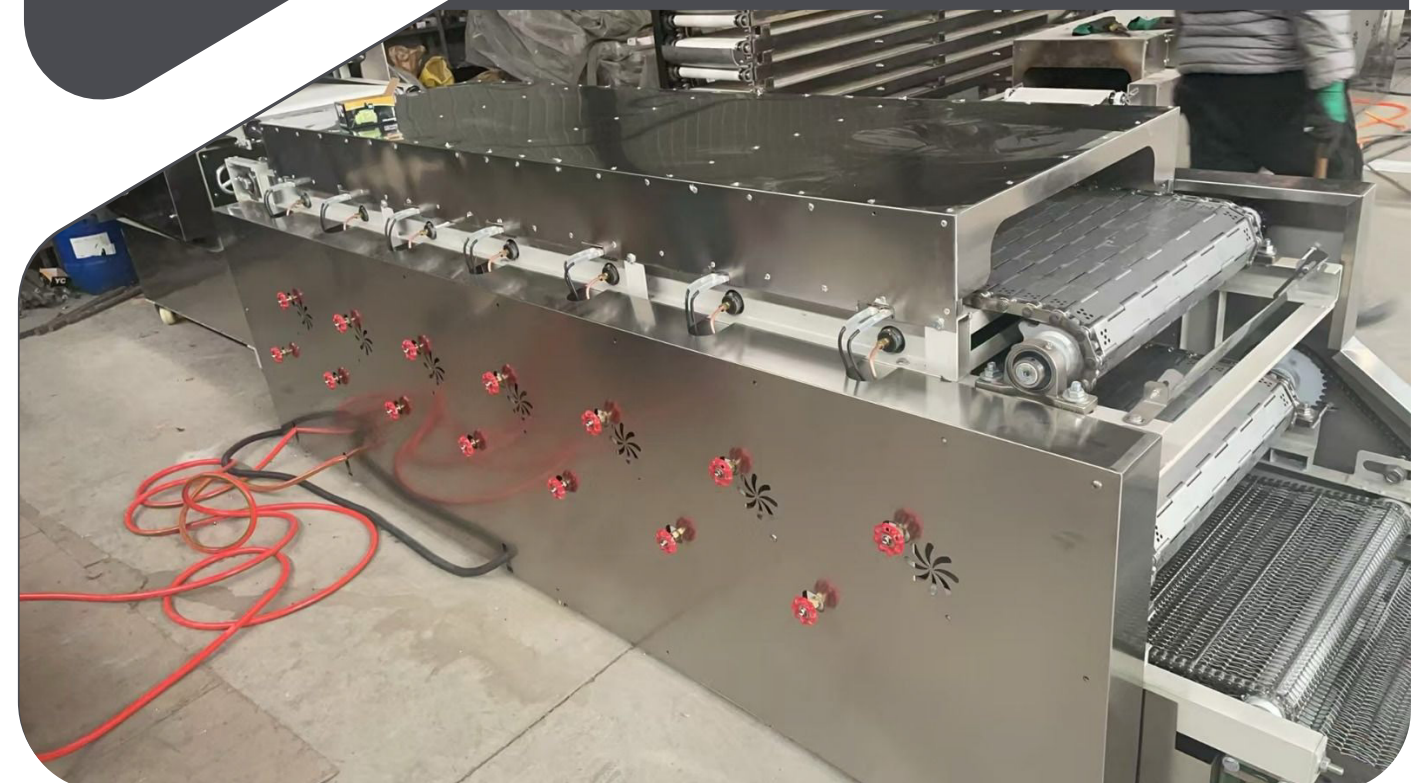


<p>Bread Tunnel Oven (Three layer)</p>	<ul style="list-style-type: none"> <li>● Capacity: 600– 2400 PCS/H</li> <li>● Dimension: 3650*760*1080 MM</li> <li>● Belt width: 410 MM</li> <li>● Baking Area: 2000*2 MM</li> <li>● Weight: 750 KG</li> <li>● Power: 1.2 KW(Gas)</li> <li>● Voltage:110V/60HZ</li> </ul>	
<p>Bread Cooler Machine</p>	<ul style="list-style-type: none"> <li>● Capacity: 1000-3000 PCS/H</li> <li>● Dimension: 3150*530*780 MM</li> <li>● Weight: 120 KG</li> <li>● Voltage: 110V/60HZ</li> <li>● Power: 0.75 KW</li> <li>● Material: Stainless Steel</li> </ul>	
<p>Dough Divider Machine</p>	<ul style="list-style-type: none"> <li>● Capacity: 1000-6000 PCS/H</li> <li>● Dough Size: 10 to 500 grams</li> <li>● Maximum Dough Feeding: 5 KG</li> <li>● Dimension: 620 * 410 * 730 MM</li> <li>● Weight: 65 KG</li> <li>● Voltage:110V/60HZ</li> <li>● Power: 750 W</li> <li>● Speed Controller: Yes</li> <li>● CE certification</li> </ul>	
<p>Arabic Bread Oven(Gas heating)</p>	<ul style="list-style-type: none"> <li>● Capacity: 300-900PCS/H</li> <li>● Baking Plate Diameter: 1500 MM</li> <li>● Temperature: Less than 320 DC</li> <li>● Voltage:110V/60HZ</li> <li>● Dimension: 1550*1550*1100MM</li> <li>● Weight: 300 KG</li> <li>● Gas Type: LPG/LNG/NG</li> </ul>	
<p>Cookie Making Machine</p>	<ul style="list-style-type: none"> <li>● Dimension: 1199*970*1373 MM</li> <li>● Voltage:110V/60HZ</li> <li>● Weight: 295 KG</li> <li>● Tray Size: 600*400 MM</li> <li>● Power: 2.6 KW</li> <li>● Cookie, Bread, Cake, Puff Etc.</li> <li>● Including baking tray(6trays)</li> <li>● CE certification</li> </ul>	

