



MODUCAN™
CORPORATION

PRESENTS

MOBILE BAKERY SOLUTIONS





WFP
UNEP

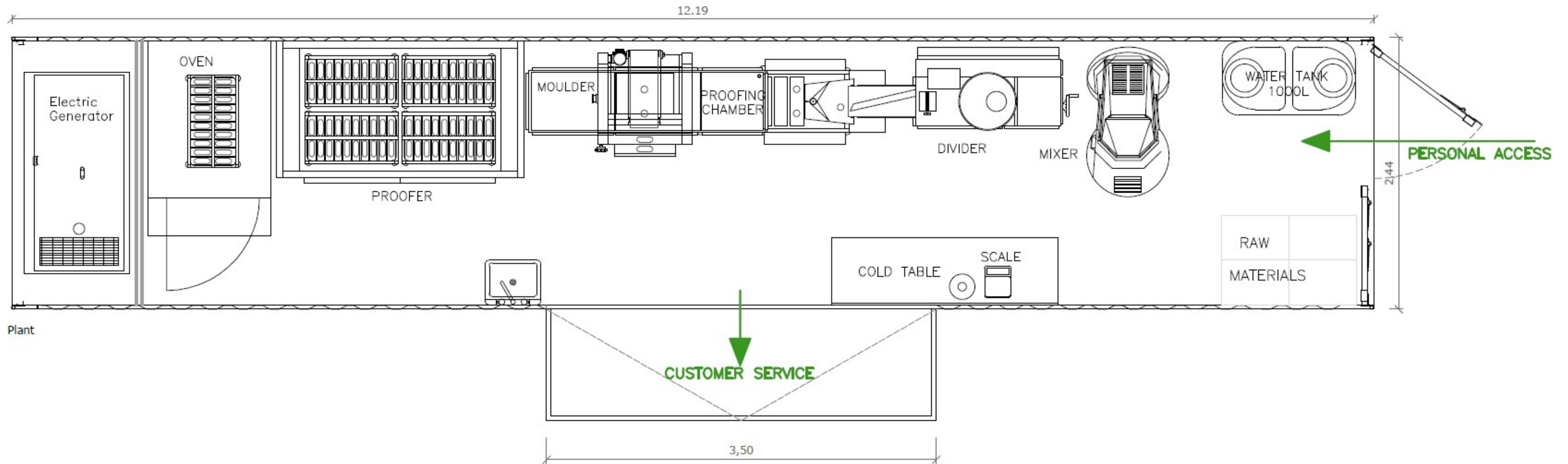
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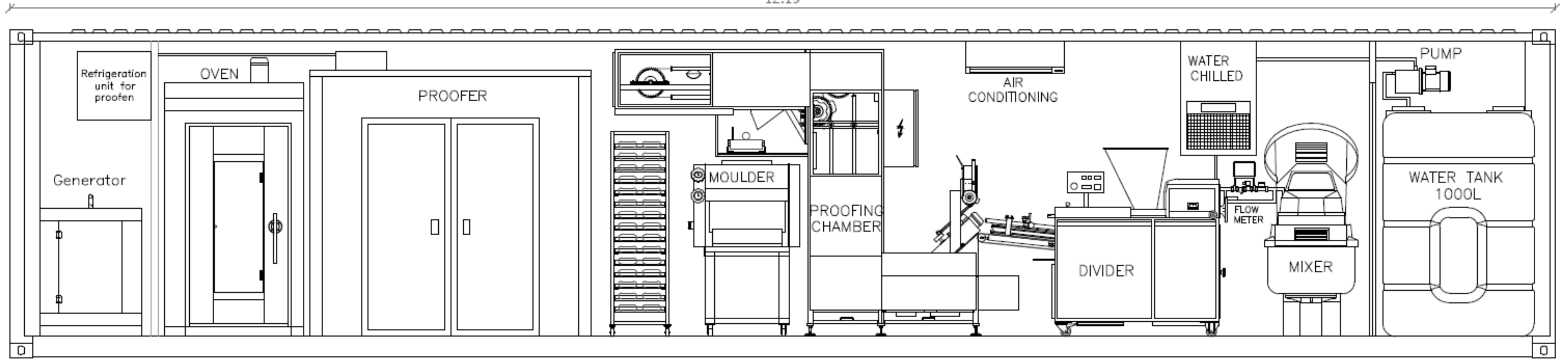




