PROJECT REPORT OF BARBEQUE TANDOORI GRILL MANUFACTURING UNI PURPOSE OF THE DOCUMENT

This particular pre-feasibility is regarding Barbeque Tandoori Grill.

The objective of the pre-feasibility report is primarily to facilitate potential entrepreneurs in project identification for investment and in order to serve his objective; the document covers various aspects of the project concept development, start-up, marketing, finance and management.

[We can modify the project capacity and project cost as per your requirement. We can also prepare project report on any subject as per your requirement.]



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PROJECT AT GLANCE

1 Name of Proprietor/Director	XXXXXXXX			
2 Firm Name	XXXXXXX			
3 Registered Address	XXXXXXX			
4 Nature of Activity	XXXXXXX			
5 Category of Applicant	XXXXXXX			
6 Location of Unit	XXXXXXX			
7 Cost of Project	23.07 Rs. In Lakhs			
8 Means of Finance				
i) Own Contribution	2.31 Rs. In Lakhs			
ii) Term Loan	15.75 Rs. In Lakhs			
iii) Working Capital	5.00 Rs. In Lakhs			
9 Debt Service Coverage Ratio	3.10			
10 Break Even Point	0.20			
11 Power Requiremnet	15 KW			
12 Employment	9 Persons			
	Stainless steel sheet metal,			
	Angle Iron, Flat Bar,			
12 Maior Davy Materials	Galvanised Steel Grid, Stick			
13 Major Raw Materials	Electrodes, Carbon plate,			
	BBQ spray paint & Other			
	electrical equipments			

14 Details of Cost of Project & Means of Finance

Cost of Project

Particulars	Amount in Lacs
Land	Owned/Leased
Building & Civil Work	Owned/Leased
Plant & Machinery	16.50
Other Misc Assets	1.00
Working Capital Requirement	5.57
Total	23.06

Means of Finance

Particulars	Amount in Lacs
Own Contribution	2.31
Term Loan	15.75
Working capital Loan	5.00
Total	23.06

1. INTRODUCTION



Barbeque is a term used with significant regional and national variations to describe various cooking methods which use live fire and smoke to cook the food. The term is also generally applied to the devices associated with those methods, the broader cuisines that these methods produce, and the meals or gatherings at which this style of food is cooked and served. The cooking methods associated with barbequing vary significantly but most involve outdoor cooking. Grilling is a form of cooking that involves a dry heat applied to the food, either from above or below. Grilling is an effective technique in order to cook meat or vegetables quickly since it involves a significant amount of direct, radiant heat. A barbecue tandoor grill is an appliance that cooks food by applying heat from below. It is used for making varieties of grilled dishes that gives smoky flavor to the food being cooked. The three main types of grills are: gas, charcoal and electric. The words "barbeque" and "grilling" are often used interchangeably, although food experts argue that barbecue is a type of grilling, and that grilling involves the use of a higher level of heat to sear the food, while barbecuing is a slower process over a low heat. Barbeque tandoor Grill are portable too. It can be easily carried as well, if you are traveling to a place where you might need it. It is a perfect appliance for making outdoor picnic.

2. PRODUCT DESCRIPTION

2.1 PRODUCT USES

This appliance can be used in household sectors, restaurants, food joints, cafe, etc. to make many non-vegetarians as well as vegetarian dishes.

2.2 PRODUCT RAW MATERIAL

The major raw material required for manufacturing of BBQ Tandoori Grill are:

- > Stainless Steel Sheet Metal (Cold rolled steel sheets CR Sheets)
- ➤ Angle Iron
- > Flat Bar
- ➤ Galvanized Steel Grid (Cooking Grids)
- ➤ Stick Electrodes
- Carbon Plate
- ➤ BBQ Spray Paint
- > Other Electrical Components (such as screws, nuts, bolts, etc.)
- Packaging Material (Boxes, Plastic Bags, etc.)

2.3 <u>MANUFACTURING PROCESS</u>

Raw material procurement

After purchasing the required raw material, it will go for quality checking, sorting and it will be stored in the store department or raw material inventory. Quality control of raw material is the maintaining of all the procedures that are needed to be taken to produce a quality full product. In

the sorting procedure, the different types of materials or parts will be sorted out such as electrical components and plastic etc. The material will be stored and maintain till further use.

