
РУССКИЙ ПРОЕКТ®

**INTEGRATED FURNISHING OF HOTEL PROPERTIES,
CATERING AND TRADING BUSINESSES**

www.rp.ru

MORE THAN 20 YEARS IN MARKET

The «Русский Проект»® - Russian Project – is one of the leading Companies in the Russian market of technologies and machinery intended for catering and trading businesses. Since 1990 we have been offering the entire range of services in the fields of **designing, engineering, furnishing and maintenance of any catering and trading businesses** should they be of size and profile.

The «Русский Проект»® Company possesses its own production lines which are «Iterma» and «T&T» factories manufacturing neutral and technological equipments, and catering furniture. The production owned by us makes it possible to accomplish all range of orders including non-standard, unique ones.

The key area in the Company's activities is researches in the field of catering technology and trade arrangement tenors. In 2005 the «Русский проект»® established a specialized training and study Center as a structural division of the Company, and, then, it has been organizing conferences and workshops intended for market players making it possible to implement the advanced technology types of the business practice. The «Русский проект»® is a winner of the multiple trophies in the field of the Russian trade, catering and, surely, hospitality.

GUIDELINES FOR ACTION

I. Concept development, trade and catering businesses engineering

II. Equipment for catering businesses, trade and hotels

- Restaurants, bars, canteens, café bars at gas refueling stations, food courts
- Professional fabrics, plumbing, lighting devices and hotel furniture
- Individually ordered bar and restaurant furniture
- Professional tableware and accessories
- Catering companies
- Mechanized canteens and food enterprises
- Supermarkets, food and non-food shops, drugstores, trading areas at gas refueling stations
- Bakeries and confectionaries
- Laundries and dry-cleaning stores
- Center coolers, refrigerators and freezers
- Weighing fittings

III. Erection and pre-commissioning; spare parts and componentry, post-warranty servicing

IV. Training to operate equipment and machinery, master classes technological support

OUR PARTNERS



...AND MORE THAN 100 MANUFACTURERS YET

OUR CLIENTS



...and more than a thousand clients yet over all Russia and its neighboring countries.

FURNISHING PROFESSIONAL KITCHEN

The integrated furnishing assisted by the «Русский Проект»® specialists means a kitchen perfectly engineered and fitted with state-of-the-art process equipment in your restaurant, café house or bar.

The great experience gathered by the «Русский Проект»® Specialists makes it possible to select an optimal process configuration each time when we run from one project to another. Each professional kitchen created by us means a scrupulously evaluated balance of a production routine extent and banquet modes, compactness and productivity, specially purposed equipment, and its versatility, price and quality.

Our Company's production line means the full spectrum of any professional equipment by dependable manufacturers from Europe, USA, Asia, Russia and CIS countries, such as thermal, refrigerating, electromechanical, neutral one; absolutely, everything the most contemporaneous professional kitchen needs in.



PROFESSIONAL TABLEWARE

A hotel's or restaurant's high class becomes further apparent in a technique of serving a table. The professional tableware ought to meet simultaneously a lot of requirements which often contradict each other, for instance, beauty and practicalness, modernity and longevity, uniqueness and changeability. We will help you find a golden mean: our assortment contains professional tableware collections fabricated by the most distinguished worldwide producers, such as Slovenia, Czech Republic, Germany, Belgium, China...

Whatever your restaurant's kitchen is – national or classic, home-like, traditional, or sharply modern molecular fusion – we are nearby to help you emphasize your restaurant's concept by serving, with cutlery and important articles.



OUR OFFER :

- Porcelain and glass-made tableware
- On-stove foodware, cutlery, baking trays and baking pans
- Steel and silver-made tableware
- Crystal and glass-made goblets and tall wineglasses
- Smorgasbord-served tableware and cutlery
- Interior wine cabinets and counters
- Bars furnishing
- Serving trolleys

FURNISHING LAUNDRY

At present, organizing consumer laundries is a prospective developing market distinct in a low competition rate. Besides any commercial laundries, there are a lot of business segments which need in laundries to save resources and support the basic activities, namely: hotels, restaurants, fitness clubs, operations and social objects. The «Русский проект»® Specialists would help you choose professionally and competently any equipment to achieve a laundry quick cost recovery and high profitability.

We offer the laundry equipment produced by the Electrolux and Imesa Companies worldwide known as the best European vendors.



