

# quiso

*Professional ergonomics*

Designed by Patrick Sarran for restaurants



# Patrick Sarran

Patrick Sarran is a well known designer and an experienced cabinet maker. He also studied engineering. His design process is an ever-evolving combination of 3D CAD, personal prototype workshop and use of digital machines. In June 2007 he founded QUISO, a furniture editing house that sells his creations to gourmet restaurants worldwide. Patrick Sarran enjoys a special relationship with chefs. Like them he creates, manufactures and sells directly to end users, while always striving to be responsive. Cooking has always been a family passion. His parents were winegrower and cooks. His brother Michel Sarran is now a starred chef.

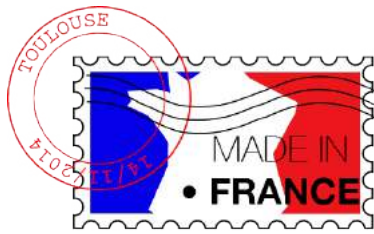
Patrick Sarran's creations are appreciated worldwide for their singular design, their efficiency, their reliability. He manufactures all the pieces of the collection in his workshop in Toulouse, France, assisted by a team of highly qualified craftsmen.

Patrick Sarran has received several international distinctions for the quality of his inventions:

- A'Design Award 2016, 2017, 2018, 2019, 2020
- Label Observateur Design 2017
- Label Via 2015
- Equip'Hotel 2014, 2016

[A'DESIGN AWARD  
& COMPETITION](#)





# QUISO

The QUISO company exclusively markets Patrick Sarran's furniture internationally. It delivers all over the world by air, road and sea to its prestigious customers :

- Beach Road Hotel Singapore, 2019
- Bibendum\*\* Londres, 2017
- Burj El Arab, 2018
- CAPELLA Singapore, 2019
- CONRAD Hong Kong, 2021
- COYA Dubai, 2019
- COYA London, 2019
- Four Seasons Abu Dhabi, 2016
- Four Seasons Bahrein, 2018
- Four Seasons Geneva, 2016
- Four Seasons Firenze, 2020
- Four Seasons Palm Beach, 2020
- Grand Hôtel Cannes, 2018
- Jordnær\*\* Denmark, 2020
- Mandarin Oriental Bangkok, 2019
- Mandarin Oriental Hyde Park, 2017
- Mandarin Oriental Hong Kong, 2019
- Mandarin Oriental Marrakech, 2018
- MANRESA\*\*\* Los Gatos, 2015
- Marina Bay Sands Singapore, 2017
- Mirazur\*\*\* Menton, 2020
- Michel Sarran \*\* Toulouse, 1995
- Monte Carlo Bay Hotel & Resort Monaco, 2017
- Odas\* Rouen, 2019
- Odette\*\*\* Singapore, 2019
- Otto e Mezzo Macau, 2019
- Pavillon Ledoyen\*\*\* Paris, 2019
- Pullman Paris La Defense, 2020
- RAMPOLDI\* Monaco, 2020
- Raffles Singapore, 2014
- The Arts Club Dubai, 2021
- The Connaught\*\*\* London, 2019
- The Murray Hong Kong, 2017
- Venitian Cotai Macau, 2020

etc.....



1-6	<p><b>KEZA - Compact air-cooled cheese trolley</b>  W x H x D = 670 x 970 x 640 mm  Solid oak or beech  Finishes with polyurethane varnishes and lacquers  Wide range of shades and colors</p>	
7-12	<p><b>COQ - Compact air-cooled cheese trolley</b>  W x H x D : 570 x 1090 x 520 mm  Solid beech  Finishes with polyurethane varnishes and lacquers  Wide range of shades and colors</p>	
13-18	<p><b>Km31 - Multifunction trolley</b>  W x H x D : 620 x 800 x 620 mm  Solid oak or beech with a Krypton or Quartz top  Finishes with polyurethane varnishes and lacquers  Wide range of shades and colors</p>	
19-24	<p><b>KALI - Liquor trolley</b>  Overall dimensions W x D x H = 600 x 600 x 950 mm  Solid oak or beech  Finishes with polyurethane varnishes and lacquers  Wide range of shades and colors</p>	
25-30	<p><b>KVIN - Champagne trolley</b>  Overall dimensions W x H x D = 600 x 980 x 600mm  Solid oak or beech, insulated stainless steel tank  Anti-clinking rack for champagne glasses  Finishes with polyurethane varnishes and lacquers  Wide range of shades and colors</p>	
31-36	<p><b>BOQ - Champagne trolley</b>  W x H x D : 645 x 865 x 645 mm  Solid beech, stainless steel bucket  Finishes with polyurethane varnishes and lacquers  Wide range of shades and colors</p>	



### Sweet Kit - Dessert trolley

W x H x D: 875 x 1250 x 550mm.

Solid beech

Finishes with polyurethane varnishes and lacquers

Wide range of shades and colors

37-42



### Herbal Tea Garden - Infusion trolley for earthen fresh plants

W x H x D : 620 x 930 x 620 mm.

Solid oak or beech, top made of Krypton or Quartz

Finishes with polyurethane varnishes and lacquers

Wide range of shades and colors

43-48



### ILOK - Modular tables

Legs in solid oak, tops in oak veneer composite

Very lightweight tables. Fixed or removable legs.

Large range of table tops with varying shapes and sizes.

49-54



### AMI - Bridge armchair

W x H x D = 510 x 900 x 610 mm

Legs in solid oak. Stain resistant fabric.

55-60



### K.Chaud - Chafing dish on wheels

W x H x D : 600 x 930 x 550mm.

