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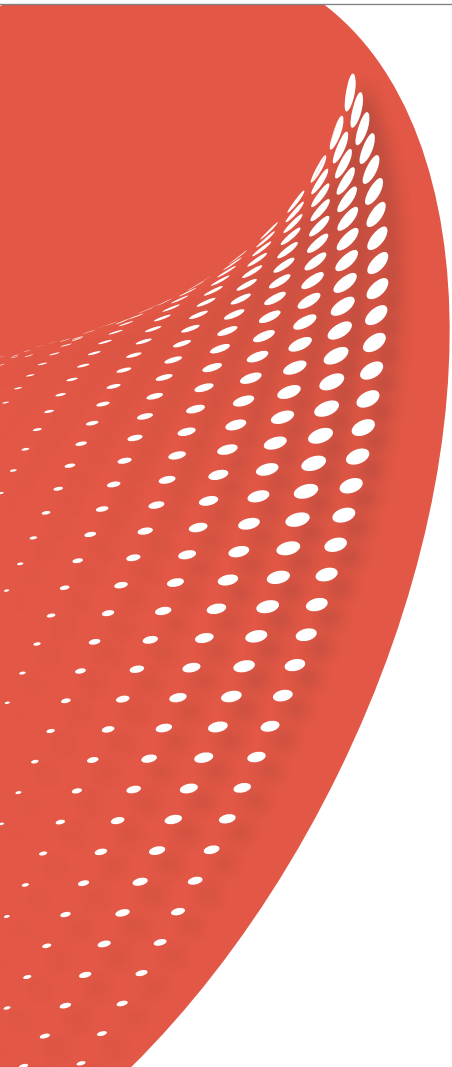


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HORECA
INTERNATIONAL

Best magazine
for the hospitality industry.

www.horeca-online.com

Elegante. Funzionale. Italiano al 100%

Realizziamo soluzioni bagno per il comparto Horeca, fornendo l'intero pacchetto d'arredo. La nostra filosofia? Applicare la funzionalità dei bagni di una volta al design contemporaneo, anche grazie a lavabi in ceramica unici ed extra profondi.

 **XILON**[®]
IL BAGNO FUNZIONALE



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FOOD

18/21

LAVANDA RIVIERA DEI FIORI

Lavanda "IMPERIA": a unique and multifaced flavour from aperitifs to desserts



DESIGN

120/123

MOVIDOS SRL

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flair on the move!

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SRL

Customized and specialized team for tailor-made Wellness Concept & Project

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The taste of nature

organic soft drinks with PDO and PGI sicilian citrus fruits





Polara Sicily Organic range

The wonderful history of Sicilian soft drinks enriched by the virtue of organic fruit.

With experience spanning over sixty years, we are looking at the present and the future: Polara is representing the wonderful history of traditional drinks. Since Autumn, we have added value to our brand with the virtue of organic fruit, by turning Sicilian grown citrus fruits, iconic symbols of this land of light, into routine daily refreshment.

The recently launched Sicily organic range is firstly an activity linked to the culture of food, in accordance with Polara's mission. The company encourages a new way of drinking healthily, in part tethered to the quality of produce and traditions but now designed with modern consumers in mind, that is those who are even more attentive to wellness and who are always ready and willing to experience new flavours.





Organic
Italian
Beverage
PREMIUM QUALITY

BIO
SICILIA
ORGANIC

Cedrata

CON INFUSO NATURALE DI CEDRO

Polara
BIBITE IN SICILIA DAL 1953

ORGANIC FRUIT

values the beneficial nature of Sicilian citrus fruits



To do this, Polara employs an even more meticulous search of the best organic crops of citrus fruits from those with the Italian certification of quality DOP and IGP, regulated by strict procedural guidelines: fine varieties, that have reliable territorial origin and which are retraceable right back to the trustworthy hands of the island's farmers.

Careful selection to ensure the most authentic flavour; these soft drinks demonstrate a concentration of juices which are of a much higher standard than average, preserving the rich-

ness of the sensorial properties that only our fruit can offer.

In this way, Polara values the beneficial nature of Sicilian citrus fruits, enhancing the nutritional quality of each fruit.

As in the Orange Soda with 22% of juice from the juicy pulp of delicate organic DOP certified Ribera oranges, rich in vitamins A, B1, B2 and C, mineral nutrients and sugars.

Or the one with 22% of intense and unmistakable juice of IGP certified Sicilian blood oranges,



rich in the same vitamins, potassium, antioxidants and pectin, great for keeping cholesterol under control.

And we prepare our lemonade with 15% juice from organic IGP certified lemons from Siracusa, with the enchanting scent and the rich juice of Femminello variety, but also the Gassosa, stemming from the natural infusion of the same lemons, and also Cedrata and Chinotto.

Even here, Polara dedicates special attention to the traditions of Sicilian drinks vendors, such as, Mandarin and Lemon, and some even more ancient Mediterranean drinks, like Pomegranate juice.

www.polara.it/it/bio-sicilia.html



in un ambiente
sano e pulito



il caffè ha
un altro sapore



 **CAPITANI**® Srl

Solbiate con Cagno (Co)
Piazza IV Novembre, 1
Tel. +39 031 802020
Fax +39 031 9844137
www.capitani.it



Capitani a wide range of individual-serving coffee machines

There is a place in the province of Como where made in Italy style meets functionality. A place where the Research & Development Function focuses and bases its work on the demand of a market that is becoming more and more attentive to people's needs.

Where a forge of new ideas, thanks to the constant effort of the owners and all the employees, creates high quality, performing and innovative products that fully meet the demands of the end users, keeping at the same time a simple and reliable usability, to guarantee peace of mind to retailers and distributors. All this and much more is Capitani.

Capitani offers a wide range of individual-serving coffee machines, both for domestic and professional use. Coffee machines conceived for everyone: from smaller models with a captivating design to the more complex ones with tea and cappuccino accessories - catering for all tastes -, to unmistakable professional machines that combine durability, reliability and elegance.

To meet the needs of those users that are becoming more attentive to sustainability and the environment, in addition to the infuser ranges for compostable capsules, Capitani has also recently relaunched a range for paper pods.

Another important activity of the company is the production of cleaning and sanitizing machines for both domestic and industrial use.

In light of the current world situation, we all know how imperative a more hygienic environment has become. Capitani offers a wide range of machines that meet this important need by exploiting the power of steam and ozone. Handy vacuum cleaners that also work as steamers, new sanitizing accessories and new machines.

Other challenges await us while looking at the future, driven by customer satisfaction and the peace of mind of retailers and distributors as our main focal points.

www.capitani.it



HIGH QUALITY

wide range of individual-serving coffee machines,
both for domestic and professional use

Attract new guests with all-round gluten-free HoReCa solutions

Gaining a new target group are goals every HoReCa business is aiming for. An important aspect of reaching them is offering an all-round satisfying hospitality with delicious meals. However, for a growing number of people, it is difficult to find an adequate selection of meals in the out-of-home channel. This is a particular dilemma for individuals who suffer from coeliac disease and other gluten-related conditions. As a result, bread, cereals, pastries and pasta are often off-limits when eating out. As the European market leader with 40 years of experience in gluten-free food, we have dedicated our Schär Foodservice solutions to HoReCa.

From breakfast to supper, from a snack to a multi-course menu: Schär Foodservice offers gluten-free bread and substitutes, flours, pasta and convenience food as well as desserts and confectionery. A wide range of products is available in convenient single-portion packs to guarantee product safety and freshness. Examples are our **Schär White Bread 80g**, two soft pre-cut slices of white bread, an ideal addition to any dish or as a sandwich. Some products as the **Schär Hamburger Roll 75g** are wrapped in innovative oven-proof foil, that





40 YEARS OF EXPERIENCE IN GLUTEN-FREE FOOD

from breakfast to supper, from a snack to a multi-course menu



allows a risk-free preparation process without cross contamination, even when prepared beside food containing gluten. And with our 1kg HoReCa pack of **Penne** or **Fusilli** pasta every chef succeeds in creating delicious Italian inspired dishes.

Our comprehensive range of gluten-free products makes it quick and easy for businesses to expand their menu offer that meet dietary requirements and taste preferences of guests suffering from gluten related disorders. Schär Foodservice's broad range of tasty products, innovative serving solutions and professional support enables every HoReCa business to react quickly to customer requests and meet today's market requirements, thus securing a competitive advantage.

www.schaer-foodservice.com



GLUTEN-FREE ALL-ROUND PARTNER INCREASE YOUR BUSINESS!



SCHÄR 24/7 ASSORTMENT

Creative kitchen

Gluten-free flour mix for a variety of high quality meal preparations such as great tasting pasta – optimized for double cooking.

Snacking on the go

Enjoy small gluten-free snacks in between meals.

Breakfast

Sweet or savoury? Fruity magdalenas, crunchy cornflakes or fluffy white bread quickly served on your breakfast buffet.

Ready-Meals

Convenient frozen dinners for fast preparation of delicious gluten-free meals.





Lavanda "IMPERIA": a unique and multifaced flavour from aperitifs to desserts

The food use of lavender is nothing new: already in the past there are examples of recipes prepared with this aromatic plant with digestive and carminative qualities.

In recent years there has been a rediscovery by cooking. Associazione Lavanda Riviera dei Fiori created, thanks to our hybridizer Franco Stalla, a particularly suitable for food use kind. Lavanda Officinalis "IMPERIA": low in camphor and with a high content of linalool, giving a delicate flavour well suited to both sweet and salted recipes.

Thanks to Lavanda "IMPERIA" it is possible to create a flavoured bread for aperitifs and appetizers paired with cheeses, vegetable or fruit jam. These preparations can also be flavoured with Lavanda "IMPERIA"'s flowers: the "Amià" cheese from the Lavagé Farm, the onion and lavender compote from the Omero di Ormea (CN) or the strawberry and lavender jam from the Ansaldi farm in Albenga.

Who has chosen to use it in her preparations is Valentina Ravera from "Le Delizie di Valentina",





IMPERIA

suited to both sweet and salted recipes



from Paravenna (SV) who, by mixing tradition and imagination, has managed to offer lavender flavored breadsticks, cereal and lavender crackers, famous "Baci di Paravenna" with a lavender cream and much more.

Lavanda "IMPERIA" is also excellent in first courses: Del Duca artisan pasta factory has included in its catalogue Fettuccine with

Lavanda della Riviera dei Fiori and red wine while chef Michele Cuomo has flavoured pizza with "IMPERIA"'s flowers.

Now let's move on to the desserts: Baci della Riviera dei Fiori from the pastry shop La Riviera, lavender "Rundi" biscuits and pandolce from Biscottificio Gibelli, the "Tonde" and lavender nougat from Marmellateria Omero, Alberto Parascondolo, pastry chef, has created a Panariello with red wine and Lavanda "IMPERIA".

Pastry chef Alessandro Racca is not new using lavender in pastry: he recently proposed a fiordilatte ice cream made with honey and Lavanda "IMPERIA" infused in cream, decorated with dried lavender flowers. Alongside it, the master Racca has also created a jar-version of lavender fiordilatte ice cream combined with semi-candied apricots, given the perfect combination of lavender and yellow-fleshed fruits.

If you want to discover all the infinite proposals for the food-use of Lavanda "IMPERIA", visit the website

www.lavandarivieradeifiori.it





Lavanda Imperia

Fragrance and taste for a **gourmet pleasure**

Refined, very delicate, suited to real gourmets. Lavanda Imperia's flavour, the perfect variety recommended for food use, gives a unique value to all your delicacies. Ideal in baked goods, fresh and slowly dried pasta, creamy desserts, ice cream, excellent as dressing for meats and all kinds of food. Come and discover all the Lavanda della Riviera dei Fiori's products.

www.lavandarivieradeifiori.it





PORCELLANE
DI SARONNO

MPS, wide range of porcelain articles

MPS Porcellane has been creating porcelain items for over 30 years with the aim of satisfying and anticipating the needs of professionals of the Ho.Re.Ca. sector.

For this reason, we offer only quality products, with infinite versatility and all the advantages of a noble material such as porcelain, starting with its resistance to high temperatures and the possibility of using it in the oven and microwave. The Gastronorm Gourmet line is the most striking example of functionality for the best chefs: created respecting the dimensions of the standardization system of containers for professional use, it colors kitchens with shades that highlight every presentation.

In addition to practicality, the advantages of MPS porcelain products unquestionably include strength and durability. Designed to last a long time and cope with the most intense daily professional use, the Cordonata Impilabile line is the ideal ally of all restaurateurs. The ease of stacking





HOTEL LINE

craftsmanship of our porcelains, exclusively Made in Italy



Items in the Chisa line add value to presentations, with a black finish that exudes sophistication and novelty. The qualities of porcelain, including ease of cleaning thanks to a non-porous surface, are enhanced in the Porcellana ardesia line, with a rustic yet refined style.

Made in Italy porcelain products designed and manufactured for those who will use them, MPS items can give an extra touch to the presentations of professionals, who can enhance their style by choosing from over 1000 shapes the starting point to create something unique.

www.mpsporcellane.com

and storage, as well as the availability of different sizes, make it suitable for every need.

The strong and, at the same time, delicate lines of the Buffet line allow the creation of sumptuous and creative combinations. Thanks to porcelain's ability to retain heat, dishes can also be served still warm, allowing all the flavors of the food to be preserved.

The Vassoi line accompanies professionals in the Ho.Re.Ca. sector in serving delicious culinary creations in a simple but always elegant way. Available in different colors and sizes to achieve an impact effect on the table.

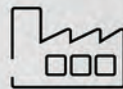
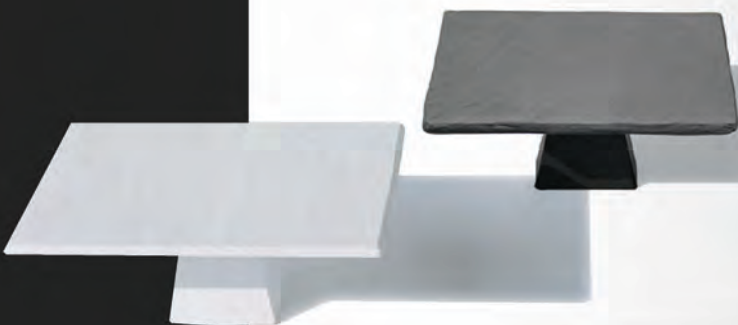




PORCELLANE
DI SARONNO



FROM 1987
ITALIAN
STYLE



Made in Italy



+30 years
of experience



Continuous and
just in time
production



Production
sustainability



Customization and
direct contact with
the manufacturer



Thermal shock
resistant and
dishwasher safe

www.mpsporcellane.com



Mikah Coffee: Natura 10 and the organic news for the coffee break

The heady aroma of freshly brewed coffee recalls a moment of sharing in the collective memory: whether it is a break in the office, breakfast or at the end of lunch with family or friends, a good coffee will make everyone agree. And if we talk about organic coffee, then the benefits also affect health and the environment: from the fight against free radicals, to the reduction of the greenhouse effect and the deforestation of the planet.

What is Bio Coffee and how to recognize it
Organic coffee is a product that is grown without the use of pesticides, herbicides or additives. Instead of these chemicals, natural fertilizers and even some insects are preferred, which feed on the pests for safe production. Today there are many varieties of organic and fair trade coffee on the market: from beans, capsules and pods to ground coffee; therefore, how to recognize it? Well, a good organic coffee is marked with the Euro-Leaf symbol, an index of an organic production process that complies with European regulations.

Why buy Bio Coffee
Choosing organic coffee represents a change of course in one's habits and also numerous health benefits. Introducing the consumption of this type



MIKAH[®]
BIO ORGANIC

BLEND
10

NATURA
ORGANIC COFFEE



Linea AMBROGIO by Mikah

MADE IN ITALY

Peso Netto: **250g**e
Net Weight: 8,8 Oz (0,55 lb)

BIO ORGANIC
BLEND
NATURA
ORGANIC COFFEE

RU - Природа биологического и биоорганического из лучших сортов сельско хозяйственно сертифицированных Смесь обжарена чтобы предложить эмоции в каждой чашке

ZH - 大自然，生态天然是一款生态只选取来自有机咖啡的咖啡豆，源于其产地起且是可持续发展的烘焙时我们遵循美味传统，每一颗馈赠的独特情感。

ORGANIC COFFEE

grown without the use of pesticides, herbicides or additives



of coffee into your diet means treating yourself to small moments of pleasure with an intense flavor and:

- slow down aging, thanks to the nutrients, which keep cells young;
- prevent cancer, because organic coffee is rich in antioxidants and vitamins;
- preserve the correct functioning of the nervous system and the brain, being free of harmful neurotoxins.

The ethical and environmental benefits
 Drinking a cup of organic coffee as well as being a panacea for health and a charge of energy to face long days, is also an ethical choice, because its cultivation allows you to:

- fight greenhouse gas emissions;
- prevent the pollution of groundwater, usually generated by the use of pesticides during the washing of coffee plants;
- reduce deforestation of trees and shrubs, which are located next to plantations;
- support the economy of small local businesses in the countries where coffee is produced.

Mikah Natura 10, Bio Coffee for your moments

The Italian brand Mikah Coffee, believes in the multiple benefits of organic coffee, which since 1984 has been appreciated in 44 countries for its refined blends. Among the gourmet varieties of the brand there is also the Natura 10 - Bio Coffee, available in beans or grounded coffee. A 100% Arabica Bio-Organic blend, selected from the best origins grown in sustainable agriculture by certified companies. Roasted according to the Mikah tradition (three phases: drying, learning the color of roasting and roasting), each cup is a concentrate of passion, technique and flavor. Natura 10, however, is just one of the brand's organic blends, which is working on new sustainable combinations for intense breaks, always with unique notes, given by the various Mikah crops around the world. Waiting to taste the new blends from September, we can enrich our coffee breaks with Mikah top sellers, all to be discovered on the brand's website.

www.mikah.it

INSPIRED BY NATURE

Toasted with love. Take care of yourself and the environment, with 100% Organic coffee, coming from only certified farms.



MIKAH®

1984 MILANO



mikah.it

Made in Italy outdoor meets design

There is more than one generation behind the story of a long success.

Riccardo Ramberti - grandson of the founder Francesco - is today the owner of the company founded in 1919, when his grandfather bought the first sewing machine to produce horse saddles. However, the history of the large family business took off a little later on, with the production of tarpaulins for trucks, right in the period of the world wars. The boom of the '60s arrived and the company converted: with the arrival of mass tourism, production changed in favor of a new demand, that of hotels, now numerous everywhere on Italian beaches.

The second generation focuses on beach equipment, supplying the first large hotels with outdoor and beach furniture. Thus embracing the intuition and entrepreneurial foresight of Antonio, Riccardo's father, the company's client base expanded, even going beach to beach throughout Romagna.

Mr. Riccardo, when you took over your company, the road was already marked out...

I arrived in the company in the 80s, when I decided to leave my university studies to give a new impulse to the activity. We developed





EXPERIENCE QUALITY DESIGN

The experience of tradition is the result of innovation



exclusively the bathing part, while from 2001 we also gave space to the production of aluminum frames that in the meantime were outperforming the sales of the wooden product. It was 2012 when we took over the company Migani Industrie Srl, with investments for the resumption of wood, becoming the only producers of a top-quality product.

Then it was the turn of the company Ramfil Srl (acronym of Ramberti-Filatil) a division of the Group for the production of the thread for the plasticized cloths of our beds. Finally, we closed the circle in 2016, when 12 Living Srl was born, a company of the group that deals with the production of beach umbrella frames, both in steel and aluminum.

Can you tell us more about the secret of a totally Made in Italy production?

We have invested to produce as much as possible in our factories so that we can offer greater certainty of a qualified product at competitive prices and with the certainty of being able to guarantee the best after-sales service. This is the only way we can always ensure the compo-

nents needed for any repairs due to vandalism or sudden accidents.

The new strategy foresees in this sense the development of some Ramberti Points, already operating in Albenga, Barletta, and Cisterna di Latina.

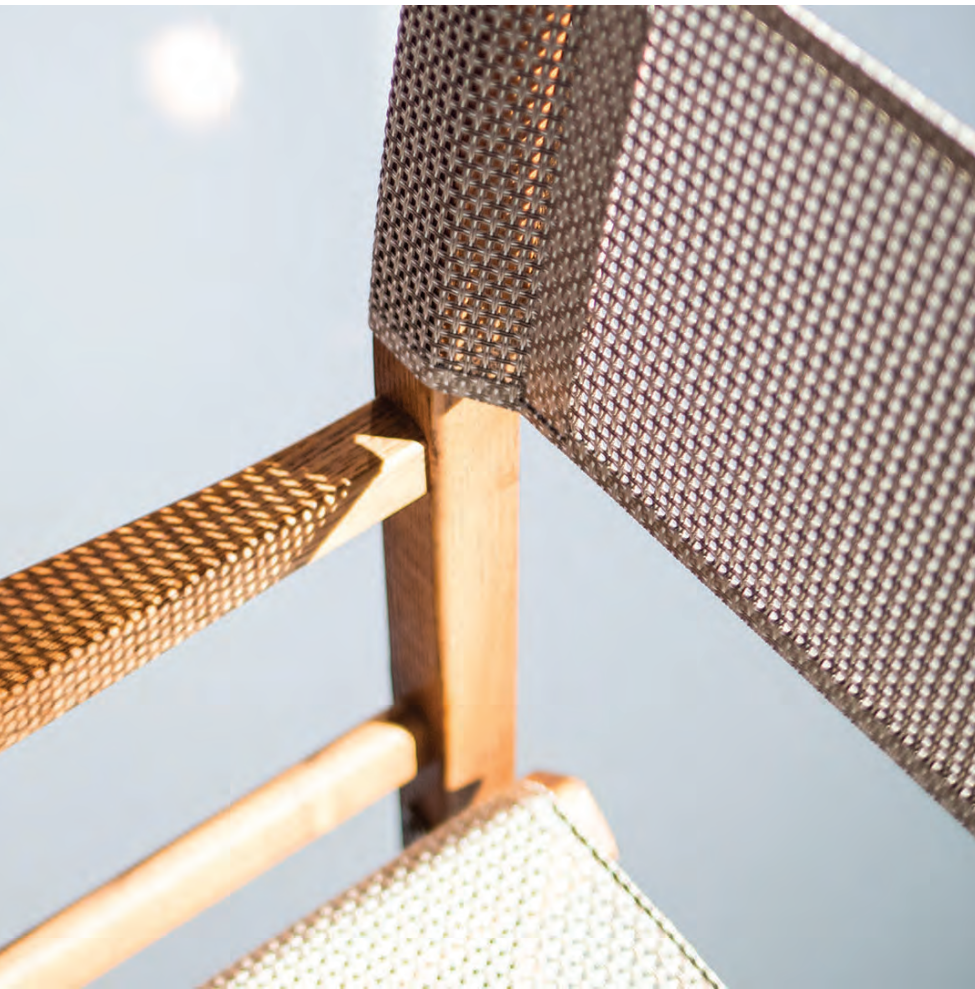
Why choose your products?

We believe for several reasons that we could summarize in these points:

a competitive price, the guarantee of continuity over the years (which means being able to reassort by model and color your collection), an innovative design, and a delocalized assistance to reduce transportation costs.

All our products can be customized with brands and logos, as our loyal customers know. We can also make custom products for specific measurements especially in the case of tables, walkways, or pillows.

We also make specific beds for spas and wet environments, with wooden frames and mattresses that do not retain water, thanks to the use of an agglomerate of PVC threads that make up the inside of the pillow.



We are approaching the new season.

What are the next creations you are proposing on the market and what trends do they respond to in particular?

We are dedicating ourselves to new forms of loungers and chairs, with new designs that will set trends in the years to come, and above all, we have created columns that recharge cell phones and give energy to fixed or portable stations. For example, the column TIRICARICO and the portable ENERGI-CO.

The latter was created for the customer who wants to recharge his cell phone even in the swimming pool or while enjoying an aperitif.

www.ramberti.com



RAMBERTI
made in Italy



www.ramberti.com



MARULLO

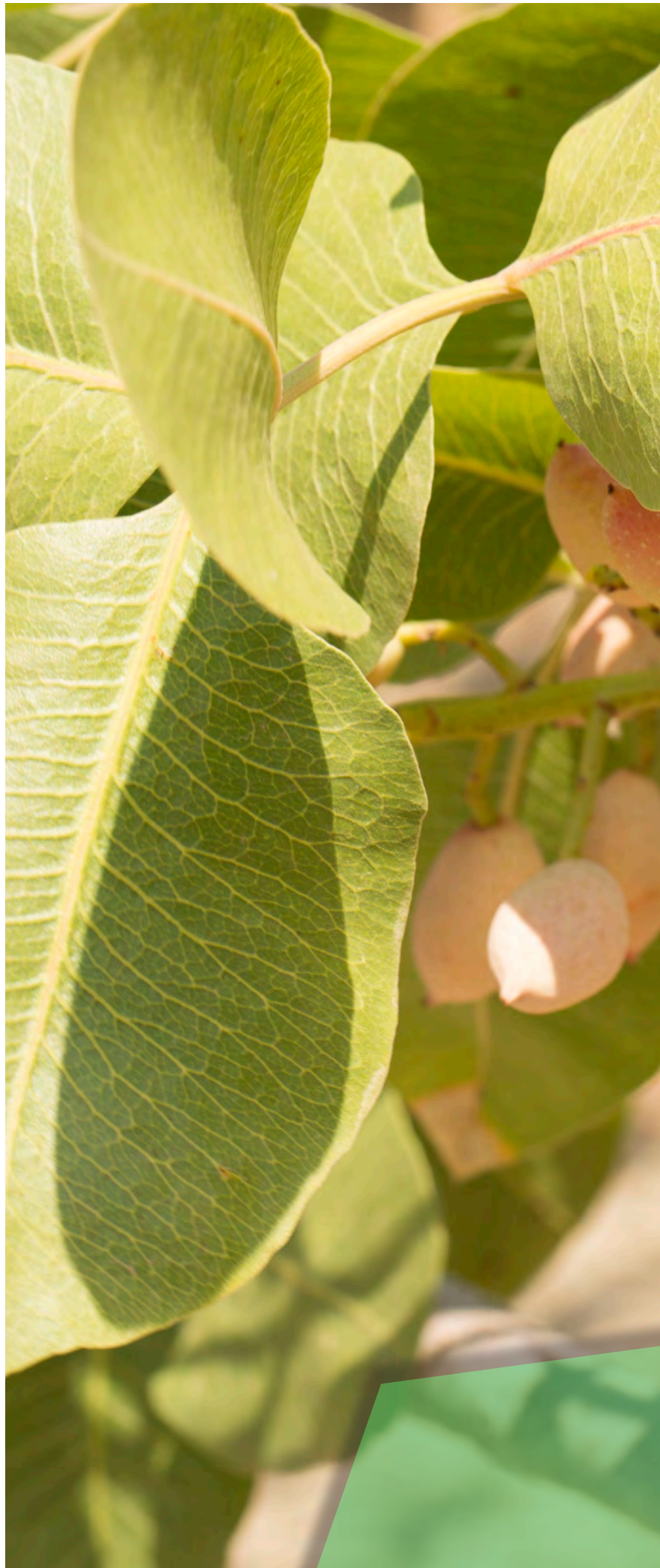
Marullo to conquer the Food Service market

WITH PISTACCHIO VERDE DI BRONTE DOP

In Italy, it has become synonymous with the real Pistacchio Verde di Bronte DOP. We are talking about Marullo, a renowned brand created by the company Pistacchio S.p.a., located in Bronte and specialized in the processing and trading of the so-called 'green gold' since the 1960s. In the coming months, the brand Marullo, is preparing to reach, not only the supermarket shelves with a range of products designed for the large-scale distribution, but also hotels and restaurants all over Italy thanks to the introduction of a food service line.

