



**TO:** Mark Rosenberg  
**FROM:** Eric Mohrmann  
**DATE:** October 31, 2017  
**SUBJECT:** Line #5 Double Eliminators & Gap Control

Mark,

Just a quick note about the project we did on 10/27/17. The removal of dough ball conveyors and the installation of your Doubles Eliminators & Gap Control took my team a bit longer than I had anticipated. Your Tech on the job for commissioning & start up, Alex Kobylkevich was extremely understanding and patient with us. As usual I am being my normal self, pushing and driving everyone to complete their tasks to get to the finish line on this installation. Once we started your equipment, re-wired a couple of interlocks, Alex programmed a couple of interlocks, proved motor rotation and of course I requesting 1 more starting scheme, which Alex accomplished. We started up running dough; it was like this equipment had always been a part of the line. Performing just as promised and doing a great job! I met Alex at the plant the following morning, where we really just observed the equipment do what it was purchased to do. Many of the production personnel were very thankful to Alex and me on the addition of the equipment. I really enjoy having Alex in the plant on whatever the equipment is we are servicing, starting up or repairing. He's always there to help me and my maintenance team.

Best Regards,

A handwritten signature in blue ink that reads 'Eric Mohrmann'.

Eric Mohrmann  
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