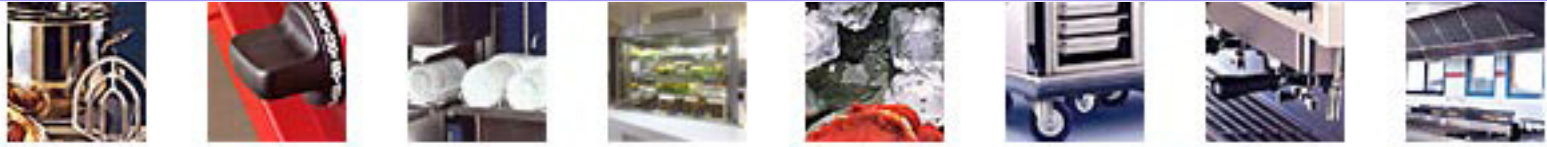


February 2014



FRANCE, AND YOU ...



1 -Innovation and design from France at GULFOOD 2014.

23-27 FEBRUARY 2014
DUBAI WORLD TRADE CENTRE



More infos at bottom of the page

2 -BRON COUCKE «Le Rouet» use at cage aux sports locations in Quebec, Canada.



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3 - SOCAMEL with his partner Dinex/Carlisle.



More infos at bottom of the page

4 - Sally Clarke trusts in CAPIC quality.



More infos at bottom of the page

1 - Innovation and design from France at GULFOOD 2014.

About 20 manufacturers from France will display their novelties mostly in Za'Abeel Hall. In particular interest are :

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 Visit us	 Visit us	 Visit us
 Visit us	 Visit us	 Visit us
 Visit us	 Visit us	

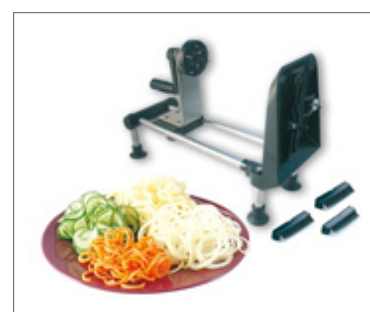
Many others will exhibit from their distributors' booth. Come and see by yourself !

Web : www.gulfood.com

2 - BRON COUCKE «Le Rouet» used at cage aux sports locations in Quebec, Canada.

The Cage aux Sports, a chain of Resto-Pub style restaurants located in the province of Quebec currently uses "Le Rouet" vegetable turning slicer from Bron Coucke.

52 Cage aux Sport locations utilize "Le Rouet " on a daily basis, creating vegetable garnishes (julienne and spaghetti style shapes) from such products as carrots, cucumbers, potatoes and so much more. To see "le Rouet" and so many more astonishing products, please visit.



Web : www.bron-coucke.com



3 - SOCAMEL with his partner Dinex/Carlisle.

SOCAMEL with his partner Dinex/Carlisle, just completed second phase of LEE MEMORIAL HEALTH SYSTEM project in Florida, USA. 5 major sites, a total bed capacity of 1.423 beds.

Leading manufacturer in meal delivery equipment for hospitals, Socamel with his concept Double-Flow / Ergoserv once again convinced end users to go for its equipment. Performance, reliability, ergonomics, safety, enhanced quality for meal served to patients, SOCAMEL equipment is answering high level of Hospitals expectations. With some of the best references worldwide, and especially USA, Japan, Germany and of course France, SOCAMEL is showing the trend for more than 68 years.

Web : www.socamel.com



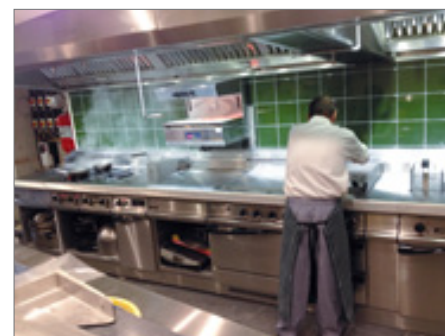
4 - Sally Clarke trusts in CAPIC quality.

The British Chef Sally Clarke, is the owner of Clarke's Restaurant, located in Kensington Church Street, very close to Hyde Park in London. This brilliant chef became famous, thirty years ago thanks to her "no choice" menus, inspired by the seasons.

When Sally wanted to refurbish the kitchen of her restaurant, she contacted our Client Grande Cuisine Ltd who proposed her a complete CAPIC Celtic range cooking suite.

The whole team of Clarke's is pleased to work with this new cooking suite and CAPIC is proud of this new reference in Kensington neighbourhood.

Web : www.capic.fr





SYNEG product offer :

Bars and Galleys
Dishwashing
Preparation

Cooking and small equipment
Distribution
Refrigeration

Cooking
Handling
Special Equipment