

## **INVENTORY**

Attached is a copy of the inventory of the bread making equipment Plaw Hatch farm has agreed to purchase from East West Bakery.  
(The double-sink and stainless steel sheets from the oven hood have been added without charge)

The agreed price for the equipment is £13,000+vat.

We have accepted an arrangement of payment via monthly instalments over 6 months (interest free) with the first payment due in September 09. The equipment is sold as seen- it has been in full commercial use until July 31<sup>st</sup> so in full working order.

Once delivered to Plaw Hatch farm it will of course be the farm's responsibility to ensure the safe storage of the equipment.

We are currently checking storage directions for the oven with the manufacturer to ensure it can be re-commissioned safely once the bakery is ready.

## **CAKE, PASTRY & KITCHEN PREP EQUIPMENT**

As discussed at the visit to our bakery, we also have further professional quality equipment used in the production of non-bread items.  
A separate inventory for these is attached.

If we come to work at Plaw Hatch we would need to use this type of equipment to produce cakes, sweet and savoury dough products, other cooked items etc.

If the farm is unable to afford this at present, it could be agreed for us to bring the equipment, use it there- whilst it remains our personal property. The farm could perhaps purchase this from us at a later date once the bakery is making a profit?

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East West Bakery

ALL BREAD EQUIPMENT -BAKERY FULL INVENTORY

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| <p>Mono DX 5-Deck<br/>Low-crown<br/>ovens, steam<br/>injection and<br/>pre-<br/>programmable<br/>settings</p> <p><i>w/o steam: 46kw<br/>With steam: 56.5kw</i></p> | <p>Electric, 15 tray. Stone<br/>Decks.<br/>** with Steam Injection<br/>including pre-steam (and<br/>water treatment system for<br/>hard-water fitted).<br/>Digital Program Controls.<br/>Excellent Condition, regularly<br/>serviced.<br/>Spare heat element x1.</p> | <p>MONO has a great reputation in<br/>the industry for reliable<br/>equipment – used by most<br/>supermarkets!<br/>They heat up quickly, have fast<br/>heat recovery and are well<br/>insulated – so efficient to use.<br/>Separate decks allows more<br/>versatility – several smaller<br/>batches of different breads can<br/>be baked at once, use only as<br/>many decks as is needed.</p> <p>These are the most suitable<br/>ovens for 'artisan' baking –<br/>stones are essential for hearth<br/>breads, steam produces a great<br/>crust, enhances 'oven spring'<br/>and the versatile programming<br/>system ensures consistent bakes<br/>– and makes the bakers life<br/>much easier!!</p> <p>2<sup>nd</sup> hand with steam would cost<br/>approx £7000 <i>£2500-3000 - Ebury</i></p> |
| <p>Williams 40 Tray<br/>Retarder</p>   | <p>40 Tray capacity 2 door<br/>refrigerator for dough,<br/>breads and other bakery<br/>items.<br/>+5c/-5c.</p>   | <p>Useful to retard dough made in<br/>advance of baking, or for chilling<br/>trays of pastries, tarts etc.</p> <p>2<sup>nd</sup> hand would cost £1500</p>  |
| <p>Maxxwell Spiral<br/>Mixer</p>   | <p>2-speed, 2-direction mixer<br/>(including reverse on 2<sup>nd</sup><br/>speed)</p>  | <p>An old work-horse.<br/>2 bag capacity.</p> <p>Hard to price, but approx £2000<br/>2<sup>nd</sup> hand</p>  |
| <p>TCS series<br/>electronic<br/>platform Scale.</p>   | <p>Heavy duty, commercial use<br/>waterproof floor scale for up<br/>to 60kg.<br/>Mains + rechargeable<br/>battery.</p>   | <p>Used to weigh water and flour<br/>* careful measurement</p> <p>New would be approx £190</p>  |
| <p>Electronic Bench<br/>Scale.</p>   | <p>Calibrated retail bench<br/>scale. Max 15kg.</p>  | <p>New about £180</p>   |

