

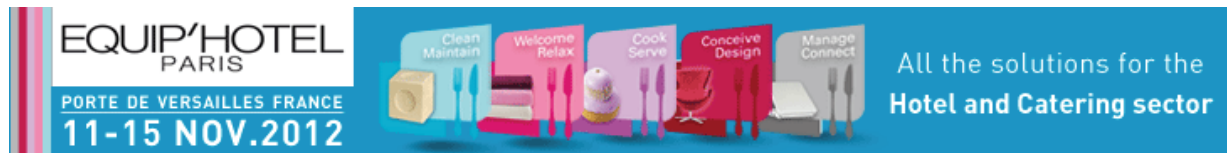
October 2012



FRANCE, AND YOU ...



1 - French Catering Equipment Manufacturers joined in SYNEG, will be pleased to see you in EQUIP'HOTEL exhibition in Paris.



EQUIP'HOTEL
PARIS
PORTE DE VERSAILLES FRANCE
11-15 NOV.2012

Clean Maintain | Welcome Relax | Cook Serve | Conceive Design | Manage Connect

All the solutions for the Hotel and Catering sector

More infos at bottom of the page

2 - Mark VANNASDALL, Executive Chef, «The Restaurants» at Chesapeake - People's Choice 2012 Winner «PAIRSINE CHEFS FOOD & WINE COMPETITION».



More infos at bottom of the page

3 - L'Atelier Joël Robuchon at NYC's Four Seasons has selected the professional BRON-COUCKE Mandoline.



More infos at bottom of the page

4 - UNIC and Pacific Coffee Company share the same passion for the Perfect Cup.

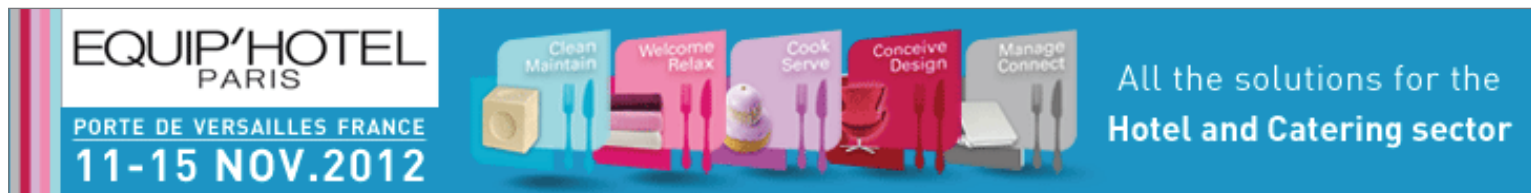


More infos at bottom of the page

1 - French Catering Equipment Manufacturers joined in SYNEG, will be pleased to see you in EQUIP'HOTEL exhibition in Paris.

The EQUIP'INNOV INVENTION CONTEST positions EQUIP'HOTEL as the must-attend innovation and creativity "rendez-vous" in the Hospitality and Catering sector and maintains its legitimacy before Architects, Designers, Decorators looking for inspiration and new perspectives. Five categories will be covered: the bar, the dining room, the lighting, the bathroom and the terrace.

Web : www.equiphotel.com



EQUIP'HOTEL
PARIS
PORTE DE VERSAILLES FRANCE
11-15 NOV.2012

Clean Maintain | Welcome Relax | Cook Serve | Conceive Design | Manage Connect

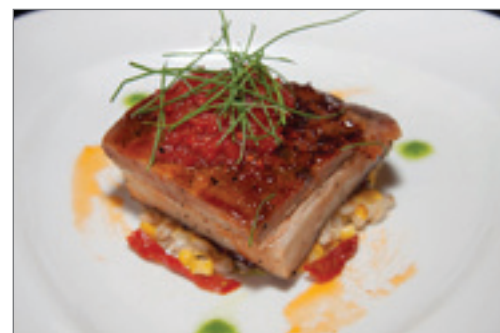
All the solutions for the
Hotel and Catering sector

2 - Mark VANNASDALL, Executive Chef, «The Restaurants» at Chesapeake - People's Choice 2012 Winner «PAIRSINE CHEFS FOOD & WINE COMPETITION».

When Chef Mark Vannasdall was ready to open the latest restaurant on the Chesapeake Energy campus in Oklahoma city, he turned to BONNET to help him outfit the kitchen.

Chef Mark Vannasdall : "Creekside, Chesapeake's newest restaurant located in the heart of campus, combines natural elements and green hues with stainless steel accents. Creekside offers our guests a wide range of cuisines that are surrounding our key pieces of equipment, the six foot gas Rotisserie oven, double deck brick oven and of course our Bonnet Maestro suite. Creekside offers a cross between modern dining with touch screen ordering and a classic corporate dining experience. We wanted a piece of equipment that would be a focal point of the restaurant. Not only visually appealing, it also needed to offer multiple options and functions that could be used in several ways. There was no better choice on the market than BONNET".

Web : www.bonnet.fr



BONNET

French manufacturer BRON-COUCKE has for 60 years been manufacturing the highest quality stainless steel Mandolines to the delight of generations of chefs. Renowned worldwide for their sturdiness, reliability and constant innovation they have become an essential tool for any kitchen.

The latest innovation, patent pending, incorporates an end-table support mechanism which allows for an easy and safe ergonomic use of the Mandoline even on wet or grease laden surfaces.

BRON-COUCKE also manufactures a complete range of vegetable and fruit cutting, carving and slicing tools for the creative chef, allowing for the chef's imagination to come to life. The Rouet for a string-like, or spaghetti, cut and the Clanx for uninterrupted strip slices of a huge variety.

Prestigious chefs around the world use these tools every day and they have become an indispensable part of their work. Michel and Sébastien Bras from Laguiole, France, use their Mandoline to create their famous Pomme de Terre Gaufrette – a waffled potato cut. L'Atelier Joël Robuchon at NYC's Four Seasons has selected the professional BRON-COUCKE Mandoline as an essential for their kitchen. These products are distributed through Eurodib, BRON-COUCKE's North American importer.

Web : www.bron-coucke.com



One of the biggest coffee chain established since 1992 in Hong Kong, Pacific Coffee Company chose UNIC to supply professional grade espresso machines to the new outlets opening in China mainland since 2011 . With the aim of opening at least 200 coffee shops, Pacific Coffee Company is committed to deliver the perfect cup of coffee, competing with international leading coffee chain as Starbucks.

With its unique savoir-faire and the passion for the perfect espresso, UNIC has designed and manufactured espresso machines since more than 90 years, offering solutions to all customers profile including coffee shops, restaurants and hospitality sector as hotels.

Web : www.unic.fr

UNIC



Click bellow for full SYNEG product offer :

Bars and Galleys
Dishwashing
Preparation

Cooking and small equipment
Distribution
Refrigeration

Cooking
Handling
Special Equipment