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HORECA



68/71 I VASSALLETTI Srl

Tradition, Creativity



FOOD

AZIENDA AGRICOLA SCRIANI

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Land and Landscap

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The charcoal ovens built for chefs



50/53 AIS LOMBARDIA

When expertise rises to the top. The educational offer in the world of wine by AIS Lombardia

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Le Fablier, from the French word "collection of tales", is a leading manufacturer of classic and contemporary furniture in precious wood, which will celebrate soon its 40th birthday. Le Fablier today is a leading company, a miracle of the "made in Italy" increasingly aiming at new markets. The quality of its furniture has been recognized both in Italy and abroad.

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COLLECTION OF TALES

a synergy which is able to satisfy each kind of expectations





where each of your desire finds a professional welcome aimed to the realization of elegant furniture.

Le Fablier's services include for example designing and specialized consultancy, personalized proposals, offers in relation to the budget, construction of a "sample room", production of furniture in both classic and modern style, use of different materials such as wood, glass, metal and composite materials, assembly service with specialized staff, and turn-keys projects.

What makes Le Fablier special is empathy towards customers. We are able to interpret everyone's needs and turn them into concrete projects. We have contributed to creating structures in Italy and abroad, designing extremely modern and minimal rooms and others with a classic and chic taste, taking care of every detail. Each new project is an exciting challenge for us to take on.

www.lefablier.it

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SOLOLUCE

Sololuce is an illuminated workshop where tailor-made light products are made. An Italian company that for more than ten years with LED technology has been the ideal partner for designers, architects and designers, combining 4.0 manufacturing techniques with the 'craftsman know-how'.

BackLED is the main expression of the sartorial approach that Sololuce applies on its products: thanks to laser cut, laser engraving and CNC milling technologies, stripLED modules are integrated inside thin solid surfaces made by transparent acrylic plastic, following the client specifications about dimensions. This process allows Sololuce to offer an extremly versatile product, long lasting and with low impact on energetic consuptions. Becoming the right choice for the clients who want to design wide enlighted surfaces, Sololuce's BackLED are adaptable to various habitats in terms of shapes and illuminating values (color temperatures, luminosity, etc.): from retail world to domestic places and offices. For this reason they can be an extremly versatile system for architects and designers, that can choose the dimensions for the panels together with the internal lighting configuration, helped by Sololuce's technical staff.

www.sololuce.biz

Back LED panels Pannelli BackLED Superflat: soli 8 m

, Dimensioni e form Elevata durata ne Basso consumo e Alta luminosità un

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Agrumarie Riunite Siciliane is a business company of Agrumaria Corleone, leader in processing Sicilian citrus fruit. It is one of the first to have introduced fruit concentrates on the market for hotel breakfasts and now it offers a large selection of freshly juices and semi-finished products.

Products and Brand

Fruit is the key ingredient. Versatile and easy-to-use, they are perfect in hotel breakfasts and to produce ice cream, granita and sorbet. Our fruit juices are used in confectionery and cooking, in the production of craft beer or thirst-quenching beverages or cocktails. The HORECA sector is also catered for our range of products.



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PROCESSING SICILIAN CITRUS FRUIT

top refreshment service

Naturalia: 100% natural juices made with fresh Sicilian fruit (not from concentrate): Lemon, Orange, Red Orange, Mandarin from Ciaculli, Pomegranate; frozen immediately after pressing, packaged in practical bags or in bag in box. Used with our citrus essential oils cold pressed, they give excellent results in confectionery and cooking sweet and savoury dishes.

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www.agrumarie.com www.upgrademixer.com





RPE An Italian story

RPE Srl is currently a worldwide leader in the design and manufacturing of solenoid valves in the food service industry, thanks in great part to our continuous effort for product innovation and constant advancement in food and electrical certifications. Founded in 1972 by the vision of our founder Mr. Giuliano Ravazzani, who very early on began with the development of solenoid valves, establishing the foundation of a successful and quality driven company.

RPE currently designs and manufactures every component that goes inside each and every one of our solenoid valves and various other components. RPE products are offered in Italy and around the world, with over 40 years' of exceptional growth and quality appreciation by our clients.

The Ravazzani Family

We work to provide a constant development of new designs and innovations of fresh and original solutions for a wide variety of applications and requirements. At RPE we have been distinguished by the emphasis and flexibility in the customization of our products, creating high quality Solenoid Valves with exceptional added value and recognized by our customers around the world. Our team of experienced engineers is always at hand to provide design options for our solenoid valves or any of our other products, providing



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tailor-made services to our clients.

LEADER IN FLUID MANAGEMENT CONTROL

a standard of excellence in the international market for solenoid valves

SOLUTIONS

RPE Solenoid Valves have been designed & developed for applications in Food equipment, Steam machines, Coffee & Tea brewers, Beverage & Filtration systems, Household Appliances, Hot Tubs & Spas and Irrigation.

RESEARCH & DEVELOPMENT

R&D has always been an important part at RPE, this is why we created a team of dedicated engineers that are focused in the innovation and continuous efficiency of our solenoid valves and the rest of our product line.

ACHIEVEMENTS

Our accomplishments in Research & Development have been in great part a result from the mutual collaboration and participation with our customers, that have been an important part of our business.

RESOURCES

Our company dedicates and invests a significant amount of time and resources on the Research & Development of new products, that have defined in the innovation of stateof-the-art methods and solutions of fluid-dynamic products.

RELIABILITY

The time and resources invested in R&D have brought RPE the recognition and high quality reputation in many different industries and worldwide markets.

RPE by the numbers

1,846 New & Custom Projects Completed 2,500 Clients around the world 124 Production Lines 64 Registered Certifications

QUALITY

Quality at RPE is always at the forefront: RPE is ISO 9001:2015 certified.

PRODUCTION

RPE products are 100% made in Italy.

CERTIFICATIONS

Each product line is subject to food and electrical quality certifications. Such as: NSF, UL, EN60335, WRAS, ACS, NSF and KTW.

DESIGN

All of our Valves, Solenoids and every component is designed and manufactured in our modern facilities, located in Carbonate (Milan), Italy. www.rpesrl.it







RPE creates Solutions for



Let's us aim our attention on one of our best sellers, the R Series (single, double, triple, quadruple) that together with our Flow Meters, Pressure Reducers provide a complete package for ovens and food equipment.

DISPENSER

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FROM THE EDITORIAL STAFF





THINKING THE CATERING INDUSTRY WITH SUSTAINABILITY, BEAUTY AND ACOUSTIC COMFORT

MAS studio, founded by Arjon Muarremi, develops innovative solutions in interior design for the catering world.

In Cinisello Balsamo, on the border between residential areas and industrial districts on the outskirts of Milan, the restaurant and pizzeria II Vulcano was founded in 1966. A history of success that sees the restaurant among the top ten positions in the world pizza championship and a strong appreciation from its clients.

Since 2017, the young and resourceful Malja brothers have owned and managed the restaurant, strongly believing in the quality of the ingredients and the traditional recipe, which includes 72 hours of dough rising and maturation.



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È UN GIORNO PERSO





innovative solutions in interior design

FROM THE EDITORIAL STAFF



In 2019 they decided to refurbish their restaurant and asked MAS - Muarremi Architecture Studio to design an interior project that would give a contemporary identity to the space, solving important technical problems such as acoustic comfort, air quality and lighting technology.

MAS studio, founded in Milan by the architect Arjon Muarremi, is a young firm specialising in the design of commercial spaces and stand-alone architectural structures.

"The challenge was to understand the future of restaurants interiors, guaranteeing sustainability, finding an ethical and æsthetic balance, and developing innovative shapes, aromas and perceptions of the space," says the architect.

As a first thing, they decided to free the interior from any existing obstacles, in order to let the light in, seeing from the outside an empty space. The project also included a new counter, new furniture and renewed finishings.

The bar counter gains a central function in the project of MAS studio, a communicating point for the different rooms of the space, always filtered by the use of transparency: the kitchen

opens onto a large aquarium through a window and the dining room has a big opening onto the dessert window.

Hanging from the ceiling, the tailor-made designed cup holder is a highly scenographic metal mesh that simulates a glass crown, in complete harmony with the cabinet that acts as a display case and bottle holder in the background.

The green panels on the walls have been designed with a double function: firstly, to guarantee a sound absorbing action and an acoustic comfort through the use of climbing plants as a noise shield; secondly, to generate pleasant emotions through the presence of spices and aromatic plants that, in addition to their aromas, allow to establish a relationship between the space and those who live it by simply detaching a leaf of basil or a sprig of rosemary.

"Eating together is one of the most convivial acts of our life, which is why ensuring the quality of communication, avoiding loud noises, becomes essential in the overall experience of a public interior," continues the architect Arjon Muarremi.

Expanding the empty space inside also made it possible to expand the lighting design with the addition of neon lights to form an inscription on the wall, and the choice of Yanzi lamps by Neri&Hu designers for Artemide.

The result of MAS studio's intervention is the definition of a wide and yet cosy space, characterized by a soft and pleasant shade and an acoustic comfort that fully expresses the experience of II Vulcano restaurant.

www.muarremiarchitecture.com ristorante-pizzeria-il-vulcano.business.site

Alessandra Fiori Chinato







LEURA

The products of Leura srl are created by the imagination of the architect Mitzi Bollani: they are sketched, designed and finally made to awaken the imagination and emotion of other people, as well as to dialogue with the environment and humanize it.

Mitzi Bollani's works are above all sculptural elements before being useful objects for the daily life. Their fluidity and dynamism are characteristics distinguishing every



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SCULPTURAL ELEMENTS

dialogue with the environment and humanize it





creation of the designer, who chooses materials with transparency, opacity and colours to give free rein to her imagination, listen to and live her feelings, transform them into poetry.

As soon as a new object takes its form, it assumes autonomy, begins to interact with people, creates emotions, recalls their past sensations, opens up interrelations with the environment around.

Mitzi Bollani's products must be flexible and available for any transformation which could be requested in the future.

Mitzi's language derives from her imagination, but does not exclude the rigor, which allows her to make products using innovative techniques. The architect meticulously studies the choice of



the materials, their quality of resistance, self-support and environmental compatibility. Their ergonomic shape must always guarantee the practical use, the safety, the ease of cleaning and maintenance, to simply fit in any environment, even highly frequented.

Mitzi Bollani's holistic approach is a predominant aspect of her work which is aimed at giving pleasure to all people and simplifying their everyday life actions.

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FROM THE EDITORIAL STAFF



PASSION AND EXPERTISE

– Sonia V. Maffizzoni

THE AUTHENTIC ITALIAN CULINARY TRADITION BROUGHT TO AMERICA

Barbara Pollastrini is a chef but, most of all, she is a self-made woman.

In 2005 she left everything - her house, family, friends and roots - and embarked on an adventure that few would have dared to begin, arriving in the United States only with her talent and determination.

The American context gave her the opportunity to do unimaginable jobs in Italy, such as working as a food stylist on the sets of major film productions, allowing her to have a brilliant and rapid career progress.



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SO CON FOOD STYLIST

For Barbara, cooking means "love" in its broadest sense

FROM THE EDITORIAL STAFF

After putting her expertise at the service of some popular films and working as a personal chef for some celebrities of the jet set, she quickly started to collect one success after another, arriving to work as an Executive Chef at the Heroic Wine Bar & Heroic Deli restaurant in Santa Monica, California. Everywhere she worked she has been appreciated and loved both for her grace and discretion as well as for the purity of her cuisine.

Barbara learnt to cook from her mother, her first and most important teacher, who introduced her to this profession by encouraging her and providing her with the basics. She also helped her to recognize her vocation and great passion, matured and then trained by attending the Cordon Bleu Culinary Art School in Rome.

