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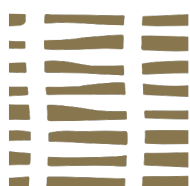
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Sonia V. Maffizzoni

Editorial Manager

You don't navigate by sight, especially during a storm. And if there's one thing that the past two years have taught us, it's that the hospitality industry cannot improvise.

A **focus on quality and detail**, which characterises Made in Italy and makes it recognisable all around the world, is the ace up our sleeve.

Quality, sustainability, and flexibility will be the key words of 2022, also in light of the demands of an increasingly attentive clientele that wants to optimise time and resources in order to have an experience that's capable of enchanting the senses. Almost like alchemy.

Italian hospitality definitely has the numbers to rise to this challenge, thanks to multi-generational expertise, a country rich in beauty and resources, and the Italian ability to extend a grand welcome.

We're ready, full steam ahead!

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in Italy a wide range
of porcelain articles



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was born in 1983



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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.

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





QUALITY AND DESIGN

a story about passion for padded furniture



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 in 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/en/





1990 YEARS 2020



GRAVITY

The idea of relaxation suspended in time and in the air. Gravity is a sectional sofa featuring various modules and movable weighted backrests to create ever new arrangements.

www.felis.it



MONDIAL, Your Ideal Cold

MONDIAL is a brand by Mondial Framec; the playful, vivid colours of its logo are designed to seduce all those clients seeking convenience and immediate stock availability without compromising on browsing a complete product range aimed at providing for the professional necessities of the entire HoReCa market and beyond.

The logo's rainbow is created by using the 5 colours of each product category: BLUE (Ice&Pastry) - GREEN (Market) - RED (Wine) - ORANGE (Beverage) - PURPLE (Kitchen&Catering).

NOVELTIES 2022

In addition to the new SUPERSUNNY's version with hinged doors, MONDIAL launches the new PLUG-IN wall unit: MURALES

MURALES is a promotional multideck available in different sizes and colours.

Equipped with vertical led lights, mirror finish AISI 304 stainless steel inside the end-walls and a reduced depth keeping the shelf 35 cm, MURALES is a versatile solution for every demand.

The temperature range 0+4°C is a key feature that will allow the user to not choose between a meat-fish CP version or a cuts-cheese SL version. MURALES can do it all!





SOLUTIONS

for food & beverage, market, and ice-cream sectors

To further lower the impact on maintenance costs, we designed the motor plate with a removable trolley that will facilitate both the easiest and the most demanding maintenance procedures. Combined with MURALES, we created OASI.

OASI is MONDIAL's new negative/positive temperature island that renovates the previous product lines.

OASI is available in a manual defrosting version without LED, manual with 1 LED or automatic with hot gas and 1 LED. The 90 mm insulation is enhanced by the new profile of automotive design, which will allow for an easy replacement in case of damage. The glasses are flat and free from any plastic pro-

file to increase the visual perception of the products placed inside: no obstacles!

Comfortable ergonomic handles are installed to facilitate the opening.

Simple and versatile, each version of OASI allows for creating multiple compositions or can be used as a single-standing version.

The MONDIAL catalogue is also enriched with many new solutions for the Food & Beverage and Ice Cream sectors.

Follow MONDIAL on LinkedIn and Facebook to keep up with the latest news of the brand, or visit our website at

www.mondialframec.com





PORCELLANE
DI SARONNO

Fusion of creativity

Innovation and functionality meet with the flair of the most visionary chef in products that enhance his or her creativity.



www.mpsporcellane.com





PORCELLANE
DI SARONNO

Since 1987 produces
in Italy a wide range
of porcelain articles

All it takes for a presentation that can revolutionize the idea of a meal is a visionary chef and porcelain items with the best quality, such as those from MPS Porcellane, specially designed to accompany Ho.Re.Ca. professionals on a journey of combinations and pairings and thus realize new culinary experiences.

Having a clear understanding of the needs of the market, we are able to provide functional objects that dictate new criteria of aesthetics, in the traditional strength of an evergreen material, revisited in a modern key and embellished in its classicity. From fusions of artisanal and industrial processes come items in the finest porcelain, usable in the oven, microwave, dishwasher and, with appropriate cooling, even in the freezer.





FINEST PORCELAIN

fusions of artisanal and industrial



Combinations that continue in the meeting of unexpected lines, more than 30, with more than 1,000 product shapes for every type of presentation. **The surprise of Chisa**, with baking dishes, salad bowls, pans and plates, combines the innovation of matte black containers, like ferrous cast iron, with the pure beauty of porcelain. Contrasts and unusual pairs in a unique setting to encounter new masterpieces. The blends continue in a **celebration of natural harmony with the Porcellana Ardesia line**, which combines an almost raw surface from white to dark gray with the advantages of a material we have known very well for more than 30 years, in dishes and risers that guarantee success.

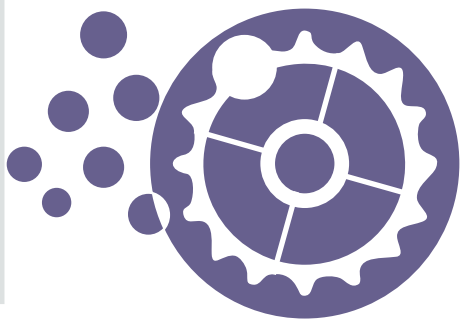
It is when a landmark company in the industry continues to seek new solutions, with constant dialogue with its customers, that lines such as **Hardware** are born, items that can be held comfortably in one hand to **savor a moment of deliciousness**, even in the hustle and bustle of modernity. While the classic triumphs in shapes that leave their mark, **guarding precious gastro-**

nomic treasures, with **Grand Buffet**. Perfect items in the grace of white and the elegance of black for practical use.

MPS Porcelain is the custom-made choice for a **fusion of creativity**: yours and ours.

www.mpsporcellane.com





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**BEER &
FOOD**
ATTRACTION

Callmewine

4 business

An online wine shop

Callmewine is a wine and spirits e-commerce company that, with a wide catalogue of products from all over the world, represents one of the most important Italian players in the sector. Thanks to a selection of over 11,000 products for sale, of which about 10,000 wines, it has now become a reference point for all wine lovers and experts not only in Italy, but in different European countries too. Callmewine strives to be "Your Personal Sommelier" helping its customers to choose the perfect bottle.

Before the approval, a group of professionals and sommeliers evaluate every single bottle, in order to present each winery and their products in the best possible way.

The company offers dedicated services through the Callmewine 4 Business project, tailored to the Ho.Re.Ca sector, a package of exclusive services and numerous advantages to Ho.Re.Ca operators, accessible through personal accounts:

- Fast delivery
- Free delivery costs
- Free consultancy services
- Dedicated listings
- No minimum limit to orders

How long does it take for my order to be delivered?
Every shipment is guaranteed to be delivered in 1 or 2 working days, and shipment costs are free for orders over 350€. If you're in need of a fast response, Callmewine 4 Business is the right answer. Imagine finishing or having





YOUR PERSONAL SOMMELIER

one of the most important Italian players in the sector



limited stocks in the cellar of your most requested wine, just what you need for the next big event; or maybe you need a rare or unobtainable bottle, and you can't find it physically anywhere.

Callmewine 4 Business' express mode quickly solves every possible situation and arrives whenever and wherever you want, in the shortest time possible. Find the most suitable bottle, choosing from the different categories and letting your Personal Sommelier advise you. In a moment you will be able to find the ideal solution.

Are you still undecided? No worries, Callmewine 4 Business is there for you! Each product is presented with a detailed technical data sheet and a descriptive text that's edited by our experts, who work every day to select the best wines, champagne, and spirits, offering them at exclusive prices.

How do I find the perfect pairing?

Our *raison d'être* is exactly to help you solve this same question. Callmewine is your "Personal Sommelier" because it accompanies you towards the ideal choice, not only by communicating the products, telling their story and describing their characteristics, but also by providing free consulting services.

Are you drawing up the wine list for your bar, restaurant or activity and need targeted advice from industry professionals? Your menu offers Mediterranean specialties, and are you looking for

the right wine to accompany them on the table? Or are you renewing your culinary proposal and looking for new ideas?

The Callmewine's experts will work closely with you to find solutions and develop the best wine list, in line with your philosophy. Contact us, we will provide you dedicated listings tailored to your requests.

Can I order just a few bottles?

With Callmewine 4 Business there's no limit to the order size. You will be able to have a small quantity of bottles delivered, or order large stocks to replenish your business' cellar. Whether you need to fill your shelves or order a few targeted bottles to complete your wine list, Callmewine has many solutions.

Are you looking for a specific wine produced by a small winery? Or are you looking for a vintage wine made by an iconic producer? Do you want to enrich your cellar, perhaps with international labels?

The wide selection of products available on the Callmewine catalogue allows you to satisfy every request.

Will I be able to satisfy everyone's tastes?

There is no better way to trigger a customer's curiosity than through a wide range of labels. Callmewine offers you access to a great variety of bottles able to suit every need.

Our assortment includes wines from all over the world: following extensive research, we have expanded our horizons to unearth excellence from every corner of the globe, delivering you wines from the most famous and recognized wineries to the unknown and reserved vigneron.

Through our range of rare wines, we succeed in attracting the attention of all collectors and connoisseurs, as well as the curious. A careful selection dedicated to unobtainable unique bottles and



the best vintages in limited editions, produced by the most historic wineries operating in the world's most important wine- growing areas. For the most adventurous, we have created a category of artisanal wines, authentic expressions of the territory, produced with respect for rural traditions and the rhythms of nature. A philosophy based on the rejection of synthetic chemical products and increasingly focused on the valorization of ancient agronomic practices and native vines.

Although our name might make you believe our selection is limited to wines, the world of spirits and mixology is one of our growing and evolving categories. Over time, we have created a broad and complex selection, including Whisky, Grappa, Rum, Tequila, Gin and Cognac and a host of other liqueurs. Discover our journey through the world of distilleries, featuring some of the most emblazoned spirits along with small niche producers.

www.callmewine.com



Attract new guests with gluten-free HoReCa solutions!

Gaining new guests is the goal every HoReCa business is aiming for. An important aspect of reaching them is offering broad 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 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, flour, 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 microwave-proof foil, that allows a risk-free preparation process without cross-contamination, even when pre-





GLUTEN-FREE FOOD

Schär Foodservice solutions to HoReCa



pared 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 meets the 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 and remember, affected people never come alone, but bring their family and friends with them.

For more information:
www.schaer-foodservice.com





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Bravo Chef!

“ The belly of the ship is bustling with activity. Marco Refrigeri, Food & Beverage Director of Costa Crociere, takes us behind the closed doors that are otherwise closed to guests on board - unless you book one of the coveted, limited tours. We dive deeper behind the scenes of Costa Crociere. Many doors open, paths cross. In front of me lies a world that resembles a labyrinth. ”

WORLD-CLASS PÂTISSERIE: WHY THE DESSERTS ON COSTA CRUISES ARE SO EXCEPTIONALLY GOOD

by Tanja Neumann



Riccardo Bellaera

Chef at
COSTA Cruises

What makes the pâtisserie on the world's oceans with Costa Cruises so unique and excellent? A Sicilian, a good team, Italian passion, skill, brilliant creativity and good ingredients! What is behind it in detail? Let's take a look behind the scenes of the Costa Toscana galley and dive into the world that you rarely get to see as a normal passenger.

The belly of the ship is bustling with activity. Marco Refrigeri, Food & Beverage Director of Costa Crociere, takes us behind the closed doors that are otherwise closed to guests on board - unless you book one of the coveted, limited tours. We dive deeper behind the scenes of Costa Crociere. Many doors open, paths cross. In front of me lies a world that resembles a labyrinth.

Riccardo Bellaera revolutionises dessert cuisine on cruises

On board the Toscana, Costa's flagship, the "Chocolateweek" event is currently taking place.



Bravo Chef!



ce. World-class pâtisserie and chocolate art meets Mediterranean star cuisine. Costa Cruises and the Chocolate Academy by Barry Callebaut are presenting a week of gourmet highlights with extraordinary taste experiences. You can read more about the culinary details in a forthcoming article. Today I'm taking you to the sweet creative kitchen on board Costa Cruises. This is where Riccardo Bellaera conjures up his desserts and cakes, each of which are little works of art in their own right and offer incredible interplay of flavours. What he conceives is haute pâtisserie!

But it's not just about taste and beautiful cupcakes. The maestro has been Corporate Pastry & Bakery Chef for the entire Costa fleet since 2012. He has revolutionised dessert cuisine on the high seas and has won several awards for it. On board many cruise ships, excellent gourmet cuisine is offered, but dessert often remains the poor relation on the menus. The Italian cruise line takes a different approach: With the World Pastry Star Bellaera, Costa is taking a different approach to pastry and more than lives up to its Italian reputation of "Dolce Italia" and "Italy's finest".

