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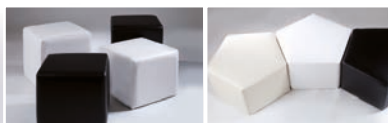
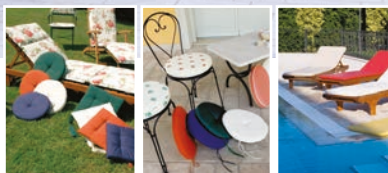
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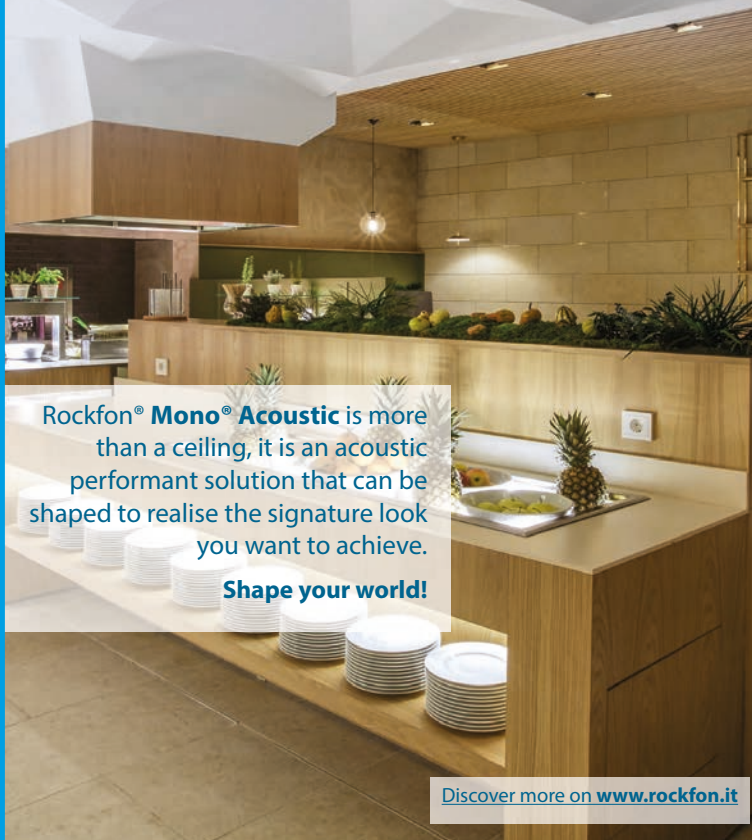
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A professional chef with a beard and blue eyes, wearing a white chef's hat and a white double-breasted chef's jacket with a black neckerchief, is leaning forward over a dark table. He is smiling warmly at the camera. In front of him are three white plates, each featuring a slice of chocolate cake with white cream filling, garnished with fresh strawberries and a drizzle of orange sauce. The background shows a blurred kitchen environment with stainless steel surfaces.

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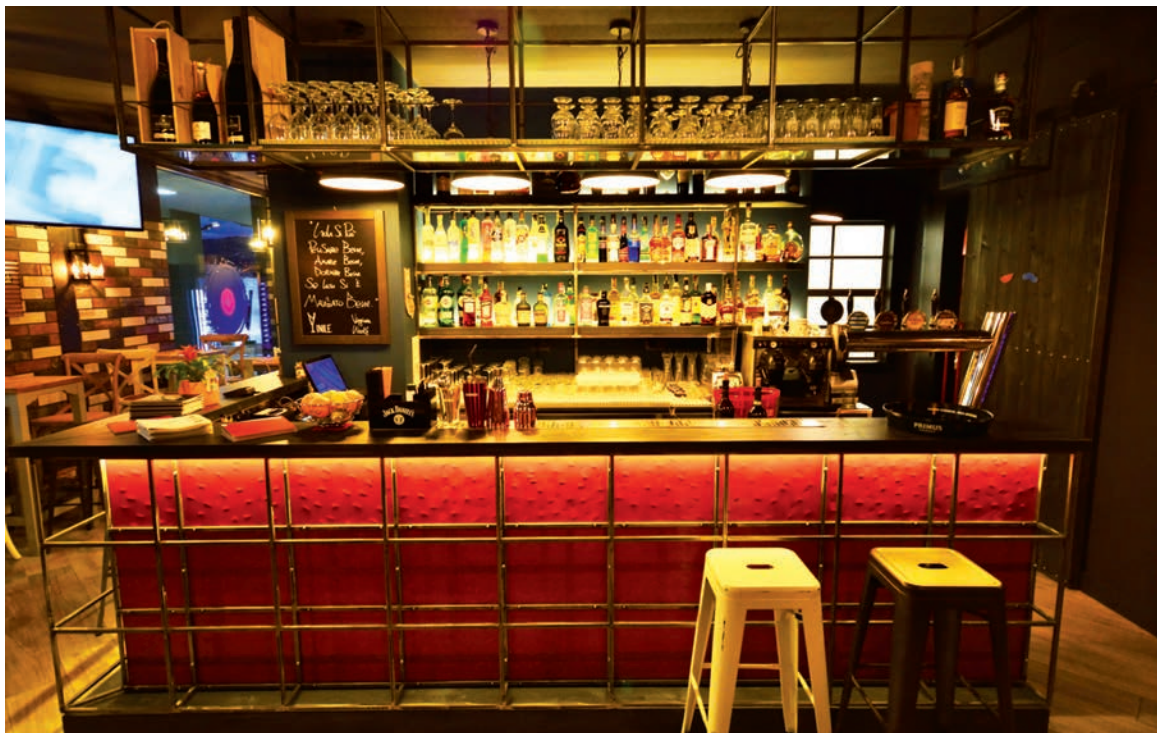


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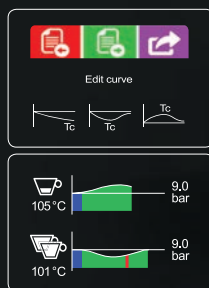
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ORVED

Innovators by choice!

At Orved we believe innovation serves not only an idea but is the perfect combination of three key elements: our knowledge, determination to reach our goals and our drive towards success.

For this reason, Orved has been innovating the world for over 30 years by creating the best products dedicated to the vacuum packing and sous-vide cooking, our true passion!

We have always mastered the most excellent vacuum packing machine!

Excellence, innovation, training, lis-





PACKING AND SOUS-VIDE COOKING

our true passion

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S

SUSTAINABILITY

reducing waste annually

Flavour's Wardens

tening and customer care are the foundations of the Orved corporate philosophy. This consistent choice has led the company to spread the culture and the use of vacuum technology around the world by offering cutting-edge machinery in both technology and quality, able not only to respond to clients' needs but also to anticipate them.

Today Orved, represents excellence in the vacuum world for both storage and in cooking. It carries the highest quality and efficient products to simplify the customers' daily work, always ensuring the highest level of technology and performance with significant time and cost savings.

Behind a successful enterprise there are always strong roots!

Sustainability is one of Orved's core values. Acting sustainably is part, as always, of the Orved culture that





pays particular attention to reducing waste annually, investing a lot of economic resources in the development of both production processes and products as sustainable as possible.

The company has designed, especially in recent years, more economic resources in the creation of a new production system based on the "lean production" philosophy: optimization of production processes, synchronization, and the search for perfection through continuous improvement.

These three aspects are the essential conditions to zero waste, environmental and social externalities, giving life, every day, at extremely leaner production cycles, fluid and fast, capable of improving the organizational, social and environmental context in which the ' company operates.

Reducing environmental impact and energy for those who use our machines for storage and vacuum cooking is our daily priority.

So when we design new vacuum systems we try to create them so they can ensure maximum energy savings.

Increased energy efficiency means more savings for the user and a real environmental benefit.

VACUUM BAGS

For more than 10 years we have produced our own collection of Vacuum Bags, ideal for long-time preserving and storing, keeping the natural hygiene and freshness in the products, as well as being a distinct guarantee of excellent quality performances.





Our Cooking Vacuum Bags have been specifically designed to achieve outstanding results in Sous-Vide cooking processes, in addition to being highly effective for food-preserving as well.

"Do not throw away food, vacuum preserve it and protect the environment!"

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A joint project with the aerospace company Argotec led us to develop the Argovac, a tailor-made vacuum machine for packing the food for the "Futura Space Mission" in which the Italian astronaut, Samantha Cristoforetti was a key participant.

We not only produced the vacuum machine but the very specific vacuum bags with a valve that we keep on supplying for space-missions nutrition purposes.

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calligaris 

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Founded in 1923 as an artisan workshop for woodworking, Calligaris has become through nearly a century the Italian brand leader in home furnishings under its own name, whose hallmark is tradition, ethics and dedication, as well as research, design and innovation.

Today The Calligaris Group, chaired by Alessandro Calligaris, has nearly 600 employees, operating subsidiaries in the United States, Japan, France, the United Kingdom and Italy, and eight production facilities, including one in Croatia. With more than 800 products in the catalogue, Calligaris sales organization is based on retailers located in over 90 countries worldwide.

Thanks to the everlasting experience of the Company and the continuous evolving know-how in the design, the Contract department has developed and specialized in loose furniture for important projects for the HORECA sector. Functionality, accessibility, sophisticated design and high quality of materials are the reasons why today Calligaris products are recognized and distributed successfully around the world.



RESTAURANT



CAFÉ



HOTEL/HOSPITALITY

CALLIGARIS CONTRACT

Founded in 1923 as an artisan workshop for woodworking, Calligaris has followed a long journey in order to become an elaborate industrial company.

Accessibility, functionality, sophisticated design and high quality of materials are the reasons why today Calligaris products are recognized and distributed successfully in Italy and around the world. And they furnish, as well as many private homes, also larger areas such as restaurants, bars, fitness centers, museums, hotels and congress centers.

The Calligaris group's continuous investment in innovation and expansion of its range has captured the attention of the international contract market in recent years; Calligaris Contract was launched, creating an internal division that would handle all projects for the HORECA sector. Calligaris Contract specializes in "Loose Furniture" and "FF & E". The product range is very wide and includes chairs, tables, upholstered furniture, beds, furniture, accessories, and lamps.

In particular, the growing importance of the contract projects has led the group to create an internal structure dedicated exclusively to the sector.

In 2008 Calligaris Contract was born, a natural progression of the company activity. Thanks to the everlasting experience of the Company in the Furnishing sector, the Contract Department could develop, dealing with all projects for the HORECA sector, specializing in loose furniture and in the "FF & E" sector.

Maison Gourmet
Parma
Siren chairs





SOPHISTICATED DESIGN

Calligaris Contract specializes in "Loose Furniture" and "FF & E"

SINCE 1923



Villa Grazia
Suite Amsterdam
Lazy chair

In the Italian headquarters a team of professionals assists the customers in all phases of the project, by giving suggestions in the choice of the most suitable products, in the setting up of the space and by providing an efficient after-sales assistance.

Up to today, Calligaris Contract has carried out important projects all over the world. There is a wide range of products including chairs, tables, complements, furniture, upholstered furniture, beds, decorative accessories and lamps.

Here below the last realizations:

- Villa Grazia - Grado (Italy) - room furniture
- Hilton Hotel - Moscow (Russia) - restaurant furniture
- Hotel Guidassoni - Keindorf (Austria) - restaurant furniture
- La Maison du Gourmet Restaurant - Parma (Italy) - restaurant furniture
- Alleataty Luxemburg: restaurant furniture
- Ford Europe: client lounges furniture in all the european dealerships

All products are subjected to rigorous testing; testing the strength of the materials, the quality of the finishes and materials used to produce the products, and on the strength and durability of glues. The tests are carried out in the Calligaris Contract testing center, as well as at the CATAS Research-Development center. All our products are strictly certified in terms of safety, quality and origin of materials. Calligaris is one of the first Italian companies in this sector to have obtained the certification for quality systems ISO 9001 in 1997. Products certified FSC (Forest Stewardship Council) are made with wood coming from controlled forest areas. Products and materials are subjected to structural resistance tests, not inflammable capacity of the fabrics (certification of Class II), paintings quality, power and lasting of the glue. The tests take place in the testing center and in the CATAS, Research and Development center.

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HORECA INTERNATIONAL

plus+[®]
PLUSTCOLLECTION

FROZEN FAMILY

DESIGN
MATTEO RAGNI +
MAURIZIO PRINA

PLUST COLLECTION

the new plastic generation

Since 2006, the Italian brand Plust Collection - the Euro3plast design brand - has been exploring the potential of plastic by proposing product ranges for bar counters, tables, chairs, pots, accessories and lights. The results are a world of new possibilities for indoor and outdoor furniture, modelled by the creativity of acknowledged designers who interpret the plastic materials with resins that are hardwearing, lightweight and beautifully colored.

The company's design skills, attention to detail, quality raw materials and state-of-the-art processing techniques, come together to offer





PLASTIC

indoor and outdoor furniture





certified and entirely Italian-made products, all in full respect of the environment. Euro3plast obtained the certifications for the best warranty and safety standards, as well as awards for the innovative manufacturing systems.

Following this line of design and quality, the Frozen range, designed by Matteo Ragni and Maurizio Prina, includes a wide range of items: the linear and angular Frozen Desk, matched with the Frozen Stool tall stool, the Frozen Table dining table, the Frozen Chair armchair, comfortable and equipped with a drainage hole that can also be used as a handle, the slender Frozen Lamp lamp, and, last but not least, the Frozen Display.

Characterized by strongly geometric surfaces, the collection is available in many colors, from the neutral white, black and sand, to the vibrant blue, green and gold, which furnish all contexts with great personality.

The bar counter is modular and available in two width solutions, which allow a great versatility of use. The Frozen Display, a modular free-standing element, is just perfect to be joined to the bar counter and to optimize the organization of the space in the restaurant work environment.

The range is also available in the lit version, which enhances its surfaces, creating spectacular light effects of wonderful emotional impact. Also, plays with geometries and volumes run through the body of Frozen Lamp, with its slender shape and solid base, suitable for both indoor and outdoor environments. The collection designed by Cédric Rogot, Planet, combines plastic material and wood in the composition

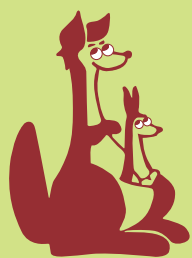
QUALITY



of table and chairs, available in many colors. Lean and rounded lines give shape to a versatile item for both inside and outside use.

Bold Family, designed by Giulio Iacchetti, is made up of armchair and sofa, characterized by comfy lines and broad and deep seats, completed by cushions. The coffee table completes the furnishing proposal, creating elegant and cosy indoor and outdoor settings. All articles are also available in lit versions: their suffused lighting enhances the soft shapes, creating an environment of intimate atmosphere.

There are many options for pots and accessories, in line with the Plus Collection production, which has always privileged elegance and essentiality through a precious workmanship both in terms of quality and finishings. Here too, the attention to linearity is enhanced by specific processings, matched with new choices in terms of colors and materials.



IGAP^{SpA}



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Website: www.grandsoleilspa.it



GRANDSOLEIL

GrandSoleil facilities are located about 150 Km from Milan, in the Lombardia region.

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 and human resources management.

IGAP is an Italian group owned by the Pezzi family, and was established at the beginning of the sixties. The Pezzi management also changed the old company's mission and geared it towards the creation of high-quality products at reasonable prices using innovative materials for outdoor and indoor (new sector) furniture. It turned out to be a successful formula, leading to a continuous growth of the company turnover. One of the new developments is a range of affordable, transparent indoor furniture made from polycarbonate (UPON brand).

Polycarbonate is a tough, clear and dimensionally stable thermoplastic, ideally suited for the development of cost-efficient furniture.

The mission of IGAP is to make polycarbonate affordable by the average consumer, putting this material in competition with the most traditional raw material in the chair business, which is wood. Relying on its production efficiency and quality,

Made in Italy





POLYCARBONATE & MORE

innovative materials



due to the state-of-the-art machinery and moulds IGAP is working with, taking advantage of the optical properties, as well as of the extreme strength of polycarbonate, the company is in the condition to choose structures and designs with wide freedom in the production of the polycarbonate chairs.

IGAP Thinks GREEN!

Thanks to the new polymeric compound Greenpol - that is the green polypropylene-derived compound-, developed and patented worldwide, IGAP-GRANDSOLEIL is able to reduce the content of the virgin polypropylene needed for the items belonging to Green Boheme selection by a percentage between 50% and 100%, substituting these amounts with recycled polymers. IGAP-GRANDSOLEIL is therefore offering to its customers a complete range of green and environmentally-oriented garden and porch items.

As a matter of fact, Green Boheme and Greenpol represent the contribution to the general effort at lowering the impact of plastic urban garbage on future generations, which is the most problematic industrial heritage for the next 50 years all over the world. The problem of plastic garbage in large amount, can be reverted into an industrial opportunity, producing raw recycled materials like Greenpol.

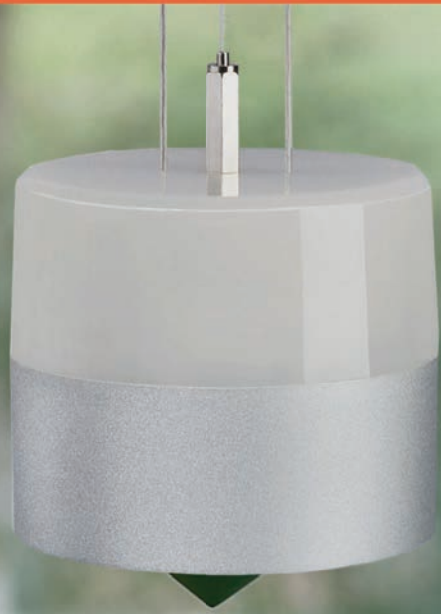
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NEWTEC DESIGN: AUDIO

The ultimate sound system for gastronomy

We are an Italian manufacturer of loudspeakers with sophisticated design, best quality and innovative technique. All speakers distribute a sound through 360° using the patented NewTec technology.

Background music is a defining element in gastronomy. It creates a pleasant atmosphere and helps the guest feel at ease. A bad sound can therefore quickly become a disturbing factor. This makes it all the more important to choose the right sound system.

In addition to playing music, it is often used for making vocal announcement. Therefore, not only good sound is important, but also high speech intelligibility. Both are decisively influenced by the acoustic properties





SOUND THROUGH 360°

loudspeakers with sophisticated design





CONO canto

CONO pendo

CONO puro

CONO solo

of a room. Factors such as the size of the room, the height of the walls or the nature of the floor, ceiling and walls have a strong impact.

Discover a selection of our sound systems, available as cable and wireless versions and in 3 colours: black, silver or white.

CONO canto: ideal for light tracks

An elegant solution to set up a speaker resides in its integration in the 3-phase-busbars of existing lighting systems

Using the NewTec CONO canto offers the following advantages:

- Easy installation with no visible cables
- Compatible with all 3-phase light tracks of Nordic Aluminium and Eutrac

CONO pendo: the perfect hanging solution for high and open ceilings

A unique ceiling-mounted speaker with advanced sound dispersion and design

The CONO pendo can be fixed directly onto any concrete ceiling with hidden fixing.

Using the NewTec CONO pendo offers the following advantages:

- Adjustable length and position of the cable according to ceiling height
- Concealed fixing

CONO puro: the optimal solution for in-ceiling installation

Clean and precise sound delivery in ceiling speaker with extraordinary reach

For interiors with walls of glass, fine wood, natural and coloured concrete, the CONO puro is the best solution for both functional and aesthetic reasons. Unobtrusive, it fits easily due to its small installation depth of 55 mm onto a building ceiling.

SOUND SYSTEM



Using the NewTec CONO puro offers the following advantages:

- Elegant and pure design with a fast installation and "screw-less" look
- Ceiling mountable with minimal depth requirements

CONO solo: the favoured choice of wall-mounting speakers

The wall-mounting speaker with exceptional audio performance.

The CONO solo is primarily used when the architectural circumstances do not allow any installation on the ceiling or simply to complement existing lighting systems on the wall.

Using the NewTec CONO solo offers the following advantages:

- Alternative to ceiling-mounting speakers
- Optimum sound quality in all listening positions
- Suitable for both indoor and outdoor use

Feel free to contact us at info@newtec-audio.com for more information or to receive a free and personalised audio planning for your venue (restaurant, hotel, bar...). We look forward to hearing from you!

new|ife

Let's sit together

ANOTHER POINT OF VIEW

VIVA lounge | UBI table



www.newlifecontract.com



Let's sit together

“The future belongs to those who believe in the beauty of their dreams”

The secret to moving forward is simply to start. Thus New Life opened up in 2009 to make the dream of three resourceful young people come true, Ondina and Alessio Battisacco and Andrea Costantini, each with their own specialization and professionalism united by the desire to face the challenge of developing a new project in the world of wooden seating and furnishing complements: turning designs sketches and projects into designer items.



Hotel Kompas / Dubrovnik Croazia



FULL QUALITY ASSURANCE

creativity and exclusive workmanship

Drawing from their families' experience within the production and manufacturing sector in Friuli, they strongly believe in a company philosophy which is not merely based on know-how but also on customer care and love for the job it-self.

The challenge is to create chairs, armchairs, sofas and tables through the perfect union of craftsmanship and technology, together with expertise acquired over time in order to give life to a product that is 100% Made in Italy, from its raw materials to its finishes, for full quality assurance.

New Life quality means identifying and meeting its customers' real needs, and going beyond their very expectations with creativity and exclusive workmanship.

From the creation of individual elements to assemblage, upholstery and quality control, the whole chain is treated to detail and takes place within the company itself.

Nowadays this decision may come across as a brave one but New Life has always considered it the only proper way of doing business. The company was initially launched to create items or carry





out projects that followed the customer's design: it was in 2015 that it took a step forward and gave life to its very own line.

A line of seats and tables that are envisioned, designed and engineered to be part of significant furnishing projects such as hotels, restaurants, bars, shops, boutiques and cruise ships, and that are created to meet the increasing demand of contract operators that look for furnishings that are designed and installed quickly and professionally.

The collection, as it aims at a prestigious clientele that requires exclusive supplies, still allows the realization of tai-lored items, thus adapting design, dimensions, materials and finishes to the client's requests.

A wide choice of upholstery completes what New Life has to offer: an interesting and exclusive colour palette of ani-lines for woods and lacquer colours for metals, in addition to the classic hues of wood. The finishes match the upholstery perfectly: this allows impeccable combinations and creative chromaticism, thus making the architect's, the interior designer's or the contractor's project unique when choosing New Life.

www.newlifecontract.com

THE DESIGNER

our interview with CHIARA SALVUCCI

The importance of design for retail shops

1 What is the main feature a good interior design project must have when working for a baker's shop? Like in every interior design projects, the main criteria to follow are ergonomics, aesthetics and functionality. The main focus of all of these is the counter, which is both a working area for the seller, an operating space for the customer, and a surface onto which to exhibit the goods the shop sells, while also being a key aesthetic element.

It is also very important to concentrate of flows and needs, both the working staff's and the customers'. A special attention goes to the area behind the counter, which, at a baker's, also becomes an inspiring backdrop, with breads and loaves on exhibition.

Materials, colours, lighting, are all key to reach an atmosphere that feels right. I personally think it is also very useful, whenever possible, to work on the area outside the shop to catch the passer-by's eye and tease the world that is to be discovered inside keeping in mind that this will also turn into a space to be enjoyed.

2 What will the market's trends in the near future be?

We are experiencing an ongoing hybridation process between spaces. A shop isn't merely a shop anymore,





it is also a café, a hotel becomes a boutique, the restaurant a shop. In this case, the baker's has turned into a bar, a place where you can spend your whole day, coming in in the morning a leaving after a light dinner and drinks.

The shop of tomorrow isn't just a place where you can buy things, it is a space to experience, to enjoy, where one can spend time.

Which adjectives would you choose to describe your projects for shops?

The key element is designing with an eye for tailor-made solutions, that make each project unique. You start from the customer's wishes, then comes the care for the detail, the research, the creativity in giving it all a shape.

This is the way by which harmonic, original and functional projects are born, creating spaces that feel pleasant to everyone thanks to the delicate juxtaposition of element and materials taken from tradition and contemporary, minimalistic details (in this project, for instance, the counter made of durmast wood and Carrara marble goes hand in hand with integrated graphics and tiles, grey walls and design chairs).



fior di grano



NUOVO ORARIO
fior di grano
GRANDE
Cappuccino 1,50 €
Caffè 0,80 €
Tè 0,80 €





What is the added value for a shopkeeper that decides to make a commission to a design studio?

A designer is best suited to take from various disciplines and skills and merge the customer's wishes with innovation, the current trends, aesthetical sensibility and functionality. He follows all the steps of the project, from creation to execution. He can manage the team that will work on the project, taking the planning and logistical burdens of the customer's shoulders. He can also help to define the brand identity and to give a boost to promotion by working for both the architectural and the graphical concept of the shop.

CHIARA SALVUCCI

Architecture MA at Politecnico di Milano. After working with several big design studios, she opens her own design agency "chiarelinee", through which she explores and develops the various fields of visual and project creativity, mixing different disciplines and visual alphabets in architecture, graphics, interior and product design projects for customers all around the world.

www.chiarelinee.it



UNIPRO

Unipro, a new dynamic Italian company for the chefs of all over the world

Based in the Vicenza's neighbouring city of Montegalda, Unipro was born from the merger between Universal's company mission and productive technology, and the expertise of Polin Group, renowned business in the Italian sector of bakery and pastry equipment. This fruitful partnership between the two leading companies in the field of baking system's design and manufacturing was also enhanced by shared values and a common work philosophy.

Unipro was founded with the aim of fulfilling the requests of an ever-increasing and demanding clientele, by offering custom-made solutions out of a wide range of





SMART LINE

PROFESSIONAL OVENS

where do you want to go?



horizontal cooking equipments, with different structures and technical specifications.

Our main priorities are R&D, technological innovation, environmental sustainability and customer service: these are the core elements on which both companies strongly rely.

Unipro offers a wide range of products for the HORECA sector, ranging from proofing chambers to bakery, pastry and industrial ovens. By focusing on the simplification and acceleration of cooking phases, our company can match the needs of mass catering and medium or large restaurant services, such as catering services, service station cafés, hospital and school canteens.

Today, Unipro's strength in international markets lies in the capacity to provide a valid alternative to the classic manufacturing process of restaurant ovens. As a dynamic and technologically advanced business, Unipro stands out for the top quality of its products: each single item is assembled through a strictly regulated process, ensuring high standards and making it suitable for the introduction in domestic and foreign markets.

Taking advantage on the expertise acquired throughout the years by Polin Group, Unipro is nowadays a benchmark in the sector of professional ovens.

OUR MISSION IS TO EXCEL

Our company mission is to excel in the strategic markets of cooking systems by putting forward state-of-the-art technologies, in order to advise our customers with the one tailor-made solution that best suits their needs.

Top-quality, high performances and innovation are the elements that made Unipro's products known and appreciated all over the world and that soon turned us into one of the leading companies in the sector of professional cooking.

