

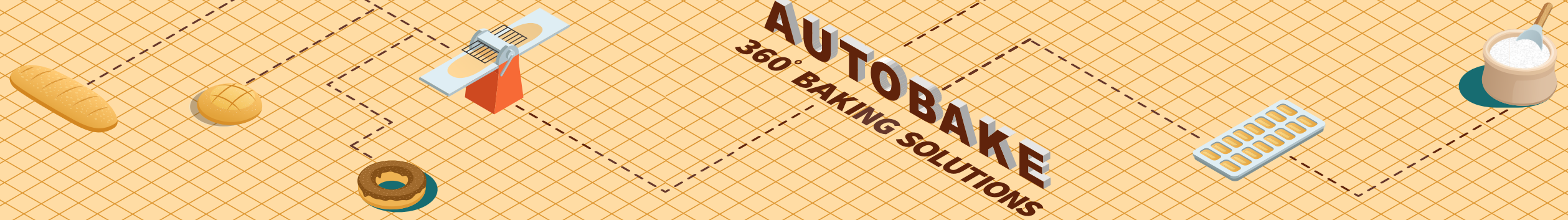
FROM KNEADING  G
2  KGS OF
FL  UR PER DAY
TO BAKING
4  BUNS
PER HOUR
AND EVERYTHING
IN BETWEEN  N...



...WE HAVE IT ALL COVERED.

Industrial Lines
Domestic & Retail Equipment
Offline & Online Consulting | Training
After-sales Service | E-commerce


Autobake
360° BAKING SOLUTIONS



AUTOBAKE

360° BAKING SOLUTIONS

ABOUT US

BAKING ~~MAKING~~ THE WORLD A BETTER PLACE!

Aromas that fill the room during the baking process typically precede and determine the quality of the actual loaf of bread! In the same way, we at Autobake Productions ensure that our reputation precedes our commitment and ideology of doing what's best for our clients. It is this drive for excellence that raises the client's expectations and helps us deliver the best value for money and future-proof solutions within any budget.

In our 10+ years of business and 20+ years of industry experience, we have constantly focused on providing perfect solutions to the baking industry in the areas of automation, technology, quality management and productivity.

We help clients in making the right decision on the 'what, how, when, where and why' of future investments, so that they get maximum return on investment (ROI).

OUR RECIPE FOR SUCCESS!

Every baker, big or small, will always need to follow a recipe. It not only brings order and consistency, but also ensures the best and

most efficient output. We too follow a structure in our consultative approach.

In order to reach the best solution, everyone knows that the problem has to be understood first. Our approach to all client consultation begins with us understanding the client requirement or the problem, well before we can suggest a solution.

AUTOBAKE'S HOLISTIC APPROACH



OUR PROCESS

THE END RESULT IS ALWAYS YUMMY!

Since we are thorough in our processes, we are able to keep every roadblock in check. Thus helping our customers complete the project with maximum satisfaction using minimum spends...in terms of money and time!



