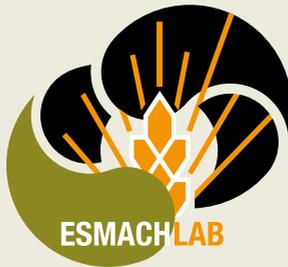




Daytime **baker**



Our passion,
your future.

ESMACH

Inventing a job is better than finding a job

With Esmach your ideas turn into business

A daytime baker is now not just a real and actual opportunity, but a life changing choice. In fact, it only takes 35 sqmt and a start-up investment to get your business running and your dreams come true.

Bake a wide variety of quality products ranging from Italian focaccia to bread, in addition to naturally leavened pizzas! With EsmachLab you will join a network of food specialists, expert artisans, and knowledgeable store managers. This team of highly skilled professionals are trained and supported by Esmach and are all committed to achieving superior performance. Forget about chemical leavening agents as well as pre-frozen dough and welcome quality flours and mother yeast to your bakery. Provide your customers with information on traceability across the supply chain and build trustworthiness towards your baked goods.

Innovation and passion will nurture future successful businesses, but those scents, flavours, and quality of the past, that we all well know and remember, are absolutely fundamental. Invest in your own business, and count on the support of an established international group, which operates globally while being attentive to local markets. It will be a great challenge. Let's live it together!

01.

GOOD MORNING!

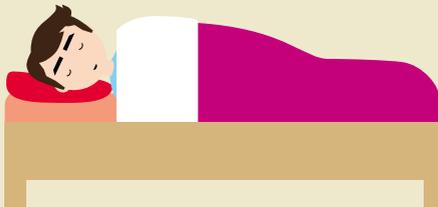
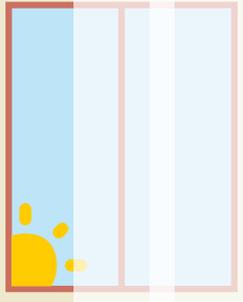
6.00 am

A new day begins:
who said that being
a baker is a night job?
Wake up with the
morning sun!
What is the night
made for?

What is the
night made for?



d-r-i-i-i-n



02.

LET'S GO
TO WORK



25 m²

35 m²



Bakery

Focus your attention on pampering your customers, and on showcasing your goods at the best.

Workshop

35 sqmt is the space you need for baking up to 400 Kg of baked goods a day.

7.00 am

Get to your bakery: it takes only few minutes to get your naturally leavened foods ready

03. FRESHLY BAKED GOODS IN FEW MINUTES!

1



**Mother Yeast
Generator**

2



**Automatic
Spiral Mixer**

3

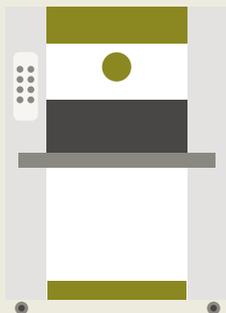


**Intermediate
proofer**

Every Super Hero needs a personal assistant!

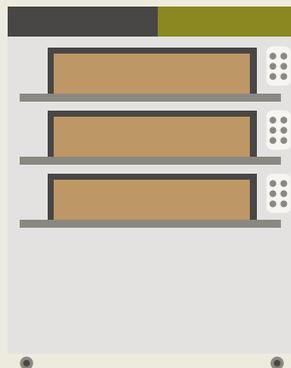


4



**Paneotrad for cutting
and molding**

5



**Electric oven
for baking**

04.



Morning

Surprise your customers with natural leavening quality and tempting delights



**THE BAKERY SHOP
OPENS ITS DOORS
TO CUSTOMERS**

05.

LUNCH TIME



It's good because its scent is unique and fragrant



It's good because it is not with of frozen dough nor have chemical leavening agents

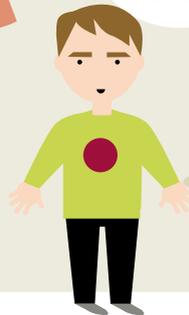


It's good because it is healthy, easily digestible, and produced naturally



It's good because it is made out of mother yeast

It's good because it is fresh at any time during the day



It's good because we know where the ingredients come from



Lunch

Variety and output based on request

06.

**AFTERNOON,
SNACK,
HAPPY HOUR
AND DINNER!**

Afternoon

Bake your goods
at any time of the day:
you'll need only few
minutes!



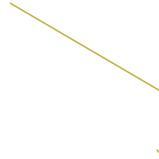
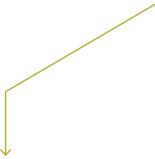
07.

GOODNIGHT!



8 pm

Enjoy your free time,
whether it is a date
or family time.



*...and be
yourself at*



nighttime

ESMACH 

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