



FRED'S BREAD



Empire Bakery Equipment
171 Greenwich Street
Hempstead, NY 11550

July 16, 2003

Dear Steve,

I wanted to let you know how pleased I am with my decision to purchase your MiniTube Oven. The oven bakes bread like I have never seen before. The quality and consistency is out of this world. My customers have asked if I had in any way changed the formulas of my breads. I assured them that I had done no such thing, it was the oven that had improved the texture of the crumb and the crispness of the crust.

As you know, I have been baking specialty breads for local merchants and customers here in my countryside bakery in Clearwater, MN since 1999. Business was going fairly well until my electric deck oven could no longer handle the increased baking load and started breaking down. Realizing that my customers were relying on their daily deliveries, I felt it was time to search for a better oven.

So I decided to try your MiniTube Stone-Hearth Gas Fired Oven. Being able to come to your facility and bake on the MiniTube was a real plus! Not only could this oven reach the 510° I needed, I also noticed an improvement in the bread's consistency and taste. The bread had a lighter texture and cell structure that I couldn't achieve with my old oven. I now bake 350 - 400 loaves of bread per day in the MiniTube. I want to thank you for your excellent customer service and outstanding product performance.

Sincerely,
Fred Mische
President, Fred's Bread

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