As a consequence of our enterprising spirit, we are prodded into confronting with new challenges and targets on a daily basis. Our ideas are turned into projects, and projects are turned into products to be traded and purchased worldwide. All this with an Italian know-how that is the distinctive feature of our company.

www.uniprosrl.it

UNI**PRO**

MILANO BEDDING

Sofas and
sofa beds
made in Italy
for the best
comfort

Careful and constant search of the finest design solutions, maximum comfort and technological innovation: these are, for over twenty years, the milestones of Milano Bedding, specialized in the production of fully made in Italy sofa beds.

The company also seeks to develop technologies and solutions that can increase the functiona-



bedding®
milano
100% italian quality



SOFA BEDS

Comfort and technological innovation

lity and convenience of opening and closing systems, by adopting advanced mechanisms.

There are many models in the catalog that are ideal to meet all the requirements of style, from classic to modern, always preserving comfort as a point of excellence in all situations of use. Milano Bedding is, in fact, at the best of sitting and sleeping comfort, offering a wide range of mattresses with different thicknesses and orthopedic bed bases, to transform the sofa into a true bed. In addition, almost all of the products offered do not require to remove cushions or backrests during opening, also offering the possibility of having a bed, ready with sheets and a light blanket.

Care in detail is expressed with sophisticated finishes, special workmanship and attention to the quality of the materials used.

2017 Milano Bedding's novelty is the sofa and sofa bed Clarke. A model with a lived-in look, which makes it both sophisticated and informal for environments with a cosmopolitan atmosphere.

Cozy, designed to provide high comfort both in sitting and slee-



Groove



ping, creates a perfect harmony between the rigorous shape, the large pillows, and the soft-looking cover.

Thanks to a simple rotation of the backrest and without removing any cushion, Clarke converts into a bed with a 200 cm long mattress, available in two thicknesses: 14 or 18 cm.

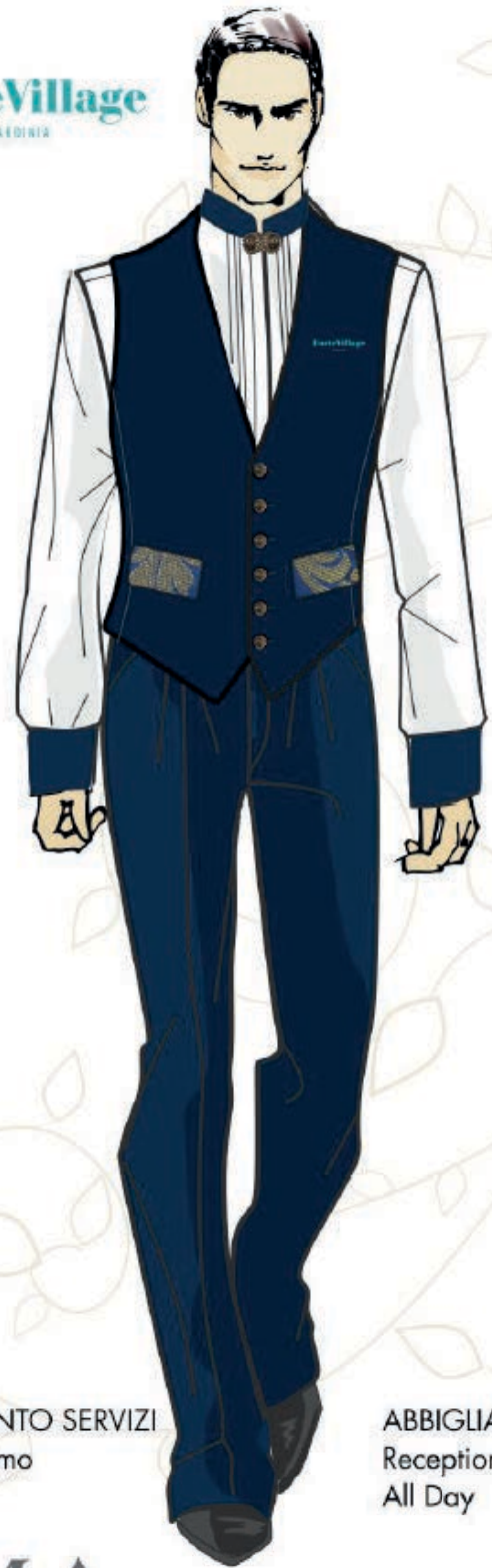
Groove, sofa and sofa bed, also features the attention to detail; it was also introduced this year: charming, with simple and clean line, stands out immediately for the details of the armrests, with their creases that make it an elegant and cozy model, combining classic details and a modern shape.

Groove turns into a comfortable bed with a 200cm long and 14 cm thick mattress.

Another novelty is Charles, a model that is inspired by the egg shape, always a symbol of perfection and a example of lightweight. The result is a stylish and cozy sofa, in which harmoniously curved lines and straight lines coexist. Sophisticated in soft and warm colors, Charles becomes energetic in the suggested version in sky blue color, combined.



ForteVillage
SARDEGNA



ABBIGLIAMENTO SERVIZI
Reception Uomo
All Day

ABBIGLIAMENTO SERVIZI
Reception Donna
All Day

DAMA

MEETING ITALIA

production
and marketing
of work
professional
clothing

Meeting Italia, which was created in 2001 by Riccardo Tronci, is specialized in the production and marketing of work professional clothing for men and women. Meeting Italia group belongs to a bigger artisanal and sartorial company, named Sartoria Olympic which is a family business created 50 years ago by Nando Tronci and now his son is running this company.

The love for Sardinian beaches and for its colour affects deep-



SERVIZI

ABBIGLIAMENTO SERVIZI
Reception Donna - Uomo
All Day
variante colore



MEETINGITALIA
forniture per chi lavora

PROFESSIONAL CLOTHES

collections immediately recognisable

ly company's products and collections which are able to merge technological innovation with Italian style, creating professional clothes with a strong fashion component.

Our collections are immediately recognisable for its sartorial design and high quality of textiles, for this reason we only use Italian certified fabrics. Furthermore, we are specialised in men's tailoring and shirts.

The will of its founder is to build a company with a profound artisanal roots and bounded firmly to a family run. Meeting Italia grew and developed keeping this identity and so it has rapidly become a regional leader in its sector.

With great honour, we are proud of saying that our uniforms are worn by the staff of the best resort of the World, Forte Village resort located in Santa Margherita di Pula.

We also accounted for other collaborations with big Sardinian resorts, such as Delphina Hotels and Pullman Timiama.

However, our customers are also smaller businesses, for example



ABBIGLIAMENTO SERVIZI
semplificato
Direttrice Donna
Sera



local restaurants, bar, pizzeria, big chain stores, tour operators, car rentals, beauty centres and so on.

After the first 15 years, the company continues its growth, looking at the future with optimism and determination. Following this purpose, we have recently invested in a new emergent field, embroidery. Moreover, to achieve our aim, we purchased Tajima embroidery machines which allow us to recreate any kind of company logo.

The collections are studied to improve workers' well-being. The design division works together in perfect synergy with sales management in order to create new collections.

Customer's idea is the first step, then it is drawn on paper, next fabrics are chosen. Following that, details are added step by step, until the definitive cloth is realised. Our artisanal and sartorial attitude is maintained from the design to the last trim. That is what makes our clothes unique.

For other countries, please consult: www.meeting-italia.com



**VETRATE
PANORAMICHE
ITALIANE**

THE EXCLUSIVE ITALIAN PANORAMIC WINDOWS

www.vetratepanoramicheitaliane.com

VETRATE PANORAMICHE ITALIANE

Your top quality glass windows

Hand-crafted and high level professional standards to meet our customers' needs

Vetrate Panoramiche Italiane is an Italian company specialized in the hand-crafted realization of perimetral coverings for outdoor spaces and environments.

In the last years the company has strengthened its leadership in the business market, thanks to a general and truly effective company vision entirely aimed to maximize the





ELEGANT AND DETAILED

forefront technical solutions

customer care approach through the supply of highly performing products and -at the same time- elegant and detailed in all their details.

The strategic vision of Vetrate Panoramiche Italiane is aimed to create a more comfortable and easier approach to the living spaces and to people themselves. The company, moreover, is constantly concerned with the concept of a strong consciousness towards sustainability; without everyone commitment in fact there is no future for an energy-saving attitude.

The hand-craft method is the crowning-glory of Vetrate Panoramiche Italiane together with the forefront technical solutions that the company is using; these constitute the real and solid ground on which the company mission and philosophy are founded.

In order to keep and deserve customers' trust, either in the private and public industry, it is not sufficient to constantly invest money in researches or resources' training. It is fundamental to keep on adding the right dose of passion and perseverance for the business we are





doing and managing. This is what assures the maximum grade of success and results- achievement. Great ideas, high-level standards of safety and quality, major attention to life quality status, are some of the ingredients that distinguish our company.

Customer care and assistance is one of our crowning point, both before and after sales.

As a company we have witnessed, during the last 60 years, to the evolution of the perimetral closing systems, that has not changed aesthetically.

Vetrate Panoramiche Italiane has literally transformed during the last 60 years the original technique used for perimetral coverings, adding both elegance and style. The discovery of an highly performing product, jointly to the will of research and development that is always a new motivation for the Group, will definitely make the panoramic window as an important and essential element that will rightfully enter as main part of the living building system.

For any additional information please refer to the following website: vetratepanoramicheitaliane.com

STUDIO IMMAGINE&DESIGN ITALY

Our interior designers, graphic designers and engineers can assure a variety of HoReCa design and furnishing solutions, providing customers with a tailor-made and customized environment that offers maximum functionality without sacrificing aesthetics. Their professional and artistic education assures a wide choice of styles and ideas for every type of need and budget in a search that associates functionality with beauty.

Commercial Spaces and Offices

We follow every stage of renovation and interior design of offices and business premises, catering, hotel and cafeteria, from the planning of various volumes, design, assistance and selection of furnishings, accessories and finishes.

Residential Spaces

Even in this case, we offer complete advice on every step of the reshaping of the interiors, the wall division, the installations, and a particular regard to decorations and furnishings, providing the customer with a wide selection from the best national and international catalogues.

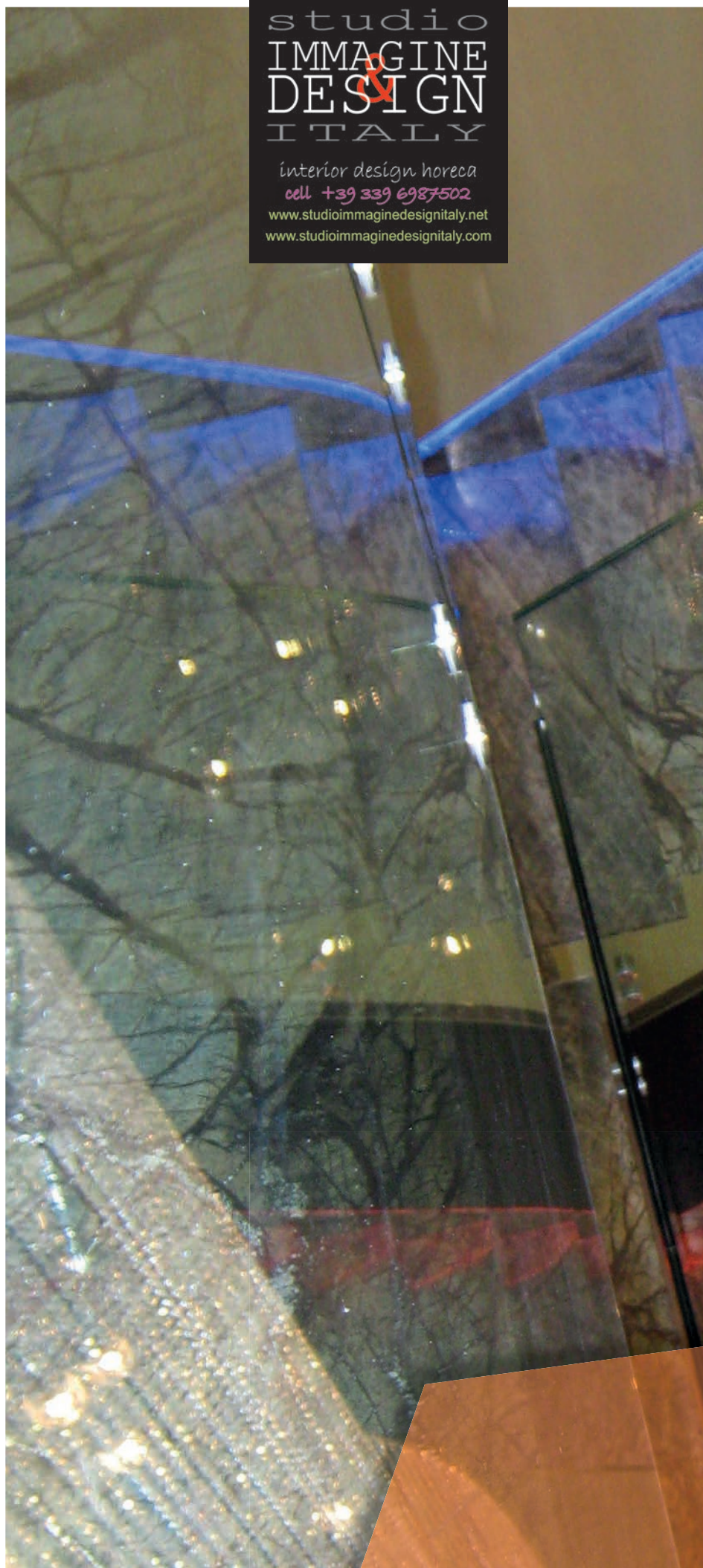
STUDY OF MATERIALS

Studio imagine&design Italy has a special focus on designing interiors of HoReCa environments, and the training of its staff guarantees

studio
IMMAGINE
& DESIGN
ITALY

interior design horeca
cell +39 339 6987502

www.studioimagedesignitaly.net
www.studioimagedesignitaly.com





FUNCTIONALITY WITH BEAUTY

variety of HoReCa design and furnishing solutions

a great choice of styles to make projects timely, with a mix of features that never give up art and style. Here are our services:

- Improving space management
- Large selection of decorative styles
- Renovation of the interior with particular attention to the use of all spaces
- Choice of materials for tailor-made furnishings and equipment at qualified and prestigious showrooms

RENDER 3D

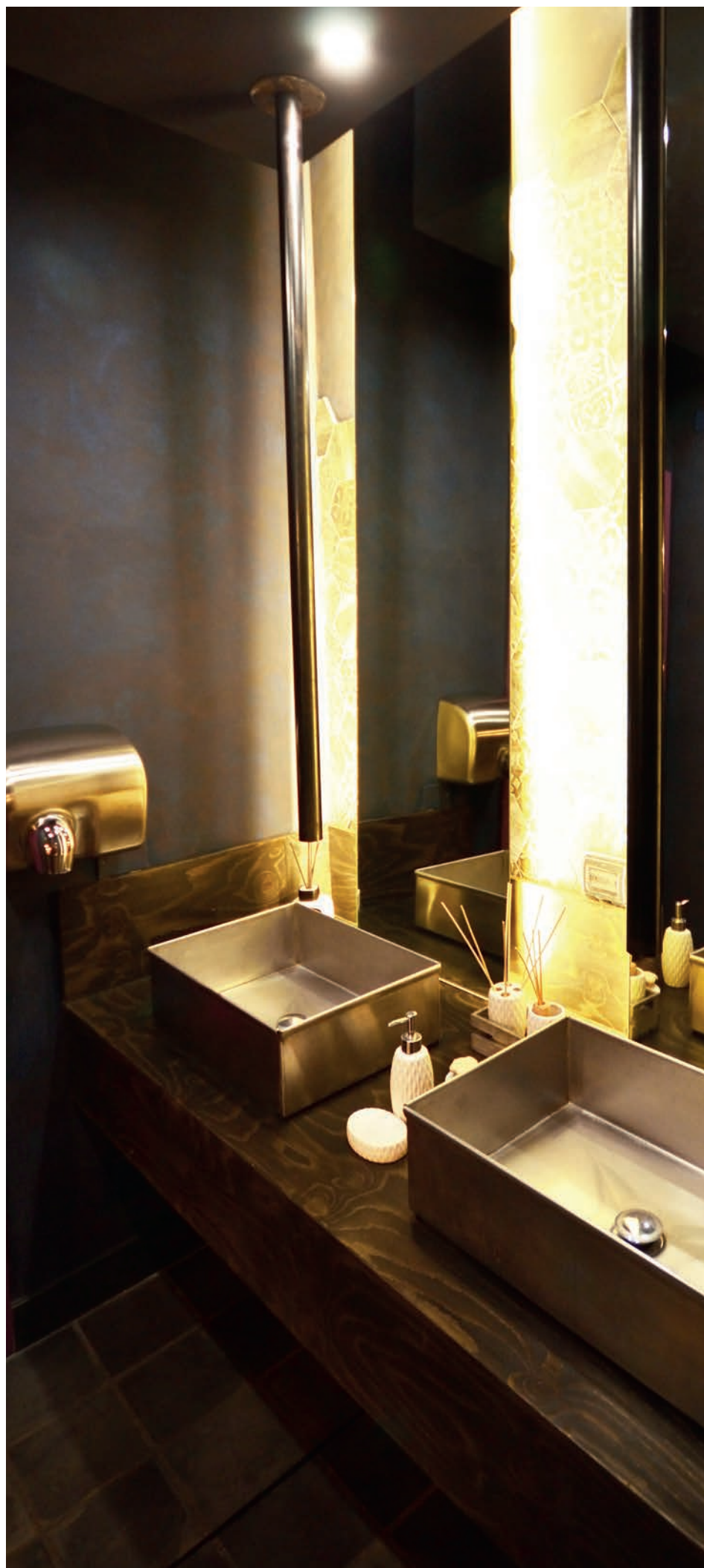
A young team, an opened studio to any need, to qualified collaborations both with 3D rendering and movie, even with traditional designs, constantly looking for constructive comparisons, always curious in the world of design.

Ready to meet every customer's needs, we make available the knowledge gained over the years, we listen to the wishes that the customer needs to accomplish, making it possible to achieve what he has always dreamed of, respecting the roles and responsibilities. All that he needs will be able to check it out first, almost touching with his hand what he wants and that we have understood until he reaches his dreams.

PROFESSIONAL ASSISTANCE

Our strength is on-site assistance, wherever the yard is located, giving full serenity to the customer, with no time issues, for the sole purpose of total satisfaction.

From the design to the construction site, from the execution of the plants to the installation of the equipment, from the total direction of the workers, also with the "Turnkey", this to give the maximum professionalism and organization





of the teams in place. The experience gained translates into a well-planned and highly qualified organization with effective planning tools and skilled craftsmen.

A young team, a study open to any need and not just HoReCa

Rocco Donato Bochicchio - Interior Designer

"The care of detail is the measure of professionalism."

Michele Villano - Modelling 3d & movie

"For every job, a sacrifice. At every result, a satisfaction."

www.studioimmaginedesignitaly.net

www.studioimmaginedesignitaly.com



PLANIUM: UNIQUE SURFACES

Research and innovation combined to an industrial know-how originate the Planium surfaces. Metal, versatile to coat and embellish the rooms, is the raw and primary material of the realized and realizable projects. It is one of the most ancient, natural material, but it is also contemporary for excellence, it is suitable to underline the shapes of the urban environments. Metal is the element with the varied qualities that Planium chooses to create exclusive architectural and emotional spaces, unique and customized floorings. Metal is inductor of primordial sensory experiences. The charm of its mutations gives rise to a supreme synthesis of mixed emotions. Its changing and luminescent colors can become dull, deep, intense, its sophisticated perfectly smooth flatness can become natural materiality.





METAL
natural material

Metal in a word, unique. Each finish tells its story. Textures and shades create perceptions, sensations that impress themselves, leaving their mark.

SHADE COLLECTION

The surfaces of the new Shade Collection are particularly designed to coat today's spaces. Their essential aesthetics and the overlapping shades, electro-chemically made on metal, make each tile or coating unique and unrepeatable. This technology generates designs and geometries that enrich and characterize steel, emerging as a background.

The catalog includes other exclusive and refined finishes of steel, calamine, bronze, copper. Each material is proposed in its natural version or with different textures to choose.

DESIGN

Planium designs and manufactures modular and self-locking systems. In addition on the standard floorings proposed - loose-lay, raised and raised radiant - Planium designs and builds custom solutions.

All the systems are engineered and created with innovative pro-



Planium crea superfici uniche.

La nuova collezione Shade riveste gli spazi di oggi con un'estetica essenziale e caratterizzante. Le tonalità sovrapposte eseguite elettrochimicamente su metallo, rendono ogni piastra di pavimentazione o rivestimento unica ed irripetibile. Questa tecnologia genera disegni e geometrie che arricchiscono e caratterizzano l'acciaio, affiorante come sottofondo.



cesses, attention to quality, functionality and design. The systems allow to install any finish with a simple gesture and exclusively dry, keeping the total reversibility and portability of the chosen flooring.

SYSTEMS

The laying of the flooring and coating tiles is very versatile: it can be completely dry, quickly and easily through patented couplings, or through a more traditional installation with glue or, finally, in case of large floor tiles, only leaning them.

CASE HISTORY

Planium has many prestigious installations around the world.

Applications are different, all of them are high-level; they are developed ad hoc and designed with great care. Our custom designs go from making unique floorings and coatings for events and trade fairs, for museum buildings, showrooms and hotels. Alongside these project installations, many are the ones made with our patented systems. The systems allow execution speeds and no interruption of the working activities in the environments our clients would like to renovate: offices, lounge bars, studios, car dealerships, banks, business, private residences.

A unique building, a jewel on the Venetian Lagoon, where events, gala dinners and exhibitions are organized: Scuola Grande della Misericordia. The sumptuous palace has been the Planium laying scene that provided 2,000 sqm. of Calamine flooring, installed by means of patented hooks. The tiles were made ad hoc in a large size and processed superficially to achieve a particular effect, in keeping with the environment. The floor, during the 2015 Biennale, the year of the reopening of the palace to the public, was stepped on by 21 thousand people in a month. A place that proposes the creative shock to the glorious past of Tuscan art: Museo del Novecento celebrates the recent history and its works on a background of extreme elegance. 1,000 sqm of Planium flooring and coatings with details made for the project: particulars of furniture, table and finishing. Shades from gray to blue, from powder color to petroleum, the desired oxidation of steel employed gives an unprecedented scenario to the whole set.

www.planium.it

THE HOTEL

our interview with IRISMHOTEL

IRIS HOTEL, DEMANDS AND NEW TRENDS

1 What do your customers appreciate the most?

Certainly the convenience of our location: we are 5 minutes away from the exit of the highway and from the train station and we are very close to the principal wineries of the area and to the restaurants of Lake Iseo.

Moreover, they appreciate our spotless rooms and the fact that they have an independent access from the private garage.

2 Do you think that the wine tourism, an ever-expanding trend in Italy, is somehow having an impact on the service that you offer?

Surely the wine tourism has played a significant role in creating new trends: more frequent and short stays, no more organised tours but independent itineraries, an increased number of customers coming from other regions and countries, greater attention to quality rather than prices. More generally, we can say that buying wine today is not a simple commercial exchange anymore: clients also want to take home a piece of Franciacorta and its culture.





Do you foresee any change or transformation in the next three years?

As we are already experiencing, the flow of foreign visitors is growing, supported by the online booking platforms such as Booking.com and thanks to the position of our structure: we pay great attention even to the smallest detail, from the selection of the blinds fabrics (made in silk) to the adoption of ergonomic pillows so as to ensure our Guests extreme comfort. Every room is also equipped with a 42 inch flat-screen LCD TV and, as far as personal care is concerned, we provide an Hotel amenities set, which is one of the most complete in our category. Moreover, our Suites represent our feather in the cap: equipped with air-massage whirlpools with light therapy, they guarantee a unique stay. With a view to improving and raising the standards, we aim to extend all the hotel premises and create new Suites.

What are the facilities that make a difference and what are the furnishing complements that can help improving your structure?

The most important facility is the lift because it allows the clients to privately access their room,





without having to cross public spaces, and it also guarantees a full independency during their stay.

What are the characteristics that you look for in a supplier? What are your criteria in choosing a supplier?

We look for quality and reliability, financial strength, flexibility when we place small but frequent orders, fair prices. And of course, on-time deliveries and good interpersonal skills: our suppliers must stay in touch with us constantly in order to understand our needs now and what our needs could be in the near future. As I said it is very important for us that all our suppliers have a solid financial strength and an excellent range of clients: clients that maybe in the future can also become our commercial partners.

www.irismlhotel.it



CREATIVITY DESIGNED TO MEET YOUR NEEDS

Drive PD is an agency that has been consulting for over 20 years in direct marketing and on-line and off-line communication. Our projects are always tailor-made, designed to meet the needs of large clients as small and medium-sized businesses in any sector.

Our goal is to offer high-quality creative solutions, at really competitive prices in the expected timing and budgeting.

Our solutions.

- Direct marketing & Promotion strategies
- Advertising
- POP materials
- Brand identity, Brochure, Depliant, Leaflet
- Brand packaging & Visual merchandising
- Meeting & Events
- Web design, Customized APP, Newsletters, Blog
- Social & Digital marketing

We are ready to launch your project.
Where do you want to go?

CONTACT US!





CREATIVE SOLUTIONS

where do you want to go?

BARTOLI

Bartoli spa is a historical paper mill headquartered in Lucca, since 1894. Over five generations the Company has been increasingly developing and innovating the production of paper and today special cardboards for the industry (covering a wide range of sectors and fields: stationary, gasket, luggage and footwear industries).

The time has come for a new challenge.

Naturanda®, the new line of disposable tableware, plates and containers, was born out of our fundamental commitment to promote environmental sustainability, taking, together with you, a step forward to the future without having to compromise on beauty and practicality. All the Naturanda® products are 100% Made in Italy, safe, eco-friendly and completely recyclable. A compostability certification has been recently applied by the company.

The choice of being sustainable means choosing a better future for our planet.

Our strengths are:

1. **100% NATURAL RAW MATERIAL:** Who knows what's the Bagasse? Bagasse is the name of the baling sugar cane straw which originates the virgin pulp we use in our process, together with a mix of natural vegetable pulp fibres. All our raw materials are renewable and 100% natural, allowing our tableware and containers to be recyclable and biodegradable, without giving up the pleasure of enjoying a beautiful table set.
2. **PRODUCTION MADE IN ITALY:** When dealing with food it is ap-





Naturanda[®]
LA TUA SCELTA SOSTENIBILE



NATURANDA[®]

new line of disposable tableware, plates and containers

appropriate to take several things into account: who manufactures MOCA is well aware that MOCA is an acronym standing for Materials and Articles in Contact with Food (Materiali e Oggetti a Contatto con Alimenti); knowing the origin and the productive process of these articles can make a huge difference for a correct choice of the product, as it guarantees the compliance to all Italian and European laws. This is the reason why we are proud to say that all our products are 100% Made in Italy: the greater guarantee either for the supply chain or the consumer.

