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French Association of Catering Equipment Manufacturers



Vin au Verre 8.0 takes place in a historic place

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SANTOS equips Jamba Juice stores in the Philippines

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Bespoke stainless steel project for fine Gastronomy

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First the place is incredible : a medieval building dating from the twelfth century that belonged to Agnes of Burgundy, the daughter of John the Fearless. The interior is also superb with the old chapel, which has now become a tasting room. The wine bar is in another room of the edifice. Contemporary decor, designer furniture and jazzy music...

The Jefferson's Club is indeed a bistro, but with high standing.

Here, you can drink a soda, fruit juice, tea but also a glass of wine at 80 €. It will be 12 cl of a 2013 Grand Cru Richebourg from the Domaine AF Gros. And it will be served thanks to the new wine dispenser by EuroCave Professional.



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across the world. The collaboration between the two companies started in 2011, when Santos equipped more than 300 Jamba Juice stores in the USA, with its heavy duty citrus juicer 70.

Since then, the French manufacturer of juicing equipment followed Jamba Juice worldwide expansion, and now provides its citrus juicer #70 and centrifugal juicer #50 to their stores in the Philippines. Santos is proud to work with juice bars all around the world, who rely on its 60 years' experience in the field of fresh juices.



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TOURNUS EQUIPEMENT
Bespoke stainless steel project
for fine Gastronomy

A mere 5 minutes from the very smart place Louise, TERO has opened the doors of a new establishment in Brussels. With a menu boasting local organic products from sustainable breeding, farming and fishing, prompted by the design office ERM, the investors and head chef, in the same selective and quality-centric spirit, opted for Tournus Equipement as their kitchen equipment supplier.

Our customer and fitter DNS stepped up to this challenge.

With the emphasis on optimising the food

integrating neutral units, heated and refrigerated units, display tops and special finishes. The entire Tournus teams were tasked with the challenge of meeting highly demanding quality standards.



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Product offer

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