

## EDITORIAL

Dear Friends,

Welcome to the second issue of the Pinnacle Gastro Newsletter. These past three months have gone by so fast, yet again we have a lot of exciting news, events, products and seasonal tips to share with you.

We are proud to announce our new collaboration with FRANKE; fully automatic coffee machines designed with Swiss precision, edge cutting coffee extraction technology to ensure coffee consistency and impeccable design. Of course the first worldwide "1823 Tea Lounge by Ronnefeldt" opening and our renovated Showroom & Training Center is also exciting news you should not miss out on.

Discover new products, enjoy our seasonal tips and get inspired!

Michael Peh  
Director, Pinnacle Gastro

## CONTACT US

Should you have any questions or enquiries, please feel free to contact us at:

**www.pinnaclegastro.com**  
**info@pinnaclegastro.com**  
**Phone +66 2 678 5188 - 90**

You can also make an appointment to visit us in our Bangkok or Phuket showroom:

**iYara Tower Showroom**  
5th floor Unit 501-502  
2/22 Chan Road Soi 2, Sathon Bangkok

**Black Kettle Showroom**  
177/30 Moo 4, Srisoonthorn Road,  
Srisoonthorn, Thalang,  
Phuket 83100, Thailand  
Tel. +66 7 662 0213

## TREND



## Delicious coffee for wonderful moments

Meet your new barista – friendly, professional & good looking FRANKE!

As they say, one hundred people can have one hundred tastes. It is even more so when it comes to their beloved coffee. Espresso, double shot, cappuccino, latte, extra milk or no milk, syrup or sugar? And we are not even mentioning the coffee beans selection! Every guest deserves the best; but how to please everyone? Having a never ending menu is probably not going to help and hiring an army of professional baristas to prepare the perfect cup of coffee for everyone during morning rush hour would probably not work either.

It is time for you to meet FRANKE! Coming from Switzerland, FRANKE is designed to create wonderful coffee moments for everyone.

FRANKE loves coffee and knows that the core process of coffee making is extraction. Created with Swiss precision, FRANKE uses advanced technologies to guarantee consistency. For FRANKE, only perfect is good enough and this applies to everything, including milk foam. FRANKE's FoamMaster allows you to set up the milk consistency for different beverages which results in picture perfect milk foam.

FRANKE is creative and invites your guests to experiment. There is one simple touch between your guests and an almost limitless range of beverages. Visuals can help those who are a bit indecisive and tempt those willing to try something new.

FRANKE makes your job easy from the second you plug the machine in. Touch the screen, define your menu and set up all details - coffee beans in two hoppers, brewing period, milk, cup size, syrup, you name it. Arrange your coffee menu and if you wish, add your own pictures; FRANKE helps you to showcase your products by placing your specialties on top! An exciting promotion in your hotel, restaurant or café? Let everyone know by uploading your ad onto FRANKE.

FRANKE cares about safety and hygiene. Not only does FRANKE issue warning messages such as "Caution: Hot drink being prepared" and operating messages, it stands out from the crowd with its advanced integrated cleaning concept.

FRANKE looks forward to meeting you! Meet FRANKE in person and see how these stylish and intelligent machines work in our new Showroom & Training Center in Bangkok.

[www.pinnaclegastro.com](http://www.pinnaclegastro.com)

Find us on  
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Ronnefeldt - Thailand  
[RonnefeldtThailand](http://RonnefeldtThailand.com)  
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## BIG NEWS : PINNACLE GASTRO SHOWROOM & TRAINING CENTER IS OPEN!



*We are all very happy and excited to announce that our Showroom & Training Center here in Bangkok is open! Years of experience, love for tea & coffee and excitement for modern technologies merged together to create a place that feels like home.*

Here is a glimpse of what we have in store for you: Third Wave of Coffee Brew Bar introducing various coffee brewing methods, Tea tasting bar with teatails & iced teas workshop station and a cozy conference room with library and large screen for presentations. Wait no longer, make an appointment and visit our café style showroom with all our coffee machines and champagne & still wine dispensing systems. Our professional baristas and TeaMasters are happy to share their knowledge with your team. We offer training schemes for beginners and advanced baristas as well as customized courses. Visit our website to learn more about what we can do for you and your team.

We are looking forward to welcoming you soon!

### THE FIRST TEA LOUNGE BY RONNEFELDT HAS OPENED IN BANGKOK!



We are delighted to announce that the very first tea lounge from Ronnefeldt "1823 Tea Lounge by Ronnefeldt" has opened its doors right in the heart of Bangkok, Gaysorn shopping mall.

Guests can enjoy a selection of 88 Ronnefeldt loose teas which includes 2 special blends created exclusively for the "1823 Tea Lounge by Ronnefeldt". Besides teas, the lounge offers a wonderful all day dining experience, traditional German and Austrian pastries mixed with sweets from around the world and much more.

Needless to say, we are all very excited about the "1823 Tea Lounge by Ronnefeldt"!

1823 Tea Lounge by Ronnefeldt, Gaysorn, 999 Ploenchit Road, Bangkok

### THE REFRESHING DIAGEO SOUTH EAST ASIA WORLD CLASS CHAMPIONSHIPS

DIAGEO RESERVE WORLD CLASS, the industry's most prestigious and respected mixology competition, is an annual event held to crown the world's best bartender. This year's exciting search for the biggest bartending talent in Southeast Asia took place in Bangkok's newly opened EmQuartier shopping mall in the first week of July. The panel of judges included legends such as Jim Philips, Hidetsugu Ueno and Marian Beke. The event hosted some of the brightest bartending stars who came to mix signature cocktails from the best bars in London, New York, Tokyo and Sydney.

