A ready-to-eat fast food factory with the following characteristic:

* Ground: 1716 square meters.
* Building: 1783 square meters in two Floor include production saloon, Cooler and packing in the first. Laboratory, warehouse and office environment in the second.
* 80 square meters equipped lab.
* Operational license for 5700 ton Products. (20 tons daily).
* 100% European Equipment’s include :

1. Two 120 Kg VMI French Mixers.
2. One 80 Kg VMI French Mixer.
3. One Rondo Swiss Dough Press.
4. Two Rondo Swiss Dough Flatteners.
5. One Jansen German Biscuit Maker Machine.
6. One Duero Italian Cake and Pastry Machine.
7. Two Panem French Freezer Shock.
8. Two Sweden Fermentation chamber.
9. One Italian Delfin Pillow Pack.
10. Two Shocked refrigerators.

* Variety of Products:

1. Types of Sandwiches.(Strudel).
2. Types of Bread with Nuts.
3. Types of Cake.
4. Types of Flour Sweets.
5. Types of Biscuits.
6. Pizza Dough.
7. Donut Dough.
8. Semi-Prepared Pizza.
9. Toasted Flour.
10. Filo Paste.





