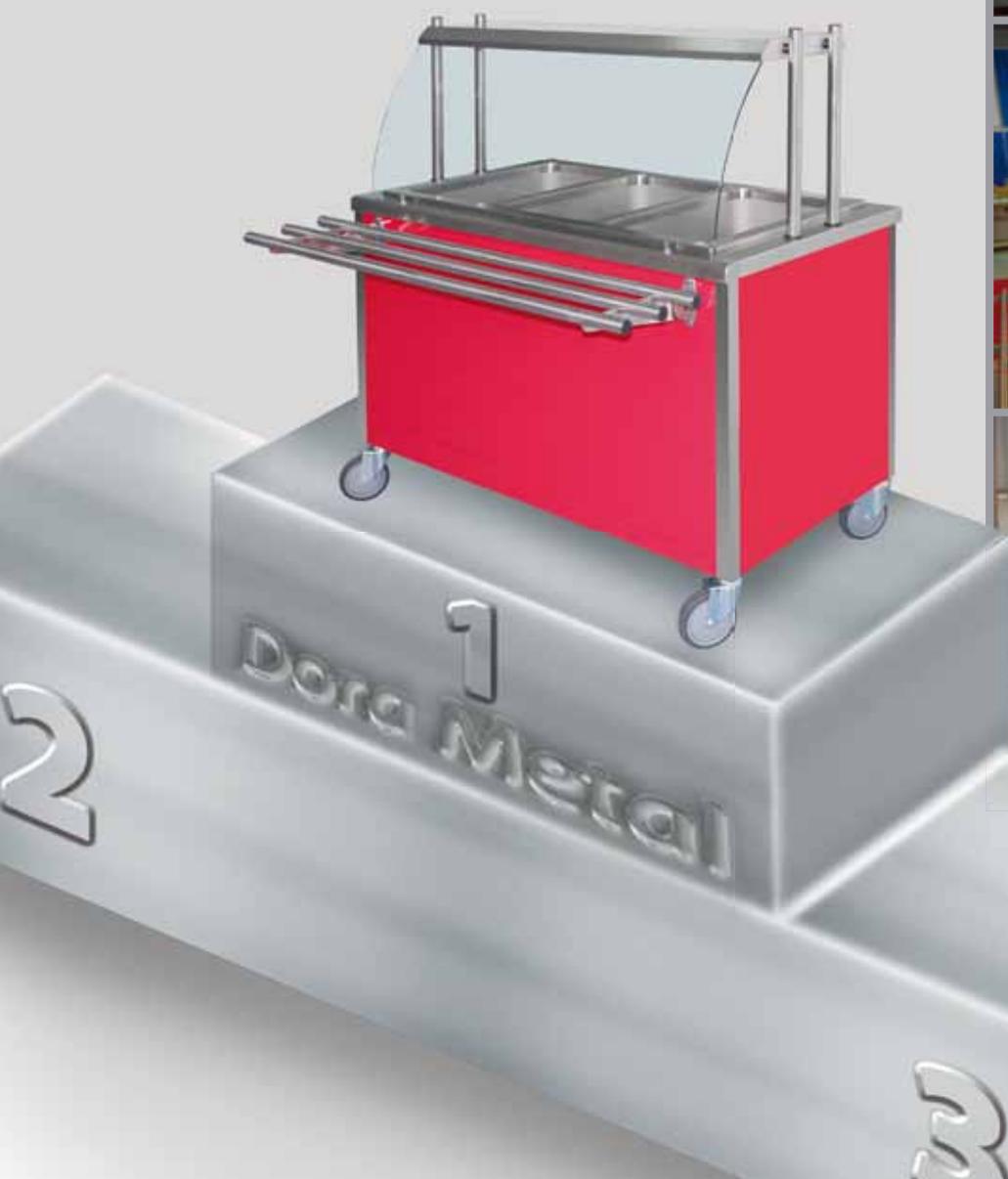


XIII EUROGASTRO FAIR

The victorious name WIKTOR!
Prize for the best product
of the EuroGastro'09 Fair
for Dora Metal



PRIZE FOR THE BEST PRODUCT EUROGASTRO 2009 - OUR PROFESSIONALISM TRIUMPHED AGAIN, IN-DEPTH KNOWLEDGE OF MARKET NEEDS AND THE NEEDS OF OUR CLIENTS!



