



PRESS INFORMATION

BOISSY d'ANGLAS: Francis and Caroline **Rousseau** renew their trust in **MOREL CHR** and select AURES Group's **YUNO** POS terminals for their new restaurant in Paris.

Paris - Lisses - Runcorn, February 2018. Right within the beating heart of Paris, between Madeleine and Concorde, the BOISSY d'ANGLAS is the product of exceptional *savoir-faire* matched with consummate, timeless culinary expertise. Having reopened its doors last September, new owners Chef Francis Rousseau and wife Caroline, who previously ran Le Rousseau restaurant in Saint-Germain-des-Prés, make the establishment a worthy successor to the legendary "Tante Louise" (1929-1998), renamed "Loiseau Rive Droite" in August 1998.

The new managers have chosen MOREL CHR to install cutting-edge POS management and payment systems based on the AURES Group's robust and reliable YUNO terminals.

A gastronomic haunt since the 1930s, this 80-seat restaurant has always offered traditional cuisine in all its subtlety, where flavour and originality meet in an art-deco setting recently redesigned by renowned interior designer Pierre Canot.

"For almost 15 years we have been working with Frédéric Morel in a spirit of constantly renewed mutual trust," Francis Rousseau explained. "He has supported us since our beginnings at "the Tourelle" in Saint Mandé near Paris; we requested his services and expertise again for our digital till management and payment systems when my wife and I took over "La Taverne Basque" which later became Le Rousseau."

"MOREL CHR has found the perfect solution to installing and integrating our POS hardware", AURES France Key Account Manager Thomas Donnet explained. "No one understands the IT and management needs of a restaurant of BOISSY d'ANGLAS' standing as well as Frédéric and his team."

"The restaurant's 80 seats are spread out over three levels: we therefore had to deploy POS systems in different dining rooms and lounges, separated by stairways, where access was sometimes rather awkward. The systems had to be reliable, ergonomic and, above all, perfectly blended into their surroundings, including confined spaces, such as the bar or the stone-wall cellar, located in the basement, which features a 'table d'hôtes' for a dozen or so people," Frédéric Morel, founder and Managing Director of MOREL CHR, commented.

"The PHARE software platform on which BOISSY d' ANGLAS' POS solution is managed was developed in France. It's been around for over 15 years and runs on Windows. It's user-friendly, highly intuitive and has been certified by its publisher as complying with new French tax regulations applicable from 1 January 2018."

"The various applications of the PHARE software package cover all management operations at our restaurant, front and back of house," owner Caroline Rousseau added. "Payment is quick, even when the bar is full, and the booking and table plan management applications make life very easy; the platform enables administrative and accounting data to be forwarded via manager smartphones, an extremely practical and modern system."

PHARE has been configured to facilitate management of menu changes; likewise for the cellar and wine list, which boast a huge range of vintage wines that change with the menu according to month or season.

"The sleek, ergonomic design of the YUNO EPOS terminal and its ease of integration are appreciated by all; we have two stand-mounted POS terminals in standard configuration - in the bar and main dining room - and two wall-mounted terminals: matching the screen background with the wall decor brings an extra touch of elegance," Frédéric Morel added.

"The speed and reliability of the i3 processor is a major selling point, as well as its resistance to water and grease, a common occurrence in kitchens and restaurants; the adjustable viewing angle of the touchscreen, as well as the endurance and precision of the touch panel, even after hours of use, are equally prized features in our working environment."

"The AURES 3-year manufacturer warranty, along with MOREL CHR's maintenance service, is also a plus," Francis Rousseau concluded.

Solution and system deployment at BOISSY d' ANGLAS includes 4 YUNO POS terminals, in black (equipped with i3 processors), as well as coordinated ODP 333 receipt printers.

Advantages of the MOREL CHR solution

- The PHARE software was developed in France;
- It is self-certified, constantly evolving in line with accounting and, above all, operational expectations.
- It is compatible with POS terminals, tablets, order pads, etc.
- Quick response from sales and technical staff
- 24-hour or less installation with roll-out assistance
- On-site after-sales support in less than 1.5 hours
- Contractual 7-day hotline, 7am to midnight
- 7-day remote direct assistance
- No subcontractors
- Subscription to additional systems on request

Advantages of AURES YUNO POS hardware

- Exclusive, ergonomic, modern design, easily integrated into any space, however confined
- POS terminal modularity (multiple installation options: stand, wall or pole-mounted)
- Highly reliable, excellent performance over the long term
- Easy to maintain (integrated server chassis)
- Very few external cables
- 3-year cash register and printer warranty
- Ultra-resistant touch-screen display (no wear-and-tear over time on the most used sections of the screen)
- Multiple working screen angles (not necessarily offered by competitors!)
- Fully protective POS terminal seal (100% splash-resistant)
- Accessible USB ports

About MOREL CHR

MOREL CHR is an information technology specialist that supplies, installs and maintains POS payment and management systems and solutions in the restaurant, hotel, bar and club sectors, and also in the general food take-away businesses (bakeries, etc.). It markets and deploys global solutions, primarily based on the PHARE software platform (Windev).

MOREL CHR was founded in 2016 by **Frédéric Morel**; a hotel and catering sector specialist with several decades of experience, he worked as a Chef then as a catering director at Lasserre; he then joined the sales departments of Toshiba and Pi Electronique. He also distributed Pi Electronique products in the United States for 8 years via his own business. In 2003 he became a Sales Director at Pointex.

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About BOISSY d'ANGLAS

Ideally situated between the Madeleine and Concorde quarters of Paris (8th district), this historical establishment on Rue Boissy d' Anglas is the worthy heir of an exceptional culinary saga dating back to 1929.

Re-opened in September by Chef Francis Rousseau and his wife Caroline - previously at the helm of Le Rousseau in Saint-Germain-des-Prés - the establishment is the worthy successor to the legendary Tante Louise (1929-1998), renamed Loiseau Rive Droite in August 1998.

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About AURES Technologies

Founded in 1989 and listed on Euronext since 1999, the AURES Group is an IT manufacturer of complete ranges of hardware solutions for the POS (point of sale and point of service, including catering and hospitality businesses) and the Integration sectors (Kiosk and OEM products).

The systems designed and developed by the Group are intended for IT management, till functions and digital marketing at the POS (supply of EPOS touch systems, professional tablets, Retail PCs and Panel PCs, screens and monitors for digital and multimedia displays, interactive kiosks...).

With corporate sales of **€ 85.6 million** for 2017, AURES has global presence, with its head office in France, subsidiaries in the UK, Germany, Australia and the USA - and a network of distributors and resellers in 50+ countries.

www.ares.com/

<https://fr.linkedin.com/company/ares-technology>

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***Chef Francis Rousseau and his wife Caroline, at the helm and high command of BOISSY d'ANGLAS.
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