Fabricating the Barbeque Machine main frame

Fabrication of machine main frame starts from construction of the outer rigid structure made of C.R. steel sheet. For these four cuts of 28 inches are made into steel sheets with the help of shearing machine. Similarly, four cuts of 16 inches and four of 18 inches are made. Holes are made at appropriate places on the cut pieces for making vents through punch press. These cut pieces are welded through electric welding to form a cubical shape of length 28-inch, height 18 inch and width 16 inch. Finally ridges and raises on the welded surface are removed with surface grinder wheel. Supporting frame is made by welding four 4.5 inches long hollow pipe to the main body and attaching wheels to it. Now two pieces of flat bars of 250mm length are cut to make the handles. At distance of 50mm from both edges, do 90° bending. These handles are mounted/ welded at the middle of the short sides of the upper frame.



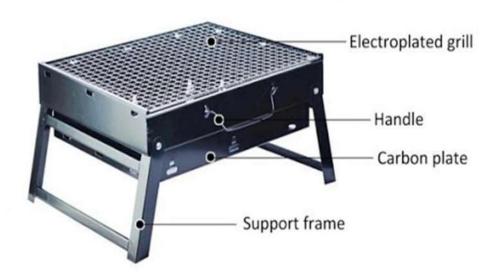
Electroplating of Cooking Grid & Painting of Outer Body

The cooking grids are electroplated. Electroplating creates a protective barrier and prevent tarnishing of a cooking grid surface as well as protecting it from wear and tear by applying a thin, durable metal coating on it. Along with providing protection, it will also increase its aesthetic appeal.

The outer body of the frame is painted with a rust and corrosion resistant paint for durability and giving finish to the body of the BBQ Grill Machine.

Assembly

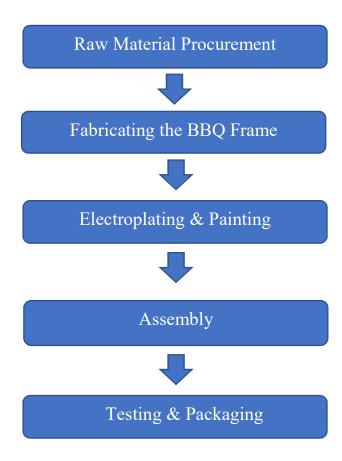
Manufactured upper and supporting frame along with all other components such as electroplated grill, carbon plate etc. will be collected at the assembly line and are fitted at proper places on the body of the BBQ.



Testing & Packaging

After passing vigorous testing, the BBQ Tandoori Grill is sent to packaging, where the appliance will be packed, boxed and shipped.

FLOW CHART OF THE PROCESS



3. PROJECT COMPONENTS

3.1 <u>Land & Building</u>

The land required for this manufacturing unit will be approx. around 2000 square feet. Land Purchase and Building Civil Work Cost have not been considered as part of the cost of project. It is expected that the premises will be on rental and approximate rentals assumed of the same will be Rs.30,000 to 40,000 per month.

3.2 Plant & Machinery

➤ Turret punch press machine: A turret punch or turret press is a type of punch press used for metal forming by punching. Turret punching involves pushing a punch through a piece of metal to create a hole. The turret punch can make holes in a variety of different diameters and can make about as many holes in a sheet of metal as you may need for your fabrication.



> Shearing machine: The workpiece is fixed in the machine tool and subsequently cut by pressing a blade through the workpiece and into a die underneath. Unlike many other processes, shearing does not use a rotating tool-piece. Instead, it works like a pair of scissors which means a blade presses against it using a good amount of force.



➤ Electroplating Machine: Electroplating is basically the process of plating a metal onto the other by hydrolysis mostly to prevent corrosion of metal.



➤ Press Brake Machine: A press brake is a machine pressing tool for bending sheet and plate material, most commonly sheet metal. It forms predetermined bends by clamping the workpiece between a matching punch and die.



➤ Bench Drilling Machine: The bench drill is used for drilling holes through materials including a range of woods, plastics and metals. It is normally bolted to a bench so that it cannot be pushed over and that larger pieces of material can be drilled safely.



PROJECTED BALANCE SHEET					(in Lacs)
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year
<u>Liabilities</u>					
Capital					
Opening balance		3.84	6.43	10.04	13.45
Add:- Own Capital	2.31				
Add:- Retained Profit	4.03	6.59	9.62	12.91	15.77
Less:- Drawings	2.50	4.00	6.00	9.50	12.00
Closing Balance	3.84	6.43	10.04	13.45	17.22
Term Loan	14.00	10.50	7.00	3.50	-
Working Capital Limit	5.00	5.00	5.00	5.00	5.00
Sundry Creditors	1.26	1.55	1.85	2.17	2.50
Provisions & Other Liability	0.50	0.75	0.90	1.08	1.30
TOTAL:	24.60	24.23	24.80	25.20	26.02
<u>Assets</u>					
Fixed Assets (Gross)	17.50	17.50	17.50	17.50	17.50
Gross Dep.	2.63	4.86	6.75	8.36	9.74
Net Fixed Assets	14.88	12.64	10.75	9.14	7.76
Current Assets					
Sundry Debtors	2.78	3.52	4.22	4.45	5.13
Stock in Hand	4.15	5.08	6.03	7.02	8.03
Cash and Bank	0.79	1.48	1.81	2.10	1.09
Loans & Advances /Other Current Assets	2.00	1.50	2.00	2.50	4.00
TOTAL:	24.60	24.23	24.80	25.20	26.02