Dora Metal again emphasized its market position through a successful performance on this year's EuroGastro 2009 fair. We were the ones to be awarded the prestigious prize and recognition in the competition for the best Eurogastro 2009 product in the „Equipment and software for restaurant halls and bars“ category for serving lines. The prize is the honour of many years of experience related to the PIONEERING introduction into the market and constant innovation of those popular, integrated systems of devices.



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The fair stand, on which the companies from the **Doram Group** (Dora Metal and Kromet) were exhibited together aroused great interest of the visitors, press and companies from the branch!!!



Differently than up to now, on the large area (200 m²) instead of many exhibits we showed ourselves with the help of the most important representatives of our production, and to the rest of the wide range of products we referred through a meaningful and professionally prepared presentation-film, displayed on broadcast screens. Thanks to such exhibition form we could dedi-



cate more space to meetings with clients and tastings lasting for the whole fair period. As it turned out, the form of our stand and transfer of information through a meaningful multimedia presentation proposed to the visitors was definitely right. The interest in goods produced by us, new solutions and establishing permanent trade cooperation exceeded our expectations. Both our new exhibition idea and the new seat of the Eurogastro fair, giving us unlimited opportunities as to the form, method of presentation and construction as well as arrangement of the stand turned out to be a great success. Through tastings and culinary shows hosted live, the center of everyone's attention were the awarded serving lines represented by the new line of devices with the victorious name **WIKTOR**.



MORE ABOUT THE WINNER

Wiktor is included in the innovative and vanguard group of products **Buffet Bars and Mobile Banquet Systems**. It is the continuation of the previous achievements of our company and it joined the very popular and already recognized



on the market counters of Gustaw and Dorjan type. We are sure, that restaurateurs will appreciate the fact, that Wiktor at the same time combines functionality and elegance. It also gives the opportunity of entirely free connecting, configuration and enlargement of devices included in the line – compatible with demand of the restaurant and the number and kind of served courses.

The impressive exhibition of menu will surely attract new guests to the restaurant.

The system may include: refrigerating, heating, neutral segments and elements complementing the line and making the service more efficient such as tops, also with different kinds of lighting.



The additional assets are **folding shelves for trays and wheels** allowing to efficiently change the configuration of particular elements of the line, and also to translocate the whole line, for example between the rooms – even the narrow door or passages won't pose an obstacle.

The awarded devices are the guarantee of quick, easy and well organized service of the consumers.

Modern pattern-designing and high quality finishing materials of the mobile systems allow to compose them perfectly with the style of the restaurant's interior.

The confirmation of popularity and interest of the market in the self-service lines produced by our company is for certain our success on renowned fair of world-wide reach **INTERNORGA 2009 in Hamburg**. Our service lines presented on the stand of our long term partner from Germany aroused exceptional interest of the fair visitors.



The prize „For the best product“ received at Eurogastro 2009 and the success of INTERNORGA fair in HAMBURG in GERMANY open our way to further successes of the year 2009.



A SMALL, BIG THING - UNUSUALLY FUNCTIONAL COMPACT FREEZING TABLE

New compact freezing tables in the DM-S-95044.0.0. and DM-P-95044.0.0. varieties are already available in our latest offer!!!

The assets, in relation to the devices of other producers are undoubtedly:

- small outside overall dimensions that is, 950x600x850 and 950x700x850 adapted to the capacity of 2/3 GN for B=600 and 1/1 GN for B=700 – the guarantee of free moving even through narrow door and developing space of frequently little rooms- gastronomic backgrounds.
- maximally large capacity and the appropriate productivity in relation to small overall dimensions of the tables,
- unusual functionality
- practical door self-shutter (protects from the uncontrolled door opening, that is, from the loss of cold air and bacteriological contamination of dishes/semi-finished products)



- perfect, even distribution of temperatures in the chamber thanks to the forced air circulation
- practical, automatic system of defrosting
- simple and legible control panel, enabling the optimum adjustment of operating parameters to the needs (the amount and kind of the refrigerated dish)
- the range of temperatures between -14 and -21 °C

Well thought-out dimensions obtained through location of the refrigerating unit at the base and the use of appropriate, modern and reliable sub-assemblies resulted in the creation of a functional and ergonomic, compact freezing table dedicated to small and large objects.



