

#### **COOK YOUR STYLE**

- I. History of a brand with strong values
- II. Why choosing REVOL culinary porcelain?
- III. Manufacturing process
- IV. The collections
- V. Cook Your Style
- VI. REVOL in the world





### I. History of a brand with strong values



#### **REVOL, MADE IN FRANCE SINCE 1768**

- REVOL has been creating and manufacturing porcelain in the Drôme valley for 9 generations
  - Artisans are the true strength of REVOL
- A brand with strong values
  - Audaciousness Dare to experience
  - **Creativity** Porcelain offers the possibilities of infinite creations
  - Human Humans are the heart of our work, their hands, know-how, expert eyes
  - Excellence Precision and perfection in each gesture







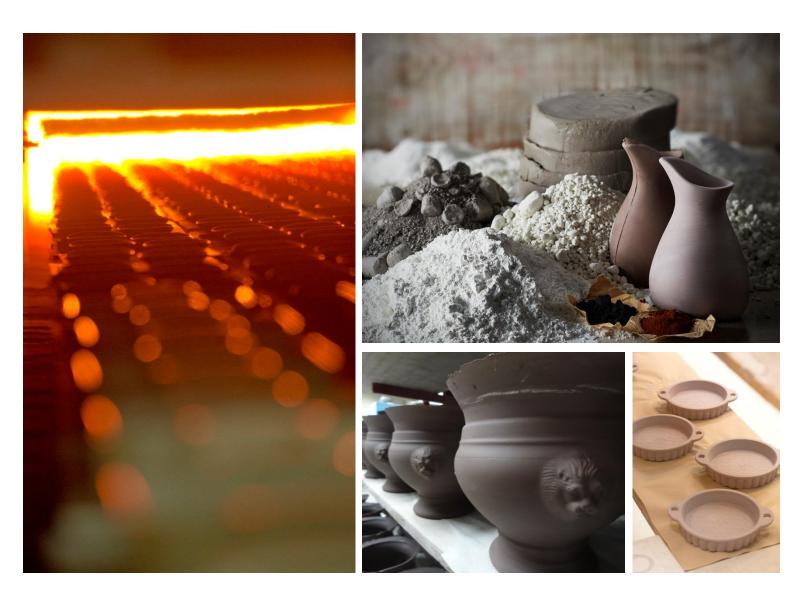


### II. Why choosing REVOL culinary porcelain ?



#### PORCELAIN'S CHARACTERISTICS

- **High-end performance:** ceramic with greater hardness
- Unique features
- White and translucent
- Very low porosity (<0,05%)
- Fired at very high temperature (1320°C/2408°F) for an exceptional resistance
- Naturally **non-stick**
- The **best dish to cook in:** diffuses heat progressively to the centre of the food





#### BENEFITS OF REVOL CULINARY PORCELAIN



**Non-porous**: does not absorb oils, nor odours, nor bacteria



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



Resistant to thermal shocks



**Resistant to mechanical shocks**: exceptional strength of its material

- **Respect of the environment**: 100% natural product, contains neither lead nor cadmium and presents no risk of noxious migration into the food
- Food grade: conforms to international regulations

MIC ROWAVE

Maintains temperature

100% NATURAL

FOOD SAFE

TEMPERATURE REGULATION

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



DISH WASHER



FREEZER -20°C/-4°F





#### **REVOL REINVENTS PORCELAIN**

- Innovation through materials, textures, colours and shapes
- REVOL constantly researches **new** effects...
- Introduction of **natural pigments** in the porcelain to transform its colour
  - Black clay
  - Grey clay
- Rough or enamelled clay



Basalt collection: rough black clay



Les Naturels collection: grey clay with a transparent enamel



#### COLOURS

- REVOL has introduced colour to the kitchen
- Today, REVOL ranges include about fifty colours
- REVOL makes its own coloured enamels!
- From immaculate white to cast iron black, bright colours or pastel ones
- Made for all tastes... What are yours?





### III. Manufacturing process

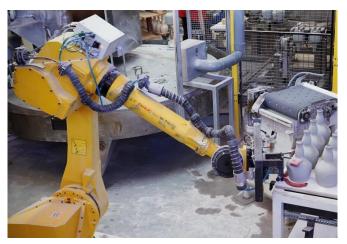


#### AN ARTISANAL AND PERFORMING FACTORY

- Almost 250 years of know-how and expertise transmitted in our workshops
  - Men and Women that succeed one another in our workshops, as the generations pass, bring soul to our products
- With a performing and modern industrial process
  - Investment in Research & Development
  - Innovation to answer constant evolutions of the world cuisine
  - Importance of the **Design**



Stripping of a Froisse tumbler





Decoration workshop (in the 70's)



