



SERVING LINES

100% professionalism



unique solutions...
...harmony of details



SUMMARY

THE YEAR 2009 – FULL OF SUCCESSES INNOVATIVE PRODUCTS, SUCCESSFUL COMPLETIONS and RECOGNITION of the culinary industry customers and professionals

The year 2009, contrary to all the global trends, was another good year for DORA METAL, which is shown not only by sales results, but also numerous prizes and awards granted to the company, as an appreciation of its technological achievements, high quality of products, as well as reliability and professionalism of its actions.



AWARD for THE BEST PRODUCT OF EUROGASTRO FAIR 2009 !!!



In the category "Equipment and software for restaurant rooms and bars" for the innovative and avant-garde **MOBILE BANQUET SYSTEMS WIKTOR**, launched in 2009.



Yet another time in the circle of those, with whom it is worth cooperating!

The title of **FAIR PLAY COMPANY 2009**, awarded to our firm for the eleventh time, is a very valuable prize for our enterprise, as it confirms that the activities of **DORA METAL** are guided by **reliability, loyalty and honesty**, and that the company takes into account the needs of its business partners, local community and employees, and it willingly supports charity undertakings.



SOLID IN BUSINESS!!! THE TITLE OF A SOLID COMPANY

was achieved by DORA METAL for the fifth time, thanks to which it was awarded with a **GOLDEN CERTIFICATE**. Once more the company successfully completed all the stages of verification and found itself in a group of reliable companies, nominated for this honourable title.



We are pleased to inform you that the aspirations of the company, and especially of its owner, to implement modern standards in manufacture of gastronomic devices and furniture, were recognized by **the Association of Food Industry Engineers NOT**. For outstanding professions achievements in this field, the Board President, Jan Polcyn, received from Andrzej Borys, Ph. D., President of SIT SPOŻ Board, a badge and a Honourable Membership of the ASSOCIATION.



CENTRE OF CULINARY TECHNIQUE DORAM

September - opening of CTK DORAM in Warsaw, **the first, and the only one in such scale in Poland, place for organizing culinary festivals and exhibitions, contrasts, trainings, conferences and gastronomic courses**, was undoubtedly a very significant event in the industry and an enormous success of the company

www.ctk.doram.pl



YOU ARE MOST WELCOME

to visit our stand during the 14th edition of International Gastronomic Fair Euro-Gastro, taking place in Warsaw, ul. Marsa 56C between 24th and 26th March 2010 r.

We will be glad to show you our latest offer in the scope of gastronomic devices.

Dora Metal Group

Stand A-3 in sector A

SUMMARY

ANOTHER GOOD YEAR FOR KROMET INNOVATIVE DEVICES of the best quality DISTINCTIONS AND POPULARITY in the gastronomic industry



The year 2009, despite numerous forecasts, was favourable for the Kromet company; the plant's actions and policy brought about the intended, positive results, and experience of 50 years is an irreplaceable asset in this trade.

LINE 900 – quality in every detail

Introduction of an innovative line 900 turned out to be a great success. The product is widely acknowledged and its improvements and modern solutions meet the requirements of even the most demanding customers.

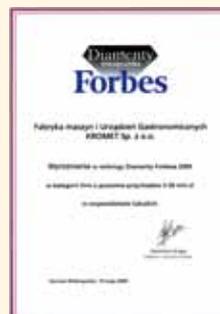
- easy, effective combination of individual elements into modular thermal block using specifically designed slat
- the highest hygiene of work thanks to absolute tightness between the modules
- aesthetic and adjustable legs made of stainless steel



EKO LINE – modern solutions

The EKO LINE, very popular with our customers, was in 2009 supplemented with new devices, including: electric cookers with pivoting flaps based on an open base and an electric stove. Interest in the new products surpassed all our expectations, which inclined us to continue works on extending our assortment. We hope that soon we will be able to show you new models of this line.

The year 2009 was undoubtedly a time devoted to intensive work, the effects of which are already visible. The evidence are valuable prizes and awards, granted to the company for its achievements. This will surely allow us to optimistically await the solutions lying ahead of us in the new year 2010.