Solid oak or beech, Krypton, stainless steel chafing dish

Finishes with polyurethane varnishes and lacquers

Wide range of shades and colors

**NEW product 2021**

61-64



### The Best of the Room Service

*Some of our products to be combined for a luxurious, safe, friendly room service*

**NEW concept 2021**

65-68



# KEZA

## Chilled cheese trolley



*In 2007 cheeses trolleys for restaurants had an out-dated design and were not very effective. The master cheese ripener Xavier asked me to create a model for him. He simply told me «it would be nice if the cold could come from above». I searched for the convergence between functions, materials, virtual optimization, economy of means and manufacturing technologies, with the goal of creating a beautiful piece of design.*

*Since 2007, Keza has become a reference for a quality cheese serving trolley in gastronomy. Primarily as functional tool, it also looks like a friendly object with shapes designed to excite the curiosity of the guests. This is achieved by a stylized wooden structure put on industrial wheels, which opens and deploys to reveal a presentation table.*

*Stored in a fridge between the services, the tray is set into the trolley to keep cheese at the correct temperature. Serving the cheese should also be a showcase activity triggering the desire. The trolley is driven with ease by the waiter and then deployed. Fine cheeses are presented in good looking and tasting conditions.*

Patrick Sarran

# KEZA

## Compact air-cooled cheese trolley

The best way to serve cheese at the good temperature

KEZA® trolleys are fitted with a ventilated eutectic cooling system. Once the flaps are closed, a fan releases a layer of chilled air over the cheese. The chilled air is released over a three hour period by eutectic cold packs that need to be placed in the freezer beforehand. Condensation is simply not an issue because of the ventilation and materials employed. Cheese remains fresh and dry throughout service.

A warning light indicates that the fan is working and that the battery needs charging. A full recharge takes eight hours, while the trolley offers 12 hours of battery life when fully charged. The solid wood – either oak with marked pores or smooth lacquered beech – fits well with the products. The structure is well built. The box structure's sawtooth joints make for a rock solid piece of furniture.

Inside the trolley, articulated bars extend out once the flaps have been opened. The numerous finishes and extensive colour palette mean that the trolley blends perfectly with every kind of restaurant décor.

KEZA ® is compact, very easy to move, manoeuvrable and stable. The round inbuilt handles have been specially designed to ensure ease of use when the trolley is open and when it is being moved around the restaurant. When closed, the trolley takes up as much space as a small table. When extended for serving cheese, it offers a main 86 x 49cm presentation board. Light and non-abrasive items can be brought up from the shelf and placed on the glass flaps. The trolley includes a cutlery drawer.

The KEZA cheese trolley makes for an elegant cheese service. Convertible items of furniture always arouse people's interest.

The cheese board can be removed, covered and placed back in the fridge at the end of service.

The cheese is conserved for the next service. There is no waste.

The cheese trolley can be dismantled into stacked, easy-to-clean sub-sections in just one minute.



W x H x D = 670 x 970 x 640 mm / Solid oak or beech / Finishes with polyurethane varnishes and lacquers/ Wide range of shades and colors

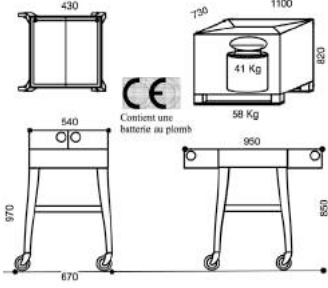




boletus stained oak Keza

# KEZA

## Around the world



Macao, China, City of Dream, KEZA couleur acajou



Abu Dhabi, Emirates, Four Seasons, KEZA couleur vert de de gris



Photo Karl Bruninx, seigneur Philippe Tang Antwerpen, Belgique, Restaurant LUX couleur vert de de gris



Dohuc, Irak, Sheraton, KEZA couleur Sanguine



London, Bar Boulud, Madarin Oriental, Teinte Hum



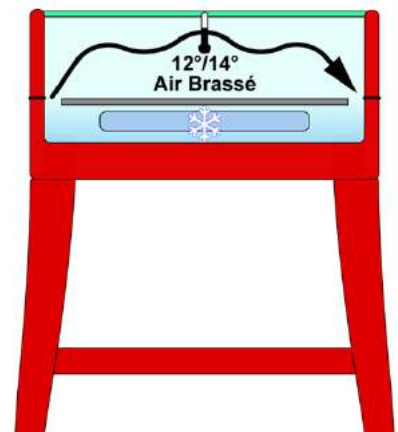
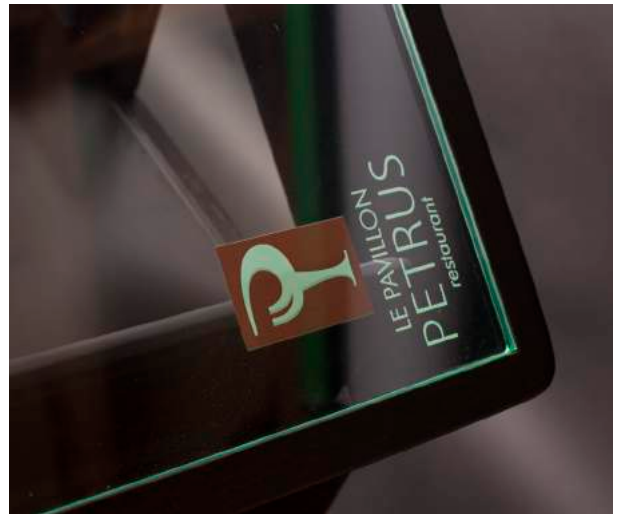


Paris, Le Royal Monceau, KEZA couleur cèpe noir



Puligny-Montrache, Le Montrachet, chêne neutre

RAFFLES Singapore, La Dame de Pic







# COQ

Chilled cheese trolley



Many people know the wooden boxes protecting the traditional French Camembert cheese. I have always loved round wooden boxes, those of the Shakers particularly. I first created a cheese trolley for my brother, the chef Michel Sarran, in 1998. From that cart I kept the principle of a cylindrical wooden hat, because of the curiosity it attracted.

