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Induc-Stone by Adventys is being hidden all over the world

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Wine Bar 8.0 in a Michelin starred 'gastro pub'

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A drink mixer for every Aroma Espresso Bar

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Socamel Technologies opens its german subsidiary

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A great love story: the marriage of the Tellier French-fry cutter with the Bron-Coucke mandoline

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Bespoke buffet for Sao Tomé and Principe

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Induc-Stone
by ADVENTYS
is being hidden



Adventys new Induc-Stone project is in York, England. This invisible induction was installed by our UK partners Grande Cuisine LTD in The Grand Hotel & Spa. The beautiful granite surface separating the kitchen from the dining area [has been equipped with under counter Adventys technology: Induc-Stone](#). Used as a buffet for breakfast and brunch, the surface is used later on during the day as a prep station, or a warming station. Committed to serving the best seasonal and ethically sourced ingredients, the Rise's menu will offer a twist on British favorites from award winning chef, Craig Atchinson.

Grande Cuisine LTD installation at the Grand Hotel is the perfect situation to demonstrate the flexibility of the Induc-Stone unit. [It is hidden: so when it is not used, the counter is simply granite.](#)

[It is powerful: Adventys technology is developed to be used all day every day. It is efficient: no more cold food served for breakfast, Induc-Stone will keep the food hot & while keeping the counter cool.](#) It is not magic, but it is a patent!

The possibilities with Induc-Stone are limitless in providing a versatile buffet counter. Installed under granite, marble, natural stones of different kinds, but also wood or concrete: from office building providing lunch to their employees, to hotel providing morning or all-day buffet to their customers; suppliers trust Adventys for their Induction products. Induc-Stone is UL & NSF approved for the USA, SASO for Saudi, & CE.



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The Blender tool, a DYNAMIC exclusive innovative product

The ingredients are hoovered up, then they are ground and crushed by the hammer prior to being projected at high speed against the slits of the bell. [This rapid operation allows to pulverise the fibres making them smooth and airy by incorporating air.](#) It is a system with no blades and the equipment can entirely dismantle.



This suction and grinding system generates :

[An ability and a speed of mixing](#), which makes it possible to obtain homogeneity, smoothness and an emulsified aspect of the preparations : all the particles are crushed and there are therefore few residual losses;

[An organoleptic and nutritional quality of the preparation](#) is explained by the fact that all the compounds of the food stay in the product (fibres, minerals, etc.).

[The Blender does not require sieving](#) in most preparations. Very important quality from a nutritional point of view.

[A reduction in raw material costs](#) because there is virtually no residual losses when experiencing sieving. Hard and woody fibres, carcasses, skin, bones are carefully pulverised and thus found in the preparation.



[GO TO DYNAMIC](#)





EUROCAVE Wine Bar 8.0 in a Michelin starred 'gastro pub'

Over the past months EuroCave Professional has been delighted to work with the wonderful [Harwood Arms pub in Fulham, London](#) with its wine storage and wine service needs. The [Harwood Arms](#) is a [Michelin starred 'gastro pub'](#) which has always offered an excellent range of wines. But, coinciding with a refurbishment of the bar area, they wanted to [increase their wine by the glass offering](#).

The [Wine Bar 8.0](#) is a [wine preservation system](#) using an air-extraction system to [preserve the wines for up to 10 days](#) (subject to how much oxygen has been dissolved in the wine prior to it being placed in the unit) under the perfect monitored vacuum at 0.3atm. In the unlikely event any air enters the open bottle, the Wine Bar will remove it again. It is proven that the appropriate partial vacuum above the wine surface within an open bottle slows the reaction of the wine with oxygen. The problem with pumps and stoppers is that most people use too strong a vacuum (or not strong enough) and the vacuum only remains for a short time as the stoppers allow air to slowly leak back into the bottle. If the wine is not open, it is a perfect [wine bottle cooler](#). And [with the units illuminated by LEDs](#) with a variety of colored lighting options operated by remote control, it can really [showcase your wine offering](#) to your guests and



tempt them into moving up through the wine list, and therefore generating [more revenue and less wastage](#).

The Harwood Arms now have two Wine Bar 8.0's that enable them to offer [16 wines by the glass](#) which are stored and preserved in the best possible way.

But their EuroCave affiliation doesn't end there. The Harwood Arms have also invested in a [Dual Zone wine cabinet](#) to ensure that the wines sold by the bottle are being served at the perfect temperature, and from the best environment.



[GO TO EUROCAVE](#)

SANTOS A drink mixer for every Aroma Espresso Bar