We were thrilled to be part of this event; our team was serving Cafés Richard coffee, a selection of Ronnefeldt teas and refreshing Highland Spring mineral water for all amazing bartenders, judges and everyone who came to show support and enjoy the tasty cocktails.



Photo courtesy : Khun Palm (DIAGEO)



## HAPPY MOTHER'S DAY!

*"Everybody wants to save the Earth;  
nobody wants to help Mom do the dishes."*

(P.J. 'Rourke)

Although, love and appreciation are best shown in small everyday actions, such as doing the dishes, Mother's Day calls for a special plan!

Ronnefeldt knows exactly how to pamper moms on this special day. There is no woman who would not love a Sunday brunch. Little fact that might surprise you: When brunch came into existence in the late 1800s, Ronnefeldt teas were already there to make that brunch perfect!

There are many teas in our portfolio suitable for this lovely occasion. Our team of TeaMasters suggests starting the brunch with a cup of light Chinese or Japanese tea. After the first course, continue with a refreshing flavored tea such as Peach Blossom Summer or Morgentau Summer. The strongest teas should be served at the end, so finish the whole tea tasting experience with an aromatic black tea from Ceylon or India. There is tea available to match any brunch menu, traditional or with a local twist. Our TeaMasters are more than happy to walk you through the exciting world of teas.



## SEASONAL TIP

### RAINY SEASON: CHEER UP YOUR GUESTS WITH AN UNEXPECTED DRINK!

Rainy season is definitely not the best weather Thailand has to offer. Even though it is not freezing cold, heavy showers and a gloomy sky make us miss sunshine. With the summer days over and memories of Songkran holidays' slowly fading away, everyone welcomes the comforting warmth.

We have the perfect recipe for a drink that will brighten up the darkness and keep your guests nice and cozy when the monsoon rain doesn't allow them to enjoy a day outside.

Traditional teatails are served cold, and we do love them! However, with all the rain and wind, a hot teatail can save the day! With this in mind, our TeaMasters prepared Cloudy Earl Grey, a tea specialty based on Ronnefeldt Darjeeling Earl Grey, an elegant and aromatic loose tea from the autumn plucking's in Darjeeling.



#### #Cloudy Earl Grey

- 1 cup of Milk
- 1/2 cup of Freshly brewed Ronnefeldt Darjeeling Earl Grey loose tea
- 54ml of Brandy
- 1 tablespoon of Honey

*\*Final touch* : Use milk foam to create a cloudy texture and sprinkle the teatail with dark chocolate.

## ABOUT US

***Have you ever wondered who makes sure you will receive your orders on time?  
MEET OUR OPERATIONS TEAM!***



Kate, Nui, Oil



Ple, Lek, Som



Yui, Oat, Aek

Our products travel a long way from Europe and the process is not always a walk through a rose garden. Luckily for all of us, we have our great Operations team! Working day and night to coordinate with our suppliers across the globe, our team brings the best the world of tea and coffee has to offer to Thailand.

Our Operations team is managed by Nui, who has been with Pinnacle Gastro from the very beginning. No one knows better how to get the shipment in than her. Kate and Oil, our two lovely assistants have both joined our team recently. Warm welcome to them! They take care of FDA processes, coordinate with our drivers and messengers across Thailand and basically make sure you will receive your order on time. Also very important is our warehouse team! Lek knows where all products in the warehouse are and gets all orders ready while Ple and Som have the packing under control. Thanks to our Operation team, everything works like clockwork!

## EVENTS

***An event you should not miss out on!  
You are invited to visit our café at  
FOOD & HOTEL THAILAND 2015!***

Time flies and September is around the corner which means, you will see us again at Food & Hotel Thailand (FHT). FHT is a leading premium international trade exhibition for food and hospitality business in Thailand and the entire Southeast Asia region.

What to look forward to? Try out all features of our new FRANKE coffee machines (p.1), have a close look at all WineEmotion dispensing systems and find out how you can utilize these smart and elegant machines in your restaurant, hotel, café, bar or at home. Then, meet our barista, enjoy a cup of Cafés Richard single origin specialty coffee and explore the Third Wave of Coffee at our new Brew Bar. Later, travel around the best tea gardens with our Ronnefeldt TeaMaster and experience tea tasting like never before. No rush, take a seat in our traditional French style cafe and find yourself in the heart of Paris while sipping your favorite drink.

*Bitec Bangna. 2nd to 5th September 2015. 10:00 - 18:00. Booth N.K31, Coffee & Tea Culture 2015.*



## BLACK KETTLE GRAND OPENING A HUGE SUCCESS!



Big thank you to everyone who attended the Black Kettle Grand Opening party on 26 June! The event was a wonderful success with over 40 people in attendance.

Guests enjoyed our Third Wave of Coffee Brew Bar, Ronnefeldt tea tasting station and of course no party is complete without the elegant WineEmotion wine dispensing system where everyone could taste different wines. Together with a selection of delicious cold cuts, French culinary specialties, cozy atmosphere and great company, we could not have asked for more.

The doors of Black Kettle Phuket are always open and we hope to welcome everyone back soon!