12,000 desserts are produced daily in the floating kitchen

Around 12,000 desserts leave the galley, as the pâtisserie kitchen is also called on board, on all Costa ships every day. Do the mass market and the pastry shop go together after all? With a mind like

Bellaera's, they can. On ten ships around the world, several thousand guests want to be pampered with desserts every day while travelling. The production of the desserts is to be standardised and at the same time implemented at the highest culinary level. This requires a dedicated team, the best ingredients, planning know-how and, above all, a mind like Bellaera. With his skill and creativity, he trains and leads more than 440 employees (220 pastry staff, 160 in the bakery and 60 in the pizzeria). The result is desserts and cakes that are second to none in terms of aesthetics and taste.

"Pastry is precision, ingenuity and creativity to the point of being an art form".

- Maestro Riccardo Bellaera -

Training is an important issue for Riccardo Bellaera and Costa

Riccardo Bellaera is a globetrotting baker and pastry chef. He usually changes ships every two to three weeks to train his several hundred employees to create the basis for standard, high-level productions for all Costa cruise ships. The training is multi-layered and international. Everything is done in English. The staff crew of the pastry kitchen on board the Toscana alone comprises around 25 employees - and that's just for the dessert kitchen.

The pastry kitchen teaches raw material science and a wide variety of process techniques. Bellaera's



Bravo Chef!

knowledge transfer at sea is no different than on land. But the decisive factor is that he always trains his team in innovations and food trends. Staff training is a high priority for the maestro. Quality comes before quantity. Creativity is very important, Riccardo tells me, but that alone is not enough. His team must be able to combine authentic flavours and innovative methods. A balance between tradition and innovation must be found for the maestro.

There is also a training centre on land: in Villa Figoli, where the Merchant Marine Academy is located, Costa Crociere runs training courses for young people who have just graduated from hotel management school and want to pursue a career on board. These courses last between six months and two years and also include internships on board.

On a shelf I discover Riccardo's recipe treasures. He lets us take a look at his books, filled to the brim with recipes and instructions - all developed by the creative mind of Bellaera! But not everything has been invented yet. Many ideas are buzzing through the Sicilian's head, waiting to be tested and implemented, he tells me, bubbling over with new ideas. But for the maestro, being Corporate Pastry & Bakery



Chef for the entire Costa fleet also means organising events such as the current Chocolateweek or the famous Panettone event. You don't seem to get bored in your job.

As we walk through his galley, he has a view of the pastry kitchen everywhere. At the same time, he answers our questions, lets us try a warm pastry and keeps an eye on the work of his staff in the dessert kitchen for me, as if in passing. We walk on through a very clean, shimmering silver laboratory. Work is going on everywhere. Like an orchestra conductor, Bellaera manages his team, not missing a thing. With an eye on the evening's dessert, he kindly corrects a co-worker in the design to move the decoration slightly one centimetre to the left. Riccardo is a perfectionist. I sense energy and composure in the maestro's demeanour in front of his team, combined with a mischievous twinkle in his eye.

"The most important goal of the pastry chef is always to promote tradition through creativity and to ensure that an excellent product is created using high-quality raw materials and the most modern production methods. A good pastry chef masters the material and is not dominated by it".

- Maestro Riccardo Bellaera -

Best ingredients and state-of-the-art equipment in the galley

Riccardo Bellaera is uncompromising when it comes to the quality and choice of ingredients. The maestro makes us understand this with emphasis and a stern look during our tour of the galley: "Good ingredients are the basis of good desserts!" Thus, the World Pastry Star has been working for years

Bravo Chef!



with companies like Agrimontana and the Belgian chocolate company Callebaut, as well as with institutions like the Chocolate Academy. Recently, Riccardo Bellaera also received the Academy's award from Alberto Simionato at Chocolateweek for this: "For his commitment to spreading the excellent quality and culture of chocolate in Italy and throughout the world".

The pastry kitchen's furnishings and ideas for the machines were entirely designed by the maestro. The almost 50-year-old knows the machines that are used all over the world and has had the latest generation of technology implemented in the flagship Costa Toscana. Some of the machines on board the Costa Toscana were recommended to Riccardo Bellaera by Maestro Iginio Massari, the master of masters in Italy. Maestro Massari is Riccardo's teacher and master. He has encouraged and shaped his skills. The two men are united by their love and passion for pâtisserie - but above all by deep friendship!

There are several Robogbos that Bellaera has selected to speed up processes for making creams and jellies while ensuring the highest qualities. Every year, 90 tonnes of dark chocolate are consumed on Costa cruise ships. In addition, there is white and gold chocolate, as well as the latest trend: Ruby Chocolate. In order to be effective in dessert production and also to avoid waste, the galley of the Costa Toscana thanks to Bellaera works with

state-of-the-art machines such as the Selmi One, which can melt the chocolate quickly and maintain a constant temperature. Riccardo proudly presents us with his "favourite toy", the Chef Cut, at the end of our tour of his kingdom. Cake is being cut precisely right now, it doesn't get any more perfect than this. By using high-pressure water, the machine could even cut steel like a laser. Here it is enough to portion special cakes or cut chocolate into puzzles or create mouldable textures, such as punching out texts in chocolate. There are no limits to cuts and decorations. This is very convenient for the innovative maestro with his inexhaustible wealth of ideas - and for us as passengers on the Costa Toscana as well: because this way we can enjoy unusual world-class desserts with the best ingredients and ravishing taste experiences.

www.costacrociere.it





EasyMontali®

Read made to enjoy

Italian quality, innovation, raw material with a strictly controlled "Made in Italy" supply chain, bio-vegan products. Industrie Montali, the Emilian company that for over 100 years has been buying tomato grown, harvested and processed only in Italy, in order to guarantee the consumer a gluten-free product, processed in total absence of preservatives and dyes.

The initial canning vocation of the Montali family has expanded from the processing of tomato concentrate to the production of ready-made sauces, pâtés, paste for cooking, packaged in different formats: from the modern single-portion bag, to the aluminum





MADE IN ITALY

Italian quality, innovation, raw material



tube, to the 3 and 5 kg jar, thus creating a wide assortment of products, suitable to meet audiences with different commercial expectations.

With the brand "EasyMontali", the company offers a series of references in the sign of taste and naturalness: the **SNACK** line, tasty vegetable pâtés ready to use to prepare appetizers, croutons and delicious dishes, but also risotto with strong tastes, the line of **READY SAUCES**, to prepare in a few minutes a dish with a genuine flavor just like the homemade one, the new **CHEF LINES** and **SAUCES**, ideal for





the creation of refined recipes that require delicate but decisive flavors, and in the sign of health and well-being, we find the line of **BIO VEGAN READY SAUCES**, recipes prepared using only ingredients of vegetable origin and organic farming, to combine the pleasure of the table with the need to eat healthy.

The **HALAL, BRC, IFS, BIO**, food certifications impose high quality control standards ensuring the healthiness and hygiene of the products of the Emilian company.

www.easylines-montali.it



A project that reflects the personality of the owners

Bottega Design in Gallarate (VA) has created a HORECA project that meets the wishes of the owners and reflects the quality of their cuisine.

After some misadventures in finding the right location to open the new restaurant, the interior designer team focused on a project with a well-defined style and in total agreement with the customers: a combination of industrial style and an elegant contemporary, with dominant colors such as green, gold and black.

Bottega Design's proposal of a completely painted corrugated sheet metal wall has become the undisputed protagonist of the restaurant, but without becoming heavy and / or oppressive.

The location in its current state already offered several windows that guarantee good natural lighting, but a lighting project has now been integrated that has made the artificial light more scenic, calibrated on the tones chosen for the interiors and which does not affect the colors of their dishes.

The kitchen / bar area already existed, but the room has been transformed in full FAB style, with plenty of seating, but leaving space for movement. These seats want to be different in shape, but the color is uniform, deep green, velvety and extremely soft. To conclude, the colored logos act as paintings, but, especially the one on the sheet metal wall, it attracts attention with its backlighting that mixes with the background color.

www.bottegedesign.eu





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**PRESERVATIVE FREE
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INDUSTRIE MONTALI SRL - STRADA AIOLA, 5/G MONTECCHIO EMILIA - Tel. 0522.863186



www.easyline-montali.it

The sustainable lightness of well-being

Art and design come into full harmony with the purest natural elements in the heart of a South Tyrol valley, at the Sky Terrace, a wellness area located on the penthouse floor. There one can find an elegant infinity sky pool, with its 43-square-metre mirror of crystal-clear water, expressing clear geometric forms. Not only does the pool respect the environment with its aesthetics, but it also uses less energy, since it was born out of a need to create a light-weight system that would not burden the hotel's load-bearing structure despite its considerable size. Next to the sky pool there is also a lounge pool that provides a restful massage with its Jacuzzi jets.

Design and technology

The pool's shapes and technology were made real through the work of Preformati Italia, who realised the pool on the penthouse floor of the Napura Art & Design Hotel. Some of the problems that arose from the structural loads created by the pool's individual components were completely resolved through the use of Preformati Italia's Klimapool technology. In fact, to minimise weight, as many structures as possible were built using Klimapool EPS, including the hidden roller shutter cover housing, the compensation tank





TECHNOLOGY AND DESIGN

an elegant infinity sky pool



and even the broad staircase leading to the pool from the external walkway. Therefore, the Klimapool structures' extremely reduced weight made the entire project possible, whilst also streamlining work completion times. So, during the renovation of the terrace, which was moving forward on site, preparation of large-sized EPS modules, inside of which much of the plant's systems were also being inserted, was taking place at the Preformati Italia workshop. Therefore, to gain time, the pool began to take shape at the company shops. Because Preformati Italia has always placed great importance on in-house production and pre-assembly, this distinguishing feature makes its work stand out strongly.

Each prefabricated module was then lifted up to the hotel's penthouse floor by crane to be positioned on the slab, so that we could proceed with connecting all the systems, performing the required function tests, completing the screed and adding the final finishing touches.





Because of these features found in Klimapool's technology, structures can be built with no limits to their shapes. Thus, designers are able to meet all their customers' requirements.

Not only is the pool aesthetically impeccable, equipped with technology and solutions designed for well-being, but it is also energy efficient. Indeed, both the main pool and the whirlpool are energy-class A thanks to the excellent thermal insulation qualities guaranteed by the Klimapool EPS structures, which conserve energy and significantly reduce operating costs.

www.preformatiitalia.it





www.sdgsipa.it

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





VISION ORIENTED TO THE FUTURE

biodegradable and compostable disposable articles

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

Box 21
Paper or Organic Waste
Always follow the regulations of your town
100% Compostable



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





SCATOLIFICIO DEL GARDA

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SIFIM a continually growing company

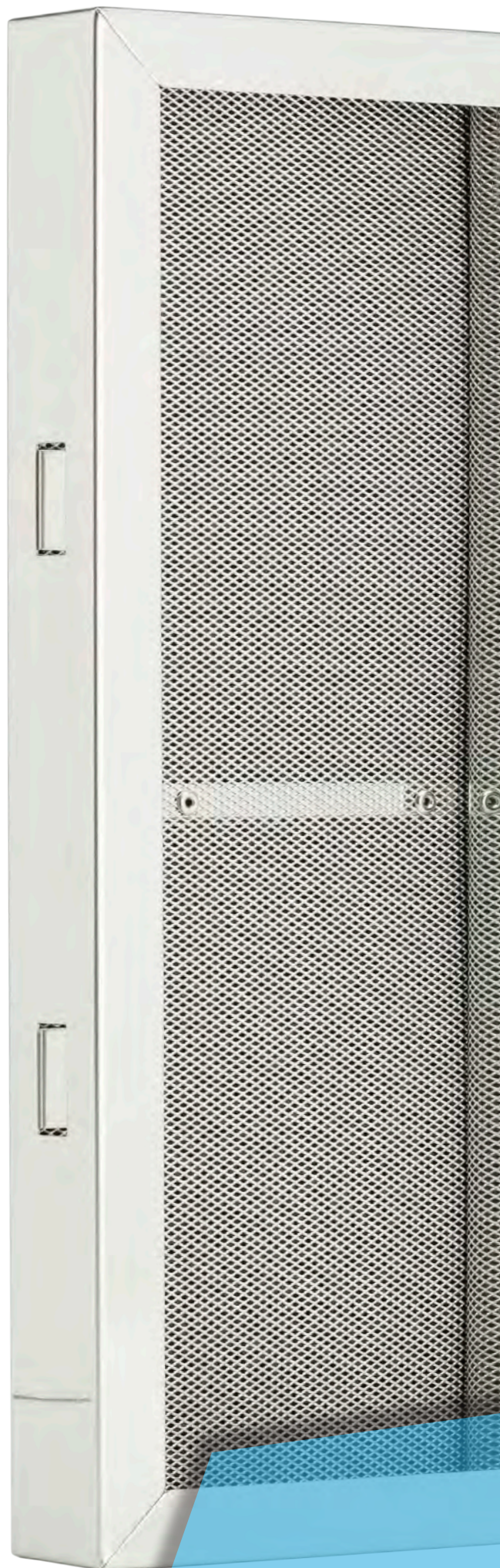
SIFIM is an Italian Company placed in Jesi (in the Marche), specialized in Filtrating field with products for home and professional hoods, electrical appliances and several industrial applications.

