

FRENCH MANUFACTURERS ASSOCIATION OF CATERING EQUIPMENT



February 2013



FRANCE, AND YOU ...



1 - Innovation, Innovation, Innovation from France at GULFOOD 2013 !

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25 - 28 February 2013

DUBAI WORLD TRADE CENTRE

THE WORLD'S BIGGEST ANNUAL FOOD & HOSPITALITY SHOW

www.gulfood.com

2 - ROBOT COUPE in the flame towers in Baku Azerbaijan!

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robot coupe®

www.robot-coupe.com

3 - CHARVET at the Ivy Restaurant, in the Emirates Tower, Dubai.

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www.charvet.fr

4 - From SOCAMEL : "The Ehime Prefectural Hospital" in Ehime, Japan, has selected the meal delivery system, Double-Flow / Ergoserv for their in house patient catering.

More infos at bottom of the page



www.socamel.com

1 - Innovation, Innovation, Innovation from France at GULFOOD 2013 !

Come to Zabeel Hall at **GULFOOD** 2013 in Dubai from 25th to 28th of February and discover the new

innovative products of 30 companies from France: preparation, cooking, distribution, small kitchen equipment, etc. Meet with representatives of innovative companies such as: **ROBOT COUPE**, **ROLLER GRILL**, **CHARVET**, **BONNET**, **SANTOS**, **TOURNUS**, **TELLIER**, **DYNAMIC**, **SOCAMEL** and many more.



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2 - ROBOT COUPE in the flame towers in Baku Azerbaijan!

3 towers reminding the shape of a flame to evoke the ancient tradition of fire-worship in Azerbaijan.

The 9 restaurants have selected **ROBOT COUPE** vegetable slicers to process beautiful salads and Tabbouleh.

Vertical cutter mixers are used every day to process the meat, the hummus and many other local specialities.

Operating chain: Fairmont Hotels and resorts.

Please visit our new website and discover our product Videos.



robot coupe

Web : www.robot-coupe.com



2 - CHARVET at the Ivy Restaurant, in the Emirates Tower Hotel, Dubai.

The operator Caprice Holdings have recreated their famous flagship London restaurant in the heart of Dubai.

Caprice know the power, durability and reliability of **CHARVET** which is in daily use in many of their UK Restaurants.

They specified **CHARVET** Pro900 Series Modular cooking equipment for the main cooking suite and **CHARVET** Pro800 Series for the Larder and Ancillary areas.

The installation at the Ivy was undertaken by Dubai equipment dealer TSSC.

Following this success TSSC are currently installing two **CHARVET** ranges in Scotts Seafood Restaurant, the next joint Jumeirah Hotels/Caprice Holdings venture in the Jumeirah Hotel in the iconic Etihad Towers Abu Dhabi.





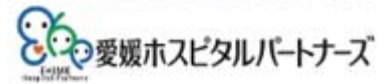
Web : www.charvet.fr

4 - "The Ehime Prefectural Hospital" in Ehime, Japan, has selected the Socamel meal delivery system, Double-Flow / Ergoserv for their in house patient catering.

The Ehime Prefectural Hospital is moving all patients in the new building this February 2013, and has selected **SOCAMEL** equipment among 4 other local Japanese manufacturers. Hard selection was made on performance, hygiene, safety and ergonomics.

Kitchen will be operating in Cook-Chill with 3 sets of carts.

ERECTA, based in Tokyo, is the partner for **SOCAMEL** in Japan for more than 12 years, and implemented with success close to 30 hospitals all around the country. It makes **SOCAMEL**, the foreign leading company in Japan for meal delivery equipment in hospitals.



Web : www.socamel.com



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