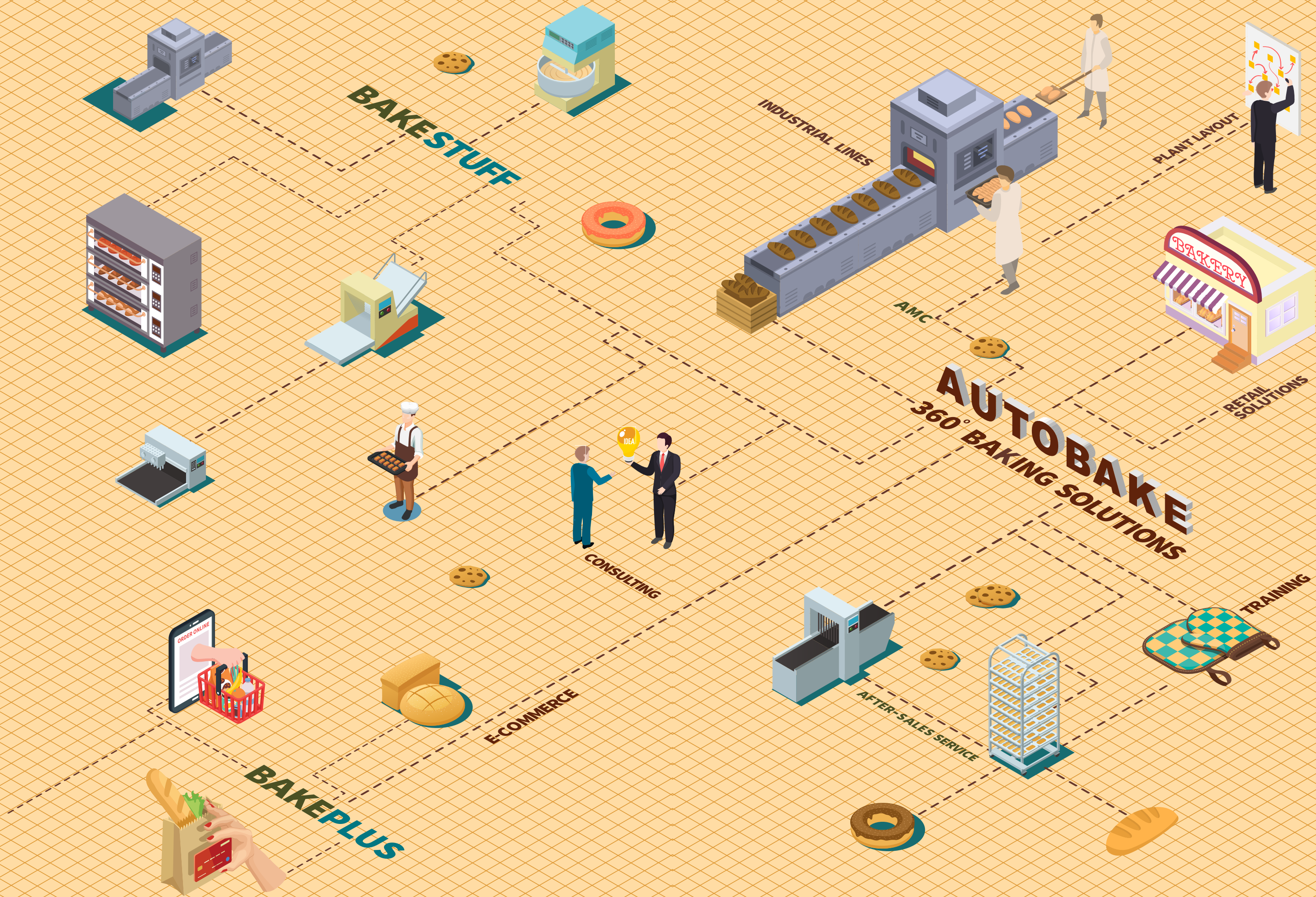
ONE-STOP SHOP

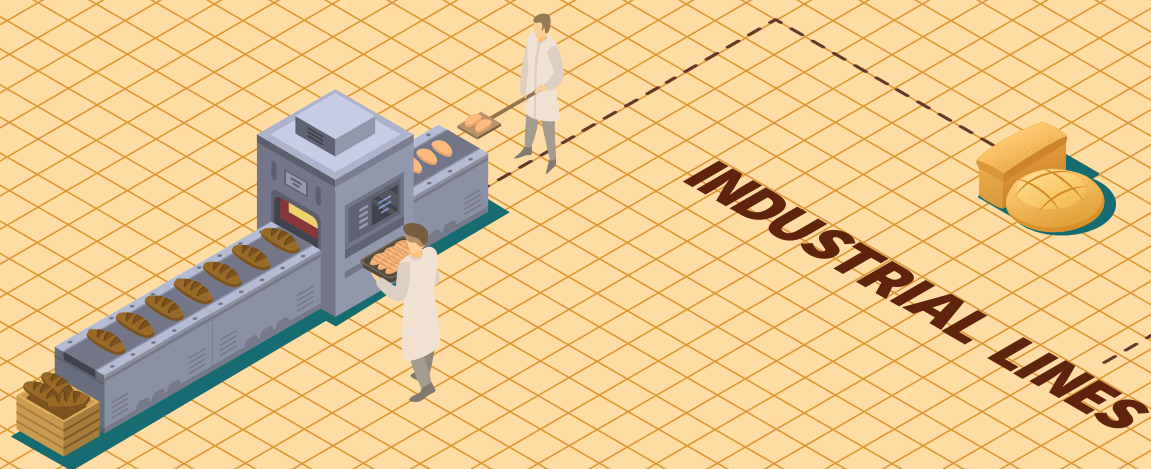
OUR BASKET OF GOODIES!