Since 2007 I have worked on chilled cheese trolleys for restaurants. COQ, the smallest, is suitable for small dining rooms. It helps staff serve cheese with style, while protecting delicate dishes and taking up little space. As with the KEZA, the first and largest trolley, I searched for a convergence of functions, materials, virtual optimization, economy of means and manufacturing technologies, with the goal of creating a beautiful design. Stored in a fridge between services, the tray is set into the trolley to keep the cheese at the correct temperature. Serving cheese should be a showcase event that stimulates the appetite. The trolley is easily pushed by the waiter and is then opened out. Fine cheeses are presented attractively and in ideal tasting conditions.

Patrick Sarran

# COQ

## Compact air-cooled cheese trolley

The best way to serve cheese at the good temperature

COQ® trolleys are fitted with a ventilated eutectic cooling system. Once the hood is closed, a fan releases a layer of chilled air over the cheese. The chilled air is released over a two-hour period by a 'eutectic' cold pack that needs to be placed in the freezer before use. Condensation is simply not an issue because of the ventilation and materials employed. Cheese remains fresh and dry throughout service.

A warning light indicates that the fan is working and when the battery needs charging. A full recharge takes three hours, while the trolley offers seven hours of battery life when fully charged.

COQ® is very compact, light, easy to move, manoeuvrable and stable. With just one hand on the hood, waiters glide effortlessly between tables in even the smallest dining rooms, carry the trolley up or down a few steps, elegantly serve cheese and put back the space-saving trolley in its storage space.



natural and black beech COQ

Suggesting cheese to diners, moving the trolley around, removing the hood, extending the board, serving cheese and finally closing up the trolley are all effortless, making diners want to be served.

At the end of service, the cheese board can be removed, covered and placed back in the fridge ready for the next

service. Cheeses are protected from sudden temperature changes and unnecessary handling.

The COQ® cheese trolley can be dismantled into easy-to-clean sub-sections in less than a minute, without tool.

The COQ cheese trolley is available in a wide variety of colours.



Red and natural beech COQ

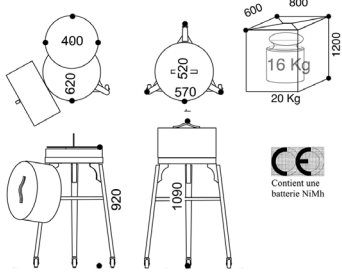


Black and natural beech COQ



# COQ

## Around the world



Brasserie On the Eight, Hong Kong



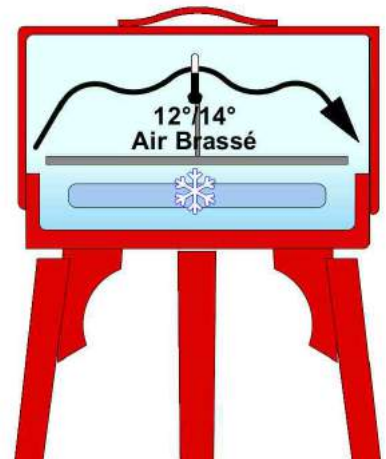




Restaurant Equis, Granville



Before shipping to Ozaka





# Km31

Multifunction trolley



*After making the Keza, which is dedicated to a single function, I thought that a multifunctional cart with an extendable top was missing. It was the second product derived directly from the Keza, and it therefore began the K Series. With it I decided to build using as many shared components as possible, and named the range the K Series.*

*The dimensions of the Km31 allow it to run easily in the aisles of restaurants. The top of this cart can be opened out to perform spectacular actions like cutting big fish or poultry, setting crepes alight, or presenting an anniversary dessert. Several carts can also be lined up for a buffet. With these complementary functions available, more possibilities are opened up for the restaurateur's imagination.*

*The trolley is easy both to push and to open. Furthermore, both hands must be used at the same time to lower the flaps, making for an inherently safe action.*

Patrick Sarran

# Km31

Multifunctional trolley

Km31® is a delightfully simple piece of furniture which will become indispensable in your restaurant. The trolley is compact enough to move around all kind of spaces and it extends to provide more serving space. Km31® will help laying out a buffet, serving steak, slicing fish, meat, or serving flambé desserts,... It is such an easy mover than you will have to put on the brakes to immobilise it. Its articulated Krion® board is hardwearing and easy to maintain. Spring brackets immobilise the flaps in the raised position.



White Krion and natural beech Km31

Lowering the flaps is a risk-free operation. You need to simultaneously activate with both hands the mechanisms of both spring brackets.

Krion® is a solid, non-porous, homogeneous surfacing remarkably durable material that is easy to live with. It stands up well to daily wear, tear and cannot delaminate. It resists most of the impacts, nicks and cuts that occur in heavy traffic areas. Surfaces do not support the growth of bacteria or fungi. The Km31 multifunctional trolley can be dismantled into easy-to-clean sub-sections in less than a minute, without tool. It is available in a wide variety of colours.