For Barbara, cooking means "love" in its broadest sense. Love not only for her mom who passed on this art to her, but also love as a commitment for her work, for her roots, for the ingredients she uses, about which she is very strict and that she selects personally with extreme, even maniacal, attention. Finally, love for her guests, to whom she gives the utmost care and attention in her Heroic Wine Bar & Heroic Deli.

Cooking is creativity and generosity, because it means " to give oneself" and take care of others, whether you know them or not, and Barbara sees her job more as a lifestyle rather than a profession.

Barbara Pollastrini manages her restaurant and creates her dishes with commitment and dedication that only those who deeply love their work and know it very well can do. She is able to communicate to her guests the enthusiasm and authenticity of her creations as well as the scents and flavours of the unique Italian culture.

Her cuisine does not allow any exceptions to the traditional recipes and the quality of the ingredients is essential, to the point that if only one of the original ingredients is missing she would cancel that recipe on the menu for that day. The recipe cannot be altered under any circumstances.

Barbara has a brilliant career overseas, but she remains deeply rooted to her origins and country. Italy is very much appreciated all over the world and she stands out as an international chef, helping to make the "Made in Italy" flag shine throughout the world.

Barbara Pollastrini has been awarded a number of different honours and prizes, both for herself and for her restaurant. She is Ambassador of Taste, Ambassador of the Italian company producing high-quality artisanal pasta, Rustichella d'Abruzzo, as well as Ambassador of the extra virgin olive oil "Sabina DOP".

Barbara's cuisine is characterized by the use of few ingredients, all of high quality - her strictness in respecting the Italian culinary tradition requires her to have them sent to America from Italy, should it be impossible to find them locally.

Resourceful, determined and talented, she has been able to combine the grace of the female hand with the solid determination of an expert. She will surely cheer and amaze those who will have the lucky chance to enjoy her Italian cuisine.







The best Sicilfrutti arise from the Pistachio of Bronte

Sicilfrutti is the result of a great combination between artisanal and local products. The company was founded in 1998 in Bronte and over the years, Sicilfrutti has become a benchmark for the taste and naturalness of Pistachio, almond and Sicilian citrus-fruit pastries.

All this has been possible thanks to the essence of products often made with local raw materials, processed on a small-scale, using Sicilian traditional methods.

The company has put in place a policy which aims to meet the highest quality standards, to offer always delicious pastries. Shortly, Sicilfrutti has become a brand leader in the market.

Certified quality, distribution in the most exclusive stores, elegant and hand-painted packaging: these are the main ingredients by which Sicilfrutti brand is a point of reference in the pastry sector. At Sicilfrutti, we mix love for tradition with innovative spirit and the taste for delicious pairings.



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PISTACHIO, ALMOND AND SICILIAN CITRUS-FRUIT PASTRIES

great combination between craft and local products





Both respect for tradition and the gourmet spirit find a perfect synthesis expressed in the experimentation of new product lines to be discovered. The flagship of the entire products range is, the PDO line, that includes excellent products made with the finest ingredients carefully selected, like the exclusive Pistacchio "Verde di Bronte DOP". Within the POD line we find the best specialties of the most authentic Sicilian tradition of pastry making: the pistachio sweet spread cream, the pistachio salty pesto; our loved peccatucci, delicious pistachio crunchy nougats; pistachio soft nougats classic or with dark cocoa; pistachio soft nougats white chocolate covered; pistachio flour and grain, that are ideal for making or garnishing delicious pastries. Lastly, the Panpistacchio panettone and Easter dove, typical dessert of Christmas and Easter time. A Sicilian World of hight quality and tradition, which creates a path to loving every bite you take.

www.sicilfrutti.it







PISTACCHIO VERDE DI BRONTE DOP LINE The quality that makes us POD

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It's from the processing of **the best artisanal raw materials** that arises our **POD products line** based on **green pistachio of Bronte**, the ingredient which has got the **protected designations of origin**.

An excellent offer ranging from the confectionery – sweet spread cream, panettoni, soft and crunchy nougats - to the salty pesto and grains - always ensuring **the best quality and the unique flavours**.

 $\bigcirc \mathbf{f}$

Taste it to believe it!



AIS LOMBARDIA

WHEN EXPERTISE RISES TO THE TOP. THE EDUCATIONAL OFFER IN THE WORLD OF WINE BY AIS LOMBARDIA

About 7000 members, over 5000 wine lovers and professionals attending one of the 60 courses, of 1st, 2nd and 3rd level, organized every year by one of the 11 provincial delegations. On top of that, there are tasting evenings, workshops, master classes and guided tours among the most popular destinations in Italy and abroad. We are talking about the educational offer in the world of wine organized by the Italian Sommelier Association of Lombardy, the largest regional organization at national level, one of the flagships of the entire Italian sommellerie.

"We are very happy and at the same time we feel a great sense of responsibility", says Hosam Eldin Abou Eleyoun, president of AIS Lombardia for over a year now, after leading for 8 years the Milanese delegation, the largest and most active group in Lombardy.





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TRAINING OFFER IN THE WORLD OF WINE

CONTRACTOR OF

ATTACAL CONTRACT

The love for wine and the art of serving and pairing with food does not stop

"We are growing in number, but most of all we are growing in quality. This is thanks to a team that works very closely with me and that is organizing with utmost commitment many events throughout the region, even in those provinces that are difficult to reach but which deserve the same attention and care of the others".

The love for wine, for the art of serving as well as for the skill of combining it with food never stop. On the contrary, the interest of wine lovers and professionals is growing year after year. "We are a point of reference for everyone. Today we are all more aware of the importance of having well-trained staff in our structures, being they restaurants, hotels or wineries. The tourism linked to the world of wine is really getting more and more important and therefore the need for qualified personnel is necessary. It is no coincidence that many professionals who work in wineries and are responsible for reception or visits to their respective wineries come to us for a training course," continues the president of AIS Lombardia.

Today AIS sommeliers can be found in supermarkets, and their presence is requested in many events, even in unusual contexts, where wine is the protagonist and where there is a need for a competent explanation: "We live in an age where the storytelling is getting more and more important. At AIS we train our professionals to ensure that they are not only highly prepared and expert tasters, but also excellent communicators able to keep up with the demands of the market and with the requests of an increasingly demanding public".

AlS Lombardia publishes a six-monthly magazine, which it is sent to all their members, as well as a guide, Viniplus, written by a big group of tasters (only this year they were 110) – an accurate picture of the regional production, distributed to 800 food & beverage venues of the region and also available online for members (www.viniplus.wine): "Passion, research and expertise," concludes Hosam Eldin. "These are the characteristics of our work. Every year the number of restaurants including references from our region in their wine lists grows and this makes us extremely proud. It means that we are doing the right thing."

www.aislombardia.it







Quando il vero artefice della comunicazione del vino è il *sommelier*



Via Panfilo Castaldi, 4 - 20124 Milano (MI) tel: +39.02.2901.0107 www.aislombardia.it - sede@aislombardia.it



ARTIGIANMOBILI

ARTICIANMOBILI

"The ARTICIANMOBILI is an industrial reality of central Italy, founded in 1974 in Ciulianova (TE) by the two founding partners D'Eugenio and Piccioni, who in the course of 45 years of history has established itself in the field of modern furniture with its production of walls, kitchens and bedrooms.

Over the years it has gradually grown, expanding its market to all of Italy, and over the last five years also to the Foreign market which currently covers 20% of its turnover, where it is very appreciated for its Made in Italy.



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INNOVATION

E 3

a dynamic and versatile company

12-31









An annual turnover of over 6 million euros, and employs a workforce of over 70 employees, both internal and external, on an area of over 7,500 square meters.

It carries out all the processing of the product, from the wood panel, cutting, edging, to the finished piece of furniture. Always striving for product and production process innovation, he does not forget his artisan nature, of which the company has made a strong point: attention to detail, attention to materials, continuous product innovation, design and internal study of orders.

A dynamic and versatile company that faces the challenges of the sector with skills, know-how and experience acquired in 45 years of market presence.

www.artigianmobili.it

ARTIGIANMOBILI INDUSTRY

www.artigianmobili.it

FROM THE EDITORIAL STAFF

CINEMA LUMIERE

LUMIÈRE PISA: how to have the best bar for a club

The Lumiere's bar is a unique place, where the typical club's bartendering meets the spirit of a sophisticated cocktail bar.

Situated inside the Cinema Lumiere, one of the most important live music club in Italy, the Lumiere's bar reflect the soul of the club, consisting in a peculiar mix of high standard concerts that attract people from all over the nation and dj-set animated by local djs, that attract mostly students and Pisa's citizen. Lumiere's bar, indeed, offers a really big product's selection that goes from standard and economic long drinks and beers, to premium liquor that could be drink mixed in tailor-made cocktails or neat.

CINEMA

That is why in 2019 the bar has been included in a book that reviews the 70 best tuscan cocktail bars, and has been quoted in several other articles, both on specialized magazine such as II Forchettiere, ad well as on generalist magazine such as Dobbernationloves. This incredible result has been possible thanks to a complex job of networking, that brought inside Lumiere's bar different types of sponsor: from Sweet Years, an Italian top quality clothing brand that provided the bartender's livery, to Radeberger, one of the main sponsor of the club, that provides the bar with 5 different drafts beers. There are also four different Italian organic

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CINEMA LUMIERE

WHAT ARE YOU WAITING FOR?

Lumiere's bar reflect the soul of the club

FROM THE EDITORIAL STAFF



beer producers Birrificio Legnone, Birra la Dama, Guarnera e Menoamara: if you want to try their peculiar product in Pisa, you have to go to the Lumiere's bar. Same thing with Levii, producer of top level Italian sparkling wine "Metodo Classico".

Speaking of wine, you would be surprised to discover Lumiere's wine list: it has not two hundred wine label's, but you have to remember that you are in a music club, where you are lucky if you find one single, generally terrible, wine label. In Lumiere's bar instead you can find wines from the south of Italy, ad those of Nesci; elegant and fresh Prosecco by Cantine Riunite; Rabitti's wine from the area of Suvereto, on the Tuscan Coast, not far from where the famous Sassicaia is produced, and other product



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accurately chosen between lot of small wine cellar such as Terra del feudo, Bioni, Babywine - wich produces a really peculiar product: a sparkling rosè that you can taste in a useful small one-glass bottle. But the wine and beer are not the unique strong points of the bar, where you can find - probably for the first time in Pisa - the products of Varnelli an ancient distillery in Macerata, a line of top level rhum, whisky and gin by Pellegrini Spa, and even the products of two international sponsor, the Forest Cin Distillery, in England, and Le Grand Chais De France. Last but not least, the other main sponsor of the Lumiere's bar is Camondi, an ancient top-quality liquor producer that not only provides Lumiere with it's unique drinks, but also cooperates with the club in organizing specific event dedicated to the union between tailor-made cocktails an classical music.

The next appointment with Una Classica Domenica are on the 26th of January and the 23rd of February: what are you waiting for?

F. Bellanca - M. Cemelli, Toscana da bere. Viaggio tra i cocktail bar, le storie e i luoghi della mixology

www.lumierepisa.com







on caffè

On caffè srl is an important Italian company that produces coffee capsules compatible with main systems on the market, in the versions: Compostable, Biodegradable, Thermoformed, Aluminum.

The company established in 2017 is based on the know-how of the founding members with important experience in the sector since the early 90s. Thanks to the recent establishment of the company, the production plants are among the most recent and technological machinery in the sector, which allows On caffè srl to serve customers among the most important in Europe.

