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OCTOBER 2017

la NEWSLETTER

French excellence in catering equipment



French Association of Catering Equipment Manufacturers



Paris expo Porte de Versailles, France

11-15 NOV. 2018
HOTEL & RESTAURANT BUSINESS PLACE

1,600 Exhibitors
105,000 Professionnals
30 Business sectors
41 Countries



Alicomenda equips the dishwashing area in the european parliament, Brussels

[More infos at bottom of the page](#)



Wine Bar 8.0 in Hotel De Crillon, Paris, France

[More infos at bottom of the page](#)



Rosinox in Iceland

[More infos at bottom of the page](#)



The project is the result of lengthy preparation carried out upstream with the research department to meet [the needs of production rates, energy savings, ergonomics and improvements in work conditions](#).

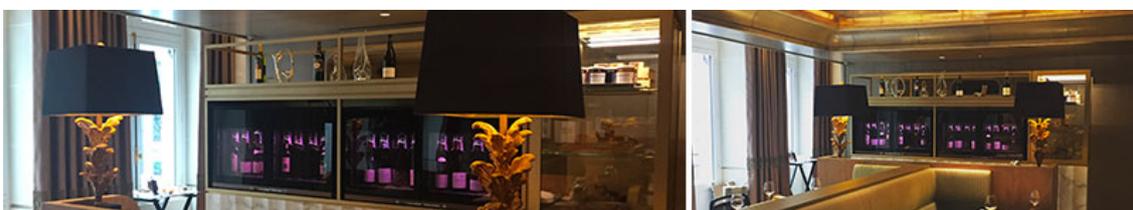
The 350m2 space allocated to the dishwashing area is located on the second basement level, and as no alterations to the building's structure were allowed, the constraints were particularly strong. [Ali Comenda](#) equipped the dishwashing area of the European Parliament's main kitchen

with two flight conveyors, a rack conveyor machine, along with a reverse osmosis water system and two automatic tray washers.

All the machines are designed with [the concept of the patented Multirinse zone providing the benefit of particularly low water consumption and heat pumps](#), enabling an important reduction in energy consumption and improving environmental conditions.



[GO TO COMENDA](#)



EUROCAVE Wine Bar 8.0 in Hotel De Crillon, Paris, France

After more than four years of work, the mythical establishment at Place de la Concorde has been renovated...

EuroCave is proud to be present at the "Hôtel de Crillon" (a Rosewood Hotel) which is now well equipped with 2 Wine

Bar 8.0 for wine by the glass in the restaurant "Les Ecrins", a beautiful large wine cabinet with stainless steel finish, and 2 ShowCave to protect and display their bottles of wine..

EUROCAVE
PROFESSIONAL

GO TO EUROCAVE



Iceland, the Land of Fire and Ice, stands at what feels like the edge of the world – a place of incomparable wild beauty, where the elements remind you on a daily basis that they are still in charge...

All this makes it an exciting place to run a restaurant and for Rosinox to work on this project *Café Paris* is open throughout the day, serving breakfast, lunch, dinner, and everything in between "The most important element for us was a big open kitchen" says Melsted Chef owner. Rosinox came up with a solution that complemented the restaurant's international cuisine.



We built in under-counter refrigeration, solid top, open burners equipment, a high performance fryer, lava stone, all in one area, "It has worked beautifully" says Melsted. "It's a real centerpiece. It is like it's always been there."

ROSINOX
Grandes Cuisines



First refrigerated fish counter in Australia for TOURNUS EQUIPEMENT

In Adelaide, the capital city of South Australia, Pasadena Foodland motivation is a dedication to **quality, passion for food, high standards in customer service.**



Foodland is part of iGA Group, an Australian chain of independently owned supermarkets belonging to Metcash. At Foodland Pasadena, the fishmongers fillet their fish on-site. **They recently decided to invest into a 14 meters long refrigerated fish counter, which is a totally new concept in Australia.** They also wanted to rely on the experience of Tournus Equipement which has been producing that kind of high-end equipment for 30 years, with about 15 000 units already sold worldwide. **Our close partner Phoenixs, importer of European technical top brands in Australia made the deal.** See www.phoeniks.com.au

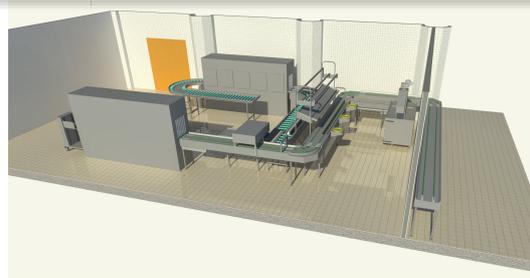
**TOURNUS
EQUIPEMENT**

GO TO TOURNUS

A sustainable solution for a university of excellence, the Mohammed VI Polytechnique University by VALIDEX



Leading heart of the green city of Benguerir, with the highest environmental standards, the University has chosen Validex to equip the dishwashing area with an automated and eco-responsible solution, to optimize the sorting of the dishes, the saving of space, water and energy. The Validex solution include : a customized trays conveyor, an automatic food waste processing system and an unique machine which allows to load automatically cutlery racks, change them when they are full, and load the dishwasher.



Validex also provided this year adapted solutions for Loreal, Continental, Intel, Airbus, Gazprom, Bosch, CNES (space agency), Globus, Johnson & Johnson, Attijariwafa Bank, Procter & Gamble, Google...

VALIDEX

GO TO VALIDEX

host | **Milano**
Equipment, Coffee and Food
40th International Hospitality Exhibition
 October 20_24, 2017 fieramilano

Many suppliers of catering equipment from France will display their new products. Some of them have gathered in a dedicated French Pavilion located in Hall 2.



5-N03/P04



7-H40/H48



5-C09/D10



2-M32/N23



2-N24/N32



3-D63/E62

 **CALORIQUE**

PROFESSIONAL

LE FROID PROFESSIONNEL 

2-M32/N23

18-G77

7-N29/N37/P30/P38

Gilac

Krampouz

ROSINOX
Grandes Cuisines 

4-V39

3-E63

7-N29/N37/P30/P38

 **SANTOS**

 Tellier
Gobel
&
Cie

TOURNUS
EQUIPEMENT

24-M66/N63

2-N24/N32

2-M32/N23

UNIC

VALIDEX

24-C60/C61

2-M32/N23

COME & SEE BY YOURSELF !



Product offer

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

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