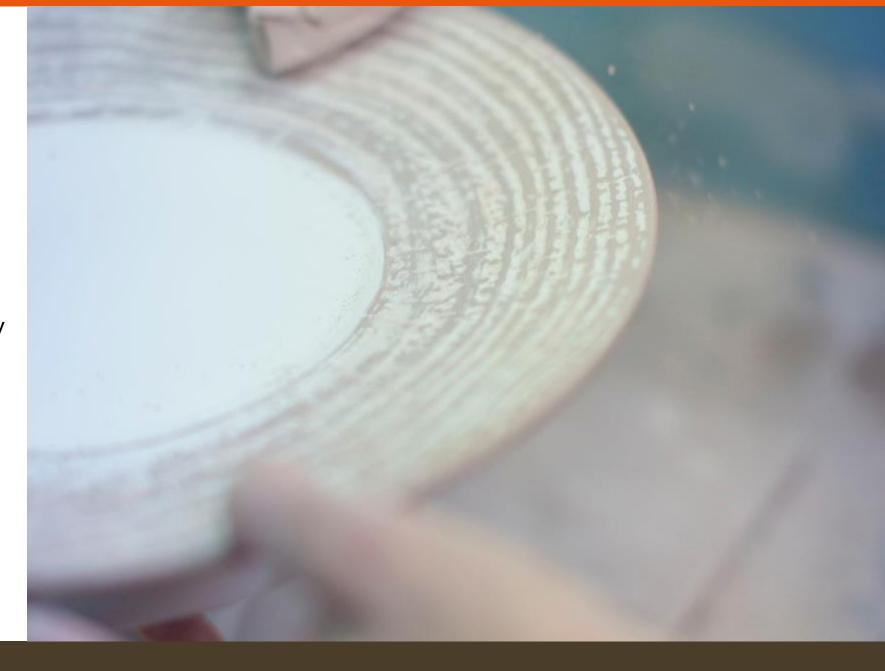


SALES TRAINING

COOK YOUR STYLE

- I. History
- II. Why choosing REVOL culinary porcelain?
- III. Manufacturing process
- IV. COOK YOUR STYLE
- V. The collections
- VI. Social networks



I. History



REVOL, MADE IN FRANCE SINCE 1768

- REVOL has been inventing and manufacturing in the Drôme Valley for 9 generations
- A brand with strong values
 - Audaciousness
 - Creativity
 - Human
 - · Excellence
- Chefs inspire us every day...
- ... And we create to inspire our Chefs.











II. Why choosing REVOL culinary porcelain?



BENEFITS OF REVOL CULINARY PORCELAIN



 Nonporous: does not absorb oils, nor odours, nor bacteria



Respect of the environment: 100% natural product



Smooth and resistant enamel: does not scratch and is easy to clean thanks to its non-stick properties



Food grade: conforms to international regulations



Resistant to thermal shocks



Maintains temperature



Resistant to mechanical shocks: exceptional strength of its material

Convenience of use: thought for a multiple use in the kitchen











BROIL

OV



III. Manufacturing process



A UNIQUE AND REMARKABLE FACTORY

- Almost 250 years of know-how and expertise transmitted in REVOL workshops
- An efficient and modern industrial process
 - Investment for a new oven
 - Investment in Research & Development
- 3 manufacturing techniques
 - Slip casting
 - Jiggering
 - · Pressure slip casting
- Enamelled by dipping or spraying
- Each piece is hand finished
 - Perfection and passion in workmanship
 - · Quality control of every piece



Color Lab inspired by our enamel tests



Arborescence unique hand finish



New tunnel oven of 45 metre



IV. COOK YOUR STYLE



MILAN

- Arborescence
- Solid







GENEVA

- **Basalt**
- Club
- **Revol Touch**







MONTREAL

- **Belle Cuisine**
- Likid
- Impulse
- **Revolution 2**







MEXICO CITY

- Basalt
- Solid
- Likid
- Bistro & Co







TOKYO

- Equinoxe
- **Belle Cuisine**

Sincere - Japan









KUALA LUMPUR

- Likid
- Solid
- Club
- **Revolution 2**









REVOL

V. The Collections



ARBORESCENCE

- A **natural and contemporary** design inspired by nature to sharpen chefs' imagination
- A texture masterpiece :
 - 2 years of R&D: new mold and finish techniques
 - Each piece is unique and hand finished
- A large collection with different shapes (round, rectangular, coup, cup and saucer) to suit any culinary style
- **3 finishes** to mix and match through the meal
- Resistant and long-lasting: optimum thickness, no scratch



















REVOL

BASALT

- Culinary porcelain dyed in the mass in black
- Imitates perfectly natural slate, with all of the benefits of porcelain
 - Does not scratch nor flake
 - Nonporous
 - Food safe
 - Highly resistant
- **Design** and **ergonomic**:
 - Slightly concave in the center
 - Grooves to retain juices and sauces
 - Curved edges or bamboo tray options
- **2 finishes** for more creativity
- Pictograms engraved at the back for ease of use



