REVOLUTION IN REFRIGERATORS – UV LAMPS – ONE APPLIANCE BROAD APPLICATION

The highly technologically advanced appliances of refrigerator or refrigerator-freezer type have undergone further modification and improvement through installing in them **UV lamps**, practical and applied in gastronomy. Lamps of bactericidal character are intended for sterilization of the interior of refrigerators' chambers, to increase safety of the dishes (protection from bacteriological contamination).

One appliance and many professional functions to be used.

UV lamps are installed on request – order of the customer.



STOP !!!



NOVELTY IN BUILT IN APPLIANCES – CERAMIC PLATE

A considerable growth of sale and great interest noticed by us with reference to **BUILT IN APPLIANCES** resulted in the expansion of our offer by the latest product from this group - **CERAMIC HEATING PANEL**. Until now, the group of built in appliances, original and alternative products for traditional serving lines included: refrigerating plate, refrigerating tanks, refrigerating display case with tank, bemar tanks and heating panel from stainless steel. The newest product from this group, which is the **CERAMIC HEATING PANEL** has:

- Perfect distribution of temperatures over the whole heating surface
- practical, independent control of temperatures of the particular sections of the panel (from 1 to 4 heating sections depending on the type of appliance)
- smooth control of temperatures within the range from +30°C to +110°C with the plate easy to keep clean

Our BUILT IN APPLIANCES are the ideal solution for the ones who are searching for functional, exceptionally easy to assemble products, giving unrestricted opportunity of individual fitting and arrangement of the interior of restaurants, salad bars, pizzerias !!!

The appliances can be furnished freely and in an interesting way, individually or with the help of an interior designer, obtaining a unique and adapted to the interior design style of the line of appliances or single elements of the system of serving cold and hot dishes. The shape and colour of the fitting, as well as the arrangement and sequence of mounting the particular appliances depend on inventiveness of the restaurateur.

We deliver reliable, efficient and the most recent equipment without interfering in the estetic values of the room. Additionally, **profitable price** reflects well on attractiveness of these innovative appliances!!! More about the built in appliances in the new edition of catalogues for 2009/2010.



MORE ABOUT OUR STANDARDS FOR GASTRONOMY

If You are looking for products for work with modern and ergonomic construction with professionally designed, functional interior, very durable and reliable, meeting the requirements of world standards, and at the same time easy to use and economical in operation as well as environment friendly, we propose the DM-P line. If You are looking for even more advanced solutions, meeting the highest standards of hygienic conditions, we propose the DM-S line.

DM-PROFESSIONAL



flat work surface, with smooth surface, easy to keep clean and resistant to scratches



convenient, centrally located handle made of ABS material



feet made of high-quality material, fully hygienic with protected screw thread, smooth outer surface, easy to keep clean

DM-SPECIAL



Anti-splash back edge H = 100mm and gently rounded front edge with a throating protecting the bodies



Anti-splash back edge H = 100mm and gently rounded front edge with a throating protecting the bodies



feet made of stainless steel, combining the advantages of foot made of material and durability and estetics of stainless steel



DM-P



DM-P



DM-S



DM-S

NEW SIGN, INVARIABLY GOOD QUALITY

We inform, that for even better identification, currently on our all products is imprinted the uniform sign:



DORA METAL IN THE WORLD

There are places in the world, where You may also see branded goods produced by us. We always realize foreign objects with the partnership of our foreign partners. This time, reference letters from Hungary, showing our most interesting executions, - all realized with our good Hungarian partner.



BRITISH SCHOOL IN WARSAW

It belongs to the group of the most prestigious objects, we had the chance to furnish so far. Together with our partner, the Haspol company from Warsaw we furnished the kitchen-canteen of this renowned school. The equipment delivered there is mainly a spectacular, in respect of an interesting arrangement, size and function self-service serving line and the equipment of the back up facilities- kitchen.