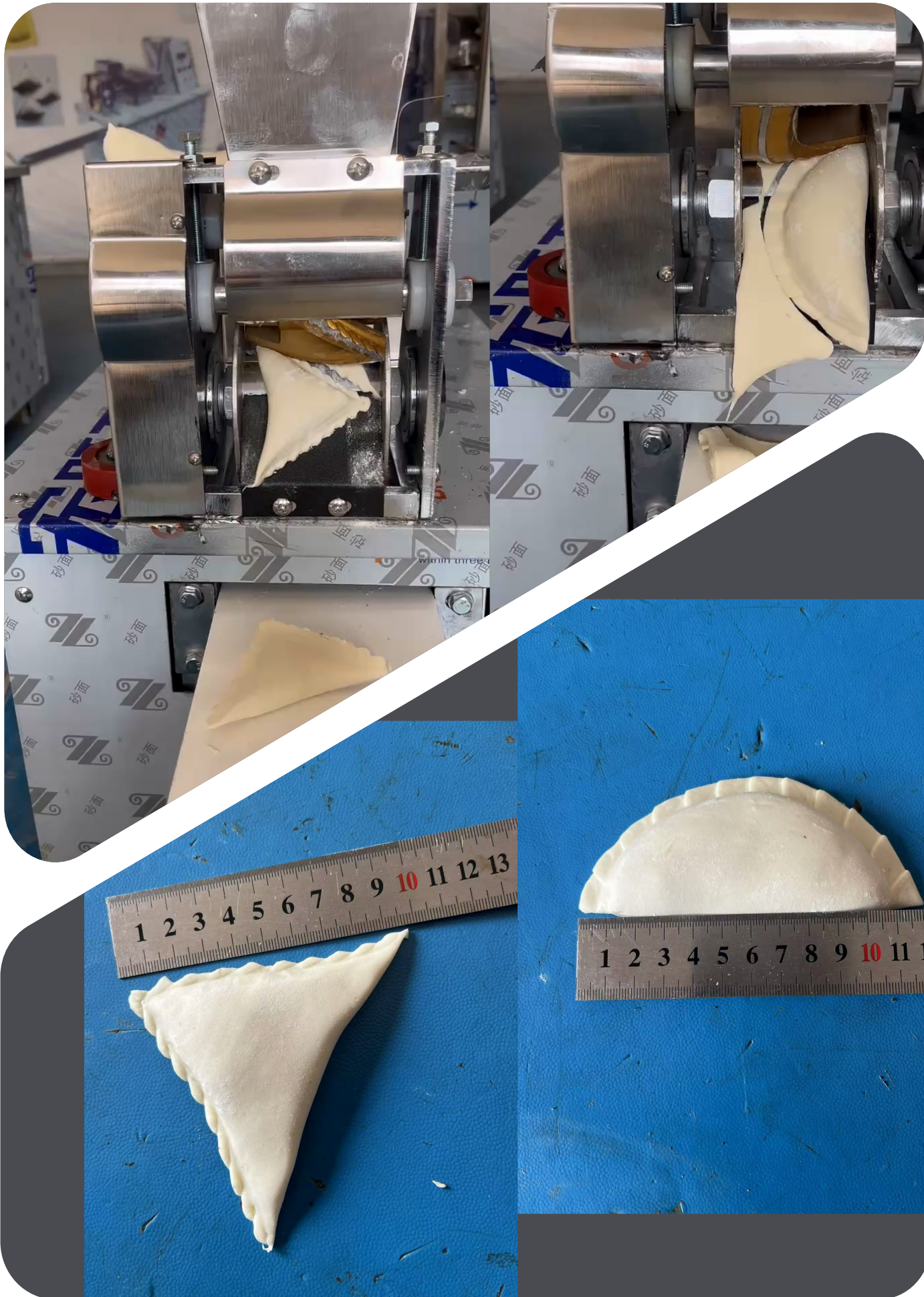
<p>Rotary oven(Gas)</p>	<ul style="list-style-type: none"> <li>● Capacity: 50 KG/H( Bread)</li> <li>● Voltage: 110V/60HZ</li> <li>● Power: 1PH 2.5 KW</li> <li>● Trays: 16 ( 600*400 MM)</li> <li>● Grill size: 610*465*1450 MM</li> <li>● Gas Consumption: NG (2.8-3.1) m³/h LPG (1.9-2.3) m³/h (2.5L)</li> <li>● Dimension: 1750*1480*1950 MM</li> <li>● Net Weight: 1020 KG</li> <li>● Packing Size: 1850*1580*2150 MM</li> <li>● Gross Weight: 1160 KG</li> <li>● Including baking tray(32trays)</li> <li>● CE certification</li> </ul>	
<p>Toast bread dough moulder machine</p>	<ul style="list-style-type: none"> <li>● Capacity: 2000 PCS/H</li> <li>● Voltage:110V/60HZ</li> <li>● Power: 0.75 KW</li> <li>● Dimension: 1400*670*1120 MM</li> <li>● Weight: 200 KG</li> <li>● Belt Roller Width: 380 MM</li> <li>● Dough weight : 50-1200 Grams</li> </ul>	
<p>Bread Slicer Machine</p>	<ul style="list-style-type: none"> <li>● Dimension: 650*660*760 MM</li> <li>● Voltage:110V/60HZ</li> <li>● Weight: 60 KG</li> <li>● Slice Thickness: 12 MM</li> <li>● Bread Width: 380 MM</li> <li>● Power: 0.25 KW</li> </ul>	
<p>Dumpling Machine</p>	<ul style="list-style-type: none"> <li>● Capacity: 2400 to 4800 PCS/H</li> <li>● Dimension: 650*450*800 MM</li> <li>● Voltage: 110V/60HZ</li> <li>● Power: 1.5 KW</li> <li>● Weight: 120 KG</li> <li>● Available Molds: Dumpling, samosa, empanada, pelmeni, ravioli, spring roll etc</li> <li>● CE certification</li> </ul>	