The company's core business is the packaging for third parties of capsules compatible with the formats Lavazza a Modo Mio, Lavazza Firma, Lavazza Blue,

In addition to the new e technological Nespresso compatible capsules Compostable and biodegradable, which can also be customized on the body of the capsule itself becoming an important one also a marketing tool, all while maintaining the best quality and properties of coffee for an optimal cup result.

All our capsules are oxygen barrier. The packaging is done by passing through degassing systems with transport always in nitrogen systems, please consult our website **www.oncaffe.com**.





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Caffe Accendi Con La fua pausa

elles



oxygen barrier



ORMA SRL in Modica

Orma srl is nowadays the result of the successful blending of the two families Cassibba and Vindigni. It is one of the leader company in Italy, and abroad, for the production of semi-finished products for pastry.

The company has its head office and operative headquarters in Modica (Sicily - Italy), heart of the Val di Noto baroque. Today, it has a growing and loyal clientele, thanks to the cutting-edge equipment and, above all, to first quality raw materials, selected with cure and produced by successful and wellknown partners.

Orma has increased, year after year, its turnover as a consequence of the corporate philosophy [that is its real distinguishing mark], and it is expected to rise according to the strategical plan developed by the



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sicilian professionalism and quality



management area for the three-year period 2020-2022.

The core business of the company is the production of puff pastry and short crust products (cannoli Sfoglia, vol au vent, tartellette, barchette, etc.). This has allowed us to gain a first-class clientele in both the receptive-tourist field and the large-scale distribution field (CDO). Our trademark has spread on a national and international level due to the continuous growth and the trade fair appearance, such as the International Exhibition of Pastry, Artisan Gelato, Bakery and Coffee World (SICEP) in Rimini, in 2018 and 2019. The company has also published different pieces on international pastry magazines (HORECA International, Pasticceria Internazionale, etc.) and on a national TV channel (ReteQuattro di Mediaset).

Orma is active in different foreign countries such as Greece, Romania, Germany, Spain and Slovenia, and it is aimed to extend itself all over Europe.

www.ormagroup.it





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I VASSALLETTI MAESTRI ARTIGIANI IN TOSCANA

TRADITION, CREATIVITY

I Vassalletti is a Tuscan versatile and dynamic company. For over 20 years, its wooden floors and design realizations have been recognizable anywhere for uniqueness. While drawing on techniques and knowledge inherited from the past, I Vassalletti puts its style at the center of all creations, abandoning the idea of a craft linked exclusively to the past.

QUALITY, MANUAL SKILLS

The creations of I Vassalletti are manufactured by Tuscan artisans, who transform the finest wood extracts in real jewels of contemporary design, thanks to a tradition carefully preserved throughout time. Every piece







UNIQUENESS

wooden floors and design realizations



marked by I Vassalletti matches clients' personality and taste, reflecting them inside one's home.

NATURALNESS, DETAILS

All creations enhance the use of recycled solid wood, worked, carved, sanded and treated according to traditional techniques. Waxes, natural oils and essences are mixed with rare materials to create sophisticated and original combinations with marble, stones, steel and leathers, to the most precious cashmere generating unique pieces.
CREATIVE & PRODUCTIVE PROCESS

I Vassalletti provides its clients with a team of professionals art makers that are able to interpret whatever dream or necessity it is required. During the phases of creativity and production process, we never cease to assist our clients with our architects and designers. Keeping faith to our handcrafting tradition, we take care in finishing's making, without lacking peculiarity of shapes and preciosity of materials. Handcrafting is a core activity at I Vassalletti, and it testifies our commitment to keep ancient wisdom technicality alive, blending it with modern technology. Next-generation machines assist the craftsmen's work during the most critical manufacturing phases; water jet for marble-cutting or laser for wood and metal cutting are combined with hand tools for the artisanal execution of assembly, sanding and decoration processes in order to obtain incomparable artistic creations

www.ivassalletti.it





Automatic doors for every environment

Automacenter offers elegant and cutting-edge customised technological solutions

Automacenter is an Italian company that has been designing and manufacturing automatic door systems and sliding doors since 1986. Its automatic doors are the result of highly qualified experts combined with advanced technology and great attention to design. The company, located in the province of Verona, has grown over the years, changing from a small artisan reality to a leading player in the industry, thanks to its natural ability to evolve and be at the forefront of its sector.

Automacenter's technical department develops customised technological solutions based on engineering research that combines



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AUTOMATIC DOORS

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technological solutions



high-tech futurism with design, creating automatic entrances that are æsthetically unique and integrate smoothly into every kind of architecture.

The wide range of products produced by Automacenter offers different types of solutions, including sliding, hinged, circular, curved, telescopic, folding, rototranslating, swivelling door systems and special features such as anti-corrosion stainless steel, anti-panic or breakthrough systems for emergency exits.

All Automacenter entrances are designed and built to integrate perfectly into different kinds of environments and to guarantee a high degree of



functionality and design in total compliance with the highest safety standards. The company works on a daily basis in collaboration with designers, interior designers and installers to create the best solutions for shops, airports and stations, hospitals, hotels and resorts, banks and offices with high security standards, factories and the naval sector.

Automacenter ensures that every entrance is efficient and reliable and guarantees the perfect functioning of each automatic doors through a qualified maintenance service and specialized after-sales technical assistance.

Automacenter automatic doors are a guarantee of quality and safety, elegance and complete customer satisfaction.

For more information visit www.automacenter.it

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GELITA SK S.R.O. Dunajská Streda, **Slovakia** info@gelitask.com www.gelitask.com DESIGNED IN ITALY ASSEMBLED IN SLOVAKIA





X-OVEN, the charcoal ovens built for chefs

It was 2014 when X-Oven, the first professional charcoal oven with lateral grill drawers, entered the international market. Since then nothing has been the same: the X-Oven revolution closed the era of the old front door ovens, replacing them with a range of cooking tools based on safety, flexibility and high-level creativity.

Designed for medium-high level professional kitchens, X-Oven is the only charcoal oven that has single or multiple lateral grill drawers arranged at different heights. This innovation patented worldwide once and for all solves the safety problems of traditional charcoal ovens such as escaping smoke and heat, particles of charcoal, sparks and bursts of flame. The chef opens the grill drawers with one finger, checks the cooking and works with the food without ever coming into direct contact with the heat source.

Operational efficiency and low heat dissipation also considerably reduce charcoal consumption, 80% less than a standard brazier and 50% less than the competitors. The igniter is also carefully designed. X-Oven uses a recycled material like corncobs that are





CHARCOAL OVENS

X-Oven is the only charcoal oven with lateral grill drawers



disposable in organic waste. On top of being natural, corncobs are odorless and avoid the risk of unpleasant smells that can contaminate the food in the cooking chamber.

Safety, performance and sustainability fall into line to contribute towards meeting the most important goal of restaurateurs: the quality of their dishes and their convenience of execution. The possibility to work on different drawers with different temperatures indeed favours creative experimentation all-around this type of cooking. A compact and function design (less than one square meter of occupied space) and the possibility to choose the opening side of the grill drawers complete the mixture of unique characteristics of the machine.

All these features are also found in the latest innovation of the X-Oven range: the Burger Machine. The X-Oven Burger Machine is a charcoal oven with built-in fry top designed to meet the needs of the multitude of restaurant formats that have emerged in recent year, which place the gourmet hamburger at the center of their proposal.

x-oven.com





Exclusive
Safe
Convenient
Dynamic



x-oven.com

'story tales' to add value in the contemporary interiors

The know-how and professionalism by WallPepper® Group, together with the attention to the environment – meant as sustainability – the creativity, the novelty of the graphics and enthusiasm have created the WallPepper®, decorative surfaces from the infinite expressive and functional possibilities.

The WallPepper®, expression of a high-quality Made in Italy, are realized just with green materials, eco-friendly, PVC free and certified, to meet any decorative needs. Choosing a WallPepper®, you can characterize the atmosphere of a room to make it unique and special, enhancing the personal style.

The WallPepper® are 'divided' in six macro thematic collection, Ambiente, Up-to-Date, Levante, Kronos, Nuances and Naive, that define the mood of the different graphics. In addition to these, there're the limited-edition Capsule Collections, the result of exclusive collaborations with artists, photographers and cre-





COULD WE STILL CALL IT WALLPAPER?

Wall Pepper®, tailored design and emotions





atives who interpret the walls of contemporary spaces with a new, personal and surprising "look".

The WallPepper® are a collection of amazing images, a sequence of colours, geometries, dipositive of faraway and engaging lands that refers to nature, underwater world, the imagination one or from architecture.

The images tell the WallPepper® Group world and the emotions produced from its WallPepper®.

In addition to the narrative intention, the WallPepper® is a real support to decorative projects, contract or residential, very efficient. The quality of the materials, creativity, technologies and sustainability are mixed to create special walls in every space, both indoor & outdoor. An additional value to the WallPepper® is also the easy set-up, thanks to an ad-hoc production technology that allows to have invisible joints just by placing one roll after another creating in this way unique images.

Our materials WallPepper® Smootheco- TNT It's ecological, free from PVC, based of



natural materials as textile and cellulous fibers obtained, primarily, with agaves leaves. It certificated IMO/MED for the nautical sector and fire retardant in euro class B-s1,d0; It has a good mechanic resistance and is washable with a damp cloth and a common neutral soaps. WallPepper® Smooth eco- TNT is a safe product for human health and fulfills all the requirements for participating in the international eco-friendly evaluations of buildings, like Leed of Bream, and is conformed to the Greenguard Children & Schools, the UL, AgBB and Nordic Swan certifications and is highly recommend for decorating interior residential, hospitals, schools, and any kind of place that are meant for the stay of people.

WallPepper® Suede

It's an innovative wall covering based of PET and polycotton very breathable, is recommend for decorating hospitals, schools, restaurants, hotels, offices and any kind of place that subject to wear that provide a permanent decoration and with a high passage of people. WallPepper® Suede has stain excellent resistance and guarantee a good anti-scratch and anti-rubbing performance. It has obtained the authoritative IMO-MED B and F certifications for the nautical sector.

Our specialsystems

Our WallPepper® can be printed on special Systems to answer to every project needs, they are tested and certified Systems.

WallPepper® H 20

It's a system with unique performance that allows to bring the WallPepper® graphics in all those space in contact with water or humidity as bathrooms, wellness areas, kitchen or even outdoor. WallPepper® H 2 O is composed of the special ecological technical sheets in high- density glass fibres and the matt protective, transparent, water proof, resistant to atmospheric agents and greatly increases mechanical resistance, scratch resistance, rubbing.

WallPepper® Acoustic

It's the real sound-absorbing and sound-insulating product created to improve the acoustic well- being of the rooms, applicable both to walls and ceilings, surprisingly differentiating sound from noise and reducing reverberation. WallPepper® Acoustic technical sheets are in woven fiberglass of only 3 mm thick and a mat and transparent protective.

WallPepper® Strong

It's the system created to decorate those spaces that need of a high mechanical resistance to scratches, abrasion or for critical spaces where is needed an intensive cleaning with aggressive cleaners.

WallPepper® Strong is composed by the WallPepper® Smooth eco- TNT sheets and a protective coating, also available in the antibacterial version for environments subject to specific health regulations or designed for the children.

The WallPepper®, with their Systems, make easier personalize any space, to excite and bring the quality of a high-performance decorative product into spaces characterized by the most sophisticated and specific decorative requirements, respecting the architecture of the environment.

www.wallpepper.it





BAXTRAN

BAXTRAN is Giropes' established brand, specialising in scales and weighing instruments. It offers a wide range of weighing products for different sectors. The brand also stands out in the retail market, with different models chosen to satisfy a wide range of needs depending on the needs of the stores.