Black Quartz Stone italiana and black beech Km31

W x H x D = 600 x 830 x 600mm / Solid oak or beech with top of Krion, or Stone Italiana Quartz / Finishes with polyurethane varnishes or lacquer  
Wide range of shades and colors

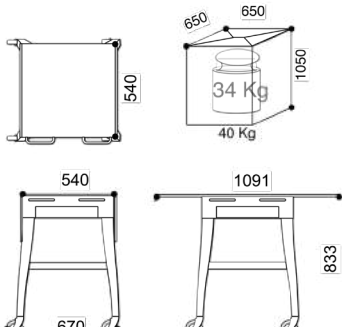




White Krypton and natural beech Km31

# Km31

## Around the world





Blackswan Pekin China







# KALI

## Tiered trolley



*This design is inspired by the cabinetwork of the countryside and the world of wine in France. Wood is predominant, and the minimal stylization. I chose the rot-proof solid oak wood. It's also cooperage wood. I wanted a sturdy efficient tool that runs smoothly, where the hand fits naturally. It can be moved around without risk or noise in the dining rooms. This cart was designed at the request of the sommeliers. It withstands the heavy demands of working in a restaurant. It is a mobile extension of the bar's functions, with bottles on the steps and hanging glasses. The bottles are not held by any metal gallery. They are secured by a non-slip coating from the world of shipbuilding. The glasses are held by pressure on a cushion. They don't rattle when you drive. This trolley is made to last. It can be refurbished over and over again for a minimal environmental footprint.*

*The trolley is left in its natural colour or stained black, then varnished stairs are covered with a wear-resistant anti-slip coating. The zipper is made of black Krión resin.*

Patrick Sarran

# KALI

Tieded trolley



Black oak Kali

On these pictures, there is the liquor cart, made of black oak and solid black Krion surface with anti-slip matting for L'Aquarelle restaurant in Breuillet, France.

The clever anti-cracking rack holds up to 20 tasting glasses, and accepts stemmed glasses of different sizes.

At the back, under the bleachers, an open locker receives order books and maps. At the front an extractable shelf made of resin allows up to six glasses to be placed during service.

This tier can also be used for other presentations depending on the creativity of the service.



W x H x D = 600 x 950 x 600 mm / Solid oak or beech / Finishes with polyurethane varnishes or lacquer / Wide range of shades and colors

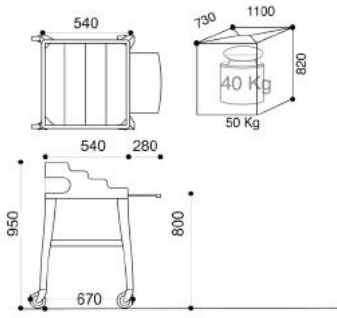




Black oak Kalf

# KALI

## Around the world



Hêtre clair



Hôtel l'Hermitage, Monte Carlo



Le Mirazur, Menton France \*\*\*





# NUANCIER GÉNÉRAL DES BOIS

## CHÊNES COULEURS CHAUDES



## HÊTRES



## CHÊNES FONCES



## CHÊNES GRIS





# Kvin

Ice bath trolley



*This cart is the continuation of the K series for the service by the glass.*

*The different holes of the grid are dimensioned for standard bottles and magnums. The grid can be removed for very large bottles, Jeroboam, etc...*

*Its square design and the oak wood refer to the aesthetics of the wineries.*

*It contains a large insulated ice tray which can hold champagne and cold drinks.*

*There is no condensation.*

*It is a serving tool for a large throughput. The ice can be replenished and excess water can be drained off through a drain valve.*

*An optional backslash can accommodate some red wines for full glass service.*

*Suspended glasses are cushioned and the wheels, as on all our carts, have a very smooth ride. Kvin moves silently.*

Patrick Sarran

# Kvin

Wine by the glass trolley



Vert de gris stained oak Kvin with dry cold accumulator

**photos on the left :**

The chef \*\*\*Yannick Alleno, Le Pavillon Ledoyen, Paris needed a dry service. I created for him a cart without ice, equipped with eutectic sheaths. This system is very appreciated by sommeliers and keeps the bottles dry.

**photo on the right :**

This model is in shiny black lacquer finished for The Mandarin Oriental of Bangkok.



W x H x D = 600 x 970 x 600 mm / Solid oak or beech / Finishes with polyurethane varnishes or lacquer / Wide range of shades and colors

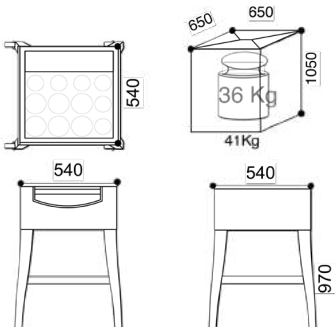




Shiny Black lacquered beech

# Kvin

## Around the world



Odette restaurant Singapore oak barrique



Odette restaurant Singapore oak barrique



Chêne noir



Dry Kvin vert de gris finished Le Pavillon Ledoyen \*\*\* Paris Champs Élysées



L'orangerie des trois Roys, Rambouillet France



Le grand Hôtel de Cannes, white lacquered



Kvin with red wine bottles basquet, the first one ,available

## NUANCIER GÉNÉRAL DES BOIS

### CHÊNES COULEURS CHAUDES



### HÊTRES



### CHÊNES FONCÉS



### CHÊNES GRIS







# Boq

Ice bath trolley



*The standard champagne flutes that the restaurateurs have arranged in corolla, are an integral part of this design. I seek to make the gesture of service a ballet. Working with this trolley must be easy, soft, at the right height. First of all, it must please the waiter because it is for him a stage accessory.*