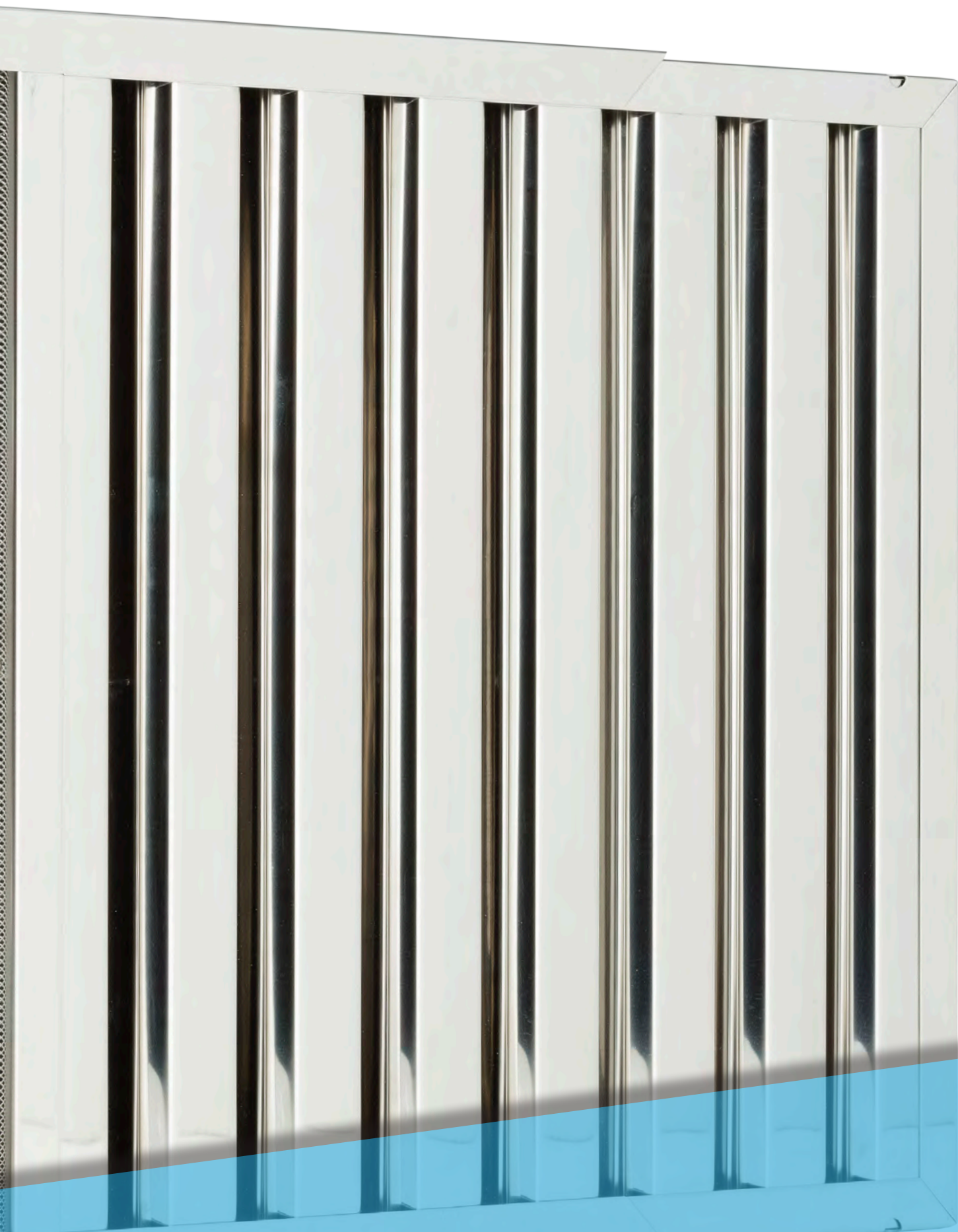
Founded in 1995 from five partners with collateral professional experiences, SIFIM is a continually growing Company that is enforcing its position in filtration and electrical appliance components markets.

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





The importance of certifications

Baffle filters are not all the same, some only complete the hood without having technical specifications while others offer performances especially studied to give efficiency and security. Sifim is specialized in filters production and the wide range of products includes baffle filters for professional hoods that before being commercialized are studied and tested in laboratory. Features that baffle filter must have are: detain fats, have a correct pressure loss and stop flames that could start inside the kitchen. How are measured those features? For fat retention and pressure loss, executing tests is enough but for flames stopping it is needed a certification from international certifying agencies which certify the passage of the proof. In this field the most important certifications are: UL 900, UL 1046 and EN 16282-6. It follows what regulations provide for to pass the test:



UL 900 3 minutes without generating flames, sparks or smoke after extinguishing the flame over about 90°

UL 1046 after having filtered oil vapour, 3 minutes with flame passage not over 18°

EN 16282-6 1 minute without flame passage

Each baffle filter produced by Sifim has passed the test and obtained one of the above described certifications. Sifim believe it necessary that all its filters must stop the flame to offer more security to whom works in the kitchen and to whom sits at tables in restaurant. Sifim recommend to never use the hood without filters because it could be dangerous.

Further information can be found at web site.

SIFIM s.r.l. Via Ignazio Silone, 3 - 60035 Jesi - An - Italy
Ph. +39 0731 60401 - fax +39 0731 614095 - sifim@sifim.it

www.sifim.it



Tiziana Industria Noleggio tessile was born in 1983

OUR BRAND PAY-OFF MEANS:

Company (Industrial): we are a team of 35 people and we have been offering laundry service (washing and renting of linen) in the Triveneto area in Italy for more than 38 years.

Renting (Noleggio): not only do we buy the linen in the first place, we also guarantee the washing, repairing/ replacement, management, pick-up and delivery services.

Linen (Biancheria): we take great care in choosing the textiles and we provide specific assistance to our clients with the aim of enhancing the characteristics of their place, their staff and their companies.

Sanitized (sanificata): we have the ISO 9001 certification for the management system and the quality and we comply with the UNI EN 14065:2016 standard related to the certification of the biocontamination control.

OUR GOALS:

- becoming an industrial laundry which offers the washing and renting service to different sectors such as hospitality, industrial and wellness.
- satisfying our clients predicting their needs of clean items keeping up with new technologies and Fashion.
- standing out for our strong link and action in our area.





CONTINUALLY IMPROVING

respect of the environment and the bond with people

We aim to these goals placing at the center of our action the respect of the environment and the bond with people (our staff, partners, and clients).

OUR VALUES

Our action is all about continually improving:

- the service to clients by selecting the items on rent according to the latest trends in collaboration with our partners.
- the respect of the environment where we live and operate with the optimal use of the resources (water, energy, chemical equilibrium, textile, time, technology) and by promoting the re-use of textiles through renting.
- the team building by periodically sharing our company goals with the staff and making them aware of the important role that everyone plays in our team; the human factor is the key feature that characterizes the services sector.
- The daily work of our employees thanks to the Kaizen method and its standardization of the production processes and the linen.

HOW WE WORK FOR A HEALTHIER PLANET

Production process and system

- Our latest-generation industrial equipment can use the right amount of water according to the weight of the linen ensuring zero waste.
- We focus on a continued research and development of our products and production processes to optimize the resistance of our textiles and guarantee their longest usability.
- We strive for production efficiency with the daily tracking and reduction of the energy consumptions.
- We buy textile and linen only in Italy to value the made in Italy.
- We employ minimal packaging to reduce the use of plastic to the maximum.

Environmental impact

- We use detergents made with natural soap in order to reduce the releasing of chemicals in the environment.
- In 2015 we installed a carbon filter for PFAS (plastic substances) in order to purify water in respect of the law and the environment.
- We reuse end-of-life products for other purposes.





Our way of being green

- We promote the philosophy of zero-waste and reusable textile among our clients, employees, partners and providers.
- We encourage recycling in our factory.
- We provided our employees with reusable water bottles which can be filled up at the water dispensers in our factory saving up to 19.000 plastic bottles per year.

Why we believe in reusable textile linen:

- It is a fully natural material
- It has a lower environmental impact
- It guarantees the multiple use of the product (up to 175 washing cycles per textile item)
- 300 kg fewer waste, 220.000 kg fewer , 300.000 kg of unused raw material

www.lavanderiatiziana.it



“ SUSTAINABLE TOURISM FOR A NEW WAY OF HOSPITALITY. RESPONSIBLY. ”

Responsibility as a key theme of the tourist offer. In a world that demands loudly to control waste and consumption, tourism, an industry globally available, can only look for innovative solutions. This is how sustainable tourism was born.

The tourism is an incomparable industry to the world. It represents the principal voice of the GDP of many developing countries and is one of the most important for many developed countries.

It generates an overall million of workplaces and it is characterized by the permanence in local communities of about 30% of the earnings generated.

Even more interesting, it is a growing industry, nonetheless the shutdown phase due to the restrictions because of the pandemic.

In light of its scope and a new vision from the tourist, the request is deeply changing and addressing to what is defined, in its several shades, as sustainable tourism.

This approach, established in the last Eighties and even more popular today, is characterized by a double concern regarding the place where we travel: environmental and social.

An Italian research entitled "Sustainability as a goal: new developmental paths for Italian tourism", carried out by Deloitte in cooperation with AICEO-Associazione Italiana Ceo analyzed the impact of sustainability on the Italian tourism industry. Surprisingly, it showed that 74% of Italians want to travel more sustainably. An important percentage, which declares to be ready to even face the price increases in the logic of 10-20%.

And if these are the data of the Bel Paese, it is not a surprise that many other international researches confirm the trend. Tourism must be more sustainable: this is what our customers demand loudly.



by Elisa Crotti





What do we mean by sustainable tourism?

With the expression of sustainable tourism, we refer to a series of practices included in the general definition stated by the WTO - World Tourism Organization.

In particular, we talk about sustainable tourism when it satisfies the need of travelers and hosting regions, and at the same time, protects and improves the opportunities for the future.

A general definition, which literally includes an entire world of different possibilities, aimed to satisfy the nature of the traveler (we know how the tourists differ in terms of choices, needs of comfort, need for news, etc.) and to respect the nature of the visited place and its communities.

Translated into practice, the concept embraces the eco-tourism that aims to impact the environment as little as possible, by paying attention to not to pollute and overexploit local resources.

But also participative tourism, based on the meeting of local populations to make them an active part in the valorization of the territory (let's think of African communities committed to the protection of local fauna of which they understand the tourist potential).

Or, further, fair trade tourism, is certainly careful and respectful of the environment but particularly inclined to the support and development of the local communities in difficulty.

Lastly, even community tourism is included in this definition, by creating a solid bond between the traveler and local communities, the first who are responsible and promoters of the tourist needs, as well as beneficiaries of the positive effects on the local economy.

Eco-sustainability for professionals

The tourist sector is the fourth source of pollution in Europe.

Dealing with environmental, eco-sustainable tourism, and responsible towards the environment is of major importance for the planet, but also the customer.

In fact, being a sustainable tourist means implementing a series of practices (choice of means of transport, accommodation facility, restaurants, activities, trips, and everything related to the travel) whose



goal is to limit its impact on the environment and host locations as much as possible.

It is obvious that the choice of the destination, structures, and tourist offer is deeply influenced by this point of view.

The favorite tourist products are the ones in harmony with the environment, communities, and local cultures so that the identity and the integrity of the place are not compromised.

They underline the most traditional aspects of a place, transforming them into the main reference points for the tourist offer.

The awareness of such orientation should encourage tourism operators to consolidate the interventions made and to initiate new ones, also by leveraging the benefits and available funds linked to the ecological transition.

The strong drive for a sustainable offer has been translated in many different ways, as shown by the plastic-free hotels that exclude the use of plastic, for example in packaging from laundry or restaurants. Or the structures and accommodation facilities that make green choices in terms of heating, energy, and urban planning, minimizing the production of waste and maximizing recycling. Particular attention also goes to the choice and

use of chemical products, suppliers or conscious use of water.

Even the catering industry can adopt these policies, by providing an offer characterized by biological products at 0km.

The possibilities are countless and each reality can identify the ones more suitable for the target of travelers.

What counts is to communicate them effectively.

Communicating, communicating, communicating

As we noted, sustainability is a key factor in the choice of the tourist but, based on the data of the research Deloitte, can hardly find information on the sustainable practices of the hotels or means of transport.

Besides, tourists also complain about a lack of clarity in communication, reporting that the sustainable structures are not always easily recognizable and well-identified on online booking websites, agencies, or on the website of the structure itself. Communicating in an effective way is, on the other hand, extremely important, as well as the presence of sustainability certification.

These are investments - the expression of choices - that obviously find a consumer, on the other side, careful and ready to appreciate its value.

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CHARCOAL CUISINE



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DYNAMIC

x-oven.com

GRILLING: NOT JUST FOR MEAT LOVERS

Talking about grilling means thinking automatically about a meat dish. Actually, this traditional style of cooking on other types of food offers restaurateurs infinite new creative opportunities for surprising flavours experiences. Provided, however, that you know how to grasp the stimulus, experiment freely, and above all, choose the most appropriate cooking tool.