OUR OFFER:

- Washing machines, drying, and washing and drying machines
- Ironing rolls, calenders and presses
- Steam generators, steam mannequins
- Aquacleaning equipment
- Packing machines

RESTAURANT, BAR AND ROOMS FURNITURE

Furniture is the most important part of any hotel's interior. The elegant furniture in a restaurant helps set up its unique air; the bar and reception counters are the central elements in a hall, bar and lobby spaces, and a cosy furniture in a room is a remarkable component of the client's comfort and satisfaction.

The «Русский Проект»® Company is always ready to supply furniture for hotels, inns and restaurants in integrated manner. We offer a wide choice; we are offering the goods by well-known vendors and convenient cooperation terms and conditions. Moreover, we are ready to manufacture any individually designed furniture.



OUR OFFER:

- Bar counters and chairs
- Reception counters
- Rooms furniture
- Restaurant furniture
- **Custom-made furniture**

FF& E and OS&E

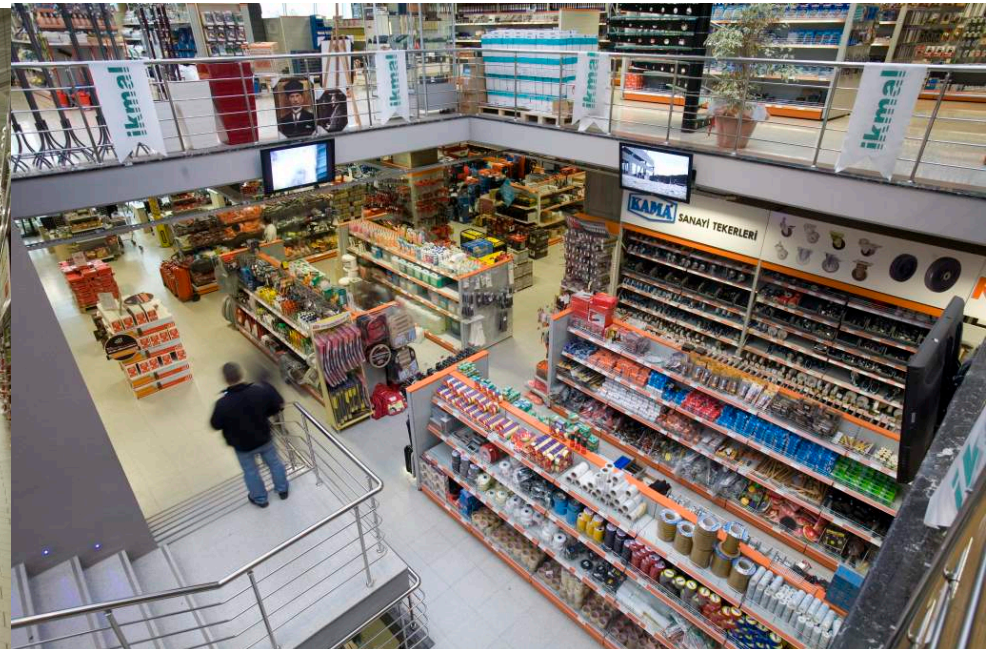
We offer FF& E and OS&E products to fill up the full 3-5* Hotels profile. Whatever Hotel set-up stage is – design concept, architect solutions or a ready draft design added with any specified items – our Company is ready to join a Hotel creation.

- Furniture
- Lighting devices
- Installation plumbing
- Natural stones and items made of them
- Floor and wall covers
- Fabrics and art objects
- Expendables and planned change items
- Optimizing furnishing budget at strict following on Operator's Quality and Standards
- Conducting tenders and expedition
- Installation at object



OUR SERVICES IN NON-FOOD AREA:

- Developing an interior design
- Selecting equipments and furnishing materials individually
- Developing and manufacturing shop equipments based on Customer's sketches
- Delivering and erecting a shop equipment
- Fitting consulting
- Lighting consulting
- Existing equipment fitting consulting
- Warranty service



DEVELOPING MECHANIZED CANTEEN, INDUSTRIAL FOOD ENTERPRISE CONCEPT AND FULL FITTING-OUT

The highly experienced Specialists would help you commission a processing at any food centralized production business from scratch. The project development stages are, as follows:

- Estimating a room or existing business
- Selecting and adapting process types needed
- Developing and implementing power saving systems
- Developing logistic and production plans
- Calculating and selecting production machinery
- Finished products optimum sales technique
- And a lot of more

When fitting businesses of the scale, an accurate computation of the machinery needed productivity, dependability and quality is of great importance. Machinery prices could alter by a factor of ten. Being supported by the “Russian Project” Company’s Professionals, you could avoid extra expenditures, and be given with a needed machinery which would be capable of maximally meeting your business scale and development plans.