Cream, pesto, flour and grains: four excellences based on Bronte pistachio, a noble fruit of the Sicilian land which in the last ten years has enjoyed a massive rediscovery, not only in the world of confectionery but also in that of catering.

Sweet spreadable pistachio cream, the queen of the confectionery world, is ideal as a filling for sweet preparations, although it is also delicious on its own, spread on a





CREAM, PESTO, FLOUR AND GRAINS

Four excellences based on Bronte pistachio



simple slice of bread. Salty pistachio pesto sauce, much appreciated with pasta, is increasingly used in savoury dishes of rare refinement, giving them a strong, creamy flavour. The flour and excellent semi-finished products are usually used for garnishing or wrapping, giving crunchy wrapping, giving new crunchiness and texture to each culinary speciality.

In contrast to the Large-Scale distribution, the Food Service line comes in 1kg packs, to cope with a use that is clearly much more intense than at home.

However, despite the giant format, the quality is absolutely the same quality as the smaller references. Moreover, the processing of the raw material Pistachio S.p.a. It is carried out with an almost maniacal control of the production chain: the HPLC instrumentation, microbiological analysis and the final X-ray check allow everything to be kept under control until the finished product is obtained.

The Marullo Food service line will be a great opportunity for all chefs in restaurants and hotels as it will give them the opportunity to prepare sweet and savoury dishes capable of bringing with them the most authentic goodness of Bronte.

www.pistacchiospa.it





Marullo Food Service line:

The excellence of Pistacchio Verde di Bronte DOP is served.

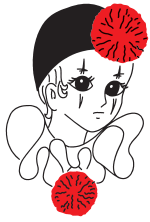


MARULLO

From **Pistacchio S.p.A.**'s experience, the new **Marullo** Food Service line is born. **Salty pistachio pesto sauce, sweet spreadable pistachio cream, pistachio grains and pistachio flour:** four Italian gastronomic excellences made with the authentic and unique **Pistacchio Verde di Bronte DOP**, ready to conquer the kitchens of restaurants and hotels of all Italy.



tel: +39 095 7725855 | fax: +39 095 7724894
e-mail: info@pistacchiospa.it | www.pistacchiospa.it



PIERROT

DAL 1983

Started in 1983

PIERROT is a disposable tableware manufacturing Company to satisfy all market demands, having a wide range of items in its production portfolio ranging from napkins in different sizes, table-mats, Tete à Tete stripes to tablecloths in many sizes to satisfy any HORECA user needs.

Our continuous research of materials led us to choose innovative raw materials to manufacture our tableware products offering original solutions that could be adapted to different contexts but always inspired by textile.
We believe in quality.

Spunlace and Airlaid tablecloths, made by non-woven bio-compostable raw materials, without any plastic component in them, high absorbency, high resistance capability and good printing base to obtain elegant textures, are available in different formats and countless decorations, to give every user the choice that best suits table shapes and dimensions as well as style of Restaurant, Bar or Pizzeria.

Among available sizes there are also tablecloths in 140x140 format, ideal for replacing the fabric with very hygienic disposable materials, to make Airlaid and Spunlace tablecloths natural substitutes for fabric.

www.pierrotsrl.it





BIO-COMPOSTABLE
distributing more than 5000 disposable items

Hausbrandt

The taste of a great Italian story

Companies are born from an idea that proves to be successful when it is constantly fed by passion.

Martino Zanetti

Hausbrandt, founded in Trieste in 1892, has been managed by Martino Zanetti since 1988. Since the second post-war period, the company has been committed to enhancing gourmet coffee, quickly conquering a group of consumers with refined palates.

The careful selection of raw materials is the basis of all Hausbrandt's work since it is origin, quality, and sustainability that make the taste of each blend unique and elegant. But the raw material is not everything. For the processing of the products, the company in fact uses innovative machines for traditional roasting as well as naturally studying the best balance for the blending of different types of coffee.

Thanks to this way of working, Hausbrandt has attracted the palate and the eyes of customers all over the world. In particular, Hausbrandt has a solid presence in the Ho.Re.Ca. channel, a presence gained thanks to the excellent quality of the product and to attentive and articulated service, a synergy that comes from the perfect balance between craftsmanship and industrial capacity, between passion and knowledge of what taste, true taste, must be. The role of the Hausbrandt sales network is also important, a precious resource that allows to work closely with customers and support them in



choosing the most suitable products for their needs.

Several are the company's flagship products, such as the Gourmet Columbus 100% Arabica blend, which thanks to the choice of the best single-origins, including Colombia and Ethiopia Sidamo, is a blend with a pleasantly sweet and slightly citrusy aroma, with notes of bitter cocoa and licorice root.

The new 100% Arabica Organic Coffee, on the other hand, is a blend characterized by a sweet aroma and an intense aftertaste. But this blend is not only interesting for its taste.

The coffee beans that compose it are cultivated in selected plantations, in full respect of nature and in accordance with the working processes of raw materials of organic origin. The certification of product coming from organic farming testifies the attention paid to the environment and guarantees that the whole production chain of organic coffee is respected, including the respect of nature's time, which guarantees the blend an aromatic and intense taste, unique in its kind.



HAUSBRANDT

TRIESTE 1892

Not only a coffee with an exceptional taste but an innovative and environmentally friendly product.

www.hausbrandt.it

GOURMET COFFEE

Hausbrandt has attracted the palate and the eyes of customers all over the world



The Grandsoleil facilities were established in the late 50s and today are part of Igap Company.

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

TAORMINA

100% Italian ecological evolution

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

MADE IN THE BEAUTIFUL ITALY

Our mission is the creation of high quality products at reasonable prices using innovative materials for outdoor and indoor furniture.

Our range of chairs and tables made from polypropylene combined with metal are becoming very



mina

logical evolution



100% Italian ecological evolution

NEW



FIRST CLASS PRODUCTS

IGAP



**Made in the
beautiful
Italy**



popular for hospitality design, mostly because of the strong structure and attractive range of colours which allows a creation of an impressive appearance all 100% MADE IN ITALY.

First class products of the UP-ON high quality collection is the transparent indoor furniture made from polycarbonate.

Polycarbonate is a tough, clear and dimensionally stable thermoplastic, ide-

ally suited for the development of cost efficient furniture.

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

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

There is nothing more than **italian** furniture



*l'immagine ha il solo scopo di rappresentare il prodotto,
il colore dell'articolo nel presente ADV non è disponibile per la vendita.

IGAP
spa

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

Tel.: +39 0376 71 72 200 • +39 0376 72 37 05 - **Fax:** +39 0376 71 72 290

e-mail: igap@igap.it - **website:** www.grandsoleilspa.it





Our technology

Technology is traditionally Portoflex's main asset: Our state-of-the-art computerised devices occupy an indoor area of over 10,000 square mt and are second to none at national level.

Among these are some extremely fast mattress border embroidery machines; plus, a completely automatic machine manufacturing springs for orthopaedic mattresses based on the Swiss-patented LFK system; and a carding willow which we connected to an electronic quilting machine designed to create an endless variety of diamond-shaped patterns.

Among the most relevant techniques is our cold foam process which we apply to the mattress' lateral bands. This allows for increased resilience and durability of the mattress' sides while retaining the shape.

Similarly, we employ the most up-to-date technologies in our bed frames production line too. Among these are a programmable tube-bending machine, an electronic tube cutter and an epoxy powder painting system capable of a full





PORTOFLEX
buona notte a tutti

cycle processing including degreasing, washing, drying and final polymerisation at ca. 200 Celsius.

Thanks to our thirty-year experience in delivering a range of hotel and community products, and to our continued technical partnership with a company like Montefibre, Portoflex is still capable of capturing the industry's attention with a renewed and complete product range.

Our range is designed to provide the highest functional flexibility, in prompt response to highly multi-faceted customer needs while still dedicating the utmost care to every detail in manufacturing a range of products which passed the burning behaviour tests as class 1.1M. Such are the assets of the new product range which make of Portoflex one of today's industry leaders.

www.portoflex.com

Supply of:
Headboard/Testiera
Box/Sommier
Mattress/Materasso
SWISS PATENT 
Sofà/Dormeuse
Poltrona/Armchairs

PORTOFLEX

HOTEL DIVISION

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57 years of history made with you



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 **MADE VENICE**
lusso senza tempo

Mattresses / Materassi



Headboard & Bed / Testiere & Letti



Sofà & Sofà bed / Divani & Divani letto

www.portoflex.com



Automatic doors for every environment

Automacenter offers elegant and cutting-edge customised technological solutions

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

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





AUTOMATIC DOORS

Technological solutions



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

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

All Automacenter entrances are designed and built to integrate perfectly into different kinds of environments and to guarantee a high degree of functionality and design in total compliance with the highest safety standards.

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

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

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

For more information visit www.automacenter.it



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FOOD PACKAGING COMPANY

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

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

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

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

What distinguished us from other competitors it is the vision towards





VISION ORIENTED TO THE FUTURE

biodegradable and compostable disposable articles

RISPETTA L'AMBIENTE E LA NATURA
RESPECT THE ENVIRONMENT AND NATURE

RISPETTA L'AMBIENTE E LA NATURA
RESPECT THE ENVIRONMENT AND NATURE





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

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

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

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

www.sdgsipa.it





Food & Beverage Packaging

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SCOLARO

Italian Design Parsol

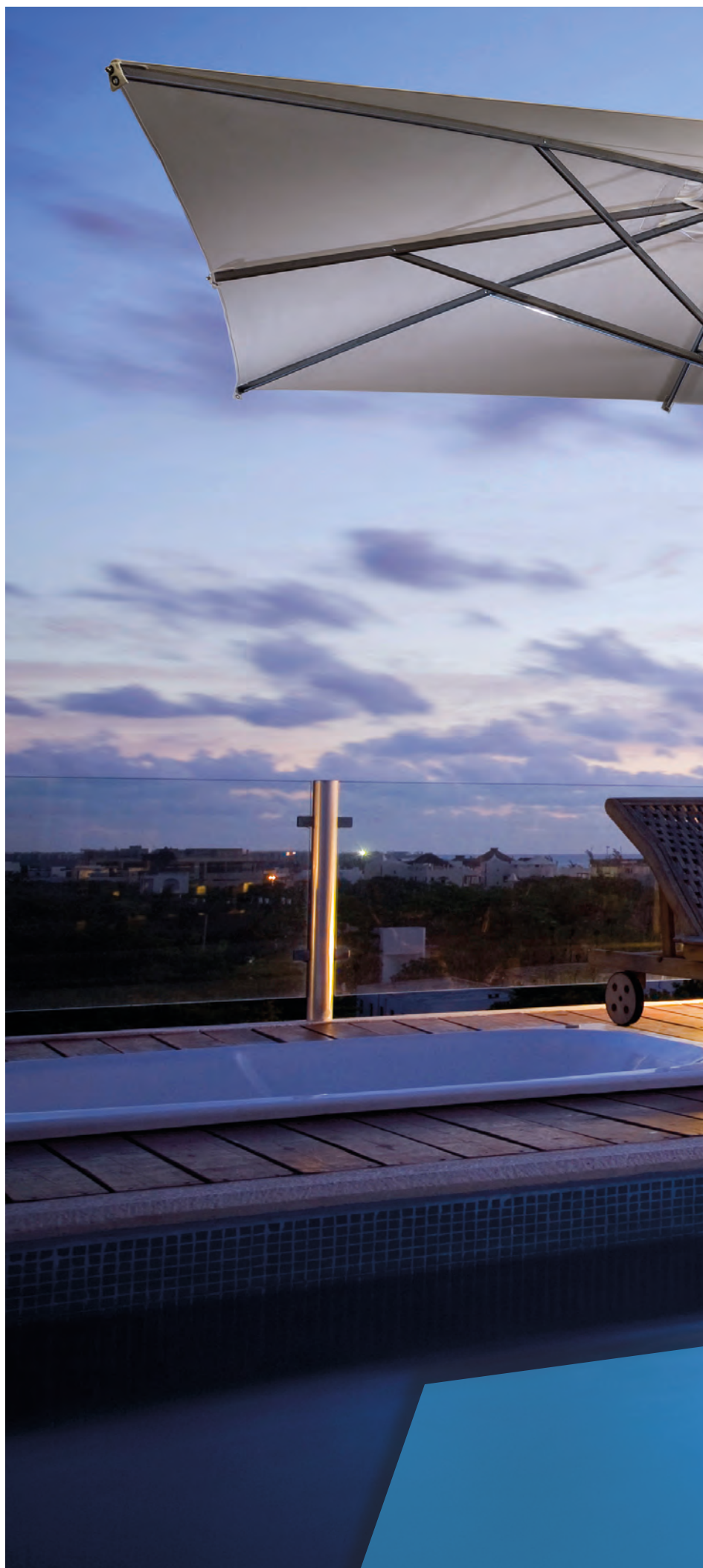
Scolaro is a long term existing company in Italy that is family owned. For many years the company is focussing on wooden and aluminium parasols of high quality for major customers in all European countries, the tradition and knowledge gathered in all these years is still part of our success. We obtained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

ENERGY GUIDE EUROPE

COSTO ANNUO STIMATO/ESTIMATED COST PER YEAR € 35,00

Basato su un costo di 0,20 € per Kw/h e un utilizzo giornaliero di 6 ore.
 I vostri costi dipendono dalle tariffe e dall'uso. (Consumo energetico Max 80W).
 Based on a cost of € 0.20 per Kw/h and a daily use of 6 hours. Your costs depend on
 the usage rates. (Power consumption Max 80W).

FAN 132 CM// 52"

Flusso d'aria 308 mc/min
 Airflow 308 mc/min
 Efficienza flusso d'aria/ Airflow
 efficiency: 3,95 mc/watt

FAN 152 CM// 60"

Flusso d'aria 444 mc/min
 Airflow 444 mc/min
 Efficienza flusso d'aria/ Airflow
 efficiency: 5,55 mc/watt

Maggiore è l'altezza del Ventilatore maggiore è la quantità d'aria spostata. Il
 consumo è correlato alla velocità di rotazione. The greater the height of the fan, the
 greater the amount of air moved. Consumption is related to the rotation speed.

GRAN TORINO®



IL MOTORE PIÙ PERFORMANTE E DAI CONSUMI PIÙ RIDOTTI DELLA CATEGORIA
THE MOST PERFORMING MOTOR AND THE BEST ENERGY EFFICIENT OF THE CATEGORY

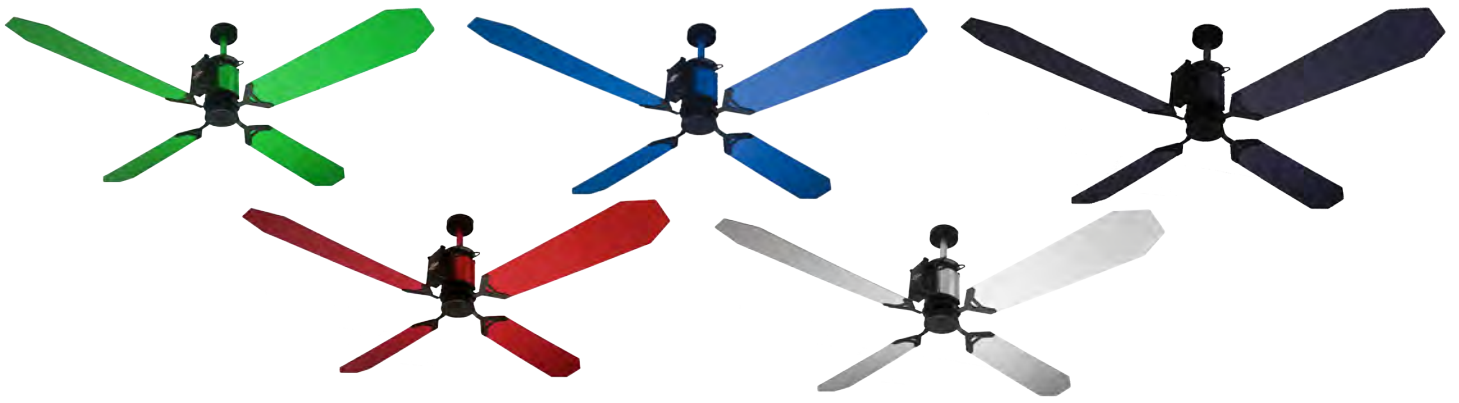


Razzetti Errepi di R. Razzetti

Viale Vicenza, 93/E - 36061 Bassano del Grappa (VI) - Italy
 Tel: +39 0424 502067 - www.razzetti-italy.com - info@razzetti-italy.com

Follow Razzetti Italy Fans Division on:





Razzetti Italy Fans Division, the TOP of the Italian ventilation

40 years after the launch of the first lighting fan in Europe, Razzetti is back with a new line of high performance fans.

Razzetti Italy Fans Division, a totally "Made in Italy" line of products, top of the range quality and unique design inspired by the industrial style and the legendary scrambler motorcycles. The engine, a splendid extrusion of anodized aluminum and the satin blades become the protagonists of a trendy object with a thousand colors, but always customizable "ad hoc", with a 15-year guarantee!

Razzetti changes the rules and puts the spotlight on the decorative role of this object, which is so frequently present in most of the homes, restaurants and bar. The fans are designed and produced in every single component in Italy, engine included, and winks at the issues of environmental sustainability, trying to ensure a great reduction in consumption and the consequent environmental impact.

The heart of this fan, in fact, is a masterpiece of mechanics: 8 kilograms of copper in a three-phase AC motor with integrated inverter card, capable of 230 RPM and a maximum consumption of 80 watts.

Razzetti fans have been developed to work every day of the year, allowing real





savings for winter heating too (up to 35%), during the summer, however, the fan can even replace A/C, with all the benefits in terms of costs and resulting health.

For the most demanding, the company has created a kit for the vaporization of water for extra cooling, and of a special disinfectant with titanium and silver ions, with a disinfectant power tested on different types of VIRUS, with a tested efficacy of 100%.

www.razzetti-italy.com

Bagno Marino Archi Puglia



MADE IN ITALY

unique design

SWAN

Swan Italia

Swan Italia was founded in 1963 and it is specialized in the production of upholstered furniture.

Its company philosophy is based on a perfect combination of efficient quality standards, meticulous attention to detail and technical production knowledge.

Swan is synonymous with quality upholstered furniture and, thanks to the entirely Italian production, the creation of its own exclusive design projects, the use of traditional typical Italian processes, the use of semi-finished products produced exclusively in Italy, the use of first quality raw materials and components and the creation of products that comply with the safety standards in use, fully meets the requirements to have the official "100% Made in Italy" certification since 2011.





QUALITY UPHOLSTERED FURNITURE

Swan Italia has a long tradition of producing armchairs that have become true design icons over the years

During the over fifty-five years of activity, Swan has established itself on the national and international market where it is now present in about 60 countries.

Swan pays special attention to the development of the market and contemporary design trends and has been working with famous architects and designers for many years. Since 2012 the company has been collaborating with the architect Francesco Lucchese who designs the most part of the design products.

Philosophy is the latest modular sofa presented to the market and its design summarizes all the characteristics that distinguish all Swan furnishings.

Philosophy has a spacious seat, harmoniously combining maximum functionality with extreme comfort while enhancing the interior design of the living space thanks to its well-balanced volumes and proportions.

While the structure and seats are sleek and linear, backrests are soft and smooth and pad-

ded with feather to provide the best relaxation sensation while seated. A deep bottom upholstery traces an elegant and decorative graphic sign that makes the backrest even more attractive. The result is a dynamic system of great class.

Together with the production of composable sofa, Swan Italia has a long tradition of producing armchairs that have become true design icons over the years. Thelma and Louise are the latest ones designed and, despite being two completely different products, they share the use of wood as the main material of the structure that holds cushions.

Louise has an harmonious rounded structure that welcomes and wraps the padding which is enhanced by contrasting color piping.

Louise is inspired by the nordic lifestyle and the seat is suspended revealing the preciousness of the solid wood legs.

www.swanitaly.com



SWAN

PHILOSOPHY, DESIGN FRANCESCO LUCCHESI



www.swanitaly.com



Professional Refrigeration

U5, so young and yet so successful!

Ucinque was born just six years ago but now it is a winning reality within the historic Industry of Cold in Casale Monferrato district.

Five specialists in professional refrigeration, after multi-year experiences in different business areas with leading companies, decided to set up a new company capable of meeting market needs fully, combining innovation, passion and the typically Italian design.

Since its early steps Ucinque has been offering products with a strong identity, clearly different from competitors'.

A few examples: the *VINTAGE* line with its retro charm; *FROST*, the classic ice cream display uprights, with clean and straight lines; *GLAMOUR* uprights characterised by wide product visibility; the new-born *KOBE* classy upright specific for meat preservation and seasoning.

All UCINQUE models can be sourced at competitive prices with the plus of a low environmental impact thanks to energy-saving components.





PROFESSIONAL REFRIGERATION

products with a strong identity, clearly different from competitors'



We provide cabinets with HC (natural) refrigerant gases only and the number of components obtained from recycled/recyclable plastics is growing more and more.

Ucinque has a modern plant of 50,000 square meters - half of which covered - in Occimiano (Alessandria), where around 120 committed people work with proud attachment to their tasks.

Even during this troublesome period of instability we have never stopped developing new products, with the firm belief that the market will restart soon and that it will need the volumes we were used to in the pre-Covid era.

And we will be ready to react to each and every customer's requirements, as done until now.

www.ucinque.it



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Professional Refrigeration

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Warsteiner



Warsteiner Italia and IDEA Food & Beverage join forces

to support the hotel, restaurant and catering (HORECA) industry and boost recovery in the sector

IDEA Food & Beverage has been brought in by Warsteiner Italia following a wide-ranging open innovation project aimed at effecting targeted, concrete action to support the rebirth of Italy's HORECA industry after this period of great difficulty.

Following on from Warsteiner's Open Innovation project in the last quarter of 2020 and in the first quarter of 2021, IDEA Food & Beverage has joined the group of companies selected by the Italian headquarter of the German brewers to provide joint support for Italy's HORECA industry.

IDEA Food & Beverage and Warsteiner are united by solid, clear values:

- The need for and commitment to the rebirth of the HORECA industry;
- Support for the entire HORECA supply chain: from beverage wholesalers to the owners/managers of hotels, bars and restaurants
- An innovative set of drive to store initiatives;
- The creation of a direct line between Italy and Germany to ensure Warsteiner's direct, concrete commitment.



“WARSTEINER LOVERS” PLATFORM

Find and see the bars and restaurants where the beers of the Warsteiner group are served

These values materialize in various projects, including the launch of the "Warsteiner Lovers" platform (www.warsteinerlovers.it), where enthusiasts can find and see the bars and restaurants where the beers of the Warsteiner group are served.

Each bar/restaurant-customer can independently register and create their own profile by entering information such as address, opening hours, beer card menus and contact information. Enthusiasts can access and – using the map – locate the nearest Warsteiner bar/restaurant and consult its profile.

The initiative is aimed at **creating a direct bridge between management and customers** to encourage consumption outside the home. Added to this is the launch of a new beer, **Warsteiner Brewers Gold**, made exclusively for the HORECA market.

"We are proud to promote and share with Warsteiner the deployment of a range of initiatives that put the Italian HORECA industry at the centre of attention. This has been one of the sectors most affected by the pandemic in our country," explained Giuseppe Adelardi, CEO of IDEA Food & Beverage. He added: "Providing strategic support by working together and putting customer needs at the heart of our actions is what distinguishes us in the market and is the method we believe to be most effective for achieving the goals we have set. We will implement our innovative model of public relations and business development through strategic actions, not following industry practices but remaining dedicated to achieving our intended results, which - in a nutshell - is the reason why we were chosen by Warsteiner."



Giuseppe
Adelardi

"In these very difficult times, in which the out-of-home sector is among the most affected by the crisis, Warsteiner Italia is strongly committed to designing innovative projects in terms of products and services to support the HORECA industry, with attention to the entire supply chain, investing and looking to the future with confidence," said Silvia Serpelloni, Brand Manager at Warsteiner Italia. She went on to say that: "We have chosen to collaborate with Idea Food & Beverage because we consider it a strategic partner of value to support our initiatives, promoting and disseminating them."

Warsteiner was founded in 1753 and is today one of the largest private breweries in Germany. Warsteiner beer enjoys international success: the brand is known in over 60 countries around the world. Owned by the Cramer Family since 1753, its main factory is in Germany, in the Sauerland area of the Westphalia region. The international strategy of the last 20 years has made the Warsteiner brewery a benchmark in the production of pilsner, in demand all over the world and appreciated for its consistent high quality. Warsteiner Italia is the Italian branch, which has been based in Verona since 1998.

IDEA Food & Beverage is a strategic consulting, business development, marketing, and public relations company based in Milan and Padua, which operates exclusively in the food & beverage sector. It supervises the creation of innovative and sustainable projects that make a mark and stand out, exploiting a proactive strategy and method, aimed at achieving goals and obsessed with performance.

www.warsteinerlovers.it



Silvia
Serpelloni

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Three complementary areas of activity to share experiences and skills

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Our 360° management consulting for a profitable business

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Customized and specialized team for tailor-made Wellness Concept & Project

In an extremely competitive world where customers are more demanding every day, creating successful SPAs is increasingly complex and challenging.

To help you differentiate yourself and protect your investments, we founded **bbspa_Group**, a global consulting company dedicated to WELLNESS & SPA projects, which puts the focus on your success. The technical advice offered by **bbspa** is delivered via **four specialist departments** which offer turnkey services, developed to be in synergy with your objectives, budgets and performance expectations:

- **bbspa_Consulting** our 360° managerial consulting for a full profitable SPA business, we offer a full service experience to support you and your team at every stage of your wellness project. Our goal is to achieve your profit targets.
- **bbspa_Engineering** and **bbspa_Building** together put their specialist know-how at your service in the design and construction phase and are thus able to effectively support you, your architects and your entire team, advising them in the choices that will make your SPA unique and profitable like few others, optimizing time and costs at the same time of realization.