Let's take vegetables, a raw material subject to growing attention and study by chefs; they have started to become the stars of main courses, and not only side dishes. Which are the fundamental assets to include on the menu for a truly appealing and attractive vegetable offering for the client? If the first obvious response is the quality of the ingredients, the second, but no less important, is the proper equipment: in this case, a charcoal oven named X-Oven.





SURPRISING FLAVOURS

choose the most appropriate cooking tool

The range of X-Oven charcoal ovens, characterized by lateral grill drawers and by the vertically shaped cooking chamber, allows preparation of vegetable dishes that are nothing like the usual classic, objectively boring grilled vegetables. The high temperature, approximately 400°C, and the closed chamber guarantee quick cooking that enhances the juiciness and texture of the vegetables, giving the ingredient an unexpected appeal. An appeal that can grow and become a unique flavour complexity thanks to the use of the dedicated X-Oven cooking accessories, like the high temperature cooking trays or the Smoking Box.

In order to build their own distinctiveness, also from an aesthetic point of view, this type of cooking provides to chefs another method, simple but at the same time unconventional: the possibility to work on the cut of the vegetables, preserving their natural shape and by so doing making them immediately recognizable. Another element that, together with the flavour, can become a strategy for customizing the restaurant menu.

www.x-oven.com



Charcoal roasted artichoke





Performance and Elegance uncompromised. Everything else is *Fully Custom*.

Refrigerated display Made in Italy custom made
to suit the aesthetic and technological needs of each project.

Criocabin 2022: Fluidity and multi-faceted spaces

"Looking ahead in 2022, the trend builds on the innovations already introduced in 2019 and goes beyond."

"Hotels are becoming more accessible and informal, often offering the idea of hybrid spaces, introducing "All Day Dining", revolutionising breakfast, setting up comfortable hybrid areas that encourage relaxation and therefore extend the stay of those who use them."

- Source: Coqtail Milano - Trend report 2022

Hotel layouts and retail concept stores are becoming increasingly fluid. They tend to create versatile multi-faceted spaces that can transform and offer innovative high-quality services, encouraging customer autonomy while replacing static with dynamic. In hotels, "hybrid spaces" lead from the restaurant to the bar, and to self-service areas and lounges for business meetings. In its ten years of opening up to the international market, Criocabin has anticipated and embraced this change, which is now also taking place



ETHOSHV
Hot Ventilated

ETHOS
Low Temperature

in Italy, both in the retail world and in the hotel and catering industry. There is a growing need for further integration of Hospitality facilities with workplaces, with equally flexible schedules.

We have been assisting all kinds of companies abroad in order to create corners where hotel guests can interact for business or socialise at informal gatherings at all times, providing combined solutions for hot and refrigerated food, or low temperature solutions for desserts and ice cream.



For All
Self-Service
Needs.



BT
erature

ETHOS S

Everything is constantly changing, just like the world in which we live: The Lobby Alive concept envisages the lobby and reception area as a place of gathering and activity open to everyone, where hotel guests can meet up with non-guests. The lobby becomes a vibrant place; outdoor spaces are animated even in seasons that were not pre-

viously considered due to weather constraints; digital technologies and a Dark Kitchen for All Day Dining will make it possible to offer hospitality throughout the day. Criocabin develops concepts at the forefront of the changes that various international companies require.

criocabin.com

CONSTANTLY CHANGING

Criocabin develops concepts at the forefront of the changes that various international companies require



Sound absorbing wood wool panels

It happens very often that the buzz, chatter or rumble which is common in dining rooms makes it difficult to communicate with our guests or staff.

Taking care of the acoustic aspect within these environments becomes essential to ensuring customers an environment that immediately puts them at ease.

Bars, restaurants, halls and conference rooms as well as wellness centers and swimming pools can present high levels of crowding where conversating is difficult or impossible.

Thanks to its particular surface texture, the wood wool panels of the ACOUSTIC IDESIGN by CELENIT act as natural acoustic absorbers and ensure that noise is not merely reflected, but partly absorbed and dissipated, avoiding





ACOUSTIC | DESIGN BY CELENIT

ensuring customers an environment that immediately puts them at ease



the annoying phenomenon of excessive reverberation.

They can be installed both in continuity as false ceilings or wall coverings or as punctual elements, baffles or rafts, easily integrated in redevelopment projects. It is possible to customize design solutions too: combinations of different colors and formats, combination of thicknesses, textures, patterns, offering a complete interior design solution.

The research activity, and the desire to identify ever greater solutions and performance, has geared CELENIT in obtaining a vast portfolio of sound absorption certificates available to the designer so that the any solutions - false ceilings or coatings - are all properly applied.

Choosing to use CELENIT wood wool solutions as a false ceiling



SPICA RESTAURANT Milan
* design: Vudafieri Saverino Partners | photo: Nathalie Krag

or coverings in environments such as bars, restaurants and hotels, allows the designers to obtain excellent acoustic comfort with environmentally friendly materials which are certified in class A+ for indoor air quality, while guaranteeing maximum safety, fire protection and a design that can be adapted to the needs of each individual project.

CELENIT has made sustainability its mission and with its products and systems has always been at the forefront in proposing solutions that can respond positively to the sustainability requirements of the ITACA, LEED and BREEAM certification systems and above all to CAM (Minimum Environmental Criteria) recently introduced in the GPP Green Public Procurement of Italian Public Administrations.

www.celenit.com



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2022 Design collection by Areta: what's new?

Areta, leading company for more 30 years in the polypropylene furniture market, is looking forward to 2022 with a range of new indoor proposals inspired by new and attractive geometries to combine aesthetics and functionality in a balanced way.

Overflowing with style, strongly identifiable thanks to a modern and original spirit, the new 2022 collection of technopolymer chairs, barstools and tables, once again confirms Areta's vocation for design innovation and quality.

The new barstools of Areta collection stand out for their innovative design that combines simple lines and harmonious shapes with trendy colours,





NEW INDOOR PROPOSALS

attractive geometries to combine aesthetics and functionality in a balanced way

to be suitable in any kind of environment in which they are placed: from living in the 65 cm version, to the contract in the 75 cm.

There is Eolo, the stackable barstool with fine lines and pleasant proportions, provided with a useful backrest that can be used as a practical handle, or Giano with its wide backrest for a comfortable seat and the stacking up option that is a useful space saving solution in the smallest spaces.

Instead, Zefiro bar stool stands out for the backrest whose sophisticated design evokes the accurate and refined pattern of Teti chair, while its slim legs and elegant curved lines at the footrest give stability to the whole structure.

As part of its renovation, the 2022 Design collection signed by Areta includes also some new models of chairs, designed for those who want to give a glamorous touch to their indoor atmosphere: from Alina, with its high and impressive backrest that make this model particularly captivating sight, to Elsa chair whose special and delightful backrest, with the unique pierced rhomboid-shapes decoration, makes it an exclusive design project and a stylish combination of comfort, aesthetics and functionality.

Another exciting addition for 2022 is the new 80x80 top size of the Ares series that further ex-

pands after the great success of the 70 and 90 versions. Easy to assemble/disassemble and transport, thanks to its solid and manageable structure, the 80 version of the Ares collection is conceived to offer a greater choice of use especially in the HORE.CA.

All the articles of Design collection are available in classic colours like white, taupe or grey with the possibility to personalize them in non-standard colours on customer's request.

Entirely made in Italy, through the innovative gas-assisted injection moulding process, all Design articles are 100% recyclable. Moreover, in order to protect the environment even more, Areta is daily committed in favor of eco-sustainability:

- reducing, thanks to new environmentally-friendly mobility solutions, the impact of carbon dioxide emissions produced by road transport, with a saving, only in 2020, of 79,000 Kg. of CO₂ totaling
- installing of photovoltaic panels which, through the production of clean energy, allows to reduce 80,000 Kg. of CO₂ per year

Areta: we make your indoor and outdoor furniture.

www.aretacom.com



AR- TISA- NAL



Discover more
www.hh-lifestyle.it





H&H LIFESTYLE

Material textures and irregular shapes

Many factors help to determine the most important aspect of a successful business related to hosting, foodservice and catering that is the customer satisfaction. Some of these aspects are the furniture, the menu, the *mise en place* and the service.

In a moment when experience is the centre of all the Horeca activities, H&H Lifestyle is close to all the professionals, suggesting product lines characterized by versatile materials and innovative techniques. These characteristics are especially conceived to exalt the different recipes and to emphasize the sensorial side of food.

The menus are genuine and natural, realized with hand-made and local products, to allow a more intimate and modern return to the tradition. At the same time, these menus are introduced with style and innovation. H&H Lifestyle is the perfect brand to support the hosting professionals across this new challenge.

The polished design of the product gives relevance to the *mise en place*, making it material and essential, where each element has pure colour and pure essence. These characteristics stand out in Artisanal collection.





LONG LASTING AND HIGH-QUALITY PRODUCT

The furniture, the menu, the mise en place and the service



The dripping varnishes and unpredictable chromatic reactions of plates, bowls and cups characterize a natural and exciting *mise en place*. The materials are reliable, resistant to the passing of time and are combined to an ensuring palette, which communicates moderation, steadfastness and resilience. The irregular shapes remind to the handmade tradition, where the mixing of colours and materials creates something different every time.

The values of home and hosting shared from H&H, allow it to be the perfect solution to bring the same philosophy of style and the same home involvement to the Horeca activities.

There is a complete offer of items, selected with accuracy that pays attention both to the quality and to the safety of the products. The competence of the company, the numerous quality controls and the certified tests, can guarantee a long lasting and high-quality product.

www.hh-lifestyle.it



SIRHA+ LYON

DAL 19 AL 23
GENNAIO 2023

EUREXPO
LYON FRANCE

WELCOME TO OUR TABLE



SIRHA LYON, L'APPUNTAMENTO GLOBALE DEL FOOD SERVICE, ANTICIPA E ACCOMPAGNA I GRANDI CAMBIAMENTI DEL SETTORE.

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SIRHA CUISINE

Il ristorante concept di Sirha Lyon

SIRHA MEAT & GRILL

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A WORLD OF CUISINE AND HOSPITALITY



SIRHA LYON 2023: the world's food service event

Sirha Lyon will once again be held from Thursday 19 to Monday 23 January 2023 for five days packed with business opportunities and innovations, more than ever in tune with the latest trends in the food and catering world.

A BROAD RANGE OF EXHIBITORS THAT REFLECTS THE ENTIRE MARKET

Over 4,000 exhibitors and brands from some 30 countries display a diverse range of products and services to trade specialists - more than half of whom are decision-makers - over 5 days.

- **Food products:** industrialists, craftsmen, distributors, wholesalers, etc.
- **Bakeries and confectioners:** raw materials, ingredients, equipment (laboratory and bakery), fixtures and decoration
- **Kitchen equipment & tableware:** cooking, refrigeration, kitchen fittings, small equipment (food processors, vegetable cutters, knives, centrifuges, etc.)
- **Dining room & catering equipment:** decoration, furniture, etc.
- **Technologies:** retail, click & collect, online order taking, etc.
- **Cafés & Bars:** manufacturers, drinks, dispensers, etc.
- **Transport:** from refrigerated trucks to bodywork, rental companies and Food Truck specialists
- **Services:** a complete range of services and training courses for the hotel and catering industry.

About the trends, a new human reality





SIRHA DYNAMICS

The latest trends in the food and catering world



5 DAYS OF EXCITEMENT TO THE RHYTHM OF THE SIRHA DYNAMICS

Since Sirha Lyon truly embodies what is happening in the real world, it hosts the five Sirha Dynamics, a series of broad themes that foreshadow the future of the sector. Over five days, Sirha Lyon features presentations by experts, master-classes, and first-hand accounts in connection with the Dynamics:

- + Technonature (for a finer balance between Mankind and nature)
- + Consume less but better
- + Human wellness
- + Human creativity tenfold (preservation of skills and expertise)
- + Dreams of a modern world and getting away from it all

www.sirha-lyon.com

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SIRHA+ LYON

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OUR TABLE**
19-23 JAN. 2023

EUREXPO LYON / FRANCE

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A WORLD OF GASTRONOMY AND HOSPITALITY



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Simple and effective 5 min cleaning procedures, specific detergent product to maintain maximum performance over time . .



PROFESSIONAL MATERIALS **Reliable and long-lasting**

Non-stick glass ceramics tops . AISI304 pressed stainless steel structure. Weights reduced by 30% compared to traditional cast iron systems.





DESIGNS, DEVELOPS AND MANUFACTURES PRODUCTS FOR PROFESSIONAL COOKING

Technology, design and performance come together in the continuous search for professional solutions for the world of modern catering, able to satisfy its constantly evolving needs.

Since 1993 our cooking systems have satisfied thousands of operators and professionals in their daily demand for quality professional solutions. Today, with sales and deliveries in over 60 countries worldwide, SpidoCook is a truly global partner for all operators that are looking for quality professional cooking solutions.