We are 360° baking experts in the truest sense. From consulting to after-sales service, we do it all to ensure that we are the 'one point contact' for our clients. Our list of services include:



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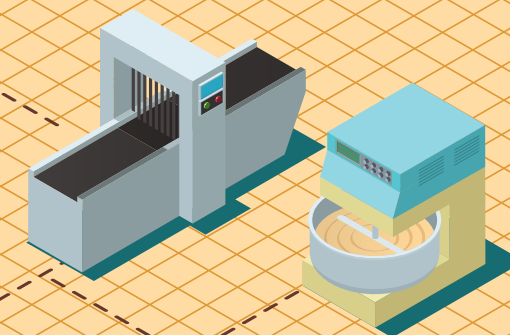




WE USE THE VERY BEST INGREDIENTS!

To achieve the best dish... the chef, the ingredients and the equipment have to be the best. Even the time and temperature have to be perfectly entered to ensure complete success. The quality of the input is directly proportionate to the quality of the output. Thus, other than our people, technical know-how and years of experience in the Indian baking industry, we have partnered with the best Principals on the international level with the "who's who" in the baking Industry.

AUTOBAKE 360° BAKING SOLUTIONS



OUR CELEBRITY PRINCIPALS:

KÖNIG

KÖNIG:

When it comes to complete turnkey projects in the baking industry, be it in the area of bread, buns, burgers, rolls, rusk, pizza, croissants, doughnuts, etc., there isn't any brand more renowned!

Known and Trusted for:

- The best mixing to cooling solutions
- 3,000 to 75,000 pcs per hour solutions
- Over 50 glorious years in business
- Being the world market leader... with a presence in over 100 countries
- 365x24x7 service system
- Proven results in the Indian market with International as well as Indian products

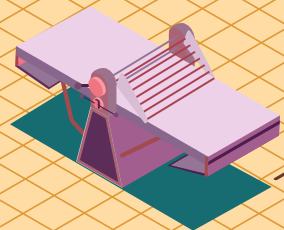
MONO

MONO:

Being pioneers in cake and cookie production machines since India's Independence, Mono Equipment needs no introduction!

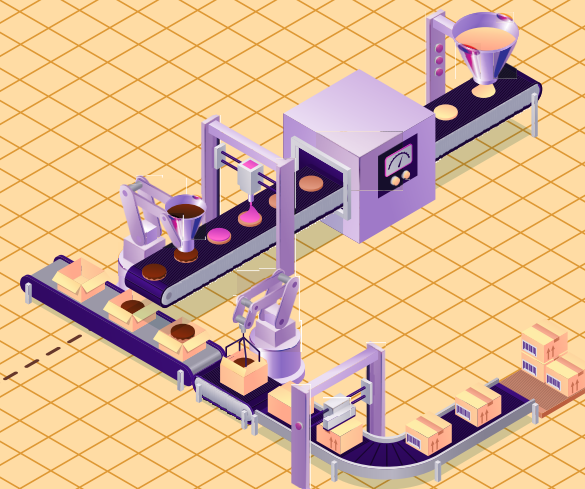
Known and Trusted for:

- Being a 50-year-old British company and a pioneer in cake and cookie production machines
- Complete range of equipment... right from mixing to depositing, baking, slicing and packing solutions for small, medium and large bakers
- Major customers across the world like Tesco's, Marks and Spencer, Harrods, 5-star hotels and supermarkets around the world
- Presence in over 100 countries



AUTOBAKE 360° BAKING SOLUTIONS

INDUSTRIAL LINES



BREVETTI GASPARIN:

Producers of machinery and systems for slicing and packaging of bakery products since 1960! Brevetti Gasparin produces single machines and automatic industrial lines specifically designed and customised to meet different market needs. The highest production, innovation and quality standards are what makes them one of the best in the world!

Known and Trusted for:

- Over 55 years of experience
- Deep knowledge of the market with perfect cutting and packaging techniques for each product type
- Continuously innovating with a focus on customer need and market evolution
- Operates in over 40 countries
- Strong commitment to sustainability & a minimised environmental footprint



WEBER COOLING:

When it comes to Vacuum Cooling Systems, one global name stands undisputed! Weber Cooling is the global market leader in Vacuum Cooling Technology, spearheading products that speed up traditional baking processes from hours to minutes.

Known and Trusted for:

- Offers a range of premium quality solutions for vacuum cooling and cold chain management, using state-of-the-art refrigeration technology
- Global leadership in Vacuum Cooling solutions in just eight years, since 2013
- Intelligent "Dutch Design" product and economies of scale that brings market-leading quality at affordable costs
- Collaborating with master bakers in Europe and Asia with support from an extensive research network and partners from the bakery world
- 100% focus on vacuum cooling, hence undisputed in bakery applications
- Environmental friendly refrigerants



ESCHER:

Escher Mixers specialises in the production of mixing machinery for the bread and pastry-making industry. Their range of planetary and other mixers caters to the entire range from a small bakery right up to a professional scale!