- **bbspa_Management** has a mission to translate the concept of spa into a profitable commercial reality through strong management.

bbspa's eight values and objectives:

We Protect your investments to maximize your profits. More than just consulting; a practical and pragmatic approach.

*Synergistic services for turnkey spa projects Customized teams for tailor-made spa concepts and projects. Sustainable spa = Sustainable business. We share **bbspa_Group's** network and expertise to build your success. Use your unique style to forge a profitable business. Work with us to build a Wellness & SPA Community*

bbspa_Group operates internationally, thanks to its vast network of international partners, with a special focus on European and Asian markets, but always ready to take up challenges wherever they are;

Also because our plans for the next few years is to become the leading independent consultancy firm for Wellness & SPA investors worldwide.

BBSPA_TECH

The world of Wellness is increas-



ingly complex, businesses need solutions and customers want to be surprised. In response to these requests, bbspa_Group and its partners have developed bbspa_Tech, innovative technologies that represent absolute novelties for the Wellness & Spa market. Thus were born Aquamotus, YOOUMA and 100% YOU, all problem-solving technologies, innovative, effective and profitable, for your business.

BBSPA_ATELIERS

bbspa_Ateliers is the new headquarters

of bbspa_Group, an innovative space where the bbspa team and its partners place themselves at the service of investors, entrepreneurs and managers of spas, wellness centers and spas, with all their know-how to be able to effectively accompany them in their Wellness & SPA projects. A space made up of three complementary activity areas: Workshop & Training, Mark & Com and Show-Rooms, to turn your wellness projects into success stories.

www.bbspagroup.com

YOU WANT
BE
BUSINESS
?



LAND AND LANDSCAPE

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

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

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

Area and History

The area of production of "Valpolicella Classico" wine is comprised of a belt through the hills covering circa 200 sq. km. to the northwest of the fair town of Verona, Italy, halfway to Lake Garda as the crow flies.

Valpolicella has always been famous for its wines, which have been well-known and appreciated ever since the Roman period for their fragrance and personality, and its name makes one think of the various nuances of its beautiful hilly landscape, with its soft and sumptuous lines. In the valleys and along

®**SCRIANI**





SCRANI
winemaking tradition

The dry-wall terraced hills, one also sees cherry groves and olive trees, but what dominates are the proud vineyards, unmistakably pronouncing their priority, and made even more precious by the scattered characteristic dwellings: old stone farm houses, manor houses, villas belonging to the nobility, and those austere Romanesque churches that still today testify the depth and finesse of civilization in the area.

The Cellar

The wine-cellar sector of the "Scriani" vineyards is also very carefully tended to: experts control all the intricate winemaking phases on a 24-hour basis, according to family tradition which indeed demands finesse and very close attention. The cellar is equipped with different types and sizes of containers: ranging from stainless steel to fiber-glass-lined cement, and from Slavonian oak to the most modern types of barrique. In this manner it is possible to manage the vinification and ageing of the different wines in their decisive phases of development. The prizes and recog-



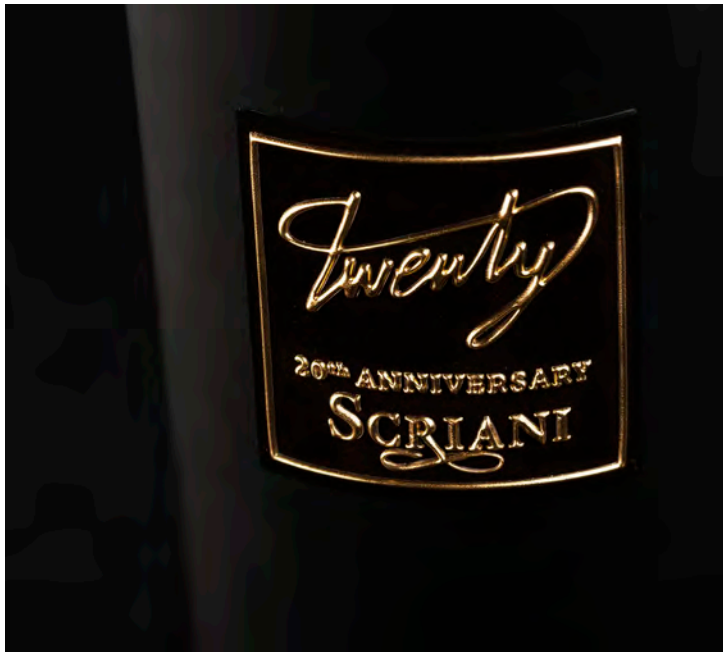


nition obtained at wine shows and contests, together with consideration given by authority publications on Italian wines, testify the distinguished quality of fine wines under the name of Scriani.

Vineyards

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

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



TWENTY EXPERIENCE

Scriani winery is a little jewel in the heart of Valpolicella, a fertile land of flavors and traditions, designed by the rows of its renowned vineyards and anchored to the undulating background of sweet hills. It is in fact located in the town of Fumane in the heart of Valpolicella Classica and the main vineyards are located on a beautiful hill called Monte Urbano to the east and La Costa to the west. It is a corner of generous nature, where for generations are sowed and harvested fruits of extraordinary quality, from terrace to terrace, from vineyard to vineyard with the care and passion that have always distinguished these people. It is precisely to celebrate this heritage, made of passion, dedication, tradition, and love for things well done that Twenty was born, a family jewel born on the occasion of the 20th anniversary of the Scriani company to unite the origins with the present.



It is a refined, rich blend, coming from the heart of the most authentic Valpolicella. An exclusive wine, produced in only 1700 bottles, to leave its mark. Its color is ruby and its taste is

Full-bodied, intriguing, and round. It is characterized by the scent of plum, notes of vanilla, and a warm and pleasant aftertaste reminiscent of cocoa. It is aged for ten years in oak casks and it is perfect to be matched with robust dishes such as roasts, game meat, seasoned cheese, or red meat in general. It is also excellent as a meditation wine.

But Twenty is not only the fruit of the wise art of winemaking. Twenty is in fact born from paper, pen, and inkwell, the tools used by our ancestors, the village scribes who gave shape to words by releasing on the paper the story of the people they met. Twenty is the fruit of the vine that transforms over time. It is elegance, perfection, beauty enclosed in a flower that carries infinite messages. It is the beginning, from where everything is born. A symbol of life, the beginning of something unique. It is the guardian of the thoughts, ideas, and secrets of the history of a family, of a company, and the legacy that this company and this family wish to transmit.

www.scriani.it



SIRHA+ LYON

23RD TO 27TH
SEPTEMBER
2021

EUREXPO
LYON FRANCE



TO COOK WHAT'S NEW
TO EAT WHAT'S BEST
TO INSPIRE WHAT'S NEXT

sirhafood.com

sirha.com



IN THESE TIMES OF DEEP CHANGES
SIRHA STANDS MORE THAN EVER
AS THE ESSENTIAL TRADE FAIR FOR
FOOD SERVICE AND HOSPITALITY

GET YOUR FREE BADGE
FROM 28 JUNE
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PPPHCA
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Trade fair reserved for professionals

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SIRHA HUB

100 years of «Chefs revolution», 100 years of influence
in the world of Food Service

SIRHA INNOVATIONS

The reference for new products
12 prizes awarded as part of the Sirha Innovation Awards

SIRHA CUISINE

«Sylvestre» and «Refuge»: Two concept-restaurants
that revisit the codes of gastronomy

SIRHA MASTERS

5 top stages dedicated to waitering, food producers
and food service professionals

SIRHA CONTESTS

20 national contests
3 international contests: International Catering Cup,
Pastry World Cup, Boccuse d'Or

SIRHA/+ LYON

SIRHA LYON
Will be held from
september 23Rd
to 27Th, 2021

"For nearly a full year now, the food industry and Food Service sector have been among the most impacted by the health crisis", explains Olivier Ginon, Chairman/CEO of GL events. The 2021 edition of Sirha Lyon, at Eurexpo Lyon from September 23rd to 27th will make a strong mark on the recovery of a sector that is essential to society, to the economy and even to our lives."

Sirha Lyon naturally takes into consideration the sector it serves, a sector that has been severely impacted by months of cumulated closing since March 2020. All the exhibitors, partners, chefs and key players in the catering and Food Service industries have reasserted their trust in Sirha Lyon. This 20th edition will more than ever play a central part on the path to recovery, attesting to the event's role as a pioneer and in support of a sector that is continually adapting.





PURE EMOTION

15 % Orge/Spiruline - 85 % fb

PURE EMOTION

20 % Orge/Spiruline - 80 % fb

PURE EMOTION

50 % Orge/Spiruline - 50 % fb

PURE EMOTION

80 % Orge - 20 % Spiruline

PURE EMOTION

90 % Orge - 10 % Spiruline

PURE EMOTION

10 % Orge - 90 % fb

PURE EMOTION

2,5 % Orge/Spiruline - 97,5 % fb

PURE EMOTION

15 % Orge - 85 % fb

PURE EMOTION

20 % Orge - 80 % fb

PURE EMOTION

30 % Orge - 70 % fb

PURE EMOTION

40 % Mangue Fraïse - 60 % fb

PURE EMOTION

50 % Mangue Fraïse - 50 % fb

PURE EMOTION

50 % Mangue Fraïse - 50 % fb

PURE EMOTION

30 % Mangue Fraïse - 70 % fb

PURE EMOTION

20 % Mangue Fraïse - 80 % fb

SIRHA LYON 2021

all types of Food Service

PURE EMOTION

70 % Cassis - 30 % fb

PURE EMOTION

40 % fb

Sirha Lyon 2021 will demonstrate its ability to push back the boundaries of the events industry, to generate novelty and new services in support of the exhibitors and visitors, in a conscious and responsible way. Sirha Lyon in September will send a strong signal for recovery and reconquest, it paves the way for a new economy of Food Service for the post-Covid-19 era.

Sirha Lyon has now integrated the Sirha Food brand and digital ecosystem and will offer a new digital service: Sirha Connect. Available on the Sirha Food app, it will connect Sirha Lyon's exhibitors and professional visitors, enabling them to exchange before, during and after the event. It will offer the possibility to plan business meetings as well as Instant Messaging and digital business meetings features. New local and

environmentally friendly stall design/creation packages will make it easier for exhibitors to create and set up their stalls.

To be accurate to its unifying and human DNA, Sirha Lyon 2021, more than ever, promises to pay a vibrant tribute to all types of Food Service that have had to adapt to this unique period in the history of the industry.

The constellation of 24 Sirha contests, including the world reference events that are the Bocuse d'Or and Pastry World Cup, is intent on celebrating not simply a return to normal but a true renewal for the entire sector.

www.sirha.com



The professional dehydration from **+24°C to +90°C**



PRECISE
Degree by degree temperature control from +24°C to +90°C

DRY

VERSATILE
10 different air flow speed

EFFICIENT
Horizontal air flow for a perfect dehydration

EFFECTIVE
It reduces the energy consumption allowing to use even just one of the two dehydration zones

FLEXIBLE
Chance to set 2 different and independent temperatures to dehydrate several kind of food

TIRELESS
Up to 150 hours of continuous work

PROFESSIONAL
From 9 to 39 stainless steel * trays Gastronorm 1/1

SMART
Able to store and customize your recipes

SAFE
Always externally cold thanks to the double-layered chamber

RESISTANT
Entirely made of stainless steel

QUALITY
Entirely made in Italy

*Depending on the model

Model	Zones	Fans	Heating	Motors	Total power	Memory	Speeds	Hours no-stop	Temp. range	Gastronorm trays 1/1
Dry	2	2	2 x 800 W	2 x 100 W	1.800 W	Yes	10	150	24+90°C	9+1 separator
Model	Zones	Fans	Heating	Motors	Total power	Memory	Speeds	Hours no-stop	Temp. range	Gastronorm trays 1/1
Dry M	2	4	4 x 800 W	4 x 100 W	3.600 W	Yes	10	150	24+90°C	19+1 separator
Model	Zones	Fans	Heating	Motors	Total power	Memory	Speeds	Hours no-stop	Temp. range	Gastronorm trays 1/1
Dry L	2	4	4 x 800 W	4 x 100 W	3.600 W	Yes	10	150	24+90°C	29+1 separator
Model	Zones	Fans	Heating	Motors	Total power	Memory	Speeds	Hours no-stop	Temp. range	Gastronorm trays 1/1
Dry XL	2	4	4 x 800 W	4 x 100 W	3.600 W	Yes	10	150	24+90°C	39+1 separator

HotmixPRO is the most advanced range of professional solutions for every professional's kitchen

With their many, exclusive features, HotmixPRO machines are one of today's most technologically advanced solutions to make the Chefs' lives easier. Think of a kitchen tool that remembers your recipes and is able to reproduce them. Without your intervention.

The HotmixPRO range offers total accuracy and predictability when choosing the production settings, to grant maximum freedom to the user. For example, our thermal mixers are able to control the cooking temperature with the same precision that you could exert, with 1°C of accuracy; mix up to 16'000 rpm; cook up to +190°C (+374°F), and even cool down to -24°C (-11°F). All in one.

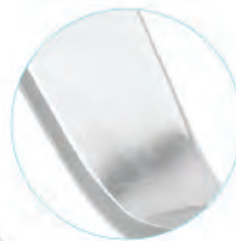
HotmixPRO MASTER

The incredible, unique feature of HotmixPRO Master is its ability to create vacuum in its bowl while working.

It has a powerful motor (1800W), capable of very high speeds (up to 16'000 rpm), and it can cook up to 190°C (374°F) with degree-by-degree temperature control (1°C increments).

The unique feature of HotmixPRO Master is its ability to create vacuum in its bowl while working.

- **Vacuum cooking or chopping**
Vacuum lowers boiling temperatures, so taste and colors of your ingredients stay unaltered. Where there's no air there's no oxygen, where there's no oxygen there's





Hotmix[®]PRO
THE CHEFS' CHOICE
Made in Italy



PROFESSIONAL'S KITCHEN
Technologically advanced solutions to make the Chefs' lives easier

MASTER



Max bowl capacity	2 lts
Min/Max rpm	0-16.000 rpm
Speeds	26
Max. continuous working time	12
Temp. range	+24° C to +190° C
Final Vacuum (absolut mbar)	Vacuum 80-90% Boiling point about 30°C
Power - Frequency	230V – 50/60Hz
Heating power	1500W
Motor power	1800W turbo air motor system
Pump power	100W
Max. total power	3400W
Sd card	Yes
Weight	16 kg
Body	Stainless Steel

no oxydation. Also, it guarantees a steady, specific weight and the absence of aerobic bacteria (no air, no aerobic bacteria).

- **Vacuum reductions** lead to the intensification of your recipes' taste, thanks to the low temperatures. It concentrates the flavors of the ingredients with a process that does not change the colors, and the volatile aromatic components do not get lost.
- **Vacuum soaking** During the creation of the vacuum in the bowl, any air contained in the food will be eliminated as well. Then, thanks to a particular connection, when stabilizing the atmospheric pressure it's possible to insert a gas or a liquid to soak your product.

What's more, it comes with a few, revolutionary features, such as the WT function, NEXT, and the programmable recipe memory.

These helpful -and unique- characteristics introduce a new level of comfort in your laboratory; in fact, the operator's presence is not constantly required anymore. A great number of preparations can be made by simply inserting the ingredients into the bowl, selecting a recipe, and pressing the START button.





Thanks to the programmable memory and the perfect temperature control, HotmixPRO thermal mixers can guarantee constant, standardized, and optimal results.

HotmixPRO Easy GIAZ

The latest revolution brought to you by the HotmixPRO range of professional kitchen tools, renovates completely an already existing technique. It is ideal for instant preparation of ice cream and sorbets, as well as creams and emulsions, and it is a perfect managing and organizing system for all those recipes that are fit to be frozen and stocked in a refrigerated place. Featuring extreme ease of use, power, quickness and comfort. 3 different air settings (1.8 bar pressure, airflow or no air immission) to give more creaminess or get a rough texture.

The automated software system for production management allows the user to completely focus on what matters most: the kitchen management and its creativity. 1,3lt beakers supplied offering compatibility with other beakers from competitors on the market. Able to prepare 10 portions of 80g in just 60 seconds. HotmixPRO Easy

GIAZ allows the user to optimize the production phase, by preparing everything in advance and minimizing waste.

It also offers a complete solution for organization and control, thanks to a smartphone app that allows to memorises what has been stocked and prepared, and how much through a QR code printed on each beaker. The app "MY GIAZ" will remind us how much of each preparation is available, its preparation date and its expiry date.

- 8 different descent speeds and 3 rotation speeds
- 10 portions of 80g in just 60 seconds
- Connect it to the internet for software updates and remote assistance
- The smartphone app shows the number of bowls in the Freezer, and the expiry date.
- It can emulsify at 1.8 bar, at normal pressure or with an air flow passing through the preparation
- 1,3lt beakers supplied and total compatibility with every other beaker on the market

www.hotmixpro.com
info@hotmixpro.com

FORNACI D'AGOSTINO HO.RE.CA.

In 1823, in Salerno, a company comes to life, becoming one of the brands of excellence of Made in Italy ceramics, La Antiche Fornaci D'Agostino. Tradition, elegance and modernity, since the dawn of our times, are the peculiarities that distinguish these ceramic tiles in lava grès.

Every collection is different for colors, finishes and sizes. Referring to the colors of the beautiful Italy, Antiche Fornaci D'Agostino has always been inspired by one of the flagships of its land: the Amalfi Coast.

Particular importance is given to ceramic research carried out in the renovated internal laboratory of the new production site, where high-profile chemists continuously develop and research new applications.

Directly from the slopes of Vesuvius, an exclusive dough is born: the Magmaker®, the special lava





TRADITION, ELEGANCE AND MODERNITY

The colors of The beautiful Italy





grès, which combines selected clays and volcanic soil. This is why it is possible to talk about innovation and modernity because the product Antiche Fornaci D'Agostino turns out to be more resistant and, at the same time, beautiful and closely related to its territory.

This is how the collections of the Antiche Fornaci D'Agostino were born: Perle d'Italia, Riflessi di Cava, Ricordi, Emozioni, Primavera Vietrese, Terre dei Borboni, Riggiole and Collezioni Vietri.

Over the years, new products have been added, including the triangles of the renowned Perle D'Italia collection and the Pietracotta di Paestum collection.

The flagship among the collections is the Riflessi di Cava which, enriched with other formats, contains the story of a past, present and future to be discovered, thanks to the depth of its colors and the strength of its support in lava grès.

These collections with powerful colors, visual impact and, at the same time, suitable for all spaces, both indoor and outdoor.

Whether you want to live in a harmonious, relaxing, happy place or even feel at sea or surrounded by the sky, Antiche Fornaci D'Agostino is the choice for you.

www.fornacidagostino.it

Versatility and efficiency the winning characteristics of X-OVEN

Mattia Chiesa - Corporate Chef of X-Oven offers a professional and practical point of view regarding use of the machines.

The vertical development of the chamber, combined with the possibility of using overlapping grill drawers give X-OVEN a unique flexibility in the charcoal oven arena.

This fundamental characteristic of X-OVEN allows the chef to manage different cooking methods that require different temperatures and heat intensities without taking anything away from the typical grilled aroma of this style of cooking, but with the ability to enhance the flavour characteristics of even the most delicate foods, such as vegetables, tubers, fish, shellfish and other seafood.

The union of high temperature, closed chamber and infrared radiation emitted by the grill element ensures quick preparations, guaranteeing the flavour and optimum consistency of foods cooked in the X-OVEN.

The use of accessories designed for cooking in the X-Oven, such as trays and pans, offer further uses for the charcoal oven, both at the peak temperature as well as when the oven cools, utilising a decreasing heat curve that is effectively maintained within the cooking chamber for several hours after activation.

The range of X-OVEN charcoal ovens differs by cooking chamber size, intensity of the heat generated within and by productivity. This allows the choice of different models appropriate for the specific restaurant offering, from modern fast food to classic steak house

and even fine dining. The X-OVEN line offers a modern vision of the charcoal oven concept, featuring versatility and efficiency as its strong points.

The success of the line of X-Oven cooking instruments in kitchens of quality restaurants represents a departure in professional grill cooking: the X-Oven revolution, in fact, has closed the book on old single front-hatch ovens and "opened the doors" to high level flexibility and creativity even in grilled dishes. The many chefs who have adopted this cooking instrument recognise its unique capacity to enhance authentic flavours, a key characteristic that facilitates the revisitation of a historic gastronomic heritage like grill cooking with a contemporary approach. X-Oven is positioned as a meeting point and link between tradition and future in professional kitchens, with great attention paid to user safety and charcoal consumption savings.

www.x-oven.com



X-OVEN

CHARCOAL CUISINE



EXCLUSIVE

SAFE

CONVENIENT

DYNAMIC

x-oven.com

SIFIM a continually growing company

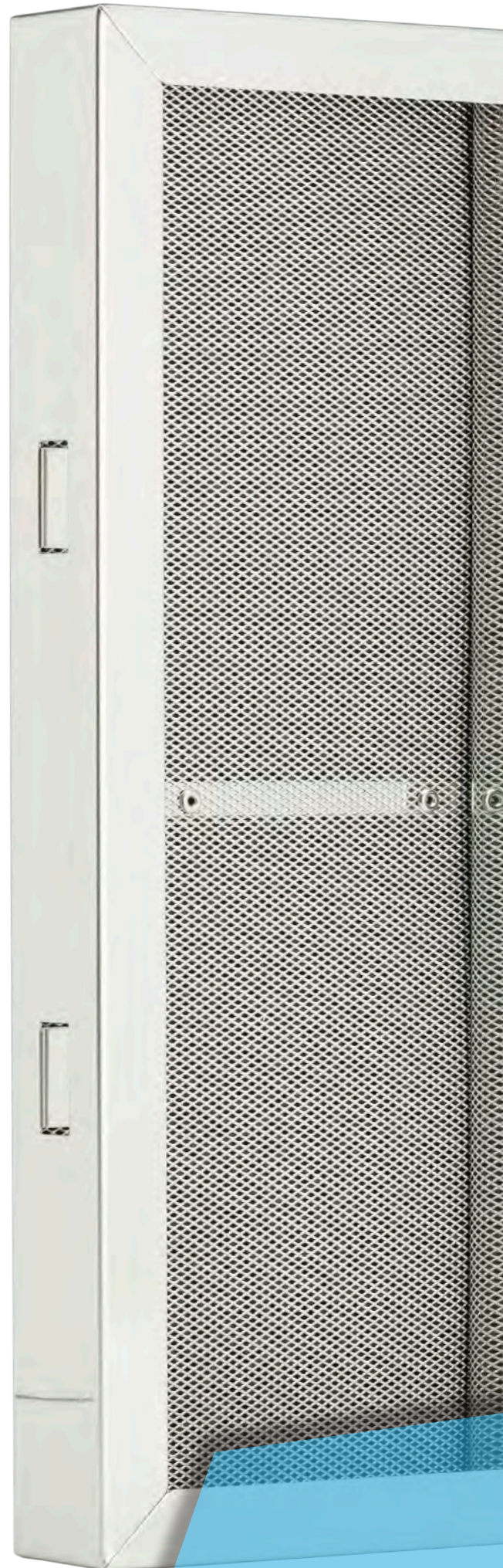
SIFIM is an Italian Company placed in Jesi (in the Marche), specialized in filtering field with products for home and professional hoods, electrical appliances and several industrial applications.

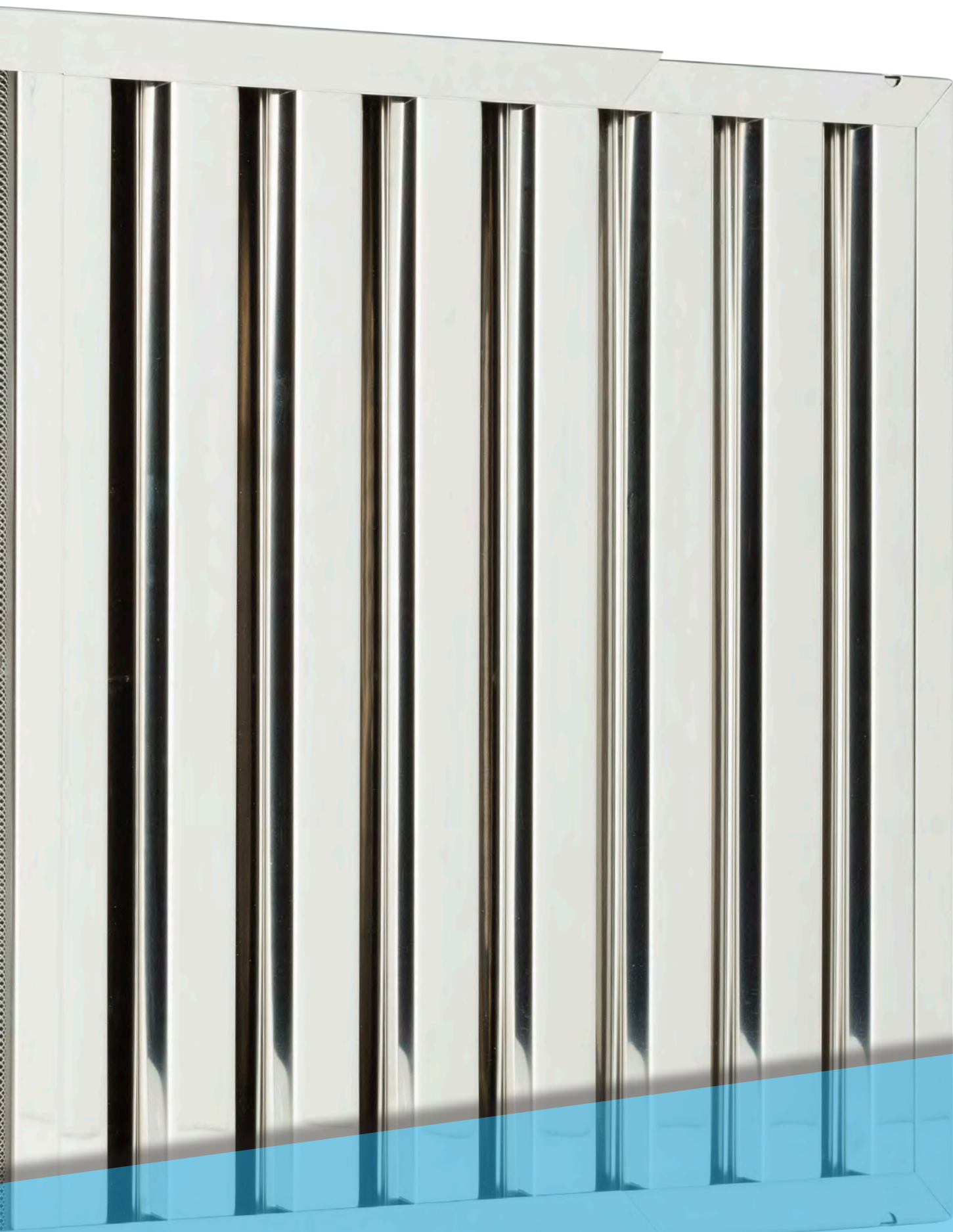
Founded in 1995 from five partners with collateral professional experiences, SIFIM is a continually growing Company that is enforcing its position in filtration and electrical appliance components markets.