*Circular symmetry organizes shapes and people in an harmonious way. I am particularly interested in the possibilities of round tables involving all partners at the same level. It's more of a tray with wheels than a cart.*

Patrick Sarran

# Boq

Wine by the glass trolley



Natural beech, white Krión, orange cushion



**Wine at temperature option:** we can add 4 stainless steel tubes to present 4 bottles of red wine.

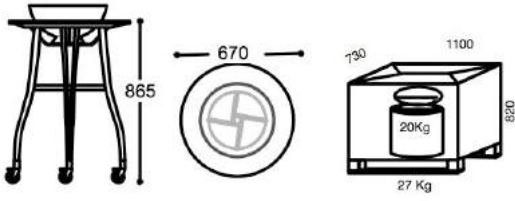
W x H x D = 645 x 865 x 645 mm / Solid beech / Finishes with polyurethane varnishes or lacquer / Wide range of shades and colors



Black beech, white Krypton, red cushion

# BOQ

## Around the world



Orange, brown, blue, red Cushions



Brasserie On the Eight, Hong Kong



Restaurant Rampoldi, Monaco



Restaurant Le Grand Cap, Leucate, France



Institut Paul Bocuse, France







Laser edge marking



BOQ & COQ Brasserie On the Eight, Hong Kong

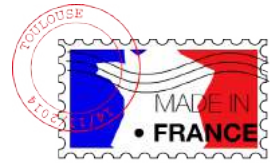


Restaurant Ma Langue Sourit Luxembourg  
Black beech, black Krión, red cushion



# Sweet Kit

Desserts trolley



*Restaurateurs have often asked me to design a dessert trolley. The cart had to be chilled, rather large but not cumbersome, very transparent, with a wide opening, light and handy, and beautiful of course. A trolley from the beginning of the XXth century, signed by Cristofle, had convinced me to look for my own cylinder opening system. After several attempts, I found my solution in August 2016. I had changed my mind. The hood would wrap around the side and not inside.*

*Pastries need volume and transparency more than any other food. Sweet-Kit is a mobile workstation that enables desserts to be put together in front of diners in the restaurant. The composition of the desserts is showcased under the cylindrical hood - ice cream, pastries, fruit, biscuits, hot and cold sauces, and everything that a pastry chef would need to create their desserts.*

*Diners eat desserts with their eyes first. Sweet-Kit can be placed in the restaurant right from the start of service and can be replenished at any time. The 360 degrees opening makes it easy to clean.*

*Patrick Sarran*

# Sweet Kit Trolley

Desserts trolley



Crème lacquered Sweet Kit, L'Orangerie des trois roys, Rambouillet, France

More than any other dish, desserts are visual artworks. Arranged together, they constitute a scenery and a promise. This cart is a showcase. With no salient angle and no superfluous detail the composition remains undisturbed. The circular motion of the opening is an elegant gesture.

Patrick Sarran personally supervise the manufacturing in his workshop assisted by the best craftsmen in France.

On the left picture is the dessert trolley composed by Guillaume Chapelle at l'Orangerie des Trois Rois. Mouth Watering !



Black beech Sweet Kit, Hôtel du Grand Large, belle île en mer, France

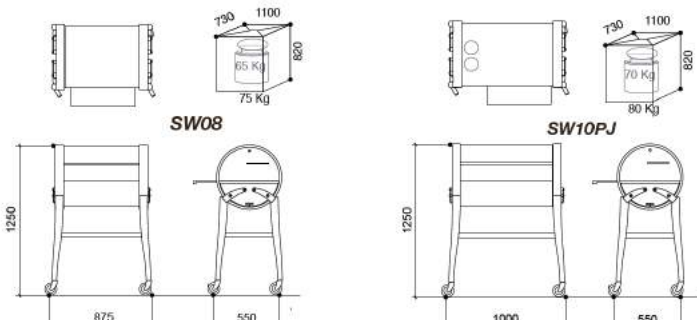
W x H x D = 1000 x 1250 x 550 mm / and 875 x 1250 x 550 mm Solid beech / Finishes with polyurethane varnishes or lacquer





