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French Association of Catering Equipment Manufacturers



A promotional graphic for the EQUIP HOTEL PARIS 2018 event. On the left, there is a logo for 'EQUIP HOTEL PARIS' with a stylized figure icon. Below it, it says 'Paris expo Porte de Versailles, France'. The main part of the graphic is a dark grey trapezoid with a subtle pattern. It features the dates '11-15 NOV. 2018' and the location 'HOTEL &amp; RESTAURANT BUSINESS PLACE'. Below this, there are four statistics: '1,600 Exhibitors' with a person icon, '105,000 Professionals' with a person icon, '30 Business sectors' with a target icon, and '41 Countries' with a world map icon.



Accor Hotels chose the Wine Bar solutions

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A fish counter with the wow effect

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



Is serving great coffee important to you ?

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Ibis Gerland and Perrache in Lyon (France) have recently chosen Wine Bar 2.0 to bring their bottles of wine to the right serving temperature and preserve them opened up to 10 days... without any consumable thanks to vacuum system ! Having two Wine Bar 2.0 built-in and side by side enables the hotels to highlight 4 bottles for their wine by the glass offer.



Other Accor hotels have invested in Wine Bar 2.0 such as Ibis Merieux, Mercure Saint-Georges Toulouse, Novotel Nice... Sofitel Lyon Bellecour and Ibis Nuits-Saint-Georges have chosen the larger version : Wine Bar 8.0 to preserve 8 open bottles.

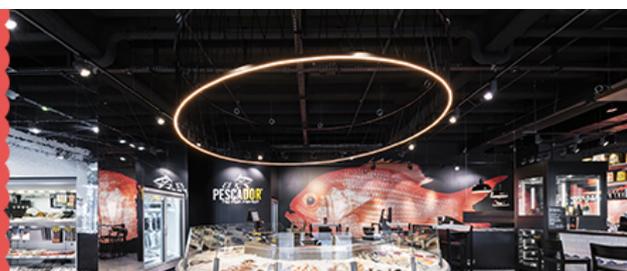
It seems that Wine by the glass sales have a bright future in Accor Hotels... It should really increase the wine turnover.

[Discover the new wine dispenser and ask for 3D files here.](#)



GO TO EUROCAVE

TOURNUS  
EQUIPEMENT  
A fish counter  
with the wow effect



Besides its branch of professional kitchens, Tournus is also [strongly active in conception and bespoke production of refrigerated fish counters](#) reserved for supermarkets and fish mongers.

For an innovative concept in Switzerland's German part, where a high end Seafood shop has been combined with a restaurant, [Tournus has conceived, designed and manufactured](#) a unique custom-made circle-round refrigerated fish counter.

Daniel Christen owner : « *When it came to the core part of our new shop, it was clear to me that I wanted to have a Tournus counter, because we have been using their counters for many years and they are the only one able to combine design and high technical specifications like temperature compliance* ».

The German professional seafood Journal, fish magazine [rewarded this unique concept by giving it the 2017 Seafood star award !!](#)



[GO TO TOURNUS](#)