BAKERIES, CONFECTIONARIES AND PIZZA HOUSES INTEGRATED FITTING

We offer the processing machinery and accessory needed for different scale businesses:

- Baking site at a shop
- Bakery at café house, café house confectionary, pizzeria
- Small or medium productivity workshop
- Bakery plant

The supplied machinery range covers almost all processing stages

- Storing, preparing and dispensing flour and additional stuff
- Kneading dough and confection
- Dividing, moulding and flaking dough
- final proofing and baking
- cutting bread
- producing Berliners (donates)

Also, we offer a vast range of refrigerating, neutral and trading equipment



FITTING GAS STATIONS, GROCERIES, FOOD MARKETPLACES, SUPERMARKETS, HYPERMARKETS

During more than 20 years of our history our Specialists have engineered and fitted more than 700 trading points both in Russia and in its neighboring countries.

Our clients are the major retail operators, such as X5 GROUP (“Pyaterochka”, “Perekryostok”, “Karusel”), “Magnit”, “Rosneft”, “Gazpromneft”, and others. Besides that, we have kept a rich experience in fitting food marketplaces.

Our range covers the equipment intended for any turnkey trading point, such as refrigerating, trading, cash-desk, neutral, confectionary and culinary production, and goods storage one, as well. Our Specialists are highly and uniquely experienced in engineering trading enterprises, such as processing, warehouse, auxiliary and administrative rooms; shops; in calculating a center refrigerating machine, as well.



FITTING ANY SCHOOL CANTEEN IN FULL

The «Русский проект»® Company is the well-known leader in the field of fitting school canteens kitchens with the state-of-the-art equipments over all Russia thanks to the long experience and Company's Specialists high professional grade in implementing multiple pilot projects in the sphere of improving catering organization in schools.

Before updating any kitchen a great work is performed to design, engineer and select a needed list of equipments.

The «Русский проект»® Company equips both **enterprises producing industrial school foods, and** any type school canteens, such as:

School basic canteen (SBC).

The distinctive feature is canteens of the line use stuff products (i.e. full cooking cycle)

Recooking type canteen.

The canteens of the line use semi-finished products of different cooked level.

Buffet type canteen.

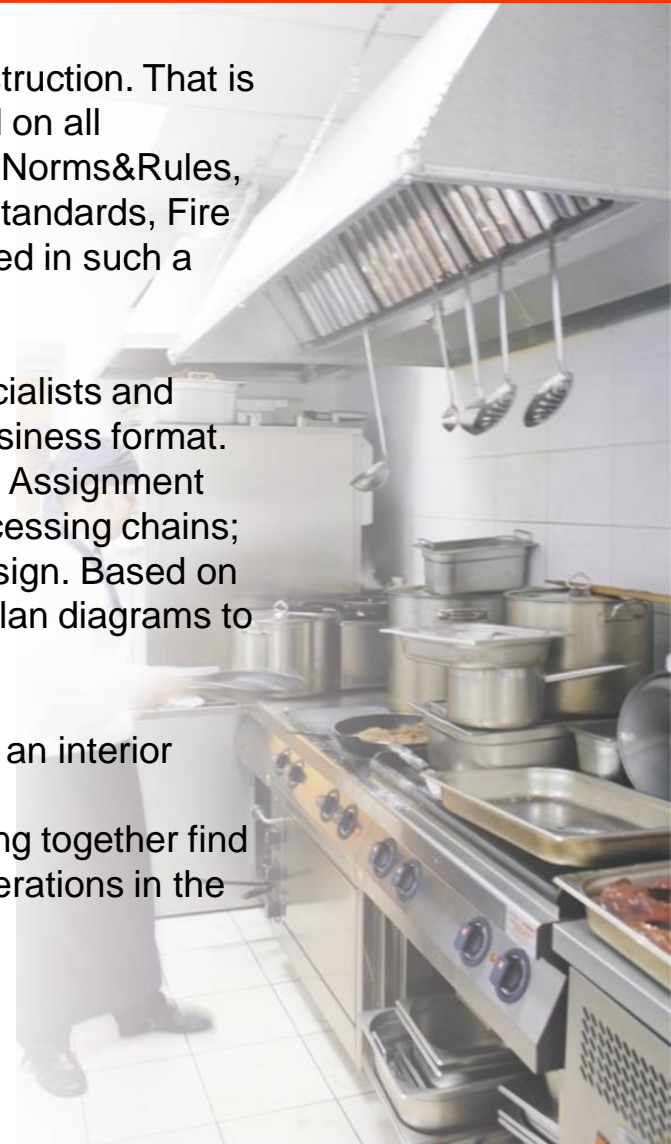
The canteens of the line distribute cooked foods and portion dishes only.