FEATURED PRODUCTS

This 2019, Baxtran launched the first commercial ticket printing scales with touch screen. The 570 and M80 scales are easy to use and have a very intuitive operating system. There is the possibility of interconnecting up to 32 Baxtran touch devices in order to be able to quickly and comfortable manage all the procedures carried out in your establishment. Perfect products for any type of sales point, from small businesses to large businesses.



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SCALES AND WEICHING INSTRUMENTS

advanced quality procedures



The BS-TRI scale has checkweigher function and the option of acquiring it only with a screen on the vendor's side or with a double screen makes it a very versatile scale. The ABD scale with the checkweigher and counting functions make it a very useful scale in different environments and situations. SS scale has been on top of the brand's sales list for years. Fully stainless steel, with dual LED display and overload protection.

TRADE FAIRS

In order to make the brand better known, Baxtran has participated in different trade fairs in the sector.

This 1019 it has been present at the HOREXPO in Lisbon, which is the largest platform for businesses in the sectors of the catering, distribution and hotel trade in Portugal. Giropès was also present at the HOST of Milano to showcase the best products and innovations of the Baxtran brand. Nationally, this 2020, the HOSTELCO fair will be held, which will take place in Barcelona from the 20th to the 23rd of April.

AFTER-SALES SERVICE

In addition to be an outstanding brand for its products, Baxtran also stands out for its service and relationship with customers.

Giropes SL makes a team of qualified technicians available at all times, a team that is dedicated to solving all types of technical problems that may arise.

THE COMPANY

Giropes' commitment to quality, is absolute. The company provides advanced quality procedures applied throughout the entire manufacturing process and certifications.

Giropes' commitment, innovation and quality have led distributors and customers from more than 35 countries to trust the brand to continue growing together.

www.baxtran.com





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WIBIT

INFINITE COOD REASONS FOR CHOOSING A CREAT BUSINESS PARTNER: WIBIT

Wibit Sports offers the best that an aquatic centre can. Wibit aims to provide entertainment in complete safety, and the new and well-known offerings of the TUV-certified Cerman company are a certainty of strengthened or renewed attractive appeal for a large target audience from 4 years and up. With Wibit KIDS, the German company and world market leader offers tons of fun for its youngest visitors (from 4 years to 1.5 metres tall, guaranteeing new customer flows in indoor pools during the winter season. The KIDS line offers solid entertainment in pools with a maximum depth of 1.30 metres, along with and quick and easily removable installations. The Kids Run. KidsTruck. and KidsCourse offered for children ensure unforgettable moments of pure aquatic fun.

For more information: info@aqquatixfun.com or info@aqquatix.com and visit www.aqquatix.com



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WIBIT KIDS

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tons of fun for its youngest visitors (from 4 years to 1.5 metres tall)

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AQQUATIX

THE EVOLUTION OF WHAT THE POOL HAS TO OFFER: QUALITY AQQUATIX EQUIPMENT AND EAA COURSES TO VALORISE IT

The evolution of innovation and guality expressed by Aqquatix consists in the improvement of products already widespread around the world and in innovations of the highest standards. First Aqquatix presents the improved and up-to-date Float2Fitness 2020, a true mini-circuit consisting of six stations, expandable and modular. Secondly, a simple pole has been redesigned as a multi-function tool: Vertical Dynamic, beautiful as a basic system and valorised by additional solutions arriving in 2020, one of which will be its combination with HTS. Furthermore. HTS will allow EAA to present the first CardioFitness Aquabike and the BPM HTS Bike in January. This, combined with general monitoring in the EAA course, masterclass, event and workshop programmes, will determine a series of training innovations, all linked to the certification of new fundamental professional figures for modern clubs and pools. Featuring a revolution in terms of interpretation: water as the first tool for the enormous scenario defined by VAS (Vertical Aquatic Styles), of which VIE Merate (Lecco) on 22-23 February, with HTS and the new Aqquatix equipment, will be the perfect summary to get the most out of two VAS days. For more information: info@aqquatix.com

or www.aqquatix.com



FLOAT2FITNESS 2020

mini-circuit consisting of six stations, expandable and modular

dQ equipment

NYS



CREO

The new concept of customization of metal cabinets in the office: textures and colors are blended to create elegant settings that meet the needs of modern work places without sacrificing unique and refined æsthetics.

A modular system that allows the personalization of interiors, with shelves or as a locker.

The range of possible customizations is almost unlimited, thanks to a wide range of decorations, which can be suggested by the customer and that can be realized in series on each door or continuously on several cabinets placed side by side. In this way, the cabinet becomes a canvas on which your own imagination can be limitlessly expressed, also in the office.

All this is "Creo": the solution that adapts to the new working places' needs, from Smart Working to Co-Working, and that, thanks to its flexibility, allows groups of people to combine their competences by creating a dynamic and stimulating working place while getting rid of the limitations of the static workstation.

www.armet.it - info@armet.it



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modular system



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EMMEBIESSE

Emmebiesse's history has roots in the distant past, that sink into the best of Italy, the Italy which invents and innovates. Since 1967, Emmebiesse has been producing and distributing fabrics, terry and linen items for the Italian and International market.

Today, Emmebiesse is highly specialized in products for the hotels, the promotional sector and cruise ships industry In the hospitality industry, the Company with the trademarks Emmebiesse and Suite Hotel offers an infinite range of products, designed with extreme care and

The two Casale Monferrato plants are the heart of the production, but in the last 20 years, Emmebiesse has been present, with industrial and commercial partnerships, in the United States, China, Turkey, Egypt and Pakistan

All the factories are organized and





AND SUITE HOTEL

products, designed with extreme care





equipped in accordance with the most modern systems of Italian production

The manpower, highly specialized with constant periods of training, ensure high products' standards, safety and sustainability

The best quality cotton is processed with refined techniques, heritage of Made in Italy

Elegant design and exclusive style are the characteristics of the Emmebiesse items

The fabrics, the embroideries, the chiselled and the printed articles have all a very high quality that is longstanding

The careful quality control of the entire production process, the creativity of the designers, combined with the ability to take care of every phase of the process, has created an expert circle.

So, on a path of continuous improvement, the increasing expectations of Clients, leaders in their fields, are met with constant and positive responses.

In the hospitality industry, the Company with the trademarks Emmebiesse and Suite Hotel offers an infinite range of products, designed with extreme care and attention.

Quality and durability are characteristics of every item.

The lines are dashing and extremely accurate, typical combination of Italian quality and creativity:

Classic linen, soft percales and shiny satins decorated with embroidery and Jacquard patterns to enhance the bedroom

Soft terry fabrics or terry velours with fancy borders, embroideries or jacquards to provide the utmost comfort in the bathroom, swimming pool and at the beach.

In increasingly demanding markets, Emmebiesse has demonstrated that it knows how to launch and, in particular, manage new productions, thanks to continuous interaction between its own creative areas and those of the Clients.

Emmebiesse has passed the prestigious milestone of 50 years of activity, managing to remain a leader in its sector, despite the innumerable changes that have occurred globally since the time of its birth.

Emmebiesse: since 1967 synonymous with quality, creativity and reliability.

www.emmebiesse.it

FROM THE EDITORIAL STAFF



BHUMI CERAMICA

Bhumi, was born in 2000 in Forino, near Avellino, from the artistic collaboration between Nello Antonio Valentino and Aniello Rega. BHUMI'S twenty years old activity is based, not only on his founders creativity, but also on his authentic ability to procede the most dinamic moment of the national and international, artistic and handmade's overview. During this years, the company has been involved in both formal and informal research, with particolar attention to new raw materials. These studies' ve taken the company across Ariano-Milano e ritornowith Brera's Accademy[MI];TICS International CIFT SHOW of Tokyo; TOP DRAWER SPRING of Londra.Furthermore the company won in 2003 the PRODOTTO ARTIGIANOcontest in Como, with Ovoli,



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FROM THE EDITORIAL STAFF



an oil bottle. In addition the collaboration with the Naples's Architecture Faculty about the projectESERCIZI IN TRAFILA/ DESIGN EXPERIMENTS introduced at the TRIENNALE DI MILANO. Collaboration with the Rome's "La Sapienza" Architecture Faculty on the contest-project-SOLAR DECATHLON EUROPE 2012 with italian teamMAD in Italy-the sustainable mediterranean housewere the company won the third prize, while in 2012, the company won the first prize at Palermo Design Week.

The latest company's studies more than dedicate to pure materials like porcelain and gres, it point to the essential nature of the shape, highlighting the pure nature of the materials.



The chalice KYLIX to pour, so is the result of this project. Showing in Milan, during the FUORISALONE 2019, the chalice is not a real plate, but an handmade object with an unique figure, made by armonic shapes and thought to serve the tortello verde di alga spirulina, a special dish of a super food in Milan.

The plate is made in with porcelain and it is characterized by an huge fondation shaped like a goblet, invented to accomodate the tortelli di alga spirulina stuffed by shrimps and zucchini. The peculiarity of this object is the concave layer thought to contain the fluid relish associated with the dish. This turn into a real gastronomic ritual: the dish after served to the customer, is gently raised to slipped on the relish on the tortelli. This ritual that preced the taste, consent to the customer to enjoy a real magic moment, from the eyes to the flavour.

The origin of the shape is the result of a long study of the Bhumy's designer Aniello Regaand Nello Antonio Valentinothat have taken this inspiration from the remains preservated in the Archeological Museum in Milano, to create a a pratical and essential plate at same time where the shape is not overtaken by the style. The idea is the "Kylix" chalice in black clay dated back to VII centuryb.C. Recoveredin Golasecca near Varese. The results is an object born from the perfect balance between design and history, creativity and handmade and that is able to reinterpretate the classical shape of archeological remains according to ontemporary necessity. A refined and minimal plate.

www.bhumi.it





CAPITANI ENDS 2019 ON YET ANOTHER POSITIVE NOTE

As always, its presence at Host 2019 has given the expected results with visitors coming from all over the world. Also the achievement of the quality certification ISO 9001:2015 in July has allowed Capitani to strengthen its offer and position within the coffee machines market, the company's core-business, as well as to expand its offer and products in order to enter new emerging markets.

The main goal of the company is to increase its customer's satisfaction and requirements, and also to exceed their expectations, thanks to a portfolio of high-quality products and a solid and reliable business.

The next exhibition in 2020 will be Venditalia, in Milan Rho, where the company's new products will be presented. Paper pod system machines are back in great demand and the desire to buy high quality, Made in Italy products is finally back.

www.capitani.it









increase its customer's satisfaction and requirements



Sicilian beverage company

BIBITE POLARA, THE HISTORIC LEADING SICILIAN BEVERAGE COMPANY PRESENTS BIO SI-CILIA, ITS LATEST LINE OF SOFT DRINKS: ONLY SICILIAN CITRUS FRUITS FROM ORGANIC FARM-ING AND A HIGHER PERCENT-AGE OF FRUIT IN JUICE DRINKS.

If citrus are the fruits that best describe Sicily, Bibite Polara is the beverage company that best preserves all their flavors. On the market for over 60 years, Polara has always told Sicily all over the world through its products. The most famous varieties of Sicilian organic citrus fruit have been employed for the production of Bio Sicilia, the newest line of soft drinks which is about to be placed on the international market in eight different flavors:

- Red Orange (22% Sicilian red orange CPI juice), - Orangeade (22%




LINE OF SOFT DRINKS

enjoyed at any time of the day

UTIN N Organic Italian Beverage UM QUALIT CON IL 15% DI SUCCO DI LIMONE DI SIRACUSA IGP Polara

Ribera orange PDO juice),- Lemonade (15% Syracuse lemon PGI juice), - Lemon-Mandarin (17% Sicilian mandarin and lemon juice), - Pomegranate (15% pomegranate juice), and still Citron Juice with natural cedar infusion, - Chinotto with natural extract of Sicilian bitter orange, and Cassosa with a natural infusion of Syracuse lemon GPI.