*15/06/10*



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| Bench Balance scales and weights.                                     | Bakery bench scale with large dough pan and set of metric weights.  | Second hand about £50   |
| 'Record' Delta Bread Slicer.  | 10mm bread slicer with stand.   | 2 <sup>nd</sup> hand £500   |
| 4 Steel Bench Tables with underneath storage/racking for bread trays. | 1 x Bench shelf, fixed.<br>2 x 18 tray, wheels.<br>1 x 21 tray, wheels.<br>3 Wooden Drawers.<br>2 Plastic Drawer. | For dough preparation, for scaling and shaping.<br>Useful storage below for ingredients tubs, or for dough to rest.<br><br>Hard to source but 2 <sup>nd</sup> hand approx £100 each   |
| 1 small bench table   | 1 shelf.  | £40<br>We use this for 'knocking out' tins and resting peels next to the oven whilst loading.   |
| 'Rapid Racking' Heavy Duty Storage shelving.                          | 1.8mx1.2mx45cm<br>4 Adjustable shelves each hold up to 300kg.   | £80 new   |
| 'Brute' Rubbermaid Dough Tubs   | 1 x 32gallon with lid- Large<br>4 x 20gallon with lids- Med<br>1 x 10gallon with lid - Small                      | Strong, food-safe containers – flexible (brittle tubs will crack) we use for mixing and storing the sourdoughs.<br>Essential for bulk proving wetter artisan dough batches.<br>New large would cost £50<br>Medium £40 and small £30<br><br>( £240 new for the set ) |
| Brute Tub Dollies.  | Wheels for Brute tubs x 2 sets.   | 'wheels' for the brute tubs, enables safe handling of heavy tubs<br><br>£38 each, new   |
| Rubbermaid Round Storage Tubs   | 3 x 22 litre with lids - large<br>3 x 8 litre with lids - small   | Commercial quality, flexible, Food-safe storage tubs – airtight so ingredients don't absorb smells – we used for seeds, spices, nuts etc<br><br>New large £16 each, small £10 each so set would be £78  |

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| Crypto Peerless   | Small Planetary mixer, Bowl, Paddle, Dough Hook. 3 speed<br>(2 <sup>nd</sup> speed needs fixing)   | Useful for small, trial batches of dough (under 4kg) and mixing preferments and sponges. Also used for cakes.<br><br>2 <sup>nd</sup> hand about £200.  |
| <i>induction</i><br>Portable Induction Hob.                 | Electric 2.8kw instant heat. Overheat protection.  | Small, portable hob, useful for melting butter, chocolate, syrup heating milk for sweet doughs etc- £100 new   |
| Atlas- Salva Bakers Cabinet                                 | 22shelf. On wheels.  | Useful as airtight tray-rack for proofing breads Prevents skin forming on dough<br><br>(***heat element not working).<br><br>New rack plus airtight cover would cost £200+   |
| <i>Grill</i><br>Bakers Rack x 2                             | 2 x Heavy Duty Bakers Racks. 20 tray capacity each.<br><br>Complete with:<br>15 wire racks for cooling<br>29 Proofing Boards<br>30 18x30" lightweight bakers trays | For proofing tins, storing, waiting, cooling anything baked on trays - bread, rolls, cakes, pizza, quiches etc.<br>Wooden boards we had custom made, allows us to proof breads directly on boards, in baskets and in couches. This prevents dough getting mucky on trays, also wood is warmer and more dough friendly than metal!<br><br>Racks 2 <sup>nd</sup> hand £120 each<br>Cooling racks -2 <sup>nd</sup> hand £5 each<br>Bakers trays - 2 <sup>nd</sup> hand £5 each<br>Wooden boards - ??<br><br>Would cost at least £350 to buy all this / have it made |
| <i>don't do refrigeration / freeze</i><br>Cooling Racks x 2 | Metro Shelving for cooling breads. 2x 7shelf.  | Hot breads from oven can be unloaded directly onto cooling racks.<br>2 <sup>nd</sup> hand about £ 40 each  |
| <i>Peel</i><br>Long Handled Metal Peel With spare pole      | Designed for unloading the deck of lots of stone-baked breads, with lip for catching loaves from the back.   | £60.   |