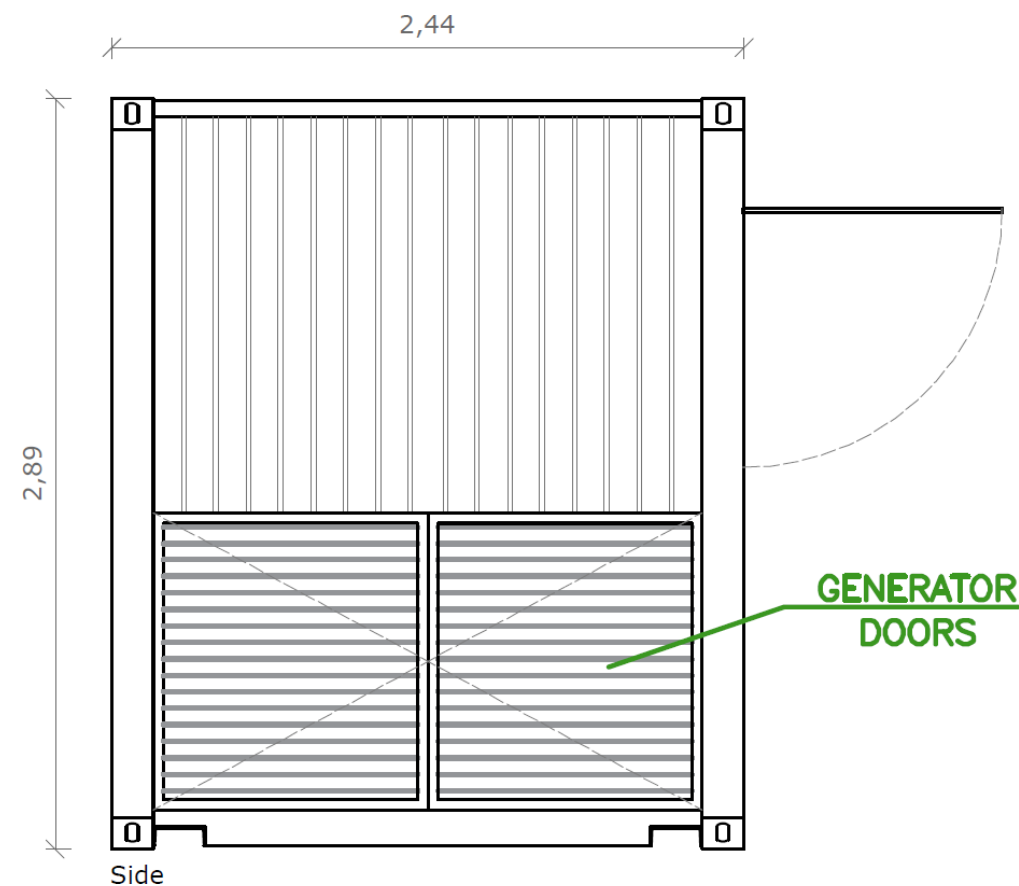


The container is accessed through the original doors to optimize the system and reduce costs. At the rear, it has two small hatches for accessing the generator maintenance. On the longer front side, there's an upward-opening door with gas struts that functions as a canopy; this part will be used for bread delivery. Internally, it features a work area, including a sink, shelves, and the necessary equipment for bread production.





Section



Side

Production of the plant

Rate: 15 pieces per minute => 900 pieces per hour
In 10 hours of work => 9000 pieces.

Dough: 900 pieces of 120g => 108kg of dough per hour.
In 10 hours of work => 1080kg dough

Cooking: 20 pieces per tray
15 trays per rack => 300 pieces
3 batches per hour => 900 pieces per hour
900 pieces per hour for 10 hours => 9000 pieces



Specifications:

1 unit. Supply container of 40' HC steel dry RECYCLED exterior measurements 12.00 x 2.44 x 2.89 m. Includes transportation to facilities for subsequent cutting and machining work.

2 units. Cut for customer service gate.

105 m2. Application of a coat of high-end HEMPEL brand antioxidant primer for boats to prevent oxidation outdoors. Sanding work included in this item will be carried out previously. Exterior painting.