No artificial flavors, preservatives and dyes, only natural aromas and extracts, Italian cane sugar, organic certified agricultural ingredients, and a higher percentage of Sicilian fruit juice: these are the essential features that make Polara Bio Sicilia special.

Bio Sicilia soft drinks, available in recyclable glass bottles of 27.5 cl, are perfect to be enjoyed at any time of the day and with a great variety of food, from the most exclusive street food to organic dishes, from gourmet pizza to sought-after sandwiches.

Only health, genuine and high-quality ingredients: the new line, which is part of the highend segment presented for the first time at ANUGA Cologne, the most important international trade fair for the agri-food sector, is already in the heart of those who have tasted it to the point of winning the Italian Food Product Innovation Award in the beverage sector.

Healthy and authentic flavor of the past enclosed within natural and organic soft drinks: Polara chooses taste, health and nature.

www.polara.it



AMARONE DELLA VALPOLICELLA Il vino e la sua terra



Amarone della Valpolicella

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CRIAN

Azienda Agricola "I Scriani" Via Ponte Scrivan, 7 - 37022 Fumane (VR) - Italia Tel. + 39 045.6839251 - Fax. + 39 045.6801071 - info@scriani.it - www.scriani.it

AZIENDA AGRICOLA SCRIANI

Land and Landscape

The "Scriani" vineyards are in the heart of the area called Valpolicella Classica and the main, privately-owned ones are situated on a gorgeous hill called "Monte S. Urbano". The land, which is situated at an altitude ranging between 250 and 400 meters above sea level, partially consists of somewhat flat areas, and partially of dry-wall terracing, and is characterized by a lively torrential stream along its edge, called a "Vaio".

From the plateaus one admires beautiful and enchanting panoramic views over Valpolicella proper, and from certain points the eye reaches as far as the town of Verona on one side and Lake Garda on the other.

Agronomically speaking, the soil is composed of a clay mixture containing definite parts of Eocenic gray limestone and basaltic tufa, which is particularly favorable for grapevines intended for the production of very high quality wines.

Area and History

The area of production of "Valpolicella Classico" wine is comprised of a belt through the hills covering circa 200 sq. km. to the northwest of the fair town of Verona, Italy, halfway to Lake Garda as the crow flies. Valpolicella has always been famous for its wines, which have been well-known and appreciated ever since the Roman period for their





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fragrance and personality, and its name makes one think of the various nuances of its beautiful hilly landscape, with its soft and sumptuous lines. In the valleys and along the dry-wall terraced hills, one also sees cherry groves and olive trees, but what dominates are the proud vineyards, unmistakably pronouncing their priority, and made even more precious by the scattered characteristic dwellings: old stone farm houses, manor houses, villas belonging to the nobility, and those austere Romanesque churches that still today testify the depth and finesse of civilization in the area.

The Cellar

The wine-cellar sector of the "Scriani" vineyards is also very carefully tended to: experts control all the intricate winemaking phases on a 24-hour basis, according to family tradition which indeed demands finesse and very close attention. The cellar is equipped with different types and sizes of containers: ranging from stainless steel to fiberglass-lined cement, and from Slavonian oak to the most modern types of barrique. In this manner it is possible to manage the vinification and ageing of the different wines in their decisive phases of development. The prizes and recognition obtained at wine shows and contests, together with consideration given by authority publications on Italian wines, testify the distinguished quality of fine wines under the name of Scriani.

Vineyards

Cottini family, which has held the trademark SCRIANI for generations, continues to hand down the art wine-farming and vinification from father to son, always respecting traditional methods, but not alien to innovation and improvement.

The territories called "Ronchiel", "Mandolari", "Bosco", "Carpane" "La costa", and "Tondin" as well as other smaller lots (all facing the south-east) have vines which are between 9 and 40 years old, aligning the plants in traditional rows and applying the pergola trentina (single or double) cultivation method, which permits a circa 3,000-plant-per-hectar density. The management of the fields of grapevines is in harmony with the balance of nature, without stressing the use of irrigation or fertilization and maintaining the wooded areas bordering them: as a matter of fact, the production hardly ever exceeds 8000-9000 kg of grapes per hectare. Even the cultural procedures, which range from pruning the vines to the harvesting of the fruit, are carried out by hand, according to the concepts of the best and most founded winemaking tradition.

www.scriani.it







FROM THE EDITORIAL STAFF



TELL ME HOW YOU COOK AND I'LL TELL YOU WHO YOU ARE

— Sonia V. Maffizzoni

ORIGINALITY, CREATIVITY AND QUALITY

Vito Pastore is Executive Chef at Antico Torchio, a restaurant located in the old and majestic castle Chiola, a 9th century fortress that rises in the beautiful landscape of San Loreto Aprutino, in the province of Pescara.

Vito Pastore is a self-taught cook and after a difficult youth, he finally finds his vocation in the culinary art, quickly achieving important success and wide acclaim, both in Italy and abroad.

After a long apprenticeship as a man and as a professional, he arrives at Antico Torchio, creating a sophisticated



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FROM THE EDITORIAL STAFF







but genuine restaurant, elegant and at the same time cosy, where you can feel at home.

For Vito, cooking is passion, research and art, a constant challenge with himself in order to achieve more and more rewarding results.

He loves Puglia, the region where he comes from, and offers traditional yet revisited dishes, respecting his origins. He loves to impress his guests, respecting the ingredients and the culture of his land, offering a high quality cuisine, though not too much gourmet, nor too much refined.

"Peasant spirit" is the synthesis of his cuisine: poor ingredients have to remain recognizable even once they are processed; an honest relationship with the land and the territory; the desire to transmit flavours and emotions that recall the sun and an authentic gastronomic culture, in part now forgotten or lost in the fast pace of a daily routine ruled by the new cultural clichés of a "fast food" mode that unfortunately does not concern only what we eat.

At Antico Torchio you can taste dishes where the ingredients are processed with complex but apparently simple technicalities, with a moderate use of fish, and paying great attention to keep the scents of the ingredients unaltered thanks to the stratification of taste.

An attentive and demanding professional like Vito Pastore personally selects the ingredients, always looking for quality and excellence.

The same great care has been put in the selection of pasta and the best choice was Rustichella d'Abruzzo, an Italian excellence, which uses top quality ingredients, producing a pasta that withstands stress and shock of cooking and positively responds to all the chef's creative needs.

In Castello Chiola there is not only a residence where you can stay in an elegant and cosy atmosphere, but a wonderful location where you are welcomed by a team of professionals, led by Vito, working together with the same big passion: hospitality.

www.castellochiola.com





bonazzi<mark>design</mark>

Will turn your ideas into reality all around Europe

BonazziDesign is an innovative Italian design company operating throughout Europe. Its head office is located in Bergamo and the company has offices in Milan, Brussels, Antwerp, Geneva, Berlin, Paris, Barcelona and London. The company's team, made of young professionals, offers a full product design service, suitable to any sector. There are three main departments: Architetto, Project Management and Full Contract, to meet the needs of an increasing number of clients.

The Architetto department addresses retail multinational companies who want to expand their business in Europe, taking care of all the designing and building aspects, thanks to a local architect, a construction supervisor, dealing with thef administrative permits and providing the presence of a local construction manager. Some important design realities that have entrusted



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architetto Project Management and Full Contract

BonazziDesign with the realization of their project are CIORCIO ARMANI, HITMAN, NERVESA, H&M and many others. Another division of Bonazzi-Design is the Project Management department. It is in charge of defining the architectural features, including space subdivision and merchandising, and every thing related to back office and security. It also coordinates all the stages of the store's construction and renovation, it verifies the budget and deals with the final payments related to the project. To make sure that the brand guidelines are properly followed, the Project Management department manages contractors and retail partners. It also organizes and promotes events following the opening of the stores. As for the budget, it manages suppliers, orders, quotes, invoices and payments related to the store's budget planning. All this is subsequently processed in a reporting phase, in order to provide the client with a detailed overview of all the aspects of the project. Starting from June 1st, BonazziDesign started the Full Contract division, to achieve excellent results in terms of speed, knowhow. innovation. structural details and cost-cutting, offering an integrated solution that includes design, realization, furnishing and coordination of services under a single company.

Thanks to BonazziDesign, the client is sure to receive full assistance in every phase of the project, from the idea to the final realization, with a team of experts that will turn the client's idea into reality.

In Retail, the challenge is to combine two great musts: executive design and construction details with brand guidelines. A challenge that doesn't involve only design aspects but it is a true industrialization and engineering of the final product, which can only be achieved with a close relationship and collaboration with the customer.

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GRANDSOLEIL

The Grandsoleil firm and facilities were established in the late '50. They are the leading brand in Italy for outdoor furniture, mainly manufactured out of polypropylene.

In 2005 - being acquired by IGAP [Pezzi Family] - the firm underwent a significant internal reorganization and modernization of facilities .

IGAP offers a complete line of chairs , tables and stools specifically designed for domestic or contract use , practical, resistant and contemporary.

"What makes a great restaurant or bar? How do you ensure that the customers will have a great experience and want to return and how can the design of the space help to achieve certain business goals? These were the questions that we wanted to answers.

With our products you can create spaces that really work, from hotels, bars and restaurants to public spaces and privat homes. We look at trends and try to stay one-step ahead so our work has longevity."

Igaps mission is the creation of highquality products at reasonable prices using innovative materials for outdoor and indoor furniture. One of the developments is a range of high quality, transparent indoor fur-



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niture made from polycarbonate (UPON brand). Polycarbonate is a tough, clear and dimensionally stable thermoplastic, ideally suited for the development of costefficient furniture.

Our range of chairs and tables made from polypropylene are becoming very popular for hospitality design, mostly because of the attractive range of colours which allows a creation of an impressive appearance at a low cost 100 % MADE IN ITALY.

100% Italian ecological evolution

Thanks to the new polymeric compound Greenpol – that is the green polypropylene derived compound, developed and patented worldwide, Igap produces all products belonging to the Green Boheme selection ; offering to its customers a complete range of green and environmentally oriented garden and porch items. Greenpol is a patented, innovative, 100% environmental friendly material, that respects the nature and at the same time, the strictest European Quality and Safety standards. It complies with the REACH Regulation and is 100% PAH free and is fully recyclable for endless times.



Buying one of our Set Rattan (which is 100% Made in Italy), you not only buy the strongest and the heaviest Set in the category (it weighs 55% more than some of similar models of our competitors), but you also buy an article, that for its structural characteristics is also CERTIFIED for PROFESSIONAL USE and it does not need any maintenance for the entire of very long duration.

ALSO: while NOT spending more, than for the similar lighter models (and therefore much weaker), our Set Arenal is made with an INNOVATIVE 100% ecological material, Patent of our exclusive property, respects nature and allows the saving of :

- over 56 Kg of plastic that otherwise would go to the waste.
- over 56 kg of Co2 less released in to the atmosphere.
- over 50 liters less of oil.
- over 10,000 liters of water

*over 73 Kw of electricity

For catalogues please visit our webpage: www.grandsoleilspa.it









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THE HOSPITALITY FAIR 2020

More direct producers and stronger presence of major brands

The 44th edition of the leading Italian trade fair in Ho.Re.Ca., scheduled in Riva del Garda from 2 to 5 February 2020, was presented today in Milan. There will be more space dedicated to the food area, new types of products and a focus on training with the Academy events. The "Cucina in Emergenza" (Emergency Cooking) project, created by FIC, makes its debut.