Natural beech Sweet Kit, Golf Club de Genève

# Sweet Kit Around the world



Golf Club de Genève



Orangerie de Trois Roys Rambouillet France



Fromages

Grand Hôtel de Cannes, laqué blanc



Grand Hôtel de Cannes, laqué blanc



Raffle Singapore

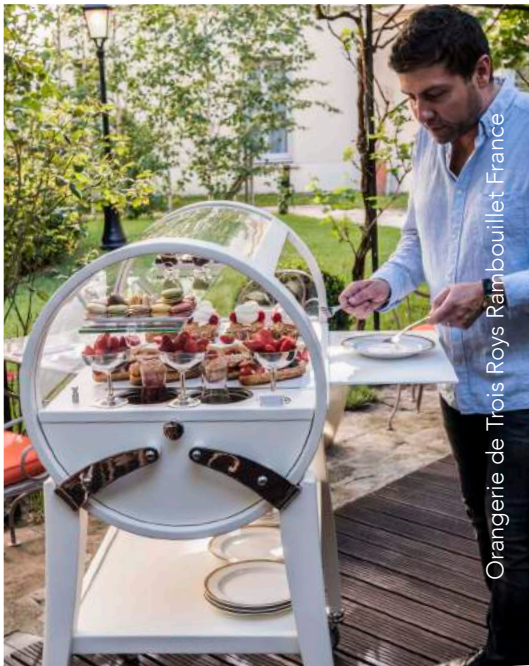




Caopella, Singapore



Orangerie de Trois Roys Rambouillet France



Orangerie de Trois Roys Rambouillet France



Le Grand large Belle Ile en mer France



## NUANCIER GÉNÉRAL DES BOIS

### CHÊNES COULEURS CHAUDES



### HÊTRES



### CHÊNES FONCÉS



### CHÊNES GRIS



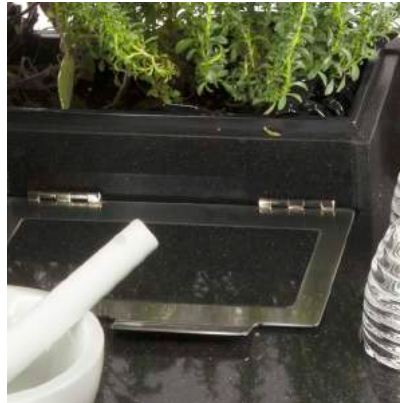




# Herbal Tea garden



Hot drink service with fresh plants



*Using standardized legs, shelf, wheels, and body, and a special assembly method, I had already created what I call the K Series. These carts are each different but together have a range identity. The Herbal Tea Garden is a member of this range, together with the KEZA, the Km31, the Kvin, the Sweet-Kit and the Kali. Adding an Asian element to this generic design, I endeavored to meet the needs of the Mandarin Oriental. I was inspired by the poetry of this project. On the top I arranged soil, plants, water, and stones as if in a Chinese landscape painting.*

*This trolley was a unique creation for the Landmark Mandarin Oriental Hotel, Hong Kong. The catering manager of this well-known establishment asked me to design a trolley for performing the tea ceremony, much as the French Chef Alain Ducasse did at the Louis XV restaurant, Monte Carlo.*

*Cultivated in the garden, the plants are repotted in the trolley with earth. The waiter rinses the leaves in the tank, crushes them with a mortar, prepares the infusion and sweetens it with honey. With these simple actions performed slowly, and the strong aromas of the fresh plants, the ceremony creates a meditative end to good hearty meal.*

Patrick Sarran

# Herbal Tea Garden

Hot drink service with fresh plants



Black Boletus stained oak for The Landmark Mandarin Oriental, Hong Kong

The Herbal tea Garden was created by Patrick Sarran for MOHK in 2014. Designed in staked elements, it can be easily dismantled without tools. Structure is made of solid oak, with a drawer. The top is made of mineral quartz, with three honey pots inlaid. Around six plants, are grown in an angular flower-pot. The fresh cut herbal tea will be rinsed with clear water upon the bowl, and prepared in front of the client.



W x H x D = 1000 x 1250 x 550 mm / and 875 x 1250 x 550 mm Solid beech / Finishes with polyurethane varnishes or lacquer





Black Boletus stained oak for The Landmark Mandarin Oriental, Hong Kong

Le Jardin des Infusions 2014 pour le Landmark Mandarin Oriental de Hong Kong, by Patrick Sarran

# Herbal Tea Garden Sweet Kit variations

The Herbal Tea Garden  
has only been produced  
in five copies to date,  
each time with variations.



Without tank , with a top made of Quartz





Without tank, with a top made of white Krion



## NUANCIER GÉNÉRAL DES BOIS

<b>CHÊNES COULEURS CHAUDES</b>	14 Sanguine	<b>CHÊNES FONCES</b>	08 Carbone
	13 Orange		09 Wengé
	04 Humus		01 Acajoué
	02 Noisette		
	03 Chêne clair		
<b>HÊTRES</b>	H01 Acajoué	<b>CHÊNES GRIS</b>	16 Matrais
	H09 Wengé		12 Barrique
	H30 Blanci		10 Oxyde
	H00 Naturel		06 Vert de gris
			07 Sulfate
			05 Cendre



# iLOK

## sRemovable tables



Tables are very often not given the consideration they deserve, although they are probably the most important piece of furniture in a restaurant. As pointed out by my brother, Chef Michel Sarran, the daily task of setting up tables poses a serious practical problem and can even become a nightmare in the case of round tables which are so much appreciated by guests as a symbol of conviviality. I decided to solve this problem by designing a wooden table that is easy to manufacture and whose size and shape can be easily modulated at will.

Restaurant staff have to change the table layout on a daily basis. The iLOK system is a family of tables made from lightweight tops and individual legs that are easy to fix together using quick mounting brackets. Each leg is made of two slanted thin pieces of wood, braced between a stainless steel bushing and the connector. Several legs form a central base. This unique design results from consideration of the end user's needs, as well as the possibilities offered by new woodworking processes.

The diners' well-being is often associated with a friendly atmosphere all around a table. Eating on a wooden table and facing each other is most often a highly appreciated experience for clients. From the staff's point of view, it must be easy to set up the tables between services. With the iLOK system, the staff can adapt the diameter of a table to the number of guests and store the remaining table tops in a compact upright position requiring very little storage space. In addition, the low weight of each part avoids back pain for employees.

