

4 Problems We Solve in Food Factories

By PMG Engineering





Problem 1

Bad Factory Layout

Example: Poor Layout = Wasted Space, Extra Movement

Issue: Multiple cross-overs, inefficient flow, long worker movement.

PMG Approach:

- Smart, hygienic layout design
- Smooth linear flow
- Better space optimization



Problem 2

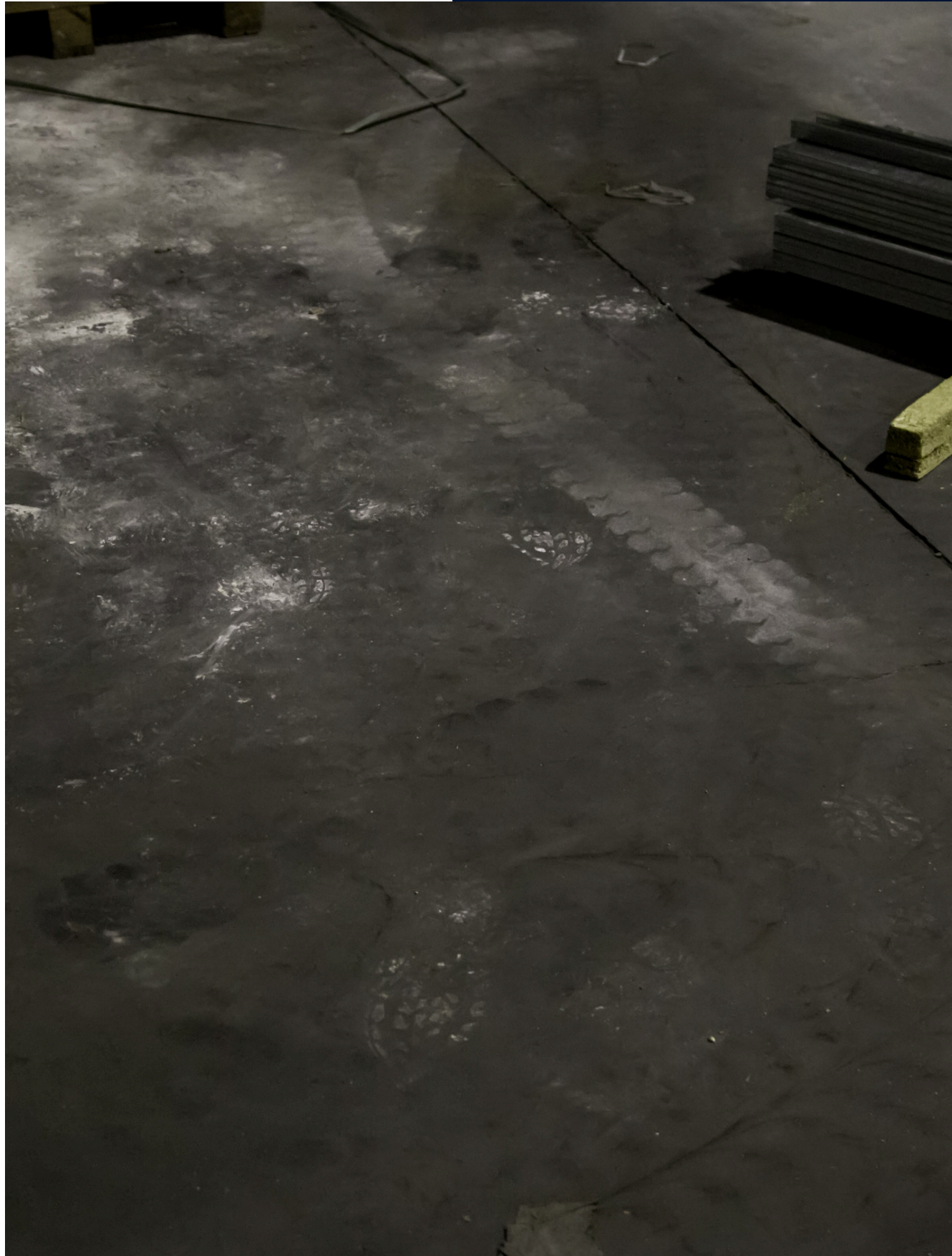
Bottlenecks in Production

Example:- Line Stops & Delays
Everywhere

Issue:- Multiple cross-overs, inefficient
flow, long worker movement.

PMG Approach:

- Smart, hygienic layout design
- Smooth linear flow
- Better space optimization



Problem 3

Hygiene & Safety Gaps

Example:- Hygiene Issues = High Risk of Rejections

Issue:- Improper zoning, wrong material flow, contamination risk.

PMG Approach:

- Zoning as per food safety standards
- Proper movement paths
- Better segregation & sanitation planning



Problem 4

High Operating Cost

Example:- Cost Going Up Every Month?

Issue:- High utilities, poor workflow, unsafe redesigns.

PMG Approach:

- Energy-efficient planning
- Optimized manpower movement
- Long-term cost reduction

PMG ENGINEERING

We Build World-Class Food Factories.