MODERN CATERING

quality professional cooking solutions



The Spidocook™ products , 100% Made in Italy , are designed to make your daily work extremely simple and safe. Reliability, technology, ergonomics, compact dimensions are just some of the peculiarities of Spidocook™ products. The unique, modern and essential design is easily integrated into any environment.

The SPIDOCCLASS™ glass-ceramic grills are perfect for Fast Food restaurants and can be a valuable tool in the kitchen. The glass ceramic contact grills can cook many products from sandwiches and focaccia to grilled meat or vegetables, providing excellent results.

The new glass-ceramic SPIDOFLAT™ griddles cook meat, fish and vegetables homogeneously. The flavours remain intact even if different foods are grilled in sequence. They are certainly safe in use

and easy to clean, giving obvious benefits in terms of energy savings and increased productivity.

The CALDOLUX™ Cook & Hold is a static oven for Low Temp Cooking (max 120°C) and Hold (max 100°C), with full cycle up to max 10+10 hrs. CALDOLUX™ use allows maximum return on investment, thanks to greater yield, energy efficiency, reduced labour and intelligent use of space.

The CALDOBAKE™ compact electric ovens for Pastry and Bakery are designed to meet the most ambitious quality and business challenges. There is no room for error in professional food service, and the CALDOBAKE ovens provide uniform baking without compromise and perfect texture and structure of the baked products.

www.spidocook.com



The Green road... for the sanitation of your 5 Stars Hotel



★★★★★ www.metodogreenhotel.it





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) for*

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



“ THE NEW TREND IN THE BALANCE BETWEEN BUSINESS AND PLEASURE: THE BLEISURE ”

Who would not appreciate the fact of combining a business trip with some leisure time? The bleisure, a fusion of two worlds apparently incompatible, seems to be good for companies and travelers. And also for the market.



by Elisa Crotti

It is the hospitality of the future, as well as the new trend in the sector.

The bleisure, a term that derives from the union of the words business and leisure, referring to that type of trip that includes a combination between work and pleasure, is increasingly gaining ground, eventually becoming a trend.

This phenomenon comes from the desire of travelers for business reasons to extend their trip to know the final destination. This is confirmed by a study by the Global Business Travel Association, according to which about 90 percent of business travelers really appreciate the trend. In practical terms, bleisure travelers are on average 1 out of 5 and they are united by the desire to visit places where they have not ever been, sometimes involving also the family. About half of them prefer extending the trip, while a third want to anticipate it.

Whatever the preferences are, the tourist offer must certainly be adapted to the dual nature of this type of traveler.

Usually, those who travel for business look for solutions such as a structure easy to reach, better if close to the place of travel, connections with stations and airports, a strong wifi



Atelier of Architecture, Interior Design

ANNA PALUCCI ARCHITETTO is an artisan laboratory of Architecture, Interior Architecture, Interior Design and Product Design. The design studio focuses its activity on the development of prestigious environments for commercial and entrepreneurial activities in general, and in particular works in the creation of functional luxury environments for Ho.Re.Ca., Wellness, Fitness and SPA activities.

ANNA PALUCCI ARCHITETTO also carries out activities in the luxury residential compartment and collaborates in the creation of furnishing objects with important companies in the sector.

The quality of life depends on the quality of the spaces in which we live, work or entertain ourselves and the design studio of Anna Palucci, in each of its projects, blends the culture of Psychophysical Wellness, regardless of Mood, with creativity and competence in all areas in which it operates.

In a project of new construction or restyling of a hotel structure rather than a wellness or spa, anticipating trends means proposing to the market product models designed to withstand a very important life cycle. To do this, it is necessary to know how to adequately project a structure, with an





VALUABLE

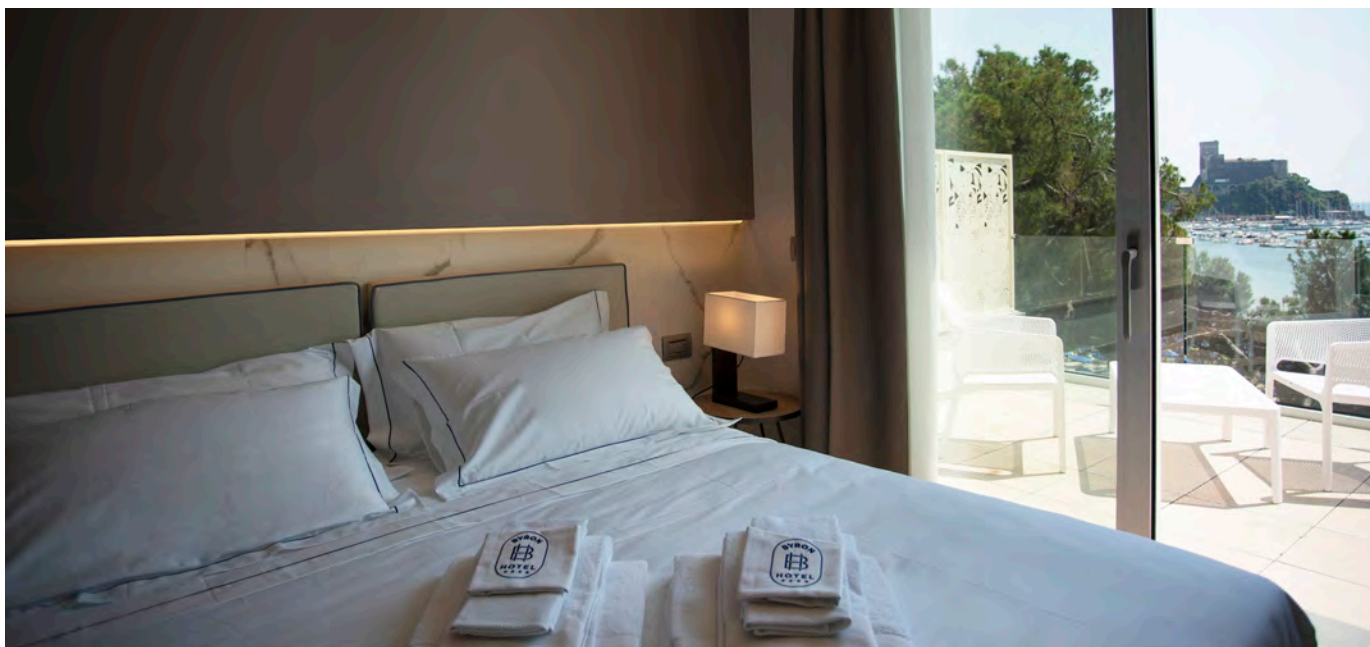
new experiences, functionality and innovation

offer in the future, understanding which customers will be and which generations to conquer, providing new experiences, functionality and innovation; hence its core business of proposing not only a suitable and specific design in interpreting the new design needs with equipment and infrastructures, elements that the pandemic has made indispensable and obsolete for the less attentive entrepreneur, but also structures that have an image fresh and designed for business or leisure travelers who need other experiences that involve much more experimentation.

Many entrepreneurs in the hospitality sector, when they decide to renovate their structure, intervene by changing and / or replacing the finishes and / or furnishings, trying to give an image

aligned with the trend of the moment. However, already before the pandemic and today even more, it is necessary to renew by relying on a designer in the sector who knows how to study an image concept that coincides with a business view, with an innovative strategy and Anna Palucci Architect increasingly manages to combine trends with wellness and SPA, fitness, indoor and outdoor, all elements and experiences that are increasingly requested by customers. Furthermore, the firm often integrates consultancy services to the design that are useful to accompany its customers in the strategic decisions of management, positioning and communication.

www.annapalucci.com



connection, a quiet room, and breakfast. The services must certainly be easy and quick, especially for check-in and check-out practices. The pleasure traveler, on the other hand, acts in a different way depending on whether he travels in a company, as a couple, or with family. With children, for example, the choice will be a family hotel or a pet-friendly hotel if there is also a furry friend together with the family. Alternatively, in a travel as a couple, people opt for structures with spa services or particular tourist activities. The bleisure tourism is now a reality and sector operators will have to take action to offer targeted responses. In this regard Booking, the famous site for booking trips, with a recent survey on over 4,500 business passengers among the biggest countries in the world, identified the most popular destinations for this type of trip (at least the half of the study's travelers confirmed that international business trips can be an occasion to know a different culture, visit a new city or take a mini-vacation). The most welcoming countries that attract more managers are located to the east, with Thailand, Japan, and Taiwan on the podium, followed by Canada, China, and United States. Germany, however, is the nation where you can travel more easily, while Italy is the favorite destination for food, followed by France.

Good for people and work

If at a first sight, the bleisure appears to be an incompatible match, it is actually a successful decision from the perspectives of both the employee and company. The analysis of the phenomenon shows that combining pleasure and business improves work quality and has a positive impact on perfor-

mance. Being able to integrate business time with leisure time to reach out more results, promotes a sense of accomplishment, satisfaction, and motivation, also becoming a great opportunity to balance work and family time. In addition, it affects the sense of belonging to their company, improving both the dedication to their work and professional satisfaction. But these are not the only advantages of the bleisure. Think for example of the cost of flight tickets, cheaper in non-business categories.

One last interesting point about the bleisure is his interpretation in the opposite sense of the traditional one. So, the "reverse bleisure" allows matching a work opportunity to a pleasure trip.

In this case, the perfect destinations are Sweden, New Zealand, developing countries, or economically growing.

The management of bleisure

How can companies manage the bleisure with their employees on a business trip? Concerning business, bureaucratic, and insurance matters, some critical issues arise. Starting from the purchase of the return ticket on a non-working day, to the integration of the hotel cost or insurance coverage, many aspects need to be fixed, including the contribution classification of the extra days of travel. Many of these problems can be resolved through products already on the market and flexible management from the human resources of the said companies. It is obvious that, in any case, the bleisure is confirmed as a real trend of hospitality and that everyone, companies, travelers and structures, has to deal with this new way of traveling and in the end, also living.



