



## FRANCE, AND YOU ...



1 - ROBOT COUPE in Cafe Pushkin in Moscow

**robot coupe**

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2 - TOURNUS shelving at the Fairmount Hotel in Riyadh (Saudi Arabia)

**TOURNUS  
EQUIPEMENT**

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3 - Root for your favorite team in the World Cup and master the art of making Brazil's national cocktail with TELLIER'S new lemon slicer special Mojito and Caïpirinha !

**Louis Tellier**<sup>®</sup>  
L'outil des Chefs depuis 1947

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4 - SANTOS juicers in the fast-growing coffee and juice chain, Joe & The Juice

**SANTOS**

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5 - CHARVET at the Bird of Smithfield by Alan Bird

**CHARVET**

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## 1 - ROBOT COUPE in Cafe Pushkin in Moscow

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Inspired from the Russian cuisine from the 19th century the Café Pushkin offers famous traditional menus like the "boeuf Stroganoff" in a sumptuous décor made of woodwork. Café Pushkin uses **ROBOT COUPE** equipment several times every day : The vegetable slicer for the numerous and delicious Russian salads; the table top cutters for the Pelmenis (Russian raviolis), the Stick blenders for the soups and recently the Juice extractor to offer beautiful fresh juices.



"I always select **ROBOT COUPE** food preparation equipment for my kitchen" says the Chef Andreï.

"They are reliable partners with a sustainable equipment and they offer a training for the staff in the kitchen" .



Web : [www.robot-coupe.com](http://www.robot-coupe.com)

## 2 - TOURNUS shelving at the Fairmount Hotel in Riyadh (Saudi Arabia) through dealer CHBIB TRADING C°.

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**TOURNUS EQUIPEMENT** has supplied this innovative shelving made in France for cold and dry storage rooms.

**TOURNUS** shelving has a life time guarantee against corrosion thanks to the posts made out of anodized aluminum and the composite grids.

Top hygiene with the removable grids dishwasher compatible.

**TOURNUS** shelving is available in 2 heights (1.75 and 2.05 m), 3 depths (400; 500 and 560 mm -GN size container-) and in infinite lengths for any storage layout.

NF, GS and NSF Certificates

Watch the demo video:  
<http://uk.tournus.com/en-shelving-assembly.html>



Web : [www.tournus.com](http://www.tournus.com)



### 3 - Root for your favorite team in the World Cup and master the art of making Brazil's national cocktail with TELLIER'S new lemon slicer special Mojito and Caïpirinha !

Made in France, **TELLIER'S** new lemon slicer combines productivity, efficiency and hygiene.

Designed to be used in bars/night or by restaurant owners and fishmongers, it easily cuts lemons in half slices and in quarters.

Perfect for making Mojito and Caïpirinha cocktails 3 times faster and for the seafood platters also.

It features 304 stainless steel serrated blades to allow quick and easy slicing of the lemons. Sturdy black ABS material, cradle is made of stainless steel wires and PEHD bottom, dishwasher safe. 3 suction cups provide good stability.

 **Louis Tellier**<sup>®</sup>  
L'outil des Chefs depuis 1947

Web : [www.tellier.fr](http://www.tellier.fr)



### 4 - SANTOS juicers in the fast-growing coffee and juice chain, Joe & The Juice

Thanks to its wide range of products dedicated to Juice Bars & Coffee Shops (juicers, blenders, coffee grinders...), **SANTOS** becomes more and more the partner of chains.

The fast-growing juice bar chain, Joe & the Juice, who revolutionized the market with its new concept and enjoys a great popularity, also chose **SANTOS** equipment to prepare their specialties and to serve high quality juices. In every Joe & the Juice store all over Europe, you can find the citrus juicer #52 and the juice extractor #28 - the classic products of **SANTOS** full juice bar solution.

The French manufacturer of commercial electrical equipment also offers a full range of products to equip the Coffee shops, and recently launched the brushless blender #62 and the coffee shop grinder #63, result of its 60 years' experience on the market.



*60 years  
of history*  
**Santos**

Web : [www.santos.fr](http://www.santos.fr)



As far as chef CVs go, you don't get many more impressive than Alan Bird's, the former group executive chef at Soho House and head chef at The Ivy. So when the opportunity arose to launch his own restaurant venture in the heart of London, he knew exactly what kind of kitchen equipment he wanted to power the operation. As with many London venues, the most pressing issue was space, with the main kitchen measuring just 25m<sup>2</sup> and the prep kitchen spanning 6m<sup>2</sup>.

But Bird was adamant from the start that he didn't want the quality and reliability of the kit to be compromised. This objective certainly appears to have been met, with a kitchen design by UK FCSI member Derek White of Food Service Consultants Ltd

"I said I wanted to have the **CHARVET** range as it looked a great piece of kit and I had worked with **CHARVET** previously," says Alan Bird . "It is a modular unit but it looks like a suited unit, so just from an aesthetics point of view it looks a great piece of kit, but it also performs well."



Web : [www.charvet.fr](http://www.charvet.fr)



## SYNEG product offer :

Bars and Galleys  
Dishwashing  
Preparation

Cooking and small equipment  
Distribution  
Refrigeration

Cooking  
Handling  
Special Equipment