Kromet among Forbes DIAMONDS 2009

The prestigious award **DIAMOND of the FORBES magazine 2009**, granted for the dynamics of increasing the company's value in the recent years.



Title and certificate of **Fair Play Enterprise 2009** awarded for continuation of previously chosen business policy, which means that the company continues to meet the requirements of its customers, domestically and abroad, it loyally performs its obligations towards suppliers, acts in accordance with the legal and official regulations, and it is perceived positively by both the business environment and the local community, it considers the interests and needs of its employees.

SERVING LINES – 100% PROFESSIONALISM

The **DORA METAL** serving lines - a modern and efficient system of serving cold and hot meals, which is an indispensable element of a culinary outlet fittings. They combine durability, aesthetic quality, functionality and modernity.

The serving lines provide:

- attractive presentation of hot and cold dishes, salads, desserts and beverages
- correct temperature for storage of the dishes
- fast and well-organised customer service



Due to various expectations and requirements of the customers regarding the applied technological solutions, we offer two types of the serving line:

ZORIAN line – in which all the devices are built into the cabinet base

OSKAR line – in which all the devices are built into the frame base

The serving lines can include:

- cooling segments: with cooling plate, vat, or display case
- heating segments: bain maries, stands with heated plate
- elements which supplement the line and facilitate service: neutral stands, stands for giving out plates, trays and cutlery, top sections



The company's offer also includes **servicing lines constructed on the basis of mobile buffet systems**, enabling absolutely free selection, configuration, and movement of individual elements of the line, depending on the particular needs, as well as on the basis of **built-in furniture**. The latter are a perfect solution for those seeking functional and easy-to-assemble products, which provide limitless possibilities of individual arrangement of device line or single elements of serving cold and hot dishes, allowing to obtain unique style of the line, matched to the interior architecture.



unique solutions...
...harmony of details

OUR IMPLEMENTATIONS – SERVING LINES



We proudly present you a series of serving lines, completed together with our **Authorized Trading Partner, the company GASTROMIX from Skoczów**, for the SFERA GALLERY in Bielsko-Biała.

RODOS RESTAURANT



The investor's basic assumption for completion of the lines was to achieve unique, yet functional arrangement, adjusted to a specific and uncharacteristic architecture of the SFERA Gallery. Thanks to advanced production technology, long-standing experience and creativity, we managed to meet the customer's expectations. Two of the lines were designed in an arched shape, with a precise cut-out for structural pillars, and equipped with cooling, heating and neutral stands. Front panels of the lines, made – typically – of wood-like elements and polished stainless steel, allowed to achieve a modern and interesting design.

Except for the serving lines, the kitchens were also equipped with cooling and refrigerating cabinets, cooling tables and bases, central ventilation hoods made by Dora Metal, and heating devices from KROMET.



RESTAURANTS: AMERICAN HOT DOGS YOU EAT WHAT YOU WANT

*Jesz co chcesz
kuchnia, którą lubisz*



RESTAURANTS: MIA PIZZA / CALABRIA



The Centre of Culinary Technique . New space of POSSIBILITIES.

16 December 2009, the Warsaw Centre of Culinary Technique DORAM hosted the Culinary Art Competition “Christmas Eve Fish Dishes 2009” – Warsaw Tournament of Gastronomic Schools.

8 schools participated in the competition. Each of them was represented by two two-man teams, so the total number of participants was 32. **The jury, composed of: Jerzy Pasikowski (chairman), Maria Burska, Honorata Skowrońska, Robert Sowa, Karol Okrasa, Jarosław Uściński, Marcin Piotrowski i Mirosław Reszczyk**, awarded the prize of the all-Poland Association of Head Chefs and Confectioners to Piotr Kuziela from the Prof. E. Pijanowski Gastronomic School Complex in Warsaw, and to Mateusz Wichrowski from the Gastronomic-Hotel School Complex in Warsaw.