Filters became more and more important parts of hoods, being used to divide suspended substances in cooking vapors. Indeed, the company decided to develop metal filters, characterized by higher performances.

The variety of professional hoods filters, is the so called Baffle Filter, made of properly shaped profiles layers because of the higher flame resistance.

Researches carried out inside the company and in collaboration with the main Customers, play a decisive role for its success: to mention are the continue studies on materials and surfaces treatments, even innovative such those using nanotechnology. Important are activities of testing, air filtering efficiency, pressure drop, and filters certification that SIFIM carries on in a certified and





FILTRATING

service quality distinguishing it from competitors



equipped laboratory on its own and for Customers with advanced instruments.

Solutions in filtration more and more complex and efficient in which metals, fabrics and carbons interact are studied as required by every single application.

In addition to quality and price, necessary to be competitive in global market, the Company takes great care to the service quality distinguishing it from competitors.

With those features SIFIM keeps exploring new markets and application fields that could give unknown inputs to the future growing.

The different kind of available filters can be certified UL 900, UL 1046, DIN 18869-5 and NSF.

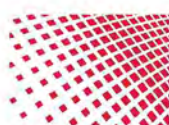
We have increased our products range for professional hoods adding a line of ceiling lamps tested IP55 and equipped with led.

www.sifim.it



WE OFFER SOLUTION FOR AIR FILTRATION

 MADE IN ITALY



SIFiM
COMPONENTS & SOLUTIONS

Via Ignazio Silone, 3 - 60035 Jesi - An - Italy - Ph. +39 0731 60401
sifim@sifim.it www.sifim.it



ASSOHORECA IS BORN



by
Gabriele De Luca



Luigi Fasoli
CEO of Horecatech



ASSOHORECA

FrFormed with the direction of important industry members, AssoHoreca is a new association set up to protect the interests of companies producing and reselling equipment and elements used by HoreCa. Today the association boasts over 70 representative companies.

When we talk about Horeca, it's easy to think only of restaurants, bars, hotels, and operators that sell food & beverage. However, behind that facade, there is another sector made up of companies that provide the equipment required to produce food and drink. It is precisely to give voice to this sector that Assohoreca was established. We talked to founder Luigi Fasoli, CEO of Horecatech, a business that sells small appliances for professional catering.



Let's start with a routine question: How and why was Assohoreca established?

"It was created because of a gap in the market, one that has until now shrouded the supply chain (Horeca) to operators from restaurants through to hotels in secrecy. Until now producers of vital food and beverage equipment have been required to work independently.

"We positioned ourselves as the first trade association to facilitate more respect by institutions, as well as share advice and helpful services, network and improve conditions for professionals than those they would obtain if they acted alone."

Are there other similar associations?

"No, there are no other professional associations to protect the interests of our specific sector. This is the reason we are striving to safeguard the interests of both producers and importers of all that benefits or is called for by the Horeca sector to take care of the end customer: from a frypan right through to a blender."

How many companies make up Assohoreca to date?

"Since February 80 companies have joined Assohoreca: these comprise different companies ranging from small businesses to very large and important brands."

What are the strengths of the Horeca suppliers? How do you plan to work together, also from a commercial point of view?

"The companies that are members of the association will undoubtedly determine special conditions for the end customer at some point, but our first commitment is to achieve recognition of benefits to our category. If, for example, by acting collectively, we could procure forms of credit that would allow operators to purchase equipment we produce and market, these advantages would undoubtedly also assist the end customer. The HORECA supply chain has the same goals, therefore anything worked out for one specific part of the supply chain is also an advantage for the others."





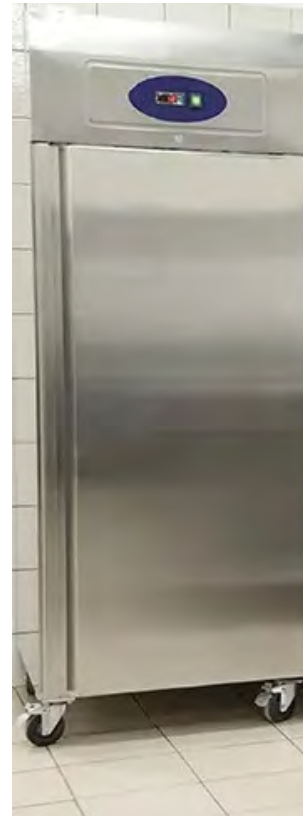
In what is a complex and historical moment because of the COVID-19 pandemic, what are the key challenges for an industry like yours? How do you think you can best assist your customers now?

"One way is to have the operators of our association recognized with a specific ATECO code. At the moment, those who work in our field fall under a generic ATECO code that mentions catering but refers merely in generic terms to the wholesale sector - which includes tens of thousands of types of companies. This has led to unnecessary confusion. Also, if we were entitled to a specific ATECO code, it would have been easier and more cost-effective for the State to support our sector. Our particular market has been heavily affected by the pandemic, but the state cannot distinguish us from other similar sectors that were perhaps less affected - and potentially they have to pay out everyone rather than those most affected. Our sector, we have worked out, employs around 15,000 people and is worth circa 4 billion, of which should be added another 4 billion for large factory manufacturers and 15,000 additional

employees. We have contributed to a VAT revenue of around 2 billion. Considering that the market has taken a 30-40% hit during the pandemic, if the sector is not given additional help soon, the risk of more lost revenue for the state is remarkably high, actually just the lack of VAT revenue is significant."

What are your requests for these institutions?

"Besides the already-mentioned request for immediate creation of an ATECO code that identifies our activities, I believe it is imperative that investments are made on behalf of professional operators (bars, restaurants, hotels, etc.). The best support now would be a 50% tax credit for purchases of any Horeca equipment with a budget of 250 million Euros. This would immediately help circulate 500 million in investments and would not involve disproportionate spending by the State. The loss would comprise only negligible sums of revenue that would be partially offset by VAT revenue anyhow. In addition, by setting a cap of 10,000 Euros for each request, the total amount of beneficiaries would be 25,000."





In view of a possible recovery in 2022, what are the prospects and future projects planned by your association?

"We aim to establish a constant and unified dialogue with various institutions, and to monitor fluctuation of the European directives in our sector. Today, what is happening regarding this point, is that a new European directive has come into force, but nobody knows how it works and everyone interprets it differently; so, this creates many problems.

We also looking towards developing a strong legal and business consulting service for members, as well as specific conventions for our companies. But to start, the recognition of a specific ATECO code for our sector is undoubtedly our chief aim. We are a large and important sector, and we will work hard to ensure that our industry is properly recognized."

www.assohoreca.it



BGI

CONTINUOUS
CHURNING
GELATO
MACHINES

A PART OF THE



Art and technologies

The best ice cream is just-churned fresh. Up to now only ice-cream makers had the chance to taste it that way! With continuous churning this treat is finally available to everyone.

Very simple production of high-quality ice cream right in front of customers.

The product is as fresh as possible and customers see the product being churned and served from the same compact machine.

Our machines have been specially designed for constant churning

The electric power required is extremely low (0.75 kW / cylinder) with considerable reduction in energy consumption

All functions of each cylinder are completely independent





HIGH-QUALITY ICE CREAM

with continuous churning this treat is finally available to everyone

It is possible to top up each cylinder with fresh liquid mix or add other ingredients (fruit, chocolate, nuts) any time

The churning process is visible to the customer, all the time

The machine works perfectly with a small amount of ice cream thus reducing wastage to the minimum

The consistency of the ice cream can be adjusted to taste by simply varying the mixer speed

The mixer speed is driven by a geared motor and inverter, a solution that guarantees higher reliability and the best mixing of the freshly-added liquid mix with the ice cream already present in the cylinder

The optimal cooling power level is guaranteed by the use of a thermostatic valve

Both body and frame are made from AISI 304 stainless steel

FC FRIENDLY CONTROLLER

The FC electronic control panel is intuitive, easy to use and enables each individual cylinder to be managed separately. It is possible to program up to 59 processing cycles (recipes), one for each flavour, there is also a night-time operation program. Assisted self-learning makes recipe programming fast and easy.

SAS SMART APP SYSTEM

A useful web-based app enables simultaneous programming and remote monitoring of all cylinders, it can be used on smart phones, tablets or PCs.

www.bgitaly.it



A PART OF THE



Pastry Jolly

30

Scheda Tecnica
Data sheet

CE 2021



Macchina da banco, completamente automatica, per prodotti di gelateria/pasticceria/ristorazione con oltre 20 ricette preimpostate: gelato pastorizzato, crema pasticcera, besciamella, tempera di cioccolato, marmellata, yogurt, ...

Fully automatic table top machine designed to produce patisserie, ice cream and culinary products. More than 20 pre-set recipes: pasteurized ice cream mix, custard, bechamel, fruit preserve, yogurt, chocolate tempering, ...

IL MIGLIOR AIUTO PER I PASTRY CHEF PIÙ ESIGENTI
THE MOST POWERFUL ALLY FOR DEMANDING PASTRY CHEF

BGI



**Il colore italiano
dal 1831**

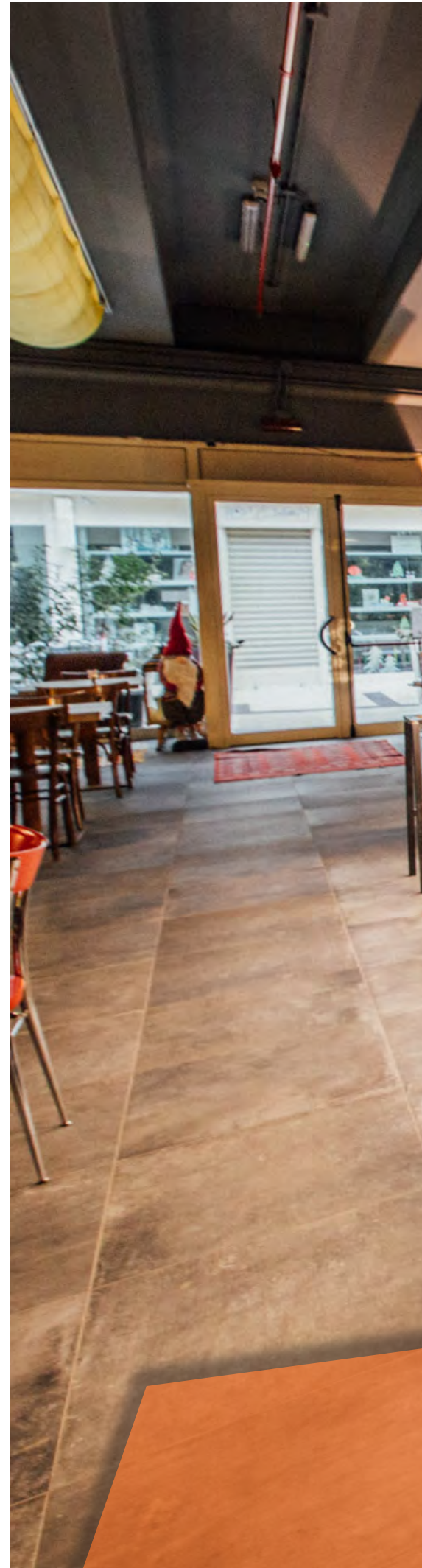
Boero for the hospitality industry

Boero is a benchmark for colour professionals and offers the designers of hospitality venues the brand's experience and specialist consultancy in this specific area.

Hotels, restaurants, theatres and boutiques are spaces where the need is felt most for high standards of hygiene, which together with the level of hospitality are the main characteristics ensuring that guests always feel at their ease.

A case in point is **Easy Drink and Food**, the cocktail bar recently refurbished at the Onda Service Centre in Capriate San Gervasio, near Bergamo, in partnership with paint supplier **Centro del Colore di Mariani e C** and building firm **Tyche Building Srl**. For the venue's interior walls, the product chosen was Boero **MAGNUM MURI OPACO**, a water-based wall paint with excellent resistance to washing and wear and **HACCP certification**, ideal for decorating spaces requiring a high level of hygiene. The **MAGNUM MURI** professional line is particularly recommended for company cafeterias, restaurants and spaces where food products are prepared and consumed. Highly versatile, it is easy to apply in all private and professional interior settings. It has excellent hiding power and a high level of adhesion to the various types of substrate. Providing outstanding coverage, it is highly resistant to temperature changes, humidity, cracking and yellowing, and is available in three refined finishes: gloss, satin and matt.

For the cocktail bar's upper structural sections, it was decided instead to use **AQUABEL ANTIMUFFA**, a matt water-based paint with high breathability, formulated to prevent the proliferation of mould and fungi on treated surfaces. This product is recommended for areas affected by humidity and condensation, such as kitchens and bathrooms. **AQUABEL ANTIMUFFA** has obtained **EPD environmental quality certification**.





GLOSS, SATIN AND MATT

highly versatile, it is easy to apply in all private and professional interior settings



Both products are available in the entire range of colours provided by the Boero collections, including bold hues, offering the possibility of infinite combinations and useful insights for real-world interior design projects.

For this type of hospitality space, Boero has designed a **range of ten colours**: a palette of bold tones that convey a sense of warmth and time-honoured elegance revisited through a modern lens.

Boero also suggests the combinations of colours in the palette that work best together, to create synergy among all the features of a space, from the walls and furnishings to the doors and windows.

In the case of Easy Drink and Food, traditional luxury colours dominate, with gold, red and various shades of grey used for the bar counter and reprised by various architectural features, as well as in the choice of furnishings.

The end result is a welcoming and intimate space, with premium quality paint solutions that ensure hygiene and health. The bold colour contrasts also make a strong aesthetic statement.

www.boero.it



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PARMA

31 AUGUST / 3 SEPTEMBER 2021



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CRÉDIT AGRICOLE
Banca ufficiale delle Fiere di Parma

Cibus in september: the restart of Italian Food&beverage

Cibus will be the first major Italian agri-food exhibition to reopen its doors after the closure caused by the pandemic emergency. It will take place in the first week of September, from Tuesday, August 31 to Friday, September 3, and is, as always, organized by Fiere di Parma and Federalimentare. Cibus will, of course, follow the safety protocols set forth by the Italian Government and the Health Authorities. The spread of vaccinations around the world and the introduction of green passes will allow the participation of thousands of foreign top buyers. There was no interruption in the relationship with international operators during the most difficult months of the pandemic, thanks to the consolidation of the B2B My Business Cibus platform, the Cibus Lab webinars, and the participation of Cibus at international exhibitions such as Food Hotel China in Shanghai (in November 2020) and at Gulfood in Dubai (in February 2021).

There will be about two thousands of exhibiting companies, many of which had already booked their stands for the 2020 edition of Cibus, then postponed due to the pandemic. The key stakeholders in the Italian agri-food sector will gather in Parma, also to participate in the various "Cibus Forum" conferences, organized with strict adherence to health measures.





FIRST MAJOR ITALIAN AGRI-FOOD EXHIBITION

There will be about three thousand exhibiting companies



The 20th edition of Cibus, International Food Exhibition, will thus mark the restart of the agri-food sector and the first showcase of the new products of the various commodities expected to drive the recovery of internal consumption and international exports: from deli meats to cheeses, from pasta to tomatoes, from oil to baked goods, from beverages to groceries, from frozen foods to local products, and much more.

The new initiatives of Cibus 2021 include a new format dedicated to the world of the food service distribution channel, therefore to bars, restaurants, hotels, and similar, with a dedicated exhibition area. The new project, called "HoReCa The HUB", is a result of the partnership between Cibus and Dolcitalia, a service company for the world of food, confectionery, impulse food products and beverage distribution. The Bar/Lounge in the area, featuring a striking design, will pres-

ent new equipment, services and innovations for the Out of Home channel, and provide a location for business meetings.

The reopening of Cibus coincides with the recovery of agri-food exports: in 2020 exports increased by 1.8% for a total value of 46.1 billion Euro (source The European House - Ambrosetti). As regards the destination countries, in the last two years (2020-2019) it is worth noting the positive trend in Canada (+8.6%), followed by Switzerland (+6.9%), Germany (+6.3%) and the USA (+5.7%). In the longer term (2020-2006), China stands out by far (+439.2%), followed by a group of European countries: Romania (+415.2%), Poland (+342.1%) and the Czech Republic (+168.1%), according to the most recent data released by Federalimentare.

www.cibus.it





Furniture is the protagonist

Predali signs the furnishings of an open-air museum



by
Chiara Natalucci

A marvellous garden, exclusive works of art, aromatic plants and water lilies: this is the picturesque setting where the project by Stones and Walls architectural studio was born - a new restaurant at the Coulandris Museum of Natural History in Athens.

The Natu Restaurant seems to be a direct continuation of the museum's experience and was created to stimulate the senses and enhance every aspect of the guests' experience, from a creative and Mediterranean cuisine to a contemporary and fresh environment.

Among the natural materials of the indoor rooms and the outdoor garden, and the colour palette that recalls the colours of the earth, the interior design furniture of the Bergamo-based company Pedrali fits in. The simple and iconic shapes of the chairs, armchairs, stools and tables come from Mario Pedrali's historical design begun in 1963 when he created his first metal garden chair.

The complements of the Nolita series, made entirely of steel, bring out all their outdoor character and evoke a timeless atmosphere of a sunny and lively Italian square. Nolita chairs and armchairs are combined with two collections of tables: the Ikon series, designed by Pio and Tito Toso, expresses simplicity and cleanliness, while the Concrete tables, with their concrete base, convey a feeling of stability and durability.

Since the 1960s, Pedrali has been producing furniture for the contract and the residential world, which is the result of careful research to create functional



MAURO OLIVETI

architect

Mauro Oliveti architect has graduated in architecture at the IUAV university of Venice in 1998, with the architectural composition thesis entitled "The terminal of Fusina", with Prof. Eleonora Mantese. He founded his office in Jesolo, Via Silvio Trentin 13, metropolitan city of Venice.

From 1992 until 1998 he carried out several collaborations: collaboration with Tosetto company for exhibitions in Veneto Region and the Venice Biennale; collaboration with the office of Arch. Meneghel dealing with interior furnishings of commercial activities: restaurants, bars and hotels; collaboration with Prof. E. Mantese for the realization of the project related to the National Competition for the implementation of a heat exchanger terminal in the Fusina-Venice area.





DESIGN

international competitions and private projects

Since February 2000 he has been working as a freelancer with the following main duties:

- Collaboration with Ongaretto-Marin Engineering for the drafting of the architectural project of a parking lot in Mestre "Favaro B"

- Design of a scenographic entrance in the S. Francesco tourist Village, Caorle
- Conservative restoration project of Casa Bianca Hotel, Jesolo
- Conservative restoration project with change of use in the Urban Design Hotel, Trieste
- Renovation project of the Red Sea Hotel, Massaua, Eritrea
- Interior design interventions in Le Soleil 4-star hotel in Jesolo
- Design and construction supervision of Vega Palace, Le Vele, Bafje residential buildings; and Siempre Mar residential village, Jesolo
- Design in-progress of: Villa Lidia, Beach Grill, Malfalda residential buildings; Sofia and Sant'Elena Hotels, Jesolo.

In 2021 Arch. Samuele Barichello joined the team with whom the office is dealing with some international competitions and private projects. He graduated in 2017 from IUAV (bachelor) and then in 2020 cum Laude from the Politecnico of Milan (master degree) with a thesis entitled "Tonle Sap Lake: a strategy of development for a fragile waterland". He worked for 6 months at the renowned office of Sauerbruch Hutton in Berlin.

www.olivefimauro.it



continue from page 115



and versatile industrial design products. They develop solutions that combine tradition and innovation, engineering excellence and creative genius. The experimentation of production technologies, the use of diversified materials and the collaboration with many designers have allowed the company to achieve prestigious national and international awards.

For the Natu Restaurant in Athens, Pedrali's aesthetic excellence and craftsmanship expertise have created a pleasant and relaxing space where you can take a break on a hectic day or at the end of your visit to the museum.

MOVIBAR flair on the move!

MOVIBAR is a modular system designed to create a professional Bar Counter or reception desk, in any location, outdoor or indoor.

The modules are designed for a long-lasting durability. Materials like anodized aluminium, high pressured laminated, stainless steel and high thickness plexiglass, used to build our products, makes MOVIBAR the perfect choice also for outdoor use. The focus is on quality and durability, which is why we do not use moulded plastic materials.

The frontal panels (customer side) give to MOVIBAR its characteristic design. The body of the module can be equipped with machinery and professional systems like refrigerators, ice maker, glass washer.

Each Module has a high-quality stainless-steel worktop where could be installed sinks, cocktail stations, ice bowls, drink dispenser, waste bins and all the normal accessories needed in a professional bar counter.

Normal cleaning and the eventually replacement of spare parts, has been designed to be easy and immediate.





MODULAR SYSTEM

The focus is on quality and durability



MOVIBAR can be illuminated with RGBW led lights. You can choose for an elegant white light or a vast range of colours and light sequences. LED lights also illuminate the worktop. The lighting systems are designed for the outdoors use and are easy to maintain.

The modules have wheels with a strong brake system and a good load capacity so they can be easily moved anywhere without remove the installed equipment.

MOVIBAR can be placed and composed any time that is needed, creating any time an elegant Bar Counter with a different shape or dimension. The system is also ever adjustable increasing the size by adding modules.

The counter bar can be completed also with our range of Bottles Rack, Buffet and accessories. MOVIBAR. Professional, Modular, Elegant.

www.movidos.it





*Movibar
sulla scogliera*
The Movibar on the cliff



In uno dei posti più belli al mondo, con gli spruzzi delle onde che si infrangono sugli scogli alle sue spalle, Movibar domina la scena di giorno e diventa protagonista di notte.



In one of the most beautiful places in the world, with waves crashing on the rocks behind it, Movibar dominates the day scene and becomes the star of the night.



MOVING AND MODULAR BAR COUNTERS FOR OUTDOOR AND INDOOR



Se il tuo locale vuole essere al centro dell'attenzione, Movibar è ciò di cui hai bisogno!

If yours is the Place to Be, Movibar is the Bar Counter to Have!



*Movibar
tra arte e storia*
Movibar between Art and History



In uno dei posti più belli al mondo, con gli spruzzi delle onde che si infrangono sugli scogli alle sue spalle, Movibar domina la scena di giorno e diventa protagonista di notte.



If your Hotel can offer a view of stunning cities like Florence, you have an amazing opportunity. Organizing it in the right way is not always easy. A customized Movibar, projected in any detail can make the difference.





La San Marco presents "D."

The new high-end electronic model by La San Marco made its world début during a digital event attended by more than 350 people joining from across the globe. Automotive design inspiration and state-of-the-art technology are the characteristics of this masterpiece that is able to give the most demanding baristas personalised extraction and the highest performance.

La San Marco celebrates 100 years of activity. The historic company based in Gradisca d'Isonzo (GO) has contributed to the global success of the great Italian espresso coffee tradition and today is a world-leading coffee machine brand. To celebrate this important milestone, the company presents "D.", the new high-end electronic model dedicated to coffee professionals. The machine made its international début the past 21 January during a live digital event organised by the company and attended by more than 350 people.

Developed internally by the La San Marco R&D division, "D." represents the highest expression of





THE BRAND'S 100TH ANNIVERSARY

The new electronic masterpiece



the brand's style and technique and thanks to its advanced features is setting out to become the new benchmark for professional electronic extraction.

The great new feature consists in the fact that it gives users the ability to choose **personalised temperature and pressure profiles** during all coffee extraction stages. This allows users to control step by step all the parameters that impact on the quality and the sensorial profile of a cup of coffee, enhancing the characteristics of each blend and single-origin coffee.

State-of-the-art technology

*"We started by asking ourselves a simple question - explains Roberto Nocera, CEO of La San Marco. How can we reproduce the much-appreciated extraction profile typical of our lever machines in an electronic coffee machine? We developed a new electronic control system that allows baristas to easily and intuitively **programme the pressure profile** and the **temperature curve** they prefer, as well as visually monitor the result during coffee making. Then we thought we could do even better. So, we decided to give the user the chance to choose among **three different extraction profiles**, and even programme their own **new unique and personalised profiles**".* The result is a fun and hugely satisfactory machine that gives baristas unprecedented performance and guidance. A real masterpiece.



Automotive inspired design

Reference to the automotive sector is expressed not just by the possibility for the user to interact with the machine, but also by the design clearly inspired by the automotive world. The design is, once again, the work of **Marco Bonetto**, from *Bonetto Design*, who collaborated with **La San Marco** to create the V6 models and the 20/20 Collection: "With D. we have sought to bring together the concepts of elegance, tradition, and lightness. The lines are well defined and bold but at the same time light and clean. The aesthetics are smooth and neutral, to blend in with the different settings, from cafés to luxury hotels". The most characteristic features include the new **floating touch screen display**, which incorporates all the machine's functions, and the **LED lighting system**, which defines the edges of the cup warmer surface and creates a great visual effect in the work area.

Lower consumption

Thanks to the energy saving solutions implemented during the planning stage, the new La San Marco D. uses less energy **reducing consumption by 35%** compared to other less sophisticated electronic models operating under the same conditions. This is achieved by isolating the boilers, pre-heating incoming water by exploiting the motor pump's cooling system and reducing the exposed hot surfaces inside the machine to a minimum.

Variants and accessories

Divina is available with 2 or 3 dispenser groups and in **three different variants**: Multi-boiler with programmable temperature and pressure, Multi-boiler with programmable temperature only, and Single Boiler with heat exchangers. With this machine **La San Marco** offers a range of useful **accessories**, such as the continuous steam wand (FTL technology), the cold touch steam wand, the electric cup warmer, and the remote connection module to program and control the machine from a distance using the **La San Marco** proprietary app.

Colour range

La San Marco new electronic model is available in a range of different colours in combination with the black matt surfaces. From the classic and elegant Pearl White to the sportier and more characteristic Brown Coffee and British Green.

www.lasanmarco.com





An innovative project for an ever-changing Jesolo

The great adaptability of balance range is the perfect solution for every construction requirement

Over the last decades, the seaside town **Jesolo** hosted some of the most important Italian and international architects. The interventions for tourism have involved measures of **urban redevelopment**, from luxurious hotels to residences on the promenade, from the green lung to bio-building, from the skyscrapers to the commercial areas. Modernity is melted with the identity of a city focused to the change of lifestyles, to the principles of **sustainability** and to the environment quality.

