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Exceptional Wine Storage in Exceptional Restaurant

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Cold press juicer : Santos juices up the market

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Stainless steel high standards for the famous Sofitel Alger

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Impressive TANGO® DUO STP super automatic espresso machine

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Cabotte Restaurant on Gresham Street in

Gearoid and Xavier realised that they were going to need to make sure the wines that they were offering, many are rare vintages, were stored in the best possible environment. This is why they choose to store their wines in Eurocave products.

Cabotte has a cellar in the basement conditioned by EuroCave's INOA cellar

[Gearoid Devaney MS and Xavier Rousset MS](#). Cabotte specialises in Burgundian food and wine.

The Wine list is comprehensive yet affordable as you would expect when having two formidable Master Sommelier's as owners.

the Private Dining room. Again, the ShowCave product proves to be [an excellent bridge between a classic wine cabinet and a wine wall display](#). It utilises EuroCave's 40 years of experience in creating unrivalled conditions for the storage of wines but offers a product that is only 499mm deep to showcase your wines to your customers.



[GO TO EUROCAVE](#)



Santos Cold Press juicer #65 [won the 2017 Sirha Innovation Award](#), in the category "Appliances, Equipment, Concepts".

This innovative appliance will be [a must-have for juice bars](#) and all stores wishing to make fresh cold pressed juices, on demand.

The Cold Press Juicer #65 is [the first counter-top commercial cold press juicer on the market](#), with a full stainless steel food zone, an extra-large feeding tube, a speed variation, and two filters, to juice any kind of vegetables, fruits and herbs.

Thanks its patented slow juicing system, it [preserves the nutrients, enzymes, minerals and vitamins](#), and offers an excellent yield.

This efficient and innovative counter-top cold press juicer seduced the Sirha Innovation Award's Jury, composed of chefs, nutritionists, designers, journalists.



[GO TO SANTOS](#)



Ideally located for business, [the Sofitel](#)

local partner Equip Hotels Distribution

fine arts Museum.

The 3 restaurants have been recently refurbished, a nice investment has been done into the kitchens. El Mordjane serves Algerian dishes, Le Continental boasts French Gourmet meals, the coffee shop is a great place to catch a quick bite between meetings. A banqueting kitchen has also been designed and built.

Tournus Equipement through his close

steel kitchen equipment, including gratings, furniture and the Tournus shelving. Tournus confirms here its position of reliable supplier for hospitality business.



GO TO TOURNUS



The next generation of the TANGO® line from UNIC Espresso Machines promises to be a game changer in the world of Super Automatic Espresso machines.

The new TANGO® DUO STP model still has some of our favorite features as

before, like internal twin Ditting 80mm grinders and a massive PID controlled brew group, capable of reverse engineering contemporary 3rd wave style shot recipes, while incorporating new innovative pressure transducer technology for precise real time temperature control and a double intuitive and powerful touch interface that allows for endless experimentation on your drinks.

The TANGO® DUO STP is able to deliver 4 drinks simultaneously plus steam and hot water, and has incomparable hourly performance thanks to its patented double brew group.



GO TO UNIC

SYNEG Product offer

BARS AND GALLEYS - COOKING AND SMALL EQUIPMENT - COOKING - HANDLING
DISHWASHING - DISTRIBUTION - PREPARATION - REFRIGERATION - SPECIAL EQUIPMENT

GO TO SYNEG

