

**OUR MAJOR REFERENCES IN THE PAST YEARS**  
2008, 2009, 2010, 2011

<b>Client</b>	<b>Short description</b>
<b>PICK K&amp;U</b> Stuttgart, Germany	<b>Wheaten and rye-wheaten dough make-up line</b>
<b>AERZENER BROT</b> Aerzen, Germany	<b>Tunnel baking oven</b> 9000 g rye tin bread tunnel baking oven 3 x 36 m
<b>VERMAUTS</b> Hooglede, Belgium	<b>Wheaten bread production line for round bread</b> 400-820 g round bread 2600 pcs/h two lines
<b>BAKERS MARTENS</b> Bergen, Norway	<b>Pastry production line</b> 300-800 g large assortment 1100-2000 pcs/h tunnel baking oven 3x15 m, granite plates belt
<b>BAKERS HAUGESUND</b> Haugesund, Norway	<b>Loading device, tunnel fermentation chamber, transport to oven</b> 710-850 g 1100-1700 pcs/h Tunnel baking oven 3 x 15 m
<b>BAKERS OKERN</b> Oslo, Norway	<b>Wheaten bread production line</b> 750 g long loaves 1600 pcs/h Tunnel baking oven 3 x 15 m two-deck tunnel fermentation chamber 3x21 m two-deck electric tunnel oven 3x16 m dough cutting device
<b>BAKERS MARTIN NORDBY</b> Oslo, Norway	<b>Loading device, fermentation chamber, scoring device strewing seeds, transport to oven, tunnel oven</b> 440-600 1300-1700 pcs/h Tunnel baking oven on stone plates 3 x 21 m
<b>MEESTERBAKEREN STANGE</b> Stange, Norway	<b>Wheaten tin bread production line</b> 830 g tin bread 1600 pcs/h tunnel baking oven 3x19,6 m

Client	Short description
<b>VEL PITAR L2</b> Pitesti, Romania	<b>Wheaten bread production line</b> 280-600 g long loaves up to 4300 pcs/h tunnel baking oven 3,65x20 m
<b>SMART FOOD SOLUTIONS</b> Floresti, Romania	<b>Wheaten tin bread production line</b> 500 g tin brad 2130 pcs/h Thermo-oil multi-deck tunnel oven TO 14,4X3 m 3 deck
<b>VELROM</b> Targoviste, Romania	<b>Wheaten bread production line</b> 280-500 g long loaves and round bread 2132-3150 pcs/h tunnel baking oven 3 x 21 m
<b>S.C. OLTINA IMPEX PROD COM SRL</b> Urlati, Romania	<b>Wheaten bread production line</b> 280 g long loaves 5600 pcs/h tunnel baking oven 3,65x21 m
<b>S.C. OLTINA IMPEX PROD COM SRL</b> Urlati, Romania	<b>Wheaten tin bread production line</b> 350-600 g tin bread (toast) up to 2850 pcs/h tunnel baking oven 3x19 m
<b>SC EUROCAS SRL</b> Lugoj, Romania	<b>Dough make-up line</b>
<b>PANI ENTEREPRIZE</b> Curtea de Arges, Romania	<b>Dough make-up line</b>
<b>S.C. TITAN S.A.</b> Pantelimon , Romania	<b>Dough make-up line for wheaten tin bread production line with cutting 4-pices</b>
<b>VEL PITAR</b> Iasi, Romania	<b>Wheaten bread production line</b> 300 - 500 g long loaves 3000 - 4260 pcs/h tunnel baking oven 3 x 27 m
<b>VEL PITAR</b> Targu Jiu, Romania	<b>Wheaten bread production line</b> 300 - 500 g long loaves 3000 - 3930 pcs/h tunnel baking oven 3 x 27 m
<b>VEL PITAR L1</b> Brasov, Romania	<b>Wheaten bread production line</b> 400 - 1000 g long loaves 2600 pcs/h tunnel baking oven 3 x 27 m

Client	Short description
<b>VEL PITAR L2</b> Brasov, Romania	<b>Wheaten bread production line</b> 400-900 g long loaves 1750 pcs/h Thermo-oil multi-deck tunnel oven TO 3x21,6 m 1 deck
<b>JOY FOOD INTERNATIONAL</b> Morocco	<b>Dough make-up line</b>
<b>STESKAL PIEKARNIA</b> Jablonka, Poland	<b>Dough make-up line for wheaten and rye-wheaten bread production</b>
<b>M.O.K.A ČAČAK</b> Čačak, Serbia	<b>Dough make-up line</b>
<b>SELECT BAKERY</b> Thessaloniki, Greece	<b>Final proofer for pastry</b> 40 – 100 g pastry 8630 – 12270 pcs/h Tray final proofer tunnel baking oven 2,5 x 18 m
<b>SELECT BAKERY</b> Thessaloniki, Greece	<b>Final proofer for tins and trays</b> 200 g baguettes and pastry 2500 pcs/h
<b>ANTALYA HALK EKMEKK</b> Antalya, Turkey	<b>Tunnel baking oven</b> Tunnel baking oven 3 x 18 m
<b>OAO “KIEVHLEB” VASILKOVSKY H/Z</b> Kiev, Ukraine	<b>Tunnel baking oven</b> Tunnel baking oven 3 x 24 m
<b>ZAO “HLEB”</b> Tver, Russia	<b>Wheaten bread production line</b> 330g, 2400 pcs/h Tunnel baking oven 2,1 x 18 m
<b>OAO “CEBOKSARSKIJ H/K”</b> Russia	<b>Rye-wheaten bread production line</b> 700g round bread 1097 pcs/h tunnel baking oven TP 3m x 15 m
<b>ZAO “VLADIMIRSKIJ H/K”</b> Vladimir, Russia	<b>Wheaten bread production line</b> 400 g long loaves 4400 pcs/h tunnel baking oven 3 x 30 m Cooling chamber