PRELIMINARY STAGE

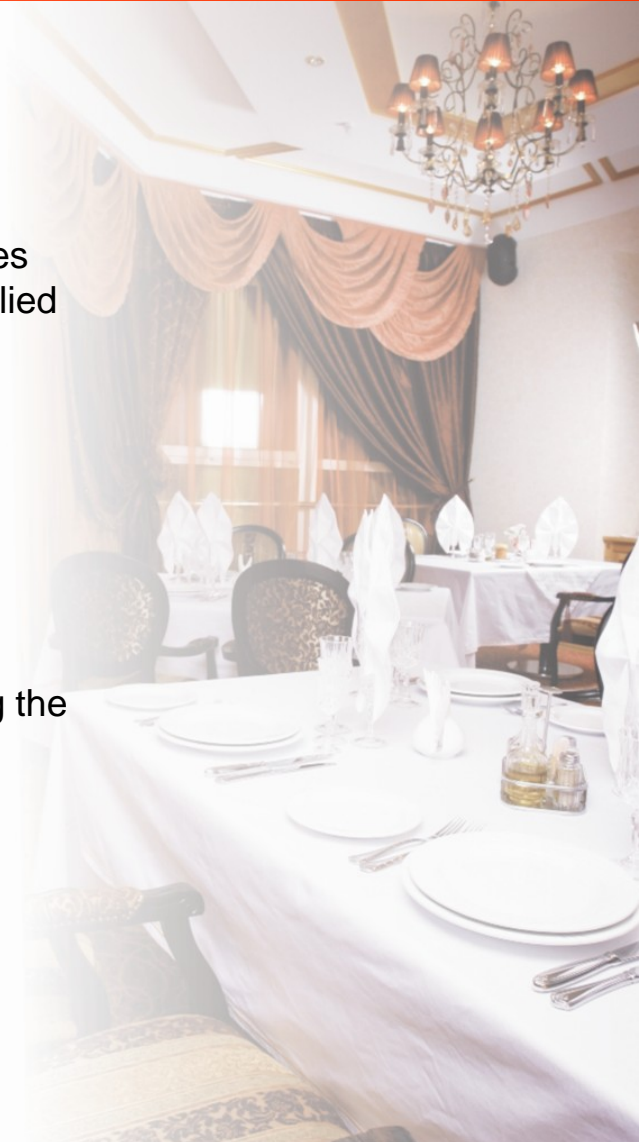
The best period to engineer a restaurant is before launching any construction. That is a high time for a designer to place all needed rooms and utilities based on all provisions of the effective normative documents, such as Construction Norms&Rules, Sanitary Norms&Regulations, Industry-Specific Process Engineering Standards, Fire Safety Rules etc. And that is also very important a restaurant engineered in such a manner will meet in full the line production process concepts.

- A.** The Customer hands over the building plans to our Company's specialists and speaks of his (her) proposals concerning the equipment quality and business format.
- B.** Our specialists help the Customer draw up correctly an Engineering Assignment setting forth all basic technical data, products delivery, storing and processing chains; dishes cooking processes; and other parameters of the business in design. Based on the Engineering Assignment we develop several versions of the floor-plan diagrams to be made as rooms layouts.
- C.** The Customer makes a choice of an engineering solution.
- D.** The Customer sets forth his (her) plans and thoughts with regard to an interior design to be taken into account in the process project.
- E.** In discussing the items with the Customer, our specialists cooperating together find out the best and mutually suitable version to be released for further operations in the field of project funds and logistics.