The complete enjoyment of relaxation

Modern and charming design for a scenic and luxurious outdoor space

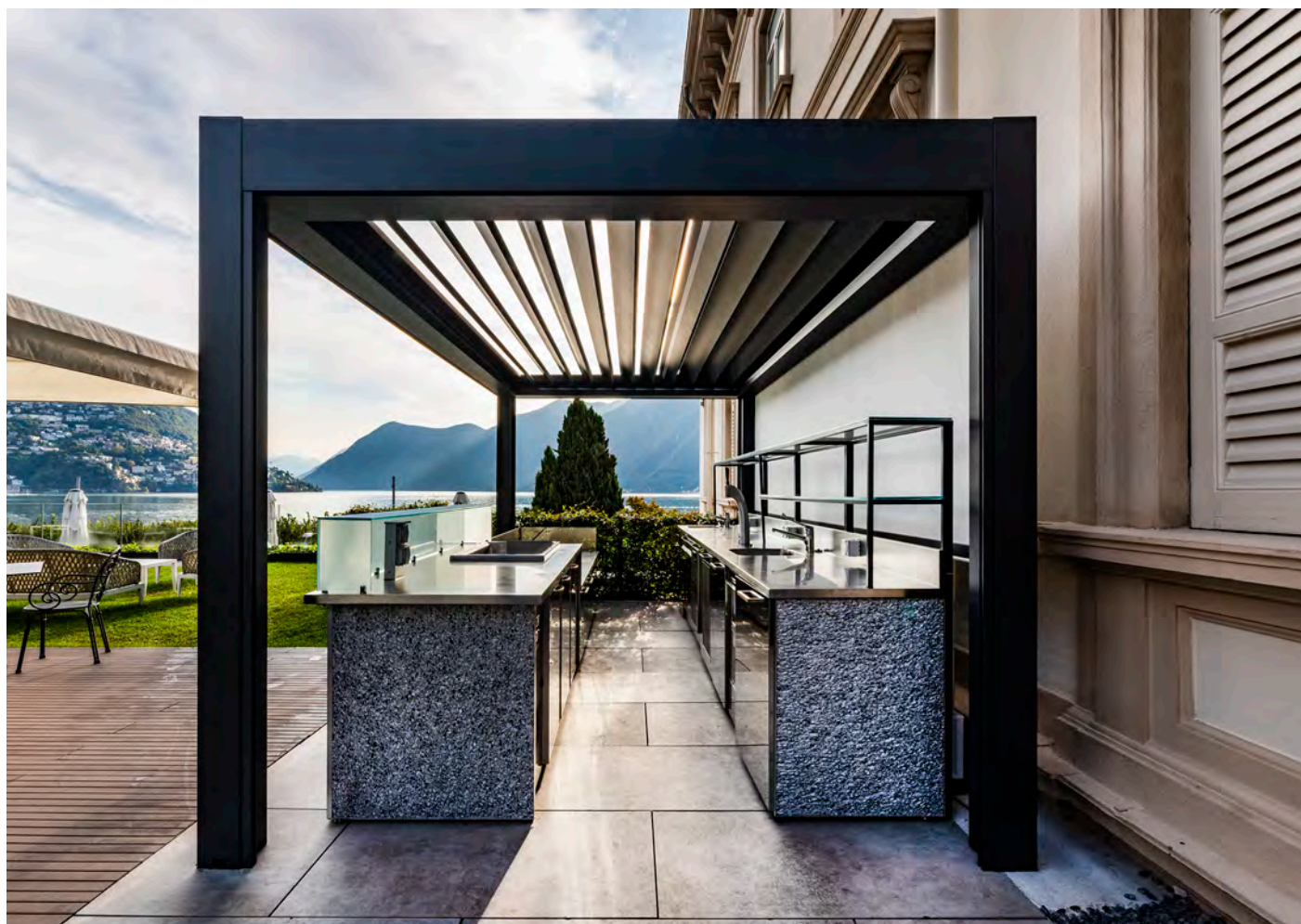
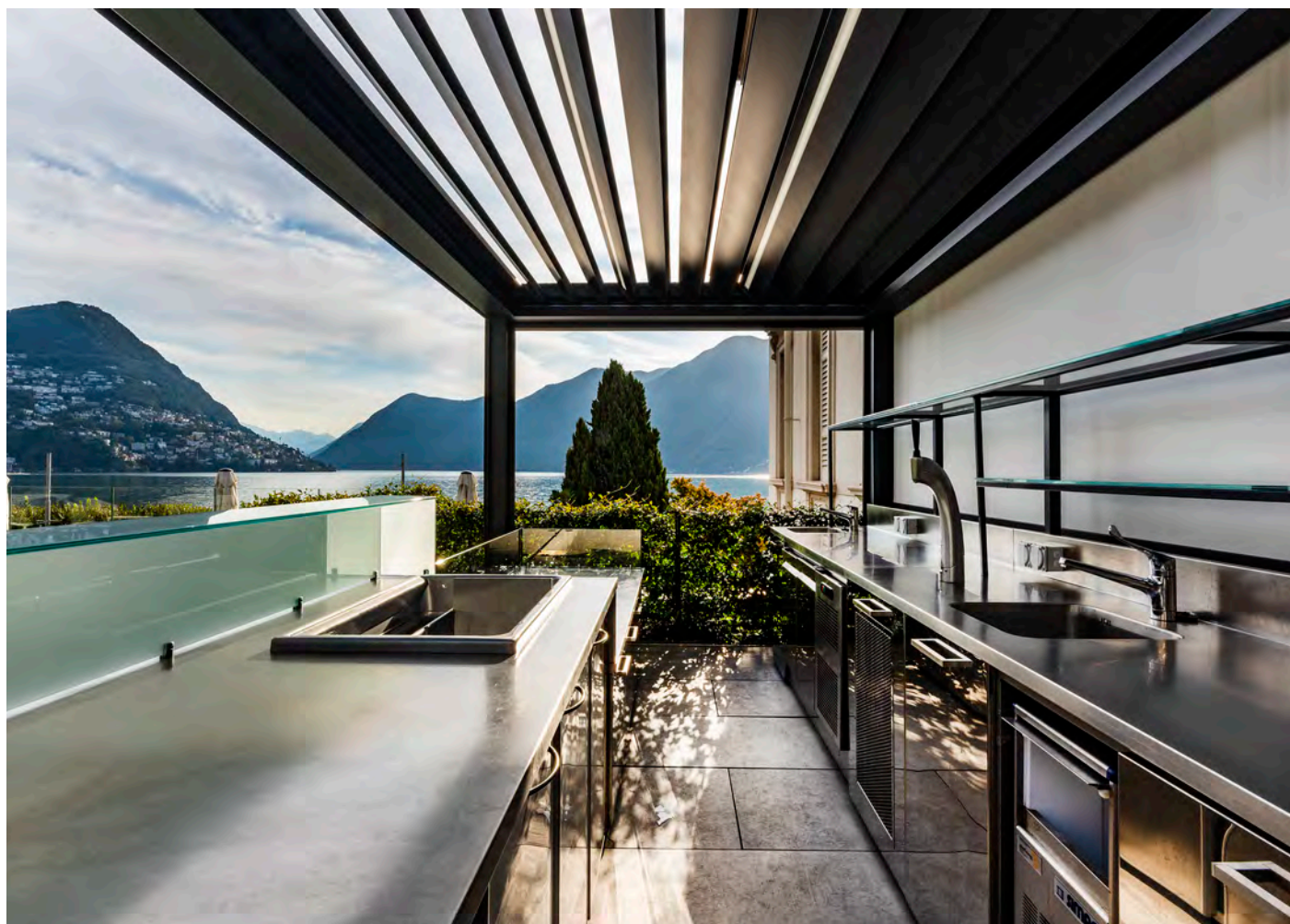
The Hotel Splendide Royal in Lugano blends luxury and relaxation, history and modern design. Enhancing its outdoor spaces with the installation of a Bioclimatic Pergola also maximises its attractive exteriors

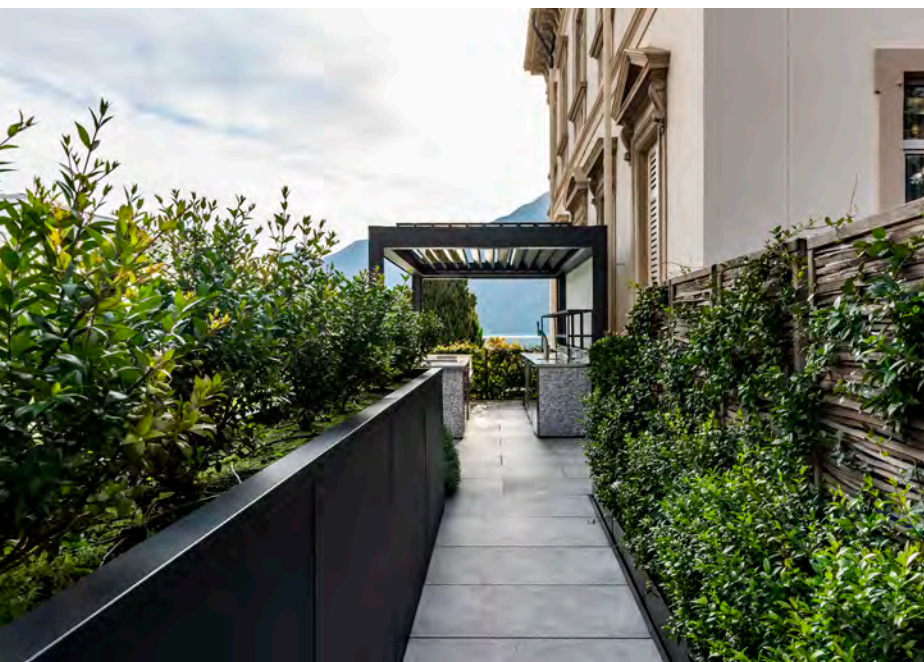
The Hotel Splendide Royal is one of the most exclusive accommodation facilities in Switzerland. Just a stone's throw from the centre of Lugano, a cosmopolitan city with contemporary charm, the Splendide enjoys a unique panorama, directly overlooking Lake Ceresio, framed by the Pre-Alps. In addition to the





MODERN
AND CHARMING DESIGN
is a modern and elegant space





exclusive view, the hotel boasts a 130-year tradition in the hospitality industry and is a historic building that has maintained a lively, up-to-date soul over the years.

Inside the Splendide, every detail is taken care of and integrated with the architectural atmosphere of the Belle Époque. The details, lines and colours ensure the exclusivity of the stay, thanks to exquisite interiors and panoramic exteriors.

For the renovation of the outdoor space, a solution was therefore devised that could combine the contemporary nature of the outdoor terrace, solarium and swimming pool without distorting the sumptuous façade of the historic building, maintaining its integrity and atmosphere.

For this reason, a Maestro bioclimatic pergola by Corradi was chosen, with its minimalist and customisable design allowing the existing structure to be accentuated. The result is a modern and elegant space. An essential, anthracite-coloured structure that contrasts with the art-deco setting.

Perimeter fasteners and adjustable blades with integrated lights help define the space without obscuring the architectural grandeur of the historic walls, functionally upgrading the view. The Corradi pergola made it possible to create a charming and appealing dining area, with the lake in the background, helping to give personality to the outdoor area, one of the distinguishing features due to its unrivalled location. Maestro has thus enabled a new way of experiencing the outdoors by giving the building a modern touch.

Design: TIME4TRADING SAGL

www.corradi.eu/prodotti



Sale of best equipment for food preparation

NEW FLAVORS AND NEW TEXTURES OF FOOD, VERY HIGH YIELD OF THE RAW MATERIAL, HUGE ENERGY SAVINGS

With SonicAger Ultrasound every dish of yours will be "ultra".

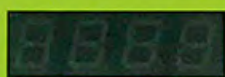
SONICAGER is a professional catering appliance that thanks to the use of ultrasound, generates a huge number of micro bubbles in the cooking bath. These micro bubbles grow until they implode, creating microscopic jets of water, with very high pressures and temperatures, thus practicing extremely energetic micro massages on the treated food.



credit: Italynnova S.r.l.



SONICAGER



ECO



SET



VERDE
LIMONE



INNOVATIVE PRODUCTS

passionate and important experience in the culinary sector

The action of ultrasonic bubbles on food tissues activates the assimilative process of cells, thus favoring the denaturation of myofibrillar proteins and the gelling of connective tissues. The result is therefore a tasty meat, softer on the palate. The softening induced by an hour of ultrasonic treatments on the meat is comparable to that obtainable with four weeks of traditional dry aging, but it should be emphasized, with a loss of liquids and weight, practically null, with a very high yield of the raw food.

Even the healthiness of meals benefits from the effects of ultrasound, which are able to significantly reduce the surface bacterial load, normally present in food. This action therefore also allows you to treat food even in cold baths, preserving their colors and nutrients, which would be altered if subjected to traditional cooking temperatures. This results in better textures, directly noticeable at the bite, as well as aromas and flavors never tried before.

With SonicAger it is also possible to enhance less noble meat cuts, which are usually intended for prolonged cooking at high temperature; for example, you can prepare tartares with cuts such as the shoulder or beef chuck obtaining tenderness comparable to those of the best fillets, adding to this consistency much more decisive and characterizing flavors.

The action of ultrasound also favors the thermal transfer to the core of the food, thus shortening the preparation time and the consequent energy consumption, even compared to the classic sous-vide cooking.

SonicAger is extremely versatile, as, in addition to the innovative



credit: Chef Diego Beretta, Rovente Restaurant, Rome - Italy



credit: Chef Daniele Nosenzo, L'Ancora Restaurant, Turin - Italy



credit: Chef Andrea Rossetti,
Antico Vefuro Restaurant, Trebaseleghe - Italy

ultrasonic treatments described above, it also allows you to perform the classic sous-vide low temperature cooking thus providing multiple functions with a single machine.

SonicAger is designed and produced by Italynnova S.r.l., a company specialized in the development of innovative products for the catering sector, which has to its credit several patents and international awards, as well as having a passionate and important experience in the culinary sector. Verdelimone is the brand with which Italynnova markets its innovative products

www.verdelimone.com



Italian creativity for your unique project

Waves Project is an Architecture and Interior Design Studio established in Milan in the early nineties by Stefano Napolitani, a naval architect trained in Great Britain and New York where he has empowered his all Italian talent.

Waves Project designs apartments, villas, hotels, restaurants, and yachts.

The company achieved remarkable success in transforming large areas into New Concept Living Places.

It designs really personalized interiors with unique Italian touch always with energetic savings.

EVERY PROJECT HAS TO RESPECT THE ENVIRONMENT.

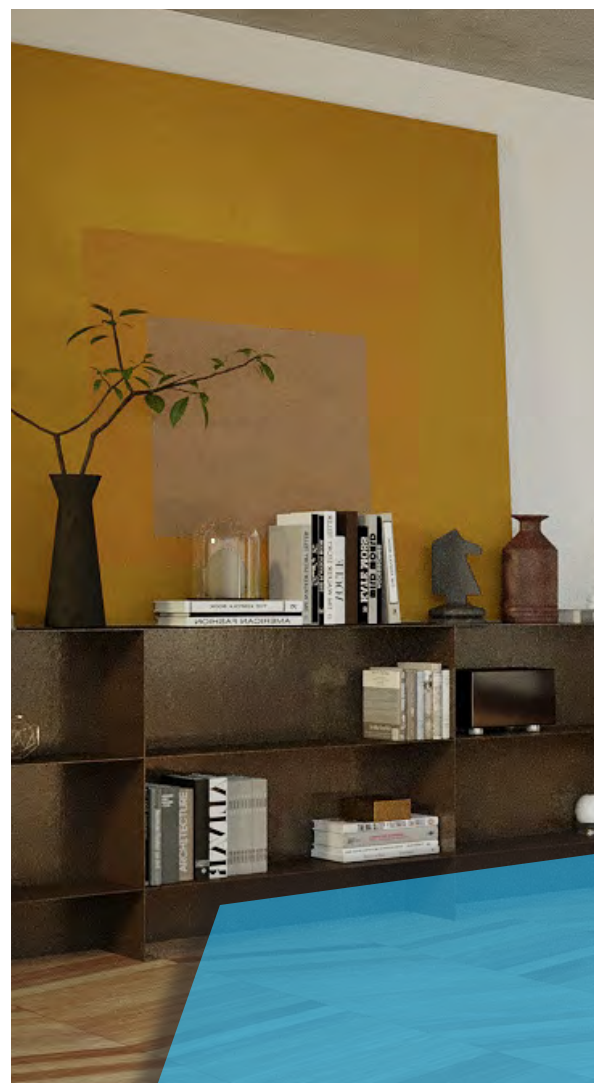
EVERY SPACE HAS TO RESPECT THE QUALITY OF YOUR LIVING

This is the mission.