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<b>ZAO "HLEB"</b> Tver, <b>Russia</b>	<b>Wheaten bread production line</b> 330g, 2400 pcs/h Tunnel baking oven 2,1 x 18 m
<b>OAO "TOLJATTIHLEB"</b> Toljatti, <b>Russia</b>	<b>Wheaten bread production line</b> 300-350g, 2950 pcs/h Tunnel baking oven 3 x 21 m
<b>OAO "VJAZNIKOVSKIY H/K"</b> Vjazniki, <b>Russia</b>	<b>Tunnel baking oven 2,1 x 24 m</b>
<b>ZAO "DEDOVSKIY HLEB"</b> Dedovsk, <b>Russia</b>	<b>Tunnel baking oven 3 x 12 m</b>
<b>OAO "SEVERNAYA VENECIJA"</b> Krasnodar, <b>Russia</b>	<b>Wheaten bread production line</b> 400 g long loaf 2600 pcs/h tunnel baking oven 3x18 m colling chamber
<b>OAO "ORLOVSKIY HLEBOKOMBINAT"</b> Orel, <b>Russia</b>	<b>Wheaten bread production line</b> 300 g long loaves up to 1300 pcs/h tunnel baking oven 2,1x12 m
<b>OAO "KLINHLEB"</b> Klin, <b>Russia</b>	<b>Tunnel baking oven 2,1x12 m</b>
<b>AO "FRANZELUCA"</b> Chisinau, <b>Moldova</b>	<b>Wheaten bread production line</b> 300-800 g long loaf up to 3300 pcs/h tunnel baking oven 3x18 m
<b>ATAMEKEN NAN 2000</b> Aktobe, <b>Kazakhstan</b>	<b>Wheaten tin bread production line</b> 600 g wheaten tin bread 1440 pcs./h Tunnel baking oven 2,5 x 12 m
<b>UAB KLAIPEDOS DUONA</b> Klaipeda, <b>Lithuania</b>	<b>Tunnel baking oven 2,1 x 24 m</b>

**OUR MAJOR REFERENCES IN THE PAST YEARS**  
2006, 2007

<b>Client</b>	<b>Short description</b>
<b>»BACK &amp; GASTROWELT«</b> Germany	<b>Wheaten dough make-up line</b>
<b>MESTERBAKEREN</b> Bergen, Norway	<b>Tunnel baking oven with granite plates</b> tunnel baking oven 3 x 15 m
<b>VEL PITAR</b> Valcea, Romania	<b>Wheaten bread production line</b> 400 – 600g long loaves 2800 pcs/h tunnel baking oven 3 x 27 m
<b>VEL PITAR BERCENI</b> Bucharest, Romania	<b>Wheaten bread production line</b> tunnel baking oven 3x24 m
<b>VEL PITAR LIBERTATEA L1</b> Bucharest, Romania	<b>Wheaten bread production line</b> 200 – 700 g long loaves 2360 – 5540 pcs/h tunnel baking oven 3,65 x 26 m
<b>VEL PITAR</b> Pitesti, Romania	<b>Wheaten bread production line</b> 200 – 700 g long loaves 1270 – 3080 pcs/h tunnel baking oven 3 x 18 m
<b>VEL PITAR LIBERTATEA L2</b> Bucharest, Romania	<b>Wheaten bread production line</b> 200 – 700 g long loaves 2362 – 5535 pcs/h tunnel baking oven 3,65 x 26 m
<b>GRISSIN BON</b> Parma, Italy	<b>Wheaten dough make-up line</b> 200-1200 g wheaten tin bread Make-up plant
<b>PEKARA MLINAR</b> Zagreb, Croatia	<b>Tunnel baking oven</b> tunnel baking oven 2.1 x 21 m
<b>ROLLEQUIP INTERNATIONAL</b> Canada	<b>Dough make-up line</b>
<b>P.P.H.U. GETH</b> Krakow, Poland	<b>Dough make-up line</b>

