

BAKERY WITH PRODUCT SHOP

Client space and economic space should be separated. (as well as incoming materials and outgoing products)

Required structural span because of functional reasons: 10-12 m

Required interior height: 4 m.

STAFF DATA:

1 person director

2 person bookkeeper

2 person marketing office

2 person baker (production leader)

5 person semi-skilled workers

4 person labourer

1 person seller at shop

2 person driver

TRANSPORTATION

2 pcs 1,5 t truck

DETAILED DESIGN PROGRAM:

1. PRODUCTION AREA

1.1. Flour storage Storing of flours by type in silos or in bags, sacks Direct connection with loading and the Production hall	80 m2
1.2. Production hall and baking space Collecting of raw materials, dough kneading, hatching baking.	250 m2
1.3. Technology cooling chamber For cooling of special doughs. (to be baked later on)	10 m2
1.4. Black sink Stainless steel sink with 3 trays and drip for equipments (dishes) used in the production hall	10 m2
1.5. Accessory, raw material storage Food raw materials (egg powder, egg, cans, frozen fruits) storing on shelves, pallets, fridges	25 m2
1.6. Wrapping storage Connected to preparing space for storing accessory raw material wrapping. It can be a separated part of the accessory raw material storage.	25 m2
1.7. Preparing space Unpacking dosage and weighing of raw materials from accessory raw material storage. Located between raw material storage and production hall.	15 m2
1.8. Finished product storage Cooling and storing of baked products (cca.2 hours)	140 m2
1.9. Packaging area	20 m2

Slicing and packaging of products. Storing small amount of product packaging materials.

1.10. Packaging material storage 25 m2
Storing of packaging and producing materials (baking papers, foils, etc.)

1.11. Carrybox washer 15 m2
Washing of returned carryboxes
Stainless steel sink with 3 trays

1.12. Carrybox storage 20 m2
Storage of cleaned (washed) carryboxes. (Possible to design it in one space with the carrybox washer.)

1.13. Waste storage 10 m2
Communal (municipal) and hazardous waste should be separated.
It can be a covered but opened courtyard space, settled close to the service entrance.

2. OFFICES

Designed with toilets and separated outside entrance. Interior connection to production area.