Known and Trusted for:

- High-level machine performance for long-lasting and consistent service
- 20 years of experience and a presence in Five continents
- An exhaustive and ever-growing range of models to meet every need
- Highly customisable and tailor-made industrial lines

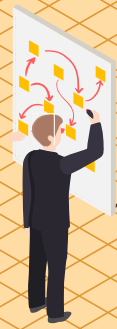


TAGLIAVINI:

This conglomerate is renowned as a world leader in producing high-quality baking solutions for artisan bread bakers and confectioneries. Founded in 1934, they have been the leading producers of combination (dual convection and deck), convection, deck, rack and tunnel ovens!

Known and Trusted for:

- Over 80 years of craftsmanship and considered a world leader
- Sound production processes and usage of high-quality raw materials
- Extensive sales and distribution network covering Europe and other continents
- All products made exclusively in Italy
- Excellent durability, performance and fuel consumption of machines
- Proven track record in the supply of spare parts for machines manufactured even in the 1950s



AUTOBAKE

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WE CATER TO ALL TASTES, CUISINES, CULTURES, VARIETIES AND BUDGETS!

Food, it is a universal language. It is an essential, a basic need. It is also the way we play host and determine how much we want to impress our guests.

We address our client's needs in the same way. We keep it basic, yet impressive. In order to do so, we undertake projects keeping in mind our 360° outlook to the client's need.

Here are a few examples of the projects we have executed to illustrate this:

1. Concept, trials, evaluation, analysis, decision-making and implementation of 7 semi and fully industrial production lines in India for bread, buns, pav, kulcha, doughnuts and hamburgers for leading bakers of India
2. Setting up of par-bake frozen bakery concept for a well-established supermarket chain in India
3. Careful study, determination, selection and implementation of a complete bakery project for 3-D shaped bakery products with fillings similar to Barni Bear from Mondelez in India

4. Implementation and installation of bakery projects in Sri Lanka and Africa

5. Complete redesigning, development and transformation of bakery plant, infrastructure and production systems of bakeries in India

6. Setting up bakery plants in India for businesses entirely new to the baking industry. The magnitude of these range from 6,000 to 35,000 sq.ft.

7. Implementation of food safety, hygiene, quality management and productivity improvement projects for small and medium bakers to eliminate waste and improve profitability

OUR PROJECTS

OUR CLIENTS

BREAKING BREAD... WITH THE VERY BEST!

Food is our religion. And it is important and indeed symbolic to share whatever is good with our esteemed customers. We have provided 360° solutions to small, medium and large companies. We like to think of our client's problems as our own and accordingly study, ideate and strategize an ideal course of action. **Some of our clients are:**





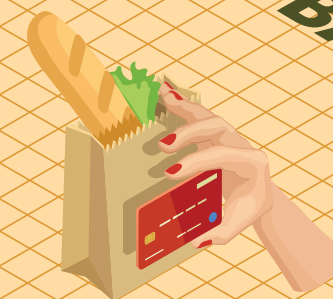
BAKEPLUS

EVERY GREAT DISH HAS A SECRET INGREDIENT!

What makes us truly 360° is the fact that we not only provide solutions, machinery and equipment to our customer's grievances, but we partner them in their business.

We have created 2 entities under the AutoBake brand to assist customers viz. **BakePlus** and **BakeStuff**.

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BAKESTUFF



BakePlus:

A consulting service for all aspects of baking automation and production. We assist in factory layouts and designing, improving existing productivity, providing support modules, training staff to optimise the equipment as well as cleaning and maintaining the machines. The list is endless and the results speak for themselves.



BakeStuff:

An e-commerce platform that caters to the complete range of baking essentials from tools and equipment to baking accessories. It basically supports our customers to efficiently operate their business. We have left no stone unturned and are happy to lend our services in all business aspects to be a 'one-stop solution' to our customer's needs:

- 🍞 Material handling
- 🍞 Storage accessories
- 🍞 Measuring instruments
- 🍞 Maintenance tools
- 🍞 Hot water systems
- 🍞 Factory ventilation
- 🍞 Machine hygiene & overall well-being
- 🍞 Pest control services



AUTOBAKE PRODUCTIONS

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www.autobake.in

OUR GROUP COMPANIES



www.bakestuff.in



www.bakeplus.in