DESIGN WORK

- A.** The Customer makes a Design Contract. A Work Schedule and Engineering Assignment are enclosed to the said Contract.
 - B.** Our specialists help the Customer agree upon the Engineering Assignment at the Rospotrebnadzor Service.
 - C.** Our specialists develop a working documentation which bears a utilities diagram, i.e. plumbing, sewage, ventilation, power supply systems to be lied in the rooms.
 - D.** Based on the working documentation approved we specify the performance specifications of the trade and process equipment and materials to be fitted.
 - E.** We hand over the works performed by us based on an Acceptance Settlement to the Customer.
- The process project undergoes a mandatory agreement at the Rospotrebnadzor Service. The documentation kit includes the floor-plan diagrams with process equipment and furniture layout, drawings showing the equipment connections to the utilities, process equipment and furniture specifications, a Memo, and also license or permit to perform SRC engagement works.



PROFESSIONALISM ONLY AND NO MEDIATORS!

The «Русский проект»® Company-owned plant possesses the full range of the state-of-the-art technologies. Our Specialists have the technical capacities and experience to work up any material, such as metal, wood, plastic, glass etc., and are ready to accomplish any projects associated with the utmost non-standard combinations of the said materials under the customer's wish.

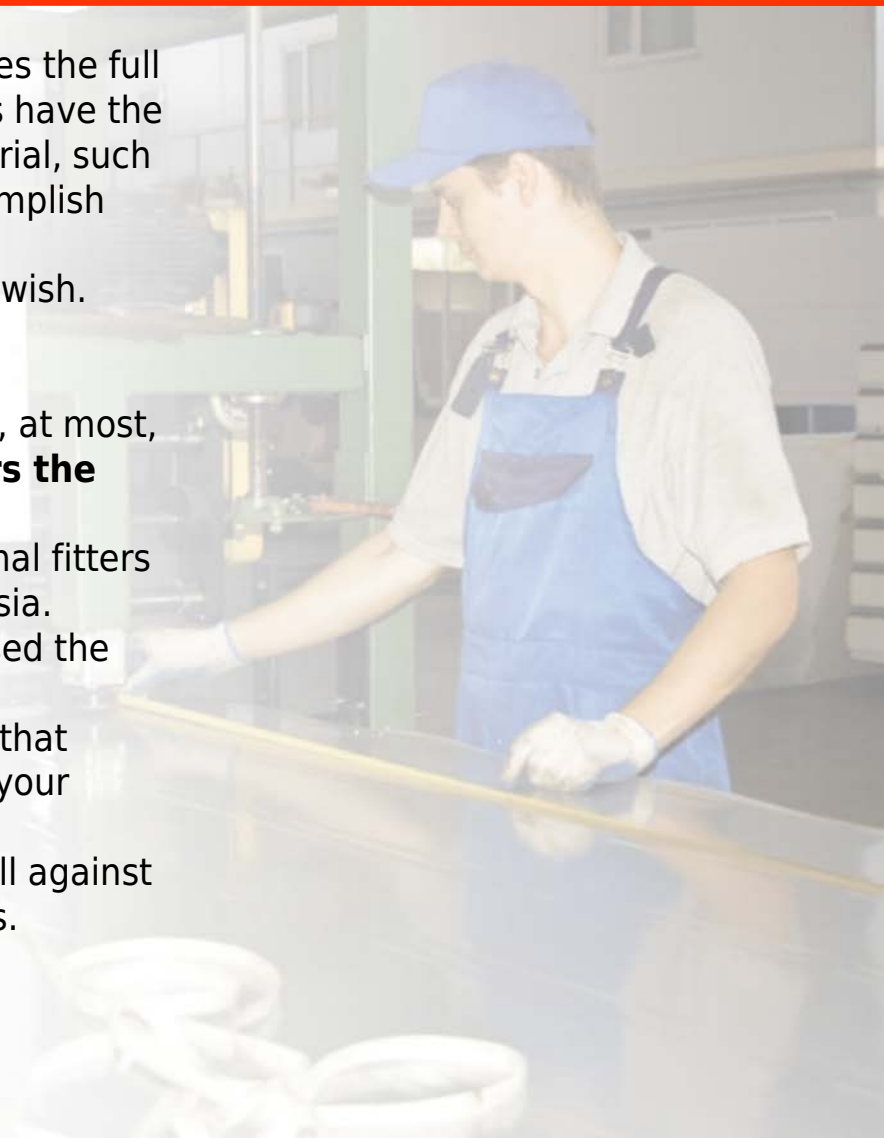
Our own manufacturing capabilities and no third interventions make it possible to offer low prices to our purchasers and excellent supply period, which is 30 days, at most, from the order day. **The manufacturing process covers the quality control consisting of three stages.**

Our Company's staff relies on several teams of professional fitters who are ready to assemble your shop in any point of Russia.

