
COMPANIO

EST 2015 • BAKERY • MANCHESTER

ARTISAN BAKERY FOR SALE IN MANCHESTER £48,500



Companio Bakery is a well-established, innovative artisan bakery business with a loyal customer following in a prime location in central Manchester. This is an excellent opportunity to take on a thriving local business which provides the highest quality sourdough breads, savouries and cakes in a vibrant and rapidly developing area of the city centre.

Companio Bakery is a small-scale bakery based in the exciting neighbourhood of Ancoats close to Manchester city centre. The business has focused on selling from its bakery in Ancoats but also trading at Manchester Victoria Train Station from a bespoke bread bike trailer to commuters on their way home – perfect for supper or ideal for breakfast.

Companio Bakery was founded by its current owner in 2015 as a pioneering Community Supported Bakery. A total of £30,000 was raised from customers who loaned money to help set-up the bakery and the interest on their loan was paid in bread or a bread-making course. This was the first bakery of its kind in Manchester and all the loans have been paid back ahead of schedule making the business debt free.

The business is reluctantly being sold for personal reasons but this represents a great opportunity for someone with ambition and entrepreneurial drive to continue to develop and grow the business, and meet the increasing demand within the local community.

Companio Bakery has developed a reputation for the highest quality products, excellent customer service and great value for money. All breads are sourdoughs, naturally leavened with wild yeasts, and made by hand using traditional methods, organic flours and the best natural ingredients. Savoury Danish which are like a rolled-up pizza have been a firm favourite amongst customers along with a delicious range of homemade cakes.

Whilst the business has predominantly focused on retailing bread to the public, it has also supplied reputable restaurants in the city and demand for its products has remained consistently high in the four years it has been operating.

The sale will include the company website (www.companiobakery.co.uk). The business has a strong brand identity and benefits from a great social media presence via Facebook, Instagram and Twitter. The bakery has appeared in The Good Food Guide for the UK as well as receiving excellent reviews in local online publications.

Tenure

The bakery is being sold as a leasehold business opportunity with the existing lease running until April 2023. The landlord would be happy to assign the current lease to a mutually acceptable new owner. The current rent and associated service charges are £9,996 per year which is reasonable for the size and location of the premises. The business benefits from being exempt from business rates.

Business hours

The bakery is currently open on Tuesdays and Thursdays only. Its opening times in Ancoats are 9am – 3pm and at Manchester Victoria Train Station 4pm – 6pm, or until sold out. These business hours have been limited to suit the specific personal needs of the current owner.

Staff

The business is run and managed by the owner and there are currently no other staff members.

Finances

Companio Bakery generated a turnover of £51,000 as of accounts year ended 5th April 2019.

COMPANIO BAKERY FINANCE SUMMARY 2018/19:

INCOME	
Food sales	42,000
Courses	9,000
Total	£51,000
EXPENDITURE	
Rent	10,000
Ingredients	10,000
Running costs	5,000
Wages	20,000
Surplus	6,000
Total	£51,000

COMPANIO BAKERY ASSETS:

Oven	7,500
Mixer	3,000
Fridges	2,000
Other bakery equipment	7,500
Fixed assets	8,000
(electrical, plumbing and building works, including fire alarm and security)	
Branding and publicity	3,000
Bespoke bread trailer and bike	4,000
Total	£35,000

BAKERY PREMISES



Companio Bakery occupies Commercial Unit G.06 at Flint Glass Wharf, 35 Radium Street, Ancoats, Manchester M4 6AD which is 428 sq ft. This is located on the ground floor of a modern residential development comprising of;

- Three phase and single phase electrical distribution
- Water heater / boiler
- Windows to entire front of bakery with glazed entrance door at the centre
- Painted epoxy resin floor
- Painted walls
- Pendant ceiling lighting
- Twin deep stainless steel sink with drainer and storage underneath
- Small stainless steel handwash sink
- WC with toilet and small ceramic handwash basin (for staff use)
- Firm alarm with sounder-beacon linked into fire alarm system for main building
- Security shutter to front door and security grilles to front window

Bakery equipment consisting of:

Three phase electric;

- Deck oven (Tom Chandley 4 deck / 3 tray)
- Spiral dough mixer (Escher 60kg)

Single phase electric;

- Two door upright refrigerator (for retarding)
- One door upright refrigerator (for general use)
- Induction hob
- Flyzapper
- Portable radiator
- Portable floor fan
- Vacuum cleaner

Non-electrical items;

- Large stainless steel dough table on castor wheels with storage shelf underneath
- Bakery racks (x3) including trays (x28) and rack covers (x2)
- Galvanised zinc shelving units on castor wheels (x2)
- Stainless steel trolley on castor wheels with three shelves
- Bread crates: galvanised steel (x14) and plastic (x10) plus galvanised steel dollies (x4)

- Wooden table (used as shop counter)
- Proving baskets;
 - round (x70 approx.)
 - oval (x80 approx.)
- Bread tins (x17)
- Scales;
 - baker's scales (x7)
 - large weigh-down scales (x1)
 - trade-approved scales (x1)
- Plastic dough tubs, mixing bowls and storage containers
- Baking utensils
- Cleaning equipment
- Paper towel dispensers (x2)
- First aid kit

Other equipment consisting of:

- Bespoke bread bike trailer constructed to a high specification with a light-weight steel frame, hardwood shell and light-weight plywood shelved interior
- Hybrid Ridgeback bicycle with trailer hitch connecting to Surly trailer bed
- Bread-making and patisserie course equipment
- Card reader (for taking payments)
- Cash box and money belt
- Retail display clips
- Keys, remote control for security shutter and door fob
- Step ladders

Stock at valuation

- Ingredients
- Baking consumables
- Packaging
- Cleaning consumables

SCOPE TO IMPROVE

- Extend opening hours
- Consider employing staff
- Explore wholesale opportunities
- Explore market opportunities
- Develop product range
- Review product prices
- Increase bread-making and patisserie courses
- Advertising and marketing campaign
- Develop existing website

REASONS TO BUY

- A well-established business with a great reputation and many regular customers
- Low running costs with reasonable rent and no business rates
- Good trading locations with footfall from local businesses and residents in Ancoats and high volume of commuters at Manchester Victoria Train Station
- All bread and cake recipes, baking schedules and dough multiplication sheets
- Current owner would consider offering a handover to ensure the continued success of the bakery
- Bread-making and patisserie course equipment, notes and schedules
- Environmental Health Records including current Food Hygiene 5-star rating (dated September 2019)
- Fire risk assessment and fire safety policy
- Artisan baker job contract and job specification
- Website domain name (expires February 2022)
- Ideal owner managed or partnership business
- Everything included in sale making this an ideal turnkey business opportunity or bolt-on to an existing bakery

CONTACT DETAILS

Russell Goodwin
Owner

Companio Bakery
Unit 6 Flint Glass Wharf
35 Radium Street
Ancoats
Manchester
M4 6AD

Tel: 07765 914603

Email: russell-goodwin@hotmail.com

www.companiobakery.co.uk