

# Confidential Business Review

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## FULLY EQUIPED HAYWARD BAKERY



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Serving California's Bakeries and Café's



DRE Lic # 02128137

# **Confidential Business Review**

## **CONFIDENTIAL INFORMATION FOR AUTHORIZED PARTIES ONLY**

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### **CONFIDENTIALITY**

Pursuant to the exclusive Representation Agreement between Innovative Products Unlimited LLC (“Seller”) and Accretion Capital Inc. dba Accel Business Advisors (“Broker”), the Confidential Business Review has been prepared by Broker from materials and information supplied by Seller. This Confidential Business Review is being provided pursuant to a separate Confidentiality Agreement executed by prospective buyers who may be interested in acquiring the Seller’s business.

By accepting the Confidential Business Review, the recipient(s) agrees that neither it nor its agents, representatives, associates, affiliates, directors or employees will reproduce or distribute to others this document, in whole or in part, at any time without the prior written consent of Seller or Broker and that it will keep permanently confidential all information contained herein. This Confidential Business Review shall remain the property of Broker. The Seller and Broker reserve the right to call for the return of this document at any time.

### **DISCLAIMER**

While the information contained herein, including but not limited to financial data, is collected from Seller and is believed to be materially accurate, Broker does not conduct any audit with respect to such information. The recipient(s) acknowledges the sole responsibility to perform a due diligence review at its own cost prior to any acquisition of or merger with the Seller’s business. Broker disclaims any and all liability for representations expressed or implied contained in, or for omissions from, this Confidential Business Review.

The financial information presented in the Confidential Business Review are taken from the Seller’s tax returns and financial statements. They may have been adjusted to eliminate owner-related compensation, non-operating assets, associated debt, and other items with the intention of understanding the Seller’s true earning capacity. These adjustments are described in the cash flow analysis section or are available on request. Broker and its representative do not verify any information contained herein and make no representations or warranties as to their accuracy, truthfulness, or completeness.

Except where otherwise indicated, this Confidential Business Review speaks as of the date hereof. Neither the delivery of this Confidential Business Review nor the purchase of the Seller’s business shall, under any circumstances, create any implication that there has been no change in the affairs of Seller since the date hereof. Neither Seller nor Broker and its representatives undertake any compulsion to update any of the information discussed herein.

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## SPECIFICATIONS

	<b>As-Is Price:</b> \$150,000		<b>Revenue</b> N/A		<b>Cash Flow:</b> N/A
	<b>Location:</b> Alameda County		<b>Service Area:</b> SF Bay Area		<b>Profit Margin:</b> N/A
	<b>Employees:</b> N/A		<b>Reason for Sale:</b> Stop of Operations		<b>Goodwill:</b> N/A

## BUSINESS SUMMARY

Years in Business: None

Under Current Owner: 5 years

Organization Type: LLC

Services/Products: Fully equipped production bakery

FF&E Revert Double Rotating Rack oven, 400qt VMI spiral mixer, 12x15 walk in cooler installed with pump located on roof. Fully built out production facility including office. Depositors, panners, packing machines, 60qt mixers, speed racks, sheet pans included in the price.

Revenue Composition: None, this is an AS-IS sale

Lease: Roughly 2,000 SF at \$2,548 per month for the bakery, Roughly 1,650 SF at \$2,548 per month for storage. Month to month tenancy includes utilities, fully assumable.

Units are located in 19,950 SF building built in 1980 of reinforced concrete on 1 AC, water and sewer is city, zoned for general industrial, gated parking available.

Personnel: None

## Executive summary

This is an AS-IS asset sale of a bakery built during the pandemic, production never got underway. Everything necessary to start baking is in place and is plug and play. All that is needed is the Food Handlers Permit, Business License, Garbage, and internet. No financials are available

## Details: Bakery

- Gated and secure lot
- Finished Office and ADA bathroom
- Located in Industrial area of Hayward
- Outlets suspended from ceiling.
- 18-foot ceilings, 8-foot FRP walls, coved flooring
- Well lit

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- 12x15 walk-in cooler
- Grade level roll up door
- 3 leg 200 AMP, 240/120v panel
- utilities included in the lease
- No Grease trap

### Details: Second unit

- Separate unit located next door for storage
- Grade level roll up door
- Nonfood grade walls and lighting
- Separate office
- 3 leg 200 AMP, 240/120v panel
- Concrete floor

Address and complete list of assets available on receipt of NDA. Equipment not anchored or attached to the building is available for purchase as its own. The buyer is responsible for packing and shipping cost. Offer contingencies: equipment inspection and lease assumption and or new lease.

NOTE, assets on list may change due to individual sale of items. Asking price is for the TI and installed equipment and any or all of the assets noted on the list.

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### XV. Inquiries and Next Steps

Broker is acting as Seller's advisor in the proposed transaction and its fees are paid entirely by the Seller. Accordingly, please note that **all inquiries and follow-up must be coordinated through Broker and its representatives.** Whereas neither Seller's employees nor its customers or competitors are aware of this transaction, no contact with the industry or Seller is permitted without the express written consent of Broker and Seller. All buyer visits will be arranged and hosted by Broker.

All interested parties are required to submit a written offer detailing an offer price and a suggested deal structure. As appropriate, more detailed discussions involving Seller and a visit will be scheduled at a later date. This process is designed to minimize wasted time for all parties.

For those not interested in this transaction, please immediately return or destroy this and any other copies of the Confidential Business Review. However, we would nonetheless appreciate your honest feedback and assessment so that we may share your insights with Seller.

**All Questions, Inquiries and Proposals should be directed to:**

**Brian Bacher, DRE Lic #2059943**  
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## **List of Furniture, Fixtures, & Equipment**

### **23000 Connecticut Street**

#### **ITEMS INCLUDED IN PURCHASE PRICE**

<b>Qty.</b>	<b>Description</b>	<b>Market Value</b>
<b>1</b>	Revent 620 G DG Double rack rotating gas oven, vented in place	
<b>9</b>	Double racks for Revent Oven	
<b>1</b>	122L spiral mixer	
<b>2</b>	IPU International orbital mixer 60qt	
<b>2</b>	60 qt orbital mixer	
<b>1</b>	VMI Spiral mixer, 400qt removable bowl with inverter	
<b>1</b>	12x15 walk in refrigerator	
<b>1</b>	12 pan convection oven, model MFC-10D 3N, 220v combi oven with steam	
<b>1</b>	3 compartment sink	
<b>1</b>	Hand wash sink	
<b>4</b>	ZP-100 automatic panning machine	
<b>4</b>	Depositor	
<b>2</b>	Rheon Set Panner S660 model SV302	
<b>2</b>	Rheon Automatic Encrusting Machine model KN050	
<b>1</b>	Industrial tankless water heater	



1	Uni Carriers Electric Fork lift MXS 48V 3 wheel 4000lb capacity	
100	Sheet pans	
2	Speed Racks	
	Metro Racks for walk in	
2	Metro racks in production room	
1	SS 4 foot table	