This is why the goal of every job of Waves Project is to express their client's desire, realized by the unmistakable Italian creativity, in the complete respect of nature.

WavesProject believes in the respect of the environment.

This is not only concerning for energy saving but also for the quality of people's life.





ALL ITALIAN TALENT

designs apartments, villas, hotels, restaurants, and yachts.



Building New Concept Living Place means having places with a mix of different functions: home, office and services altogether.

The place where you work in the same place where you live.

This means saving your time for your life. Avoiding pollution.

This means again, living in peaceful countryside, surrounded by all necessary services: security, fitness activities, golf course, shops, bars and restaurants.

THE ITALIAN TALENT FOR YOUR OWN PROJECT

Realizing unique projects, able to fit with the environment and client



desires is a challenge Waves Project would like to collect.

A big building or a restaurant.

Your home interior or your villa.

Your desire is realized with the Waves Project style. An all-Italian style, of course.

www.waves-project.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 Frisé maple.

www.jumbo.it



TULIPE armchair



LUMIÈRE console



Professional Refrigeration

Truly different

Right from its early steps, U5 has presented itself in a different way, by stressing the distinguished traits of its refrigerators.

Our offer spans 6 product ranges, with the aim of meeting all customers' needs. Made in Italy refrigerators stand out thanks to their unique Italian Design.

Customers can choose between:

EMOTIONAL refrigerators.

100% manufactured at our Occimiano (AL) plant, designed by Italian agencies specialized in the field of refrigeration.

RATIONAL refrigerators.

Units with clean and essential lines, offered at a competitive cost. These products are mostly produced by U5 partners, i.e. European or Asian companies working according to U5 specifications.

Within the "EMOTIONAL" category, the VINTAGE line is worth mentioning: VIA VENETO and VERTICAL VINTAGE: the charming shapes of the past combined with the reliability of modern technical solutions.

Then there are the GLAMOUR uprights, attractive for the consumer thanks to total internal visibility of the products.





6 PRODUCT RANGES

all customers' needs



Additionally, we engineered KOBÉ in two versions: a refined stylistic exercise in the field of meat preservation.

U5 can brand even a single unit, because customer care is a core value to us.

Since planet Earth is not a legacy from our ancestors but a loan from our offspring, the carbon footprint has to be neutralized. We only use natural gasses, both in polyurethane foams and in thermodynamic systems; all thermoformed plastics contain 85% recycled plastics.

U5 is also active on the front of INDUSTRY 4.0 connectivity.

All U5 refrigerators manufactured in Occimiano can be equipped with ad hoc electronic connectable devices. Not only can they monitor performance (real-time check of temperature from any device), but in Italy they can also unleash tax benefits.

U5, Truly Different.

www.ucinque.it



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.

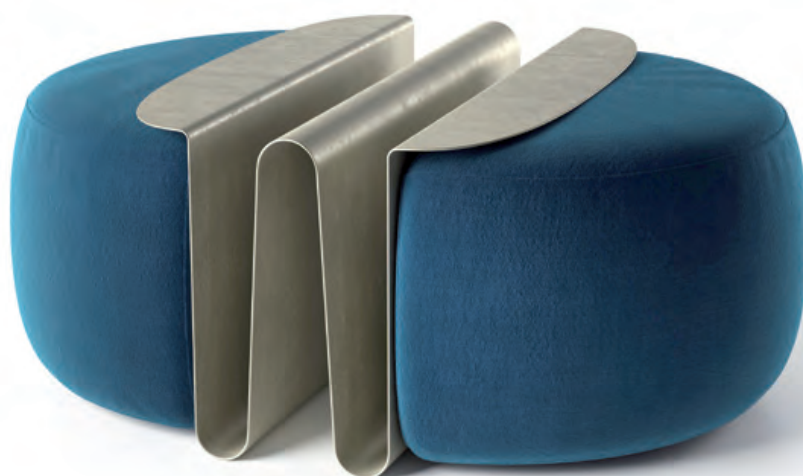
Available in two- or three-seat versions, or as an armchair, this model is raised from the floor by light gold satin-finish metal feet. It is joined by an ottoman composed of two half-moon parts that can be held together by a central magazine rack, in the same finish as the feet.

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



Refined, delicate, for real gourmets

The flavor of IMPERIA Lavender, the perfect quality that gives an inimitable value to any delicacy.

The IMPERIA Lavender is ideal in bakery products, with fresh and dried pasta, in spoon dessert, with ice cream and fantastic to aromatize meat and dishes of all kinds.

With ice cream, a Ligurian product is born, "Tantale", created by the ice cream maker Aldo, from the ice cream shop Perlecò of Alassio.

The base is made by crumbled Sassello Amaretto, two layers of IMPERIA lavender ice cream and a layer of "prescineseua" ice cream with candied persimmons of khaki, chinotti and oranges.

www.lavandarivieradefiori.it





A DELIGHT TO TASTE

the perfect quality that gives an inimitable value to any delicacy

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 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



The future of dining



RESTAURANT ASIA 2023

4TH International Restaurant,
Kitchen & Culinary Equipment &
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The 10TH International Coffee & Tea Industry Expo



**CAFE
ASIA**
The 10TH International Coffee & Tea Industry
Exhibition, Supplies & Technology Exhibition



**Sweets &
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The 9TH International Sweets, Desserts & Bakery Exhibition

Marina Bay Sands
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Halls B & C, Level 1

25 & 26 May: 10AM - 6PM

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Secure your booth today!

Florence Ng ♦ Project Director
florence@cems.com.sg

Roberta Pozzi ♦ Project Manager
roberta@cems.com.sg

SPECIAL OR TRADITIONAL RECIPES

Today our company has more than 50 years of experience in the food industry, being one of the most long-standing production realities in the western part of Liguria.

The high quality of our products is guaranteed by the constant research of 0-km and Italian ingredients. Our products are very appreciated even beyond the Italian borders, thanks to the strict control in all the production process. Our pasta factory makes more than 70 different types of artisan pasta, but the real pride of our production is our regional products such as trofie, borage and rabbit ravioli, and pan-sotti.

If you are looking for special or traditional recipes with top quality products from our laboratory, you are in the right place.

Every day, you'll find the ingredients to cook some pasta dishes, easily and quickly, both in our shop and in the covered market of Ventimiglia. Pasta Fresca Morena can be found in Via Aprosio, 21 in Ventimiglia or the covered market at box no. 15.

For further information please visit our website: pastafrescamorena.it





MORE THAN 70 DIFFERENT
TYPES OF ARTISAN PASTA

special or traditional recipes with top quality products



Turtleneck®
Straw *by HalmBrüder*

A Story about One team, one problem, one solution

A picture that went around the world: sea turtle with plastic straw in its nose.

Single-use plastic straws account for the largest share of single-use plastic at 36.4 billion tonnes. Their decomposition time is given as 500 years. According to a statistical projection, there will be more plastic in the sea than fish by 2050.

SAVE THE TURTLES!

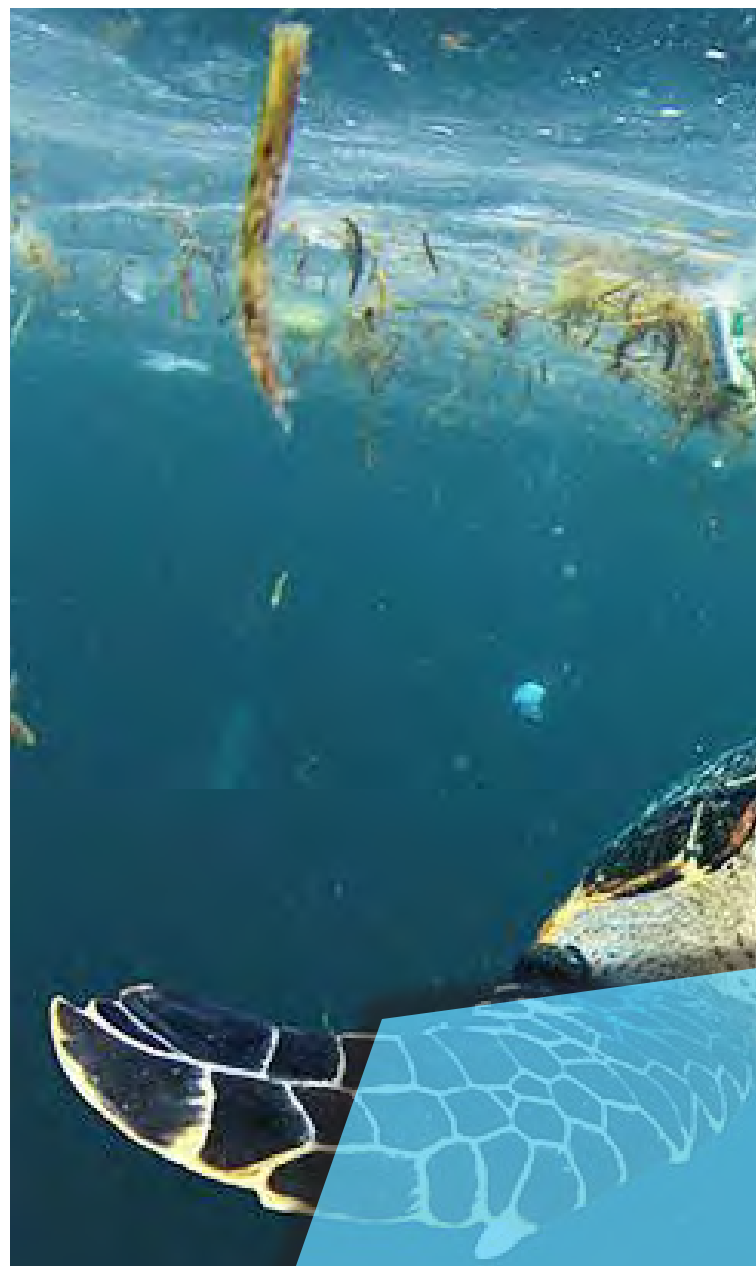
EU-wide ban
on single-use plastic by 2021

In order to counteract the pollution of the environment by single-use plastic, the European Union enacted an EU-wide ban on single-use plastic products in 2018, starting in 2021.

The HalmBrüder

If everyone individually is willing to change something, we can change the world as a large community.

"We want to change the world - how flexible are you?"



Where there is a will, there is a way!

The idea: to convert a cable protector made of flexible stainless steel into a drinking straw. Only the diameter, length and shape had to be adapted to those of a drinking straw.

The success proves us right!

In the meantime, the demand for our **Turtleneck® Straw** is growing steadily and we are pleased that many bars and restaurants, retirement homes and private households are already convinced by our alternative.

Summer holiday
2019

We need plastic-free alternatives without direct renunciation!

Plastic waste pollution is now part of almost every beach landscape. The reason: convenience. With other alternatives, something has to be done without.

Summer/Fall
2019

November
2019

The first prototype is ready!

It's done. From an idea came a product that contributes to a plastic-free and sustainable life.

Today

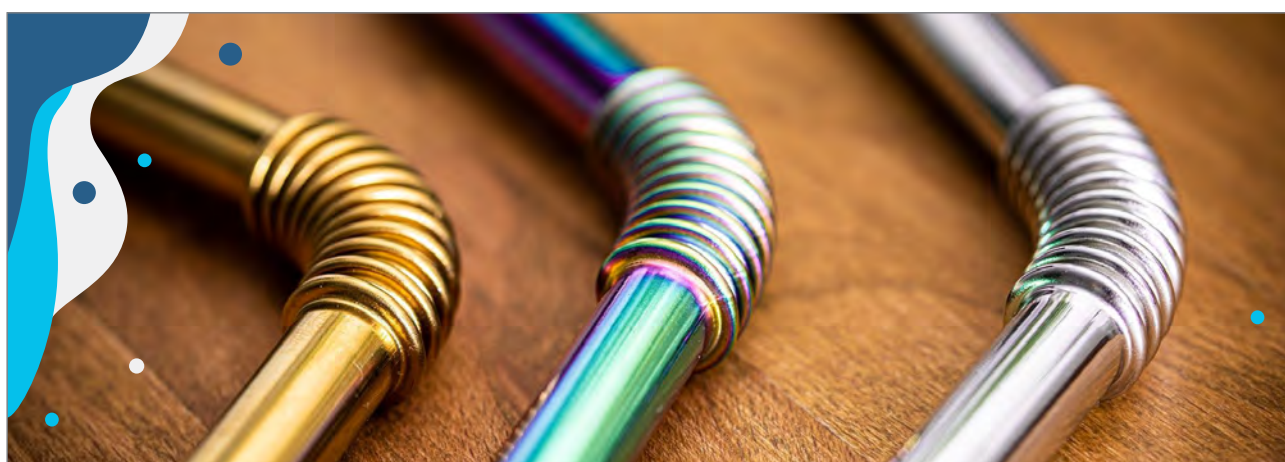


WE WANT
TO CHANGE THE WORLD

bendable. stylish. sustainable.