Automated machine

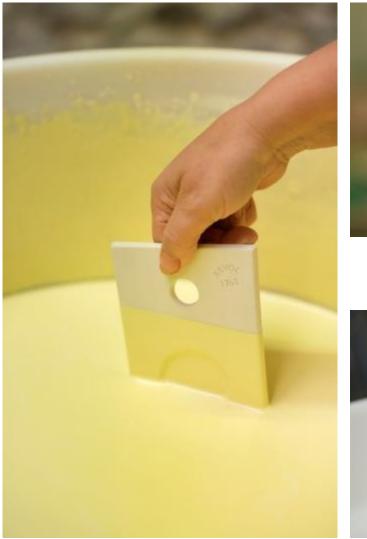
New tunnel oven of 45 metre (2014)



#### ALL PIECES ARE HAND FINISHED

One of the last factories mastering both clay and enamel fabrication

- 3 manufacturing techniques
  - Slip casting
  - Jiggering
  - Pressure slip casting
- Each piece is hand finished
  - Perfection in workmanship
- Enamelled by dipping or spraying
- Hand posed decorations in our workshops



Color Lab inspired by our enamel tests



Arborescence unique hand finish



Finish of a Belle Cuisine dish



### IV. The Collections



#### ARBORESCENCE

- A natural and contemporary design inspired by ٠ Nature
- A texture masterpiece : ٠
  - 2 years of R&D: new mold and finish techniques ٠
  - Each piece is unique and hand finished
- A large collection with different shapes: round, ٠ rectangular, coupe, mug and cup, bowl, salad bowl, large coupe...
- 3 finishes to mix and match through the meal ٠
  - lvory
  - Pepper
  - Liquorice
- Resistant and long-lasting: no scratch, non-•

DISH WASHER









MICROWAVE



FREEZER -20°C/-4°F OVEN





#### **BASALT**

- Culinary porcelain dyed in the mass in black ٠
- Imitates perfectly natural slate, with all of the ٠ benefits of porcelain:
  - More resistant than any slate: Does not scratch nor flake
  - Softens after 2 or 3 washes ٠
  - 100% food safe: non-porous
- Design and ergonomic

·R·

REVOL

- Grooves to retain juices and sauces
- Ideal to cook and serve
- Large choice of shapes and sizes: round, square, rectangular or bowl
- 2 finishes, black and white, for more creativity ٠
- Pictograms engraved at the back for ease of use







FREEZER -20°C/-4°F













































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#### **BELLE CUISINE**

- A **MUST HAVE** the multipurpose baking dish •
- French culinary tradition ٠
- 2 finishes, 2 styles: timeless White and modern Cast iron style ٠
- Resistant monobloc handles (the handles are part of the mould, ٠ finished by hand; they ensure that the dish is strong and easy to manipulate)
- **Perfect oven baking** (the heat is equally distributed) and keeps dishes warm
- Each piece is hand finished
- Very easy to clean •
- Large choice of shapes: •
  - Round and rectangular dishes, terrine, salad bowls, individual ramekins...



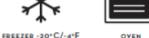
DISH WASHER





MICROWAVE









#### **COLOR LAB**

- A palette of 6 trendy colours
- Ideal for hot beverages and coffee breaks, amenities, breakfasts and brunches...
- Colours to associate with food (toppings, pastries, fruits...)
- Many shapes: 2 sizes of cups and saucers, 2 sizes of plates, bowl, creamer jug, salad bowl, large coupe
- Small tiles for spoon, knife, chopstick rest or amuse-bouche
- Made by hand and then stamped with REVOL's quality seal







#### EQUINOXE

- Innovation through colour and texture
- Collection made in culinary porcelain dyed in the mass in black
- Each piece is **hand finished** unveiling a **thin black contour**, making it **unique**
- A complete collection of plates and new shapes (oval and rectangular plates, conic bowls, tasses...)
  - **Dim sum set** for steamed or smoked recipes
- A non-porous collection and highly resistant







#### **FRENCH CLASSIQUE**

- French chic with a touch of modernity ٠
- French culinary tradition, professional ٠ quality
- Classic dishes ٠

REVOL

- Immaculate white •
- Modern cast iron style •
- **Incomparable finishes** ٠
- A large choice of pieces: Ramekins, ٠ soufflés, eared dishes, terrines, Lionhead soup bowls...



DISH WASHER









MICROWAVE























#### FRENCH CLASSIQUE

- FRENCH CLASSIQUE is also available in colour!
- For everyday cooking practical and decorative
- A French and **Provençal tradition**
- 5 colours
- Chicken dish:
  - Ideal to pour juices
  - Does not dry the meat
  - Designed to contain an entire chicken







# FROISSÉS

#### FROISSES

- An **original idea** turning a plastic cup into porcelain
- Often imitated, never equalled...
- There are those who collect them, those who cook or decorate with them, those who use them as water glasses, ice-cream bowls or coffee cups, those who keep their toothbrushes or their pencils in them...
- Available in **7 sizes**, **20 colours** and **46 patterns**!
- The model is **16 years old**...
- ...And it's still as wrinkled!