<p>Dough Divider and Rounder Machine</p>	<ul style="list-style-type: none"> <li>● Capacity: 2000-4000 PCS/H</li> <li>● Power: 110V/60HZ-1.5 KW</li> <li>● Dimension: 560*620*1240 MM</li> <li>● Weight: 130 KG</li> <li>● Size of dough ball:</li> <li>● 30-150 grams/pcs</li> <li>● CE certification</li> </ul>	
<p>Deck Oven</p>	<ul style="list-style-type: none"> <li>● Power: 0.3 KW</li> <li>● Voltage:110V/60HZ</li> <li>● Temperature: Room temperature-300°C</li> <li>● Capacity: 24 KG/H (e.g:bread)</li> <li>● Capacity: 6 Trays</li> <li>● Dimension: 1250*820*1450 MM</li> <li>● Weight: 180 KG</li> <li>● Tray Size: 600*400 MM</li> <li>● Including baking tray(6trays)</li> </ul>	
<p>Pillow Flow Packing Machine</p>	<ul style="list-style-type: none"> <li>● Voltage:220V/60HZ</li> <li>● Package Film Width: Max.600 MM</li> <li>● Package Material Thickness: 0.02-0.15 MM</li> <li>● Dimension:(L)4300*(W)1050*(H)1468 MM</li> <li>● Packing Speed: 20-40 Bags/Min</li> <li>● Packing Mateial: Plastic, Aluminum, Pure Aluminizer etc.</li> <li>● Bag Type: Back Sealing Pillow Bag</li> <li>● Bag Cutting Shape: Serrated Edge</li> <li>● Product Height: Max.120MM</li> <li>● Bag Size: L: Max.550 MM/W: Max.290 MM</li> </ul>	



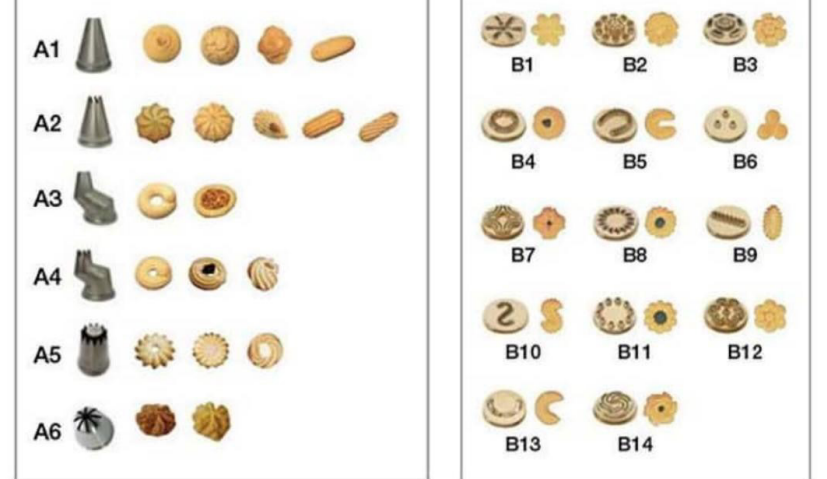








# The Perfect Bake









## Indian & Pakistani Breads

- Kulcha Naan – Soft, slightly leavened flatbread, perfect for curries.
- Peshwari Naan – A sweeter, nut-filled naan, popular in restaurants.
- Keema Naan – Stuffed with spiced minced meat, a favorite for hearty meals.
- Roti & Paratha – Everyday staples in Indian and Pakistani households.

Production Method: Can be made in the rotary oven or tunnel oven to maintain traditional texture while ensuring mass production.

## Middle Eastern Breads

- Pita Bread – A staple in Middle Eastern cuisine, perfect for wraps and dipping.
- Iranian Bread – A larger, fluffy bread enjoyed across the region.
- Production Advantage: Our fresh daily-made pita bread fills a wholesale gap, with the option to freeze for extended distribution.

## European Breads & Pastries

- Greek Pita Bread – A softer, thicker alternative to traditional pita, ideal for gyros.
- Toasted Bread – Suitable for European breakfast and sandwich culture.
- Cookies – Our cookie machine can produce up to 15 varieties, catering to European pastry trends.

## Target Market & Distribution

- Major Retailers: Costco, Walmart, Kroger, and smaller supermarkets.
- Institutional Buyers: Schools & food service providers

By offering a diverse range of high-demand baked goods with efficient production capabilities, your bakery is positioned to dominate multiple markets worldwide.



## Contact Us

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