105 m2. Application of two coats of high-end HEMPEL brand paint. One color to choose from, RAL chart. Exterior painting.

105 m2. Application of a coat of high-end HEMPEL brand antioxidant primer for boats to prevent oxidation outdoors. Sanding work included in this item will be carried out previously. Interior painting.

105 m2. Application of two coats of high-end HEMPEL brand paint. One color to choose from, RAL chart. Interior painting.

8 m2. Partition for generator, with rock wool insulation and painted wood cladding.

30 m2. Floors painted with epoxy paint. 1 unit.

Complete electrical installation

1 unit. Complete plumbing installation, including elbows, PVC sanitation pipes and pipe plumbing installation. -1 shot

1 unit. Sink faucet. Countertop with sink.

1 unit. Folding front gate made from the container's own sheet metal with gas shock absorbers. Dimensions approx. 3.00 x 1.30 m 1 unit. Floor grate for cleaning,

1 unit. Complete installation of air conditioning with interior split, includes hot and cold air.



Equipment list for bakery:

1 unit. Spiral mixer model T-80R with 8.5hp power for 50kg. of flour / 80kg. of dough, 2 speeds with digital timer and quality kneading in 10-12 minutes. Arm made of stainless steel without welding, thus being very resistant to breakage. Very versatile machine, accepting masses of small quantities due to the length of the blade and the design of its spiral hook, finished in Stainless Steel.

1 units. Automatic double piston divider, to guarantee better dosage of the dough and speed. with 60kg stainless steel hopper, splitter tile, to work at 15 pieces per minute. This divider uses a feeding piston and dosing piston system that gives unbeatable weight reliability without damaging or heating the dough, equipped with a lubrication system composed of a circuit with a motor-pump, it incorporates a digital control that allows you to control and program the number of pieces to be made, aswell as the oil indicators, finished in Stainless Steel.

1 units. Duplo model static ball resting chamber for 120 bags, providing a ball rest of 5 minutes before forming, an entrance with distributor and exit belt, inlet flourer and electrical synchronization panel for all the equipment, finished in Stainless Steel

1 unit. Fancy 6A model bar formers to work manually with entry and exit on the same side, stainless steel finishes. 1 unit. Controlled fermenter, heat, humidity and cold, for 4 carts of 400x800mm, with two entrance and exit doors.

1 unit. Electric cart oven model CORRE-15B-4080, for carts 400x800x15 trays, stainless steel finishes with chimney kit.

6 units. Stainless Steel Carts of 400x800x15 floor.

90 units. Trays of 400x800x10 channels, Teflon-coated.

1 unit, 150 litre/hour water cooler.



Equipment list for bakery (cont.):

1 unit. Liter counter with flow and temperature control

1 unit. Water pump and installation material

1 unit. 1,000 liter water tank, with health registration

1 unit. 2020x600 stainless steel cold work table with three doors, for cold, positive of -2+8 degrees. 1 unit. Electronic scale, for the weight of products, buckets and utensils.

1 unit. Sink: Essential for handwashing and general cleaning purposes.

All machinery includes complete electrical installation, lighting, assembly and necessary testing of its operation.

List of power ratings			
1. Water deposit pump	0,37kW	8. Fancy 6A Moulder	0,75kW
2. T-80 Mixer T-80	7,5kW	9. Proofer	5,2kW
3. Water chiller	0,64kW	10. Oven	27kW
4. Flow meter	0,024kW	11. Electronic scale	0,15kW
5. Type C divider	1,1kW	12. Cold table	0,25kW
6. Air conditioning	1kW		
7. Proofing chamber with flour duster, divider, and exit belt	1,5kW		
Total nominal power 55kW			

Electrical cabinet distribution:

Characteristics:

Voltage: 400V III+N

Power: 55 kilowatts

Intensity: 105 Amps. Nominal.

Protection with a 4P / 125A / 300 mA differential and a 4P / 160 Amp / curve D circuit breaker.

T-80 Kneader

Characteristics:

Voltage: 400V III+N

Power: 7.5kw

Intensity: 16 Amps. Nominal.

Protection with a 4P / 16A / 300 mA differential and a 4P / 16 Amp / curve D circuit breaker.

AIR CONDITIONING

Voltage: 230V III+N

Power: 1.1kw

Intensity: 5 Amp. Nominal.

