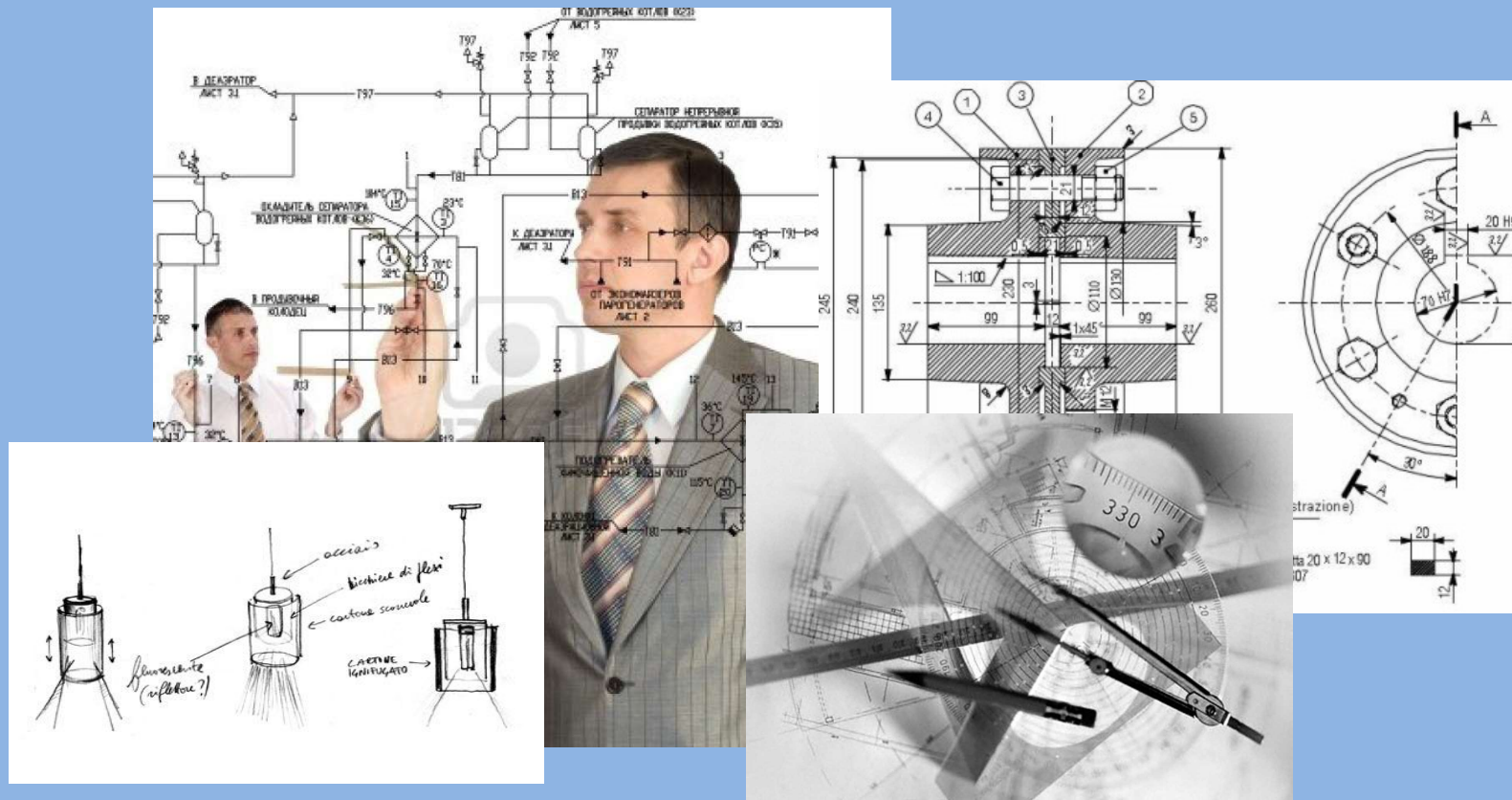


GED



G.E.D.s.a.s. di GIANNI Paolo & C.

Viale S.Concordio Trav.1 N52 - 55100 LUCCA C.F. & P.I.02272730462 Tel. 0583/582.322 - ged-sas@pec.it

GED Project in Food Area



Name: Rototrans -Oven 'Mirror'

- Field of application: Italian Pizza Production
- Target: Production of a Italian traditional pizza, perfect in cooking , fresh, with high quality in a 'user friendly way' *to be easily realized by non expert employers*. Supply of the 'shop format' exportable abroad.
- Markets: Europe, abroad in developed and developing countries

Rototrans-Oven 'Mirror'



Gas oven with or without firewood and Rototraslo sistem. Features:

- Oven heathed by gas with or without wood
- Preparing pizza according to traditional method
- Pizza introduction outside, not inside the oven (innovation)
- NO Pizza Management inside the oven (innovative)
- High quality Italian Design Oven 'Mirror' . it can be installed in any designed place for its reflective properties. Elegant and easy to clean.

Rototrans-Oven, what change, so innovative



- Introduction of pizzas 'very easy' *without need of experience by people*
- Manual management of pizzas: *absent*
- Power on and temperature maintenance: *automatic*
- Italian Pizza quality: *the same of traditional and standardized*

Pizza quality using Rototrans- Oven



- *Quality pizza is an Italian one*
- *Cooking does not depend by people ability, you need only personal with low skills*
- *Cooking is always the same in any pizza area, never burned*
- *Cooking is always the same, it does not vary from pizza to pizza*

Pizza production with Rototrans-Oven



- Production in quality is maximized
- No waste
- Hygiene is maximized
- Italian Pizza Quality can 'be exported' everywhere quickly

Rototrans-Oven

Placing uncooked pizza



Rototrans-Oven

Picking cooked pizza



Rototrans-Oven



- GED System moves pizzas inside the oven on the best path, each one turning around its axis more times. This movement guarantees high quality and standard pizza cooking.
- Pizza is cooked on refractory stone as Italian tradition.
- Pizza picking and placing is made always outside the oven, so in a simple way.

Rototrans-Oven Market



- Suppliers of ovens: product sales, partnership sale of the product – marketing
- Suppliers of products for restaurant
- Owners of locals- restaurant chains end users,
- Direct marketing
- World market, developing countries and not

GED ethics



GED values:

- Integrity
- Trust
- Respect
- Commitment
- Loyalty
- Professionalism



Thanks, we wait for you

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