3. **HEALTHY AND SAFE WORKPLACES:** Human resources are essential and we strongly believe that for being sustainable it is necessary to respect the value generated by the individuals within our Company. We are daily committed to promote the welfare and to guarantee and improve health and safety conditions on the workplace. A positive working environment leads to a better productive process and therefore to a higher quality of our products.
4. **LOW ENVIRONMENTAL IMPACT:** 1) selection of raw materials: We select only natural and certified raw materials in order to manufacture recyclable and biodegradable products. 2) stages of production: Reduction in water consumption, thanks to a company water cleaner which allows us to recycle the water and direct them in other production lines inside our company. Reduction in climate-impacting





gas emissions (e.g. CO₂): we self-produce electric and thermal energy from natural gas. Reduction of waste: we recycle our tableware production scraps as secondary raw materials in other production lines. 3) efficient transport and packaging: Bartoli offers integrated transport and logistics solutions to optimise the space and reduce the packaging. 4) finished product and new product line: Our products, post-consumer, can be recycled thanks to their highest level of recyclability (A+). Moreover, Naturanda® products are biodegradable while the compostability certification is awaited soon.

5. SAFETY & HIGH-QUALITY PRODUCTS: Our products are safe. We perform continuous production controls and intensive raw materials and product testing in order to ensure their suitability and compliance for contact with food. Products are sanitised at high temperatures. Our Company Quality Assurance System, in compliance with Regulation (EC) No 1935/2004 and Regulation (EC) No 2023/2006, guarantees quality and safety of all our products to the consumers as well as the supply chain.

6. RECYCLABLE & BIODEGRADABLE PRODUCTS: Sustainability is a choice we made with the understanding that the future has its roots in our present actions. For this reason, our products are biodegradable and completely recyclable. The compostability certification is awaited soon. Thanks to the use of vegetable raw materials, our products can be recycled post-consumer after their life-cycle, returning to being a precious resource for other uses. Our production has a low environmental footprint, safeguarding the natural resources, the key to achieving a long-term sustainable future for our planet.

Visit: www.naturanda.it



ARPA ITALIA

The fine art of the hospitality

Arpa Italia Srl - Hotel Supplies is manufacturing and selling specialized products for the Hotels & Resorts worldwide with the awareness that even a simple accessory can be able to make special and unique an hotel room. We have in our product range a wide range of the hotel accessories like hotel safety hairdryers, magnifying mirrors bathroom accessories just to name a few that are very special thanks the design and to their functionality. We have also a wide range of amenity products like " Duck Island of London " and Esséverò.

We are able to supply a wide range of vegetable soaps, shampoos, foam baths, and body milk able to give the hotel guests a real sensation of wellness.

The range of hotel products of Arpa Italia Srl - Hotel Supplies comes the union of technological research and of the most refined Italian design able to make all the products very special. With simple, functional and unique shapes all the accessories of Arpa Italia - Hotel Supplies are able to remain unchanged over time.

We would like to remind also that we bearing in mind also that the safety and the quality of our wide range of products. Like the bathroom and the in-room accessories that are are manufactured in accordance with the most stringent European standards and use high quality materials which ensure a longer life than any other product on the market. From the beginning Arpa Italia Srl - Hotel Supplies called the best international illustrators that have interpreted the concept of the " Fine art of the hospitality ".

The " Hotel of Earthly Delights " is inspired to the famous work by Jeronimus Bosch the "Garden of the Delights" that Luca Di Sciuolo has reinterpreted with the products offered by Arpa Italia Srl - Hotel Supplies. Please enclose some details of the illustration where the products are represented as an example:

- 1) Hairdryer Chromo ,
- 2) Empire kettle
- 3) Hotel Amenities products
- 4) Steamworks Ironing Centre
- 5) Scale Bohemia

www.arpaitalia.it

arpaitalia
hotel supplies





HOTEL SUPPLIES
the fine art of the hospitality

CIRCUITO DA LAVORO

Prêt-a-porter style in the HO.RE.CA world

Everything begins in the late 1990s when a marketing man working for a multinational corporation met Laura Bottomei, a fashion-designer who spent her life in the fashion world. They fall in love and decided to combine the universe of fashion with the host industry, in order to bring the prêt-a-porter style in the horeca world. << Circuito da Lavoro is aimed to give a new identity to the contaminated, constantly evolved and different-needs-made world of Food & Beverage. The result is the fusion of Italian fashion research and experimentation with the catering industry.>>

The results speak for themselves: Circuito da Lavoro drove fashion to be a real part of catering industry, it breaks loudly into the consolidate world of





ITALIAN FASHION

return to the past that is presented in a real new style.





Food & Beverage with the purpose to mould this ever-changing industry full of new necessities.

<<We started working for other brands, we were contractors of the fashion world, but as we gained experience we felt the increasing necessity to build our own reality designed around Laura's creativity>>.

In order to take this great step forward, in 2015 they started working only on their own brand, the Circuito da Lavoro that we can see today.

The Atelier in San Cesareo, in the south of Rome, with the exposition of trousers, skirts, uniforms and aprons, looks more as a prêt-à-porter boutique than a clothing workshop; the presence of Laura Bottomei is in fact evidently imprinted with her creations. The fashion-designer says: <<Until a few years ago, just synthetic fabrics and basic cotton were used in the kitchen, but our concept of working is totally different: we want to be innovative and adaptable. Today the chef's job and the waiting service are getting closer and closer until melding with a gastronomic tradition that day by day opens to other cultures. This is why chefs and waiters must be adaptable and coherent with those new contexts. That's why Circuito da Lavoro brings fashion research in the kitchen. The Atelier di Circuito da Lavoro will be presented for the first time in Host 2017. The collection is the perfect representation of the fresh and versatile style of Laura Bottomei; a new collection ranging from chromatic games and innovative cuts to the classical tones of salt and pepper where the tradition meets the innovation. There is a real return to the past that is presented in a real new style.

There are seven different collections made by natural textiles. The volumes become ample and light, the apron becomes a real suit and the uniform are created with accessories that makes the difference.

As we have just seen, Circuito da Lavoro is an unstoppable enterprise of ideas based on the concept of supporting and implementing the Made in Italy and a team that works to reach and understand the changeable needs of the catering environment.

www.circuitodalavoro.it

We'll exhibit at, HostMilano: Stand T10 - Pad. 09

FAS ITALIA

Hotel and restaurant supplies distribution

Fas Italia is a company specialised in hotel supplies, whose exclusive offer includes high-quality and Made-in-Italy products.

The company is based in Florence, a city with a great history of trading and artisanal traditions, and is headed by father and son who decided to follow a 30-year-old tradition in the hospitality industry.

Fas Italia is a landmark for accommodation facilities in Italy.

Our products are realised in an artisanal way, which allows a customised design, such as the eco-le-






Ponte Vecchio
SUITES & SPA


Ponte Vecchio
SUITES & SPA

CUSTOMIZED
supplies for Hotel





Other document folders that can be realized in an endless variety of colours and finishings and can be customizable with the hotel logo, or the set of bins for recycling where the client can choose the colour and the base, which can also be customisable.

Some of our products help to make the guest's stay more comfortable, such as the kettle set, a practical box including all the accessories for the kettle, which can be realised according to the client's requirements, or our multifunctional structure, including minibar, lockbox and kettle set, which can be made-to-measure and have various finishings.

However, the luggage racks, bins, document folders, kettle set have to be integrated in the hotel room in a harmonious manner in order to create a cozy, unique and special atmosphere.

Undoubtedly the hotel space has to be highly optimized so that every inch could be used to make the environment viable and pleasant.

Offering customisable products, realised with more classic or modern finishings, is our undeniable strength.

The Italian quality can be fully experienced with our courtesy products, made with essences and fragrances from our Country, such as the courtesy line of Oli-

PASSION



ve Oil, or the UVA line. The newest line is the "Italy Line", high-quality organic cosmetics, suitable for any type of skin, with no preservatives, alcohol, parabens, etc., and with a prestigious graphic design which portrays the skyline of the main Italian monuments to highlight the Made-in-Italy origin.

With our hotel furnishings, Fas Italia combines its passion for design, high-tech products and matching furniture.

Organizing, designing and offering new ideas for the interior design of hotel rooms has always been the main mission of our company, which has become a landmark in the hospitality industry.

Fas Italia is the ideal partner to realize your ideas and projects - we don't sell products, we offer ideas and solutions.

FAS ITALIA

HOTEL SUPPLIES

www.hotel-supplies.biz

Handcrafted Made in Italy hotel room accessories and bathroom amenities.
Size, finish and colors can be customized on request.





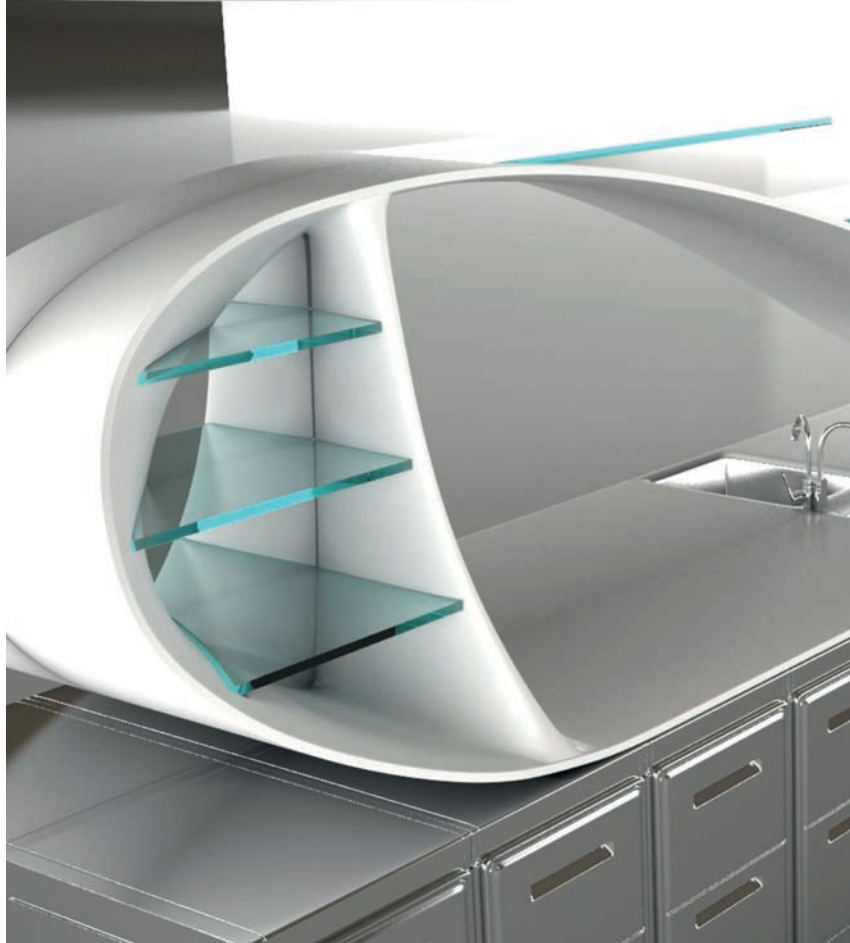
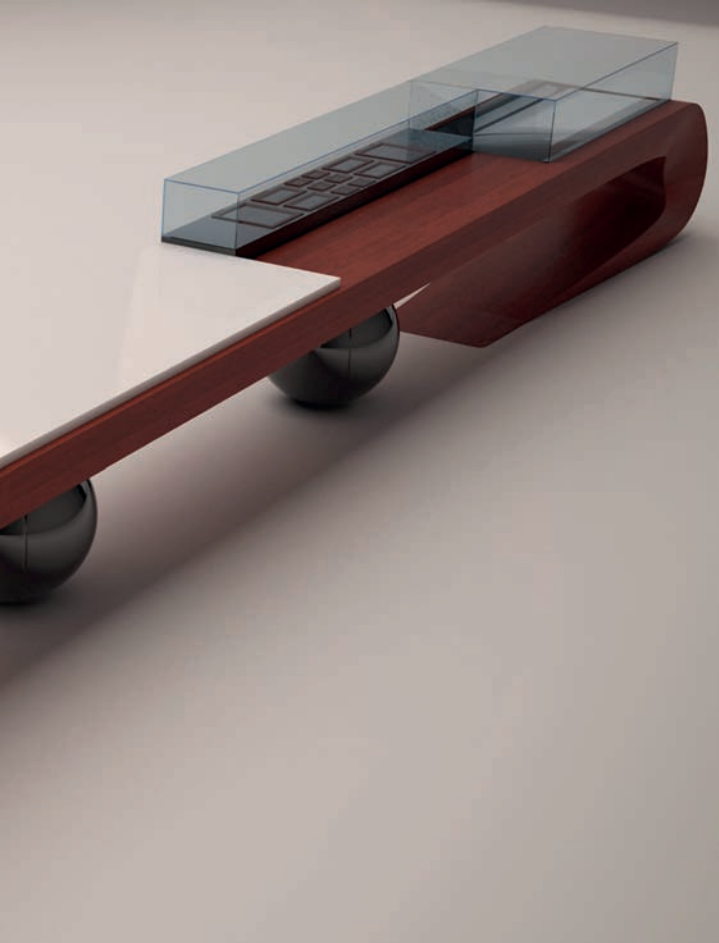
FORZANTI

©Organic
Collection
design
by Alessandro
Marchelli

Forzanti is a young and dynamic design company and a leading architecture firm which has just started a revolution in the world of HoReCa and ice-cream counters, thanks to the visionary and unconventional ideas of the design of Alessandro Marchelli. The official press release was issued today.

The project is called ©Organic Collection and is created by Alessandro Marchelli for Forzanti, which immediately embraced the idea. The collection develops two main concepts: "Liquid & Fluid".





INNOVATIVE IDEAS
retail professionals in food preparation



Organic Collection | Concept room liquid | design Alessandro Marchelli for Forzanti

Alessandro Marchelli



It includes two new lines of counters as well as other pieces of furniture and accessories for the HoReCa, food and ice-cream sectors. All these elements were thought, designed and realised to give new life to innovative, hi-tech and multifunctional spaces for the contemporary man.

The creative idea of Alessandro Marchelli suggests new "suspended and open" ways to think and leave the food&beverage sector, from tastings to aperitifs, from breakfasts to brunches, from pastry to ice-cream, shaping emotional scenarios as if fluid and liquid waves and curves interlock and merge onto a straight line. These elements melt and fade away into smooth anthropomorphic combinations, blending in with shapes and materials, flavours and scents, thus creating a unique positive energy and sense of wonder.

In such venues, the guests will immediately feel to be part of the global harmony that surrounds the space. Every detail is extremely refined and each component is cleverly pondered in order to give the best experience both to the business traveler and the leisure guest.

"The curved line", explains the designer Alessandro Marchelli "is something that forces you to question yourself, to challenge the cliché, to go much further the path you already know in order to reach your targets".

That is to say the sense of wonder, the emotion, the surprise, the gravity, the elegance of purity.

"The cultural objective of this new collection", says Alessandro Marchelli "is to merge in an interactive way contemporary art, architecture, technology and design, innovating the concept of new entertainment design and make it adjustable to the habits and needs of the daytime and the nighttime".

"The ambition of this idea is to get over the material aspect of the project, to move the playground, to create an important effect, to move forward the static counter and involve the consumer in an emotional and sensorial journey, always moving, without clear reference points and with different perspectives".

"The new Organic Collection that I have designed for Forzanti", says Alessandro Marchelli "is a complex, powerful series, yet extremely delicate and sweet, which stretches smoothly with its sinuous lines, engaging the gaze while the hidden light glides on the curved lines making them ethereal".

Alessandro Marchelli's project, developed and supported by the engineering and industrialization of Forzanti, wants to find a balance between the intuition and the strategy, starting from the idea that innovation, experimentation, collaboration, material research and attention to details have to coexist and merge in order to create a unique space where to go, sit down and "tell the stories of your life," as Ettore Sottsass used to say.

www.forzanti.it

www.alessandromarchelli.it

direzione@forzanti.it

www.facebook.com/forzantiarredamento

Ghio

CUSHIONS AND SEATS FOR LIFE

The tradition and innovation

Founded originally in 1969 by Mr. Ghio Eugenio as a handcraft company dedicated to the manufacture of living room furniture and curtains later specialising in cushion production for garden decoration and various. Today Ghio Eugenio snc is run by his 3 sons, who were born and raised in the company and are now managing it with passion and professionalism as well as the constant dedication to work and development of the company transmitted by their father.

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QUALITY AND CONVENIENCE

cushion production for garden decoration and various.

THE RESTAURANT

our interview with CATERINA, KITCHEN AND FLOUR

Caterina, Kitchen and Flour

"Whoever doesn't care about what he eats, hardly will care about anything else": you can read this sentence as soon as you enter the website Caterina, Kitchen and Flour, the restaurant opened by Angelo Coro in 2014 on the corner between Via Imperia and Via La Spezia. This warning perfectly sums up the owners' philosophy: each meal is a holy moment that requires quality, good taste and wealth.

Where does this name come from?

"Caterina is my daughter, the Kitchen is the place where I've always worked, the Flour is a precious ingredient of our dishes: I simply put together these passions of mine".

What is the philosophy of your restaurant?

"We mainly focus on the typical Italian cuisine, offering different menus depending on the season. Our inspiration comes from the traditional cuisine, however our young chef loves creativity and takes inspiration from different traditions, mixing the ingredients in an original way.

Our basic, though, remains the Mediterranean cuisine".





How do you choose the ingredients?

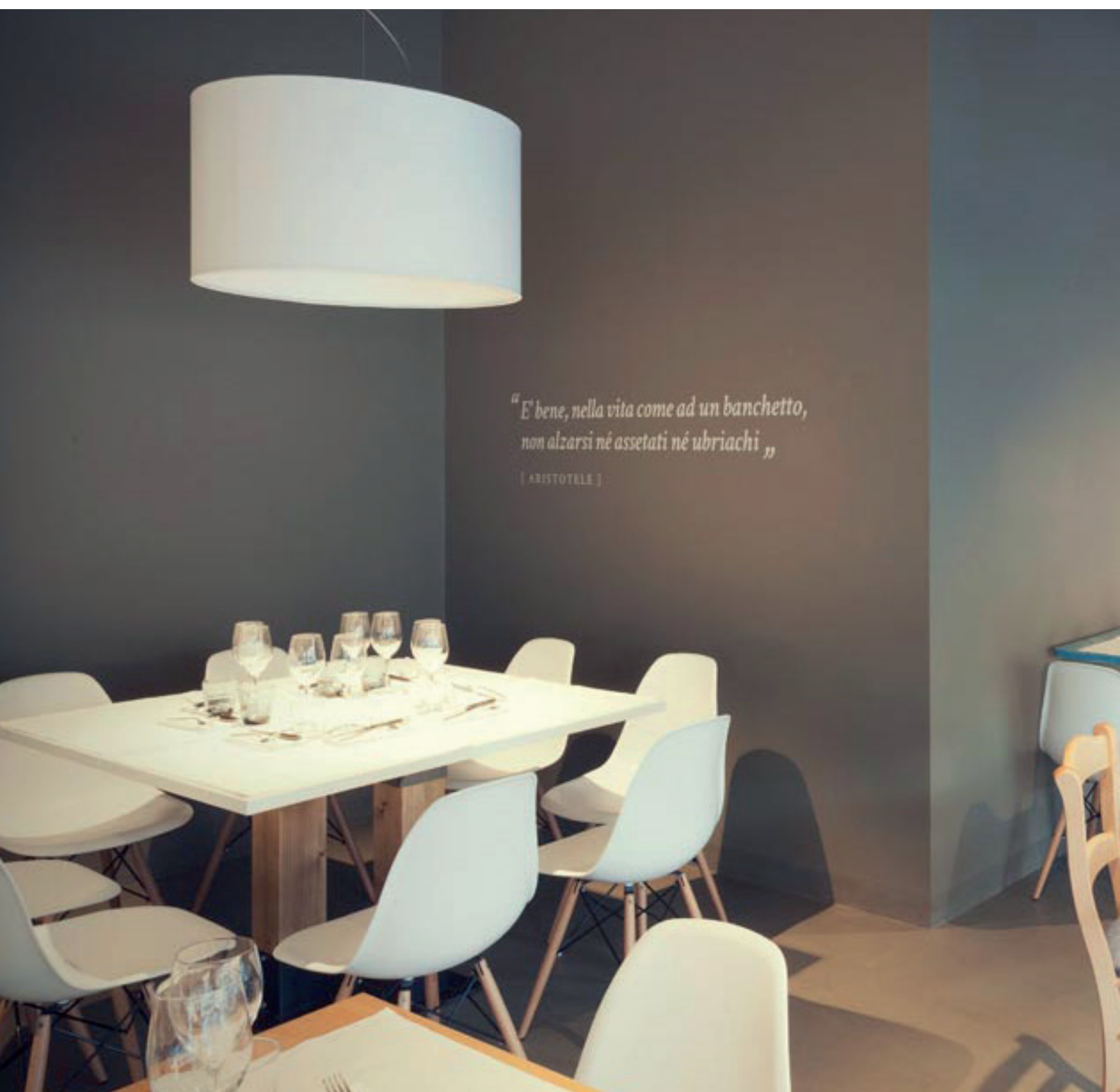
"My suppliers are the same ones as I used to have before I opened the restaurant, like the ones at the fish market. I also have some contacts with small producers of the village where I come from, in Puglia, who allow us to bring on our tables our own produced olive oil".

How do you cope with the increasing number of vegetarian and vegan customers?

"Our menu is set to meat and fish, and offering vegetarian and vegan dishes require a high level of attention. At a management level is surely more demanding but it's a new, exciting challenge".

Do you organise events?

"We often organize tasting events. Among the most original, our customers have really appreciated the tasting of dishes made using our olive oil. We have used some varieties of different olive oil coming from Puglia combining them with sweet and sour dishes. I definitely recommend you to try our pie filled with olive oil cream, it was very tasty! We have already planned other tasting evenings where we match the wine with the dish and an event where coffee will be the main protagonist".



*"E' bene, nella vita come ad un banchetto,
non alzarsi né assetati né ubriachi ,,"*
[ARISTOTELLE]



What is the concept design behind your restaurant?

"The décor is modern, minimal and sober. The walls are painted in charcoal grey and they're framed with white wood; the tables are in light wood whereas chairs and glasses have a sea-green colour. We wanted to create a simple, airy space, and very bright thanks to the with big windows looking out of the street and at the olive trees that we planted there".

What other services do you offer to your clients?

"A while ago we used to be opened on Sundays and have a regional menu. Now we offer the business lunch, which is very successful: it's a quick menu that we have created specifically for the many professionals working nearby, who have a short lunch-break but still want to have a good-quality meal".

www.caterinacucinæfarina.com

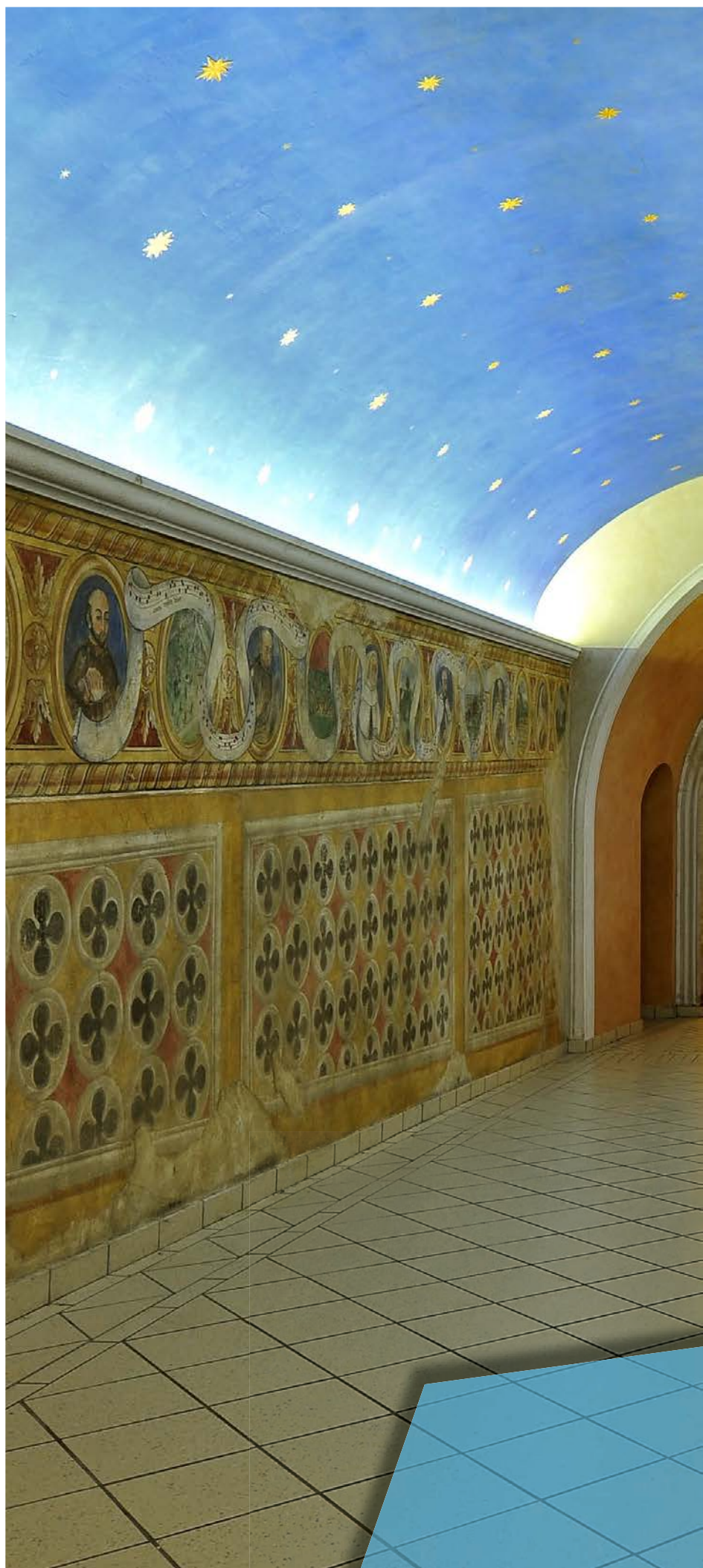


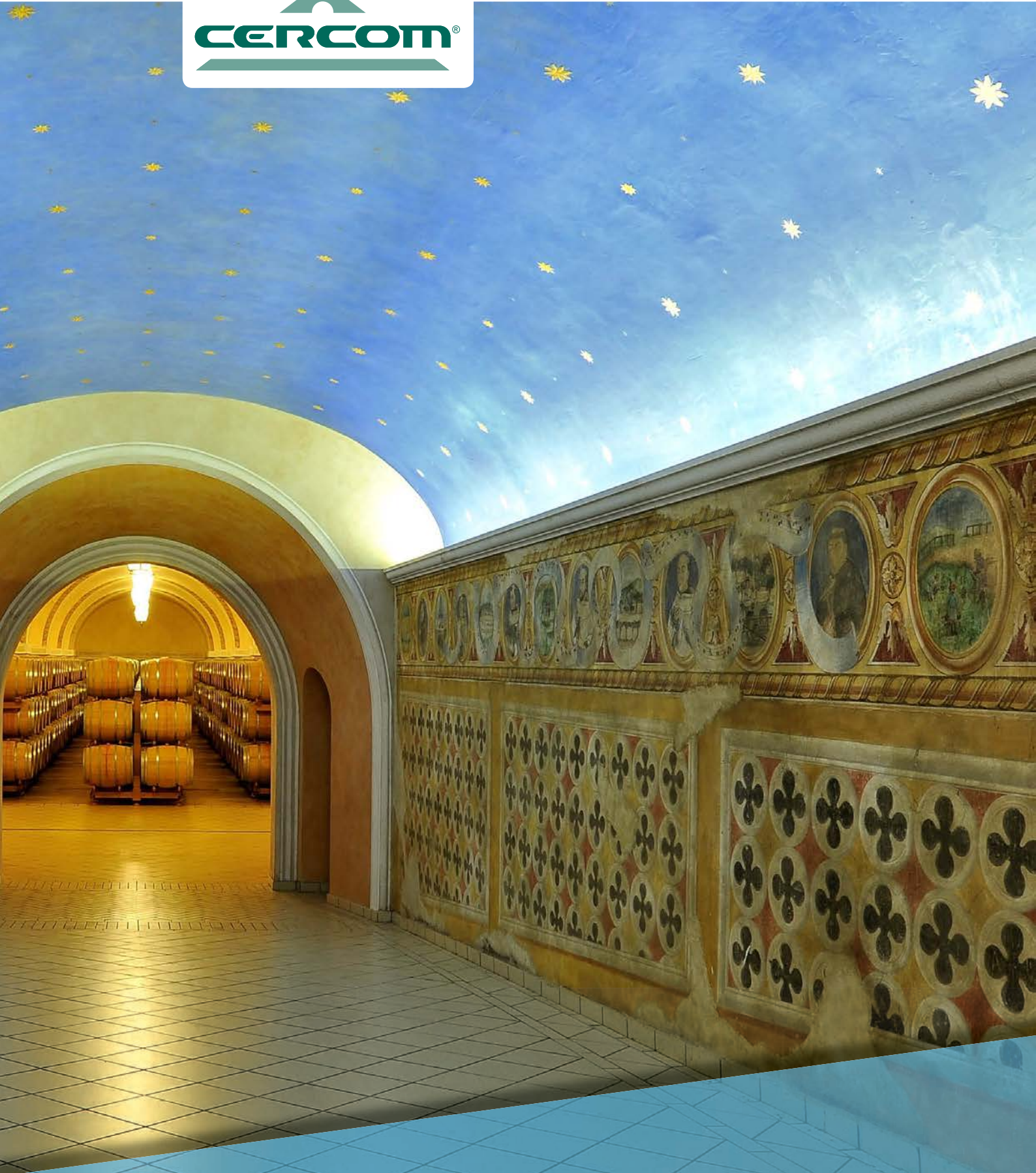
GRUPPO ROMANI INDUSTRIE CERAMICHE

Design challenges are addressed with Cercom ceramic solutions

Cercom has been at the forefront on the industrial ceramics scene ever since 1975 because of the privileged relationship it has been able to build with architects and designers, forging a constant, uninterrupted dialogue to create a vast catalogue of innovative, high-profile solutions. Cercom is a focal point for developing ceramic solutions of excellence, able to respond to the particular needs of commercial, industrial, urban furnishing and design environments, as well as those of residential spaces. It fulfils technical requirements, needing to offer the right guarantees in areas exposed to intense traffic or subject to adverse weather conditions where maximum safety must be guaranteed, and also aesthetic and stylistic requirements to interpret clients' wishes and contemporary design trends.

