



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 32 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 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

32 m²



Bakery

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

Workshop

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

7 am

Get to your bakery: it takes only 30 minutes to get your naturally leavened foods ready

03.

FRESHLY BAKED GOODS IN ONLY 30 MINUTES!

1



**Mother Yeast
Generator**

2



**Automatic
Spiral Mixer**

3

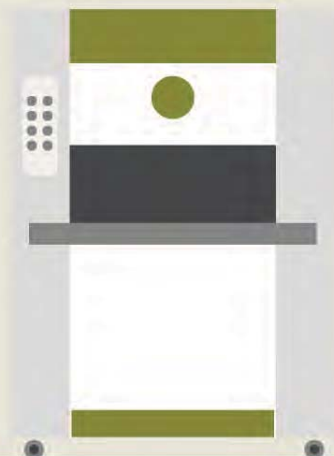


**Intermediate
proofer**

Every Super Hero needs a personal assistant!

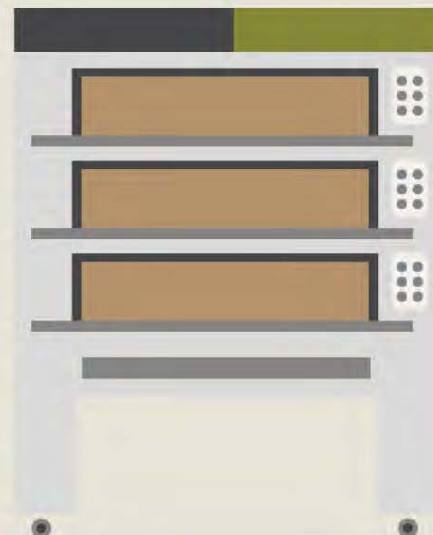


4



**Panoetrad for cutting
and molding**

5



**Electric oven
for baking**

04.



Morning

Surprise your customers
with natural leavening quality
and tempting delights



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 30
minutes!



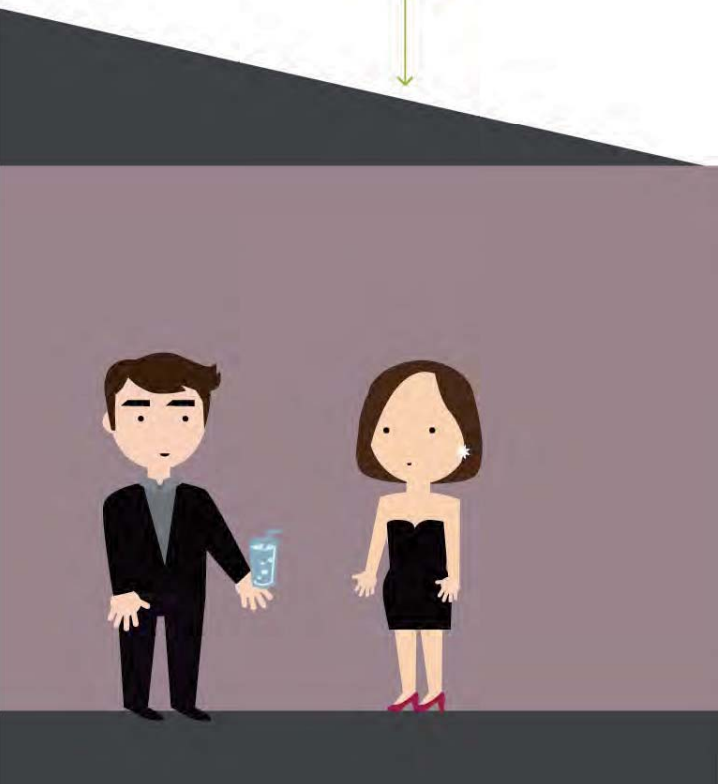
07.

GOODNIGHT!



8 pm

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



*...and be
yourself at*
nighttime



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