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| <p>French Bakers Linens<br/>(Couches a pain).</p> | <p>Treated with anti-mould, hemmed bakers' French linen for proofing long loaves</p> <p>10 large sheets.</p>   | <p>This is the authentic fine grade linen – sourced directly from France. Essential for natural baking – this linen supports the bread but allows the dough to breathe.</p> <p>Easily brushed cleaned.</p> <p>This is a specialist piece of equipment and we'd be happy to show and explain how to use them.</p> <p>£8 each new - £80</p> |
| <p>Clarke Devil Heater.</p>                       | <p>1.5-3kw thermal power heater.</p>   | <p>Useful early morning to take the chill off and heat the bakery before the ovens get up to temperature. Maintaining a bit of warmth helps the dough!</p> <p>£80 new</p>   |
| <p>Bannetons</p>                                  | <p>Round 5-600g dough x 60<br/>Oval 5-600g dough x 60<br/>( 120 baskets total)</p> <p>Plus custom-made linen liners for sourdough- to fit baskets x 44</p> | <p>Handmade cane baskets, essential for proofing traditional, natural dough – they give support. Perfect for rye, sourdough and wholemeal loaves.</p> <p>Again, these are specialist equipment; they are hand made to order and hard to source. New these range from £5 - £10 each.</p>   |
| <p>Ariston Water Heater System</p>                |  | <p>£50.</p> <p>Hot water used for washing up, cleaning- but heated water is also essential during winter for use in the doughs.</p>   |
| <p>Bench Brush</p>                                | <p>Bench Brush x 2<br/>1 natural hair<br/>1 synthetic</p>  | <p>£10 each</p>   |
| <p>Bread Crates</p>                               | <p>14 x Orange/Green Heavy Duty Stacking Crates for storing/transporting bread or other ingredients.</p>   | <p>£80 new</p>  |

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| Flour Scoops               | 2 small<br>3 large   | Set would cost about £30 new   |
| Long handled<br>Oven Broom |  | Essential to keep ovens clean –<br>Use this after removing the bread<br>to sweep the stones clean of<br>soot and semolina (used with<br>hearth baked breads)<br>£60 new  |
| Loaf Tins (strap)<br>large | 3-strap 1kg tin x 10<br>With 8 lids  | £15 each   |
| Loaf Tins (strap)<br>small | 3-strap 500g tin x8<br>Round edges   | £10 each   |
| Loaf Tins Loose<br>small   | Farmhouse tin x 23 square<br>edge<br>6 x round edge  | £5 each  |
| Loaf Tins loose<br>large   | Oblong 1kg x 8   | £8 each  |
| 2 hand peels               | Wooden hand peel x2  | £5 each  |
| Stainless Steel<br>Sink    | Industrial Double Sink with<br>backsplash, drainer, with<br>stand.   |  |
| Oven Hood                  | Steel panels screw together<br>to form a 'hood' for above<br>oven to vent out smoke<br>when installed with an air<br>vent. |  |
|                            |  | <p>Whilst the individual items are hard to value separately, we could offer the whole lot (total above items) for <b>£13,000</b> to include advice, support, and intensive training for the bakery/staff- including the development of a tailor-made range of bread recipes for you.</p> <p>We have quite rare experience and knowledge of how to produce stone-baked, organic artisan bread (with no bread-improvers) using low yeast and natural fermentation -essential in good baking. We can work with different types of sourdough, sponges, poolish, biga, soakers etc- and bake with a full range of ingredients; stoneground and conventional; wheat, rye, barley, spelt, maize – pumpkin and potatoes! As well as enriched butter doughs, sweet breads, brioche, fruit breads etc.</p> |