The versatility of the Cercom collections can be appreciated in the Palazzo Vecchio Museum in Florence where, in keeping with the





SINCE 1975
innovative, high-profile solutions

simplicity of the medieval architecture, the In-Out-Reverse range has enhanced the design of the interior spaces laid out for the café, bookshop, ticket hall and offices. For the headquarters of the Ca' dei Frati agricultural business in Sirmione (BS), a historic building housing modern production equipment, Cercom has developed a made-to-measure, exclusive "cement texture" capable of combining stylistic needs with the technical and hygiene aspects required by this prestigious winery.

Offering elegant combinations of technology and beauty, the Cercom catalogue has diverse solutions for interior surroundings as well as for outdoors. One of the most important challenges of contemporary design, in fact, concerns the outdoor areas, and these can be addressed with Cercom extra-thick tile solutions. The "19 mm" proposals transform porcelain tiles into the perfect solution for creating vehicle-accessible areas with traditional laying with adhesive, or dry floors on prepared bases of gravel, sand or grass - or even, using special adjustable supports, raised floors, both outdoors and indoors. Being practical, easy to lay and clean, as well as having aesthetic qualities and safety features, raised floors are attracting growing interest. They meet the needs of sustainable architecture as they can be reused; due to their adjustable supports they enable perfectly flat pedestrian areas to be obtained even with different underlayers; and the accessible areas allow systems, pipes and cables that have not been set into the subfloor to be hidden, with consequent advantages for maintenance.

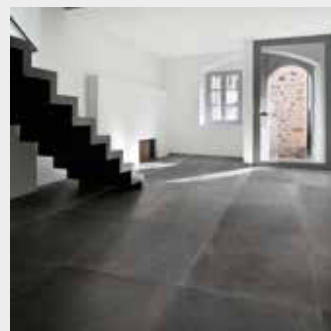
Created with a production system among the most advanced in the world, Cercom materials are manufactured with full respect for the environment and the ecosystem. Since 2005 Cercom has belonged to Gruppo Romani Industrie Ceramiche, a group of companies that embodies a highly authentic, "Made in Italy" entrepreneurial spirit, which today means complete dedication to product quality in a context of continual evolution.

HORECA INTERNATIONAL

 **GRUPPO ROMANI**
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Si presenta oggi al mercato globale come affermata realtà mondiale nella produzione e commercializzazione di finiture ceramiche per l'architettura. I molteplici brand soddisfano in pieno le diverse esigenze di un mercato in continua evoluzione. La forza del Gruppo risiede proprio nella poliedricità delle proposte e dei target. Una realtà articolata, costituita da numerosi stabilimenti e laboratori, che ha al suo interno enormi potenzialità.

Today the Group is well established on the global market with a worldwide presence in the production and sale of ceramic finishes for architecture. The multiple brands fully meet the diverse needs of an ever changing market. The Group's strength lies in the versatility of its proposals and targets. A complex organisation, made up of several plants and workshops with enormous overall potential.



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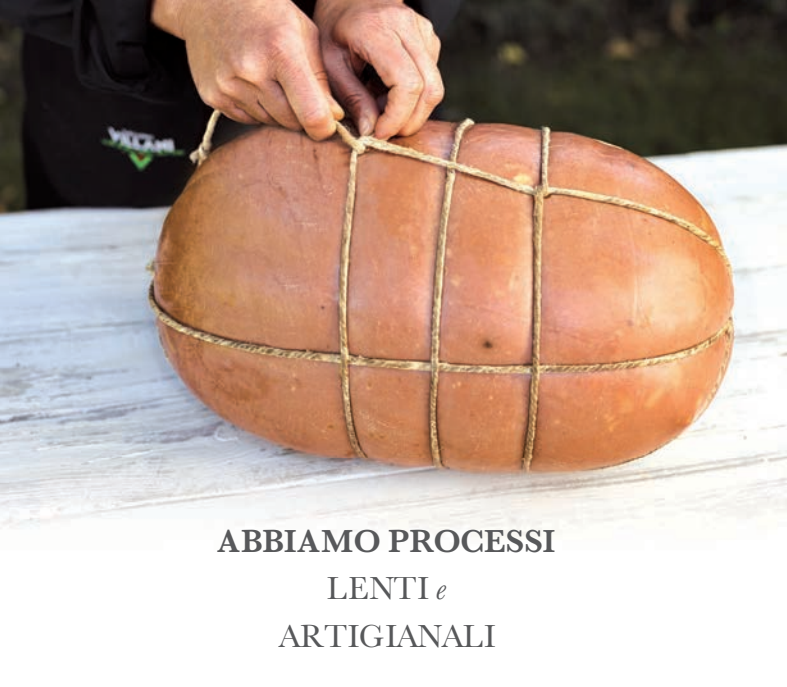
www.cir.it

www.cerasarda.it

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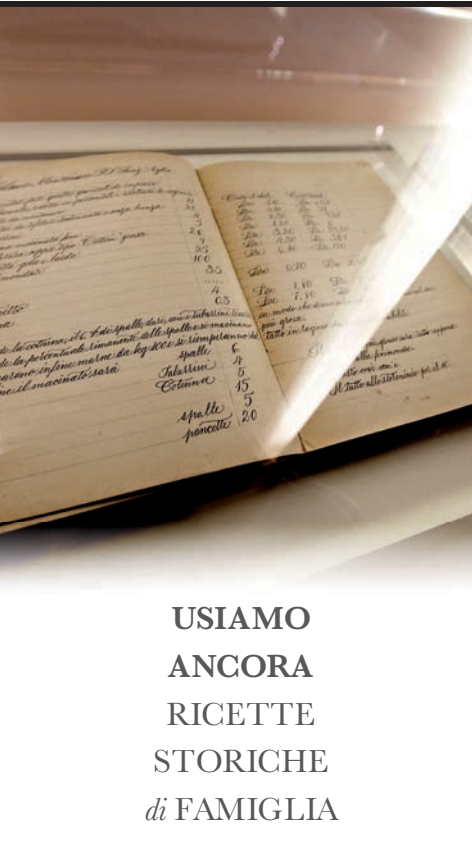


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arte di famiglia dal 1886

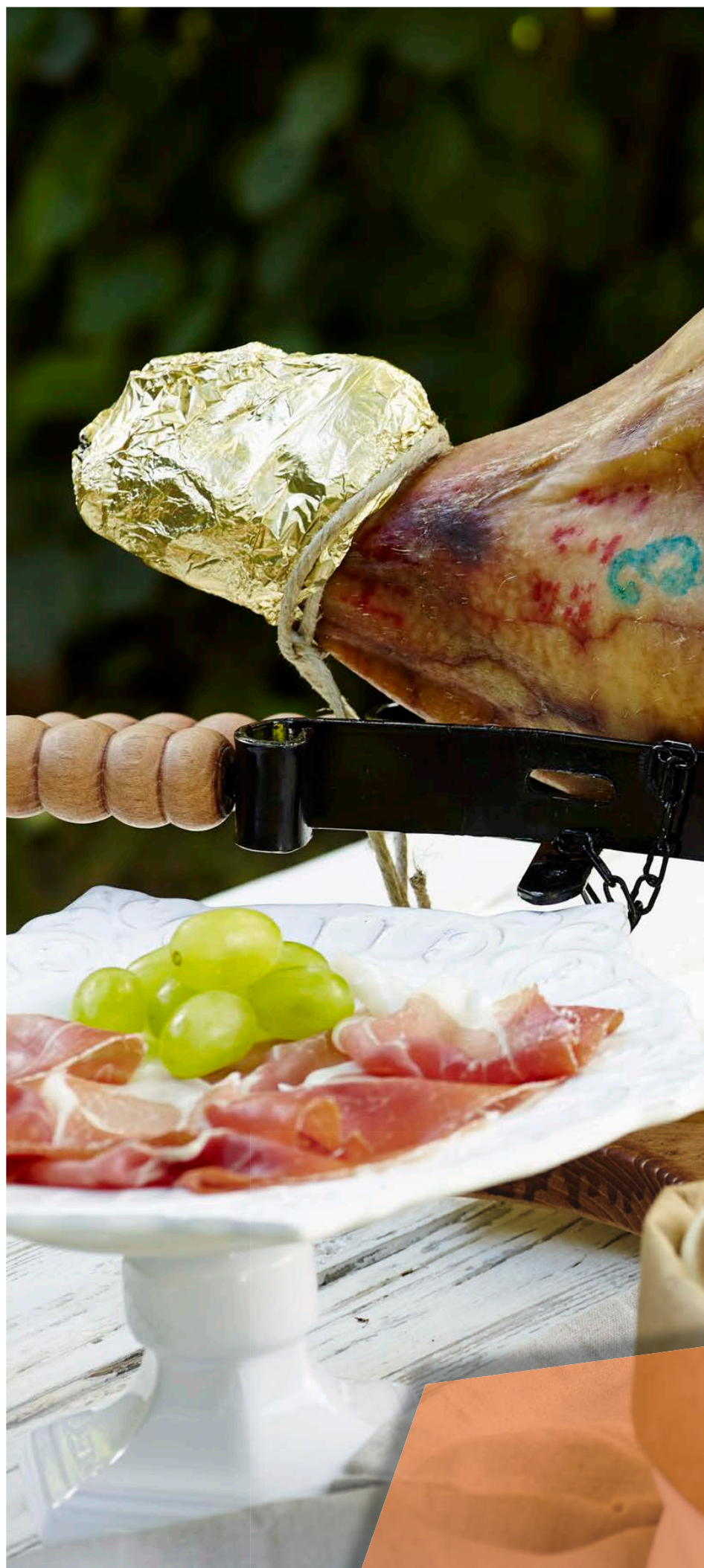


VILLANI SALUMI

A story set
in Emilia that
stretches
back to 1886

In 2017, Villani Salumi turns 131. This historical achievement means the company is the oldest charcuterie maker in Italy's Emilia-Romagna region and among the longest established in Italy. Villani is a family-run company that produces special, top-quality dressed meats, with all the passion of artisans and all the guarantees of a modern company.

With five generations of families and lifetime spanning three centuries of Italian charcuterie history, today, Villani is one of the nation's leading names. A position and a





ARTISAN SPIRIT
VILLANI SALUMI





production scale that have been achieved without ever betraying the artisan spirit of its origins and its strong ties with the local area.

Villani Sp.A. was established in 1886 in Castelnuovo Rangone, in the province of Modena, which is now one of Europe's most important food districts. After a spell spent marketing fresh meat and sausages, Costante Villani and Ernesto Cavazzuti purchased a building and began processing pork, curing salami, coppa and pancetta, and producing mortadella and cooked ham. The company soon demonstrated its export acumen and its crates were bearing the words "destination: New York" as early on as the 1930s.

It was Giuseppe, one of Costante's eleven children, who kept his father's project alive, with his particular innovative spirit. Back home after a trip to the United States, he used the tools he'd brought back in his suitcase to bring innovation to the production process, introducing drying hangers (a technique which was later adopted by all the other dressed meat makers). He journeyed through Italy to learn about the regional charcuterie, which enabled him to expand the range to include a vast assortment of regional specialities, which are now sold worldwide, including in the towns where their recipes originated, showing a genuine appreciation of the products' quality.

Today Villani has five production sites: in Castelnuovo Rangone (Modena) it produces salami, cooked hams and specialties from the Emilia area; in Bentivoglio

ART OF CHARCUTERIE



[Bologna] mortadella; Castelfranco Emilia (MO) coppa and pancetta; and in San Daniele del Friuli (Udine) and Pastorello di Langhirano (Parma), it produces San Daniele and Parma [dry-cured] ham.

At the company's historic site, visitors can look round the MuSa charcuterie museum, the first ever museum dedicated to dressed meats in Italy, which was opened in 2013, with guest Massimo Bottura, and chosen by the Ferrari Museums as a leg of the "Discover Ferrari & Pavarotti Land" tour.

MuSa was devised as a space for communication, learning, and dissemination of the art of cured meats. In its rooms, visitors are guided along a multi-sensory, multimedia voyage of discovery through the history, technique, and passion of the men and women who have created a culinary legacy that is appreciated the world over.





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story of
passion for
coffee

Since 1948 Torrefazione La Brasiliana produces high quality coffee in Ferrara (Italy). Thanks to the experience of three generations, the Company selects the best raw materials to produce high quality professional blends, even at the request of its customers. Production takes place at the Ferrara factory, starting from raw coffee from certified historical suppliers, guaranteeing the continuity and quality of the raw material. The production capacity is 2,000 tons of roasted coffee annually. Toasting is done separately for each type of raw, to enhance the quality of the coffee in blends creation. The





HIGH QUALITY COFFEE

professional blends



result is an articulated range of coffee beans, ground coffee and pods for professional use at home. The company is mainly located in the HORECA channel and operates in the market of Centro and Northern Italy, with an export share of about 20% in 6 countries.

Our Plus:

Quickness in the production cycle and no warehouse stock

We deliver fresh coffee in Italy and abroad to enhance the aroma and quality of the finished product.

Transparency in Packaging

Both roasting date and percentage of coffee types used in the blend are indicated in the packs.

Product and Packaging Customization. We produce custom blends and custom packaging at customer's request.

Selected Raw Materials

We only work with precious coffee from Central America, Brazil India and Africa that we buy at the origin, through historic partners.

Separate Roasting

Our blend have been realized roasting separately the different kind of coffee, in order to enhance their priorities, aroma and taste.

Our proposal

Training: We organize training courses on our headquarters in Ferrara or directly at your Company with our specialist staff.

Events / tastings: We put at your fully disposal all the experience and professionalism of our staff to organize events and let your customers taste La Brasiliana coffee.

Supporting: We plan to have a staffing period for your sales staff to better let understand the characteristics and peculiarity of our blends to your customers.



Pure Italian Saffron



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*di Germani Rolando
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ZAFFERANO COLLINA D'ORO

The “red
gold” of the
Lake carries
Germani’s name

Zafferano Collina d'Oro is the result of the entrepreneurial intuition of Rolando Germani, whose great ambition was to introduce one of the least known products from Como on both the Italian and the foreign market. Internationally acclaimed for its natural beauty, Lake Como is one of the most beloved destinations also for world-famous actors such as George Clooney and Robert De Niro, and it has been the unique set-



Photo by www.modestinotozzi.com



ZAFFERANO

red gold





ALCHEMIES

red gold

AROMAS



ting for the saffron cultivation of Mr. Germani.

In 2013 Mr. Germani started the initial process of testing and preparation with a plantation of 135 crocus bulbs. Only one year later the cultivation counted 8 thousands bulbs and that figure was expected to grow.

A lucky combination of elements made Zafferano Collina d'Oro first harvest really special: high-quality bulbs, coming from the best Italian regions and from the Spanish area of Castilla La Mancha together with the mild climate and the quality of the soil, rich in minerals and sunny.

The saffron cultivation is 100% eco-friendly, using no additives or chemical substances.

The saffron flowers are harvested at dawn, between October and November, and the whole growing process mixes manual work with the use of few simple tools. After preparing the soil, the company follows the harvest and the following stages of deflowering, desiccation and pistils storage.

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Ever since the group's foundation in 1972, our philosophy has been clear: to use vending machines to serve unique products in terms of quality and variety, all of which are perfectly in tune with customer needs. It is an ambitious objective and one that we have pursued through a process of constant innovation in terms of product choice, technology, research and development. One of the hallmarks of our activity has been our skill at understanding and anticipating market trends, with our long history testifying to our versatility as we grow in size and revenue year on year.

Bespoke solutions for the HoReCa industry

IVS Italia's extensive experience of managing complex projects for airports, train stations, hospitals and universities makes us the perfect ally in providing bespoke solutions and projects in the HoReCa industry. Our unbeatable expertise allows us to work in any space which sees large num-

ivsitalia.com
LEADER NELLA RISTORAZIONE AUTOMATICA





LATEST TECHNOLOGY

exclusive distributor of Nespresso Professional coffee capsules

bers of people passing through or gathering. Our vending machines are aesthetically pleasing, solid and secure, as shown by the many clients that have chosen us both in Italy and around the world.

For this reason, IVS Italia is the ideal partner for all hotels, restaurants or bars that receive large numbers of visitors, no matter their size. The bespoke products and expertly designed machinery we supply are perfect for any space, indoor or outdoor.

Projects, ideas and made-to-measure installations.

We strive to establish meaningful partnerships with all our clients, especially when a project requires not just a well-functioning distributor stocked with excellent products, but a comprehensive analysis of the colours, furniture, materials and light in a space to ensure that our machines are the perfect fit.

We work with partners who boast proven experience in the design and installation of furnishings to complete our service with the design and production of 3D models to provide a preview of the architectural and colour impact of one or more vending machines in a short space of time. This is a great opportunity and a real asset in our service portfolio which ensures that all of our clients receive personalised, bespoke products.





Impeccable technical assistance

At IVS Italia, we have a team of staff dedicated to providing quick and effective assistance. These professionals are equipped with palmtop computers and the latest technology so they can register the action taken and ensure that work is completed quickly. On average, action is completed within 60 minutes of the user and/or distributor flagging up a problem. For more complex repairs, we guarantee the immediate replacement of distributors that cannot be repaired within 24 hours.

Our standard response time shows that 90% of assistance request calls are solved within eight hours of flagging. We also guarantee round-the-clock coverage: in the event that the local technician is unavailable, we will immediately bring in a replacement in order to ensure that the quality of assistance is constant and unaltered. As well as repairing broken machines, our dedicated technicians check that payment machines are working correctly (coin boxes, change, electronic readers) and complete quality control checks on the products issued.

This is what IVS Italia is all about: a company always ready to seize the opportunities of a fast-changing world with passion, confidence and hard work.

Visit: www.ivsitalia.com



BEER ATTRACTION

BBTECH is here:
Beer Attraction
gives birth
to the new
technology
expo

At the fourth edition of Italy's leading expo for speciality beer and craft beer, the new trade fair dedicated to technology for beer and beverage production joins.

At IEC - Fiera di Rimini from 17th to 20th February 2018.

www.bbtechexpo.it

www.beerattraction.it

Launched almost as a wager three years ago, to favour the growth of a small but rapidly expanding market such as that of craft beer, in a short time Beer Attraction has become the leader in Italy for the entire product chain of craft beer and speciality beer, with an increase in visitors this year of 42% on 2016 figures. A result achieved thanks to the organization ability of the IEC Italian Exhibition Group team and the new





ITALIAN KNOW HOW

craft beer.





format with two new sections dedicated to the new increasingly attractive metropolitan proposals of food service and technology for beer and beverages. Among the important players involved, the FIC - Italian Federation of Chefs, which takes its place alongside Unionbirrai, a partner from the outset and fundamental for Beer Attraction, and the patronage of Italgrob.

In 2018 IEC is raising the stakes, investing further in technology for beer, beverages and liquid food. The result is BB Tech expo, an actual exhibition which will occupy Hall A5 at Rimini expo centre and the new Hall A4. It will be held simultaneously with Beer Attraction from 17th to 20th February 2018, but will highlight its own contents, confirming or, even better, developing the experience of BB Tech Lab, thanks to important partners such as the Cerb Italian Brewing Research Centre of the University of Perugia and Udine University's Department of Nutritional Science and Technologies.

Innovation, workshops and great events will once again be the distinguishing features of both Beer Attraction and BB Tech expo. In fact, Birra dell'Anno (Beer of the Year) award, the Italian scenario's beer contest par excellence will be back, with an increasingly leading role and open to internationality, as is borne out by the participation of judges and experts from all over the world, sometimes authentic celebrities in the sector, such as Melissa Cole, who took part in the last edition.

The Food section also confirms its great event, with the Italian Cuisine Championships organized by the FIC (Italian Federation of Chefs), which will involve all the best Italian regional cuisine, thanks to the professionalism and passion of the greatest Italian and foreign chefs.

The ingeniousness and flair of a world in which creativity goes hand in hand with professionalism and passion will be the subject of a new project currently being planned and which will be announced further on.

There will also be greater investments in internationality, and in fact the organizers aim at increasing the number of buyers attending the expo, targeting above all European countries with the most mature markets and the highest consumption: from Germany to Great Britain, Belgium to Scandinavia and Austria to Switzerland, to mention just a few.

The expos' layout will also expand, adding the newly built halls (which will be ready in time for January 2018) to the two twin halls A7-C7 and A5-C5.

THE WINE SHOP

our interview with ENOTECA COTTI

Enoteca Cotti

Surely, it doesn't go unnoticed: with big windows looking at the surrounding neighbourhood of Brera and the liberty-style shelves going up to the ceiling, showing more than 1000 labels, Enoteca Cotti is a real institution in Milan. This year the owners are getting ready to celebrate 65 years of activity with plenty of offers for their old and new customers. "My family has entered this place for the first time in 1952", tells Giorgio Cotti. "Originally we're from Monferrato and our big passion for wine started with my great-grandfather. We used to sell wine in Northern Italy then my father decided to open the shop". In 65 years the Cotti family has met many generations of wine-lovers and has helped them in discovering niche, quality products.

How did you manage to remain a constant reference point for the world of wine after all these years?

"Every day we want to give our customers something fine and different, never too banal and common. We spoil our clients because we believe that giving a special attention to the human relations is of great importance, especially nowadays that selling





has become something very cold and dry. Even before shipping our on-line orders, we always try to establish a direct contact via email, excluding the mere formula of the e-commerce”.

What is, in your opinion, the secret of Enoteca Cotti?

“Our wine shop is a place full of life, every day. We don't want our shop to be considered a boutique where to go only on special occasions: our customers can come in late at evening and they'll always find two big fridges full of fresh wines. A dinner with friends or simply the desire of enjoying a good glass of wine at the right temperature: we give our clients this opportunity”.

Do you also sell your own brand of wine?

“Yes, we've always done that. We work with some selected producers and we bottle the wine with our own label. This way we can offer a good quality product at a fair price: we want to demonstrate that a good wine can also be cheap and that quality should be part of our daily life. Same thing for our grappas: we have our own label and, before purchasing, we make it taste. We always have some bottles available





in the shop for the customer to try before deciding which one to buy”.

Are you planning to make any changes in the next future?

“Surely, the look of the shop will remain the same, its style is really unique. We’re seeing an increasing number of foreign tourists, people who are interested in high-quality products and come visit our shop. We decided to stay open longer, in the evening, in order to allow those who visit Milan and Brera to end in style with a good bottle of wine, and to avoid the time restrictions of Area C for those who arrive by car”.

www.enotecacotti.it





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The colour,
the fruit, the
sweetness...
A courtesy
product

Akellas is an historical company founded in 1954 when launched the Monk's brand for the famous balsamic candy.

To this product we added many other types of hard balsamic candies, functional ones and such for "courtesy".

Here is our "Farfallina" a mini fruit candy with lemon, orange, strawberry, pear and blueberry flavor, of high quality, vibrantly colorful, ideal for companies which want to support their activities with courtesy product.





MINI FRUIT CANDY

Ideal for receptive structures



Guaranteed without O.G.M. (genetically modified organisms) they are glutenfree and do not contain animal jelly and palm oil, only simple ingredients (sugar, glucose syrup, aromas.)

Ideal for receptive structures, can be offered for a sweet welcome, during meetings, in hotel rooms to gently accommodate your valuable guests.

