



Tender Specification for:

Industrial Pitta Bread Production
Line Machinery

Date: 1st August 2016

Introduction:

We formally invite tenders to provide us with fixed price quotes for machinery, which will be required for an industrial pitta bread production line, the machinery required is as follows;

1. Pneumatic Hopper
2. Basket Prover
3. Flattening Machine
4. Bells Prover
5. High Temperature Gas Tunnel Oven

The specifications for each of the machines listed above, is provided below within this tender specification document. The machinery will be required for a production line which will produce about 9000 pittas per hour, furthermore the machinery will need to be set up and installed within a straight line within our premises.

About Tasty Bake:

Established in 1981, Tasty Bake is one of the UK's leading sausage manufacturers with 30 years' experience trading in the food industry. Using the latest technology and finest ingredients we produce a range of IQF sausages and saveloys at our modern premises. With 30 years of experience producing a range of high quality sausages and saveloys, it is no surprise that Tasty Bake is one of the UK's leading food manufacturers. From our purpose-built, modern factories we use the latest 'cutting-edge' technology and only the finest ingredients to ensure the highest standards are reached time and time again.

Tasty Bake is accredited by the BRC Global Standard for Food Safety, which is an internationally recognised and independent inspection quality mark designed for food, drink and allied industries, including packaging and raw materials. Our BRC accreditation, issued by EFSIS, covers all areas critical to food safety at Tasty Bake, including food hygiene and quality management. As part of our ongoing commitment to the quality mark, we have demonstrated due diligence and ensured we met the requirements of all the standards that we were inspected against.

We adhere to the ISO 9001, accredited by the IAB (International Accreditation Board), which is an internationally recognised standard of quality management.

Specification 1 (Pneumatic Hopper):

- Stainless steel
- for 250 kg dough

Specification 2 (Basket Prover):

- 350 baskets
- 3100 removable nylon mesh pockets.
- Stainless steel construction
- Closed with aluminium
- 1.5" Perspex Windows
- Electronic control panel

Specification 3 (Flattening Machine):

- 2-3 flour dusters,
- digital speed control
- Teflon coated rollers on the second machine
- 3 pressing adjustable rollers on the first machine in feed conveyor
- Flattening machine must produce both oval and round pita

Specification 4 (Bells Prover):

- 17 levels
- 12m long
- r12 belts (Similar belts to which we currently use)
- stainless construction
- 4 motors
- Digital speed control

Specification 5 (High Temperature Gas Tunnel Oven):

- 16 gas radiation burners, above the plates.
- 10 "L" type burners underneath the plates.
- Steel construction, should be built from stainless steel inside and outside.
- Total 10m long.
- Consider the possibility to use Infracore fibre burners from the UK

Deadline:

The deadline for tenders to submit their quotations is 5pm 18th October 2016.

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