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<b>GOLDEN HARVEST</b> Gzira, <b>Malta</b>	<b>Wheaten tin bread production line</b> 280-600 g wheaten tin bread 3000 pcs./h Tunnel baking oven 3 x 18 m
<b>GOLDEN HARVEST</b> Gzira, <b>Malta</b>	<b>Wheaten buns, rolls and pastry production line</b> <b>Large assortment of pastry (hamburger buns, hard rolls...)</b> 20.000 pcs/h Tunnel baking oven 3 x 19
<b>PEKARNA BRUMAT</b> Nova Gorica, <b>Slovenia</b>	<b>Wheaten and rye-wheaten bread production line</b> 300 – 1000 g long and round loaves 1071 pcs/h thermal-oil deck tunnel oven 60 sq.m (4 decks)
<b>OAO »BKK«</b> Kazan, <b>Russia</b>	<b>Wheaten bread production line</b> 350-500 long loaves 2730 pcs/h tunnel baking oven 3,0 x 18
<b>OAO »ZOLOTOY KOLOS«</b> Voronezh, <b>Russia</b>	<b>Wheaten bread production line</b> 300-400 long loaves 1227-1403 pcs/h tunnel baking oven 2,1 x 12
<b>ZAO «VLADIMIRSKIJ H/K»</b> Vladimir, <b>Russia</b>	<b>Wheaten bread production line</b> 400 g long loaves 2600 pcs/h tunnel baking oven 3 x 18 m
<b>TAMBOVSKI H/K</b> Tambov, <b>Russia</b>	<b>Rye-wheaten tin bread production line</b> 700 g tin bread 1125 pcs/h tunnel baking oven 2,1 x 15 m <b>Wheaten bread production line</b> 350 – 400 g long loaves 1790 – 1910 pcs/h tunnel baking oven 2,1 x 15 m
<b>OAO «HLEB»</b> Novocherkassk, <b>Russia</b>	<b>Wheaten tin bread production line</b> 650 g tin bread 1580 pcs/h <b>Wheaten bread production line</b> 350 – 450 g long loaves 1170 – 1060 pcs/h

Client	Short description
<b>ZAO "SUDOMEHANIZM"</b> Moscow, Russia	<b>Equipment for assortment production</b> 70 – 350 g assortment products 630 – 1800 pcs/h rotation ovens
<b>OAO »RJAZANHLEB«</b> Rjazan, Russia	<b>Rye-wheaten bread production line</b> 600g round bread 1895 pcs/h tunnel baking oven TP 3m x 24 m
	<b>Wheaten bread production line</b> 350-500 long loaves 2730 pcs/h tunnel baking oven 3,0 x 18
<b>OOO "SERPUHOVHLEB"</b> Serpuhovo, Russia	<b>Wheaten bread production line</b> 250 – 400 g long loaves 2760 – 3100 pcs/h tunnel baking oven 3 x 18 m
<b>OOO "FIRMA MERY"</b> Cheljabinsk, Russia	<b>Wheaten dough make-up line for long loaves</b>
<b>NIKITOVSKIJ HLEBOZAVOD</b> Gorlovka, Ukraine	<b>Wheaten and rye-wheaten dough make-up line</b> 100 – 800 g long loaves, round loaves, tin bread, pastry 120- 1000 pcs/h
<b>CHERKASSYHLEB</b> Cherkassy, Ukraine	<b>Wheaten bread production line</b> 450 g long loaves 2960 pcs/h tunnel baking oven 3 x 24 m
<b>CHERKASSYHLEB</b> Cherkassy, Ukraine	<b>Rye-wheaten bread production line</b> 750 – 900 g round loaves 1350 – 1260 pcs/h tunnel baking oven 3 x 21 m
<b>OAO "TAGILHLEB"</b> Nizhnij Tagil, Russia	<b>Wheaten bread production line with additional possibility for production of tin bread</b> 330 – 600 g 1826 – 1207 pcs/h tunnel baking oven 2.1 x 15 m
<b>HLEB</b> Cheboksary, Russia	<b>Dough make-up line</b>
<b>HLIBNI INVESTYSII</b> Kiev, Ukraine	<b>Tunnel baking oven</b> tunnel baking oven 3 x 24 m

<b>Client</b>	<b>Short description</b>
<b>OAO "TOLYATTIHLEB"</b> Tolyatti, <b>Russia</b>	<b>Wheaten bread production line</b> 300 - 350 g long loaves 3032 - 3140 pcs/h tunnel baking oven 3 x 21 m
<b>PENNINGTON 2</b> Dnepropetrovsk, <b>Ukraine</b>	<b>Dough make-up line for wheaten bread</b>
<b>KIEVHLEB, HLEBOKOMBINAT 2</b> Kiev, <b>Ukraine</b>	<b>Tunnel baking oven</b> tunnel baking oven 3 x 21 m
<b>OAO »TAGILHLEB«</b> Nizhniy Tagil, <b>Russia</b>	<b>Rye-wheaten bread production line</b> 700 g rye-wheaten round and oval loaves 830 pcs/h tunnel baking oven 3 x 15 m
<b>MINSKHLEBPROM HLEBOZAVOD 6</b> Minsk, <b>Belarus</b>	<b>Final proofer for long loaves</b> Final proofer for tin bread and products on trays
<b>ATAMEKEN</b> Aktobe, <b>Kazakhstan</b>	<b>Equipment for wheaten and rye-wheaten assortment production</b> Make-up plant, 4 rotation ovens