



**Lyncoln Solutions**  
New Business Perspectives



## **YOUR RELIABLE PARTNER TO START A BAKERY BUSINESS**

**MAY 2002**

Welcome to LS Monthly Newsletter.  
The information source to start a French bakery anywhere in the world.

- **LS ACHIEVEMENTS : WHAT DID LS DO FOR YOU IN APRIL?**

- **Extension of the guarantee:** all equipments provided by LS were so far guaranteed one year (used ones just like brand-new ones). LS recently settled new agreements with manufacturers. From now on, all new French equipments are guaranteed **2 YEARS** without price increase.

- **Cheaper deliveries:** LS negotiated for its clients new delivery fares all around the world. As a result, on an average, transportation costs are now reduced by 20% on most of the destinations.

- **JUNE: THE BEST MONTH OF THE YEAR!**

June 2002 is an anniversary month at LS. This will be celebrated selling  
**BAKERY EQUIPMENTS FOR 10 BAKERIES AT HALF PRICE!!!**

For instance, if you want to open a bakery to produce 1500 bakeries per day with French equipment, needed equipment will cost you only 14000\$ instead of 28000\$ !!!

### **EQUIPMENTS FOR 10 BAKERIES AT HALF PRICE !!**

Please visit our website [www.starting-a-bakery.com](http://www.starting-a-bakery.com) from **May 15** for more information.  
Or, in order not to forget this very important date, contact us right now at [info@lyncoln.com](mailto:info@lyncoln.com) mentioning in the subject area the words "June offer". This way, you are sure to receive, on time, full information about this offer directly to your e-mail address.

- **EXAMPLE OF A NEW FRENCH BAKERY SET UP BY LS THIS MONTH**

**Petropavlovsk-Kamchatski, Russian Federation.**

- Bakery capacity: 6,000 units per day
- Equipment: brand-new.
- Manufacturer: BONGARD, France.

- Description: in spite of the inconvenient geographical location of this city close to the Bering Straight, the French bakery was set up with a successful start thanks to LS implementation methods. Our specialists came on the spot to select the proper raw materials among what could be found on the local market, while keeping the authentic taste of the French recipes. This way, the bakery brought a completely new taste in the city. This way, the bakery owner can plan its future expansion more serenely without relying on costly imports. The main baker had been sent in our Training Centre with no prior experience in the bakery field. Three months later, you cannot see the difference between a croissant made by a French baker and the trainee.

- **HOW TO CONTACT US ?**

**NORTH AND SOUTH AMERICA**

E-mail: [info@lyncoln.com](mailto:info@lyncoln.com)

**RUSSIAN FEDERATION**

E-mail: [ru@lyncoln.com](mailto:ru@lyncoln.com)

**EUROPE**

E-mail: [europe@lyncoln.com](mailto:europe@lyncoln.com)

**ASIA**

E-mail: [asia@lyncoln.com](mailto:asia@lyncoln.com)

- **HOW TO UNSUBSCRIBE TO THIS NEWSLETTER?**

Please follow this link: <http://www.starting-a-bakery.com/contactnewsletter.asp>

*THE NEXT MONTHLY NEWSLETTER WILL BE SENT TO YOU ON  
**JUNE 5.***

\* \* \* \* \*