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## USED BAKERY EQUIPMENT FOR SALE.

Posted by edgar1966 - 2009/03/10 06:20

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Hi and good day to every one here, I am planning to put up a small business coz I have been tired of the usua; 8 to 5 daily work schedule and besides I can't have the opportunity to earn more coz I am tied at the office from monday to saturday with very limited time to look for other means of income.

I want to open up a small bakery and have found a very populated place to open but my biggest problem today is the equipments, I can't really afford to buy new equipment coz they are really expensive and my capital won't survive the buying if I go for new ones.

I would like to inquire if there is somebody here who is selling used bakery equipments in top good working condition. This would be a good start up for me since I am only starting I have to start small and always have the options to expand. You can contact me at 726-52-57 and 0909-257-17-54.

Thanks and hoping for your immediate reply.

Edgar

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## Re:USED BAKERY EQUIPMENT FOR SALE.

Posted by Photoaddict - 2009/04/04 00:29

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Hi Edgar,

Congratulation! Its great that you thought of putting up your own bakery.

Anyway, Starting a bakery business is very time consuming. Bakery starts their day as early as 3AM in the morning. But there are always other option. I would suggest that you put up a bakery that is not full blown. If you notice, there are different bakery inside malls, supermarket. So, have you thought of how they operate?

Traditional. you buy your raw material from supplier. Meaning flour, eggs, yeast, salt, etc. Then you hire a "panadero" to make the bread for you. You have to supervise their work, so the time would be 3am in the morning till night.

Optional way. You can contact bakery that you think have a great taste, good pricing. Ask if they can supply you with half cooked bread. They make the bread from scratch, cook it half way, and have it packaged generic. They, you only have to reheat it, and put some toppings. That way, you will have consistent, delicious bread.

Advantages for using optional way:

1. lower human resource problem, including salary cost.
2. Not so technical.
3. No need of all bakery equipment, 1 to 2 units would do.
4. you don't need to wake up early.
5. you can put more effort on the marketing and selling side.

Anyway, as for the bakery equipment, there are lots of site that you can look for to buy your equipment. Buy and sell news paper. Sulit.com.ph, and other more.

hope this help

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