

**FOR IMMEDIATE RELEASE**

Contact: Luc Imberechts  
Bakon USA Food Equipment, Inc.  
luc@bakonusa.com  
310-533-3939 ext. 202

## **AMERICAN CHEFS CHILL EUROPEAN-STYLE**

**Leader in Cutting-Edge European Preservation Technologies, KOMA, Names BAKON USA  
Exclusive Distributor for the United States**

Torrance, Calif., July 13, 2010—Bakon USA Food Equipment, Inc. announced today an exclusive agreement with KOMA to distribute the popular European brand of commercial freezers and cold storage solutions throughout the United States.

“For nearly 70 years, KOMA has engineered cold technology equipment that has become the gold standard among chefs and bakers internationally,” said Luc Imberechts, Bakon USA President. “Our partnership with KOMA was a natural fit as we both share in our commitment to quality and reliability. We are thrilled to add KOMA products to Bakon’s selection of premium baking equipment and we are thankful for the positive reaction that we have already received and continue to receive.”

Several deliveries of KOMA products are in progress and Bakon USA has already completed a successful installation at Porto’s Bakery in Glendale, California.

“I have been a satisfied Bakon USA customer for over 15 years,” said Raul Porto of Porto’s Bakery. “Our most recent addition, a KOMA CDS Sunriser retarder proofer is leaps and bounds over what is currently available in the United States. The quality of craftsmanship is impressive and the programmable technology allows us to control the humidity and temperature with precision. If your goal is to make great products, you must have the right equipment and I am very pleased with the results from our new KOMA proofer.” Bakon USA recently received an order from Porto’s Bakery for a second unit.

As the exclusive USA distributor of KOMA products, Bakon USA will sell, install and service KOMA products nationwide, including:

- **Blast freezers – blast chillers** including the *Mistral* which is 2-rack capacity blast freezer/ blast chiller and the *Turbo Runner*, a linear belt freezing system for a continuous production process.
- **Cold storage cabinets** including the *SKHV* which is ideal for patisserie and chocolate and the *SVHD* Jetstream.
- **Blast freezer/ cold storage combo H 80/20 system** including the H1 blast freezer and the H3, H4, H6, H8 and H10.
- **Retarder Proofer “Sunriser”** CDS system with programmable controls.
- **Cold Storage** walk-In solutions.

KOMA products are solidly constructed and designed to minimize power consumption while maximizing efficiency. One of the features to achieve this is a thick layer of insulation that is more than double in thickness than the industry standard. What’s more, KOMA equipment is available with Teleguard, a 24/7 remote monitoring service. Through Teleguard, the equipment owner can prevent losses due to power outages or other unforeseen circumstances that could put valuable frozen or chilled inventories at risk. Teleguard notifies the equipment owner immediately of any irregular temperature fluctuations. The Teleguard service department can also conveniently adjust the system settings remotely without the need for a service visit and without any additional help or interaction on the part of the user. KOMA products feature the distinctive European styling and advanced functions that are exclusively available through KOMA.

“At KOMA, we proudly create sophisticated refrigeration systems that are designed to make the baking process easier and more efficient for Chefs around the world,” said Olaf Graff, Executive Sales Director at KOMA. “We are thrilled to bring our products to the United States exclusively through our valued partners, Bakon USA. Bakon USA was our preferred choice because they offer more than just a technical ability and food equipment products—their knowledge and expertise in food preparation and bakery logistics enable them to best serve American chefs.”

KOMA equipment will be on display at the International Baking Industry Exposition (IBIE) 2010 this September at the Bakon USA exhibit (Booth 4117).

***About Bakon USA Food Equipment***

Bakon USA Food equipment is a leader in food sprayers, depositors, chocolate equipment and ultrasonic cutters for traditional and industrial bakeries, chocolatiers, hotels and supermarkets. Bakon USA was founded in 1991 and is headquartered in Torrance, California. Bakon USA specializes in the distribution and installation of premium baking equipment throughout the United States and Canada. Bakon USA provides sales support, customer service and technical service through a network of trained specialists. Bakon USA is the exclusive United States distributor of KOMA products. For more information please visit [www.bakonusa.com](http://www.bakonusa.com).

###