BELLE CUISINE AND ECLIPSE

- Timeless collections
- 5 finishes, **5 styles**
- Resistant monoblock handles
- Maintains temperature out of the oven or freezer up to 45 minutes
- Each piece is hand finished
- A large selection of shapes and sizes, for perfect food cost control
- A flat base that stays in full contact with cold or hot plates











FREEZER -20°C/-4°F









CLUB

- Clean and efficient design
- 2 colours: a timeless white allied to a unique and modern cast-iron style
- Durability: rounded angles, base and thickness designed for more resistance
- Straight edges for easy mise en place and stackable shapes to reduce storage space
- A reduced lip to maximize useful space
- Lightly curved lines to hold food and sauces
- Easy grip for efficient service

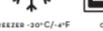
















COLOR LAB

- Palette of 6 trendy colours
- Ideal for hot beverages and coffee breaks or amenities, **breakfasts**, **brunches**
- Colours to associate with food (toppings, pastries, fruits...)
- Many shapes adapted to service
 - 2 sizes of cups and saucers, bowl and creamer
 - Small tiles for spoon, knife, chopstick rest or amuse-bouche
 - The trays' hole facilitates the grip
 - 2 sizes of plates













EQUINOXE

- Innovation through colour and texture
- Collection made in culinary porcelain dyed in the mass in black
- Each piece is hand finished with a thin black contour to structure presentation
- A complete collection of plates and new products:
 - an oval plate
 - a rectangular plate
 - conic bowls
 - a Dim Sum for steamed or smoked recipes
 - cups and saucers
- A nonporous collection, highly resistant and easy to clean, stack and serve











FREEZER -20°C/-4°F













FRENCH CLASSIQUE

- French chic with a touch of modernity
- Classic dishes with incomparable finishes
- 2 finishes
 - A pure elegant white
 - A modern cast iron style black
- A wide range of pieces: Ramekins, soufflés, eared dishes, terrines, cake trays, Lion-head soup bowls...

















LIKID AND SOLID

- Designed for sauces, condiments and amusebouche
- Organic shapes for an easy grip
- 2 finishes inside and out
- **Elegant pieces** for an enhanced service
- Small portions for better food cost control















REVOLUTION 2

- A **high-performance** technical ceramic that is **induction-proof**
- Design, colourful and ergonomic
- A large choice of shapes and sizes adapted to all your needs, ideal to control material cost
- **Preserves the freshness** of your buffets
- **Maintains temperature**
 - Flat bottom that connects with any induction system or with cold and hot zones of your buffet
- Nonporous and does not rust
- Ultra resistant, light and stackable
- An **ultra resistant knob handle** easy to grab
- Accessories to created **your own concept**





















PETITE REVOL

SUCCESSION

- Partnership with PETITE FRITURE
- A true challenge for the pattern maker
 - Return to traditional techniques for moulding
- Thought to bring design in your hotels and restaurants
- Products with raw porcelain on the exterior and enamelled interior to enjoy gustatory, visual and tactile experience
- REVOL porcelain quality
 - Non-porous
 - Highly resistant to shocks
 - **100% food safe** with no impact on the environment







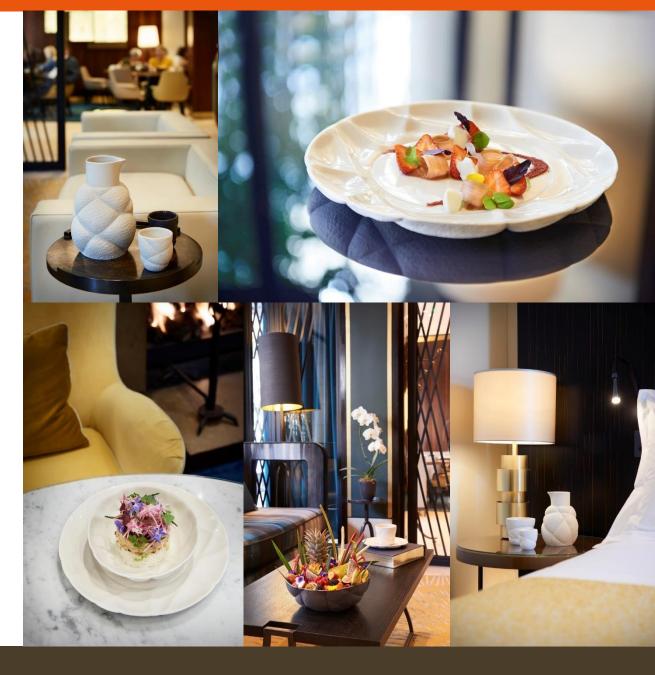


DISH WASHER

MICROWAVE

FREEZER -20°C/-4°F

OVEN



VI. Cook Your Style



COOK YOUR STYLE

- Creativity drives REVOL developments
- Desire to be a source of inspiration for Chefs
- Let's share our common passion for cooking on social media
 - Instagram @revol.porcelaine & @revol_usa
 - Facebook REVOL & REVOL USA
 - All the collections available on REVOL website
 www.revol-pro.com



Regis Marcon Regis & Jacques Marcon



Antoine Rodriguez Le Meridien



Sean Griffin Jean-Georges Steakhouse



Jean Christophe Vitte Le Clair de la Plume



Antonio Salinas Balcón del Zócalo



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