In the city building development we can find **Residence Podium**, an apartment building with an innovative design signed by Elesticospa +3 studio and sponsored by Numeria sgr. Impertek contributed to realize supplying **Balance** supports from the **Pedestal Line**.

Podium overlooking Carducci square, between the very central via Bafle and via Aquileia. It is surrounded by greenery and located a few meters from the seafront of **Jesolo**, one of the most popular seaside towns in Northern Italy. This project with a **unique design** fits perfectly into the surrounding context abandoning the traditional compact shape. The large commercial spaces are situated on the ground floor, over this area there is the first floor, a large common outdoor living area. The eight floors of the resi-





EVERY CONSTRUCTION REQUIREMENT

great adaptability of Impertek's system



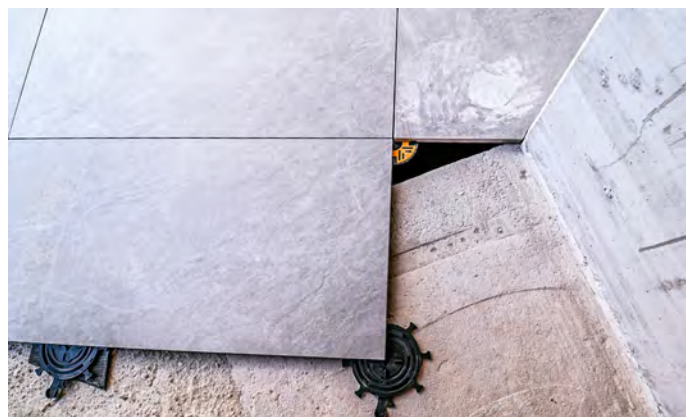
dential building are developed over this open space (and it looks like the building is suspended in the air); the residence has an innovative curved shape designed to allow the light and the natural ventilation.

In harmony with the environment, between sea, lagoon and pine forest, it respects their characteristics thanks to a maximum **energy saving** that only an "A" class building can reach. The architecture idea recalls the rows of vineyard typical of Basso Piave areas, while the external finishing is characterized by a mosaic of tiles that recalls the colours of the sea, creating iridescent combinations and shades between the floors.

Energy Saving is an issue of international importance: the **decrease of emissions** into the atmosphere and

the **reduction of environmental impact** are ever more pressing. The goal of **Residence Podium** project is to supply to the customer an energy-saving housing unit, thanks to the use of insulating materials and high thermal performance fixtures, in order to eliminate and handle thermal bridges and choosing systems that can guarantee high-performance with low consumption. Equally important is the choice to focus on exploiting the **renewable energy** (heat pumps and photovoltaic plants) to reduce the impact on the environment.

The distinctive trait of this project is the use of every support of **Balance Family**: starting from the smallest **PrimeUp** line, adjustable from 10 to 25 mm (one of the smallest on the market), up to XL supports with a height of 392 mm.





Thanks to the use of more than 20.000 supports, the designers could appreciate the great adaptability of Impertek's system, perfect both for tile and decking floors. Different materials have been laid on various areas of the building: ceramic tiles were chosen for private terraces of the flat and common areas, while decking has been used for solarium and swimming pools areas to add value to all the relaxation zone.

Balance Family is part of PEDESTAL LINE, a complete modular system of supports and accessories for raised floors, able to evolve according to design needs, to simplify the purchase and the storage of the products and to adapt to laying problems directly at the construction site. Pedestal Line is enriched with recent launch of Balance Pro line, the most versatile and complete product on the market. The revolutionary system "All in one" satisfies every laying issue with 14 items, it covers heights from 25 to 1025 mm, automatically corrects slope and allows to adjust the height from the top thanks to TOPKEY.

www.impertek.it



GRUPPO

GTA

The basics of the GTA group: the Crèmes line Notes of taste

Ice cream, in Italian "gelato" is a real pleasure that is difficult to give up, refreshing and nutritious, not only in the summer, but during all the year, as a meal or just as a dessert, to be enjoyed in the open air while walking, or sitting at the tables. "Gelato" is now a term exported all over the world, which does not translate into various languages and which identifies an exclusively Italian product.

The components of the "gelato" consist of a core called "base", made up of powdered products which are then combined with





CRÈMES NOTE DI GUSTO

"standard bases", but also and above all "customized bases"

liquid ingredients (water, milk and fresh cream) and solid ingredients (sugars, powdered milk, milk proteins...) to obtain the mixture to be combined later with the pastes, according to the characteristic taste to be obtained.

The GTA Group, located in the heart of the province of Bergamo, present for 40 years on the market of raw materials and equipment for the "gelato" sector, provides bases for the production of ice cream, artisanal or industrial, to ice cream parlors all over the world, with its own brand "Crèmes Note di Gusto".

These bases can be "standard bases", but also and above all "customized bases", that are prepared according to the recipe of the "gelato" masters, who requests them, created to characterize their finished product and to allow the final consumer to distinguish their "gelato" from the others.

These ready-made bases, which normally make up 10% of a fresh ice cream





and which are composed of natural ingredients, constitute a valid support for the "gelato" maker, because they allow him to speed up his work and to get to a quality finished product, completing it with his own technique and imagination.



The "Crèmes Note di Gusto" bases, supplied by GTA Group, are products carefully studied from the ingredient point of view, balanced in terms of sugars, fats, skim milk solids and other solids.

To the base it is simply added the liquid part and, eventually, the sugar. All that gives the "gelato" an optimal structure in terms of creaminess, spatulability and conservability, while exalting the flavor of the pastes added.

This guarantees quality continuity, simplicity and speed of execution, without precluding customization in any way.

The company size of the GTA Group is such that it can have the entire production process of the bases under control and this allows to obtain a high quality product.

The range of "Crèmes Note di Gusto" bases is wide and varies from classic to 100, 150 or complete and - if required - even without vegetable fats, up to special vegan or bio.

www.gtagiupponi.com/cremes



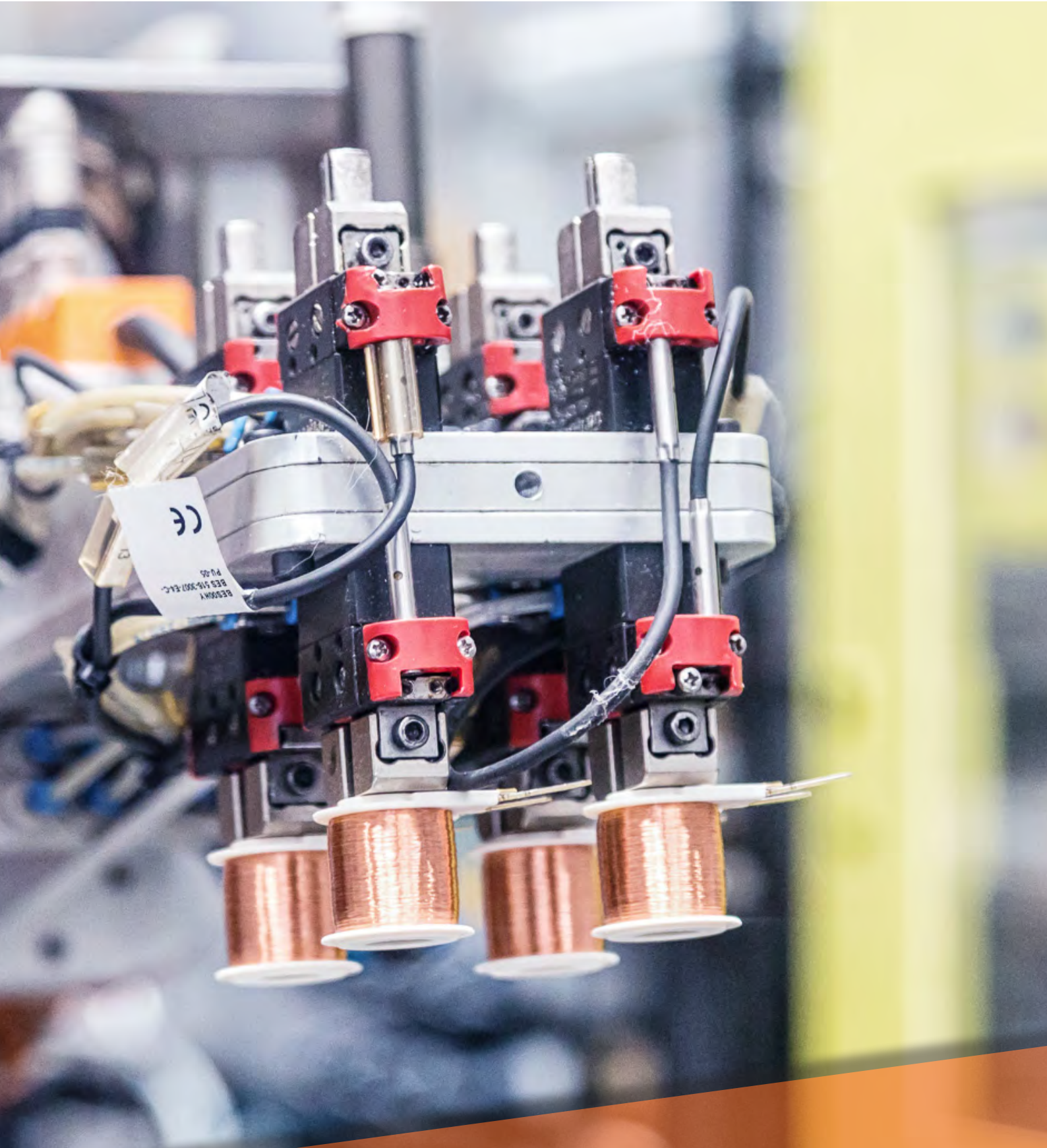
RPE Srl Solenoid Valve made in Italy

Since 1972 RPE Srl has been designing and manufacturing solenoid valves, pressure restrictors, filters, flow meters and fittings in each of its components.

The high attention paid to the production of quality products and the achievement of certifications such as ISO 9001 : 2015, NSF and UL have made RPE the reference point in the international solenoid valve market.

RPE has always stood out for offering a customization service able to respond to every customer need





LEADER IN FLUID MANAGEMENT CONTROL

50 years' experience in the industry
a standard of excellent in the international market of solenoid valves

and for its Research and Development activities, aimed at creating new and increasingly performing products.

The main areas of application of solenoid valves and RPE products are:

- Professional food equipment, ice machines, ice cream machines, water and soft drinks dispensers, water and beverage filtration systems, professional ovens.
- Coffee and tea machines, RPE products are the ideal solution both for automatic and semi-automatic coffee machines and for tea and coffee machines for residential use.
- Products for the sanitary market such as taps, automatic soap dispensers and much more.
- Equipment for the medical sector and dental units such as dentists chairs and sterilizers.

- Professional cleaning equipment such as floor cleaners, scrubber dryers and steam machines.

- Irrigation systems for domestic, sports and agricultural applications.

- Marine applications, for water supply systems in docks and ports and for all sanitary applications on boats.

For every need of use RPE offers a wide range of products, designed to offer quality, reliability and high performance. In the RPE product range, the R Series is the strong point of our offer, in fact it stands out for being a complete and versatile series, including: solenoid valves, flow meters, pressure restrictors and filters, which can find application in different areas thanks to the presence of multiple inputs and outputs, the wide range of voltages and electrical connections and modularity, due to the availability of different connections.

www.rpesrl.com





QUALITY
RPE is
ISO 9001 : 2015
certified

CERTIFICATIONS
Each product line is
subject to food and
electrical quality
certifications

PRODUCTION
RPE solenoid valves are
100% Made in Italy

DESIGN
All of our products are
designed and
manufactured in the
modern facilities located in
Carbonate, Italy





ARIR the forms of quality since 1968



ARIR: a trademark which has been on the market, in the gift sector from 1968. The company has specialized in the design and production of articles for the promotion of wines and liqueurs and in hotel supply from 1978. Its range of metal machining processes has been further expanded, and the systems for the customization of items have been constantly improved, all with a view to providing a quality product with an elegant image. Today, ARIR's main customers include the most famous prestige wineries in Italy and internationally. ARIR products express a blend of creativity and Italian design, quality materials and craftsmanlike care in all processing phases.

www.arir.com





QUALITY PRODUCT
craftsmanlike care in all processing phases.



CAN PASQUAL: WHEN THE INTERIOR AND EXTERIOR DESIGN MEETS HAUTE CUISINE



by
Gabriele De Luca

Open since 1963, Can Pasqual is a restaurant whose forward-thinking approach has blended a high-end design focus with a top-notch dining experience. To find out how it's possible to stay on the crest of a wave for more than 40 years, we had a chat with Mr. Mayans, the restaurant's owner.

Could you quickly describe your restaurant, its spirit, its mission?

The spirit of the Restaurant is the spirit of Formentera, the character of the island, and the way of doing things for the people of Formentera.

In our restaurant, we have decided to bet on the cuisine of Formentera and Mediterranean cuisine. In this order.

Cuisine with authentic flavor, where the most important thing is the fresh, local product, Km 0, from local producers. The simpler the better: preserving all the flavor of the fish of Formentera and also the flavor that the farmers and ranchers of the island give. This is one of our missions.

Nowadays the customer who goes to a restaurant is not satisfied with just eating well, but is looking for a complete experience, in which the location and the decor count as much as the good food. How is Can Pasqual characterized from this point of view?

Indeed. We live in a society where everything counts. When we receive a client, he comes to enjoy a complete experience in every sense and in the broadest sense of the word.

For this reason in the restaurant we tried to recreate the maritime atmosphere of Formentera: we have arranged marine eucalyptus pergolas that imitate the fishermen's huts where they protect their boats on the coast; we have installed a false ceiling throughout



The restaurant made of eucalyptus wood so that when you are inside the restaurant and look outside it gives you the feeling that you are inside a fisherman's hut.

We have installed five waterfalls against a dry stone wall in Formentera so that with the noise of the water and the turquoise blue led light you can give the auditory and visual sensation that you are in the sea.

All this is completed with the decoration, with sailor paintings, typical Formentera plants hanging from the ceiling and as main elements, a lobster and lobster nursery, and a display of fresh fish as if the client were passing in front of a fish market.





The outdoor space of a restaurant, fundamental to offer a better experience in the summer period, with the advent of the COVID19 pandemic has become even more important. How is Can Pasqual's outdoor space structured and furnished?

In these times of pandemic, it is very important that the client feels safe and comfortable at the same time.

Fortunately, the terrace and the interior of the restaurant are large and we have been able to distribute the tables in an optimal way respecting the distances and at the same time making the client feel comfortable.

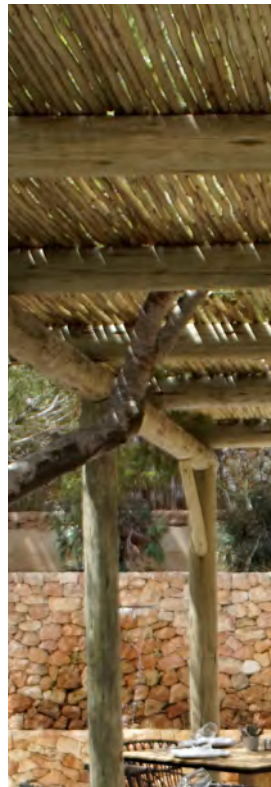
We have succeeded since there are three environments in Can Pasqual: an outdoor terrace with lots of typical Mediterranean vegetation with pine trees, mastic trees, and other plants adapted to the climate of Formentera; an interior terrace that can be fully opened thanks to folding and fully folding windows, and a spacious interior where tables can be installed when the weather forces it, including in this space even an iron fireplace.

How did you take care of the furniture and the organization of the spaces of your restaurant?

The restaurant spaces were very defined by the existing building dating from 1963, when my father founded the restaurant, and the vegetation that existed.

The fundamental premise was to fully preserve the vegetation and the centenary pines, which have witnessed the evolution and history of the family.

From there, a terrace and a practical interior to work and comfortable for the client had to be distributed, with a warm and elegant Formentera decoration.





My wife, who works miracles in decoration, took care of this and ensured that from the moment a client enters the restaurant she is immersed in an authentic experience of the island of Formentera.

And we also have invaluable help, good advice, and friendship from Alberto, an Italian friend who has lived in Formentera for years and who proposed us the materials for the pergolas and the false ceilings of the Restaurant, from the Africa Style company, which make the set sublime. Africa Style understood perfectly our ideas and our needs and made a great effort to recreate the typical atmosphere of Formentera.

We were searching for something warm, comfortable, natural-inspired and at the same time something that refers to sailors, fishermen, the history of the Pasqual Mayans family, and particularly of its founder.

They have been of great help in recreating that type of atmosphere, and their wooden and natural products are not only good to see, but also comfortable and - above all - resistant, which is extremely important outdoor.

www.africastyle.it - www.canpasqualrestaurant.com



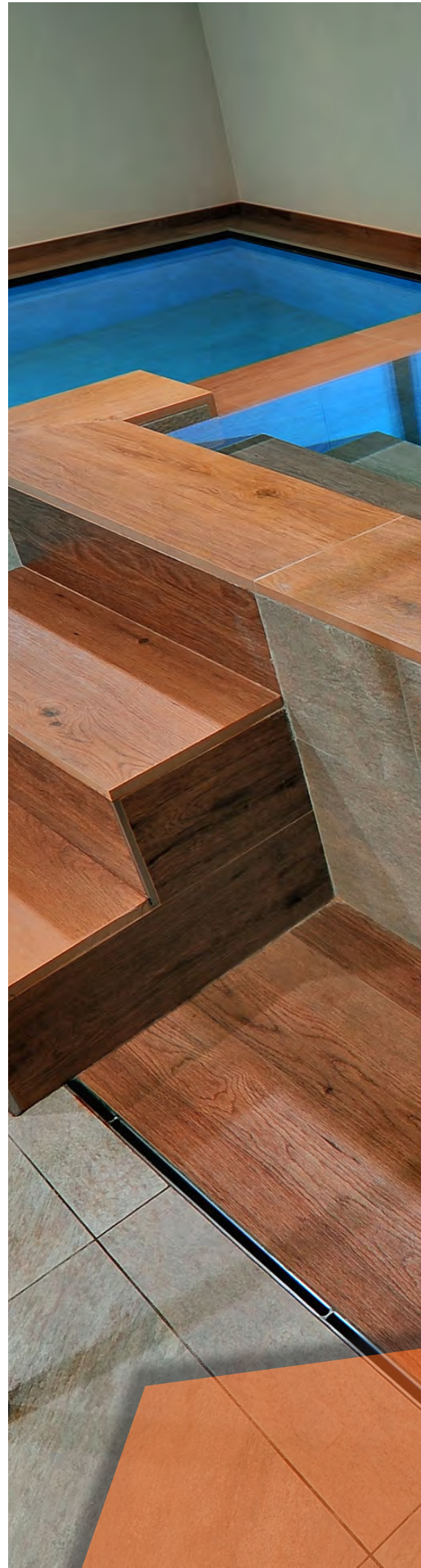
Contract project for Ceramiche Keope: the Hotel Amerikan in Livigno

Ceramiche Keope, a leading company in the production of porcelain floor and wall tiles, dresses with its collections the interiors of the Hotel Amerikan in Livigno, a four-star hotel in the mountains of Valtellina, ideal for lovers of skiing, mountaineering and nature.

For the renovation of the large wellness area, the client chose the chromatic and material mix offered by the Evoke and Percorsi Extra porcelain tile series, which combine aesthetic excellence with high technical performance, fundamental characteristics especially in the contract sector. These products guarantee reliability, strength and inalterability over time, thanks to their high resistance to physical, chemical and mechanical stress.

The two series alternate and mix along the Spa path, creating a pleasant stylistic balance that starts at the reception area, passing through the swimming pool and the whirlpool bathtub, and ending in the relaxation area, which houses the sauna and the Turkish bath. With the series Evoke, color Sand, - in the size 20x120 cm rectified and textured, and in the K2 version with a thickness of only 20 mm, size 30x120 cm - a cosy and relaxed atmosphere has been created, thanks to its warm wood effect, while with Percorsi Extra in the Pietra di Barge finish, which faithfully reproduces the typical veining of the material, the spaces acquire an elegant and refined style.

Every single detail has been carefully considered, thanks also to the numerous trims and accessories available, such as pool edges and curbs. Keope, in fact, always guarantees the maximum definition and integration of spaces, thus confirming itself as the ideal partner for architects and designers.





PORCELAIN FLOOR AND WALL TILES

every single detail has been carefully considered



The **Evoke** and **Percorsi Extra** collections, like all Ceramiche Keope proposals, are marked with the **GreenThinking** logo, symbol of the company's concrete commitment to nature, and the **Made In Italy** mark, a guarantee of values such as **style, design, innovation and product quality**, but above all respect for the environment and for people.

Ceramiche Keope is an Italian ceramic company that is part of Gruppo Concorde which studies, designs and produces porcelain floor and wall tiles in Italy. Its story began in 1995 in Casalgrande (Reggio Emilia) and it has led the brand to be currently present with its products in more than 80 countries worldwide, with an annual production of over 5 million square metres. The brand offers solutions with a sophisticated design and superior technical performance levels for both indoor and outdoor settings, retail, public and residential locations.

Ceramiche Keope products do not emit organic compounds, are hypo-allergenic and are easy to clean. The quality and beauty obtained are the result of investments in technology and a strong commitment to develop a high-performance product range. Also, porcelain tiles are immune to alterations and aggressions such as impacts, abrasions, fire, frost, moisture, weight, climate and pre-





serve the colour and appearance of the first day over time. The Ceramiche Keope philosophy can be summed up in attention to detail, social responsibility, respect for the environment and for people, values that have always distinguished us, to bring the uniqueness of Made in Italy in the world.

www.keope.com

In the photos, Hotel Amerikan in Livigno, a four-star hotel in the mountains of Valtellina, which has chosen Ceramiche Keope's high-quality porcelain tiles to renovate its large wellness area. A material and chromatic mix that starts at the reception area, passing through the swimming pool and the whirlpool bathtub, and ending in the relaxation area, complete with sauna and Turkish bath. The protagonists of this intervention are the Evoke line in Sand colour - in the following versions: rectified and textured 20x120 cm and K2 with a thickness of only 20 mm, 30x120 cm - and the series Percorsi Extra Pietra di Borge.

The two collections combine aesthetic excellence and high technical performance, which are essential features especially in the contract sector. Photo credits: Luciano Busani.



The Italian specialists in comfort furniture

A story about passion for padded furniture in which quality and design play a leading role

Sofas, armchairs, sofa beds and beds, suitable for home furnishings and contract solutions.

All upholstered in fabric, with completely removable covers, easily washable whenever you like.

All manufactured in Italy using certified materials and qualified workers. This is the commitment of Felis, on the market since 1990, when Francesco Marcon decided to combine the concept of tailored customisation with an industrial type of organisation.





CERTIFIED MATERIALS AND QUALIFIED WORKERS

elegance, design and functionality





Today, Felis continues passionately to focus on the three basic concepts of his exquisitely Italian philosophy: elegance, design and functionality.

The collection of padded furniture comprises about one hundred different models of sofas, armchairs, sofa beds and beds, which are continuously evolving.

Due to new generation solutions and technology, as well as manual intervention when required, Felis aims to achieve increasingly higher quality in terms of materials, mechanisms and finishes to consistently redefine the boundaries of comfort.

Every product has hundreds of customisable variations, which in turn can be upholstered in hundreds of fabrics. This means customers can count on thousands of possibilities to suit every requirement.

Manufacturing takes place in a brand-new factory inaugurated for the Company's thirtieth anniversary: over 35,000 square metres plus an adjoining showroom covering 2,000 square metres open to the public, who can come and feel Felis' products for themselves.

Modernity and tradition, experience and dedication.

There is all of this is the story of Felis, a company that has chosen to proudly remain true to its own world of padded furniture, to specialise and consistently offer the best thus avoiding dispersing its competencies over other sectors of the furniture industry.

www.felis.it



felis
SOFT LIVING



Guido Berlucchi Pioneers in Franciacorta

Innovators with a vision, for 60 years

It is nearly impossible to describe the unique character of Franciacorta without mentioning Franco Ziliani, the winemaker who, together with Guido Berlucchi, altered the destiny of an entire region, transforming it into one of the world's most prestigious sparkling-wine production areas.

Franco Ziliani intuited that the Franciacorta viticultural area and its distinctive climate offered nonpareil requirements for an unprecedented winemaking project and saw in the refined Guido Berlucchi and his venerable underground cellars the path that could lead to the realisation of his ambitious dream: producing an Italian classic method sparkling wine in Franciacorta.



CRISP, VERSATILE

producing an Italian classic method sparkling wine in Franciacorta





In 1961, Ziliani sealed the first 3,000 bottles of Pinot di Franciacorta, the first classic-method Franciacorta. The results amazed all: here was a sparkling wine with a delicious palate, refined, crisp aromatics, and an obvious capacity for further sensory development.

Celebrating its 60th anniversary this year, the winery is today directed by the three children of Founder Ziliani: Cristina, Arturo, and Paolo, who have guided it into the new millennium, ably continuing their father's mission. That commitment is centred on innovation and protection of the local environment, and on stewarding a brand recognised throughout the world as synonymous with absolute Franciacorta quality, but also with modern research and deep respect for its growing area, so much so that Guido Berlucchi published in 2020 its first Sustainability Report, available on their website www.berlucchi.it

Iconic Franciacorta maison and highly-respected by international wine critics, Guido Berlucchi stands out for its quality and for the painstaking care with which it produces each bottle. The result is a line of Berlucchi '61 Franciacortas: the crisp, versatile '61 Nature, with no dosage and 5 years sur lie, and Palazzo Lana, which boasts a full 10 years' maturation sur lattes.



FOOD IDEA line dedicated to food business

Imip Industrie born as an hub, a Space in Which our ideas meet Customers one. We produce plastic boxes for specific food usage.

Food idea is our Line dedicated to Food business. Our products are Made from plastic but inspired by clear glass. We offer original and practical solutions that could be adopted to different Contexts and enhancing their content without reduce its effectiveness.

We work with materials that allow us to perform with creativity thanks to the experience gain by the time, we are able to change plastic into the perfect object in order to match clients need.

Our new machines work following 4.0 industrie protocol. We engage ourself to be most environment friendly as possible and support our clients in order to use correctly our PLA goods.





DIFFERENT CONTEXTS

we are able to change plastic into the perfect object in order to match clients need



Reliability, expertise, creativity and quality

Reliability, expertise, creativity and quality: these are the pillars that support Pengo's philosophy, which is the reference company in the distribution and retail field of household products, baby items and Ho.Re.Ca.

Thanks to our strong partnerships with the main producers, developed in more than 60 years of history, the company founded in 1953 in Bassano del Grappa by Amedeo Pengo has become an institution of 120 million turnover. A group formed by 4 companies, 2 of them based abroad, in France and Spain.