2.1 directors office 15 m2

2.2. financial office 15 m2

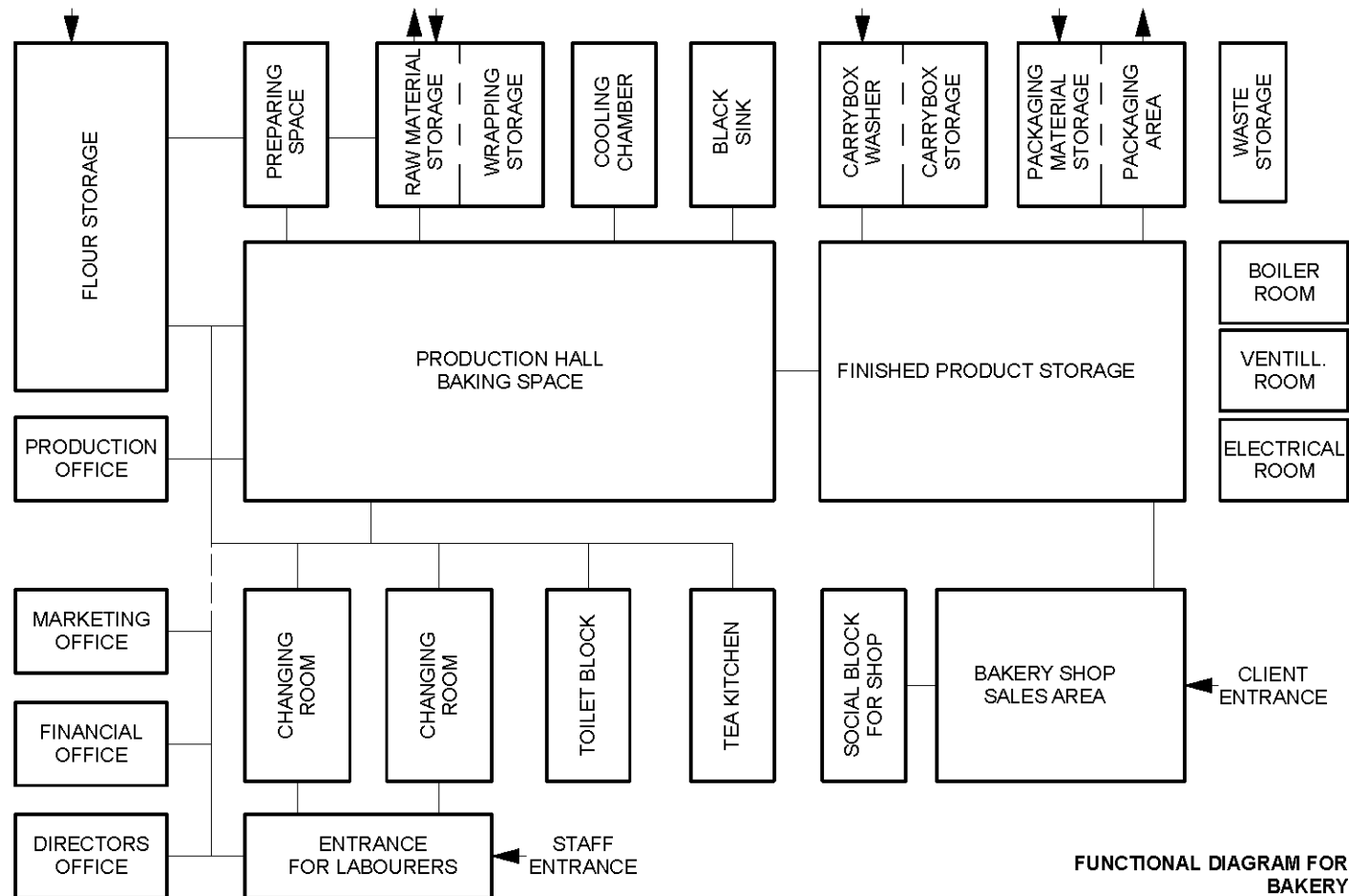
2.3. marketing office 15 m2

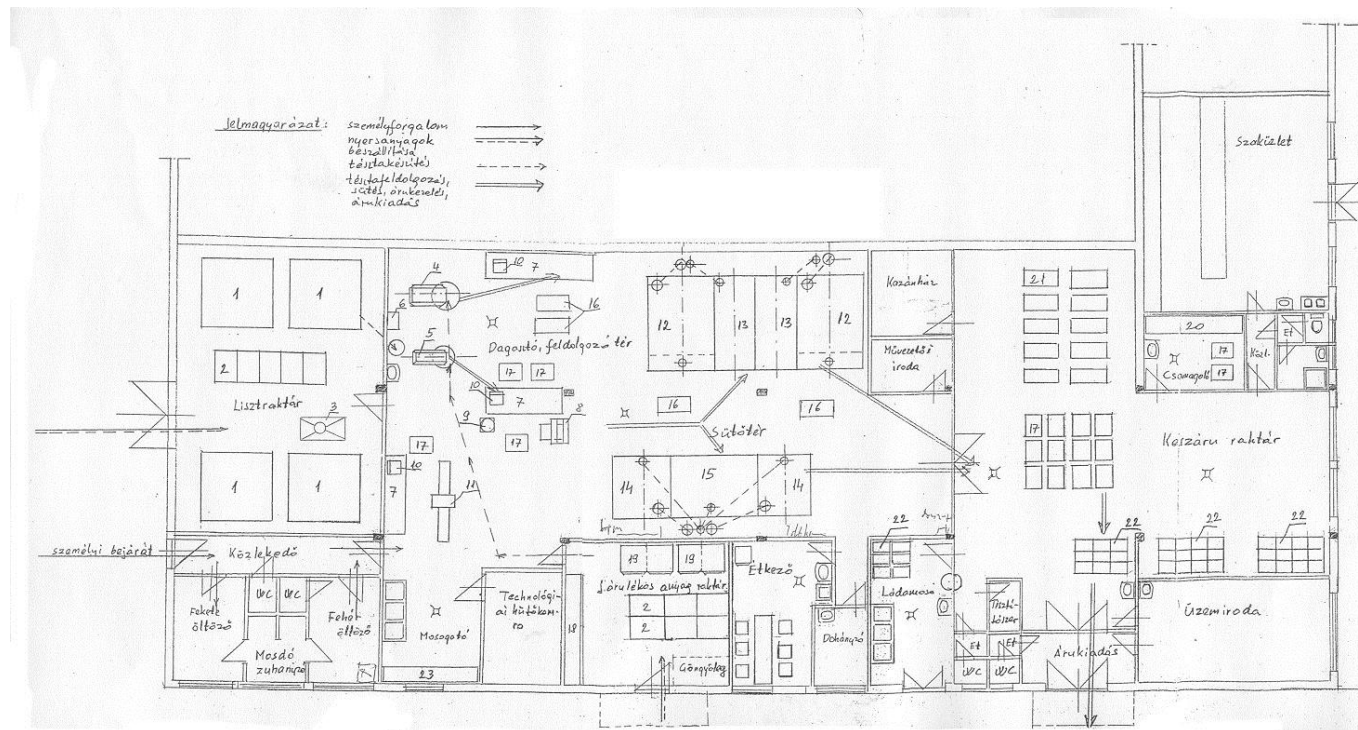
2.4. Production leader office 10 m2
Designed in production area. (workplace of the production leader)

3: SOCIAL BLOCK

3.1. Entrance for labourers (foyer)	
3.2. Black-white Type „A” changing room for 10 person/shift.	cca. 35,00 m2
3.3. Toilet blocks Close to offices, close to production area and changing room.	according to standards
3.4. Tea kitchen Designed for labourers. Close to production area	20 m2
3.5. Cleaning equipment storage	5 m2
4. SHOP FOR PRODUCTS	
4.1. Sales area	45 m2
4.2. Changing room and toilet	10 m2
5. ADDITIONAL FUNCTIONS	
5.1 Boiler room	15 m2
5.2 Ventillation room	25 m2
5.3. Electrical room	15 m2

Around +/- 10-15 % floor area difference between the program and the plan is possible!





23	1	storage shelf	500 x 3500
22	200	carrybox	400 x 600 x 300
21	40	bread carrier shelf	500 x 1200
20	1	packaging table	600 x 3500
19	2	fridge	1800 l
18	1	storage shelf	500 x 4000
17	20	tray storage	600 x 800
16	8	leavening storage	600 x 1800
15	1	leavening chamber	6 m ²
14	2	furnace	10 m ²
13	2	leavening chamber	4 m ²
12	2	furnace	MATADOR 15 m ²
11	1	pasta laminator	
10	3	table scale	10 kg
9	1	roll preparator	
8	1	crescent preparator	
7	3	table	800 x 3000 900 x 4000
6	1	waterfeed machine	
5	1	kneading machine	50 x 300 x 180 80 kg
4	1	kneading machine	50 x 300 x 180 120 kg
3	1	pharynx	
2	11	pallet	800 x 1200
1	4	flour silo	4 m ³
num.	pcs.	name of equipment	size