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HORECA^{INTERNATIONAL}

Farfallina

A Sweet Welcome
for your guests

2 Kg

1800 pcs



Buy online
[amazon.com](https://www.amazon.com)

AMIGOS. THE FAMILY OF COFFEE

People are more important than numbers: the underlying principle has helped Amigos Caffè to establish a company capable not only of offering excellent products to its customers but also extensive experience made of business relations, technical competence, love for coffee and for the job. Amigos Caffè is the brand name chosen to communicate straightforwardness and joy: the same feelings people get when they enjoy a truly Italian espresso coffee. The first premises of Amigos Caffè consisted of a small warehouse of 40 mq in the suburbs of Trieste. Severino Mingardi, his wife Maria and an old 30 kg roasting machine set up a Project which today makes the family proud, and that extends beyond national borders all over Europe, producing and exporting high quality Italian coffee. Today, Amigos Caffè plants cover a surface area of 11,000 mq and boast modern, cutting-edge equipment capable of producing 1,600 Kg of coffee per hour. With the current production volumes, Amigos can serve the Trieste market as well as the markets of Central and Eastern Europe and offer the option of toll manufacturing. What has never changed is the employees' love for coffee, a love, which Arianna Mingardi – currently at the helm of the company – is striving to keep alive and to hand over to the next generation. Arianna Mingardi has taken over from her father and founder of the company Severino Mingardi. The thought of him led her to create a new Riserva blend – the Mingardi S blend, a mixture of superior coffees, releasing intense aromas of cocoa, crunchy almond and dried fruit from the very first sip to conclude with a captivating smell of orange marmalade. The persistent prolonged aftertaste is enhanced by hints of almond and raw citrus fruit honey. The Mingardi S Riserva blend enables us to increase our creative capacity and to anticipate the tastes of those who love our coffee. Next to the Riserva The Mingardi S, there are 10 different coffee blends with different percentages of Arabica and Robusta coffee beans: an appropriate selection of raw materials which underlies the success of Amigos Caffè. Those 10 coffee blends recipes were created specifically for people who will taste them. In this way Amigos Caffè can meet every taste: some people look for an intense and full-bodied flavour, others enjoy a more delicate taste, not to speak of the Mingardi S blend, which is really top of the line with its harmonic and balanced taste, enjoyment at its best.

www.peks.eu

HORECA INTERNATIONAL



WHEN STARS MEET THE BLUE

It is the latest blend created by Amigos Caffè, a Riserva blend resulting from a careful selection of various coffees. The blend is named after the founder of our company – Severino Mingardi – therefore it is considered the Italian espresso coffee *par excellence*. The blend is available in all formats, namely coffee beans, ground coffee, E.S.E. pods and self-protected Nespresso compatible capsules. The Mingardi S blend is always surprising, whether you drink it from a Horeca coffee machine, at home or from a vending machine.

by Amigos Caffè

AMIGOS CAFFÈ S.N.C. di Mingardi Severino e Arianna & c.
Strada delle Saline, 3 | Muggia | Trieste | Italy
amigoscaffè.com - info@amigoscaffè.com +39 040 9235052



www.ilingardis.it 

AICON CAFÈ

For the first time on the Italian market, with Aicon Cafè, the compostable single serve pods, coffee is coming!

In our pods, you can find our renowned quality combined with a great innovation: the compostability.

To take care of the environment with revolutionary products is today Aicon Cafè

Mission: another step forward is done thanks to compostable pods.

WHAT DOES COMPOSTABLE MEAN?

It means that the composted Aicon Cafè may be thrown without separating it from coffee, in the organic garbage collection.

After enjoying your own coffee

With Aicon ecological pods, made of organic and biodegradable materials

You can now recycle the product entirely in the organic garbage

Aicon Cafè is proud to be the pioneer of this GREEN project, the need to take care of the environment with revolutionary products comes from the long experience that the company has set as its purpose for the excellent quality of its coffee.

www.aiconcafe.com





For the first time
on the Italian market
with Aicon Cafè,
the compostable single
serve pods
coffee is coming!

AICONECOLOGICAL PODS

excellent quality of its coffee

CINO®

CINO COFFEE MACHINE MFG

Has been
founded
in 2006

For more than a decade, pioneer in capsule coffee machine research and development, CINO has now completed a full line of capsules coffee machines compatible with most customers' capsules utilized in the market, to meet all clients' requirements, for both home and commercial use.

Strategically located in Baoan, 20 minutes from Shenzhen Airport and 2 hours from Hong Kong, in Guangdong province, CINO keeps on developing innovative capsule coffee brewing solutions with personalized services.

The company has invested a lot in recent years, mainly by renewing





CAPSULES COFFEE MACHINES

innovative products

the executive management system, with more skillful engineers and R&D team. This is going to allow CINO to face new challenges in the market with more ideas and innovative products.

As an ISO certified factory, CINO products are broadly listed in CB, GS, CE, ETL, CCC, KC, UL and AS/NZS certificates, and passed FDA and LFGB, capable to approach any market around the world.

Today CINO has four assembly lines with 500,000-unit production capacity per year, with products sold to more than 60 countries worldwide.

Today CINO coffee machines are widely distributed by coffee roasters and importers to specialized retailers, supermarkets, restaurants and hotels across the world.

CINO products are presented in more than 20 major coffee related exhibitions and events every year. We are well recognized as a leading OEM manufacturer in the coffee machine and appliance industry.

CINO, a leading manufacturer in the capsule coffee machines industry, pod for Vending and OCS, is proud to announce the establishment of CITALY: our Italian subsidiary (in the area of MALPENSA MILAN AIRPORT), headquarter for the Italian and European market. Another step closer to our client. Citaly has ready stock of capsule cof-





fee machines in its own warehouse of 1,500 m2 and is capable to provide excellent service and immediate response to our European clients even for small orders. Citaly has a dedicated technical service support for any inquiry and assistance that our clients might require in the European market.

Hundreds of roasters and coffee lovers are going to CINO with their passion for coffee, to find solution for a perfect cup. Quality and results are driving the clients to go to CINO for more opportunities every year.

Very recently, in June 2017, Hi-P International Limited, a holding company with about 20,000 employees and more than 20 factories and offices worldwide, has decided to invest in CINO Coffee Machine, to create a technological pole to keep developing innovative products in coffee machine market.

Starting from October 2017 CINO will be renamed as CINO Technology (Shenzhen) Limited. With the support of Hi-P International Limited, CINO is now capable to attend clients with big volume orders.

In the spirit of "innovation", during HOST 2017, CINO will launch the latest DRINKSTATION water dispenser, with Alkaline, Sparkling, Hot and Pure Chilled Water.

www.cino.cn
www.citaly.eu



THE ICE-CREAM

our interview with GELATERIA AMEDEO

AMEDEO ARTISANAL ICE-CREAM

Our world is severely affected by the globalization and yet it has never stop to look for high-quality ingredients promoting tradition. The ice-cream sector is expanding very rapidly and change is unavoidable, like for the whole food industry. How would it be possible to combine quality and competitiveness? What would be the major changes in the near future? Francesco Procopio, technical manager of Amedeo Gelato Artigianale Srl, tells us something more about it.

Can we still affirm that Italian ice-cream is an evergreen product abroad?

Italian ice-cream is a successful product that people love. In the last few years the entire industry of ice-cream has invested a lot of money to expand this business all over the world. Basically, it's a global product that people everywhere love. If you have a walk in any city of the world, you'll find "Italian Ice-Cream" signs everywhere. Since it's such a widespread brand, it's an Italian duty to maintain on a high level the expertise and be ready to give a greater attention to a product that is so very well rooted in our food culture.

What is your strategy to cope with globalisation?

One of our main goals is to reach new markets thanks to the high-quality of our ingredients and the expertise of our traditional production processes. Then, the final product has to be merchandised through excellent marketing and communication strategies.



SHOP



An Italian product in the world: contaminations are unavoidable. How do two different food traditions meet together?

We try to promote the philosophy of good quality through our offer of "new" ingredients and combinations. Today every ice-cream shop has to express a well-structured concept: in addition to high-quality products, we often offer combinations of ingredients coming from different geographical areas. Moreover, the traditional taste needs new interpretations. And here we go with the details that make a product unique: we give attention to the origin of a certain ingredient, the experimental production process, the protection of the ingredients' nutritional value, the celebration of taste.

What is the main focus of your activity?

We think that it's essential to know our customers' needs: in addition to the high quality of our ingredients, people do care a lot about our service. The shop has to be welcoming and cosy, the time that people spend in our shops has to be pleasant and reassuring. In our case, the brand celebrates our tradition and family expertise, and we keep focusing on our organizational skills and research of ingredients, also trying to identify reliable and qualified suppliers.

Talking about suppliers, what are your criteria for choosing them?

We want our suppliers to have a similar history as ours. Some of them have been our suppliers from the beginning of our





activity. Experience, professionalism and the ability to create innovation are very important factors. Any supplier has to be reliable during the production process and from an organisational point of view, has to keep up with our high standard and deliver on time.

In order to make a good ice-cream, how important are the ingredients and the production process, therefore the machinery?

A good ice-cream is the result of a perfect balance between the high quality of the ingredients and the machines that process them. If you find that balance - and this requires years of experience - the result will be an excellent ice-cream.

What are the elements and the tools that can make a difference in your industry?

On one hand, our industry is plenty of artisans; on the other hand, there are many small companies that produce semi-processed products. These companies have a very important role because they offer to the small artisans highly performing raw materials, investing in complex machineries, such as blenders or refining machines, that can produce creams without using emulsifiers, since the main trend is to use raw materials free from preservatives and artificial colours. On the contrary, the retail producers need machineries that help them to sell a lot and work less, and in their labs they can use those machines that reduce the general effort. We should also mention that nowadays elegant ice-cream showcases, able to perfectly maintain the characteristics of the product, are an investment that can make the difference.

Today more than ever there's a great interest around nutrition and many new trends are rising: there's more attention towards bio products, the number of people that choose a vegan diet is growing, many people have food allergies. **How do you cope with this change?**

These new needs are very important to us. The modern food technology helps us in creating a product that is suitable for people with allergies. Our client is happy because he doesn't have to say no to a good ice-cream free from vegetable fats, milk sugar and gluten. Our mission is to produce an excellent ice-cream, whatever it takes: vegan ice-cream is very good indeed!

In your opinion, what are the furnishing complements that help making your business more welcoming and catchy?

Being original is always extremely important. Ice-cream has very old origins and it's essential to include some modern elements into tradition. Then, of course, there are personal design ideas. In any case, the first rule is to have a bright space, natural colours and comfy furniture. In many cases, an open-air space is a precious element that can make the difference.

What do you foresee in the next three years for the ice-cream sector?

If I look back at the past three years, I can expect a further growth. Despite the general crisis, our sector keeps growing: + 10% in 2015 and + 14% in 2017. The foreign market is very important. If the Italian market is more or less stable, nevertheless it is a very good sign the increasing number of fairs. The fact that people working in this industry want to be up-to-date is also a really good sign therefore we believe that the future will be positive.

FLAEM NUOVA

From the project to the finished product

Magic Vac is a brand owned by Flaem Nuova Sp.a., an Italian company on the market since 1966 and one of the world leaders in development and production of Household and professional products for food vacuum packaging.

The company consists of a team of 120 people operating in a large business centre, 20.000 square meters plant, incorporating warehousing, plastic molding, assembly, technical, administrative and sales departments.

For over 25 years the company has been focusing on the development of food vacuum packaging/sealing systems.

We are constantly committed to improving aesthetics and functionality of our products, for that our company has more than 75 international patents and over 20 registered trademarks worldwide.

Starting from the initial project we manufacture the finished product, ready to be shipped all over the world. Our products are 100% Made in Italy.

Magic Vac is very careful to the regulations of each market and for that we certified our product to guarantee the quality of the brand that has always distinguished us.



RESEARCH AND DEVELOPMENT



The company operates a quality system certified to ISO 13485:2003 and in accordance with the requirements of European Directives.

The reliability of products is also guaranteed by both European CE0051 marking, and by monitoring product and production system in accordance with the most prestigious international approval Authorities exemplified by IMQ, TUV, INTERTEK-CS, cETLus marks which confirm product quality and strict compliance with applicable regulations.

Magic Vac works every day to research and evolve innovative products that satisfy the needs of all our customers.



EMMEBIESSE

From the
processing
of top-quality
cotton
Emmebiesse's
products take
life

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 specialised in products for the hotels, the promotional sector and cruise ships industry.





COTTON
top-quality





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.

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 organised and equipped in accordance with the most modern systems of Italian production

The manpower, highly specialised 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.



SINCE
1967

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.

This year Emmebiesse prepares to celebrate its first 50 years of activity. The goal is prestigious for a Company able to remain a leader in its industry despite the many changes that have taken place globally since the time of its birth. Emmebiesse: since 1967 synonymous with quality, creativity and reliability.

THE REVOLUTION OF HEATING HAS COME!

First pellet outdoor heater

A new, innovative combustion system for you by Peks. Always in the forefront, Peks' products aim to those are both environmentally-conscious and attentive to research.

Technology and nature meet halfway to create a modern and efficient device.

A multi-fuel system looking at the future: an eco-friendly product ensuring significant cost savings. Peks' multi-fuel devices fit in different contexts of use, both domestic and commercial. They always guarantee long-lasting performances as well as a better and more uniform heat diffusion. Unlike the traditional ones, Peks' outdoor stoves homogeneously release the heat from the bottom to the top, providing a warmth-diffusion radius up to 15-2 mt. Thanks to Peks' patented technology, both PKS and pellet may be used as fuel. So, by complying with an eco-friendly philosophy, you will be able to enjoy a low environmental-impact heat. Pyrolysis consists in the thermo-chemical decomposition of organic materials in absence of oxidizing agents. Resorting to such technology, Peks proposes a safe alternative to electricity and to the hard-to-handle gas cylinders. Being powered by pellet, pyrolytic outdoor heaters take advantage of a completely natural fuel that would not have any other purpose. For involving no chemical processes nor transformations, PKS represents a clean alternative.

Safety and practicality are the most obvious benefits.

An alternative that protects the safety of everybody: no smells, no smoke, no gas cylinders to change. Thanks to their practical wheels, Peks' pyrolytic outdoor heaters can be handily transported. They fit in total safety both open-air and in spaces even closed on three sides.

ALKY S.A. - www.peks.eu - info@peks.eu - Tel. +41 916474040

HORECA INTERNATIONAL



THE RESTAURANT

our interview with EX MAURI - OSTERIA DI TRADIZIONE

Ex Mauri - interview with Massimo La Bella

Traces of the past are still visible at Ex Mauri, a traditional Italian osteria, and have become its strongest point. The venue maintains a vintage atmosphere, with its typical and warm style décor, old lamps and a beautiful circular window on the floor showing the cellar.

As Massimo La Bella says, the owner, born in Siacca, who, after working many years abroad, has brought his experience back to Italy and, together with his partner, has transformed the venue in an elegant yet informal meeting place for friends to share with genuine food and good wine.

"Ex Mauri": can you please tell us something more about the name?

"It's a fictional name that we wanted to keep through the years despite all the changes. We started like a Venetian restaurant, but our menu now offers many dishes coming from the Italian tradition: the classical codfish remains, as always, but there are many other recipes that are made with seasonal ingredients.

We give a particular attention to the mediterranean cuisine and to traditional dishes of different Italian regions".





Osteria di Tradizione

Given your experience abroad, have you developed a passion for some ethnic cuisine?

"We always promote dishes of the Italian tradition, but you never know where the chef, Andrea Villa, might get his inspiration, also depending on the season".

How would you describe the atmosphere of your restaurant?

"A warm, cosy and genuine atmosphere. There are no modern object whatsoever, we love a more classical style, in line with the structure itself and the building built in the 20's, located in a historical street in Milan named Isola area, under a new building, the Bosco Verticale; this sounds as the combination of past with the future".

How did you cope with the increasing number of vegetarian and vegan customers and what do you offer to your clients with intolerances?

"Every time we change our menu we always highlight what's the best dish for our customer's needs and the choice is always guaranteed".

By the way, you have sicilian origins: do you have any product from Sicily?

"Citrus fruit and olive oil are made by us and are always very much



Vietato usare acqua per spegnere incendi in prossimità di apparecchiature in tensione

Il prezzo è in euro
Dalla 19.000



appreciated by our customers. That's also why we decided to create our own brand of products that are used and offered in the osteria, as the Oil DOP Extra Virgin Category Superior coming from the ancient olive trees from Tenuta Santa Maria in Sciacca. And the citrus fruits are used in some desserts, too."

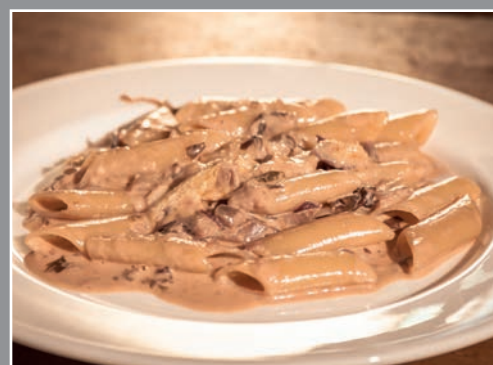
What about the wine list?

"Our cellars includes more than 300 wine labels. I select each wine personally, one by one, giving greater attention to the small producers. On our list you can find wines coming from any region of Italy as well as from all over the world, always selected according to my experience. And if you have particularly enjoyed your wine, you can also purchase it".

Any ideas for the future?

"We have international customers and I wish that our guests will keep coming and enjoying our restaurant. What we can do is to be sure that we always offer the highest quality of our products and ingredients".

www.exmauri.com



IDEA SRL

HoReCa, Retail and Hyper- Supermarket

Idea srl is an innovative start-up designing and manufacturing food machinery for HoReCa, Retail and Hyper-Supermarket. Aim of the company is to offer really innovative solutions to improve efficiency, safety, hygiene, cost reduction and increased profit to professionals around the world. Very interesting and in some way unusual is the background of the people involved in the company. Some of them are coming from the Food industry, some from industrial automation sector and other from food machinery sector. The combination of these experiences and background has generated innovative





EASYDEA
New horizontal cutting system





ideas transformed in extraordinary products solving the "route cause" of the daily problems experienced by HoReCa and retail professionals in food preparation.

Easydea is an innovative and compact automatic slicer with a new horizontal cutting system. The underlying idea comes from the desire to solve all the problems arising from the current methods of slicing of meat, cheese, fish, fruit and vegetables which in decades have not seen any real innovation but only small improvements. Easydea appears as a food processor, it combines the functions of an automatic slicer with extra functionalities such as weighing, vacuum packing, automatic dish preparation, management software, remote diagnostics and geolocation. It is fully managed by an advanced electronics that oversees all features and controls the many security systems similar to those installed on industrial machine tools, robot/complex production machines.

The interface with the operator, simple and "user friendly", is a last generation touch screen. The blade is horizontal to the workbench and is always fully protected to avoid any chance of injury.

Product cut is done automatically, with the possibility to select three variable speed depending on the product and without the intervention of an operator, eliminating in this way the risk of accidents, increasing the overall productivity and reducing management costs; The WiFi connectivity and the internal software make easy to integrate the machine with external computers and other devices in order to control stock, costs and profit.

Geolocation function helps to manage large network of machines and to further reduce maintenance costs. A very interesting and unique function allow to calculate and provide information on the calories of the processed product so to create added value to the final customers. It is possible to prepare portions automatically and according to the weight, the number of slices or the calories required. Various options are available to further improve efficiency such us conveyor belt, vac pack sealing bags, stand. Other options will be launched in the near future.

All in all Easydea is probably the most interesting innovation in food preparation over the last 50 years and the pre-launch activities demonstrated that Easydea can really help dealers and distributors to increase their turnover and marketshare as the advantages of using Easydea become evident immediately to managers involved in HoReCa sector and supermarket.

Easydea has been awarded with the Innovative Smart Label - competition HOST 2017 - and will be launched internationally during the HOST exhibition in Milano from 20 to 24 October 2017 - Pav 5 Stand V18.

www.easydea.eu

LA DORA

Italian coffee machines

La Dora's coffee machines are elegant, easy to use and represent the real Italian soul and craftsmanship. The company sits near the Dora Baltea, a river that flows from the melting of the glaciers into powerful waters that rumble down the heart of the Alps. A unique feeling is conveyed by the majesty of these places, the security of things that have always been and will endure over time.

The machines produced here share some of the finest qualities inspired by life in these mountains, the solidity of tradition and handcrafting experience built over 30 years. Our products are rigorously Made in Italy, a synonym for quality excellence. The wide range of La Dora coffee machines offers style, technology and resilience. Safe and easy to use, they require simple and rapid maintenance.

The coffee machines enhance every single blend and turn it into an excellent espresso, as creamy and aromatic as the typical Italian tradition wants it to be.

MB 4810 is the coffee machine whose name honours Monte Bianco, the highest mountain in Europe, and its altitude of 4810 m. While MB 4810 is very easy to use and versatile, the 8B 583 machine is designed to be strong and compact.

La Dora can also win all the vintage lovers over with the machine MR 4634 which perfectly combines an essential old charm with innovation, but also with the semi-automatic LEVETTA and LEVA, which helps creating the atmosphere of the old Italian espresso ritual.





QUALITY EXCELLENCE

the coffee machines enhance every single blend



LaDora
ITALIAN COFFEE MACHINES

La Dora's products, that can meet the needs even of the most demanding clients, will be presented during Host Milano Equipment, Coffee and Food, the Ho.Re.Ca. leading event which will take place at Fiera Milano from October 20th till October 24th.

The company La Dora focuses on new technologies and trendy design, and always keeps up with the market evolution, trying to find new solutions not only efficient but that also respect the environment and the European and international regulations.

La Dora's coffee machines guard a secret balance between craftsmanship and technology guaranteeing the pleasure of a good Italian coffee.

For more information:
ladora.it



oltremondano
FORME ILLUMINANTI EXTRAORDINARIE

www.oltremondano.com

LAURETANA®

the finest water

There are dishes that you want to taste in their perfection.
In those moments on the table there is Lauretana.

Its lightness (only 14 mg/l of dry residue) is ideal to
combine the most delicate tastes.

The best restaurants know it and they choose for you
Lauretana in the exclusive bottle signed Pininfarina.



www.lauretana.com

LAURETANA

Well-being water

Lauretana, a firm from Biella present on the market for more than 50 years, today occupies a major role in the Food&beverage international field.

The firm concept is the consumer's well-being; this goal, together with the unique characteristics of the product, makes Lauretana water a brand of excellence.

Purity and lightness are the peculiar properties of Lauretana. These characteristics are closely related to the geophysical and chemical data of the product. Lauretana is pure because it springs from an alpine source, from a glacier; its source is located in a protected environment, without any industrial and agricultural settlements, and it flows deeply in an antique granite bed that protects it from any pollution. Moreover Lauretana has got the European primacy





CONSUMER'S WELL-BEING

purity and lightness are the peculiar properties of Lauretana

PURE



of lightness, that is not an abstract characteristic. The term, today often over-used or used in an inappropriate way, is referred to a scientific datum which is certain and specific, shown on the label of the mineral water: with its 14 mg/liter of dry residue, Lauretana is the lightest water in Europe, a unique virtue in terms of healthiness, making it ideal for those who follow a sound and balanced life-style.

The brand is the choice of the finest restaurants: class, quality and style are an added value on the menu. Because, in the age of "conscious food", Lauretana represents the certified quality. And the elegant Pininfarina bottles, from 75 and 33 cl, are the recognizable and well-known image of the contribution of Lauretana to the design. The best restaurants all over the world, from New York to Dubai, From Ibiza to Shanghai, suggest Lauretana as the ideal combination for every dish!

Today Lauretana reacts to the growth of the market with dynamism, aiming at new international destinations and orienting the production and the logistics to the satisfaction of new demands. And to keep up with the innovation, it takes part in the most important exhibitions of HORECA sector in the world and backs up as a partner countless projects concerning food, wellness, art, sport, culture, business.

www.lauretana.com

HORECA INTERNATIONAL

Under the Patronage of H.H. Sheikh Mansour Bin Zayed Al Nahyan
Deputy Prime Minister of the UAE, Minister of Presidential Affairs and Chairman
of Abu Dhabi Food Control Authority

SIAL Abu Dhabi
INSPIRE FOOD BUSINESS

SOURCE latest innovations as
65% of the products will be
new to the region

NETWORK with thousands of
top F&B industry influencers in
the nation's capital, Abu Dhabi

MEET with exhibitors in a trade
business friendly environment
for quality face-to-face
discussions

LOOK DEEPER

VISIT
WWW.SIALME.COM/REGISTER

REGISTER NOW TO STAY UP
TO DATE WITH LATEST
INNOVATIONS FROM OUR
EXHIBITORS

Abu Dhabi 

Defining Innovation in the Food,
Beverage & Hospitality Industry

12TH - 14TH DEC 2017

ABU DHABI NATIONAL EXHIBITION CENTRE

900+ exhibitors from 50 countries
16,000+ visitors from 91 countries
500 fully hosted VIP buyers
10+ events and features

WWW.SIALME.COM

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Culinary Partners



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Retail Partner



Transportation Partner



In collaboration with



SIAL MIDDLE EAST 2017

Exciting new features and pavilions to become part of the 8th edition

The 2017 edition of SIAL Middle East will continue its fast-paced growth, reflecting the opportunities that this region has to offer. The 8th edition of SIAL Middle East will build on the success of the 2016 edition where more than US\$1 billion worth of deals were signed as 900+ exhibitors and 16,000+ visitors & buyers networked in a trade friendly business environment.

SIAL Middle East 2017 will bring back key initiatives around the exhibition floor ensuring SIAL Network's agenda of knowledge transfer and discussion surrounding global food trends is fulfilled. The 2017 edition will take place from 12-14 December at the Abu Dhabi National Exhibition Centre (ADNEC).

With special focus on the foodservice sector, the 2017 edition will feature Arabia Feast Edible Buffet, a new culinary competition developed in line with the Emirates Culinary Guild's



SHAL
INSPIRE FOOD BUSINESS

Abu Dhabi

ENJOY
IT'S FROM
EUROPE

ARABIA FEAST EDIBLE BUFFET

latest food innovations from across the world



Luxlait, dairy products since 1954

SIAL
MR. KARIM MANSOUR DAHBI
NADECO
VIP



constitution to ensure the enhancement of Emirati Cuisine. A team of 2 chefs will present a traditional Arabian wedding feast as it would be served at a five-star hotel in the UAE for 20 guests. This new feature is part of La Cuisine, which is the region's largest culinary competition with 1,000 participating to win one of the four titles.

The 8th edition of the SIAL Middle East will also see participation from South America. Officially supported by the Ministry of Agriculture, 12 Brazilian companies will be showcasing the country's diverse agro industrial base.

Held under the patronage of H.H. Sheikh Mansour Bin Zayed Al Nahyan, Deputy Prime Minister of the UAE, Minister of Presidential Affairs and Chairman of Abu Dhabi Food Control Authority, SIAL Middle East is organised in strategic partnership with Abu Dhabi Food Control Authority (ADFCA). It is with their support that a dedicated VIP hosted buyer programme fully funds the visits of up to 500 top buyers from the Middle East, Indian Subcontinent and Africa region to attend SIAL Middle East. In 2016, 501 buyers from 36 countries were part of 9,046 meetings and introductions with exhibiting companies. As part of the programme, the Hosted Buyer Introduction Suite introduced in 2015 will return once again as exhibitors and buyers have mutually praised this quick and efficient networking opportunity. Each session in the introduction suite is based on specific product category to ensure most effective matching of exhibitors and buyers.