"We grew and through time we acquired an international identity, keeping the val-





H&H LIFE-STYLE

italian tradition which links design to functionality

ues of a family company, says Andrea Pengo. Today, we, the second and third generation, take care of Amedeo's inheritance, being committed to keeping the continuous update of technique and design and attention to the customer as the focus of our job".

The company distributes registered trademark and licensed products, but above all his brands: Lulabi, dedicated to baby items; Officine Standard and Inoxpran for stainless steel ranges; HOME, which offers easy and practical solutions for tableware and everyday kitchenware; H&H Lifestyle, which represents the continuous evolution of Italian taste, proposing itself as a reference brand for Ho.Re.Ca channel.

"The elegance of designs, combination of colours, pro-





posals selection and attention to details, together with our aesthetic taste developed throughout the years also thanks to our international contacts, make our products be ones of the most sought-after items among tableware and kitchenware”.

Our customers can choose among more than 30,000 items, both offline thanks to our showrooms in Bassano and Milano and online through our brand websites and on **store.pengospa.it** (portal exclusively dedicated to B2B channel).

Thanks to the support of our dedicated salesmen and representatives who work in the territory and thanks to our fleet of more than 40 owned trucks, Pengo supplies the major large scale retail trades and specialized stores through different distributive channels with projected items imported from all over the world.

“Particularly, our H&H Life-style brand brings our passion for what is useful and beautiful around the world, proposing us as ambassador of Italian tradition which links design to functionality.”

Magic en plein air SMANIA OUTDOOR

SMANIA, the most modern among the classics, the most classic among the modern. This is a summary of the concept that emerges from the contemporary nature of the furniture designed and built by the historic Venetian company, leader in the luxury furniture sector. This brand is manufacturing passion, creative spirit and haute couture of furniture, capable of transforming each piece into a work of art and an icon of craftsmanship.

In this sartorial flexibility lies the ability to access dexterously and skillfully also to the OUTDOOR sector that constitutes the other major pillar of the brand, with a product that is recognizable for its lines, contemporary and easily combined with both classic and modern contexts, and for the high quality and resistance of the materials used.





LUXURY FURNITURE

The materials robustness and vigour match with a gently enveloping softness



From sofa to lamp, from chaise longue to table, Smania outdoor Furniture design embraces living space such as dining and pool space, converting a simple garden in a heavenly oasis for a total relaxing experience.

Two are the collections that Smania proposes for outdoor: the first one is made in a contem-

porary and at the same time classically style, utilizing materials as teak and politech. Framed by timeless beauty, this outdoor collection exudes a class which stands the test of time. The materials robustness and vigour match with a gently enveloping softness, thanks to differentiated density upholstery of the cushions that dress the items. In this way the elegance and com-



fort seamlessly combined with state-of-the-art technology. The cushions are covered in fabric entirely water repellent. Steadfast and flawless protection against rain, humidity and bed water. Through materials as teak and politech - combined with crystal or Absolute Black granite or white ceramic tops and matched with so many refined fabrics - SMANIA guarantees the high outdoor performance and lets its customers choosing the right material for their needs and their taste.

The second one collection, designed by Alessandro La Spoda, is characterized by an original and refined superimpositions which offer a modern revocation of Viennese straw. As our gaze wanders along the sinuous and soft lines, we are entranced by nature's splendor: the SMANIA set plays with the garden's beauty, the perfume of blossoming balconies and the tranquility of panoramic views. This collection finds its peculiarities in the wavy silhouette, creating a magical atmosphere wherever you choose to put the furniture.

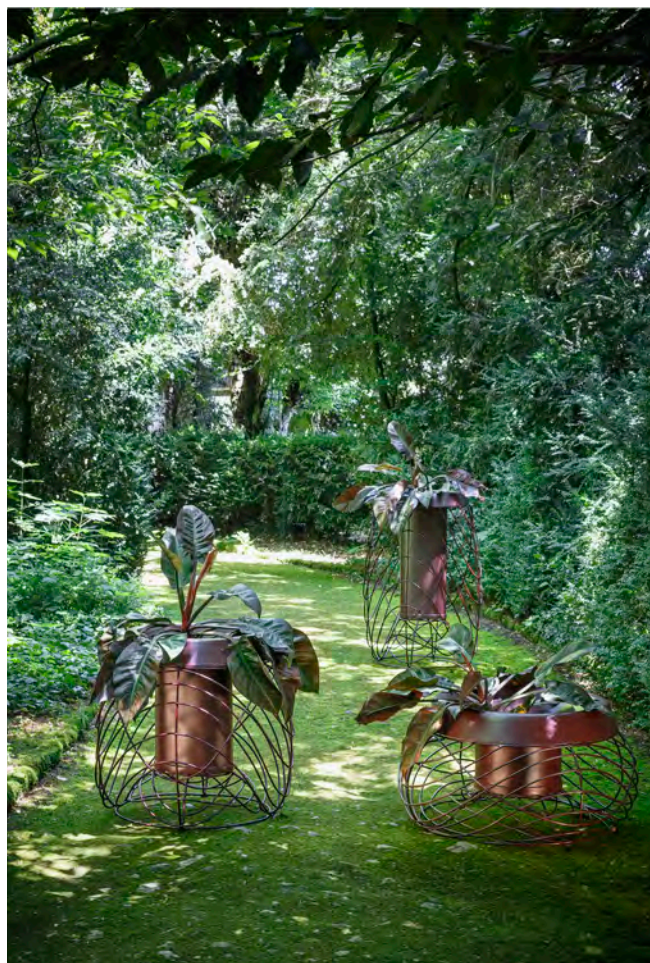
Smania's strong design identity is based on customer's personal satisfaction, which is displayed in an eclectic design capable of emphasizing the most diverse and distinctive personality traits.

The know-how gained over the years is mixed with a peculiar design that speaks of a creative DNA, of a sculpted taste and an intense energy that identifies the brand.

Characterized by a strong material flair, SMANIA designs, cuts, sews and produces furniture and accessories that contain the energy of its passion. It does not fill spaces with its furniture: thanks to exclusive details, it is its stylish furniture that decorate and characterize the most exclusive homes, the most elegant offices, the most sophisticated outdoors and dehors, the most prestigious yachts and hotels all over the world.

SMANIA shapes customer's desires. Its goal is achieving perfection. The study of every detail, the attention paid to selected materials and the search for balanced proportions characterize the items, which embody a high-quality and well-established standard.

www.smania.it



Solutions for efficient spaces

STEFRA is a small design firm established in 1988. We design conceptual stores, unique locations and interior furnishings for commercial businesses such as hotels, bars, restaurants, health/beauty retailers, pharmacies, opticians and fashion stores.

Over the years, we have built on extensive experience gained in the industry not to mention the trust of our loyal client base. The nature of our projects and the ability to complete them quickly have grown as exponentially as we have. Work with us and enjoy the benefits of master craftsmanship, quality materials and decades of experience.

Our Italian-made business model has led us to conquer not only the local Italian market but also experience success overseas. We have worked in the following industries: health/beauty, eyewear, fashion and events.





MASTER CRAFTSMANSHIP

STEFRA is a dynamic partner ability able to work with the latest interior design



We guide our clients through all the stages of the onboarding process, from **creation** to **design** and **prototyping** to **after-sales support**. Our considerable experience in furnishing locations and retail spaces serves to benefit any creative project or idea.

First, we brainstorm and discuss taste, style and end goals. Our staff compares trends, materials and logistical issues that need to be considered for the project and ways to optimise the current space available.

Using the best lighting we work on enhancing features such as windows and work areas.

We offer our client's extensive experience as craftsmen combined with the desire to meet the particular needs of each client no matter what industry.

INTERNATIONAL DESIGN

Some of STEFRA's most important clients are top hotels that requested modern interior de-

sign solutions to enhance the premises whilst guaranteeing the versatility of environments. Hospitality Design.

Our experience processing raw materials combined with modern design and top work standards allow us to furnish eateries and hospitality locations without disturbing the kitchen. We turn your display ideas into reality using innovative solutions.

Our team of professionals use innovation, premium materials and 'Made in Italy' knowhow to get the job done quickly and efficiently.

TAILOR MADE DESIGN FOR PRIVATE HOMES
Looking to furnish your property with functional and attractive tailor made interiors?

STEFRA is a dynamic partner ability able to work with the latest interior design trends to make your dream a reality.

www.stefra.it





CAFFÈ DIEMME

WE NEED COHESION AND
A COMPLETE VISION OF
THE HO.RE.CA. SECTOR

For almost a century, Diemme Industria Caffè Torrefatti has been playing a successful role in the history of roasted coffee for the Ho.Re.Ca district, but has also been a smart interpreter of the challenges posed by crucial times and issues.

Founded in Padua in 1927 by Romeo Dubbini, it is currently run by the grandchildren Giannandrea and Federico: a family-run company, rooted in its tradition and still gazing to the international market. The roasting company is today supplying bars, restaurants, hotels and offices in Italy in over 40 foreign countries with the key brands Caffè Diemme, Gli Speciali Diemme





SUCCESSFUL ROLE

Founded in Padua in 1927 by Romeo Dubbini





and Artisti del Caffè. What is more, the company is also well-known for creating the only Italian brand exclusively dedicated to the pastry sector,

Torrefazione Dubbini.

An expanding activity that inevitably stopped as the the closure of public establishments was put into force due to the Coronavirus emergency. However, Diemme has promptly reacted to this unexpected crisis, relying on a well-rounded knowledge of the Ho.Re.Ca channel: it is in fact part of a group that boasts transversal skills in the sector, pairing the direct management of the premises with the experience concretely developed in the field. The coffee-shop chain Caffè Diemme Italian Attitude, opened in the last two years between Veneto and Friuli, is just an example of an innovative project created to bring the coffee product back to the center of consumer attention, proposing high-profile blends and single origins in different extraction methods, combined with fast food specialties and gourmet pastries. These are spaces where caring for the gastronomic offer is closely combined with a proper accueil of the customers and a highly trained staff, in order to provide an extraordinary consumer experience.

Strongly investing in training and professional updating has been detected as the necessary step to achieve the current outcome, to face the market and come as an outstanding player.

Diemme Academy is the result of this achievement, a new specialization center for operators in bars, restaurants and the whole hospitality world: a center that aims to spread a culture of excellence through multi-level insights on cafeteria, food and catering, bartending and bar management.

Many teaching activities held by SCA certified Coffee Trainers, consultant and experts in the food & beverage field have involved managers and operators of public businesses in the last two years, whereas the already planned activities have been now postponed as a consequence of the restrictions posed by the lockdown.

However, this scenario has not prevented Diemme from siding with its customers and all the professionals in the Ho.Re.Ca world: indeed, on the basis of the skills acquired, it has strongly supported their interests, becoming the spokesperson for their requests, continuing to offer advice and concrete support for the most affected establishments. To cope with the crisis, Diemme first suspended payments for supplies and paid attention to the rental costs. President and CEO Giannandrea Dubbini himself comments: «\we will not get out of the dramatic situation of the last few months without amending the costs. We all have to do our part, including the real estate sector, and the damage has to be splitted and shared. For this reason, we have canceled the rent amount to our renters during the closure and we will halve it from the moment of reopening until the end of the year. We also provide free training video-sessions on Diemme Academy social channels, with practically advise on how to deal with the recovery».

In Diemme's view, the recovery game will now be played on the reorganization of the venue and the containment of expenses, as well as on a close collaboration and mutual understanding between all the actors involved: managers, staff, suppliers and customers.

www.diemmeattitude.com



We believe in quality design



Sensitive to design as a way of thinking in its many connotations, c-design creates contemporary projects and revalues spaces and concepts.

Our service is aimed to who desires to realize projects that give value to the moments of living.

We are a creative partner able to development tailor made solutions, we are direct suppliers of most prestigious furniture brands.

Added value is to provide a service of graphic design and visual communication, and we offer our customers all graphic service they need.

www.c-design.it





CREATIVE PROJECT UNIQUE

projects that give value to the moments of living

Anodica: aesthetic components with high added value

A touch of excellence in each design component

Since 1962, Anodica has been designing and producing aesthetic components with high added value: handles, knobs and aluminium profiles for home appliances and automotive. In the home appliance industry, Anodica is now an international benchmark, specialised in supplying aesthetic components of design for cooktops, ovens and refrigerators.

Co-creation, innovation and excellence are the distinctive features that give rise to the appeal and performance of the company's products.

At Anodica, design consulting is an exciting process of co-design, where the key players are our clients, engaged in constant and effective interaction to develop an innovative and practical tailor-made solution together: from the original idea to the project engineering phase. For new products and product restyling, Anodica creates bespoke aesthetic surfaces that convey the true identity of each brand.





INTERNATIONAL BENCHMARK

Co-creation, innovation and excellence

The graphic, chromatic and stylistic consistency of finishes enhances each product and is reflected in a common identity.

The importance of details is therefore essential to all projects that seek a perfect balance of aesthetic appeal, design and functionality at the right price.

The growing popularity of visible solutions also in professional environments, for example, has increased the need for aesthetic perfection for each product, with a choice of distinctive components. Hence aesthetic appeal and functionality are a successful combination when designing and producing aesthetic components for a market that is constantly looking for innovative,

unique and customised solutions. From the initial design phase to complex projects, from production to assembly and delivery, Anodica guarantees a service that is precise in every detail and tailor-made, just like its products.

www.anodica.it





CICLOTTE: the exercise bike like you've never seen it before



by
Gabriele De Luca

When we talk about exercise bikes, we immediately think of those white, bulky objects with protruding edges, that usually block a corner of the house and are always a bit out of context.

That's right. However, after seeing Ciclotte bike, you'll probably cancel this image from your mind forever.

Ciclotte bike is much more than an exercise bike. It is a functional and fun design object, made of excellent materials such as carbon fibres, glass fibres and steel.

Thanks to the innovative design of the young designer Luca Schieppati, Ciclotte bike becomes a full-fledged furnishing element that can characterize



Bencore is an innovative, technological and sustainable brand

For some years it has activated internal procedures in so as to create eco-sustainable products in full respect for the environment around us.

It starts from high quality recycled raw materials, which are combined with durability and resistance, make the average life of the product is very long so as to less burden on the our planet. The raw materials chosen are easy recycling and therefore at the end of the product's life cycle can be 100% separated and recycled.





LIGHTNESS

decreasing transportation and storage costs

Products Bencore are sustainable as they have no impact on the environment since at the end of their cycle can be recycled and reused. The recycling phase it is very important because it is the key aspect in life of the object itself. For this reason Bencore withdraws the own products at the end of the life cycle to proceed with the recycling phase, thus creating an additional value e giving the material a second life.

Bencore products have another important feature to insist on raw material choice: lightness. This makes it so that a Bencore product is much lighter than a homologous in glass or in another material, thus decreasing transportation and storage costs. Bencore also uses other types of materials such as glass, cardboard and aluminum that are totally recyclable and perfectly sanitizable.

The use of Bencore panels, in the last period, has also proved very useful in the restaurant

environment setting, as it is possible to insert the Bencore Upset panels between two tables as a protective partition and full respect of privacy.

In the restaurant, Ciccio Marina , Upset by Ecoben Wave Green Cast and Lightben Kaos 3D were used, a composite panel for interior architecture with a honeycomb core in recycled cardboard composes of overlapping corrugated surfaces 5mm apart, laminated with eco-resin, with transparent and satin finishes.

ECOBEN WAVE Green Cast and Lightben Kaos 3D can be used for walls, doors, tables, shelves, partitions and many other applications in interior architecture with a high design content and attentive to the natural or recycled origin of the materials.

www.bencore.it



continue from page 181

any environment, drawing attention to its lines without renouncing to its strong sporting vocation.

The outer wheel is at the heart of this project. Its shape reminds us of the retro monocycles of the late 19th century, transformed into an object of refined engineering, destined to become a must in interior design and the world of luxury fitness.

From a technical point of view, Ciclotte Bike is designed to faithfully replicating the sensation of cycling on the road and is ideal for high-intensity aerobic training such as spinning. The Ciclotte

project was born from the evolution of Ciclo, the concept of monocyclus designed for sustainable urban mobility. Since 2007 Ciclo is part of the permanent collection of the Italian Design Museum (La Triennale di Milano).



CICLOTTE[®]
Ride on Design



Is the reliable partner for your creations

Ecolifeprojects Srl is specialized in the physical treatment, without chemicals, of indoor air, drinking and recreational water and in the re-use of black and greywater. From the analysis of the problem to the best result, Ecolifeprojects Srl is the reliable partner for your realizations.

Whirlpools, SPA, Swimming and recreational pools

Water disinfection with chlorine is not able to eliminate the presence of chlorine-resistant microorganisms. This method, due to chloramines, caused by the binding of organic substances introduced by bathers with chlorine, develops toxic and harmful substances that cause red eyes, irritated skin, rhinitis and respiratory failure. Hot tubs have additional problems because of the high aerosol they produce.

UV, in aid of chlorine, absolutely disinfects the water and breaks down toxicities, eliminating the inconvenience of chlorine and allowing for important management economies.





THE RELIABLE PARTNER FOR YOUR CREATIONS

The physical treatment, without chemicals, of indoor air, drinking and recreational water and in the reuse of black and greywater

UV disinfection of indoor air

In closed environments the risk of contagion among people, due to viruses and bacteria, is very high.

The continuous disinfection of indoor air with UV-C lamps reduces the risk of microbiological contamination among people, killing up to 99.999% of any species of harmful microorganisms.

The validity of UV in indoor environments has been known for decades and has been proven to reduce the bacterial load, in treated environments, even better than 80%.

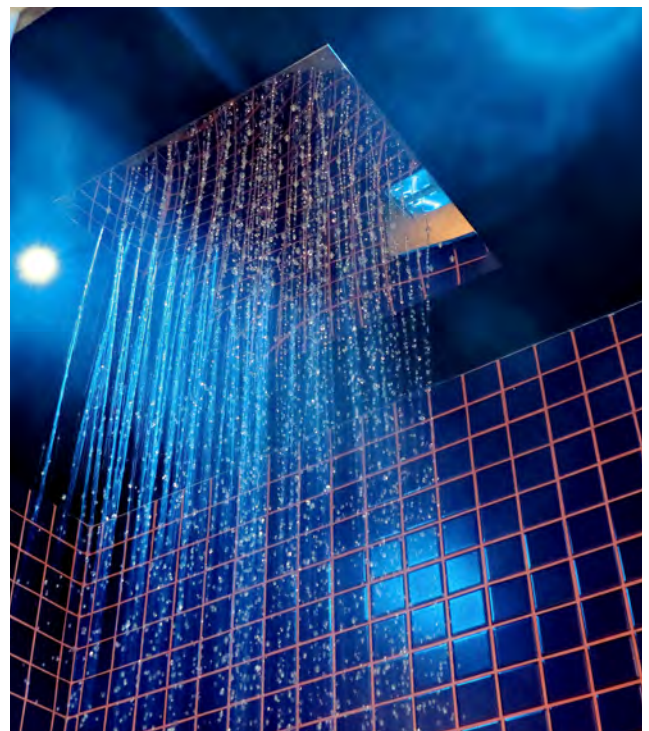
Electronic limestone removal

Limescale causes damages to the water supply, sometimes even disrupting the flow of water. It also reduces the efficiency of heat exchangers, which increases energy costs.

Electronic descalers prevent the formation of new limescale and remove all existing limescale. They do not use salt, do not modify systems and do not require maintenance. The original quality of water, with essential minerals, remains unchanged. The elimination of limescale and biofilm contributes to the prevention of Legionella.

ECOLIFE
PROJECTS

www.ecolifeprojects.com



THE FORMS OF WATER

The deep collection for NATUZZI ITALIA, created in collaboration with the designer Nika Zupanc, is inspired by the concept of the "Circle Of Harmony", the leitmotif of the company's new creations

Natuzzi asked eight different designers to explore the connection with Puglia. The circle has emerged as the form of harmony, symbol of balance and perfection, but also a gathering place for the Natuzzi company. Deep, the proposal by Nika Zupanc (at her first collaboration with the firm), is a collection for the living and dining areas: sofas, armchairs, ottoman-magazine racks, bookcases, a table and chairs, together with accessories like lamps, mirrors and rugs.

The series takes its inspiration from the beauty of the Adriatic Sea, which extends from Slovenia to Puglia. The collection includes the Wave sofa, which with its sinuous lines suggests the movement of waves in the sea, for an intimate, cozy seating arrangement.

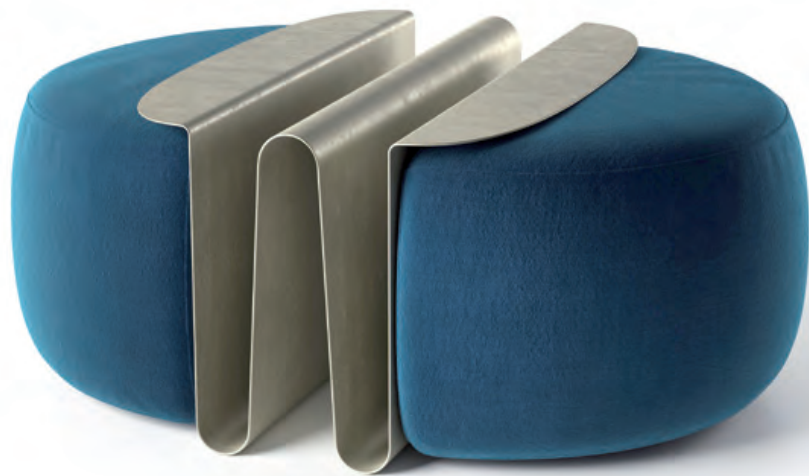
Available in two- or three-seat versions, or as an armchair, this model is raised from the floor by light gold satin-finish metal feet. It is joined by an ottoman composed of two half-moon parts that can be held together by a central magazine rack, in the same finish as the feet.

Among the outstanding pieces in the collection:

the Adore chair, a single shell supported by a single swivel foot; the Tide bookcase with shelves that evoke the movement of the sea; the sinuous Voyage table; the Mermaid and Sailor oval mirrors; the Vortex rugs, with optical graphics; and the Joy lamp, available in the floor, table and suspension versions, made in blown glass to emit soft light, like the one of evenings by the sea.

www.natuzzi.it

WAVE pouf



WAVE sofa

elite TO BE

A new contemporary lifestyles

ELITE TO BE is Italian furniture brand and has its roots in Friuli, a fertile land of artisans and specialized manufacturing. Since the early years, the company has traced a precise style path linked to the use of noble and authentic materials, including precious woods and sophisticated metal finishes, for an extremely wide and varied collection of products.

Since the birth of Libreria del vino, the company designed a series of products for displaying and storing bottles that naturally adapt to convivial environments, which have become iconic products for the brand over time.





NOBLE AND AUTHENTIC MATERIALS

products designed to withstand the passage of time

Today it focuses on the living area of the house, highlighting renewed products, finishes and materials, capable of making the ELITE TO BE style unique and recognizable.

With quality and design at the center, the company wants to best interpret the new contemporary lifestyles and future housing trends in constant evolution.

The wide-ranging design, the strong propensity to tailor-made and the great attention to detail, as well as the fine craftsmanship of woods and metals, transformed into objects with a primitive charm and sculptural appeal, characterize the audacious path of the Italian company.

The new ELITE TO BE collection consists of 8 product categories: tables, coffee tables, chairs and stools, bookcases and systems, sideboards





and cupboards, lighting, accessories and an Exclusive line which contains unique and exclusive pieces. The latter was born as a special artisan boutique.

Products designed to withstand the passage of time, capable of expressing the true luxury of being authentically oneself.

Under the WINE TO BE brand, the company has set itself the goal of combining design, planning and strategies, putting in place the know-

how, inspiration and inventiveness necessary for the realization of successful tailoring projects, developed for Ho.Re.Ca sector on the specific needs of the customer.

Design and construction of custom furnishings, the possibility of integrating products with state-of-the-art equipment for storing and pouring wine, consultancy, promotion and technical support, are the added value represented by this initiative.

www.elitetobe.it

The contemporary penthouse in the landscape

A stately penthouse, elegant and refined with a contemporary sign, with rigorously composed forms, the interior design conceived by Cairepro, Italian architecture firm since 1947. Project born from the collaboration with Amilcare Pini, the goal was to create an exclusive penthouse, but at the same time functional and attentive to the well-being of the Corghi's family who will live there.





ITALIAN ARCHITECTURE FIRM

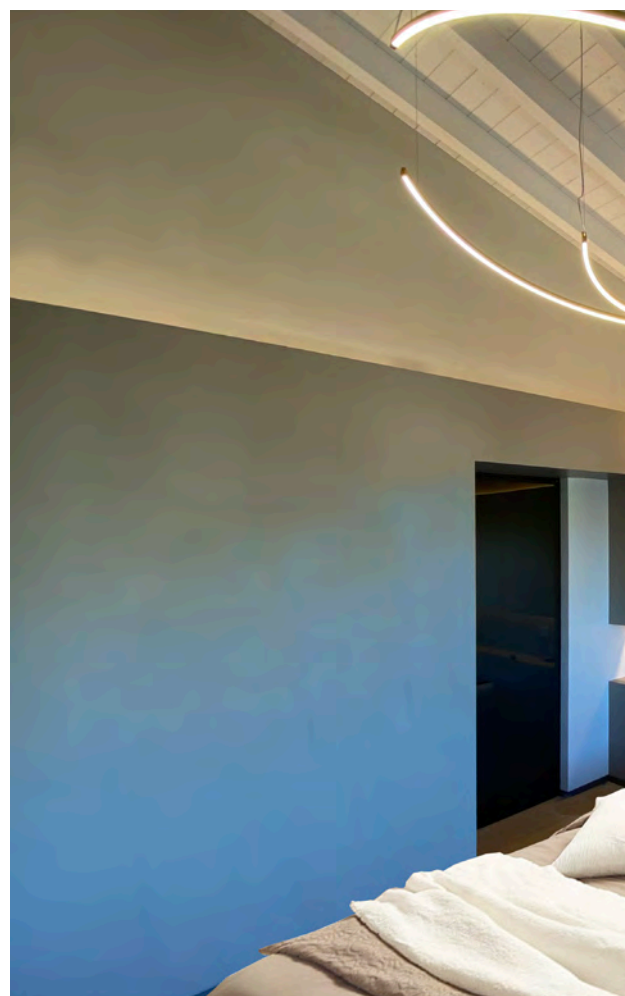
The harmony between nature and technique



The arrangement of the spaces, which is extended along over 300 square meters of surface, returns a large penthouse, bright and characterized by a bleached wooden roof, outlining volumes that intersect each other to form variable geometries, defined by the different inclinations of the pitch. Located on the top floor of the complex built by the Company **Eredi Dallari e Pini Snc**, by **Pini Amilcare & C**, enjoys views of the agricultural landscape, looking toward south a glimpse of the Tuscan-Emilian Apennine.