Patrick Sarran

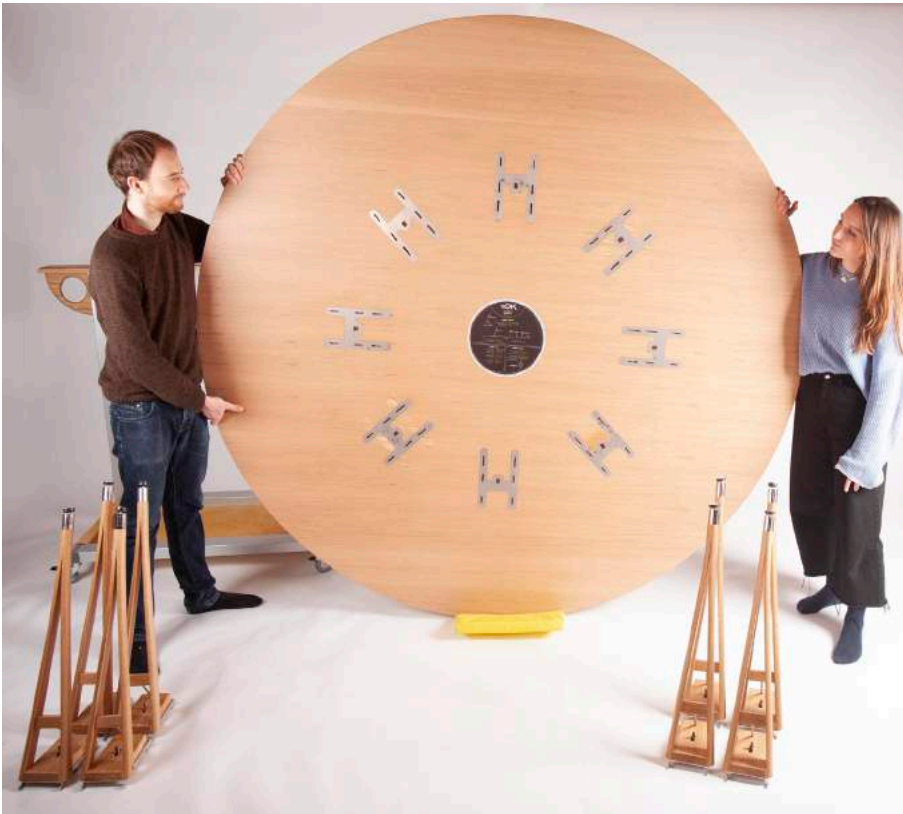


LABELS VIA 2015



# ILOK SYSTEM

## Removable table



Restaurants have to set up their rooms on a daily basis. The ILOK system is designed to help them do this. Only certain areas of a restaurant have to be modulated. This is why ILOK is available in two versions: fixed and removable tables. For each of these versions, there is a choice of three leg models and a wide range of table tops: round, square and rectangular, oblong and indefinitely extendable.

In the latter case, the elements are held together by means of removable connecting pieces.

On tables that can be dismantled, the legs snap under the table tops with a quick release claw. A trigger releases the latch for equally quick disassembly.

Room services are achieved in the same way with table tops and legs with a locking wheel. All trays can be used, within the limits of the circulation dimensions.

The ILOK legs are made of solid oak,

the tops are made of honeycomb sandwich panels and oak veneered plywood. The elements are sturdy and light.

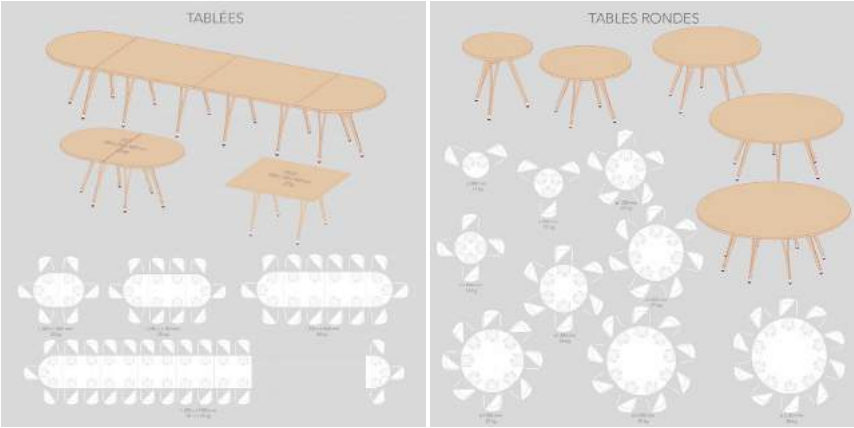
Stainless steel shoes and glides in polypropylene insulates the feet from the floor.







# ILOK SYSTEM variations



Round table ø 2,20 m for Restclair, Luxembourg



Long table for Glion Institute, hostel school, Montreux Switzerland





Round table ø 1,8 m for Clairefontaine, Chonas l'Amballan, France



Restaurant Table de Merville, Toulouse, France



Identité visuelle restaurant: Scènes en Couleur  
Photo: Anne-Emmanuelle Thion

Domaine de la Tortinière, Veigne France







# AMI

## Bridge armchair



*In 2010, my brother asked me to create 60 new armchairs for his restaurant. He needed something new, coloured, comfortable, strong and stain-resistant. I decided to opt for a wraparound chair. Watching a rugby match here in Toulouse, rugby capital of France, I got the idea of using as a main motif the distinctive oval shape of the rugby ball. The arm, the hole in the arm and the section at the back will then have an oval shape.*

*Ami chairs are made of ample upholstery fixed on four thick oak legs. The solid appearance is reassuring for people who love to eat, some of them being none too lean. The design combines oval and square shapes. The elliptic holes in the arms are lined by moulded pieces of wood that people enjoy stroking.*

*Patrick Sarran*

# AMI

Bridge armchair muticolor, strong and stain resistant



Michel Sarran \*\* restaurant in Toulouse, France

Exist in different colors of oak and fabric AMARA, these chairs are comfortable, strong, easy to care for intensive restaurant's use