"SIAL Middle East continues to bring the domestic and international food & beverage industry to Abu Dhabi to further confirm the global strategic importance of the region as a vital trading hub" said Thamer Rashed Al Qasemi, Chairman of the organising committee for SIAL Middle East 2017 and Communications and Community Director at ADFCA.

SIAL Innovation will once again showcase the latest food innovations from across the world. Whether for foodservice, retail or the food industry, SIAL Middle East will be bringing the world's innovative products to a display area on the exhibition floor. SIAL Middle East 2016 had a record number of over 250 entries from all over the world

Running for 35 years, the Mercurys is the most prestigious award in travel catering sector, worldwide and the 2017 edition will be no exception. The awards recognise



the very best in travel catering with five main award categories spanning airline meals, service, general on-board food and beverages and equipment. The last year's edition was attended by the crème de la crème of the global travel catering industry with 150+ guests from the airlines and airline catering companies. More information on the competition is available at www.themercurys.com

"SIAL Middle East continues to be an all-encompassing platform in the region for innovative products and trends, providing excellent business opportunities to exhibitors and an exciting visit for attendees," said Joanne Cook, Managing Director of SIAL Middle East.

Other initiatives at SIAL Middle East 2017 include Abu Dhabi Food Security Roundtables, Regional Coffee Championships, SIAL Conferences and Roaming Chefs.

SIAL Middle East is part of SIAL Network, the world's largest network of professional B2B food exhibitions. In 2016, the three-day event grew 9.5 per cent year-on-year, and featured 952 exhibitors from 47 countries, 30 national pavilions and 16,562 trade visitors from 95 countries.

Other SIAL Network events include SIAL InterFOOD Jakarta, SIAL Paris, SIAL China, SIAL Canada and SIAL ASEAN Manila, gathering almost 14,195 exhibitors from 109 countries, and more than 327,400 visitors from 194 countries. For more information and to register for SIAL Middle East 2017, go to: www.sialme.com



SCRIANI

AMARONE DELLA
VALPOLICELLA
IL VINO E LA SUA TERRA

AMARONE
DELLA VALPOLICELLA

Denominazione di Origine Controllata e Garantita

CLASSICO

Amarone

SCRIANI

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

The Scriani winery in Fumane is a small jewel in the heart of the Valpolicella Classica area, a fertile land of tastes and traditions, designed by the rows of its famous vineyards and anchored to the undulating backdrop of sweet hills. A corner of generous nature which sows and harvests fruit of extraordinary quality, from terrace to terrace, from vine to vine with the care and passion that has always distinguished these people.

The Cottini family has a long agricultural history and has founded the values of their work on the farming culture passed on by generations.

A passion for the land and a deep awareness of our roots have given the most authentic meaning to our lives for years. Cultivating





WINE



ATHARONIC
2003



grapes with love according to traditions, in full respect of nature, means giving a continuity and authenticity to our projects and ensures an outcome which always lives up to our ambitions.

Stefano Cottini, owner of the winery SCRIANI, young winemaker in love with his vineyard, watching the big producers, attending and documenting and catching up on technology innovations, it takes wisdom from the old values and experiences of the past, succeeding with simplicity and a dash of unconsciousness to impose its authenticity investing everything with passion, in the hope that the enterprise value, follows the success.

In our vineyards we do the pruning and harvesting exclusively by hand, a carefully selected picking of the grapes in order to preserve the spirit of the precious grapes, caressing their sweetness and character. A yearly ritual which reveals the wonder of an effort which transforms and brings joy and energy even to the air.

"Mandolari", "Bosco", "Carpanè", "Tondin", "La Costa" are pieces of land which host vines aged between nine and fifty two years, raised by the pergola system, in single and double rows, for a density of three thousand three hundred plants per hectare.

The vineyards are positioned according to a logic that takes into account not only the terrain characteristics, but also the pattern of the surrounding woods.



MADE
IN
ITALY

A research for balance and respect in order to infuse quality and health, producing purity and transparency, all of these values are transmitted to our wines.

The most noble wine produced by Sciani is the Amarone, which refines for eighteen months in barriques, followed by eight months in oak barrels and a further six months in the bottle.

The wine cellar is cared for in the greatest detail in order to ensure the greatest precision during each winemaking stage.

A prestigious selection combining body, perfumes and tastes, from delicate to intense, with unique nuances produced by the grape varieties: Corvina, Rondinella, Molinara and others.

Prizes and awards obtained at prestigious events are the most tangible evidence that the Sciani represents one of the most respected names in the panorama of Italian winemaking.

A NEW WAY OF SEEING QUALITY



he loves the tap water

easy precious useful

reuse helps the environment

preserves the natural flavor

the taste of quality



BILT SRL

the culture of water

Bilt was founded 12 years ago by the will and dedication of the founder, Luigi Ture. The idea was to produce water treatment systems, offering professional and home solutions. He started his business with very simple products, but already useful to emphasize how much the market needed more competitive products

Today, Bilt is a constantly growing company, its main strength is to offer its customers more powerful systems than the ones already on the market and whose main characteristic is being great value for





LINEA B
The culture of water



Q-Bi

money. Bilt sells to both the Vending and HORECA markets, without forgetting Bilt's presence in the home market. Its innovative ideas have been able to conquer the foreign market as well; Bilt products are appreciated and sought after in countries such as Russia, Canada, Greece, Germany, Austria, Romania, Slovenia, Croatia, Estonia, Mauritius, South Africa, Australia, Denmark, and France.

The main characteristic of Bilt is certainly the reliability and the honesty in operating its business. Quality is guaranteed through the use of avant-garde solutions and products entirely 'Made in Italy' that allow to obtain safe and functional systems that last.

The result is a company that works with seriousness and professionalism, guaranteeing reliability for all its products, in particular for the solutions for the HORECA sector:

LINEA B, i.e. cartridge ion exchange systems, disposable, practical, and economical. Through an innovative mixture of resin, the products of this line remove from water limestone, heavy metals, and impurities that are harmful to the healthiness of the beverages. With a long life, their patented formula ensures compliance with current hygiene and health standards.

LINEA BARBI, an innovative anti-lime treatment system for the water of professional coffee machines. It is based on a technology (nano filtration) capable

WATER

The culture of water



of selectively removing calcium and magnesium bicarbonates from the water and reducing the other salts normally present in the water. The BILT technology has also made it possible to use this system without the need for extra electronics, thus reducing costs and giving the market a product of undeniable quality in terms of operating time and price.

Q-Bi, a bottle of the highest quality suitable for the preservation of any beverage. The idea of Q-Bi comes from the desire to produce a bottle of incredible performance. Q-Bi can contain water, wine, milk, oil, and even fruit juices without light or high temperature degrading or contaminating them, so that no unpleasant taste will affect the contained product. These extraordinary properties come exclusively from its peculiar structure, since Q-Bi is characterized by the presence of nano particles of silver inside its plastic mixture. Q-Bi, a perfect life partner for our beverages.



ALTACUCINA

IL NUOVO PROGETTO
DEDICATO ALLA RISTORAZIONE
PROFESSIONALE



5

FABBRICHE
ALTAMENTE
SPECIALIZZATE

3

MATERIALI PER LA
COLTELLERIA

7

RIVESTIMENTI SPECIFICI
PER LA RISTORAZIONE

579

ANNI DI
ESPERIENZA

15

MATERIALI
DI COTTURA

43

LINEE
DI PRODOTTI

300

FORME

1850

ARTICOLI

ZWILLING Group

DR. SCHÄR FOODSERVICE

Line of gluten-free breakfast solutions for the hotel sector

For adults and children on holiday, spending the weekend away, or on a business trip, breakfast has always been one of the most important meals. This even more so for people staying in a hotel, who want their day to get off to a good start. Hotel breakfast buffets have more sweet and savoury products on offer than ever, but there are still people who struggle to find everything they need for a complete breakfast in hotels. This is the case for people who suffer from Coeliac disease and other gluten-related conditions; bread, pastries and cereal are often off-limits, and can't be eaten even





Best in Gluten Free



GLUTEN-FREE

solutions for the hotel sector

gluten-free

Schär



when staying in a hotel. It is for this reason that the division of the Dr. Schär group (a leader in gluten-free food production) dedicated to the world away from home, Dr. Schär Foodservice, decided to produce a line of gluten-free breakfast solutions for the hotel sector.

As a matter of fact, Dr. Schär Foodservice has studied innovative single-portion solutions that offer a 100% gluten-free breakfast for customers who need to exclude gluten from their diet. To show off these products at the breakfast buffet there is the attractive and convenient Breakfast Box, already filled with an assortment of six products. There is the Crackers Pocket and Fette Croccanti cracker toast to accompany savoury dishes, while lovers of all things sweet can choose between Petit, a deliciously buttery biscuit, and the Noccioli, a wafer with cream and hazelnut pieces. For people who love a sweet snack there is the Pausa Ciok, a sponge cake with a milk-cream filling and a chocolate coating. For those who enjoy a tasty and balanced breakfast, we have created Fruit Müsli.

In addition to the Breakfast Box products, Dr. Schär Foodservice also offers dozens of treats in handy single portions such as Corn Flakes, Muffins Choco and Magdalenas (little cakes filled with apricot jam). An elegant wooden display stand and a basket are available for you to display them at your breakfast buffet.

As if that wasn't enough, to complete your order (and to make the display stand or basket look even better) a further six products will be added. These ones are also in handy single portion sizes, but frozen, and in oven-proof packaging. This guarantees a safe cooking process in which the risk of cross-contamination is completely eliminated – even when cooked in the same oven as food containing gluten. In particular, Dr. Schär recommends the Croissant à la Crème Noisette (croissant filled with a chocolate hazelnut spread), and for those who love a savoury breakfast, the Focaccia Farcita filled with cheese and ham. Dr. Schär Foodservice also offers four gluten-free bread options: Ciabatta and Ciabatta Rustica, the traditional Italian Rosetta and the soft Hamburger Roll, all to be filled however you like.

Hotels will no longer have to deny those who exclude gluten from their diet the pleasure of breakfast, or any other meal. Coeliac disease is an illness that is becoming increasingly widespread in Italy, affecting 1 in 100 people. As such, all of the products signed off by Schär destined for the food service industry are designed to meet the needs for practical, safe and fast service in the professional gluten-free food industry, and offer clients with specific nutritional needs tasty products that pose absolutely no risk to their health.

For more information www.drschær-foodservice.com

Dr Schär
Foodservice

GRANIVERDI

When passion
for good coffee
becomes art!

Welcome to Graniverdi, where coffee is not only our raw material, but also the strong and primitive essence that animates the art of creating the perfect coffee.

In fact "a coffee" is not only a dark liquid, more or less dense or creamy, but it contains the culture of its beans, and many stories of people who collected it from the plantations in the tropics.

Driven by the passion to research the perfect coffee, Graniverdi has analyzed the whole production process of the green beans that eventually become toasted coffee, their growth and their transformation into a hot beverage, intense and energizing.

"ESPRESSA Roaster" represents the excellence in the coffee roasting,





OFFICINA
graniverdi 

PERFECT COFFEE

hot beverage, intense and energizing





designed and manufactured with the same technologies and safety standards of the big industrial machines.

It is the unique and original coffee roaster that does not need any smoke expulsion system, and the relative authorizations. This unique feature (patented) that does not disadvantage the diffusion of the fresh coffee's scents, allows the owner of the cafeteria to install and possibly relocate the roaster as necessary.

Other unique features are the suitable price, high reliability, smart thermo-dynamic management during the roasting process, low power consumption (1,500 W/atts), the "clean air" thermal exchange system, the automatic cycle with the unloading and the cooling down of the roasted beans, and the efficient filter hood.

Designing and producing "ESPRESSA Roaster", we realized how fascinating and captivating it is for a owner of a coffee tasting place, to serve his customer an exclusive and unique coffee.

Thanks to "ESPRESSA Roaster" everyone who runs a place of coffee tasting can now really create his own coffee!

www.graniverdi.it



CHIARAVALLI GROUP

State of the art cutting technology

Chiaravalli Group Sp.A. is a leading company in the production of blades for slicing machines, with state of the art technology and a warehouse with over 250,000 finished parts, in order to satisfy immediately the needs of the customers.

This company is the result of great passion and consistent investment of energies on entrepreneurial projects, for the creation of a wide range of extremely high quality products, 100% made in Italy, able to meet the requirements of a more and more demanding market, in constant evolution.

Chiaravalli Group Sp.A. brings together the great level of know-how of the historic German trademark RASSPE, consistently the most important manufacturer of blades for slicing machines for over a century, and the thirty year experience of their own personnel, together with the advanced technological features of the machines used to complete each production stage.

With the historic trademarks RASSPE BLADES and KLINGER, Chiaravalli has been able to secure a strong presence in all the world markets.





BLADES FOR
SLICING MACHINES



The winning solution for every cut.

Slicing machines are used to cut an incredible range of products nowadays, the following optional finishings will always lead you to perfection:

THIRD GENERATION

*patented technology:

Thanks to a profile structured on two different levels, the blade's surface in contact with the product is reduced to the minimum preventing pointless frictions, in fact:

- avoids the waste that is normal with traditional blades;
- enables to obtain extremely thin and perfect slices;
- the flavor of the product is unchanged because the blade does not become hot.

Especially recommended to cut: cheese, boiled meats, soft ham and vegetables.

SAW TOOTHING

Particularly suited for bread cutting, but most of all for frozen meat and fish. These blades can be sharpened as normal, using the sharpening tool provided with the slicing machine.

TEFLON COATING

Ensure the blade better sliding properties when in contact with the product, very useful for cheese cutting.

www.rasspe.it

www.chiaravalli.com





**SENZA
OLIO DI
PALMA**

GrissinBon®

Stuzzica l'appetito e la fantasia.

www.grissinbon.it

CRISSIN BON

The Italian
tradition on
your table

Crissin Bon has been operating for over sixty years in the production and marketing of bakery products such as breadsticks and toast rusks. The company works with many different sales channels such as wholesalers, retailers, independent sellers, large retailers, large-scale retail trade and catering. The Crissin Bon line of products offers catering a great variety of flavors.

Crissin Bon company core products are: "Fagolosi", an exclusive





FETTE BISCOTTATE HOTEL

Italian Tradition



CATERING

Italian Tradition



ON YOUR TABLE

Italian tradition

in comode porzioni



GRISSINI TORINESI

Friabili e Sottili

breadstick produced with simple ingredients, salted and enriched by extra virgin olive oil, available in classic flavor, with rosemary or with sesame seeds; "Fette Biscottate Hotel", always fresh and crisp, available in classic flavor, or with wholegrain flour and with a low salt content in order to ensure a healthy, nourishing and balanced alimentation; "Gongoli", bread nibbles with extra virgin olive oil, from today on produced with a new recipe in order to improve crispness and flavor; "Torinesi", classic, stretched and crisp breadsticks with a unique taste; "Friabili", the traditional breadstick always appreciated by all Grissin Bon consumers.

The high quality standards guaranteed by the most rigid norms of quality, the painstaking leavening which has been scrupulously followed for more than half a century, a specific cooking time based on the old recipes of the Italian handmade tradition, have contributed to make Grissin Bon products a tasty and original offer to the more and more specific need of consumers.



1000
45 µg
per 100g
di prodotto
30%
VNR

VNR = Valori nutrizionali di riferimento.

fonte di iodio

480g



Nel 1970 ha inizio la nostra accurata ricerca di mercato nel mondo del caffè, quell'affascinante mondo che ci ha coinvolto e portato, oltre che in Africa, nell'America Centrale e nell'America Meridionale, completando così la varietà delle miscele di caffè a nostra disposizione.

Giuseppe Arena, fondatore e proprietario dell'azienda, intraprende sin d'allora la commercializzazione del caffè in grani in confezioni da un chilo.

La conquista del mercato si rivela rapida in virtù degli standard di qualità offerti. Oggi "KILI Caffè" produce e commercializza in Sicilia e Calabria sia per proprio conto che per conto terzi. Il nostro obiettivo per il futuro è quello di approdare nei mercati nazionali ed internazionali, oggi la passione per il caffè rappresenta una realtà solida e in continuo sviluppo.

Scegli il Colore della tua Giornata



Miscela di caffè pregiati in grani dal gusto unico e inconfondibile confezione da 1 kg



Capsule compatibili per macchine Lavazza Point®



Capsule compatibili per macchine Lavazza a Modo Mio®



Capsule compatibili per macchine Nespresso®



Cialde in carta filtro ESE44



Capsule compatibili per macchine Caffitaly®



Capsule compatibili per macchine Dolce Gusto®



Capsule compatibili per macchine Uno System®



direzioneopposta.com

ANY TIME KILI CAFFÈ



KILI[®]
C A F F È

KILI CAFFÈ' s.r.l.

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

LAVORAZIONE CONTO TERZI

LA SAN MARCO

A century of tradition and innovation in Italian espresso coffee worldwide

Every day, for nearly a century, La San Marco has renewed its commitment to do the best for connoisseurs of Italian espresso. Traditional and capsule machines, doser-grinders and other professional equipment for bars, restaurants and hotels. High-quality and beautiful products, reliable and easy to use, reminding their customers every day that they made the right choice. The company, headquartered in Gradisca d'Isongo (Co), is the worldwide leading producer of traditional lever-system machines, for which it holds the exclusive international CLASS® patent.

The evolution of La San Marco machines can be seen in the many models that were admired for their unique qualities and are fondly remembered by those who used them or benefited from them. From the debut of the 900 Series in 1920, the company has successfully carried the Italian great love and passion for espresso coffee around the world and is now firmly established as a sector leader thanks





PROFESSIONAL EQUIPMENT

worldwide leading producer of traditional lever-system machines

to its solid organisation and efficient sales network. La San Marco products can be found in the most prestigious locations in over 120 countries, offering Italian taste and design plus unrivalled levels of technology. The brand has well responded to the world's various lifestyles, customs and cultures in pursuing one mission: to delight Italian coffee lovers wherever they are from. Their numbers continue to rise, fuelled by the excellence of the La San Marco machines.

All La San Marco products benefit from almost a hundred years of know-how and extremely innovative technological solutions, a blend that has generated updates and patents contributing to the evolution of the entire sector. Currently, the most innovative are:

LEVA CLASS® - Controlled Lever Anti-Shock System

The first patented technological innovation for lever machines to improve mechanical espresso extraction in full compliance with international safety standards.

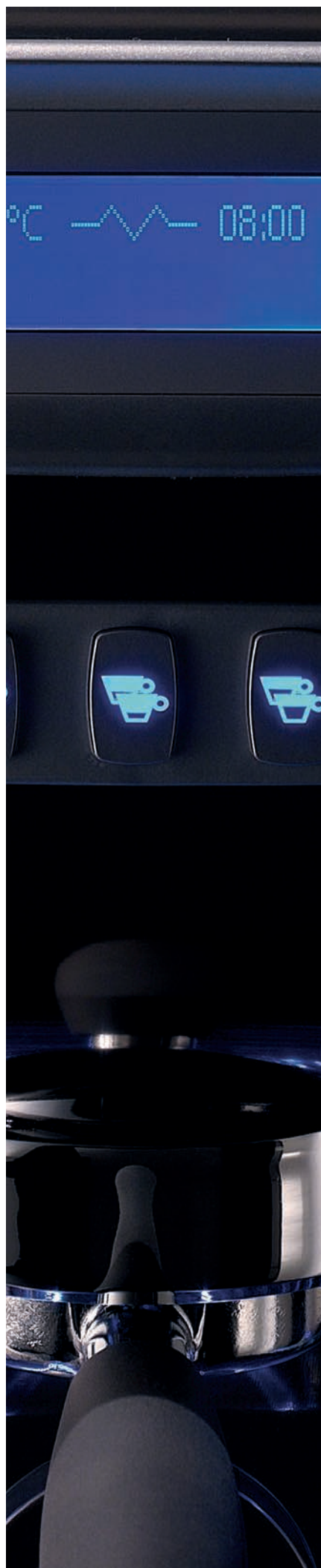
ACT - Advanced Concepts in Technology

The advanced management system for electronic multi-boiler machines that introduces real-time control of the coffee extraction temperature curve.

SMART

The range of on-demand doser-grinders equipped with the exclusive La San Marco patented detection system that always delivers the correct dose of ground coffee to the portafilter.

From 20th to 24th October La San Marco will present its latest product novelties and innovations at HOST 2017, Hall 24 - Booth B60/C51.



LE NOUVEAU COQ

HOTEL SUPPLY



Le Nouveau Coq, un abbinamento di classe, originalità e unicità. Articoli in porcellana, melamina, vetro e tanto altro studiati per soddisfare le esigenze di tutto il mondo del Professionale HoReCa.

Le Nouveau Coq, a union between elegance, originality and unicity. Porcelain, melamine, glassware and many other items selected to satisfy all HoReCa world.



QueLLiDelNaso®

Scent... Diffusing Money Making

QueLLiDelNaso, one of the leading companies in scent marketing, has developed two specific fragrances for the "coffee world", an aromatic scent of "espresso" and an "arabic coffee" aroma.

If you have a coffee business, we seriously invite you to consider the opportunity to scent your spaces and receive your customers in a very stimulant environment.

People are pleasantly "surprised" by this kind of "subliminal" reception. Most of them show the desire to drink a coffee, a cappuccino and many of them use to add a good brioche.

you can see
with the bes



espr
ara

scent your environment
 with italian coffee smell



presso
bica



AROMATIC SCENT
scent your environments

In years of experience in scent marketing we have demonstrated that the perfume has positive effects on consumers' purchasing behavior.

Spreading a Good Italian Espresso Coffee Aroma inside of your bar could increase the customer's stay time by 16% with an average 15% growth in sales.

SCENT DIFFUSING MONEY MAKING



For further informations visit

en.quellidelnaso.it

Q | QueLLiDeINaso®

Scent Marketing Experts since 1995

"People are pleasantly "surprised" by this kind of "subliminal" reception. Most of them show the desire to drink a coffee, a cappuccino and many of them use to add a good brioche."



Don't miss this opportunity, which will bring you two important benefits: increase the coffee sales (+ 15%, as proven by the latest sensory neuroergonomics studies) and a pleasant and welcoming environment.

If you want to know more about scent communication and learn how to use perfumes to increase the perceived valor of your environments to your customers, send us an email at the following address: commerciale@quellidelnaso.it, one of our experts will contact you to understand and satisfy all your needs.

If you want to meet us personally, come and visit us at HOST fair from 20th to 24th of October in Milan Rho Exhibition Center, at hall 9, stand R16, a welcome tribute is waiting for you!

QueLLiDeINaso, the best way to scent your world.

www.quellidelnaso.it

HORECA INTERNATIONAL



S P I R I T S



S C I R O P P I



Cedral Tassoni dal 1793



www.cedraltassoni.it
www.tassonishop.it



VENDING
OFFICE-HOME

CAMARDO

Started in 1951, Camardo offers one of the largest range of products available on the market for the food service, the retail and the vending: from coffee beans to vacuum ground coffee, from coffee pods to the most popular capsule systems (including compatibles Nespresso*, compatibles Lavazza A Modo Mio*, compatibles Lavazza Espresso Point*, compatibles Lavazza Blu* and compatibles Dolce Gusto Nescafé*), from instant line to confectioneries and gifts.

Thanks to its experience and quality, certified also ISO 9001, Camardo coffee is constantly growing and looking for new opportunities to expand around the world where already exports in more than 25 countries.

* The brand does not belong to Camardo SpA nor its affiliated companies.

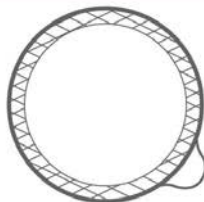
www.caffecamardo.com



our single



PAPER POD
Ø 45 MM - 38 MM



PATENTED CAMARDO®*
COMPATIBLE LAVAZZA ESPRESSO POINT®*



COMPATIBLE LAVAZZA ESPRESSO POINT®*



* Il marchio non è di proprietà di C

MINIBAR®
A CASA COME AL BAR



Compatible portion systems



...keeping up with innovations

Camardo S.p.a. né di aziende ad essa collegate. The brand does not belong to Camardo S.p.a. nor its affiliated companies.

THE FOOD SERVICE
Large range of products

GHIDINI CIPRIANO PROFESSIONAL

The feeling
of a quality,
long-lasting
and reliable
kitchen tool

Chidini philosophy ever is to have its own production to maintain the complete control over quality and production lead times.

Nowadays Chidini can match market demands of quality, service, good value thanks to 4 production and logistic sites in Lumezzane, Cussago, Castegnato and Huizhou City (China) with the consolidated experience to work all materials that our products are made of, using the most modern technologies, and following the production cycle from raw materials to final manufacturing with stringent controls.

For Ho.Re.Ca Chidini offers 3 lines: Farm. excellent professional cork-





CHEF

line of pastry instruments signed "Iginio Massari"



screws, "Pasticceria di Precisione" a wide equipped collection of Pastry instruments designed with the famous Master Chef Iginio Massari and Ghidini Professional which includes a selection of utensils and gadgets for modern professional cooking.

FARM ITALY®

A "made in Italy" creativity and the accuracy of 5 international patents. Since over 80 years in the hands of the best œnologists, FARM® professional corkscrews owe their success to 5 exclusive patents that guarantee a practical, fast and safe use, and to the extensive product range, diversified by design, finishes, colors, excellent materials and craftsmanship.

"Pasticceria di Precisione" with around 60 instruments, projected with Pastry Master Chef Iginio Massari, is a complete range to meet every needs of the finest Pastry Art.

An exclusive design for specialized instruments which allow the finest creations to be made.

Preparation, Cooking and Decoration are the 3 product categories for a complete and efficient use during any Pastry accomplishment. Thanks to special materials and innovative solutions these instruments give increased perfor-



mances offering new manners of working: faster and more efficient.

GHIDINI PROFESSIONAL

The Ghidini catalogue, with about more than 1000 references is the basis for a range of tools selected and designed for professional use in Ho.Re.Ca, useful both in the cooking and serving. Experience, accurate tests and quality-oriented materials create a line of efficient and resistant tools, even under toughest conditions.

www.ghidinicipriano.it

HORECA INTERNATIONAL



GHIDINI
ITALY

C'è un'unica linea di strumenti da pasticceria
che può competere nel mondo
quella firmata dal maestro pasticcere Iginio Massari
(Coupe du Monde de la Pâtisserie)

*There is only ONE Collection of pastry instruments
that strikes the world competition*

*The one signed by Pastry Chef IGINIO MASSARI
(Coupe du Monde de la Pâtisserie)*

www.ghidinicipriano.it

HOST Milano - October 20-24, 2017

visitate il nostro stand / visit our booth
Stand G22 H21 - Pad. 6



IL DRAGO E LA FORNACE

The Dragon and the Kiln

The farm "il Drago e la Fornace" is in the heart of Siena countryside, just on Francigena way, it's a multifaceted reality, able to joint together the passion for Design and Architecture and a selection of great wines, a unique and original mix. Several activities rich of the story of the farm take place in this small village, called "la Fornace", where it's possible to find a nice accommodation, event planning and all the activities connected to good food, everything characterized by Design. Being heir of a long wine tradition, we produce our wines from the old vineyards on the Chianti Senese hills at Colle di Val d'Elsa. A small village along the Francigena way, with Siena countryside surrounding, a small church consecrated in late 1800 by Siena's Archbishop, with azure interior with a copy of Chair Madonna by Raffaello on the altar, a restored brick kiln. This is the landscape you could have, choosing our suggestive location for your events.