Under the careful direction of **Giampaolo Bendinelli**, interior designer at **Cairepro**, in the spaces of this prestigious penthouse, **conceived as a garden**, the interiors live in constant dialogue with the terrace protected by the pitch and a bioclimatic pergola who filter the light, enveloping the large living room.

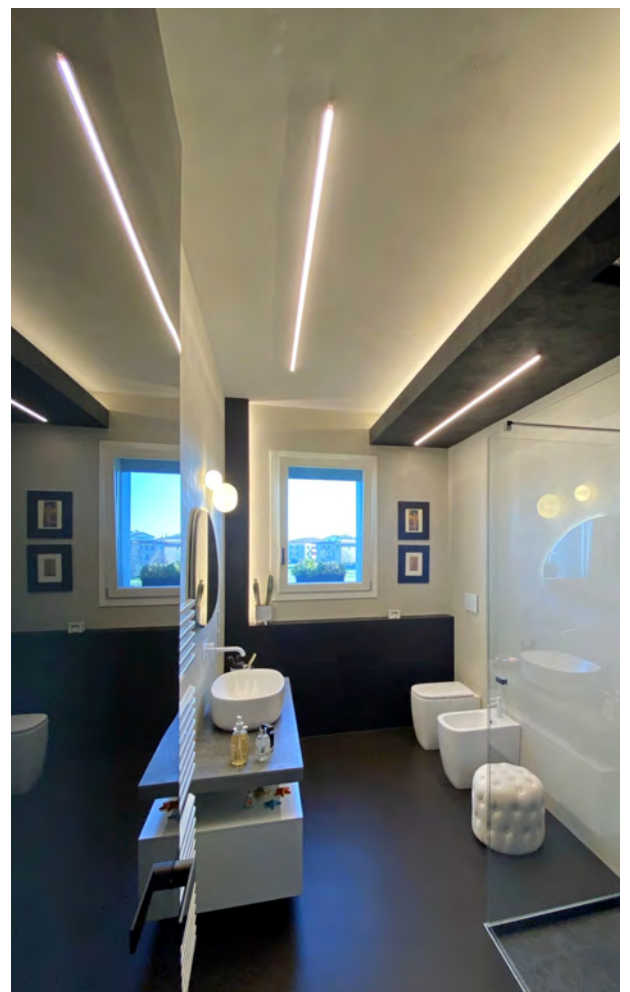
An interior open space in which the visual perception, tactile and spatial of the rooms are defined by the **strong material suggestions** that shape the verticals and horizontal planes. The **harmony between nature and technique** is emphasized from the combination of oak essences, resins in three color ranges, clay, tobacco and light gray, marble tops and surfaces "marquinia", oxidized plates, glassy mobile dividers characterized by horizontal strips design and coverings with oversized porcelain tile inspired by natural stones or with décor drawings.





By virtue of the large and different heights of the ceilings, secondary volumes have been created within the main volume. An example is the open space area, in which the living room has been integrated also through a playful arrangement of slats that draws a cozy and intimate environment, but at the same time it is dematerialized, thus filtering the light coming from the large corner window. The master sleeping area is developed as a suite, a core that includes a large bathroom covered with oversized porcelain tile in dark and bold colors, the extra large shower and the bedroom with a sitting area which is followed by the walk-in closet. The most private room presents a constant design of intersected surfaces, emphasized by the different materials and light and dark tones, wisely used to make the space pleasant and emotional.

www.impresadallariepini.it
www.cairepro.it



Launches The Essential Blend, four customisable fragrances which can be personalised for both restaurants and hotels

For over four generations in the heart of Rome the Di Liello family has been selecting and introducing to its sophisticated and cosmopolitan clientele the best perfumery novelties, spanning from fragrances to state-of-the-art skincare.

The story of Campomarzio70 is one of passion, shared and handed down from father to son, always driven by a unique desire: discover creations able to express authentic emotions. Thanks to a continuous research and an innate sensitivity towards niche fragrances and cutting-edge cosmetics, Campomarzio70 has become an international benchmark for industry and enthusiasts alike.





FOUR CUSTOMISABLE FRAGRANCES

creations able to express authentic emotions

The added value of an especially designed fragrance is that it can help relax, intrigue or make the customer feel particularly at ease. Many people are realising this also in the industry of hospitality - topnotch restaurants and hotels - commissioning personalised essences that transfer to the guests the characteristics and the history of the location itself. Offering its customers the possibility to relive at home the experience linked to the brand, simply opening a bottle of

perfume or lighting a candle, and thus prolonging the emotion experienced, translating it into a memory, is becoming a more and more appreciated, and effective, gesture.

Committed to spread the essential culture, Campomarzio70 has recently taken up this challenge developing ad hoc projects that give hotels and accommodation facilities at large the possibility to define their olfactory identity and to custom-





ers to remember the pleasant moment experienced once back home. Since last year Campomarzio70 also offers a targeted scented experience of one's guestroom. When booking the customer can pick his or her preferred room fragrance, based on his or her mood and the atmosphere he or she longs to live in the room itself, even addressing the expectations of the stay.

Starting from the intrinsic properties of the essences, a series of fragrances able to enhance positive moods, soften the unpleasant ones or to stimulate the senses and boost everyone's energy have been identified.

Alongside these new projects, the production of The Essential Clean line proceeds. This has been recently developed by the brand to meet the need for sanitizing prod-

ucts determined by the Covid-19 pandemic. The Essential Clean sprays clean and sanitize hands and surfaces and no rinsing is necessary. They are pleasantly scented with orange, tangerine and bergamot essential oils, which spark a nice feeling of freshness and cleanliness, combined with an enveloping and sensual note of sandalwood.

These products, like the room fragrances, can be customised on request.

On the occasion of Christmas, following the collaboration promoted last October with the designer Gala Rotelli, Campomarzio70 has created an artist's diffuser in a limited edition of 50 pieces, an object of great visual impact that will enrich the offer of The Essential Blend. Refined elegance and virtuous technique for design and art lovers.

www.campomarzio70.it

Fiorenzato

FIORENZATO The Origin of Grinders

Passion, entrepreneurial vision and a never-ending quest for excellence are the ingredients which make Fiorenzato's story truly unique.

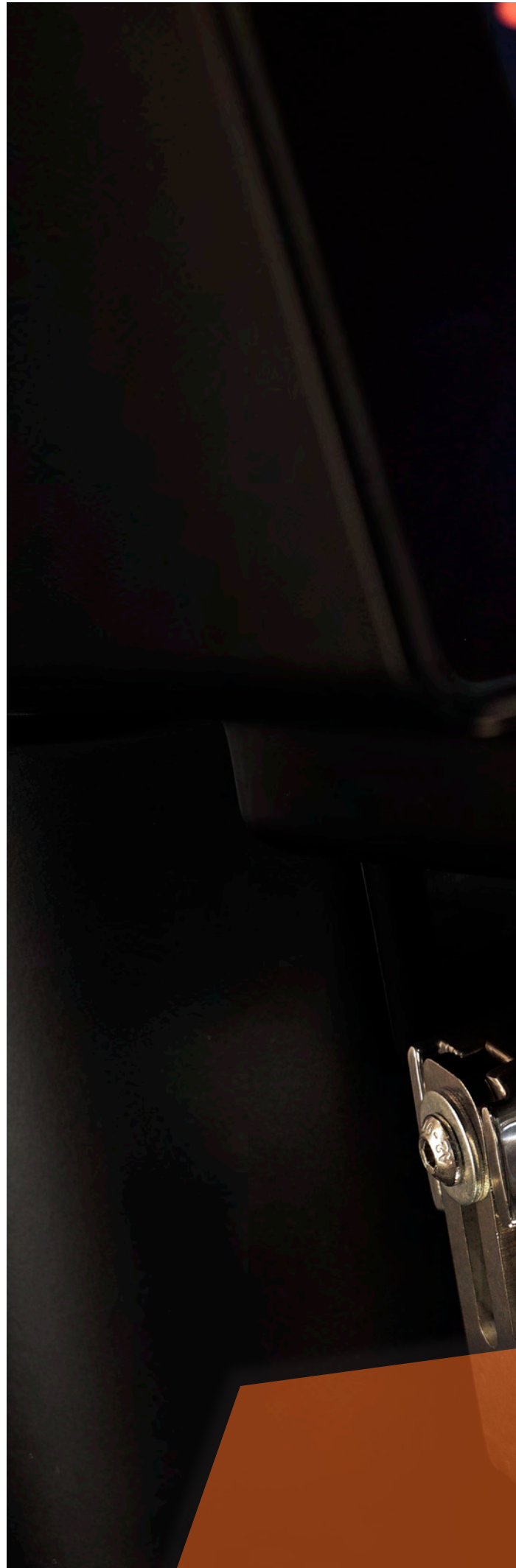
A story began 85 years ago, near Venice, when Pietro Fiorenzato, after learning the trade in a mechanical workshop, has decided to open his own factory. Over the years the company has grown and Fiorenzato brand has become known both in Italy and abroad.

Technology has always been the company's vocation, anticipating the market needs and to establishing itself with **cutting-edge** models and solutions for every coffee grinding need of professional baristas.

Even during these difficult times, Fiorenzato has never stop to **innovate**.

Last year, in order to gain direct control of the **burrs**, the most important component of the grinders, Fiorenzato invested in the modernization and expansion of the factory situated in Santa Maria di Sala (VE).

The new burrs are characterized by a product uniformity that is essential to enhance best grinding performances and are **made with M340 steel**, created as a **food grade** application, with a good tenacity and excellent resistance to wear and corrosion.





TECHNOLOGY
cutting-edge models and solutions



Among the latest innovation we include the **PRO Line**, a new range of coffee grinders with a powerful **detachable grinding chamber**, quick and easy to remove, to simplify cleaning and maintenance operations. Burrs' substitution and periodical cleaning will be simpler, thanks to the two clips situated either side of the grinder that allow to completely detach the grinding chamber without modifying the granulometric settings and by reducing retention up to 50% compared to previous models.

On April 2021 Fiorenzato also launch a new line: **Fiorenzato Home**. The first product is **AllGround**, a new high-performance coffee grinder for the domestic channel and the Specialty Coffee world.

AllGround combines the magic of the coffee ritual with the sharpest technology, ensuring maximum yield and enhancement of the aromatic notes of coffee, thanks to the instant grind tailored for **espresso, moka and filter**.

www.fiorenzato.com



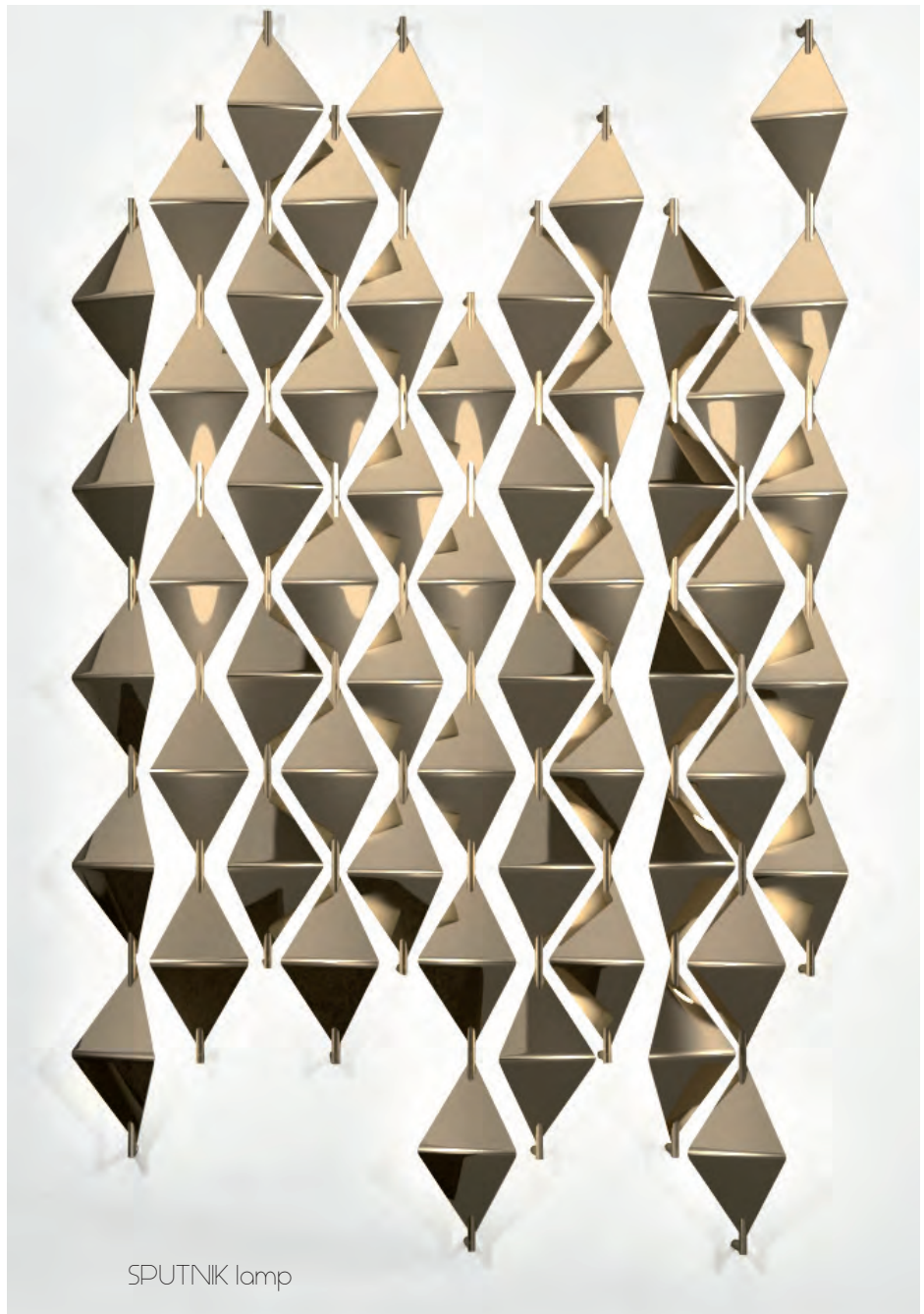


LIKE A WORK OF ART

The art-design of VISIONNAIRE takes the stage in the new beauty collection, embodying the uniqueness typical of artworks

The eccentric capsule collection Il Pavone by Marc Ange, presented for the first time in December during Miami Art Basel, was the start of a new path taken by Visionnaire, the meta-luxury lifestyle brand, with pieces that are always 'one of a kind.' The path is that of Art-Design, a concept developed in tune with the company's approach of making projects and objects of extraordinary individuality, generating works of forceful identity, unique and impossible to repeat - though they can be reproduced - exactly like a work of art. Behind all this, of course, lies constant technological re-search, experimentation with materials, the skills of artisans who test and perfect solutions to create true gems.

"They are coherent presences, with respect to each other and to the spaces that host them - says Eleonore Cavalli, art director of Visionnaire. - They are never conceived as isolated items, but as part of a whole, because each single element has a remarkable ability to be inserted in a context, without sacrificing its own precise, forceful personality." Such as that of the new Beauty collection, with a sculptural character that extends the art-design offerings of the company, contextualized from a retail perspective and involving designers of exceptional artistic talent. First of all, the duo Draga&Aurel, a new, exclusive collaboration, who combine materials in



SPUTNIK lamp

CARAIBA

The Collection "CREAZIONI CARAIBA CCC" is born

Fine chalices and glasses, of Italian design, made in the best artisan workshops of Europe and with the most sophisticated technologies, signed by Cristina Franceschetti and Alessandro Guidi, founders of Caraiba.

Cristina Franceschetti and Alessandro Guidi made their love for beauty their mantra. Undisputed lords of the table, in 1993, they started by selecting very special handcrafted glasses to be offered to the best restaurants in the country and beyond, creating the Caraiba brand, which today represents the excellence of mise en place in Italy. For years they have been setting trends in style and design for haute cuisine, Ho.Re.Ca. and hotellerie, and today, with almost thirty years of experience, they have decided to put their expertise and creativity at the service of a project that opens a new chapter in their professional history: the "Collection Creazioni Caraiba - CCC", a brand of fine glasses that enhance the wine experience.





MOUTH-BLOWN LINES

design is exquisitely Italian



Three mouth-blown lines, six machine-made, crystal chalice and tumblers, unique for their elegance, lightness, resistance, finishes, and balance. These products are the result of the highest and most sophisticated European technology, made by craftsmen and laboratories among the best in the world, which Cristina and Alessandro have selected with extreme care for the superior quality of products and in compliance with the criteria of a sustainable supply chain.

The design is exquisitely Italian, born from many years of comparison and trust built over time with wine experts, chefs, and sommeliers. With this new line, Caraiiba expands the wide range of solutions proposed, always in constant evolution: besides the new collection, the brand also represents the most refined and elegant porcelain lines in the world, refined collections of cutlery and knives, and an accurate selection of tableware. Lines and products that can be touched in the showroom in Bologna, in Zola Predosa, a true temple of table design.

www.caraiiba.it



continue from page 205



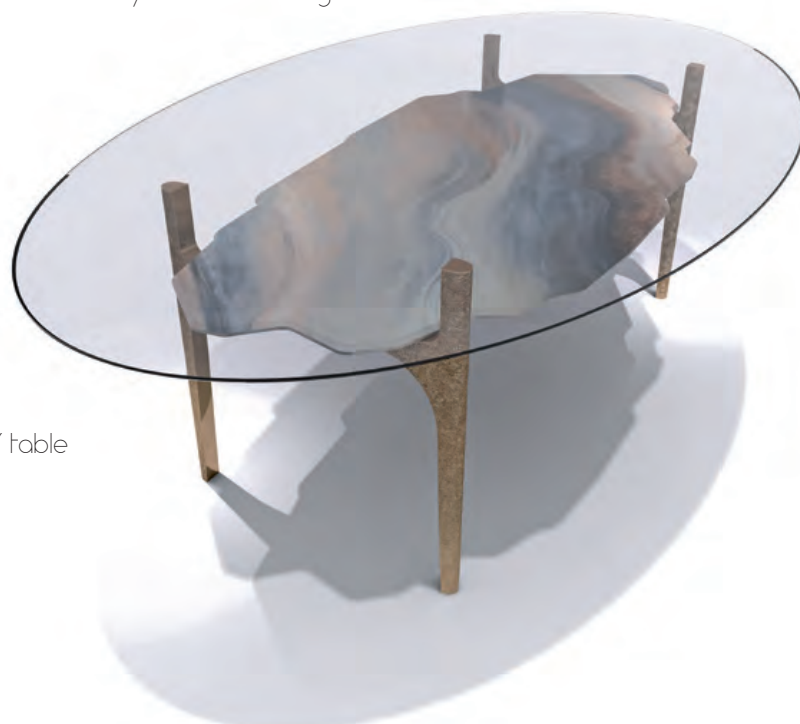
ADMETO coffee table

contrasting ways: the Amos table is composed of two metal armrests cast in sand, which close in an embrace around a concrete base, poured in a form with reinforcement and then subjected to an exclusive erosion treatment; two 'spirits' treated with different finishes, the shiny gold of the metal and the matte black of the concrete, give rise to the Lego consoles and low table; while the rhomboid origami in metal of the Sputnik lamps form a fractal motif that refracts the light.

Then there is Alessandro La Spada, a long-term relationship, who for the lower top of the Arkady table chooses a slab of Crema Marfil stone, crafted by hand in bas-relief, with irregular borders, artistic resin and Himalayan salt: all resting on

legs in metal, cast in sand to create a 3D pattern. La Spada uses the new Bansky velvet, with its plush effect, to cover the Petra semicircular upholstered chair, with its vertical metal grafts. Mauro Lipparini, on the other hand, has designed an evocative settee, Desmond, in which a central part in frisé eucalyptus functions as a pillar for the suspended lateral glass volumes. The architect Marco Piva combines fumé glass for the top and marble crafted in 'stripes' for the legs of the Admeto coffee table, with a sculptural image.

www.visionnaire-home.com



ARKADY table



Getting HO.RE.CA recovery underway at HOST 2021

The event dedicated to the entire sector is taking place at Fieramilano, from October 22nd to 26th, 2021. Doing business, but also working together on future trends.

We're finally relaunching. All together and dedicated to the trends and tech of tomorrow that you can no longer do without. To do so, the entire Ho.Re. Ca. Sector is gathering for Host (at Fieramilano, from October 22nd to 26th, 2021), the exhibition that won't just be safely taking place face-to-face, but will also be happening alongside TUTTOFOOD, taking full advantage of potential collaborations between related sectors, such as agri-food and professional hospitality.

Following last September's tried and tested protocols, Host2021 is already expecting over 1000 exhibitors from 40 different countries. A figure that makes it





HOST 2021

solutions in terms of value and quality for the HoReCa world.



a genuine recovery hub where industry leaders can meet, do business and even work together on future trends. Designed to be an all-round solution for buyers, exhibitors, associations and stakeholders from all corners of the globe, the benefits offered by the fair's phygital strategy further distinguish the event's 42nd edition.

Alongside the live event, those who can't be at the Rho pavilions can fully harness the power of Fiera Milano's Digital Platform. With its set of touchpoints, it aims to enhance the entire trade fair experience, encouraging meetings between relevant business communities, even virtual ones.

Host2021 isn't just the ideal place for getting to handle the most modern equipment and see it in action. Once again, the programme will feature over 800 events across all macro areas, including contests involving the best chefs, baristas and dessert masters, seminars on the hottest current topics as well as national and international competitions.

All to be discovered, including the winners of the SMART Label Host Innovation Award, the Fiera Milano compe-

dition promoted by Host - Fiera Milano with POLI.design, sponsored by ADI (Industrial Design Association), which recognises companies that offer up genuinely sensational solutions in terms of value and quality for the Ho.Re.Ca world.

host.fieramilano.it



THE DREAM OF BEAUTY

The new JUMBO GROUP collections pursue the group's philosophy "Our Dream Never Stops," a manifesto of values and intentions, under the sign of beauty

The stylistic research of Jumbo Group takes the form of a true philosophy, an expressive mood summed up in the slogan "Our Dream Never Stops." With this 'manifesto' the group reiterates its values as an essential driver to cope with this unusual year of 2020, taking inspiration from Italian artistic heritage of all ages: the red thread is beauty, which "is in our past, present and future, as a primary ingredient of Jumbo Group's vision," says the art director Livio Ballabio. This vital energy generates new collections for 2020, which in the Jumbo Collection brand form a living room setting triggered precisely by the most refined heritage of craftsmanship.

Elegance and comfort, refinement and materials: a perfect balance of sensory perceptions, seen in the new Tulipe armchair - enveloping, sculptural, with a carved base finished in gold leaf and ample capitonné padding - and in the Lumière complements: both the console and low table versions (respectfully composed of two and three parts) lightly take their place in rooms thanks to the almost aereal base in metal supporting a thin top in frisè maple.

www.jumbo.it



TULIPE armchair



LUMIÈRE console

Saturnia

Le porcellane da tavola

A factory drawing its lifeblood by an important historical roots

THE COMPANY

Year of Foundation: 1966

A factory drawing its lifeblood by an important historical roots

Saturnia, Italian Porcelain Factory, is mainly specialized in the manufacture of products addressed to **HO.RE.CA. market sector**, and it represents one of the main European realities in that sector; it has a perfect industrial mosaic which allows it to diversify production, adapting itself to the market needs, and occupying relevant space in the **target market area**. Success is grown over time, thanks to the enthusiasm and the management team's attitude but also thanks to unceasing **technological innovations** and untiring attention dedicated to the **technical** and **aesthetic** aspects of the products. Years of close and fruitful cooperation, complete range of products, punctual service, accurate planning, and continuous renewal of shapes and decorations, they are only a part of ingredients that make up our powerful **recipe** for success that renews the wonderful relationship between Saturnia and largest Italian and international trade groups over time. For each **collection** Saturnia proposes an item range designed to satisfy of the **tableware** both in modern and traditional key.

Besides the classic place setting, representing the first approach in the art of feasting, there are a lot





"EU food contact material symbol"
by European Union



ITALIAN PORCELAIN FACTORY

represents one of the main European realities in that sector

of coordination products, useful for their own function and able to confer a note of **stylistic preciousness** on the all over the world best restaurants table.

Due to our collections sobriety, some **figures** can be used in diverse settings too, not creating any discrepancies to the core service.

Our tableware porcelains are **washing machine safe**, they can be used in **microwaves** and they are produced in accordance with **European rules concerning Food Contact**, a severe protocol adopted for our customers **protection** imposing specific parameters for all **food contact** materials.

All our decorations are underglaze, a peculiarity which allows to make **permanent** chromatisms applied on our dishes.

www.saturnia.net



WHAT COUNTS

Two bookcases, 30mm and LAGOLINEA, fully express the design dynamism of Daniele Lago and his company. Creativity and functional quality, for a central focus on the individual

“You are the design; we provide the alphabet.” This is one of the 11 points of the manifesto that outlines the key elements of Lago’s thinking. After all, Daniele Lago, at the helm of the firm, has always believed in design as a tool of social transformation, useful to investigate and respond to the needs of contemporary living. Both 30mm and Lagolinea, bookcases both designed by the entrepreneur, are its embodiment, ‘free’ and ready for personalization. Raised from the ground, 30mm – thanks to the suspension of its sides can be broken down and redesigned in infinite configurations. The original grille no longer has structural constraints, making it possible to create and alternate full and empty portions. The Lagolinea accessorized walls, on the other

hand, offer variations of form, color and materials. The slender, flexible structure establishes a dialogue with the 36e8 system and allows the formation of a game of mazes and niches that become stylistic features.

The two bookcases also have a built-in lighting system and details in XClass, the digital technology applied to design that permits transfer of images onto glass, reinterpreting different materials, from marble to wood, metals to fabrics. This is one of the latest results of Lago’s research on materials and innovation. “Never stop,” in fact, is the 11th point of the manifesto.

www.lago.it



LAGOLINEA bookcase



Bedbugs: what they are and how they can be defeated with STEAM

There is still a lot of misinformation about bedbugs. Even among the "insiders" - hoteliers and housekeepers - very few know what bedbugs really are. And very few know how to fight them.

We talked about this with Stefano Fornoni, of Steam Italy.

What are bedbugs

"Many people think that bedbugs proliferate in dirty environments. But that's not true: even a very clean hotel can be affected," says Fornoni, adding: "Contrary to popular belief, bedbugs have a lot in common with mosquitoes. They feed on human blood and attack people with a higher body temperature than others."





