



FRANCE, AND YOU ...



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1 - Catering Consultants and CHARVET at the prestigious CHESTER GROSVENOR.

CHARVET works with professional catering consultants on new kitchen design and refurbishment projects for hotels, restaurants, production kitchens and educational establishments.

Our most recent project working with consultants is the refurbishment of both the main kitchen and La Brasserie restaurant at the prestigious Chester Grosvenor, one of the North West's best-known five star hotels. Featuring an equipment package including three bespoke Charvet cooking suites, the kitchen design team was led by Tim Dunn, FCSI, Tim Dunn Design. This was the second time Charvet worked with Dunn at the same site.

In 2007, the hotel's function and banqueting Westminster Suite was also refurbished with a full suite of CHARVET equipment, to a design by Dunn. Said Simon Radley, Executive Chef and Director of Catering:

"Tim Dunn FCSI provided a very professional design that allows us to cater for multiple functions. Tim used pretty much the same space as we had before but operationally it is now so much easier.»



Web : www.charvet.fr

2 - Multi Contact Grill «Easy Clean System» selected by the REPTON SCHOOL in Dubai.

The precision cooking specialist, KRAMPOUZ, is bringing out a range of contact grills offering two innovative new features.

First, the Easy Clean system means the cooking plates dismantle in only 45 seconds. Now, your appliance is multipurpose: you may switch between smooth and ribbed plates, saving counter space and offering a wider variety of menu (paninis, hamburgers, meat, fish, eggs or vegetables) and offers improved hygiene with the easy cleaning of the plates in the dishwasher.

Then, the patented "Heating Element Pack" spreads the heat very evenly over the entire surface of the plate for perfect and uniform cooking. This high performance appliance means you can cook a maximum of paninis at one time, for example.



To meet restaurant's needs, the Multi contact grill is available in 3 models: Small, Medium and Large. Recently, the chef Dino Khanna chose this device to equip the prestigious "Repton school" in Dubai. Repton Dubai is a truly international school, firmly based in the UAE, with a very distinctive British flavour in which, because of its boarding provision, a vibrant multi-cultural learning community is developing.



Krampouz Web : www.krampouz.com

3 - DYNAMIC teams with GRAND CHOCOLAT VALHRONA SCHOOL.

Grand Chocolat Valhrona school is 30 years old and has become iconic in the world of professional training, specialising in the work of chocolate.

«The specific technical work of Chocolate emulsifying requires efficient, reliable and robust tools. The DYNAMIC mixer, with its special blade offers us ease of use and perfect results in our specialist training program» says F. BAU, Design Manager of the VALHRONA School.

Both new opening school, in Middle East and Japan, will use the DYNAMIC range of mixers for their trainees.



Dynamic Web : dynamicsmixers.com



4 -LOUIS TELLIER unique features on ALLROYA TV.

Worldwide recognized for its manual solutions for cutting, peeling and carving fruits and vegetables, TELLIER COMPANY was attending for the 4th time at Gulfood in 2012 within the French Pavilion.

Many visitors came on the booth and were interested by TELLIER's devices :

- Manual food process
- Restaurants
- Catering
- Supermarkets for their greengrocery

The company, established in 1947, deals with Horeca and food process equipment distributors in the area.

Allroya.com web TV and net paper filmed some demonstrations during the fair : discover them following this link :

<http://english.alroya.com/videos/?mainnodeid=117209>
minute 1.03 – 1.29

Made in France, these items help operators to improve their productivity, dividing by 3 their preparation time.

Their sturdiness and their efficiency provide durable equipment for everyday use.

All TELLIER products are engineered according to sanitary requirements and for easy maintenance.

 **Louis Tellier**®
L'outil des Chefs depuis 1947 Web : www.tellier.fr



5 - INTERCONTINENTAL HOTEL GROUP has chosen CHAUDRONNERIE DE L'ISERE (CDI) for LE VENDOME HOTEL, Lebanon.

Intercontinental Hotel Group has chosen CDI (Chaudronnerie de l'Isère), one of the highest quality French bespoke ranges for the kitchen of Le Vendôme hotel, Lebanon.

After supplying the Park Plaza Hotel restaurant and the Arts Club, two cutting edge restaurants in London in 2011, CDI has been chosen for the performance and quality of its range by the Intercontinental Hotel for its new kitchen project in Beirut.

The hotel wanted to level its kitchen to the highest quality of cooking bespoke range to comply with Le Vendôme luxury standards.

Traditional French manufacture enables CDI engineers



*The Intercontinental Hotel,
Le Vendome*

to go really far in the bespoke design, the ergonomic finishing and the performance of the equipment.

For more than 20 years, CDI has been supplying prestigious restaurants and hotels complying with the demands of the best chefs. demonstrations during the fair : discover them following this link :

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Web : www.chaudronneriedelisere.com

Web : www.lesfourneauxvatel.com

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