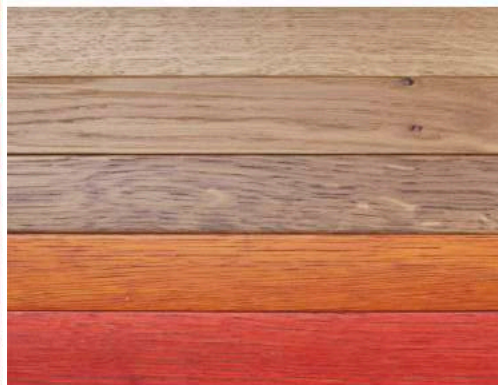


# AMI

Bridge armchair muticolor, strong and stain resistant



Patrick Sarran working on the prototype



A large palet of colors





New product, the first one item / New product, the

# K.Chaud



## Warm-up cart



*The K series is completed by a hot food service trolley. This is the first unit.*

*The Covid crisis leads room service to reinvent itself. It is now possible to offer a gourmet meal in a private suite or living room, safely in the intimacy of a family or a group of friends.*

*The design of K.Chaud is in harmony with the other models of the collection. Its curved lines answer in negative to those of the SWEET-KIT trolley.*

*K.Chaud and Sweet-Kit enable to provide a whole dinner under bell with its cold and hot components.*

*They can be joined by a KEZA trolley for cheeses and a BOQ for drinks.*

*Patrick Sarran*

the first one item / New product, the first one item





# K.Chaud

Elegant electric chafing-dish GN1/1, on oak K trolley, safe and easy to move

New product, the first one item







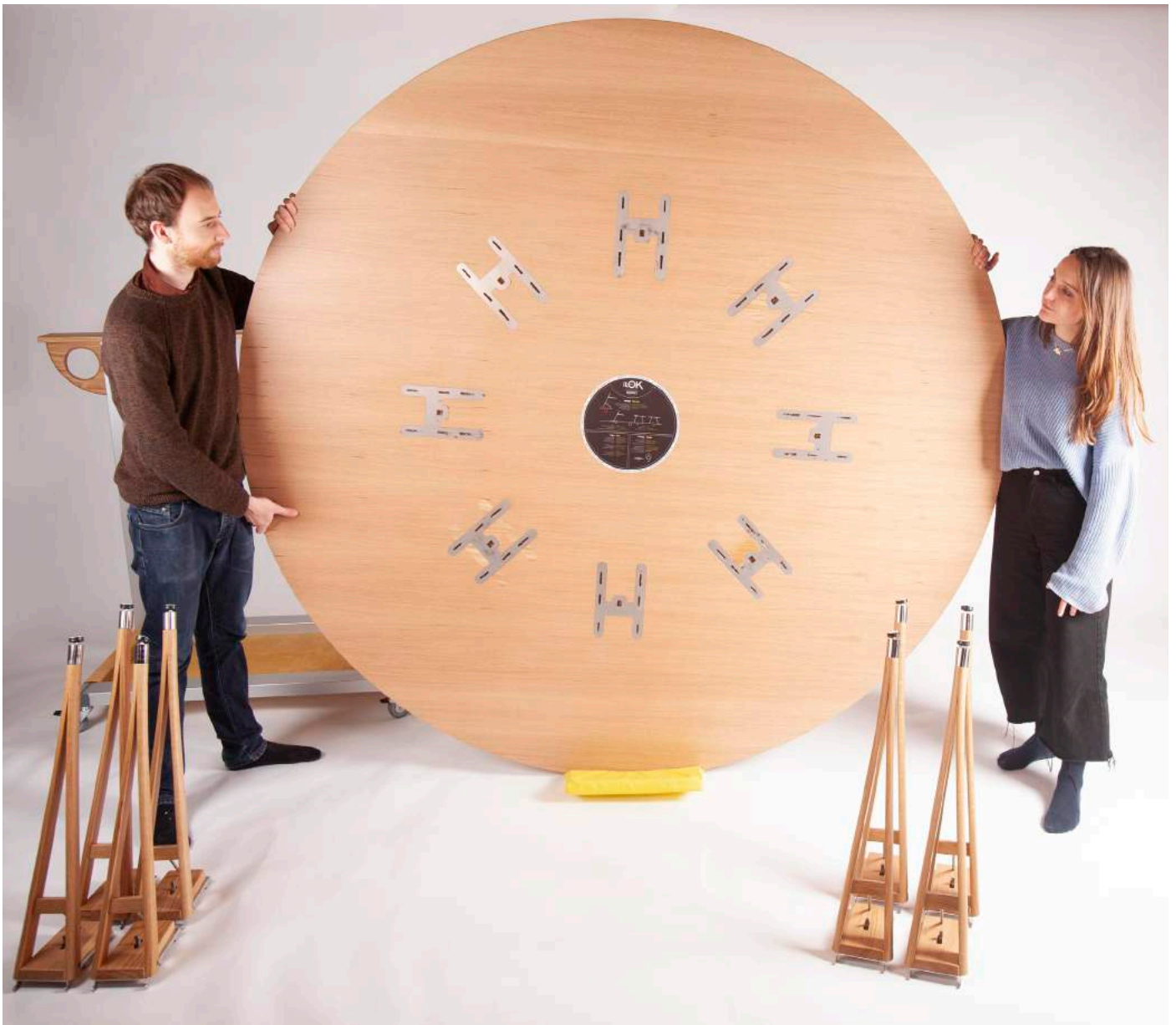
# The Best for the Room Service

*Luxury, safety, conviviality*



# The Best for the Room Service

*Luxery, safety, conviviality*



## **iLOK for the room service as well**

In a suite, staff can quickly and easily set up the right table for the number of guests for room service.



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& COMPETITION



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