A sketch of the new wine cellar, projected by **Archirivolto**, where you can see the aging tunnel who connects the wine shop to the barrique room. Close to this last building a new swimming pool will take place for visitors, creating a





INNOVATIVE IDEAS

retail professionals in food preparation





spectacular water wall from the entrance, while from the other side a glass wall will allow an underwater view of the inner barrique room.

The studio has been founded by Pucci and Dondoli, while studying Architecture in Florence. Their common interest for theatre influenced their philosophy: creativity, realism, respect and attention for people. Their work has got a big success all over the world, as underlined by several awards, such as iF Design Award, Red Dot Design Award e Interior Innovation Award.

www.ildragoelaforname.com



The wine labels are Valentina Cresti project
www.archirivolto.it



DoggyLy

luxury design for pet

DoggyLy is an emerging brand created by the designer and fashion expert Simonetta Rossi, who, after working as an interior designer for a few years, decided to put her experience and professionalism in the field of accessories for pets, creating a line of exclusive and refined dog kennels and accessories, mixing design and excellence of made-in-Italy craftsmanship.

The project combines luxury and comfort, its design is very much suitable for the man's best friend and harmonizes the basic needs of relaxation and comfort of our beloved friends with their surrounding environment.

The accurate stylistic research makes each DoggyLy model an exclusive object with its unique style, showing love for our dogs, love for the beauty and the made-in-Italy quality.

The DoggyLy kennels are designed to give to our pet a five-star comfort. Moreover, the series also includes elegant and exclusive furnishing complements that can easily match every style of environment.

Shapes research, materials selection, finishings thoroughness.





Every detail is studied on the basis of the dog's anatomy in order to give him protection and safety in a stylish furniture complement that can be placed in prestigious environments, both classic and modern.

Doggyly kennels are made with materials that are easy to clean, wash and maintain. Surfaces in eco leather and metal structures can be easily cleaned with a wet cloth, the pillow covers can be washed in the washing machine (30°C) and using a neutral soap. This way your best friend's bed will always be welcoming and with no bad odours.

Doggyly kennels mix the singularity of handmade with the appeal of the classic or high-tech materials, such as sanitized steel, braided leather, exotic textures, horse leather and plexiglas. From the ideas made in indestructible Corian® to the eco friendly variants in nylon and eco leather, Doggyly Collection expresses love for comfort, quality, style and elegance for our four-legged friends.

The DoggyLy kennels are the result of the stylistic research, which harmonizes the basic needs of relaxation and comfort of our beloved furry friends with the environment. Each DoggyLy model is designed to match the style of the house – or hotel – and fashion trends in order to give to our pet a five-star comfort and a unique and exclusive furnishing complement.

Every kennel is an original, luxury, versatile idea that can fit any environment, classic and modern. The collection is not only for houses, in fact the style perfectly fits with luxury hotels, such as Villa & Palazzo Aminta, where in some rooms there will be a set-up dedicated to the dog.

www.doggyly.com



HOTELVIUMILAN

ROCKFON® MONO® ACOUSTIC

The king of acoustic comfort

The magnificent Hotel VIU building is located between the historical "Chinatown" of Milan and the district of Porta Volta, an area which is under urban renovation and requalification since several years, projected towards the future.

The external building is characterized by glass, wood and metals; the glass façade is framed with luxurious and green plants, chosen to be in harmony with the green ambition of the neighbourhood.





BEST ACOUSTIC COMFORT

enjoy your staying

The original Hotel VIU's interior design has been signed by Arassociati Architects; the idea was to give a seamless interconnection between the building and the eco-friendly surroundings. All the floors are made with dark oak parquet, which is balanced by the natural light and soft colours of the curtains and internal textile decorations. The rooms and the common spaces have big floor-to-ceiling windows, which allow a high diffusion of natural light.

All the building's furniture is connected to nature: floors are made of wood, the main colours are brown, light brown and beige and everything has been carefully taken care.

When the big main entrance glass door is open, you find yourself in front of a wide lobby where charming carpets and curtains, precious sofas, big libraries full of design and architecture books make you feel in a sophisticated and calm place.

The entire project was built to give a relaxing experience and everything has been thought in order to achieve this purpose: the architecture, the colours, the furniture, everything has been conceived to realize a comfortable environment; in this context, acoustics has a central role. How can you have a relaxing space if you don't care about acoustics? If you want to create a pleasant indo-





or climate, you have to avoid noises, loud voices, traffic sounds and echoes: acoustic control is the king of comfort.

Rockfon® Mono® Acoustic has been the choice they made to obtain the best acoustic comfort: the winning choice in this challenge where harmony, quality, beauty and simplicity must be joined to create such a special place. In the reception area, which is always crowded and noisy, all the ceiling is made of Rockfon Mono Acoustic in a light brown shade, which gives a touch of essentiality and simple beauty.

Hotel VIU Milan it is the only 5* hotel in Milan with an external swimming pool and a 360° view on the city skyline. The exceptional terrace offers a unique wonderful panoramic view such as its bar which is connected to outdoor. When you arrive at the 8° floor from the lift, you step into a magic place: a big charming bar with a black floor, small gold tables with light leather chairs and huge glass windows all over the room. From the rooftop bar you can access the terrace, where you can enjoy a unique panoramic view. Also here the hotel decided to use Rockfon Mono Acoustic panels. The render which was used for the finishing produces an elegant and refined black surface that perfectly complements the interior. The atmosphere is fantastic; the acoustic comfort is at the maximum level. If you choose Rockfon Mono Acoustic in its white version, you have an extremely bright surface, whose exceptional light diffusion will make you enjoy of the natural sunlight beauty. Even if you choose to personalize the ceiling with a coloured render to meet your design needs you will obtain an aesthetically pleasing seamless ceiling, offering excellent sound absorption properties (up to $\alpha_w = 1.00$, Class A). This ceiling perfectly integrates in any location, like a hidden "deus ex machina": with its smooth monolithic surface, Rockfon Mono Acoustic absorbs sound and noises, and transforms your space in the best relaxing place ever, where you can have a business meeting or drink a cocktail.

Hotel VIU is a place that combines beauty, art, architecture, simplicity and comfort: proceed along the pedestrian Via Fioravanti, leave the rest behind and enter in this new dimension, listen the quiet through our Rockfon Mono Acoustic and enjoy your stay.

ROCKWOOL
Rockfon®

Rockfon Italia
info@rockfon.it
www.rockfon.it

For other countries, please consult: www.rockfon.com

NATUR
aLL
Cotton Line

NaturAll Cotton Line

Single use
table-top,
100% pure
cotton

Sanitars NaturAll cotton fibre napkins and table-top are the result of 40 years of experience gained from manufacturing cotton products since the company formation in 1971. Sanitars focus has always been on new technology, quality, innovation and to be a leading company in the production of disposable items for hygiene and personal care by integrating all stages of the production process from the raw cotton to the finished product.

NaturAll cotton fibre napkins are a "revolution" as they combine the ease of single-use to the quality and natural character of cotton.





COTTON FIBRE NAPKINS

Products are designed and produced with the total respect for the environment

The special weave, from which the product is made, gives a better tear and water resistance compared to current products made in cellulose wadding and, therefore a higher absorbency.

All our products are designed and produced with the total respect for the environment, to create new design solutions in order to satisfy all market trends.

NaturAll products are made in pure cotton which is coming from agriculture and not from trees' pulp, avoiding the deforestation.

Cotton is 100% biodegradable: no environment pollution.

Our products are thought to join on every table the perfect mix of elegance, color and energy.

Thanks to this, in 2015 at the HOST Fair, we won the INNOVATION SMART LABEL, for products with a high content of innovation that seek to break with and move beyond the established trends in the industry.

At Naturall we are passionate about being getting over field





trend, through continued commitment in the innovation, R&D and high quality; to create new design solutions for table-top.

We have the ambition always to convey elegance with our products, keeping high standard and quality of a new and 100% natural product.

Why choosing NaturAll table-top:

- 100% PURE COTTON
- 100% BIODEGRADABLE
- ECO FRIENDLY
- COMPOSTABLE
- HYPOALLERGENIC
- SOFTNESS ON YOUR SKIN
- SUPER RESILIENT
- HIGH ABSORBENT CAPACITY
- OPPORTUNITY OF CUSTOMIZATION

Visit: www.naturallcotton.com



MOKAJENNE

1878: A Story about Coffee

It was in 1878 that Jacopo Niccolai began running the food shop where he previously worked as an errand boy; soon after he bought the whole place. The shop was located on the Piazza del Duomo in Pistoia, right behind the San Giovanni in Corte baptistry, built in the 1300s. Now the Pistoiese coffee shop is part of the Unione delle Imprese Storiche Italiane, which brings together Italian companies, of excellence, which have been operational for at least 100 years, with their history documented, and have clearly demonstrated ethical values.

Made in Tuscany

Every Moka Jenne product bears the phrase "Made in Tuscany", because Tuscany – when it comes to food – is synonymous with excellence.

COFFEE SHOP BLENDS

choose the coffee that makes you stand out

Moka Jenne has chosen its best coffees, both blends and single origin coffees, so that you can offer a diverse choice in your coffee shop. This is perfect for establishments that would like their coffee to make them stand out, by adding one or more alternatives to their main coffee, with different flavours and aromas.



Crema S

With a dense and compact crema at the surface, a vivid hazelnut hue, this blend boasts flavours which release an intense, refined aroma. The taste which emanates is rich and delicate, enveloping the palate with a sweet roundness. You will be able to taste spices and chocolate, with hints of nuts and a roasted finish.

Biochicco

A coffee blend made from beans with organic certification. A unique espresso, in aroma and flavour, which respects natural production methods. Biochicco ('biobean') is a coffee produced through certified organic farming, bringing together nature and flavour. No chemical pesticides or fertilisers are used in its production, making this a real rediscovery of coffee produced with ancient methods. International monitoring bodies follow the phases of growth and harvesting, and vouch for each production lot. The certification applies to the brand all the way to where the coffee is processed.

www.mokajenne.com



HORECA INTERNATIONAL



1878

UNA STORIA DI CAFFÈ
A Story about Coffee

www.mokajenne.com
commerciale@mokajenne.it

OLTREMONDANO

Forme illuminanti extraordinarie

Oltremondano is a company that designs and produces lamps in which coexist aesthetics, technology and craftsmanship. Located in Montecchio Maggiore (Vicenza) Oltremondano was born in 1999 as a design studio. The attention to the lighting fixtures is immediate and, in 2001, the first lamps were produced with an innovative use of light sources.

Oltremondano is an atelier where passion and experimentation form a brand identity with a high style. The meaning of the name lies in the search for the essence of the shapes soft and organic or geometrically essential, and in the use of materials that offers a transcendental dimension beyond normality. A company that reinterprets old manual works in a technological way, creating new shapes of charm and design.

A production entirely made in Italy, focused on the centrality and quality of the product: research and experimentation on materials, aesthetics of products, attention to the quality of the light and attention to energy saving are all elements that make recognizable the Oltremondano style and unique its products. Great attention is paid to the customer, who is accompanied during all the phases, from project design, to realization, to final delivery. The products on catalog are customizable, but Oltremondano also manufacture custom-made equipment on a specific request of the customer, or from a client idea that is developed together.

①





- ① Stelo is the best-selling product: a polycarbonate diffuser available in 10 different finishes realized through skillful hand craftsmanship. Of particular value are the hand-made dyed papers. Stelo is available in various models suitable for all requirements: floor, table, wall, but also in multiple suspensions that allow to light elegantly also large spaces.
- ② The tradition of Murano Glass Masters is renewed with Nebula and Evoluta: fascinating glass vortexes of reflexes and transparencies, refined and unique. The single suspensions capture your attention like an exclusive jewel, while they create a stunning design look when clustered in large groups.

The flexibility of the company allows to create customized projects in many sectors: hotel, commercial and private.

Projects:

- Sofitel Accor Marara (Bora Bora, Polynesia)
- Hilton Dubai Creek Hotel (Dubai, U.A. Emirates)
- King's Park Hotel (Verbier, Switzerland)
- Ristorante Ponte Coperto (Pavia, Italia)
- Hotel Le Manali (Courchevel, France)
- Boutique Brioni (Boulevard de la Croisette, Cannes, France)
- Struttura sanitaria Palazzo Manzoni (Brescia, Italia)
- Viest Hotel (Vicenza, Italia)
- Hotel Restaurant Lounge Club Neus (Maastricht, Netherlands)
- Ristorante Il Molo (Vicenza, Italia)
- Hotel Riviera (Limone sul Garda, Italia)
- Holiday Media Inn (Manchester, UK)

②



oltremondano
FORME ILLUMINANTI EXTRAORDINARIE

HORECA INTERNATIONAL

MANAIDE
Artisan Canned Fish

-  *Alici*
Engraulis encrasicolus
-  *Sgombro*
Scomber japonicus
-  *Palamita*
Sardinia sarda
-  *Alalunga*
Thunnus alalunga
-  *Cannolicchi*
Ensis Almor
-  *Telline*
Donax trunculus
-  *Sconcioli*
Murex brandaris
-  *Polpo Moscardino*
Eledone moschida
-  *Polpo Verace*
Octopus vulgaris

MANAIDE s.r.l.
ANZIO (ROMA) - ITALY
manaide.anzio@gmail.com
 **MANAIDE**



THE VOICE OF THE HOSPITALITY

A photograph of a young woman with blonde hair tied back, wearing a white collared shirt and a black and white patterned tie. She is smiling warmly while holding a black telephone receiver to her ear. The background is a softly lit office with a lamp and a computer monitor.

Welcome. Like at home.

ORYZA

For all your
guests, for
all your
moments

Oryza cakes fit all your needs from breakfasts to dinners, passing through snacks and lunches, leaving your guests satisfied for the tasting and the healthy message. Oryza cakes are perfect for vegans, vegetarians, coeliac, allergic or just sporty and attentive people because of the usage of top quality and gluten-free cereals. Oryza uses organic raw materials only, GMOs-free, Italian, with the highest quality, such as our corn or our whole rice grains from the fields around our buildings, including some specialty such as red and black rices. Not only, the rice and corn are combined with other glu-





ORGANIC FARMING

for all your moments



COLTIVATO E PRODOTTO IN ITALIA





ten-free cereals, as amaranth, quinoa, millet and buckwheat, chia seeds to have the richest taste.

The Brands: Oryza and Papilla, for cakes in single portion, in bag and box
Oryza is a manufacturer. We produce our own brand lines.

The cakes have different shapes and packaging: they can be round or rectangular, packaged in a bag, box (with inside 5 portions box) and the handy single portion, convenient to display easily on counters and tables.

The specialties are corn cakes packaged in bag and in single-portion: they are very crispy, thin and tasty. Also, the red rice thins and whole and black rice thins enhance the taste of pigmented and flavoured rice.

Oryza is also launching a new brand, Papilla, with which new tasty cakes will arrive soon, with even richer flavour, thanks to the addition of special ingredients. In fact, Papilla cakes are innovative and modern: the ingredients of Papilla cakes are the best gluten-free cereals and special foods, such as herbs, seeds and fruits.

Oryza loves Earth, respects Nature and promotes Wellness

Oryza's goal is clear: offering healthy and genuine products, from organic top quality and 100% Italian raw materials.

Organic as lifestyle

GMOS-FREE



Oryza commits to protecting the environmental and cultural biodiversity, for this they choose only ingredients from organic farming: the fertilizers used in fields are exclusively organic excluding the chemicals. This choice ensures a natural raw material processing, with no artificial interventions that alter their composition. It follows, therefore, a higher quality of the final product, ensuring all nutritional properties. GMOs refusal respecting Nature, promotes a healthy diet.

Oryza's products have certifications, released by CCPB, that certifies the whole organic process.

HORECA^{INTERNATIONAL}

Organic :: Gluten-free :: Made in Italy



Oryza Corn Puffed Cakes

Crispy, tasty and very easy.

Try them for breakfast, lunch or dinner: you can eat them at any time of the day!

How? With jam, creams, sauces, fruit and not only, use a little of imagination.

And then... they are **organic!**



www.oryzafood.it :: +39 0161600534 :: info@oryzagroup.it

in Milano



Equipment, Coffee and Food
40th International Hospitality Exhibition
October 20_24, 2017 fieramilano

www.host.fieramilano.it



TORVECA

artisans of taste

Torveca Ltd. (Torrefazione Vendita Caffè) is a dynamic manufacturing firm alert to market trends and demands. Founded in 1930 in Vigevano in Lombardy it has stayed true to its artisanal nature down the years. Torveca is four generations of lovers of the beverage that more than any other encapsulates the concept of "Made in Italy" in the rest of the world.

Even today every step of production is still carried out with the same passion and dedication so as to guarantee genuine dry and slow roasted blends with an unvarying and instantly recognisable aroma.

Marcello Visconti, 37 years old, company chairman, introduces us to the Torveca world:

"For us the fragrance of coffee is in the blood. In our family we grow up sniffing and savouring the art of roasting, that fantastic process which, like a kind of magic, daily transforms the green coffee bean into the Torveca blend. The company has straddled two centuries and is now enthusiastically ready to face the new challenges of the global market, while retaining its core characteristics of craftsmanship and professionalism so as to keep its culture and history intact."

Indeed, because while, on one hand, Torrefazione Torveca, by means of streamlined logistics, directly distrib-





dal



Torrefazione
Vendita Caffè

PESO NETTO
1000 g e

MADE IN ITALY

Prodotto e confezionato da:
Produced and packaged by:
Herstellt und verpackt von:
Produit et emballé par:
لبنانی ذم اوت کافه تیور وکا

TORVECA s.r.l.
Ippolito Nievo, 25
Vigevano (PV) - Italia
Tel. Fax 0381.346382/3
Email: info@torveca.it
www.torveca.it

PESO NETTO
WEIGHT
NETTO GEWICHT
NET WEIGHT
1000 g e

Lunghezza tubo cm 40



dal 1930



Torrefazione
Vendita Caffè

PESO NETTO
250 g e

MADE IN ITALY

Prodotto e confezionato da:
Produced and packaged by:
Herstellt und verpackt von:
Produit et emballé par:
لبنانی ذم اوت کافه تیور وکا


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Email: info@torveca.it
www.torveca.it

250 g e

UNIQUE AND AUTHENTIC BLENDS

an unvarying and instantly recognisable aroma





utes its products to bars and restaurants in the nearby vicinity of its headquarters, on the other hand it has, in recent decades, developed a modern contract manufacturing service involving the production and distribution of pods and capsules:

"We make weekly deliveries to bars and restaurants located throughout 4 regions in the north of Italy," continues Visconti, " But we also have distributors in other regions, with warehouses. Beyond question coffee roasters have had to modify their approach to the job in recent times. My grandfather and my father worked exclusively with bars and restaurants but now, due to market demand, we have had to extend our focus to the mono-portion sector too. We produce and sell pods and capsules in various formats but we care deeply that all our blends are strictly roasted here in the company."

Contract processing now accounts for a large part of our production. We began by offering our services to other sellers about ten years ago, providing one kilo bags of coffee granules only. Now our company produces coffee for dozens of different brands and the offer has expanded to comprise decaffeinated coffee for bars and pods and capsules as well as instant and freeze-dried coffee."

This all requires a huge effort in terms of organisation.

"I feel strongly that the bottom line is respect for customers and quality. Those who contract us to produce on their behalf need to know that we guarantee the same obsessive attention to detail that we reserve for Torveca brand products. I am personally committed to customer satisfaction."

Torveca is still a family business.

"We are artisans of taste! Our strength must be quality and service! Torveca brands are monitored closely from the initial stages of the production process: from the approval of samples of raw coffee delivered to the warehouse to packaging and delivery in compliance with health and safety laws. The warehouse is managed extremely efficiently. Our customers are unfailingly supplied with fresh, fragrant coffee ready to be pressed into the perfect espresso. The entire production chain complies with standards whose goal is to produce the quality that is typical of Torveca. The choice of selected raw materials combined with technologicaly avant-garde manufacturing plants make our blends polished and cherished products. I firmly believe that this is the only way to remain competitive in the market and to stand out from the crowd."

But Torveca is not just coffee.

"Obviously we present ourselves to business owners as expert partners. By means of a modern off-truck system the customer can stock up with a huge amount of products dedicated to the horeca world: from sugar to soluble products such as barley and ginseng and from coffee beans coated in chocolate to products for the counter such as chocolate, honey and other products from the former colonies typical of our sector. Our customers receive all kinds of gadgets with the Torveca trademark so they can emphasise to their patrons that their establishment has opted for Torveca quality."

You appear to have a fixation with quality: is the market really ready to pay more for a good espresso?

"Quality need not necessarily be synonymous with an expensive product! Quality

FRAGRANCE OF COFFEE



should be seen as the care and attention invested in doing something well. This, combined with the use of selected and certified materials, automatically translates into deservedly prized products. The quest for a good espresso should be a mission for bar patrons!

The price of the cup being equal, it is customers' consumer choices and appreciation that should influence the market towards quality."

Torveca in Italy and in the world, how does the development process happen?

"Our policy is to seek out new markets and new opportunities. Through wholesalers/distributors we try to establish solid and lasting trading partnerships, bringing mutual satisfaction, in regions which are not directly served by us. We export to some European countries, such as France and Finland, as well as to countries in other parts of the world. We are constantly seeking new partners to develop our brand in free zones."

Which is the furthest-away country?

"I can proudly say it is Chile, knowing that our coffee is drunk in the deep south of the American continent fills me with pride and gives me the energy to face new challenges."

How do you see your company in the near future?

"I was handed a healthy company with a strong and glorious past. My goal and the goal of my partners is to develop our brand and expand it in Italy and overseas by means of careful investment. And then to hand it over to the fifth generation perhaps."

www.torveca.it



L'ARTE DELL'EXTRA VERGINE

Carapelli celebra la sua centenaria passione per l'olio di oliva di qualità con la rinnovata gamma di oli extra vergini premium. Un racconto di alta qualità e competenza in un design elegante e contemporaneo.



BIO

Ottenuto da oli provenienti esclusivamente da agricoltura biologica certificata, Bio è ideale per godere a pieno dei sapori della natura.

ORO VERDE

Frutto dell'accurata selezione di soli oli extra vergini di oliva italiani, Oro Verde esprime il meglio della tradizione olearia della nostra penisola.

IL NOBILE

Ottenuto dalla sola polpa di oliva, la parte più nobile del frutto, Il Nobile è un'aromatica sinfonia di olio extra vergine di oliva.

NON FILTRATO

Con il suo aspetto velato, dovuto alle particelle di polpa di oliva in sospensione, Non Filtrato mantiene intatto il sapore inconfondibile dell'olio del frantoio.

MINERVA OMEGA GROUP

Excellence in food processing machine construction

Minerva Omega Group is an Italian manufacturing company with a long time technical experience in designing and producing machines for food processing, preservation and packaging. An established reality, known all over the world for its expertise, its reliability and its exclusive "Made In Italy" production. The international reputation of this company is enhanced by a modern management system and high productivity level.

Minerva Omega Group offers one of the most complete range of products on the market and it can count on a well established customer base with strong commercial links and presence in every food sector and large-scale retail distribution. That's possible thanks to a network of local dealers all around the world. 70% of production is intended for export.





HIGH PRODUCTIVITY LEVEL

large-scale retail distribution

The product range includes:

Meat processing machines

- Bone saws
- Table-top and floor meat mincers
- Automatic patty formers
- Sausage fillers
- Automatic portioning machines

Food Processing Machines

- Gravity, vertical, automatic and manual slicing machines
- Peelers
- Mussel cleaners
- Vegetable processors
- Cheese graters

Packaging

- Vacuum packaging machines
- Hand wrappers

Food Preservation

- Ice Makers

Main Sectors:

- Food counter professionals
- large wholesalers
- Catering
- Food processing industry
- Hotel and restaurant chain

Brand Line:

La Minerva, Omega, Ice-Tek, Artex. All the machines are made with high quality materials and components in order to guarantee durability, reliability, operator safety, ease of use and easy cleaning/maintenance operations.

Historical Brands of the company:

La Minerva, Omega, Artex, Ceg, General Machines, Regina, Suprema.

www.minervaomegagroup.com





HOSPITALITY QATAR 2017

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AND HORECA SHOW OF QATAR



Food & Beverage



Supply & Design



Hotel & Franchise
Investment

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7 - 9 NOVEMBER 2017

DOHA EXHIBITION AND CONVENTION CENTER

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hospitalityqatar.com



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SCOLARO

Italian Design Parsol

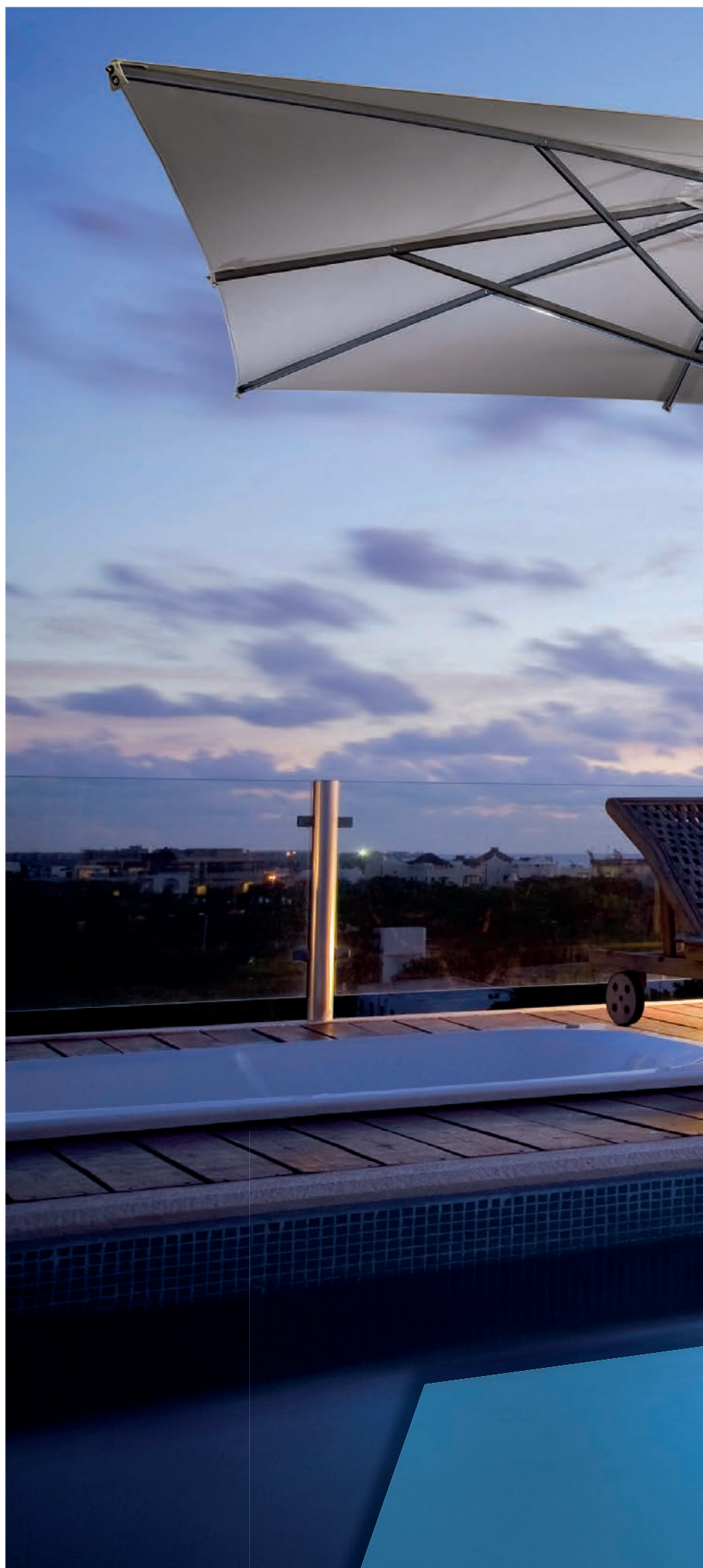
Scolaro is a long term existing company in Italy that is family owned. For many years the company is focussing on wooden and aluminium parasols of high quality for major customers in all European countries, the tradition and knowledge gathered in all these years is still part of our success. We obtained a strong name in the contract branch, as well as into corporate promotional branch.