GREEN HOTEL METHOD

hoteliers have the chance to solve the problem at its root

The risk element, therefore, is direct contact. For this reason, mattresses and fabric surfaces are among the main indicted. As Fornoni points out, the incubation period of the bug is about 20 days and (sore point!) these annoying insects often use humans as a vehicle for moving from one place to another. Or rather, their clothes. *"In this way, the coming and going of customers makes hotels particularly fragile. If one guest just opens his suitcase on the bed to put his clothes away, bugs can attack the mattress. The next guest will either take the bugs' eggs home with him or wake up the next morning with his body battered by their bites. And they will leave a negative review for the hotelier."*

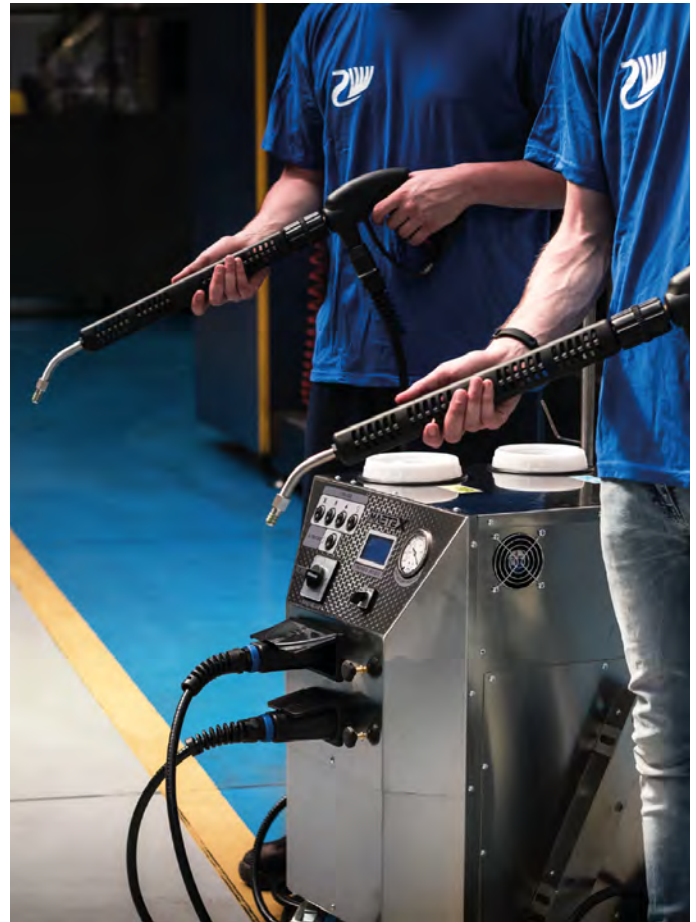
Possible solutions

The good news is that solutions do exist, even if few people are aware of them. Often hotels take remedial actions when it is already necessary to call the debugging company, which will make the room uninhabitable for at least a couple of days. Whereas prevention rather than cure would be enough. But how? In one of the phases of my Green Hotel Method we also take care of this.

"There are two possible solutions: cold and heat," explains Fornoni. *"The simplest of the two is heat obtained from steam, which must be saturated. In a nutshell, the small retail steam machine is not enough. Both because the steam does not reach the required temperature and also because you have to wait for the activation timings (for the machine to be under pressure) far*

too long. The professional machines used in my Green Hotel Method reach 9 bars of pressure and high boiler temperatures, allowing us to carry out periodic treatments. And therein lies the key to success. Thanks to periodic treatments - which can also be carried out immediately after each customer leaves - hoteliers have the chance to solve the problem at its root".

www.steamitaly.it



LIGHT AS AIR

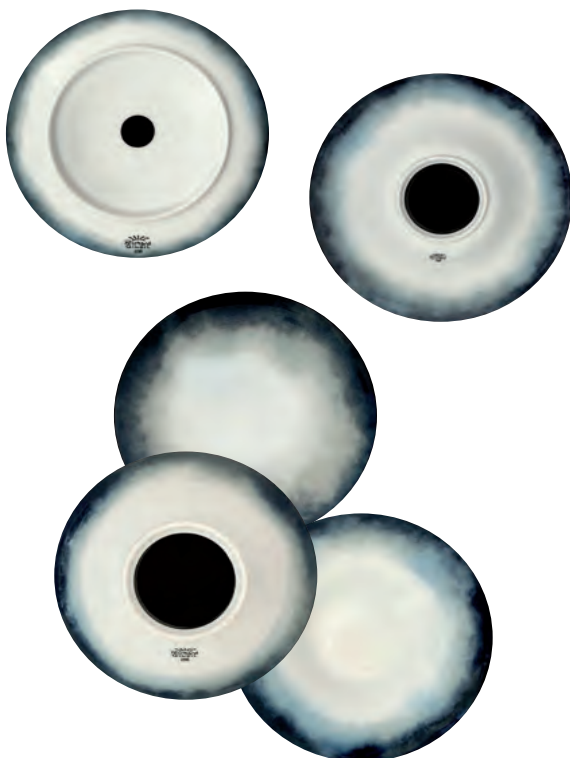
Éther is the name of the new tableware collection of RICHARD GINORI, with the poetic, eclectic approach of french designer Constance Guisset

That nebulous atmosphere, an invisible air flow in which one can only sense the spread, is now tangible. It is Éther, the texture created by Constance Guisset for the new tableware collection inspired by the Aria line - of Richard Ginori.

A concept developed with poetic lightness by the French designer, through shadings from black to blue, easily matched with all colors, crafted with irregular forms in full and empty zones, bringing depth to the plates to welcome various gourmet delicacies.

Figurative movement accompanies that of forms: all the pieces are extremely versatile, and can be turned over, stacked or placed together to create different, adaptable combinations with multiple serving functions. The aesthetically refined Éther series,

ÉTHER collection



entirely decorated by hand, displays all the know-how of the Florentine company, which after over two years of development has produced the pieces in its Hyper*P workshops: porcelain with a new high-performance formula, resistant to impact, ready to conserve all the finest characteristics of the material.

www.richardginori1735.com

dal 1983

TENDASOL®

i primi in Franciacorta

Tendasol for your winter garden

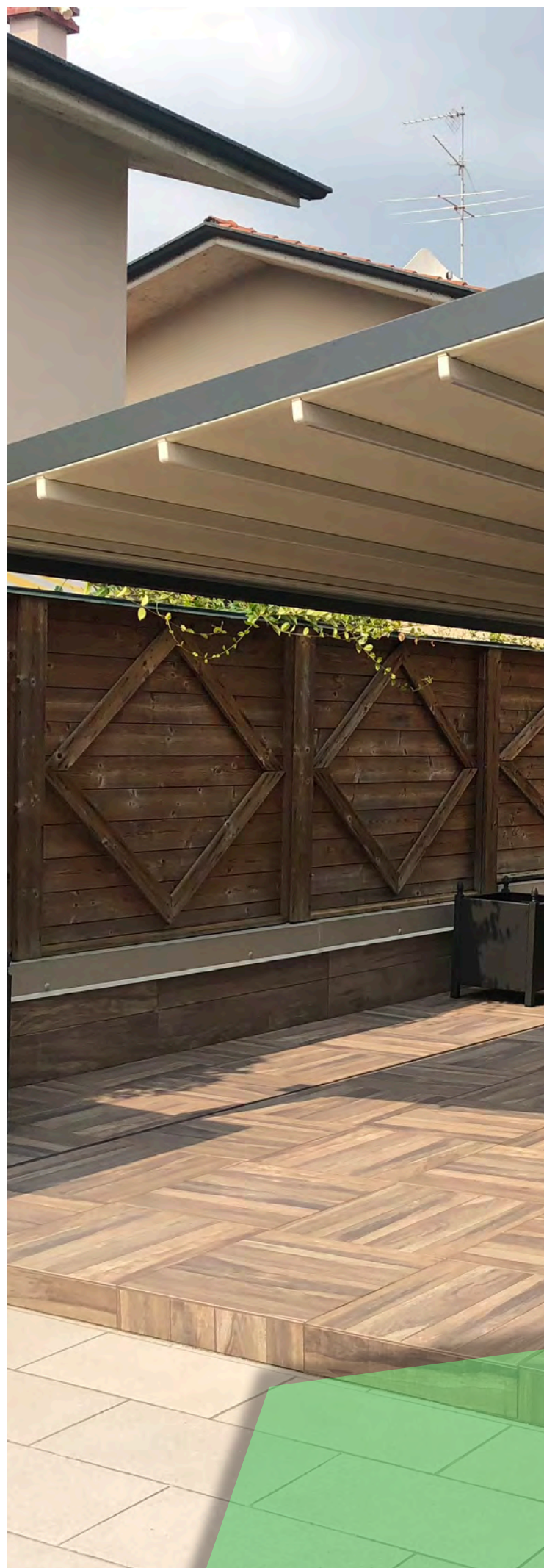
Our house is one of the most intimate spaces we have, but when does a house become our home?

That is an interesting question because we all feel the need to settle in. When we start to decorate our place with objects and other accessories, it immediately looks more familiar.

Thanks to the linguistic distinction between the words 'home' and 'house', where the affective component emerges strongly over the standard function of the house as a shelter, the English are well aware of this issue.

This pandemic has redefined the boundaries of our lives, confining us to specific spaces: home and work. These two places are essential because it's where we spend most of our time. Today, more than ever, our house has taken the value of an exclusive refuge, forcing us to rethink our needs and priorities in terms of living and the value we give to these spaces. The new perception of the house wants to be unified.

An interesting example of a practical solution in this direction is the winter garden. This type of location has always been one of the most evocative and dreamy spaces in a house, where the inside and the outside mix together. The idea is to create a continuous living space, using part of the existing garden or terrace; an "extra" space between social life and comfort, such as a small sitting room or dining room. The most suitable products to create a winter garden are the Bioclimatic Pergolas. These





MAXIMUM COMFORT

avant-garde, high-tech structures made of aluminium

are avant-garde, high-tech structures made of aluminium. They allow maximum comfort in both aesthetically and thermally, controlling temperature, light and ventilation thanks to a natural modulation of wind and sun due to the covering, with adjustable or retractable slats.

Another solution can be to cover the roof with a PVC wrap-around awning. The sliding roof provides a darkening and waterproofing effect.

The structure could be closed on all sides. This type of closure is usually achieved by specific windows and doors, for example, the full-glass sliding model. Through a system of tracks perfectly hidden, the windows can slide until they overlap with a great result - excellent thermal insulation with the charm of a perfectly transparent wall.

www.tendasol.it



CONVIVIAL NEEDS

Greater versatility, functional compositions and solutions to expand the space. These are the advantages of the revised one kitchen model by ERNESTOMEDA

The kitchen as a gathering place for family life. This is the outlook of The New One, which offers diversified compositions where various material solutions create various degrees of tactile perception.

The new model is composed of open equipped units and spacious mono-lithic cabinets, with the bases and backs of the open units in a Walnut effect, a granite worktop with built-in sink, and the possibility of inserting shelves with LED lighting in the open compartments. The pantry with doors in reflecting smoked glass includes shel-

ves equipped for bottle storage. For maximum convivial enjoyment, the is-land structure offers a true gathering place for the family, a refined setting also thanks to the appealing colors and elegant finish-es, with the Woodset table and the large In Space columns.

To expand space, the R&D division of Ernestomeda has also created a peninsula with a Snack Twist counter, for a kitchen that communicates with the living area.

www.ernestomeda.com



THE NEW ONE kitchen

TUTTOFOOD MILANO

TUTTOFOOD and HostMilano join forces to bring together the best of the F&B industry

As countries around the world ease restrictions, restaurants and the away-from-home market are back in the spotlight and promise to be a driver of the expected rebound in the Food & Beverage industry.

The last quarter of the year is forecast to be the watershed moment, with GDP growth rates exceeding 5 percent in Italy and even 6 percent in Spain. And the perfect date to mark the change of pace will be TUTTOFOOD, the reference event for international Food & Beverage in Italy, that will be





LA FIERA B2B

l'innovazione e il futuro dell'ecosistema agro-alimentare



held at the Fieramilano exhibition centre from 22 to 26 October 2021.

This year, in terms of opportunities for the Ho-ReCa sector TUTTOFOOD will benefit from the co-location with HostMilano, the world's leading hospitality and out-of-home exhibition, presenting a combined portfolio of about 1,800 exhibitors to date, from more than 40 countries. For all players along the supply chains, TUTTOFOOD and HostMilano will represent a unique opportunity to gather with business partners from all over the world and to understand technology and product innovations, consumer trends and formats to focus on in order to develop their business.

The in-person event will also represent a moment to share knowledge and skills, thanks to an unparalleled schedule of events: over 1,000 meetings with high-profile content and speakers, in collaboration with the most authoritative associations and organisations from every sector.

The collaboration between TUTTOFOOD and APCI, the Professional Association of Italian Chefs, has been renewed and will propose a schedule of show-cooking, a real Academy with numerous VIP moments during the days



of the event. Massimiliano Mascia, Stefano Cerweni, Sandro Serva, Gino Sorbillo e Wicky Pryian are some of the names that have been already confirmed. The latest feature in the areas will be TUTTOFRUIT, dedicated to fresh fruit and vegetable and the IV and V ranges, while TUTTOWINE will be reinforced with a focus on terroirs.

Safety at the event will be ensured by the Safe Together protocol, developed by Fiera Milano and already tested successfully in a number of in-person events.

www.tuttofood.it

A MATTER OF FINISHES

Recent products and bestsellers get a new life thanks to the matte finish developed by KARTELL, a company that never ceases to surprise

Silky to the touch, with a matte im-age. Attractive and glamorous, in the Kartell spirit. With the matte finish the company exerts its transforming prowess, playing irreverently with historic pieces and newer items.

A magic wand with an elegant anti-reflection effect for Gastone and Battista, trolleys created 30 years ago from a brilliant intuition that makes them folding and extensible, now more beautiful than ever in white, cream and bordeaux. Mobil, the drawer unit on wheels that won the Compasso d'Oro in 1994, has been entirely revised, emerging from the office to find a place in all the rooms of the home.

The Componibili, one of the distinctive products of the firm, and the most accustomed to variations over time, has been provided with a new surface, in just two versions: white and black.



VENICE chair

As an exclusive piece for the retail network VIP, the lamp-symbol by Ferruccio Laviani comes in a limited matte black edition.

The change has also reached the younger Venice seat, Philippe Starck's tribute to the world's best-loved city, and Aledin, the table lamp by Alberto and Francesco Meda, which in the Tec version combines traditional transparency with full-bodied white and black hues.

www.kartell.com



ALEDIN table lamp



Choose your aluminum pergola

New outdoor space for: hotel, restaurants, spa
Choose your aluminum pergola

A Renson pergola lets you create an extra living space outdoors. Are you looking for a welcoming lounge to relax in with friends and family, a sheltered playroom for the kids or a cozy place to relax whatever season? The pergola is adapted to your lifestyle so that you can enjoy blissful relaxation, year after year.

All of our pergolas are based on an aluminum frame, whether they are freestanding or attached to the facade. The countless options mean that you can fully tailor your pergola to your needs. The options include automatic solar shading, LED lighting to create more atmosphere and even audio and heating elements. The choice is yours!

Pergola with a retractable roof

The Camargue Skye gives you an open feeling, while keeping you secluded. You can rotate the aluminum louvers on the roof of the pergola according to your preferences. You can even slide them open fully thanks to the S-drive technology. This pergola with a retractable roof is ideal for allowing the maximum amount of sunlight to enter during the winter. It's also perfect for admiring starry skies in the summer.

When you need to keep rain, snow and wind at bay, the double-walled louvers do this with ease. The louvers on the pergola can be tilted. This allows you to adjust them for the ideal amount of incoming light. On hot days, the louvers allow warm air to escape easily. Not only is this patio cover extremely functional, it also has a very sleek look. All wires, anchors and drainage channels are hidden away. This pergola with a retract-





RENSON PERGOLA
you create an extra living space outdoors



able roof can be either freestanding or attached to the facade.

You can personalize it in an enormous number of ways. For instance, you can choose windproof screens, a Loggia system or glass sliding panels as a side element. Alternatively, you can create a pleasant and cozy atmosphere with LED lighting and a music or heating system.

Stylish louvered pergola

The Renson Camargue louvered pergola is for anyone who loves an attractive, sleek finish. All the options and side elements are seamlessly integrated. How about using elegant sliding panels as a wall, or cozy lighting for late nights? The Renson Camargue shelters you from inclement weather and wind so that you can enjoy the entire day like a king.

The roof of this pergola consists of multi-functional aluminum louvers. Do you want to keep the sun at bay, allow a cool breeze to enter or be one step ahead of the rain? The Somfy remote control lets you easily close or tilt the louvers on the pergola. Once the rain has passed, you can quickly and easily open the roof again while the water will drain away in a controlled manner.

www.visflex.it



GULFHOST

21-25/02/2021

DUBAI

Complete hospitality
equipment sourcing expo.

GULFOOD

13-17/02/2022

DUBAI

Fair for food and hospitality.

THE RESTAURANT SHOW

03/2021

DUBAI MARINA

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

SIAL CHINA

18-20/05/2021

SHANGHAI

Asia's largest
food international exhibition.

CRAFT BEER CHINA

12-14/05/2021

SHANGHAI

International network of B2B events
for the beverage industry.

THE HOTEL SHOW SAUDI

07-09/09/2021

SAUDI

Trade event about hospitality
and hotel industry.

MIFB

28-30/07/ 2021

KUALA LUMPUR

The largest food&beverage
focused trade event.

SIRHA

23-27/09/2021

LION

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

CIBUS

31/08-03/09/2021

PARMA

International food exhibition.

THE RESTAURANT SHOW

27-29/09/2021

OLYMPIA LONDON

The ultimate destination
for the hospitality industry.

TUTTOFOOD

22-26/10/2021

MILAN

International B2B
show to food&beverage.

ANUGA

09-13/10/2021

COLOGNE

Fair for food&beverage,
packing, bakery, pastry.

SIAL MIDDLE EAST

7-09/12/2021

DUBAI

Fair on technologies
for food&beverage and food products.

SIAL

15-19/10/2022

PARIS

Fair on technologies
for food&beverage
and food products.

HOST

22-26/10/2021

MILAN

Show for bakery,
fresh pasta, pizza industry.

HOSPITALITY QATAR

09-11/11/2021

DOHA

Fair on hospitality,
food&beverage.

SIAL INTERFOOD

10-13/11/2021

JAKARTA

Fair on technologies
for food&beverage and food products.

MARCA

19-20/01/2022

BOLOGNA

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

SIGEP - AB TECH

22-26/01/2022

RIMINI

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

HOSPITALITY

31-01-03/02/2022

RIVA DEL GARDA

Italian trade fair dedicated
to the Horeca channel

HORECA

11-14 /02/22

ATHENS

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

BEER & FOOD ATTRACTION

20-23/02/ 2022

RIMINI

Fair for to specialty beers, artisan beers, food&beverage
for the Horeca channel.

INTERNORGA

18-22/03/2022

HAMBURG

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

HOSTELCO

04-07/04/2022

BARCELONA

International meeting
for the hospitality sector.

THE HOTEL SHOW

24-26/05/2021

DUBAI

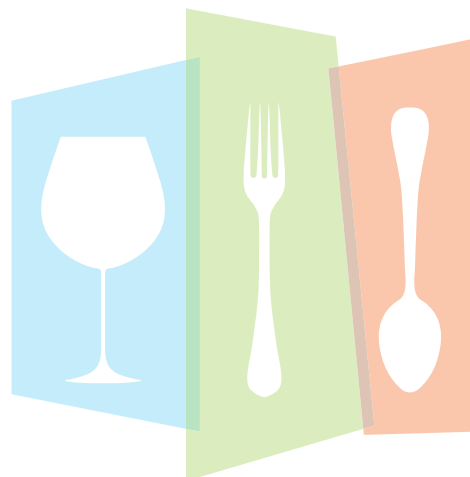
Trade event about hospitality
and hotel industry.

ALIMENTEC

07-10/06/2022

BOGOTÁ

Fair on the beverage
and HoReCa industry.



WE'VE TALKED ABOUT...



ADNEC

51

Abu Dhabi National Exhibitions
Company Khaleej Al Arabi Street
P.O. Box 5546 Abu Dhabi
United Arab Emirates

AFRICA STYLE SRL

1

Via delle Industrie, 84
36050 Cartigliano - VI - Italy

ANODICA TREVIGIANA SPA

178/180

Via del Lavoro, 1
Z.I. Cimavilla
31013 Codognè - TV
Italy

ARIR

140-141

Strada Montrucchio, 23
14010 Antignano - AT - Italy

AZIENDA AGRICOLA SCRIANI

76/80

Via Ponte Scrivan, 7
37022 Fumane - VR - Italy

BBSPA&PARTNERS SRL

1 COV-73/75

Strada Gherbella, 294/B
41126 Modena - Italy

BENCORE SRL

182/184

Via Provinciale Nazzano, 20
54033 Carrara - MS
Italy

BGITALY SRL

104/107

Via Trieste 4/E
31025 Santa Lucia di Piave - TV
Italy

BIBITE POLARA SRL

7/10

Contrada Margi
97015 Modica - RG - Italy

BERO BARTOLOMEO SPA

108/110

Via G. Macaggi, 19
16121 Genova
Italy

C. DESIGN

176-177

Via G.B.Moroni 310 , loft 18
I-24127 Bergamo - Italy

CAIREPRO COOPERATIVA ARCHITETTI E INGEGNERI PROGETTAZIONE

194/197

Via Meuccio Ruini, 6 – piano 4
42124 Reggio Emilia - Italy

CAMPOMARZIO2003 SRL

198/201

Via Vittoria, 52
00187 Roma - Italy

CAPITANI SRL

11/13

P.zza IV Novembre, 1
22043 Solbiate - CO - Italy

CARAIBA SRL

206/208

Via Toscana, 11
40069 Zola Predosa - BO
Italy

CERAMICHE KEOPE

146/149

Via Statale 467.21
42013 Casalgrande - RE
Italy

DIEMME INDUSTRIA CAFFÈ TORREFATTI SPA

172/175

Via Battaglia, 69
35020 Albignasego - P -
Italy

DR. SCHÄR AG / SPA

14/17

Winkelau 9
I-39014 Burgstall / Postal - BZ
Italy

ECOLIFEPROJECTS SRL

186/188

Largo Oliviero Zuccarini, 9
00149 Roma - Italy

ELITE TO BE SRL

2-190/193

Viale Trento 59/A
33077 Sacile - PN - Italy

FELIS SRL

150/153

Via P. Zorutti, 22
33074 Fontanafredda - PN
Italy

FIERA MILANO SPA

210/212-226/228

Strada Statale del Sempione, 28
20017 Rho - MI - Italy

FIERE DI PARMA SPA

111/114

Viale delle Esposizioni, 393A
43126 Parma - Italy

FIORENTATO M.C. SRL

202/204

Via Rivale, 18
30036 Santa Maria di Sala - VE
Italy

GL EVENTS ITALIA SPA LINGOTTO FIERE

81/84

Via Nizza, 294
10126 Torino - Italy

GTA SRL

132/135

Via Emilia, 14
24052 Azzano San Paolo - BG
Italy

GUIDO BERLUCCHI & C. SPA

154/157

Piazza Duranti, 4
25040 Borgonato di Corte Franca
BS - Italy

HAUSBRANDT TRIESTE 1892 SPA

1 COV-40-41

Via Foscarini, 52
31040 Nervesa della battaglia TV
Italy

HD SRL

26/29

Via Aurelio Saffi, 34
20123 Milano - Italy

HORECATECH SRL

100/103

Via Privata 1° Maggio, 14
23862 Civate - LC
Italy

WE'VE TALKED ABOUT...



IGAP SPA GRANDSOLEIL

42/45

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

IMIP SRL

I COV-158-159

Via Pacinotti, 3
30033 Noale - VE - Italy

IMPERTEK SRL

128/131

Via Po, 507
30022 Ceggia - VE - Italy

LA SAN MARCO SPA

124/127

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

LAVANDA RIVIERA DEI FIORI

18/21

Reg. Isolabella, 5
17031 Albenga - SV - Italy

MANIFATTURA PORCELLANE

SARONNO SRL

22/25

Via Varese 2/H
21047 Saronno - VA - Italy

MOVIDOS SRL

120/123

Via Giuseppe Mazzini, 51
25080 Prevalle - BS - Italy

OLIVETI ARCH. MAURO

116/118

Via Silvio Trentin, 13
30016 Jesolo - VE - Italy

PENGO SPA

160/163

Via A. Pigafetta n. 3
36061 Bassano del Grappa - VI - Italy

PIERROT SRL

I COV-38-39

Via Altinia, 168 P
30173 Favaro Veneto - VE - Italy

PISTACCHIO SPA

34/37

Via F. Sforza, 14
20122 Milano - Italy

PORTOFLEX SRL

46-47

Via Risorgimento, 6
30020 Cinto Caomaggiore - VE
Italy

RAMBERTI SRL

30/33

Via Del Tiglio, 19
47822 Santarcangelo di Romagna
RN - Italy

RAZZETTI ERREPI DI R.

RAZZETTI

6-59/61

Viale Vicenza, 93/E
36061 Bassano del Grappa - VI
Italy

RPE SRL. SOLENOID VALVES

136/139

Via S. Ambrogio 1/3/522070
Carbonate - CO Italy

SATURNIA SRL

214/216

Via Civita Castellana Km.3.700
01030 Corchiano - VT - Italy

SCALIGERA AUTOMAZIONI

SRL 48/50

Via R. Spineta, 1243
37050 Vallese - VR - Italy

SCATOLIFICIO DEL GARDA

SPA

I COV-51/55

Via Mantovana, 20
37010 Pastrengo - VR - Italy

SCOLARO PARASOL SRL

56/58

Via Liguria, 197
35040 Casale di Scodosia - PD
Italy

SIFIM SRL

96/99

Via Ignazio Silone, 3
60035 Jesi - AN - Italy

SMANIA INDUSTRIA ITALIANA

MOBILI SPA

164/167

Via del Lavoro 8/10
30030 Cazzago di Pianiga - VE
Italy

STEAM ITALY SRL

218/220

Via Trieste, 5
25030 Castelcovati - BS - Italy

STEFRA SRL

168/171

Via per Panzano, 171
41013 Castelfranco Emilia - MO - Italy

SWAN ITALY SRL

62/65

Via S.alessandro, 112
22066 Mariano Comense - CO - Italy

TENDASOL SRL

222/224

Via del Pomo, 8
25030 Adro - BS - Italy

UCINQUE SRL

66/69

Via Casale, 17
15040 Occimiano - AL - Italy

VIETRI CERAMIC GROUP SCA RL

90/93

Via Nazionale, 63
84015 Nocera Sup. - SA - Italy

VISFLEX

230/232

Via Dante n° 201
20863 Concorezzo - MB
Italy

VITÆCO SRL - HOTMIXPRO

85/89

Via Bazzini, 241
41122 Modena - Italy

WARSTEINER ITALIA SRL

70/72

Via Monte Pastello, 26
37057 San Giovanni Lupatoto - VR
Italy

X-OVEN INTERNATIONAL SACL

94-95

Via Cantonale, 11
6900 Lugano - Switzerland

XILON

3

Via Flaminia Km. 58,200
01033 Civita Castellana - VT - Italy

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