SPA HOUSE IN JASTARNIA

Thanks to the cooperation with our good partner, the Gastro-Tech company from Gdańsk this luxurious seaside Hotel Spa was furnished with the goods of our production. In the hotel's kitchen for several years have been functioning reliably both heating and refrigerating devices, as well as furniture produced by our company, and also equipment of the Kromet company, being the part of the DORAM group. The main kitchen of the hotel furnished by us has a great potential and can serve meals for a few hundred people a day. Spa House in Jastarnia is the next pearl on our reference list.



SUCCESSFUL PERFORMANCE AGAIN PROFESSIONAL PREPARATION THE GUARANTEE OF FAIR SUCCESS – AND ALL THIS FOR THE CLIENT!



On this year's Eurogastro fair in Warsaw Kromet, as always, positively surprised with the intriguing proposals of both new products and new solutions in goods that already function on the market. All ideas were characterized by modern design, energy saving of work and many useful functions. In the group of new proposals were found, among others, electric boiling pan 200 l –

the only one with such capacity among the Polish producers, interesting heating-refrigerating sets built according to the modular principle, depending on the needs of the clients, as well as the 900 line in the new, better layout, where perfection of detail came to the foreground. Presentation of the modern design of the 900 line enjoyed great popularity among the visiting restaurateurs, mass nutrition technology designers, as well as the cooperating companies (partners). Kromet, similarly to Dora Metal showed itself on a common, large stand in a very clear, thematic form (only several, selected major exhibits), at the same time referring to the interesting multimedia presentation displayed on big broadcast screens. An interesting exhibition, large space dedicated to meetings with the ones interested in the offer of Krometu and delicious accents accompanying the talks (ta-

stings) attracted masses of visitors to the stand of Kromet. XIII Eurogastro fair in Warsaw will surely belong to one of the most important branch fair events in this year's history of Kromet.

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DIAMONDS FOR KROMET

The editorial staff of the Forbes monthly and the Dun & Bradstreet company honored the KROMET Sp. z o.o. company with the prestigious **DIAMOND prize of the FORBES 2009** monthly, where the basic criterion of awarding this prize is the dynamics of increasing the value of one's own company within the last three years. The list of FORBES DIAMONDS was prepared on the basis of a Swiss method of assessment of companies' value, taking into account the financial results and the value of the property, among others, the level of sale, net profit, the value of fixed assets, reserves, amounts due and investment expenditures. Considering the fact, that this is the first prize of this type in the abundant collection of Kromet and that the candidates for the prize were selected and restrictively evaluated by the entirely independent chapter, DIAMOND of the FORBES 2009 monthly is the prize of great importance. We thank the chapter members for the positive assessment and the references of those very important aspects of our activity.

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CRYSTAL HIT

During the seventh edition of the „Economic-Self-Government HIT of the Lubuskie Region” competition held under the auspices of Marshal of the Lubuskie Province KROMET Sp. z o.o. received **the Crystal HIT prize awarded** in the category of production for the group of gastro-nomic appliances for thermal food processing. We are pleased, that we are awarded not only in branch competitions of domestic reach, but we may also count on positive evaluation and support of the local authorities of the region, in which we function – such support motivates to further efforts, also for the benefit of our region.

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OUR MOST INTERESTING IMPLEMENTATIONS

KROMET IN LATVIA

In 2009 together with our Latvian partner we participated in a large project related to furnishing professional kitchen back-up facilities of a few dozen kindergartens in Latvia. The basic element of the equipment of our production delivered to these objects were electric boiling pans, electric cookers and professional frying pans. The Latvian investor was generous with praise and compliments with reference to quality, construction and functionality of our products, and at the same time at good price.



THE 900 LINE – DETAILS MATTER!

The innovative 900 line, already famous for its multipurpose character, enormous capacity and broad application in professional, mainly large objects of mass nutrition, was given the finishing touch as regards the details. From the crucial esthetic-structural changes one may specify the solution consisting in the easy, but effective



connecting of the particular elements into the modular thermal unit, with the help of a specially designed board. The new way of connecting, apart from the esthetic values, guarantees the highest hygiene of work, thanks to obtaining the complete leakproofness of the space between the particular modules. As a consequence,



keeping the unit clean is very easy. Moreover, instead of the previous feet from material were introduced the more esthetic and more hygienic feet made of stainless steel. Also the inclination angle of control panel was changed, adjusting it to the service position.