The 2020 edition of Hospitality - II Salone dell'Accoglienza, scheduled





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HOSPITALITY IL SALONE DELL'ACCOCLIENZA

32 B12

from 2nd to 5th February

from 2nd to 5th February in the Riva del Garda exhibition centre, was presented today in Milan.

Hospitality is the evolution of Expo Riva Hotel - the leading Italian trade fair in the hospitality and catering sector which from the next edition will feature a new, more contemporary and international image. The new brand sums up and represents the experience of an event with a long tradition, looking to the future and attentive to the emerging needs of companies and professionals in the sector.

At the beginning of the construction phase, the President of Riva del Garda Fierecongressi, Roberto Pellegrini, presented the Riva del Carda exhibition centre: more than 40,000 square metres, and twelve pavilions in four integrated structures. Located in a strategic position, over the years it has established itself as a trend hub and meeting place for business development and has also helped expanding the tourist and economic system of Trentino. "Hospitality is one of our leading events and perfectly represents our natural vocation for tourism and hospitality. In the next few years, thanks to the important investments already planned, we will be able to offer not only larger spaces that will allow us to welcome even more exhibitors and visitors, but also increasingly high quality services and a new district, both in terms of technology and infrastructure".

Carla Costa, Head of the Exhibition Area of Riva del Garda Fierecongressi, explained how the fair has grown and evolved over the years, thanks to its ability to adapt to changes in the market and to meet the exhibitors' needs. "After 43 editions, the time has come to have a new name and a new visual identity that would better identify the fair as a point of reference for the Ho.Re.Ca. world as well as an international business and information hub for professionals in the sector". And it is





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thanks to exhibitors and visitors that the fair has become a "place to be" for the Ha.Re. Ca. segment. This is confirmed by the figures which, four months after the opening date, show an increase of 43.6% (compared to the same period in 2018) in the number of exhibiting companies that have confirmed their participation. Another interesting fact is the increased number of direct producers and large brands. According to Carla Costa, "We are satisfied with these results, especially because, in addition to the loyalty of our historic exhibitors, we have also seen the addition of new brands that have chosen to participate in Hospitality for the first time".

Contract & Wellness, Beverage, Food & Equipment, Renovation & Tech are the four thematic areas of the fair, which define both its image and the exhibition layout. Hospitality 2020 will be an event rich in content; a unique and complete exhibition itinerary from raw materials, to equipment for hotels and restaurants, including plant engineering for the production of beer. Among the novelties of the next edition, the extension of the Food Hall - 1,500 square meters more than last year - which will also host new types of products, such as frozen fish and red meat, and will feature more space for ice cream and pastry products, following the growing interest from direct producers of raw materials. Not to mention the routes dedicated to new eating habits, such as Cluten Free, Vegan, Halal and Kosher.

A point of reference for getting to know and deepening your knowledge of the latest developments in the sector, the Hospitality Academy offers a 360° mobile training throughout the year. During the four days of the event, visitors and professionals will also have the opportunity to participate in more than 100 appointments including seminars, round tables and workshops on trends, strategies and news in the Ho.Re.Ca. world.

Of course, there will also be show-cooking, tastings and competitions organized by the associations attending the fair and by the exhibitors.

The two special areas of the beverage sector, Solobirra and RPM - Riva Pianeta Mixology - have also been confirmed for the 2020 edition of the Fair. Alongside the exhibition of craft beers, Solobirra launches two competitions: a technical contest -Solobirra 2020 - and a graphic competition - Best Label - dedicated to labels.

Riva Pianeta Mixology will bring to the public the expertise of the most talented mixologists, along with masterclasses for bartenders.

Among the novelties for the next edition of the event, Marcello Sanna, Vice President of the Emergency Solidarity Department of FIC-Federazione Italiana Cuochi Iltalian Chefs Federation), presented the new project "Emergency Cooking" that will make its debut at Hospitality.

I would like to thank the Italian Chefs Federation, which chose Hospitality for the first stage of the national emergency cooking competition," concluded Carla Costa. - This is a project in line with our fair and that we welcomed with enthusiasm, because it gives visibility to the work of volunteers who are able to create excellent dishes in full compliance with health and hygiene procedures and regulations, even in emergency situations and in particularly difficult scenarios".

Always attentive to sustainability and social responsibility, from 2016 Riva del Garda Fierecongressi has been participating in the Food For Good project, which provides for the reutilization of surplus food from events with the aim of transforming abundance into a precious resource, to give its contribution to the fight against food waste.

hospitalitytradeshow.com







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The User Management menu is the main core of the program and allows you to manage your customers, suppliers, installers and the re-







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Jser Management menu is the main core of the program



lated equipment for which servicing and maintenance has been performed. Moreover, in the customer search list there is the possibility to view "all" the archives linked to each customer including work history, calls, contracts, quotes and chronologies.

The Call function

Thanks to this option it is possible to load assistance and maintenance requests in a quick and effective way, planning the maintenance outputs through optimised routes, displaying the availability of the technicians on a weekly and monthly basis. Geolocating the technicians on a GPS map and checking their schedules, the customer can receive notifications via email, SMS and Push about the waiting time, and the maintenance technician will be informed about the next scheduled operation.

Warehouse

Inside the Warehouse menu you can find all the available items with images and technical data sheet. For each product we indicate the inventory divided by year and by warehouse (or van), the multi-lists with automatic recalculation procedure as well as the import of supplier lists, barcode management and off-line inventories.

Service network management

With the Hub it is possible to collect via web or app the assistance calls received from customers and forward them to the authorized service centre, each of which can then intervene by viewing the calls on their tablet or smartphone, and can fill in the intervention report directly from the customer, updating the collection hub in real time.

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TECNOMEC: tailor-made mechanical design and manufacture

Founded in 1997, Tecnomec specialises in the design and manufacture of machines for the food, pharmaceutical and cosmetics industry as well as a large number of complete conveyor solutions.

Founded as a small company providing assistance, servicing and operations to bring any machinery up to standard, over the years Tecnomec has expanded its activities to include the production of highly customised machinery. Finally, the company started designing and manufacturing special machines, specifically designed for the needs of each individual customer. Today, Tecnomec's offer includes three lines of

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large number of complete conveyor solutions

machines for small and medium productions in the food, pharmaceutical and cosmetic sectors.

The line for the food processing and packaging includes the following equipment: linear, automatic and volumetric filling machines for glass jars and bottles, tin cans and containers; linear, automatic and semi-automatic capping machines for jars and bottles; filling machines, twist-off capping machines, dosing machines and monoblocks for filling and capping; processing and cooking tables and trays; washing machines for fruit and vegetables; air, steam and UV blowers for sterilisation; pasteurizers, dryers and endof-line accumulation systems; loading and transport sys-













tems for the packaging of thick, liquid, semi-liquid and solid food in pieces. The line for the pharmaceutical industry includes the following equipment: tables for shelling bags, thermostats, plasma bag packaging tunnel and lifting systems for pallets with plasma crates. On the other hand, the line for the cosmetics industry includes solutions for dosing on belt and monoblocks with a capper filling machine. Furthermore,

Tecnomec offers a wide range of special machinery for pharmaceutical companies and cosmetic industries in collaboration with the client's engineering department. Among all Tecnomac's models, the filling and capping machines really stand out for their flexibility, to the point that they can be integrated with each other and are suitable for pharmaceutical and cosmetic use. While the former are compact and easy to sanitise, the latter are extremely easy to use: overall, they can all fill and close from 400 to 4,000 vases per hour.

Moreover, Tecnomec offers different complete lines of transport for food, bottles, jars, boxes and pallet transport catenary. It also offers a wide range of conveyor belts, such as: linear conveyors, swan neck conveyors, tilting conveyors, conveyors with work tables, pneumatic conveyors and marking conveyors.

The possibility to customize any of these machines according to the client's specific needs or to design and manufacture exclusive machines from scratch are just two of Tecnomec's distinctive features. The company has its own factory for manufacturing and assembling machines as well as a design department for assessing feasibility and carrying out all design phases.

Tecnomec designs and manufactures all machines in-house, paying particular attention to both the control stages and the materials selection (all electronic components and drives come from Germany) in order to guarantee great performance and high quality standards.

On top of that, Tecnomec offers its clients a complete service of pre-testing of the machinery made, installation and training of the personnel in charge of its use. Furthermore, the company provides technical consultancy, assistance and servicing as well as support for the implementation of standards, amendments to existing machines, supply of accessories and customised equipment.

Eager to grow further, Tecnomec is developing a new innovation that should be ready next year: a high-performance dosing system with no mechanical parts subject to wear and deterioration.

www.tecnomec.pr.it





BARRISOL NORMALU®

Barrisol Normalu® is the world leader in stretched ceilings. The company offers solutions for walls and ceilings: acoustic, luminous, print, 3D & Climatization. Its range of products can enhance any space, highlighting Barrisol's know-how and innovative approach.

Barrisol® is present in more than 110 countries and is always close to its clients thanks to its network of 1200 approved Barrisol® installers.



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STRETCHED CEILINGS

Barrisol® is present in more than 110 countries and is always close to its clients



Innovation, æsthetics, quality and preservation of the environment are its priorities.

Since the creation of the company 52 years ago, Barrisol® has filed more than 100 patents and has received more than 40 awards, including first place in sustainability and first place in Energy Efficiency at the Solar Decathlon Middle East 2018 contest, for its Barrisol Clim® system, in partnership with Baitykool.

Barrisol Clim[®] is a climatization system through the ceiling, invisible, silent and even. This system is able to obtain in every configuration an AAA for cool air and an AAA for heating air in accordance with the ISO 7730 standard.

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- 3D Shapes, thanks to the unique characteristics of the profiles and the membranes developed by Barrisol®, creation and realization of various geometries and tri dimensional shapes are possible
- Print you Mind® allows the reproduction on Barrisol® membranes of any type of patterns, images or logos

All Barrisol® membranes can be acoustics, luminous and printed. They are 100% recyclables, rated A+ [therefore very low VOC emissions] and classified B-s1-D0 and B-s2-D0 for fire. Guarantees free of phthalates and without any toxic substances.

With Barrisol® there are no limits to your imagination.

www.barrisol.com





PIRON: italian ambassador of professional cooking

Piron is an Italian company that designs and manufactures professional ovens. Founded in 2006, today it is a worldwide seller, thanks to the experience and expertise of its founders, Italo and Amelia Tommasin, mind and heart of the company. Over the years, Piron's production has stood out for its great technical and design skills, its ability to meet the market's needs, great sales support, creativity and strong passion.

Piron is an international ambassador of Made in Italy professional cooking. It guarantees its customers high quality components and a wide range of products that satisfy different cooking needs. The most innovative ideas and technologies are the result of an ongoing cooperation with those who live the kitchen every day, resulting in products able to support the expertise and talent of great chefs. With the same spirit and desire to give space to new ideas, in 2017 the entrepreneur Francesco Celentano joined the company as CEO, reinforcing Piron's commitment to constant de-



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Made in Italy professional cooking

velopment in the field of professional cooking.

