



HORECA INTERNATIONAL

SCRIANI

www.scriani.it



www.schaer-foodservice.com

Crudolio

www.crudolio.it

CAFFÈ & BOASI
SINCE 1930

www.caffeboasi.it

X-oven
CHARCOAL CUISINE

www.x-oven.com



www.globalfountain.it

**ambiance
ITALIA**

www.ambianceitalia.it



www.lyonbiscuit.fr

host | Milano
INTERNATIONAL
HOSPITALITY EXHIBITION

host.fieramilano.it



HORECA 2023 EXPO ALGERIA

10 – 13 October 2023

Algiers exhibition center
SAFEX (Central Hall)

16th International Exhibition of Equipment and Services for Hotels, Restaurants and Communities.

OFFICIAL SUPPORTS AND PARTNERS

Algérie 360°



CCI ALGÉRO-FRANÇAISE

غرفة التجارة و الصناعة الجزائرية-الفرنسية

Tourisme
&
Voyages



CONTACT US >

+213 (0) 23 06 75 99

contact@horecaexpodz.com

This event is organized by :



EASYFAIRS ALGERIA
Visit the future



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





OCCIMIANO PLANT



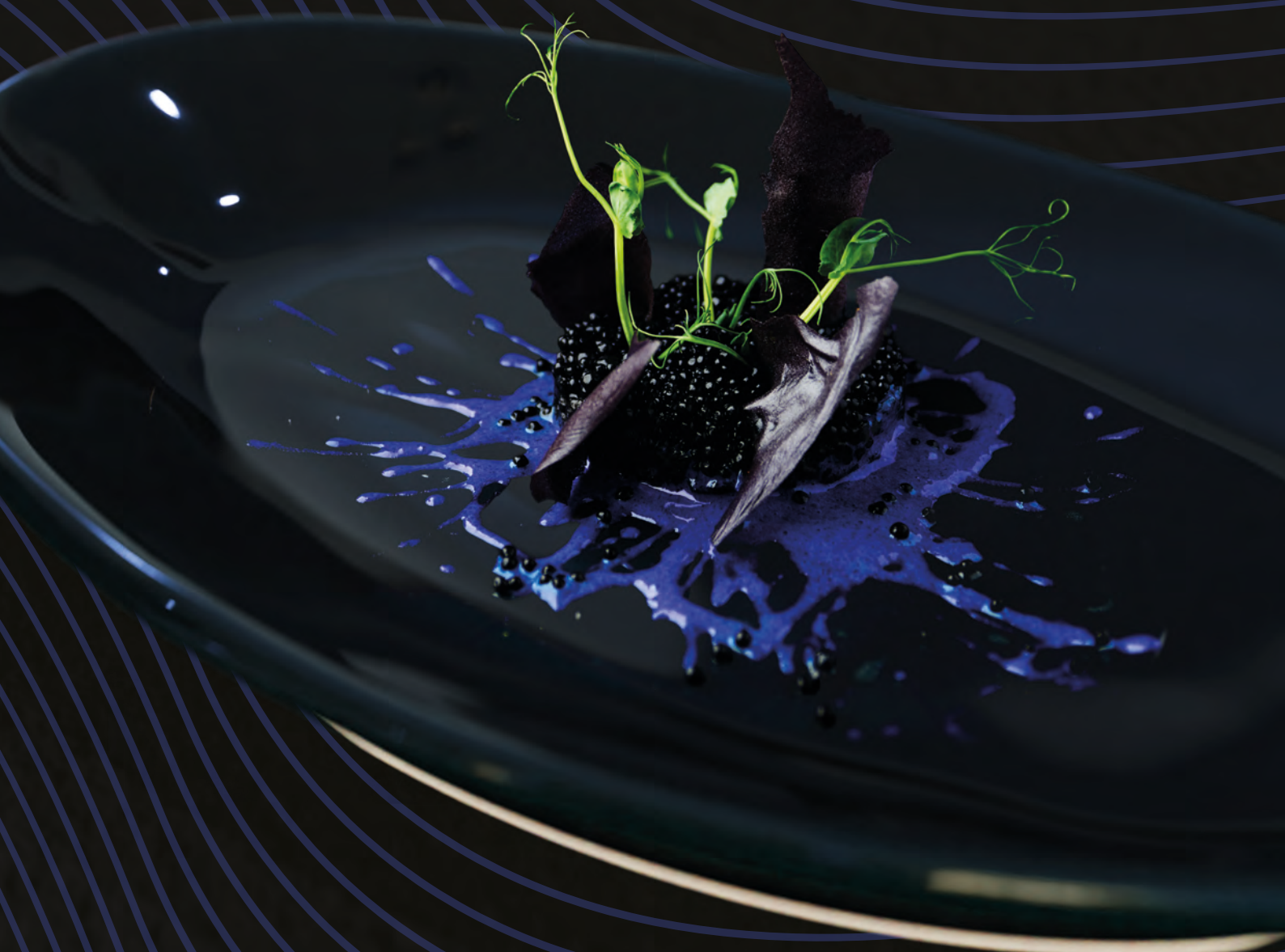
Professional Refrigeration

UCINQUE S.R.L
VIA CASALE N° 17/A
15040 OCCIMIANO (AL) - ITALY
TEL +39 333 4531121
WWW.UCINQUE.IT





PORCELLANE
DI SARONNO



A CLASSIC FOR
THE MODERN KITCHEN

www.mpsporcellane.com





SPIDOGLOSS™ XPRO

In fast food catering we know how important Productivity, Repeatability of cooking results and Ease of use are. The goal is to standardize each activity, making it quick and minimizing any risk.

The new Spidoglass XPRO glassceramic grill is the synthesis of over 30 years of Spidocook experience.



THE BEST EVER

COME AND DISCOVER IT:
HOST MILAN 13-17 OCTOBER 23
HALL 2, STAND M59-N60



of experience

SPIDOCOOK.COM

horeca-online.com



THE INTERNATIONAL
MAGAZINE
FOR THE HOSPITALITY
INDUSTRY



**MAGAZINES
AND MORE**



Sonia V. Maffizzoni
Editorial Manager

