



BHAGWANI BAKERY MACHINES

Surya Kiran Apt., A/401, Halar road,
Opp Celebration Cake Shop , Valsad- 396001. Gujarat (INDIA).
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GSTIN NO. 24ABGPP6702P2Z9

Qualification:

- SSC + HSC
- EX OWNER OF BAKERY
- FAMILY BUSINESS

BHAGWANI BAKERY MACHINES

Consultant of Turnkey Projects for Bakery Industry

INTRODUCTION - WHO WE ARE..

- ❖ A catalyst to your business growth. We deeply understand how businesses grow.
- ❖ Every Organization needs the Source of Guidance who uplifts their ability, increases efficiency, minimizes the investments and creates a passion for growth. We are all about providing a better way, a better technology and a better mechanism to increase the efficiency and productivity of your business.
- ❖ We bridge the gap between the Enterprise and the Modern Techniques of manufacturing to unleash the hidden Potential within the Enterprise.
- ❖ We are passionate about providing professional, innovative solutions that are value for money and enable our clients to achieve their strategic goals.

ABOUT US

- ❖ With great pleasure we take this opportunity to introduce Shree Shyam Agencies, the Trading and Importing Firm and Bhagwani Bakery Machines, the Consulting Firm for Bakery Project, as one of the Pioneers and Technically Focused Company, diversified in the verticals of Baking Industries, currently involved in Marketing, Consulting and Supply of Baking Machinery.
- ❖ Our company is well equipped with the essentials of all Business Infrastructure and warehouses i.e. Human Resource and Largest stock of Bakery Machines. Through continuous efforts and a Quality Conscious Attitude, an approach toward Total Quality Management, our Products reflect our Business Strategy and Mission Statement: "To provide to our customers, the One Stop Solution for all their Food and Bakery Machinery requirements, with the best cost effective and efficient Solutions available, through an approach that the Customer satisfaction is of utmost

Importance” Dough Processing, Mixing, Sheeting and Baking are the core activities of any Baking Industry, and the success of the same depends on the performance of the equipments used. We have a complete range of catering to this requirement.

- ❖ We provide a better way, better technology, and a better insight to increase the efficiency and productivity of your business. We focus development of a company as an organization with better leaders, innovators and out of the box thinkers.
- ❖ Our consulting group is a full fledge business consulting and management firm, providing clients With all-round, hand-on support in building systems, expanding business and providing effective solutions.

OUR SCOPE

- ❖ Standardization
- ❖ Deeper observation
- ❖ Focused improvement

SERVICES – WHAT WE CAN DO....

- ❖ Identifying Projects
- ❖ Cost Effective Solutions
- ❖ Plant Setup
- ❖ Factory Lay-Out
- ❖ Quality Improvement
- ❖ Productivity Enhancement Program
- ❖ Technical Consulting
- ❖ System Building
- ❖ Bakery Process Enhancement
- ❖ Bakery Product Recipes
- ❖ Product Cost
- ❖ Quality System
- ❖ Product Packaging
- ❖ Manufacturing Planning & Optimization
- ❖ Automation & Mechanization
- ❖ Manufacturing Cost

PROCESS

- ❖ Understanding of business objective starting of Contract Finalization of deliverables
- ❖ Formation of core team and client nominated team Evaluation of past practices Problem identification and strategy formulation Alignment with objectives and resources Setup of performance matrices
- ❖ Project execution on ground execution by team on the job coaching and mentoring sessions for team Performance measurement Project Evaluation

BAKERY PROJECTS

We have been consulting our clients with Total end to end Solution for setting up any kind of Bakery Project anywhere in India and abroad. For eg.,

- Small Bake-Shop with Retail Outlet of 350-700 S Feet Area.
- Medium / Large size Industrial Bakery of 1500- 40000 sq ft area.
- Dedicated Production Lines for Cup Cakes, Cookies, Bread, Toast, Khari, Swiss Roll and Layer Cakes, etc. of various capacities.

OUR PROJECTS

- ❖ We have set up a Buns, Breads, Rusk (Toast), Cookies & Puff Production Plant.
- ❖ We have redesigned the entire Production line with Modern Technology.
- ❖ We have designed the entire plant layouts of several Industrial Bakeries.
- ❖ We have designed and implemented cost effective automation for Equipments and Product Lines
- ❖ We have helped large industrial bakery in its Food Safety Management Systems and achieving ISO 22000 certification.
- ❖ Development and Design of Bar-coding Systems in Automation of Distribution & Logistics Activities.
- ❖ Co-ordination of buildup of entire Bakery right from conception to Final Production that includes:
 - Plant and Process Design & Layout.
 - Selection and Purchase of entire Plant Machinery and Equipment.
 - Project Management of Building entire Plant with planning, selection, design of civil, electrical, refrigeration and air-conditioning, requirements.

**Thanking You
For Bhagwani Bakery Machines
G.S.Purswani**