Through the changes introduced to the appearance the 900 line gained new, even more interesting design and even greater functionality.

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LARGER CAPACITY, GREATER CAPABILITY - 200 L BOILING PAN

Boiling pans, for the production of which Kromet became famous already a long time ago, increased by the new product from that group, namely by 200 l boiling pan. This product turned out to be a real novelty on the market of profes-

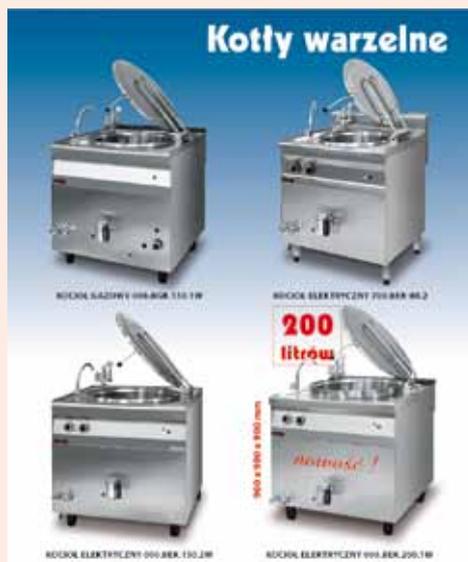
sional gastronomic appliances for thermal food processing. Large capacity is not the only asset of this appliance, this is joined by:

- the overall dimensions of the appliance with relation to the 150l boiling pans remain unchanged (especially important in the object of limited area) and the efficiency of the appliance increased with relation to them by ¼
- self-locking cover allowing to open it at different angle towards the boiling pan's chamber – this option increases functionality of the appliance and ensures safety of service
- system of intermediate heating (water jacket), thanks to which the prepared dishes don't adhere to the surface of the boiling pan's chamber (they don't burn)
- appropriately matched parameters of pressure in the water jacket, which reduce the time of thermal treatment even 2-3 times
- automatic system of control and adjustment of pressure and the system protecting from break-down because of lack of water in the boiling pan's jacket
- smooth adjustment of power consumption, which optimizes both the process of thermal

processing through the adequate selection of power to the phase of dish treatment, and the electric energy consumption as well as the running costs

- simple emptying of the boiling pan's contents through a convenient blow-off valve, having a block protecting from its accidental opening
- valve with a spout improving the boiling pan's filling

The 200 l boiling pan is a great achievement of Kromet and a distinction from among the other devices of this type found on the Polish market.



ADJUSTABLE ELECTRIC HINGED PLATE RANGE – SIMPLE SERVICE AND EASY TO KEEP CLEAN

Innovative and unique adjustable electric hinged plate range produced by our company is equipped with four heating panels located in one plane close to each other. Such panel construction enables to go through the process of cooking the given dish on the whole panel, in addition to that, intensity of cooking is different

in various parts of the panel, what in effect allows to gain better taste values of the products subject to different phases of thermal processing.

Thanks to the adjustable construction of the panel, carrying out the maintenance and service works causes no difficulties, and keeping the device clean, also thanks to the special drawer collecting waste is easy and pleasant, in relation to the competing solutions. Heating panels have sensors protecting from overheating and seven-stage power setting, allowing its precise dosage adequately to the type of thermal processing and the recipe. The oven's chamber is adapted to the GN 2/1 metal plates, and its glazed door enable the observation of the treatment processes (applies to the option with the oven).



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THE ONLY PLACE OF THIS TYPE IN POLAND,
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PUBLISHER

DORA METAL Sp. z o.o.
ul. Chodzieska 27, 64-700 Czarnków, tel. 067 255 20 42, fax 067 255 25 15, e-mail: info@dora-metal.pl, www.dora-metal.pl

KROMET Sp. z o.o.
ul. Poczтовая 30, 66-600 Krosno Odrzańskie, tel. 068 383 53 24, fax 068 383 54 58, e-mail: handlowy@kromet.com.pl, www.kromet.com.pl