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# Restaurant Industry News

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[www.restaurantindustry.co.uk](http://www.restaurantindustry.co.uk)

**Top tips to cater  
for vegans beyond  
Veganuary**

*Tom Aikens to  
open Muse in  
Belgravia*

**NEW HEAD CHEF RUDI  
WARNER PLANS MENU  
FOR BLUEPRINT CAFÉ**

*Butlers Wharf Chop House:  
Behzad Gotla named Head Chef*

**ALL ABOARD! ST  
PANCRAS HITS  
THE SLOPES THIS  
SKI SEASON WITH  
NEW ALPINE  
MENU**

**RUMOURS:  
HEDDON STREET,  
MAYFAIR, LONDON**

**SUSHI SHOP X GREGORY MARCHAND**  
*Gregory Marchand launches  
collaboration with Sushi Shop*



## PHOTO-ME'S WASHING TECHNOLOGY GROWING RAPIDLY IN RESTAURANT SECTOR

Photo-Me International, continue to shake up the market with their 'Revolution' technology for 2020 – outdoor laundrettes with economic, commercial, and environmental benefits. Self-access machines are used in a growing number of areas (installed in various sites around the UK) including construction, retail, leisure and the public sector in universities as the latest technology for departments to procure.

The Revolution Compact and Compact S as operated by Photo-Me, are ideal for washing large or heavy loads such as duvets, blankets and pillows finishing in a record time of 30 minutes per cycle. The external launderette service open 24/7 is the latest innovation in mass washing facilities contributing to a huge increase in footfall/ revenue for retail sites with environmental benefits too.

The Group operates approximately 47,000 (and growing) vending units across 18 countries, with further sites confirmed for 2020 operating the Revolution technology.