#### **LES NATURELS**

- **Elegant** and oven-to-table dishes ٠
  - Revisited silhouettes, 8 shapes for all your pastry needs
  - A **non-stick** graphic palette bottom ٠
  - 2 finishes: Cream and Sesame grey ٠
- Designed handles for easy grip
- **Scratch-proof**: cut and serve directly from the dish ٠
- Raw material **rigorously selected**, completely free ٠ of any chemical substances that might become volatile while baking
- Keeps your food warm on the table
  - Guarantee of an even baking for soft baked desserts • and crispy crusts
- Gift box with a label and its ribbon



DISH WASHER









OVEN







#### **REVOLUTION 2**

- High-performance ceramic that is induction-proof
  - Twice as robust as a classic porcelain
  - Ultra resistant, very light and does not stick
  - Exceptional baking quality of the food
  - Flat bottom that connects with any induction systems
- Healthy baking: non-porous, does not rust
- Design, colourful and ergonomic
- Lifetime Warrantee
- A large choice of shapes and sizes
  - Cocottes from 19 cm (7 ½ inch) to 32 cm (12 ½ inch)
  - Tajines 32 cm (12 ½ inch)
- Available in a flame only version (about 30% cheaper)









#### **SUCCESSION**

- Partnership with **PETITE FRITURE**, « Editeur de Design(s) » and **Färg & Blanche**, Franco-Swedish designers
- Thought to bring **design** in your interior, one of a kind, each piece impose its style
- Products with raw porcelain on the exterior and • enamelled interior to enjoy gustatory, visual and tactile experience
- True challenge for the pattern maker •
  - Return to traditional techniques for moulding

DISH WASHER

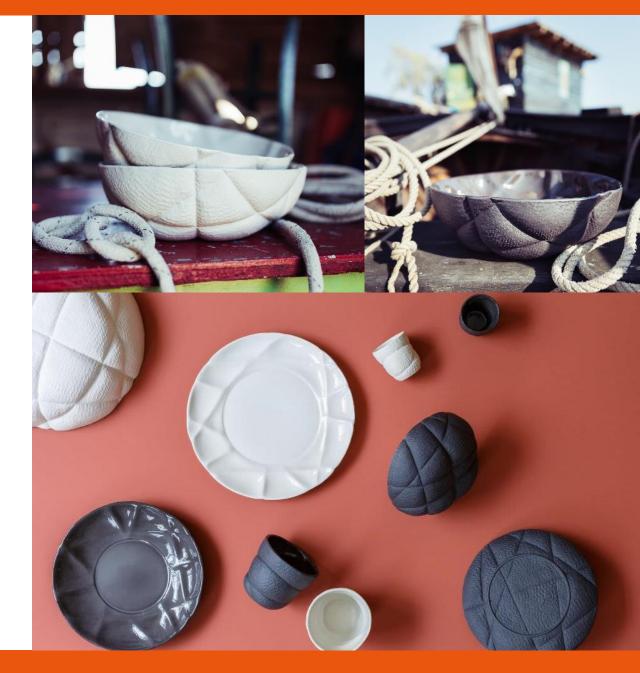
REVOL porcelain quality: Non-porous, Highly resistant ٠ to shocks and 100% food safe - with no impact on the environment



MICROWAVE









### V. Cook Your Style



#### **# COOK YOUR STYLE**

- **Creativity** drives REVOL developments
- Desire to be a source of inspiration to you, so that you can express your personality, your style
- Let's share our common passion for cooking on **social media**!
  - Instagram @revol.porcelaine & @revol\_usa
  - Facebook REVOL & REVOL USA
  - All the collection are available on <u>www.revol1768.com</u>



Social media posts...



### VI. REVOL in the world



| ■ L E<br>B O N                | STOCKMANN       | SHINSEGAE     | Matsu Zakaya                          |
|-------------------------------|-----------------|---------------|---------------------------------------|
| M A R<br>C H É<br>RIVE GAUCHE | MANOR®          | LOTTE         | <u>MITSUKOSHI</u><br><sup>日本橋本店</sup> |
| LE <b>BHV</b> /MARAIS         | GLOBUS          | CASA PALACIO  | de Bijenkorf 🕼                        |
| GLA LE R I LE S<br>Lafayeffe  | WILLIAMS-SONOMA | 1a Rinascente | <b>RH</b><br>RESTORATION HARDWARE     |
| PRINTEMPS                     | bloomingdale's  | ISETAN        | Crate&Barrel                          |



## **REVOL, TOP CHEF'S FIRST CHOICE**



Antonio SALINAS, Balcón del Zócalo, Mexico



**Régis Marcon**, Hotel restaurant Régis et Jacques MARCON, France



Shinsuke Ishii, Sincer, Tokyo, Japon



David Vandenabeele, Langham Fifth Ave, NY, USA



Kaspars, The Savoy, Londres, Angleterre



Philippe Chevrier, Chez Philippe, Genève, Suisse

**REVOL** used every day in the professional kitchen all around the world!





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