We propose a full service of professional, innovative, Made in Italy quality products. We produce wooden and aluminium parasols with central pole, side post (1-2-4 arms) and telescopic frame.

Our products are planned, developed and produced entirely in our factory based in Italy. Special care for finishing and quality control are part of our policy. Due to the materials employed and technical devices, our items are particularly strong and suitable for an intensive and professional employ.

We collaborate with the most important hotel chains all over the world.

We cooperate with the Radisson chain from some years: the most important recently projects were supplied at the Radisson Boulogne





HIGH QUALITY
sunshade



in Paris and we have developed several realizations in Malta, in collaboration with our local distributor.

We developed a project at Dubrovnik Hotel and recently we have provided Radisson in Jordan, in the Caribbean, in Nairobi and Brazzaville, Congo.

We're partners from many years of Kempinski. With this chain, we developed many projects: we have performed a supply at the Geneva Palace, with a revamp in October of this year, and the Portorož facility, in Slovenia.

We developed many projects in the accommodations of the following chains: Barcelò Hotel, which we have provided both in Italy and in Spain. A very interesting realization was the one made at ASTORIA HOTELS & RESORTS in the Philippines. An important customer is Club Med, who chooses us for over 20 years for facilities and villages in the Mediterranean but not only.

Other chains we provided are Accor, Four Seasons Hotels, Hilton Hotels, Hyatt International, Marriott, Sol Melia Hotels and the Palace Hotel in Morocco.

One of the most beautiful realization is the one of Hotel Excelsior in Venice, which is from years a reference point of many VIPs during the annual Cinema Show.

We have as objective the maximum satisfaction of each customer, wherever he's in the world.

To create quality products that increase customer visibility, at an attractive price, is a goal that has always characterized our work in the field of outdoor furniture.

Please follow us on

www.scolaro-parasol.it

www.facebook.com/ScolaroParasol/

BISCOTTIFICIO BARBIERI

DAL
1886



*Produzione Artigianale di Qualità
secondo l'antica ricetta tradizionale*



Biscottificio Barbieri

Via Pasquale Sasso, 24 - San Lorenzello (BN)

tel/fax 0824 815158 - cell 338 370 8698

info@biscottificiobarbieri.it

www.biscottificiobarbieri.it

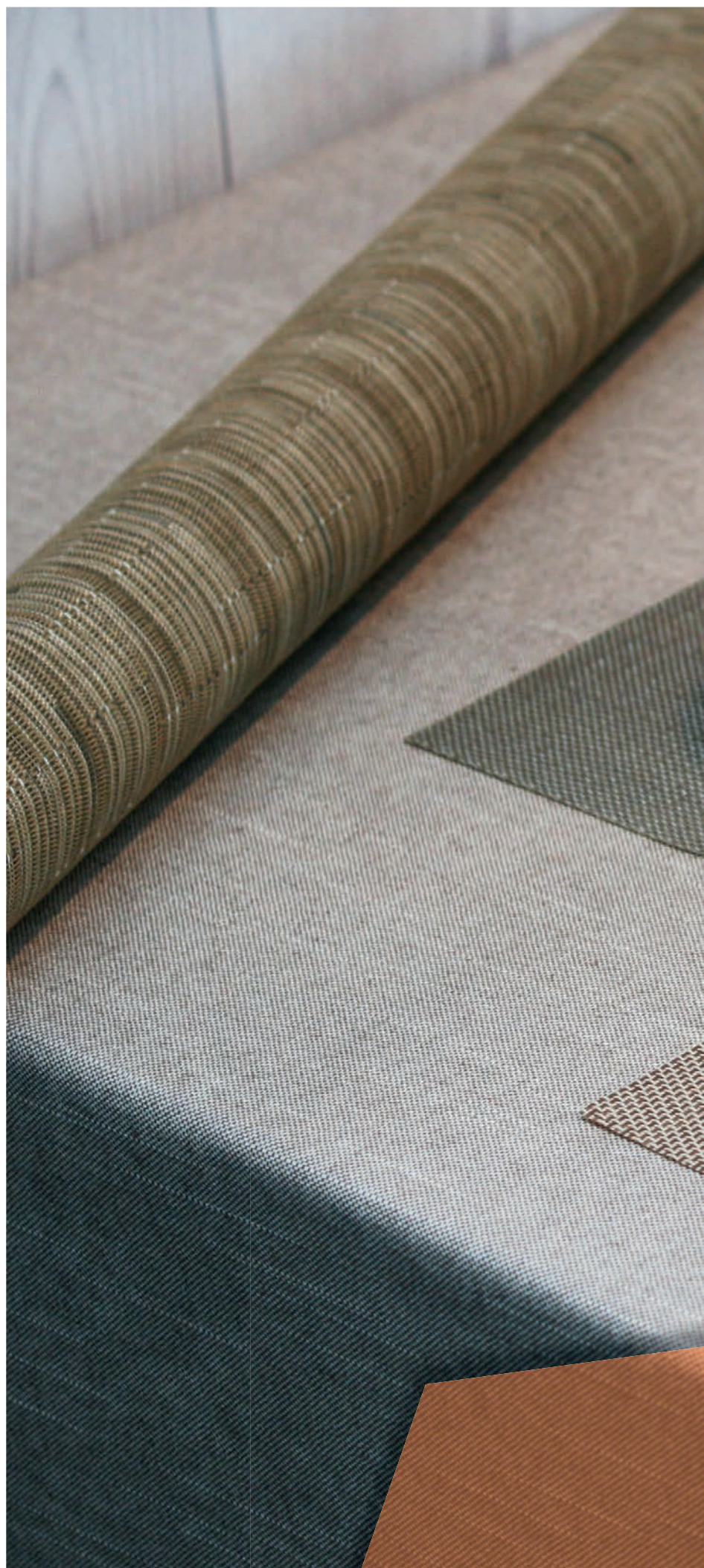
TAVOLA & CO

Is the brand
for anti-stain
textile
tablecovering
produced
in Italy

The best Italian designers studios are involved in the creation of this collection. We create unique printings and jacquard effects suitable for dining rooms and banqueting.

The range is composed of different support : 100% cotton or poly-cotton , depending on different needs and requirements.

The elegance of the textiles goes together with easy-care maintenance.





ANTI-STAIN

Tavolo & Co

UNIQUE PRINTINGS



Thanks to 3 layers of acrylic coatings tablecovering is stain resistant. Stains can be easily cleaned with a sponge and the tablecloth is perfectly clean again.

When necessary it can be washed at 30° and ironed with warm iron on reverse.

Our products meet all the top quality standards required for textile products, they are oekotex certified and food contact.

Tablecovering is available in long rolls and can be cut into tablecloth, dimensions made on demand.

HORECAINTERNATIONAL

*Top-quality for design & textile
made in Italy*



tavola&c 

collezione 2017

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Santarcangelo di Romagna (RIMINI) - ITALIA
tel. 0541.350611 - fax 0541.622632
sodifer@tin.it

Tavola&co Division
Milano
Tel 02 55302255
www.tavolaandco.it

BOSCA

SPUMANTE DAL 1831



Tutto il piacere delle bollicine, senza nulla in più. Nemmeno l'alcol.

In Toselli vivono le peculiarità delle uve bianche, selezionate e raccolte solo quando dolcezza e acidità sono perfettamente bilanciati. Al gusto, fiori di acacia e miele condiscono le note floreali di base con un pizzico di acidità, mentre il timido colore giallo paglierino fa da sfondo all'aroma del mosto.

Con Toselli ci siamo aperti ad un universo tutto nuovo. È un prodotto pensato appositamente per chi non può o non vuole assolutamente consumare alcol, ma che al tempo stesso non vuole far a meno di partecipare ai momenti conviviali che scaturiscono dall'aver in mano un calice di bollicine.

Le nostre bollicine Toselli sono certificate Halal, per rassicurare tutti i seguaci della Sharia che potranno sorseggiarlo in totale sicurezza. Il processo di certificazione è seguito da Halal Global che segue ogni fase della produzione, sin dalle materie prime, per assicurarsi ed assicurarci che tutto sia conforme.

Vi aspettiamo a Tuttofood presso lo Stand K02 - Padiglione 06, dal 8 al 11 maggio, Fiera Milano - Rho.



Scelto per la Classe Magnifica da



www.bosca.it



SEMANTIC AGENTS

Our chatbots
for your
hospitality
industry:
surprising and
personal.

Do you have a Facebook page for your hotel or restaurant? Or do you have a website and you want to offer customer service via chat? Or do you plan to do banner advertising? Our travel chatbots make arranging travel very convenient – our chatbot provides immediately responses, videos, photos and documents – there is even a tutorial during the payment process.

"Can I have a look at the triple room?" asks your customer.

"Sure, I will send you a photo that you can share with your friends in



Credit: istockphoto/Tempura

A man with a beard and long hair, wearing a teal long-sleeved shirt, is leaning over a desk and typing on a keyboard. A woman with glasses, wearing a black leather jacket over a red sweater, stands behind him, looking at the screen. The background is a blurred office environment.

A UNIQUE PLATFORM TO CREATE AN EMOTIONAL CHATBOT

that provides immediate response

the group chat. You can schedule your trip with your friends at the same time in only one chat, answers the chatbot.*

Through a colloquial dialogue with the customer, our travel chatbot acquires customizable data such as destination, departure date and room type. Our answers are fully personalized with target answers and advertising data such as name, gender, date of birth and other customizable preferences. In addition, we adjust the mood of the conversation and can answer in an appropriate way.

Our Wikifriend chatbots give your hotel or restaurant a unique voice with an authentic dialogue experience for your customers via Facebook Messenger, your website or a banner advertisement chat. We offer a unique platform that allows your customers to access the Business Intelligence (BI) from the Analytics Dashboard and Reports. You can also send notifications to your customers about new offers and promotional campaigns from our chatbot. We instruct our semantic engine to be passive or proactive, leading the conversation to the core of the message. Wikifriend chatbots collect and learn from difficult questions by using our active machine learning tools.

Give a try:

<https://www.facebook.com/wikitraveltagent/>

HORECA^{INTERNATIONAL}

Credit: istockphoto/Raupixel Ltd.



a unique platform to build chatbots, access the business intelligence with analytics dashboard, reports and get in direct contact with your target groups via chat

E sales@wikifriend.net

W www.wikifriend.net



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His Excellency the Caffè del Caravaggio



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RIVA DEL GARDA

Heading towards the 42nd edition of Expo Riva Hotel

Preparations are well under way for the 42nd edition of Expo Riva Hotel, due to take place from 4th to 7th February 2018 at the Riva del Garda (Trentino) Exhibition Centre. This follows the important results achieved in 2017, with 25,000 visitors passing through the turnstiles, as well as the high number of exhibitors who have re-confirmed their presence for the next edition, accounting for 40% of the total, and for the most part, 'historic' exhibitors.

Expo Riva Hotel has once more established its role as one of the most visited fairs in this sector, thanks to a number of key factors. For example, the strategic decision NOT to fragment the exhibition categories into various separate events throughout the year, added to the quality of the companies ex-





42nd EDITION OF EXPO RIVA HOTEL

in the hands of Hospitality experts



hibiting, the location of Riva del Garda and last, but not least, the innovative nature of the event that brings new projects to the table every year and new challenges to face.

For the 42nd edition, the fair will maintain the four themed areas: Indoor & Outdoor Contract, Food & Equipment, Coffee & Beverage, Eco Wellness & Technology. Expo Riva Hotel 2018 will, however, include a key new aspect. Following the successful outcome of the previous edition, the three special projects - Expo Riva Hotel Academy, RPM - Riva Planet Mixology and 'Solobirra' (Just Beer) will change hall, enabling them to increase their exhibition and training areas. The new hall will feature stand design created and produced by young designers with high impact graphics that will accompany the visitor from the main entrance hall right up to the entrance of the area.

This repositioning reflects the leading role that training plays during Expo Riva Hotel - in the hands of Hospitality experts, top Italian bartenders and the most renowned beer sommeliers. Specialised training is the key theme running through the entire event, with a packed programme of seminars and workshops that don't stop at the four days of the fair. In conjunction with Teamwork, a company specialised in hotel consultancy, Expo Riva Hotel Academy was formed last year: a series of seminars held at the Riva del Garda event were subsequently followed by a number of free, itinerant workshops, led by experts and consultants from the sector, stopping off at leading Italian tourist resorts. After the initial road-show covering Jesolo, Rimini, Roma, Florence, Milan and Turin, Expo Riva Hotel Academy will be continuing in October in Desenzano del Garda (Thursday 19th), Riva del Garda (Monday 23rd), Madonna di Campiglio (Tuesday 24th), Moena (Wednesday 25th) and Mestre (Thursday 26th). The final port of call will be Verona on 23rd November.

Expo Riva Hotel, sponsored by Federalberghi and Federturismo Confindustria, looks forward to welcoming you to the fair in Riva del Garda from 4th to 7th February 2018.

exporivahotel.it/it



Novità
New product



| Caratteristiche tecniche - Technical characteristics | | ASC COMPACT | ASC 10 - MINI | ASC 15 - BABY | ASC 30 - GIRL | ASC 50 - BOY | ASC 100 - SENIOR |
|--|------|-------------|---------------|---------------|---------------|--------------|------------------|
| Produttività max - Max. productivity | n°/h | 3.500 | 2.500 | 4.000 | 8.000 | 12.000 | 25.000 |
| Coperti - Covers | n° | 200 | 100 | 200 | 700 | 1.400 | 1.400 - 20.000 |
| Dimensioni max posate - Max. cutlery dimensions | cm | 25 | 22 | 25 | 30 | 35 | 35 |
| Tensione nominale - Rated voltage | V | 230 (1~) | 230 (1~) | 230 (1~) | 230 (1~) | 230 (1~) | 230/400(3~) |
| Frequenza nominale - Rated frequency | Hz | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 |
| Corrente nominale - Rated current | A | 2,3 | 2 | 2,3 | 3 | 5 | 10 / 5,8 |
| Potenza nominale - Rated power | W | 560 | 400 | 560 | 680 | 1.120 | 4.000 |
| Carica ecogranulo - Ecofriendly-granulate load | kg | 3 | 1,7 | 3 | 4 | 5 | 25 |
| Dimensioni macchina - Machine dimensions | cm | 53x53x42 h | 49x45x34/79*h | 57x52x41/79*h | 65x60x79 h | 75x70x79 h | 135x139x102 h |
| Peso netto - Net weight | kg | 29 | 27 | 40 | 90 | 115 | 346 |

* Altezza macchina con carrello - Machine height with trolley

ASBC Glass Polisher

ASBC 5S - ASBC 8S



ASBC 5S - 5 spazzole
5 brushes



ASBC 8S - 8 spazzole
8 brushes



| Caratteristiche tecniche - Technical characteristics | | ASBC 5S | ASBC 8S |
|--|------|------------------|----------------|
| Produttività max - Max. productivity | n°/h | 400 | 800 |
| Tensione nominale - Rated voltage | V | 230 (1~) | 230 (1~) |
| Frequenza nominale - Rated frequency | Hz | 50 / 60 | 50 / 60 |
| Corrente nominale - Rated current | A | 6,3 | 12 |
| Potenza nominale - Rated power | W | 1.380 | 2.690 |
| Dimensione macchina - Machine dimensions | cm | 32,5 x 30 x 50 h | 56 x 30 x 50 h |
| Peso netto - Net weight | kg | 15,5 | 23 |

DECARBONIZERS

DECA 160 - 220 - 270 - 470 - 510



Novità
New product
Conf. da 1 kg
1 kg Packaging



| Caratteristiche tecniche - Technical characteristics | | DECA 160 | DECA 220 | DECA 270 | DECA 470 | DECA 510 |
|--|-----------------|------------|------------|------------|-------------|--------------|
| Tensione nominale - Rated voltage | V | 230 (1~) | 230 (1~) | 230 (1~) | 400 (3~) | 400 (3~) |
| Frequenza nominale - Rated frequency | Hz | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 | 50 / 60 |
| Corrente nominale - Rated current | A | 5,5 | 8 | 13 | 8,7 | 9,5 |
| Potenza nominale - Rated power | W | 1.500 | 1.800 | 3.000 | 6.000 | 6.600 |
| Dimensioni macchina - Machine dimensions | cm | 71x56x90 h | 81x63x90 h | 99x61x90 h | 156x63x90 h | 126x67x110 h |
| Dimensioni interne vasca - Inside tank dimensions | cm | 55x45x70 h | 65x52x70 h | 83x50x70 h | 140x52x70 h | 110x56x90 h |
| Capacità massima della vasca - Max capacity of tank | dm ³ | 160 | 220 | 270 | 470 | 510 |
| Quantità prodotto detergente - Detergent quantity | kg | 4 | 8 | 8 | 16 | 16 |
| Peso netto a vuoto - No-load weight | kg | 70 | 85 | 100 | 170 | 190 |

Altre tensioni su richiesta - Other voltages available upon request

100% Made in Italy

Tutti i prodotti e le materie prime sono fatti, testati e certificati in Italia
All products and raw materials are made, tested and certified in Italy



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QueLLiDelNaso is a trademark of LL. Little and Large Solutions, a young and dynamic company, created to give concrete and effective answers to market demands, offering small and large solutions for corporate communication and bringing a contribution of expertise and innovation to every project.

Our scent division was born about twenty years ago, with the mission to use scents to attract the consumer, stimulating emotional processes, encouraging the customer's wellness, increasing the lasting of permanence inside of a scented ambient and ensuring the propensity to buy and to spend more money because of the sense of





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STAND R16

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well-being that perfumes can transmit to the brain. We specialized ourselves in scent marketing and environmental perfuming and use to operate within fragrance marketing and scent communication, providing experience, and highly certified solutions.

Along the years of experience, we've been involved into a lot of different projects, perfuming hotels, bars, restaurants, spa, gyms, beauty-farms, shops, malls, exhibitions, events, clinics, offices, showrooms, houses, etc. We use to offer "turnkey" solutions, from the selection of the best fragrance for each specific commercial sector, to the supply and installation of professional scent diffusers for every kind of environments, even the biggest ones.

What can we offer you? A free consultation, made just for you by our professional team, to find the best solution to perfume your spaces and make them unique.

If you want to know more about scent communication and learn how to use perfumes to increase the perceived valor of your environments to your customers, send us an email at the following address: commerciale@quellidelnaso.it, one of our experts will contact you to understand and satisfy all your needs.

If you want to meet us personally, come and visit us at HOST Fair from 20th to 24th of October in Milan Rho Exhibition Center, at hall 9, stand R16, a welcome tribute is waiting for you!

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www.quellidelnaso.it

THE HOTEL SHOW

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DUBAI

Region's hospitality industry for 18 years.

HOST 2017

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MILAN

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HOSPITALITY QATAR 2017

07-09/11/2017

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22-25/11/2017

JAKARTA

International exhibition and conference on technologies for Food&Beverage and food products.

SIAL MIDDLE EAST

12-14/12/2017

ABU DHABI

International exhibition and conference on technologies for Food&Beverage and food products.

SIGEP - AB TECH

20-24/01/2018

RIMINI

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

HORECA

09-12/02/2018

ATHENS

International exhibition for the provisioning and equipment of Hospitality and Foodservice companies.

GULFOOD

18-22/02/2018

DUBAI

Fair for food and hospitality.

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AICON CAFE SRL

I COV-142-143

Z.I. Asi Nola
80035 Nola - Italy

AKELLAS SRL

138/140

Via delle Arnasche, 15
20023 Cerro Maggiore - MI
Italy

ALKY S.A.

161

Via Alessandro Volta, 16
CH 6830 Chiasso
Switzerland

AMIGOS CAFFÈ S.N.C. DI MINGARDI SEVERINO E ARIANNA & C.

141

Strada delle Saline, 3
34015 Muggia - TS
Italy

ARCHIRIVOLTODESIGN

I COV-228/231

Loc. Santa Maria della Fornace
53034 Colle di Val d'Elsa - SI
Italy

ARPA ITALIA SRL

84-85

Via delle Betulle, 6
61122 Pesaro - PU - Italy

AZIENDA AGRICOLA COLLINA D'ORO

119/124

Via delle Vigne, 2
22020 Faloppio - CO
Italy

AZIENDA AGRICOLA SCRIANI

183/188

Via Ponte Scrivan, 7
37022 Fumane - VR - Italy

BARTOLI SPA

2-80/83

Via Traversa di Parezzana, 12-16
55012 Carraia - LU - Italy

BILT S.R.L.

189/194

Via Maestri del Lavoro, 2
44122 Ferrara - Italy

CALLIGARIS S.P.A.

21/24

Via Trieste, 12
33044 Manzano - UD - Italy

CAMARDO SPA

I COV-222-223

Via Bartolomeo Camardo, 2
86025 Ripalimosani - CB - Italy

CARIND SRL

GATEFOLD COV

Via Vicinale Fontanile snc
03033 Arpino - FR - Italy

CATERINA CUCINA E FARINA

102/105

Via Imperia, 20
20142 Milano - Italy

CHIARAVALLI GROUP SPA SOCIO UNICO

3-204/206

Via Dante, 40
21040 Jerago con Orago - VA
Italy

CHIARELINEE

46/49

Via Savona, 10
20144 Milano - Italy

CIRCUITO DA LAVORO

I COV-86/89

Via della Produzione, 1
00030 San Cesareo - Roma
Italy

CITALY

I COV-144/147

Via Ravenna, 3
21017 Samarate - VA - Italy

COMEXPOSIUM

177/182

70, Avenue du Général
de Gaulle
92058 Paris la Défense Cedex
France

DR. SCHÄR AG/SPA

GATEFOLD COV-196/199

Winkelau 9
39014 Burgstall / Postal - BZ - Italy

DRIVE PROMOTION DESIGN

I COV-78-79

Via Europa, 250
20062 Cassano d'Adda - MI - Italy

EMMEBESSE SPA

155/160

Piazza Industria, 7/8
15033 Casale Monferrato - AL - Italy

ENOTECA COTTI

134/137

Via Solferino, 42
20121 Milano - Italy

WE'VE TALKED ABOUT...

EURO3PLAST S.P.A.

25/30

Viale del Lavoro, 45
36021 Ponte di Barbarano - VI - Italy

EX MAURI

OSTERIA DI TRADIZIONE

162/165

Via Federico Confalonieri, 5
20124 Milano - Italy

FAS ITALIA SRL

90/95

Via G. La Farina, 30 R
50132 Firenze - Italy

FLAEM NUOVA S.P.A.

GATEFOLD COV-152/154

Via Colli Storici, 221/223/225
25015 San Martino della
Battaglia - BS - Italy

FORZANTI

I COV-96/99

Via Benucci, 12
05100 Terni - Italy

FRESCURA SPA

217

Via A. Volta, 11
35030 Sarmeola di Rubano
PD - Italy

GELATERIA AMEDEO

148/151

Via Alberghi, 10 - Corso Mazzini
88100 Catanzaro - Italy

GHIDINI CIPRIANO S.R.L.

224/227

Via Ponte Gandovere, 51
25064 Gussago - BS - Italy

GHIO EUGENIO SNC

DI GHIO CESARE & C.

GATEFOLD COV-100-101

S.S. Asolana km 65
25010 Acquafredda - BS - Italy

GRANI VERDI

GATEFOLD COV-200/203

Via Atheste, 3B
35042 Este - PD - Italy

GRISSIN BON SPA

207/212

Via Pacinotti, 4
42049 Sillario d'Enza - RE - Italy

GRUPPO ROMANI SPA

106/108

Via A. Volta 9-23/25
42013 Casalgrande - RE - Italy

IDEA SRL

I COV-166/169

Via IV° Novembre, 23
26029 Soncino - CR - Italy

IGAP SPA GRANDSOLEIL

31/34

Via Garibaldi, 244
46013 Canneto s/Oglio -
MN - Italy

IRIS MHOTEL

74/77

Via Iseo, 35
25030 Erbusco - BS - Italy

ITALIAN EXHIBITION GROUP S.P.A.

11-130/133

Via Emilia, 155
47921 Rimini - Italy

IVS ITALIA S.P.A.

125/129

Via dell'Artigianato, 25
24068 Seriate - BG - Italy

KILI CAFFE' S.R.L.

213

C.da Cozzo Impiso
94100 Enna - Italy

LA DORA S.R.L.

10-170/172

Via Parigi, 55
11100 Aosta - Italy

LA SAN MARCO S.P.A.

9-214/216

Via padre e figlio Venuti, 10
34072 Gradisca D'Isonzo - GO
Italy

LAURETANA S.P.A.

173/176

Frazione Compiglie, 56
13895 Craglia - BI - Italy

LL. LITTLE AND LARGE SOLUTIONS SRL

UNIPERSONALE

218/220-280/282

Via Sandigliano, 46/A
13878 Candelo - BI - Italy

MANAIDE

246

Via lenne, 113
00042 Anzio - RM - Italy

MEETING ITALIA

9-58/61

Via Giovanni Battista Venturi, 12
09131 Cagliari - Italy

WE'VE TALKED ABOUT...

MILANO BEDDING - KOVER SRL I COV-54/57

Via Ferravilla, 70
20832 Desio - MB - Italy

MINERVA OMEGA GROUP SRL 5-260/262

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36075 Alte di Montecchio
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30024 Musile di Piave - VE
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25020 Flero - BS - Italy

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47822 Santarcangelo - RN - Italy

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TORVECA SRL. 7-254/258

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