PROJECTED PROFITABILITY STATEMENT						
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year	
Capacity Utilisation %	25%	30%	35%	40%	45%	
SALES						
Gross Sale						
Barbeque Tandoori Grill	83.52	105.68	126.50	148.33	171.08	
Total	83.52	105.68	126.50	148.33	171.08	
COST OF SALES						
Raw Material Consumed	54.00	66.44	79.43	93.08	107.31	
Electricity Expenses	0.72	1.04	1.21	1.38	1.56	
Depreciation	2.63	2.23	1.90	1.61	1.37	
Wages & labour	7.20	7.92	8.71	9.58	10.54	
Repair & maintenance	1.67	2.11	2.53	2.97	2.57	
Packaging	4.18	6.34	7.59	8.90	10.27	
Cost of Production	70.39	86.08	101.37	117.53	133.61	
Add: Opening Stock	-	2.35	2.87	3.38	3.92	
Less: Closing Stock	2.35	2.87	3.38	3.92	4.45	
Cost of Sales	68.05	85.56	100.86	116.99	133.07	
GROSS PROFIT	15.47	20.12	25.64	31.35	38.01	
GROSS PROFIT RATIO	18.53%	19.04%	20.27%	21.13%	22.22%	
Salary to Staff	3.24	3.89	4.67	5.60	6.72	
Interest on Term Loan	1.55	1.36	0.98	0.59	0.21	
Interest on working Capital	0.55	0.55	0.55	0.55	0.55	
Rent	3.60	4.14	4.76	5.48	6.57	
Selling & Administrative Exp.	2.51	3.17	3.80	4.45	5.13	
TOTAL	11.44	13.11	14.75	16.67	19.18	
NET PROFIT	4.03	7.01	10.89	14.68	18.83	
Taxation	-	0.42	1.28	1.77	3.07	
PROFIT (After Tax)	4.03	6.59	9.62	12.91	15.77	
NET PROFIT RATIO	4.83%	6.24%	7.60%	8.70%	9.21%	

PROJECTED CASH FLOW STATEMENT						
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year	
SOURCES OF FUND						
Own Margin	2.31					
Net Profit	4.03	7.01	10.89	14.68	18.83	
Depreciation & Exp. W/off	2.63	2.23	1.90	1.61	1.37	
Increase in Cash Credit	5.00	-	-	-	-	
Increase In Term Loan	15.75	-	-	-	-	
Increase in Creditors	1.26	0.29	0.30	0.32	0.33	
Increase in Provisions & Oth labilities	0.50	0.25	0.15	0.18	0.22	
	-					
TOTAL:	31.47	9.78	13.24	16.79	20.75	
APPLICATION OF FUND						
Increase in Fixed Assets	17.50					
Increase in Stock	4.15	0.94	0.94	0.99	1.01	
Increase in Debtors	2.78	0.74	0.69	0.23	0.68	
Repayment of Term Loan	1.75	3.50	3.50	3.50	3.50	
Loans & Advances /Other Current Assets	2.00	- 0.50	0.50	0.50	1.50	
Drawings	2.50	4.00	6.00	9.50	12.00	
Taxation	-	0.42	1.28	1.77	3.07	
TOTAL:	30.68	9.09	12.92	16.50	21.76	
Opening Cash & Bank Balance	-	0.79	1.48	1.81	2.10	
Add : Surplus	0.79	0.69	0.33	0.29	-1.01	
Closing Cash & Bank Balance	0.79	1.48	1.81	2.10	1.09	

CALCULATION OF D.S.C.R							
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year		
CASH ACCRUALS	6.66	8.82	11.51	14.52	17.14		
Interest on Term Loan	1.55	1.36	0.98	0.59	0.21		
Total	8.20	10.19	12.49	15.11	17.34		
REPAYMENT							
Instalment of Term Loan	1.75	3.50	3.50	3.50	3.50		
Interest on Term Loan	1.55	1.36	0.98	0.59	0.21		
Total	3.30	4.86	4.48	4.09	3.71		
DEBT SERVICE COVERAGE RATIO	2.49	2.09	2.79	3.69	4.68		
AVERAGE D.S.C.R.					3.10		