In 2015 the company launched a new challenge in the form of a new generation of ovens with a strong æsthetics and able to guarantee better cooking performances. That was the birth of Explora, a cutting edge brand in the world of Kitchen 4.0. Every Explora oven is an intelligent and interconnected element, programmable via Cloud from any smartphone, tablet or PC, for managing all the daily and extraordinary activities. Within Piron's R&D department, a highly qualified team of engineers designs and builds the software and constantly works to innovate and ensure an increasingly efficient product in terms of performance and results. The technologies used have been designed to reduce consumptions and waste, in full respect of the environment: water, energy and time represent not only a waste of resources but are transformed into targeted investments. The Explora ovens are also user friendly, thanks to their simple interface with a minimalist touch control display.



www.piron.it













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Trovaci su 🚯 🛛 Bioplat



FOOD PACKAGING COMPANY

SDG is the food packaging company able to satisfy all market demands, having a wide range of items in its production, ranging from ice cream cups, glasses for cold and hot drinks to articles for street food: potato chips and sandwiches holders, buckets and trays of various sizes and capacities.

In its 50 years of history, SDG has revolutionized the entire production, shifting from shoe boxes to food packaging line.

The vision oriented to the future and the research towards new packaging frontiers has always distinguished us.

Since 1993 we developed biodegradable and compostable disposable articles becoming the first and most important referent in this sector.

What distinguished us from other competitors it is the vision towards



HORECAINTERNATIONAL

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VISION ORIENTED TO THE FUTURE

SNATUKE Special TURE

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biodegradable and compostable disposable articles



the future of food packaging, which today is everyday news.

Our continuous research of materials has led us to be an important referent for a lot of centers that study agri-food waste products.

These studies will lead to the industrialization of some of these products that will have the necessary characteristics to create a revolutionary raw material suitable for food packaging.

The future of food packaging is already here, within reach.

www.sdgspa.it



e adesso ascolta... a piccoli sorsi.



mio

Lavorazione conto terzi e private label.



KILI CAFFE' s.r.l.

Contrada Cozzo Impiso - Bivio Misericordia - 94100 Enna (Italy) Tel. +39 0935 26261 - Fax +39 0935 500719 e-mail:info@kilicaffe.it - web site: www.kilicaffe.it





KILI CAFFE

Mount Kilimanjaro is the highest and most fascinating volcano in Africa, it is situated between Tanzania and Kenya in the heart of Black Africa.

It is 5,895 meters high and its volcanic cones disappear into the clouds, dominating an enchanting and wild landscape. Arabica shrubs that are cultivated in the upland plain of Kilimanjaro produce excellent coffee beans thanks to the combination of favourable climate and suitable geographical and geological conditions, while Robusta coffee is grown in the valleys. The fascination of Black Africa and Kilimanjaro inspired the logo and name of our company, KILI CAFFE'.

In 1970 we started an accurate marketing research in the world of coffee, and this product has taken us to Africa, Central America and South America, so that today we can offer our consumers a complete range of coffee blends. Giuseppe Arena, founder and owner of the Company, started selling roasted coffee beans in 1 kilo packets in the 1970s, attaining immediate and successful results on the market thanks to his high quality standards, his accurate selection of raw coffee beans and his roasting method, which is an art that requires a long and exhaustive experience. In the 80s and 90s the company's distribution area was enlarged and its sales volume increased: the Sicilian firm conquered a significant position in this field.

www.kilicaffe.it



THE WORLD OF COFFEE

accurate selection of raw coffee beans

KILI-



GRATTONI: expertly selecting exceptional design

Grattoni has been nurturing a passion for furniture for over 30 years. In its tireless pursuit of beauty, it has made quality and æsthetic appeal the cornerstones of its style.

Grattoni has proved capable of reinventing itself to adapt to changing times and fashions. Drawing on its invaluable experience in craft production, it establishes a perfectly poised blend of traditions and the latest trends by selecting and importing the finest furnishings for the home and contract markets.

The company was founded in 1972 in San Ciovanni al Natisone, in the heart of the Italian chair manufacturing district. Having started out as a producer of chairs with classic



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PASSION FOR FURNITURE

Kart 1.

quality and æsthetic appeal the cornerstones of its style

designs, since 2010 it has been a specialist importer and trader of superior furnishings. Its selection caters to both the home and contract markets and includes chairs, sofas, armchairs, tables and table bases for indoor and outdoor use.

Thanks to the exceptional æsthetic sensibility of its team, Grattoni proficiently selects first-rate furnishing products. It picks out the most interesting furnishings around, flawlessly fusing superb designs, practicality and quality. On their ceaseless search for the most attractive creations, the team go to the top trade fairs in the field and visit all of the most interesting companies.

In all of the products, visual appeal must go hand in hand with quality. Every item selected has to meet the quality standards set by the company, which demands meticulous checks before every shipment to its premises. The checks are then repeated in the 5,000m² warehouse near the company's offices. It is always well stocked, which means that Grattoni is able to ship all of its orders on the day they arrive. The prompt, efficient service reflects the scrupulous nature of the Grattoni family, who are always happy to advise and help customers.

The key factor behind the constant growth of the business is the passion that drives the investment and engagement of all of the members of the team in both their work and the furniture industry as a whole.

It was this sense of devotion that inspired IDOL: a line of outdoor products featuring what Grattoni considers to be the most interesting and original designs around.

The select range of sofas, lounge sets, armchairs and sun loungers is stylish and sophisticated. Great attention to detail and high-quality materials ensure





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that they are long lasting and able to withstand all weather conditions.

With IDOL, Grattoni is taking its selection process to another level. It is not content to keep up with the latest trends: through in-depth research into society and the market, Grattoni aims to be one step ahead and set new trends by presenting a line of products with refined but bold characters.

Every facet of IDOL embodies the company's desire to inspire relaxing, modern outdoor lounges, as it converses with architects and designers in the universal language of beauty.

grattonisedie.it





NO MORE KEYS, THE FUTURE IS SMART!

Alias Design Security Doors offers a complete, ideal solution to control access in residential, light commercial (such as offices, small enterprises, professional firms and shops) and, of course, Bed & Breakfast.

In the latter case, the life of both owner and guests is made considerably easier.

HOW IT WORKS

It's easy, the system makes it possible to remotely control the entry secu-

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HOTEL DREAM EI2-30

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Click-proof security



rity door lock, as well as the locks of the room doors "Dream E12-30 Hotel". Thanks to a smartphone and the Argo app by Iseo, it is possible to open and manage the "Smart" lock mounted on the Alias door laccess credentials such as smartphones, cards, tags and PIN codes can be added or removed, each with its own validity and timetable).

It is also possible to use the app to control the "Libra Smart" electric cylinder installed, for instance, in the Dream El2-30 Hotel. The door "Dream El2-30 Hotel" is fireproof certified under the standard EN 16034, is anti burglary class 2 and provides 33 dB acustic insulation – twice the value of a traditional internal door. Is also equipped with hydraulic door closer and antipanic lock.

Click-proof security that will no longer make you rush to give and collect keys or worry that they may be lost/copied without authorization.



Check-in and check-out can take place at any time even in the absence of the owner.

Access management has never been so easy: ease of use and security have been combined in a completely new way, anticipating the future of access control.

This makes it possible to remotely manage the electronic locks of a Bed & Breakfast for example, with a smartphone, and to deliver the "keys" to guests with a simple message.

No more trips to hand over or pick up the keys, no more worrying about them being lost or even reproduced without permission, check-in and check-out will no longer be a problem. You can set the days and times of access and when no longer needed, delete the key, ready to welcome new guests. This means a lot for facilities that, unlike hotels, have no reception.

www.aliasblindate.com

FROM THE EDITORIAL STAFF



RESTAURANT "CARMINE"

QUALITY FISH IN THE HINTERLAND OF PESCARA

In the hinterland of Pescara, the restaurant "Carmine" amazes with a menu based entirely on fish. Since 1989 it has been a meeting point between the typical culinary art of the Abruzzo seafood and the extra virgin olive oil of Loreto Aprutino, a gem of the Mediterranean gastronomy. Currently the restaurant is run by chef Kristian Ferretti who, like his parents before him, creates gourmet dishes together with his wife Flavia.

Kristian grew up surrounded by the pots and the typical scents of his land. From his father he inherited the passion for tradition and cooking, from his mother the passion for hard work.

We interviewed him and this is the account of the pleasant chat we had with him at Editrice Zeus.

The first question is pretty obvious: how come a fish restaurant far from the sea?

My family comes from the coast so they know the products of the sea very well.



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TYPICAL CULINARY ART OF THE ABRUZZO

menu based entirely on fish

FROM THE EDITORIAL STAFF

For a number of reasons, both personal and professional, at a certain point they decided to move to the countryside and start their business there, without worrying too much about the distance. In our family we say that the restaurant's good reputation would make people move, and indeed it did. The restaurant "Carmine" opened in 1989 in Loreto Aprutino: at the beginning we rented the place and in 2000 we manage to buy it. Last year, for its 30th year of activity, we completely refurbished it. We are very happy and proud to have survived all these years despite the hard times.

Why did you choose to be a chef and where did you learn this profession?

My father, Carmine, has always been a chef. He started working in a restaurant in 1963. I can say I inherited the passion for this job from him. After graduating at the cookery school, I immediately started to try my hand at cooking and since then I have never stopped. With me there is my wife Flavia, my irreplaceable partner. Although she comes from a completely different sector, now she runs the kitchen with me. She has shown a great spirit of initiative and as a self-taught cook she has learned a lot in a very short time. We are a good team.

What kind of gastronomic experience does your restaurant offer?

"Carmine" is a high quality fish restaurant. In addition to traditional recipes, we love the flavours of the garden and the scents of the countryside. After all, Italian cuisine is traditionally based on the products of the land, so we like to play with these two elements.

Is there a dish, an ingredient or a recipe you are particularly fond of?

Our main ingredient is a typical product of our land: the extra virgin olive oil called Apru-









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tino Pescarese. The quality of this PDO expresses the unique characteristics of our territory and accompanies all our dishes.

Can you name three dishes on the menu that you would recommend?

Our speciality are the first courses for which we use exclusively home made pasta or the artisan pasta Rustichella d'Abruzzo. We chose this product 30 years ago and we keep using it a lot because of its quality and versatility, and also because we both come from the same region. We fully trust the quality of their wheat and their production processes. Let's go back to the dishes. I would like to mention the Tondino del Tavo nel Ristretto di Scampi, which is a recipe made with local beans and prawns of the Adriatic Sea; our traditional dish is surely Sagnarelle and Ceci alla Carmine, a poor dish made with pasta, seafood and chickpeas; a recipe I really love is the new version of classic carbonara, where I use seafood instead of bacon. Being a carbonara enthusiast I must say I am very proud of this dish. And the great thing is that it is cooked flambé in front of the customer. Highly recommended!

How do you select the ingredients?

I would like to say once again that ours is a quality fish restaurant, not a local fish restaurant, which means that we don't always use fresh fish. Our attention goes to the quality of the ingredients, especially during periods of no fishing when it is not possible to have fresh products every day. Our suppliers, with whom we have been working for over thirty years and that we completely trust, guarantee us top quality ingredients. We use imported products, especially from Sicily, Tuscany or the North Sea, and fish coming from protected sea areas. As for the vegetables and fruit, we only use seasonal products. Our restaurant is located in the countryside so we have no problem in finding local, fresh products. Finally, our territory is also rich in great wines. Our wine list boasts more than 300 labels among the best local, national and foreign wines.

Finally, I would like to ask you how do you manage to combine tradition with creativity?

I am very attached to the tradition and mastery that my father left me, but cooking is a continuous research made of combinations, tests and experiments. My wife and I are always looking for new recipes and we are often inspired by our customers' tastes.

At the end of the interview, Krsitian wants to stress the importance of all his staff, thanking them for their commitment to offer a qualified and welcoming service every day.

