



REVOL



REVOLUTION
INVENT YOUR BUFFET

2



<https://vimeo.com/204506531>

NEW COLLECTION

REVOLUTION 2

REVOLUTION 2 is born out of 5 years of observation, experience and research to develop a renewed version of our buffet concept.

REVOLUTION 2 has a more modern style with a new colour, a new shape and higher technical capacities.



NEW COLLECTION

REVOLUTION 2

A high performing ceramic

- I. Create your own buffet
- II. Temperature regulation
- III. Functionality
- IV. Quality
- V. Design
- VI. Our supplements in REVOL culinary porcelain
- VII. A collection thought for professionals
- VIII. They chose REVOLUTION



I. CREATE YOUR OWN BUFFET



A LA CARTE



ALL DAY DINING



SUITE - LOUNGE - COCKTAIL

II. TEMPERATURE REGULATION

- A perfectly flat dish base allowing an optimum connexion with all the temperature regulation systems
 - On induction: whatever the brand used

Approved by INDUCS and COOKTEK

- On regulated warming systems (electric)
 - On the flame (*Only Sterno*)
- Excellent temperature retention rate



III. FUNCTIONALITY

- Light and easy to handle for service and set up in all your restauration points
- A large choice of shapes and sizes adapted to all your needs, ideal to control food costs
- Stackable for easy storage



DISH WASHER



MICROWAVE



BROILER



FREEZER -20°C/-4°F



INDUCTION



OVEN



ELECTRIC

IV. QUALITY

- Preserves the freshness of your buffets
- 100% food safe: when heated, it does not release any toxic material
- Nonporous: does not absorb oils, nor odours, nor bacteria
- Does not scratch nor rust
- Ultra-resistant to mechanical shocks



V. DESIGN

- Designed with elegance and home-feel look
- **Colourful lids** to mix and match according to your buffet theme
 - New colour: a **dip blue** perfect for cocktails and resort hotels
- **Ergonomic:** Easy to handle and service
- **Accessories** to complement the concept: lid rest, spoon rest, bain-marie and steamer inserts...
- The **handle** is a strong stainless steel button featuring the new logo.
 - Aesthetic and more resistant than before



VI. OUR SUPPLEMENTS IN REVOL CULINARY PORCELAIN

- Additional and complementary pieces to improve your buffet
 - Cast iron style cocottes
 - New sauté pan
 - Both in culinary porcelain dyed in the mass in black

- Tips and advice: We recommend these pieces for a cold buffet or the table



VII. A COLLECTION THOUGHT FOR PROFESSIONALS

Maintains Temperature



- 4 Round cocottes: Ø 16cm – 6 ½ inch / Ø 19cm – 7 ½ inch / Ø 22cm – 9inch / Ø 26cm – 10 ¼ inch
- 1 Shallow cocottes: Ø 28cm – 11inch
- 2 Oval cocottes: 23cm – 9inch / 32,5cm – 12 ¾ inch
- 1 Tajine: Ø 32cm – 12 ½ inch
- 1 Rectangular plate: 30,5x21,5cm – 12x8 ½ inch



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INDUCTION



OVEN



ELECTRIC

Oven and Table



- 4 Round cocottes: Ø 10cm – 4 ¼ inch / Ø 13cm – 5 ¼ inch / Ø 16cm – 6 ½ inch / Ø 19cm – 7 ½ inch
- 4 Cast iron style round cocottes : Ø 10cm – 4 ¼ inch / Ø 13cm – 5 ¼ inch / Ø 16cm – 6 ½ inch / Ø 19cm – 7 ½ inch
- 1 White saute pan: Ø 22cm – 8 ¾ inch
- 1 Black saute pan: Ø 22cm – 8 ¾ inch



DISH WASHER



MICROWAVE



BROILER



FREEZER -20°C/-4°F



OVEN

VII. A COLLECTION THOUGHT FOR PROFESSIONALS

Accessories

- Steamer insert: Ø26,5cm 10 ½ inch
- Bain-marie insert: Ø26,5cm 10 ½ inch
- Porcelain spoon rest
- Lid rest
- Lid support



VIII. THEY CHOSE REVOLUTION

