

SOING d.o.o. COMPANY PROFILE

Company SOING d.o.o. have been founded in 1993. as a production company for the production of PTFE (Teflon) - aluminum shoes for irons.

Through hard work and investment the company developed carefully but surely and gained the respect of our customers and the market on global level by our efficient business practices, product top quality and dedication to the fulfilment of the customer needs worldwide.

The present quality of our products is a result of numerous tests, experiments, permanent innovations and suggestions made by our customers. Thanks to technology specially developed for working with these materials, our iron shoes are recognized worldwide for their absolutely supreme quality.

Among our 400+ customers in Europe and on the global level there are some of the most famous manufacturers of irons and ironing equipment in professional textile industry such as VEIT GmbH (Germany), SILVERSTAR (Korea), STIROTECNICA (Italy) as well as the iron producers of irons for domestic use (TEFAL, Bosch&Siemens, Rowenta, De Longhi, Kärcher, Laurastar etc).

Soing d.o.o. today has more than 2.000 m2 of modern business facilities. Our experts are continuing to research and refine our products in order that we can bring the very best in new developments to you.

Reference list;

- 1) <https://www.laurastar.com/protective-soleplate-for-delicate-fabrics---lift%2Fgo/515-7800-525.html>
- 2) <https://www.veit.de/en/product/teflon-frame-sole-veit-white/>
- 3) <https://www.delonghi.com/en-int/products/homecare/ironing-appliances/ironing-appliances-accessories/anti-shine-soleplate-for-model-vvx2>
- 4) <https://www.rowentausa.com/accessories-store/Protective-soleplate-ZD7900D1/a/1110030316>
- 5) <https://www.bosch-home.co.uk/store/ironing/accessories?pageNumber=1>
- 6) <https://www.kaercher.com/ge/accessory/anti-stick-ironing-soleplate-for-I-6006-28601420.html>
- 7) **TEFAL** – since the iron shoes we produce for Tefal groupation which are coated doesn't sell separate, but they come inside with the box with each iron, please find attached just pictures found on web

SOING d.o.o.

Baking trays

Carefully examining the market and their needs combining the passion and strong will we have when it comes to new business challenges and taking under consideration technology and experience we are using in production of iron shoes (aluminium, PTFE (Teflon) and PTFE coatings), 2 years ago we have expanded our existing production range of iron shoes with the production of baking trays.

Two such different, but yet, in a production process and raw materials used such similar products.

We started local, step by step, supplying many small bakeries, but as well bigger baking chains in Croatia, such as <https://panpek.hr/> and <https://www.mlinar.hr/hr/> but our wish, plans and goals are to take the side with the Europeans most known baking trays manufacturers and spread our business across the Europe and more.

With the quality of our products, knowledge, experience and technology, we are more than sure we are on a good way.

Baking trays features;

1) aluminium AlMg3 5754 H111 in thickness of 1,5 and/or 2,0mm – hard and strong aluminium alloy of our baking trays provides the best baking results. The more aluminium is thicker the longer baking tray can be used.

2) nice and clean surface of our baking trays – using the long term experience and similar technology in production of our iron shoes, we know how smooth surface is very important in textile industry in order to avoid any possible damages of clothing during ironing. But smooth surface of baking trays when it comes to contact with the food is even more important. From that reason we paid special attention to the smoothness of our baking trays which ensure nice and clean surface, easy to handle.

3) non stick coating trays – in production process we are using the coating from world's most known coating manufacturers ILAG and Whitford, in our standard thickness of 40 µm where we are combining the technology we are already using in production of iron shoes with coating, which makes our non stick trays premium quality product at the market

4) flexibility - we are able to produce any dimension, any version of baking tray that you/your customer would like to have. Above all, we guarantee precision in production process itself where you/your customer can be sure that dimension you want you will receive

5) price and quality ratio - when everything above mentioned is being sum up, we are in general offering the perfect price and quality ratio, which we are more than sure you wouldn't get anywhere and which is as well, very important thing to be considered