The restaurant "Carmine" is open at lunch and dinner. You can book a table on www.ristorantecarmine.it



SICILIAN GASTRONOMIC TRADITION

Our company was founded with the aim of enhancing the Ha.Re. Ca. the Sicilian gastronomic tradition. From the desire to make daily a high-level taste experience, here the branded products "Sempre Chiotti": they are ready-to-eat meals that give the authentic taste of Sicilian specialties, in all their fragrance and tastiness.

The raw materials, selected to become the main ingredients, have an excellent quality and the recipes come directly from the Sicilian tradition. Thanks to the products "Sempre Ghiotti" the Sicilian cuisine is suitable for everyone! With "Sempre Ghiotti" we serve the genuine Sicily, with its smells and authentic flavors.



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HIGH-LEVEL TASTE EXPERIENCE

give the authentic taste of Sicilian specialties





We share all real Sicilian products, not only those famous around the world, but also special dishes of local origin. We have chosen the most traditional recipes of our land. For all that, we aim to complete your tasting experience: bit by bit we want to make you plunge into a totally Sicilian Flavor. Another aspect that characterizes us is the desire to look "beyond our horizon", for some time, we have been working to make the Sicilian cuisine "within the world's reach." So, we experiment with the use of autochthonous and very high-quality raw materials from all over the planet to combine them with the typical recipes of the Mediterranean diet. Raw materials are our mainstay because they come from local from-farm-to-fork production realities that preserve the natural genuineness of the ingredients.

The preparation of the dishes is handmade in kitchens meant for catering, it is not mechanically or factory made.

Once ready, we proceed with immediate -40° freezing of the product that guaran-





tees the optimum conservation without the use of additives, and it maintains intact the original taste. In addition to the mandatory regulations relating to the processing of food products, our company, just to get into other markets, is Halal certified since 2018 and has been registered for a long time already with the FDA by implementing all the requirements that the United States of America imposes.

www.sempreghiotti.it



Microcemento: 5 advantages you didn't know about your surfaces



Have you ever heard of microcement?

It is a material that has become fashionable in recent years but that's also chosen for its technical characteristics. First of all: what's microcement. Is a special cement for coating, made on site and completed with a protective coating that allows for a finished solution with a modern and elegant look. Given its characteristics of realization: rapidity of execution, personalization and extreme adaptability, the microcement is configured as the ideal choice to furnish environments with a modern style and to renovation without demolishing.

5 advantages of microcement:

Microcement has several advantages that can make your surfaces more functional and even more beautiful (especially to give a modern or minimal look).

I. Speed of realization

Work is done in a short time and the application is really fast. All this's even more advantageous if we consider that the microcement can be applied directly over the existing surface, without having to remove.

2. Versatility and adaptability

Microcement surface retains its qualities

of resistance and sturdiness in whatever space is applied. This allows, for example, to choose the same floor for interior and exterior or floor and wall, giving an aspect of complete and continuity. You can really use it anywhere!

3. Customization

There's big range of colors and processes that make it possible to adapt this incredible material in any contest.

4. Practicality

Strong and waterproof: For these reasons that it's chosen for important space, including high traffic areas (museums, hotel halls, main room,...) and wet zone (showers, sinks,...).

5. Maintenance

Zero! This's perhaps one of the main advantages of this solution, which can be cleaned with just hot water. The protective film does not allow stains to penetrate deeply, making any cleaning operation quick and easy.

As you can see, the microcement floor is the ideal solution for any kind of surface without compromising on resistance, practicality and beauty.

www.sirio-group.it



HORFCAINTERNATIONAL

-ANO) MICROCEMENT

interno20

Interno20 is not just another communication agency, but first and foremost a place that listens, thinks and evaluates. A place that produces communication, inside a single and fully independent structure. The product of the creative process is immediately fed to the subsequent processing stage. It could be the realisation of three-dimensional models and high impact photo-realistic displays, or photo shoots produced within the premises. These are then transformed and modelled by our lab, in view of a press or web campaign, for a company catalogue, for advertising services, or for the creation of suitable environments for the presentation of a project to a private or commercial audience. And this speed of interaction among the various stages of the process indeed brings fast and efficient onswers



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We make available innovative technology that through dynamic and interactive 360°C animation offers a view of the product from all angles. The user is directly involved in the discovery of the object: they can freely interact with it, checking it from all directions, and changing the zoom level, so that even the smallest detail can be clearly assessed. Compatible with all operating systems and browsers. Suitable for use on tablets and smartphones.

360° interactive rotation



Discover the new technology for the promotion of your products!

A SINGLE STRUCTURE, A SINGLE POINT OF CONTACT

speed of interaction



KUBICO ARCHITETTURA DEGLI INTERNI

Over forty years Kubico designing and manufacturing residential and commercial spaces, transforming ideas and innovations into solutions and products. Each Kubico's project comes as "unique solution", studied, designed and built based on the constraints and requirements of development picture of each customer. A team of engineers and designers, lab-

oratory, using corporate resources dedicated, and are the best guarantee for customers who may entrust the creation of their own spaces to a single supplier competent and reliable that will monitor all phases of the project.

Kubico believes that research evelopment is an important investment, the design phase and knowledge of materials, their characteristics and different types of work applicable to them, are closely connected in order to guarantee the quality of the final result.

www.kubico.it



HORECAINTERNATIONAL

IDEAS AND INNOVATIONS

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designing and manufacturing residential and commercial spaces





LYNXTECHNOLOGIES

Lynxtechnologies, leader in the production of large mobile pool and restaurant covers, proposes the new line of large curtains designed specifically for the catering sector and ho.re.ca.

The new curtain line uses the experience and technology acquired in the manufacture of mobile roofing.

All our products are studied, designed and calculated for the place of installation.

We guarantee the capacity for snow and wind in all weather conditions without the limitations normally arising from standard products.

The roof made with high quality technical fabrics is associated with side doors and



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windows with big ups and downs.

We realize ups and downs that can even reach 25 m in length in a single window.

All products are CE certified and have a ten-year warranty.

Manufacturing is custom made and adaptable to the architectural needs of the site or the designer.

www.lynxtechnologies.it

large curtains designed



EUTECTIC SYSTEM

DISTRIBUTE AND SPREAD QUALITY, RESPECT THE COLD CHAIN

Eutectic System is a manufacturing and supply company specialized in the refrigeration, development and service of systems for product transportation, handling and storage [-20°C/+20°C]. The isothermal boxes offer guaranteed performance Multi-product and multi-temperature distribution in compliance with ATP regulations. Fleet cost reduction. Transport on non-insulated or dedicated vehicles. Unbroken "COLD CHAIN". Maximum flexibility from mass retailing to small-scale food industry.

The unit works with 12 or 24V batteries during the transport, 220V on stand-by. Made for a comfortable use with unlimited autonomy.

www.esfrigo.it



HORECAINTERNATIONAL

COLD CHAIN

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(8)

company specialized in the refrigeration



ECO FRIENDLY MIXER

Guglielmi S.p.a. introduces its flagship (1 to the catering and HORECA world the TUTTUNO kitchen mixer that as the name suggests - integrates 5 functions in a single tap. It is an absolute brand new for the kitchen ambiance that sees as main character an all-in-one mixer capable of providing FILTERED WATER from a single ærator, removing chlorine, limestone residues and unpleasant tastes and bad smells, generating pure water ready to drink. Furthermore, through the control simple rotation, you are immediately provided with chilled filtered water, chilled sparkling water and hot water (98°).

2 Guglielmi presents the single lever mixer for professional sink, swivel spout, metal pull-out hand shower with facilitated entry. Ceramic cartridge, flow rate 12 I/min. 3/8" softpex 3/8" supply flex. Fastening with rapid system.

Thanks to these features the Guglielmi mixer is the most suitable and design for professional kitchens, restaurants and bars.

Enter and discover more details on

www.guglielmi.com



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CIVING SHAPE TO WATER

the most fleeting and intangible element



MARCA 15-16/01/2020 BOLOGNA

European trade fairs for the private label industry and the International supermarket label exhibition.

HORECA 07-10/02/2020 ATHENS

Fair for the provisioning and equipment of hospitality and foodservice companies.

SIGEP - AB TECH

18-22/01/2020

Fair for the artisan production of ice-cream, pastry, confectionery and bakery

BEER & FOOD ATTRACTION 15-18/02/2020 RIMINI

International fair dedicated to specialty beers, artisan beers, food&beverage for the Horeca channel.

GULFOOD

16-20/02/2020 DUBAI Fair for food and hospitality.

INTERNORGA

13-17/03/2020 HAMBURG

Exhibition for the hotel, restaurant, catering, baking and confectionery industry.

GULFHOST 06-08/04/2020

DUBAI Complete hospitality equipment sourcing expo.

HOSTELCO

20-23/04/2020 BARCELONA International meeting for the hospitality sector.

CIBUS

11-14/05/2020 PARMA International food exhibition.

SIAL CHINA

13-15/05/2020 SHANGHAI Asia's largest food international exhibition.

ALIMENTEC

09-12/06/2020 BOGOTÁ Fair on the beverage and HoReCa industry.

MIFB

22-24/07-2020 KUALA LUMPUR The largest food&beverage focused trade event.

THE HOTEL SHOW

15-17/09/2020 DUBAI Trade event about hospitality and hotel industry.

THE RESTAURANT SHOW

28-30/09/2020 DUBAI MARINA

The Middle East's premier event for the restaurant industry.

SIAL MIDDLE EAST 08-10/10/2020 DUBAI

Fair on technologies for food&beverage and food products.





SIAL

18-22/10/2020 PARIS

Fair on technologies for food&beverage and food products.

HOSPITALITY QATAR 11-12/11/2020 DOHA

Fair on hospitality, food&beverage.

SIAL INTERFOOD 11-14/11/2020

JAKARTA

Exhibition and conference on technologies for food&beverage and food products.

SIRHA 23-27/01/2021

LION Bakery, pastry, food service, hospitality and packaging industries.

SIGEP - AB TECH 01/2021

RIMINI Fair for the artisan production of ice-cream, pastry, confectionery and bakery.

GULFOOD 02/2021 DUBAI Fair for food and hospitality.

BEER ATTRACTION 02/2021 RIMINI

International fair dedicated to specialty beers, artisan beers, food&beverage for the Horeca channel.

TUTTOFOOD

17-20/05/2021 MILAN International B2B show to food&beverage.

SIAL CHINA

18-20/05/2021 SHANGHAI Asia's largest food international exhibition.

ANUGA

09-13/10/2021 COLOGNE International exhibition of food&beverage,

packing, bakery, pastry.

HOST

22-26/10/2021 MILAN Show for bakery, fresh pasta, pizza industry

SIAL INTERFOOD 11/2021

JAKARTA Exhibition and conference on technologies for food&beverage and food products.



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CSC SERVICE SRL

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HEROIC ITALIAN RESTAURANT

42/45 516 Santa Monica Blvd CA 90401 Santa Monica Usa

HUPFER ITALIA SRL

Via Settembrini, 32/30 A 20020 Lainate - MI - Italy

www.horeca-online.com - www.horeca-online.com - www.horeca-online.com - www.horeca-online.com -

H₩ LIMA SDN BHD

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ITALIAN EXHIBITION GROUP SPA

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KREATEK SAS 11 Viale J.F. Kennedy, 110/112 10040 Leini' - TO - Italy

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LEURA SRL 38/41 Via D. Vitali, 3 29121 Piacenza - Italy

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Via Gattamelata, 21 35128 Padova - Italy

LYNXTECHNOLOGIES 176-177

Strada provinciale 26h 22040 Anzano del parco - CO - Italy

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Via dell'industria, 10 64018 Tortoreto - TE - Italy

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