

- 
- Relocating
 - Installing
 - Maintaining

Bakery production lines

See how we move complete bread production lines, all over the world



Bakery

Assist B.V.

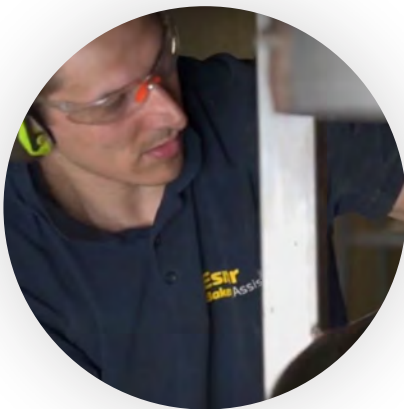
Experts by Experience

Capway Machines & Parts

Bakery Assist is a specialist in inspection, maintenance, and overhaul of all Capway machines.

Our expertise covers every aspect of the handling equipment of the former Capway. We know everything about the machines, down to the last bolt. We use our knowledge and experience to provide total service on, for example, your final proofer or bread cooler, ensuring the longevity of your Capway machines.

We carry out thorough inspections of your machinery, provide detailed reports, and if required, supply quotes for replacement parts alongside a cost estimate for maintenance work.



Capway maintenance led by Esmar Kamps

"I have been working with and on the Capway production lines for years. The machines hold no secrets for me. I know how they work and how they can keep working."

Esmar has completed all training as an all-round specialist supervisor in the mechanical and electrical field. He is the experienced professional to whom you can confidently hand over your valuable production line. He has broad experience for over 20 years, from machine builder to service and maintenance engineer.

Esmar is a supervisor for major installation projects for production lines all over the world.




Experts in relocating industrial production lines

We specialize in relocating entire bread production lines from Europe to Asia and Africa, among other places. Our team of professionals takes care of the entire process, which includes:

- » Creating a detailed project plan to keep you informed about each step.
- » Supervising and managing the project until everything is in place and producing.
- » Carefully disassembling the existing production line and labelling all parts.
- » Producing detailed documents and instructions to facilitate reassembly at the new location.
- » Packing and shipping all parts with utmost care to ensure their safe arrival.
- » Providing a comprehensive installation plan to guide installers through every step. Whether or not this is the same team that disassembled the production line.
- » Supervising the assembly and installation, including all wiring and software.
- » Testing the entire production line to ensure it's ready for a seamless operation.

“We make sure that your bread production line runs perfectly, anywhere in the world.”



Bakery Assist: Handles with care

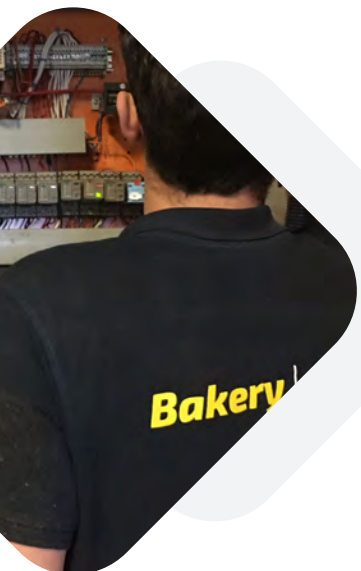
Bakery Assist installs complete bread handling systems for machine builders. Once the machine components have been delivered to the industrial bakery, our team steps in.

We handle the entire assembly process with detail-oriented attention, from mechanical to electrical components and commissioning.

We know your new production line and all its components.

We ensure that the bread production line runs perfectly, wherever in the world. Our company combines years of experience and specialized knowledge in bread production lines

Bakery Assist's approach offers a comprehensive solution benefiting both machine builders and bakeries.



This is **Bakery** | Assist

With years of experience and specialized knowledge in bread production lines, our company ensures your production line is in capable hands. No aspect of your production line surprises us; we understand all its components and operations, from electrical installation to mechanical parts and software. Our expertise spans dismantling, assembly, maintenance, and relocation of production lines.



Esmar Kamps

Co-founder of Bakery Assist. All-round specialist supervisor in both mechanical and electrical fields. 20 years of experience from machine builder to service maintenance engineer and supervisor on major installation projects of production lines at home and abroad.

Team

We work with a permanent team of all-round bakery specialists who have earned their stripes in the bakery industry. Together we ensure the perfect delivery and completion of the assignments.



Charlie Smit

Co-founder of Bakery Assist. Specialist in the field of organisation, planning, documentation, and coordination of projects, both during the preparation and on location during the execution of the projects. Years of experience from different branches.

Want to know more?

Please feel free to contact us to discuss the possibilities.

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