	REPAYMENT SCHEDULE OF TERM LOAN								
						Interest	11.00%		
							Closing		
Year	Particulars	Amount	Addition	Total	Interest	Repayment	Balance		
1st	Opening Balance								
	1st month	-	15.75	15.75	-	-	15.75		
	2nd month	15.75	-	15.75	0.14	-	15.75		
	3rd month	15.75	-	15.75	0.14	-	15.75		
	4th month	15.75	-	15.75	0.14		15.75		
	5th month	15.75	-	15.75	0.14		15.75		
	6th month	15.75	-	15.75	0.14		15.75		
	7th month	15.75	-	15.75	0.14	0.29	15.46		
	8th month	15.46	-	15.46	0.14	0.29	15.17		
	9th month	15.17	-	15.17	0.14	0.29	14.88		
	10th month	14.88	-	14.88	0.14	0.29	14.58		
	11th month	14.58	-	14.58	0.13	0.29	14.29		
	12th month	14.29	-	14.29	0.13	0.29	14.00		
					1.55	1.75			
2nd	Opening Balance								
	1st month	14.00	-	14.00	0.13	0.29	13.71		
	2nd month	13.71	-	13.71	0.13	0.29	13.42		
	3rd month	13.42	-	13.42	0.12	0.29	13.13		
	4th month	13.13	-	13.13	0.12	0.29	12.83		
	5th month	12.83	-	12.83	0.12	0.29	12.54		
	6th month	12.54	-	12.54	0.11	0.29	12.25		
	7th month	12.25	-	12.25	0.11	0.29	11.96		
	8th month	11.96	-	11.96	0.11	0.29	11.67		
	9th month	11.67	-	11.67	0.11	0.29	11.38		
	10th month	11.38	-	11.38	0.10	0.29	11.08		
	11th month	11.08	-	11.08	0.10	0.29	10.79		
	12th month	10.79	-	10.79	0.10	0.29	10.50		
					1.36	3.50			
3rd	Opening Balance								
	1st month	10.50	-	10.50	0.10	0.29	10.21		
	2nd month	10.21	-	10.21	0.09	0.29	9.92		
	3rd month	9.92	-	9.92	0.09	0.29	9.63		
	4th month	9.63	-	9.63	0.09	0.29	9.33		
	5th month	9.33	-	9.33	0.09	0.29	9.04		
	6th month	9.04	-	9.04	0.08	0.29	8.75		
	7th month	8.75	-	8.75	0.08	0.29	8.46		
	8th month	8.46	-	8.46	0.08	0.29	8.17		
	9th month	8.17	-	8.17	0.07	0.29	7.88		
	10th month	7.88	-	7.88	0.07	0.29	7.58		
	11th month	7.58	-	7.58	0.07	0.29	7.29		
	12th month	7.29	-	7.29	0.07	0.29	7.00		
					0.98	3.50			

4th	Opening Balance						1
	1st month	7.00	-	7.00	0.06	0.29	6.71
	2nd month	6.71	-	6.71	0.06	0.29	6.42
	3rd month	6.42	-	6.42	0.06	0.29	6.13
	4th month	6.13	-	6.13	0.06	0.29	5.83
	5th month	5.83	-	5.83	0.05	0.29	5.54
	6th month	5.54	-	5.54	0.05	0.29	5.25
	7th month	5.25	-	5.25	0.05	0.29	4.96
	8th month	4.96	-	4.96	0.05	0.29	4.67
	9th month	4.67	-	4.67	0.04	0.29	4.38
	10th month	4.38	-	4.38	0.04	0.29	4.08
	11th month	4.08	-	4.08	0.04	0.29	3.79
	12th month	3.79	-	3.79	0.03	0.29	3.50
					0.59	3.50	
5th	Opening Balance						
	1st month	3.50	-	3.50	0.03	0.29	3.21
	2nd month	3.21	-	3.21	0.03	0.29	2.92
	3rd month	2.92	-	2.92	0.03	0.29	2.63
	4th month	2.63	-	2.63	0.02	0.29	2.33
	5th month	2.33	-	2.33	0.02	0.29	2.04
	6th month	2.04	-	2.04	0.02	0.29	1.75
	7th month	1.75	-	1.75	0.02	0.29	1.46
	8th month	1.46	-	1.46	0.01	0.29	1.17
	9th month	1.17	_	1.17	0.01	0.29	0.88
	10th month	0.88	-	0.88	0.01	0.29	0.58
	11th month	0.58	_	0.58	0.01	0.29	0.29
	12th month	0.29		0.29	0.00	0.29	
					0.21	3.50	
	DOOR TO DOOR	60	MONTHS				
MC	RATORIUM PERIOD	6	MONTHS				
RE	EPAYMENT PERIOD	54	MONTHS				



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