How are business? For the global trade of chains related to professional hospitality, outside the home and retail, certainly booming. The sector has demonstrated an unexpected resilience, reaching a new peak of 178 billion euros in 2022, a level well above pre-pandemic data (in euros, 38 percentage points higher than 2019).

In this rosy picture, the impact of Italy on the sector is exceptional: the boot represents over 10% of the total value of world food equipment production.

But the story also tells of a cautious and careful consumer, especially when spending outside the home. His preferences are dictated by those solutions characterized by a strong innovative capacity. Good wind for everyone, therefore, but whoever will be able to exploit even the favorable currents of new consumption styles will be able to go further and from there dictate the new rules of the game.

SOME CONTENTS



FOOD

08/10

**BREMA
GROUP SPA**

**Making ice
is our business!**

Uscita n. 3 - Host

editorial management
and registered office:
Via Cesare Cantù, 16
20831 SEREGNO (MB) - ITALY
Tel. +39 0362 244182
+39 0362 244186

web site: www.editricezeus.com
e-mail: redazione@editricezeus.com
portal: **www.horeca-online.com**
e-mail: marketing@itfoodonline.com
skype™: editricezeus

An outline of services
and products for the horeca world
and hospitality

Published: biannual magazine
Registration: Court of Monza
no. 13 of 13.11.2018

Servizi e prodotti per il mondo
horeca e ospitalità

Periodicità: semestrale
Autorizzazione del Tribunale
di Monza, no.13 del 13.11.2018

HORECA INTERNATIONAL
is the international magazine
for the hospitality industry
year 6 - 2023

managing editor

S.V. Maffizzoni
redazione@editricezeus.com



DESIGN

28/31

MYIN SRL

Customize your atmosphere with Myin creations.



SERVICES

40/43

CONSORZIO
FRACTA LABO

Moral values and respect for the environment.