Bendable. Stylish. Sustainable.



Gold

The luxurious

Rainbow

The magical

Silver

The minimalist

Problem: Weaknesses of previous materials in terms of flexibility, taste, durability or ecological aspects.

Consequence: No alternative to flexible plastic straws, which promise the same drinking experience and are practicable for gastronomy and for people with disabilities.

The solution: The Turtleneck® Straw – The first bendable alternative that eliminates all the weaknesses of previous alternatives and can be used flexibly and still looks good.

...The Turtleneck® Straw
A straw for everyone.

Bendable. Stylish. Sustainable.

Der Turtleneck® Straw is...
patented and.

Design Patent/Gebrauchsmuster DE-GM
DE 20 2019 106 395 U1.

The use of our flexible stainless steel tube for this reusable straw had several advantages for them: it eliminated all weaknesses such as cleaning, break resistance or taste neutrality that all previously developed straw alternatives had, and additionally also allowed the construction of a straw with a flexible mouthpiece that can be used straight OR bent.

halmbrueder.de



Spanish Horeca Equipment Industry Promotes Its Products at GulfHost Expo

SPANISH GROUP ORGANIZED BY AFEHC WAS
MADE UP OF 17 COMPANIES

Through the coordination of the Spanish Exporting Manufacturers Association for the Hospitality Industry (AFEHC) and the support of ICEX Spain Trade and Investment, Spanish manufacturers of equipment for the hotel, restaurant and catering industry travelled to Dubai (United Arab Emirates) to display their products at the GulfHost hospitality and foodservice expo.

After a four-year hiatus due to the Covid pandemic, which forced organizers to cancel the 2020 edition, Spanish industry was back at the Dubai hospitality equipment expo, which will be held on 8-10 November at the Dubai World Trade Centre.

The United Arab Emirates, especially Dubai, is a regional hub that serves as a gateway to the countries of the



DUBAI HOSPITALITY EQUIPMENT EXPO

latest innovations in hospitality equipment for the Middle Eastern market

Middle East and North Africa (MENA). This explains the Spanish hospitality equipment industry's interest in this market. In fact, Spanish group participations organized by AFEHC exhibited from 2005 to 2016 at the Gulfood Fair and then, since 2017, at the GulfHost expo.

Group Participation of 17 Spanish Manufacturers

Under the umbrella brand Horeca Equipment from Spain, a group of 17 Spanish companies occupied an exhibition area of about 540 square metres to display their products at the GulfHost trade show.

These firms were Arilex, Caff, Coreco, Docriluc, Fagor Professional, Fainca HR, Fricosmos, Frucosol, García de Pou, Infrico, Luis Capdevila, Mibrasa, Mychef-Distform, Pujadas, Salva, Sammic and Taurus Professional.

Spanish manufacturers displayed their latest innovations in hospitality equipment for the Middle Eastern market and the guiding principles of technological innovation in this industry are digitalization and environmental sustainability.

The Spanish group's presence at GulfHost 2022 was promoted through the stand of the AFEHC association (Za'abeel Halls, Z2-D38), a brochure with information on the exhibiting companies was printed and distributed at the fair, and an email

marketing campaign aimed at potential buyers was implemented.

This group participation of Spanish companies at the GulfHost trade show has been included in the Industry Plan for International Promotion of Equipment for the Restaurant and Catering Industry 2022, designed by AFEHC in collaboration with ICEX Spain Trade and Investment.

afehc.com

horecafromspain.com

The image shows the cover of a brochure for the GulfHost 2022 trade show. The background is a dark, textured surface. In the center is a top-down view of a black paella pan filled with yellow saffron rice, large prawns, mussels, and garnished with fresh green herbs and a lemon wedge. In the top right corner, there is a logo consisting of a yellow sphere above the text 'HORECA EQUIPMENT FROM SPAIN' with three small colored dots (red, yellow, red) to the right. Below the sphere, the website 'horecafromspain.com' is written vertically. The text 'gulfhost' is written in a large, white, serif font in the upper left. Below it, the title 'LIST OF SPANISH EXHIBITORS' is written in bold, with 'LIST OF' in red, 'SPANISH' in yellow, and 'EXHIBITORS' in red. In the bottom right corner, the dates '8-10 NOV 2022' and the location 'DUBAI WORLD TRADE CENTRE' are printed in white.

gulfhost

**LIST OF
SPANISH
EXHIBITORS**

HORECA
EQUIPMENT
FROM SPAIN

horecafromspain.com

**8-10
NOV 2022**
DUBAI WORLD
TRADE CENTRE

GULFOOD**13-17/02/2022****DUBAI**

Fair for food and hospitality.

HORECA**11-14 /02/22****ATHENS**

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

SIGEP - AB TECH**12-16/03/2022****RIMINI**

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

INTERNORGA**18-22/03/2022****HAMBURG**

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

HOSPITALITY**21-24/03/2022****RIVA DEL GARDA**

Italian trade fair dedicated to the Horeca channel.

BEER & FOOD ATTRACTION**27-30/03/ 2022****RIMINI**

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

HOSTELCO**04-07/04/2022****BARCELONA**

International meeting.

MARCA**12-13/04/2022****BOLOGNA**

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

CRAFT BEER CHINA**11-13/05/2022****SHANGHAI**

International network of B2B events for the beverage industry.

SIAL CHINA**13-11/05/2022****SHANGHAI**

Asia's largest food international exhibition.

THE HOTEL SHOW**24-26/05/2021****DUBAI**

Trade event about hospitality and hotel industry.

MIFB**06-08/06/2022****KUALA LUMPUR**

The largest food&beverage focused trade event.

ALIMENTEC**07-10/06/2022****BOGOTÁ**

Fair on the beverage and HoReCa industry.

HOSPITALITY QATAR**21-23/06/2022****DOHA**

Fair on hospitality, food&beverage.

THE HOTEL SHOW SAUDI

06-08/09/2022

RIYAD

Trade event about hospitality
and hotel industry.

SIAL

15-19/10/2022

PARIS

Fair on technologies for food&beverage
and food products

GULFHOST

08-10/11/2022

DUBAI

Complete hospitality
equipment sourcing expo.

SIAL INTERFOOD

09-12/11/2022

JAKARTA

Fair on technologies
for food&beverage and food products.

SIAL MIDDLE EAST

6-8/12/2022

DUBAI

Fair on technologies
for food&beverage and food products
for the hospitality sector.

SIRHA

19-23/01/2023

LION

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

CIBUS

03-06/05/2023

PARMA

International food exhibition.

TUTTOFOOD

08-11/15/2023

MILAN

International B2B
show to food&beverage.

ANUGA

7-11/10/2023

COLOGNE

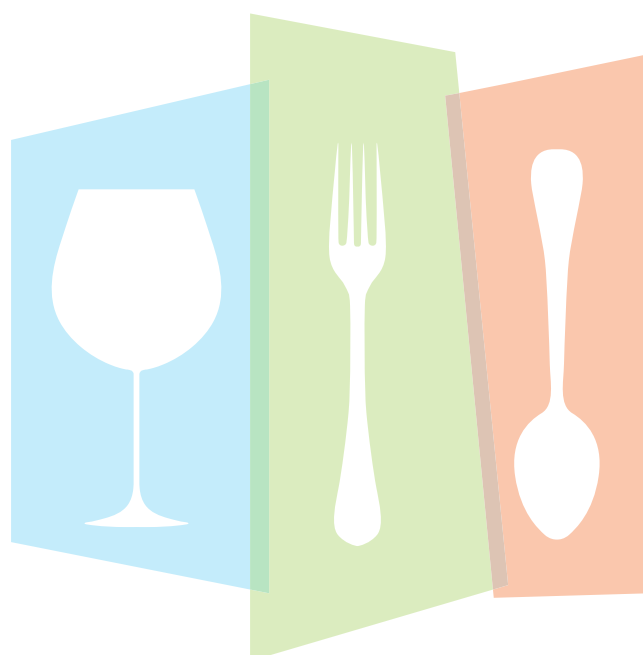
Fair for food&beverage,
packing, bakery, pastry.

HOST

13-17/10/2023

MILAN

Show for bakery,
fresh pasta, pizza industry.



WE'VE TALKED ABOUT...



ANNA PALUCCI

I COV-84/86

Via Angelo Berardi, 24
00177 Roma - Italy

ARETA SRL

I COV-64/66

Zona Industriale
Via per Grottaglie Km. 3
72021 Francavilla Fontana - BR
Italy

BOLOGNA FIERE SPA

I

P.zza Costituzione, 6
40128 Bologna
Italy

CALLMEWINE SRL

I6/19

Via Lovanio 5
20121 Milano - Italy

CELENIT SPA

60/63

Via Bellinghiera, 17
35019 Onara di Tombolo - PD
Italy

CORRADI SRL

I COV-88/91

Via M. Serenari, 20
40013 Castelmaggiore - BO
Italy

COSTA TOSCANA CHEF RICCARDO

24/27

www.riccardobellaera.com
www.tanja-neumann.de

CRIOCABIN SPA

57/59

Via S. Benedetto 40/A
Loc. Selve
35037 Praglia di Teolo - PD
Italy

DR. SCHÄR AG / SPA

20/23

Winkelau 9
I-39014 Burgstall
Postal - BZ - Italy

FELIS SRL

4/7

Via P. Zorutti, 22
33074 Fontanafredda - PN
Italy

GL EVENTS EXHIBITIONS

71/74

Via Nizza, 294
10126 Torino - Italy

INDUSTRIE

MONTALI SRL

28/31-33

Strada per Aiola n°5/G
42027 Montecchio Emilia - RE -
Italy

ITALIAN EXHIBITION GROUP SPA - IEG

I5

Via Emilia, 155
47921 Rimini
Italy

ITALYNNNOVA SRL INNOVATIVE STARTUP

92/95

Via Aldo Moro, 7
33032 Bertolo - UD
Italy

LAVANDA RIVIERA DEI FIORI

I COV-104-105

Reg. Isolabella, 5
17031 Albenga - SV
Italy

MANIFATTURA PORCELLANE SARONNO SRL

11/14

Via Varese 2/H
21047 Saronno - VA
Italy

MONDIAL FRAMEC SRL

I COV-8/10

S.S. 31, nr°34
15040 Mirabello Monferrato - AL
Italy

NDESIGN

32

Via Francesco Poma, 1
21013 Gallarate - VA
Italy

PASTA FRESCA MORENA

110-111

Via Aprosio, 21/C
18039 Ventimiglia - IM
Italy

PENGO SPA

67/70

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

PREFORMATI ITALIA SRL

I COV-34/37

Via Trieste, 26B
36065 Mussolente - VI - Italy

SCATOLIFICIO DEL GARDA SPA

38/41

Via Mantovana, 20
37010 Pastrengo - VR - Italy

SIFIM SRL

42/45

Via Ignazio Silone, 3
60035 Jesi - AN
Italy

SPIDOCOOK SRL

75/78

Via dell'Artigianato, 2
35010 Vigodarzere - PD
Italy

STEAM ITALY SRL

79/82

Via Trieste, 5
25030 Castelvotati - BS
Italy

TIZIANA INDUSTRIA NOLEGGIO TESSILE SRL

I COV-46/49

Via dell'artigianato n.62
36045 Lonigo - VI - Italy

UCINQUE SRL

I COV-100/102

Via Casale, 17
15040 Ooccimiano - AL
Italy

WAVES PROJECT

96/98

Via Bernardino Telesio, 18
20145 Milano
Italy

X-OVEN INTERNATIONAL SAGL

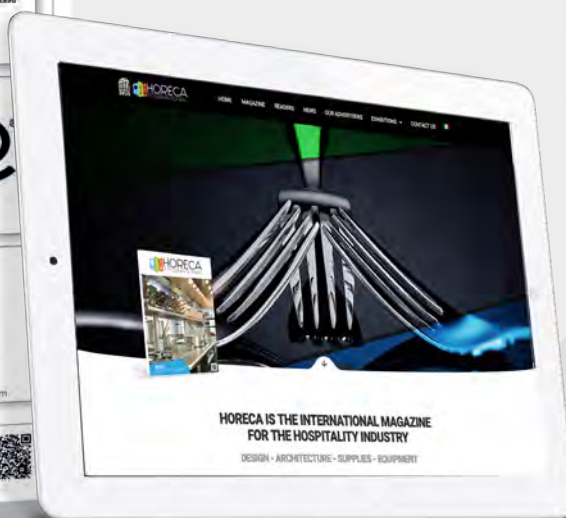
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