The event was held under the patronage of the Warsaw Education Office. The contest winners were nominated to the National Junior Team, which in 2010 will take part in the World Cup championships in Luxemburg. The jury personality prize was given to Patrycja Brodowska, from the Gen. W. Sikorski Upper-Secondary School Complex in Pomiechówek. Awards for the schools were granted on the basis of the highest number of points achieved by two teams from the given school.



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NAGRODA ZA ZAJĘCIE II MIEJSCA
Konkurs Sztuki Kulinarnej „Wigilijne Dania Rybne 2009”
Warszawski Turniej Szkół Gastronomicznych

Fundator nagrody
DORA METAL Sp. z o.o.
www.dora-metal.pl

Warszawa, 16 grudnia 2009 r.



1

NAGRODA ZA ZAJĘCIE I MIEJSCA
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Warszawa, 16 grudnia 2009 r.

Convection oven made by KROMET, funded by DORA METAL, went to the Prof. E. Pijanowski Gastronomic School Complex in Warsaw.



3

NAGRODA ZA ZAJĘCIE III MIEJSCA
Konkurs Sztuki Kulinarnej „Wigilijne Dania Rybne 2009”
Warszawski Turniej Szkół Gastronomicznych

Fundator nagrody
HASPOL Sp. z o.o.
www.haspol.com.pl

Warszawa, 16 grudnia 2009 r.

Meat hasher funded by the HASPOL company was given to the Gen. W. Sikorski Upper-Secondary School Complex in Pomiechówek.

Mobile, two-chamber bain marie funded by the DORA METAL company, was awarded to the Gastronomic-Hotel School Complex in Warsaw.



Representatives of the Jury, Karol Okrasa and Robert Sowa evaluate the struggle of the Culinary Art Competition participants



The jury awarded also individual prizes to the participating two-man teams.

1st place was taken by a duo of Wichrowski and Kowalczyk from the Gastronomic-Culinary School Complex in Warsaw.

2nd place in the same category was occupied by students of the Prof. E. Pijanowski Gastronomic School Complex in Warsaw, Piotr Kuziela and Adam Bulik.

3rd place in the competition was taken by Agnieszka Franczyk and Patrycja Brodowska from the Gen. W. Sikorski Upper-Secondary School Complex in Pomiechówek.

List of schools which participated in the contest:

- The B. Prus School Complex in Pułtusk, Technical College No. 2,
- The Hotel-Gastronomic School Complex in Warsaw
- The Prof. E. Pijanowski Gastronomic School Complex in Warsaw.
- Hotel-Gastronomic School Complex No. 1 in Warsaw
- School Complex No. 1, Technical College no. 1 in Grodzisk Mazowiecki,
- Food-Gastronomic School Complex in Warsaw,
- Foot and Hotel School Complex in Radom,
- Gen. W. Sikorski Upper-Secondary School Complex in Pomiechówek.

NEW SPACE OF POSSIBILITIES

We would to express our gratitude for the Jury members, who had the difficult task of evaluating 32 cooks and the dishes they prepared. In particular, we want to thank the contest committee chairman, Mr Jerzy Pasikowski, who helped to make substantial arrangements for the competition.



from the left: Marcin Piotrowski, Robert Sowa, Jerzy Pasikowski, Karol Okrasa, Honorata Skowrońska, Mirosław Reszczyk
at the front from the left Patrycja Brodowska (personality prize), from the Gen. W. Sikorski Upper-Secondary School Complex in Pomiechówek, Jarosław Uściski

On 4 November 2009, the Centre of Culinary Technique held culinary workshops for the first-year students of the Hotel Industry and Gastronomy College in Poznań. The students who begin their education in this prestigious Poznań school had an opportunity to familiarize themselves with the current offer of professional, modern devices used in the kitchen, they also could test the appliances at test stands. The event was attended by, e.g., HM dr. Roman Dawid Tauber, Vice-chancellor of the Hotel Industry and Gastronomy College.



DORAM

Centrum Techniki Kulinarnej

Grupa DORA METAL

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