EQUIPMENT

72/75

CAPITANI SRL

Coffee desires daily inspired.

WhatsApp
379 2421278



editorial manager
S.V. Maffizzoni
redazione@editricezeus.com

account dep. manager
Elena Costanzo
amministrazione@editricezeus.com

translations
BAYAN TECH FZC

editorial production
Sonia Bennati
bennati@editricezeus.com

project and layout design creative dep.
ZEUS Agency
grafica@editricezeus.com

printing
Zeus Agency



MAKING ICE IS OUR BUSINESS

Brema Group is the Italian company that since 1985 has been thinking of ice as a raw material to be sculpted according to customers' needs. It supplies numerous sectors with an approach aimed to satisfying the most diverse needs, from GDO to pharmaceuticals, from wellness to Ho.Re.Ca, and finally the industrial sector.

We think of ice as the evolution of water, designing it in the ideal shapes to meet every need: from the most classic gourmet shape appreciated by Bartender Managers (Ice Cube) to the more squared and trendy shape demanded by Mixology artists (B-Qube), from the truncated pyramid shape favoured by fast food outlets (Fast Ice) to the elegant elongated thimble shape that goes well with fruit juices and soft drinks (Ice Finger), from the extremely versatile drawn ice in logs (Ice Pebbles) to the granular display ice perfect for the presentation of fresh products (Ice Flakes), right up to the sub-cooled ice flakes that last over time (Ice Scales).

With a mission to provide the best solution for many needs of the out-of-home business, B-Qube Ice makers are born, the "Brema B-Qube" is a strong, transparent and compact ice, designed specifically for the world of Mixology. The range of B-Qube machines starts with compact under-counter models with daily productions of 29 kg. Cooling is by air or water, making installation possible in any situation, also thanks to the option of



ICE FOR EVERY NEEDS

there is a unique magnetism between Brema Ice Makers and Ice

an integrated drain pump. The panels, easily removable projected with the Green-Tech Design approach, ensure consistent performance and ease of maintenance.

Individual B-Qubes weigh 23 grams, a weight appreciated by cocktail professionals because it allows adequate control over dilution, perfect melt during shaking, tightness within a cocktail build. They fit all types of glasses and retain their signature aesthetic impact for a long time.

The ice makers of the CB HC family, with R290 natural refrigerant gas, are equipped with the Automatic Washing System technology. The button is located on the front panel of the machine, easily accessible and quickly activated. A simple click is enough to start the general cleaning cycle using professional products such as the Brema Ice Machine Cleaner. It is a single-dose sachet, a bio-based descaler.

www.bremaice.it - info@bremaicegroup.it





THIS IS **B-QUBE**

29mm x 29mm x 32mm

Square and
massive Ice Cube

The perfect size for
all barista's creations

Full and flat top for a
long-lasting cooling effect

bremaice.it | info@bremaicegroup.it | +39 0331 434811



THE INGREDIENTS FOR SUCCESS

INTERVIEW WITH LUIGI FASOLI, CEO OF HORECATECH



Foresight, product quality, and timely support are some of the winning ingredients with which Luigi Fasoli leads his company.

His passion for cooking led him to take his first steps in the small appliances sector in 1993, and then to create the Horecatech brand in 2009.

Represented by a winged unicorn, a symbol of strength and elegance, the company entered the market for professional equipment intended for the Horeca world.

The Horeca sector is among those that have been most impacted by Covid. How did your company respond?

With the easing of health emergency measures and the resumption of activities, many companies found themselves without merchandise.

During the lockdown months, we chose to invest and focus on a well-stocked warehouse to be able to seize the opportunities that the recovery would certainly offer.

This choice turned out to be a winning one, allowing us to increase our market share.

What sets Horecatech apart from its competitors?

We are perhaps the only ones in the market to offer a two-year warranty on a good part of our products, because we are confident in using quality components; moreover, after-sales service is one of our strong points, with several service centers throughout the country. We take care of





STRENGTH AND ELEGANCE

professional equipment intended for the world of Horeca

product collection, repair, and return, and we are the only ones equipped with an online monitoring system that allows the customer to stay updated on the progress of various stages.