Protection with a 3P / 8A / 300 mA differential and a 3P / 10 Amp / curve D circuit breaker.

WORK TRAIN

(DIVIDER, CHAMBER AND TRAINER)

Voltage: 400V III+N

Power: 3.7kw

Intensity: 8 Amp. Nominal.

Protection with a 4P / 16A / 300 mA differential and a 4P / 16 Amp / curve D circuit breaker.

Electrical cabinet distribution (cont.):

SOCKETS FOR COLD TABLE AND SCALE

Voltage: 230V Single Phase. Power:

1.1kw

Intensity: 5 Amp. Nominal.

Protection with a 3P / 8A / 300 mA differential and a 3P / 10 Amp / curve D circuit breaker.

CONTROLLED FERMENTATION

Voltage: 400V III+N

Power: 5.5kw

Intensity: 12 Amp. Nominal.

Protection with a 4P / 16A / 300 mA differential and a 4P / 16 Amp / curve D circuit breaker.

LIGHTING

Voltage: 230V Single Phase. Power:

1.1kw

Intensity: 5 Amp. Nominal.

Protection with a 3P / 8A / 300 mA differential and a 3P / 10 Amp / curve D circuit breaker.

CAR OVEN

Voltage: 400V III+N

Power: 30kw

Intensity: 60 Amp. Nominal.

Protection with a 4P / 63A / 300 mA differential and a 4P / 65 Amp / curve D circuit breaker.

WATER COOLER, PUMP AND LITER COUNTER

Voltage: 230V Single Phase. Power:

1.5kw

Intensity: 7 Amp. Nominal.

Protection with a 3P / 10A / 300 mA differential and a 3P / 14 Amp / curve D circuit breaker.

Electric generator:

Consideration for the production capacity of the bakery = 10 hours / day, the generator will be a 110 KVA generator.

Electric generator to be secured inside the container, as per instructions provided, for ease of operation and maintenance.

GSW110P



Main features.

Frecuency	Hz	50
Voltage	V	400
Power factor	porque	0,8
Phase		3

Rated power

Emergency power LTP	kVA	114,67
Emergency power LTP	klovatios	91,74
Emergency power PRP	kVA	103,84
Emergency power PRP	klovatios	83.07



Production line processes:

1. **Ingredients Reception:** Raw materials such as flour, yeast, water, salt, and additives are received and stored in stainless steel worktables.
2. **Mixing:** The spiral mixer combines and kneads the ingredients to form the bread dough. Once mixed, the dough is placed in controlled fermentation chambers for proofing.
3. **Fermentation:** The dough rests and ferments in the controlled fermentation chambers. Here, temperature and humidity are regulated to allow the dough to rise and develop flavors.
4. **Portioning and Shaping:** After fermentation, the dough is portioned and shaped using a portioning and rounding machine to achieve consistent sizes and shapes.
5. **Baking:** The shaped dough is placed on trays and transferred into the ovens. Baking times and temperatures vary depending on the type of bread being produced.
6. **Cooling and Packaging:** Once baked, the bread is cooled on racks to prevent moisture build-up before being packaged and prepared for distribution.



Qualities and guarantee

The container's equipment is of high quality, with products manufactured in Spain, designed for flawless and ease of operation.

The advantage of using this type of equipment is that they have a **one-year warranty** and the necessary spare parts are easily found because **we are the manufacturer**.

It is important to highlight that an exhaustive study has been carried out on the type of bread and the quantity necessary to start this **samoly bread** production line and the machine is specialized for the manufacture of this type of bread.



Production Capacity

According to our study of the bread production line with the materials mentioned above, we could produce around 9000 pieces of bread per working day, equivalent to 1080 kg of bread per day. To reach the project goal of 150 tons, we would need 150 containers to produce that amount of bread per day.

Delivery time

Our production times are very short thanks to the use of Lean Manufacturing assembly lines. The first container will be ready in a month, at which time the chain will be operational. Subsequently, we commit to delivering between 8 and 10 units monthly. In any case, we will try to streamline the processes internally to be able to supply more units monthly.

For more information contact us at:

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A dark, industrial-style building with a grid-patterned window. The building is composed of dark, vertically-ribbed panels. The window is a large, rectangular structure with a grid of dark frames, possibly made of metal or wood. The background is a solid, dark grey color.

THANK YOU