In manufacturing trade equipments, our Company has used the European materials only, and its warranty is one year.

Also, a post-warranty servicing Contract might be made; that would prevent you to not fall in troubles when operating your shops.

If you make a Contract with us you will be protected in full against your trading sites commissioning and operation problems.



SERVICE AND LOGISTICS

- ❑ Selling componentry and spares for foreign and Russian origin equipment.
- ❑ Investigating and diagnosing Customer's equipment in details.
- ❑ Upgrading existent equipment.
- ❑ Erecting process and refrigerating equipment.
- ❑ Repairing process, refrigerating and weighing equipment.
- ❑ Process equipment warranty and post-warranty servicing.
- ❑ User's process equipment integrated servicing.

Our advantages over rivals:

- 24-h control center.
- Great spares storage (incl. refrigerating equipment spares).
- Regional Service Centers Network within entire Russian territory.



OUR TEAM

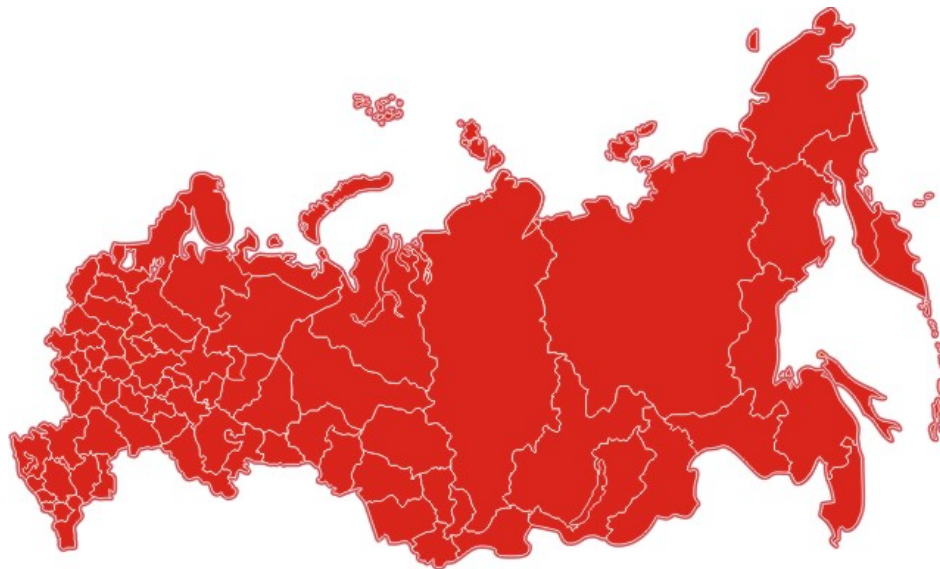
Each specialized Department of our Company deals with each its activity area; each Department's team consists of qualified engineers and various designers. Our specialists are trained on regular basis at advanced technology and process equipment courses in the European countries and in the USA, and take part in various workshops and conferences.

In implementing major projects, we conduct joint engineering works with European developers.

An individual approach to every project will ensure a successful engineering and further commissioning of a business.



ENTIRE RUSSIA WITH US!



Russian and CIS Branches:

Astana, Almaty, Arkhangelsk, Vladivostok, Vologda, Ivanovo, Irkutsk, Kaluga, Kemerovo, Kyiv, Kostroma, Krasnodar, Kursk, Nizhni Novgorod, Novosibirsk, Penza, Rostov-on-Don, Ryazan, Samara, Saint-Petersburg, Saransk, Sochi, Stavropol, Syktyvkar, Tula, Ulan-Ude, Ufa, Chelyabinsk, Yaroslavl.

The «Русский Проект» ® Company means the entire range of services on designing, engineering, furnishing and maintenance of any catering and trading business.

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