Sustainability is now a fundamental element for the growth of every company.

How are you moving in this direction?

Not only do we recycle or limit paper consumption, but we have also eliminated water bottles, replacing them with a purifier.

It may seem trivial, but a daily consumption of about 15 bottles, multiplied by 250 working days, means not having to dispose of 3,750 bottles a year; moreover, we collaborate with our suppliers to eliminate as much plastic and styrofoam from packaging as possible and have set a two-year goal to find a method to quantify our emissions and then offset them.

What is your relationship with your suppliers and clients?

With suppliers, we try to find technical solutions to improve products, in addition to flexible solutions to optimize their costs for mutual benefit. The same applies to our clients. We provide timely responses and receive their input because a company like ours, which sells exclusively through dealers, needs market feedback to understand the real needs of end-users.

What's the work environment like at Horecatech?

We believe that a good work-life balance is essential because we feel that the quality of life impacts work. For example, on Fridays, our employees finish at 2:00 PM and in the summer, due to the heat, we bring forward the entry and exit times. We like to involve our employees in the company's results, rewarding them financially and with other benefits.

horecatech.com





HORECATECH
MORE THAN COOKING

THE PROFESSIONAL EQUIPMENT FOR HoReCa WORLD



In 30 years of experience, we have won the trust of hundreds of customers including retailers, wholesalers, large-scale distribution and purchasing groups who in turn have brought our products to over 20,000 businesses in the HoReCa world.
Don't you think these are good reasons to visit us?

Come and visit us at Host from 13 to 17 October at Pavilion 1 Stand F04 - F10

www.horecatech.com

H.A.C.C.P. methodology and the Colour-Coding system: purpose and advantages

The Hazard Analysis and Critical Control Points is a health and hygiene self-control system adopted by businesses, especially in the Food industry, with the objective to avoid bacterial contamination and protect customers' health. Among others, one practice has become part of the methodology throughout the years: colour-coding. This method is based on assigning a distinct colour to the cleaning equipment used for each area or business unit, resulting in a highly visual system that helps maximising health and safety. Overall, colour-coding leads to increased productivity of the cleaning operations and reduced risk of bacterial contamination.





H.A.C.C.P. METHODOLOGY

the Hazard Analysis and Critical Control Points is a health and hygiene self-control system



How can cleaning equipment facilitate the implementation of the H.A.C.C.P. methodology?

To respond to the needs of our clients who embrace the H.A.C.C.P. preventive system, we expanded the assortment, introducing a range of products in different colours: white, blue, red, yellow, green, and black.

Brooms, cloths, sponges, and all types of cleaning tools can therefore be assigned to a different room based on their colour.

Likewise, to reduce bacterial contamination, sterilization of the cleaning equipment is also

extremely important. We therefore included in the selection several brooms and brushes which are resistant to chemicals and that can be washed up to a temperature of 130 degrees.

With the newest range introductions, we wish to provide a continuously improved offer in respect to the necessities of our clients, customers' health, and standards of the industry.

visit: www.briantinaprofessional.it

contact us: info@briantina.it





H.A.C.C.P. LINE

to prevent the risk
of contamination

BRIANTINA PROFESSIONAL®

CLEANING PRODUCTS IDEAL FOR:

CATERING SERVICES

ACCOMODATIONS

SCHOOLS AND CANTEENS

PRODUCTION PLANTS

SPORTS FACILITIES

PUBLIC OFFICES

BUSINESSES

TRANSPORT



Briantina Professional is a brand of

La Briantina
di Poli Giovanni Spa

www.briantina.it

Via Federici 131/133 - 26041 Casalbellotto (CR) Italy

Tel. 0375 59628 - Fax 0375 59602

info@briantina.it



KILI CAFFÈ: AN EXCITING JOURNEY IN THE MAGIC WORLD OF COFFEE

Coffee is an unique experience, a warm hug in a cold morning, an intense scent that wakes us up and comforts us.

Coffee is history ,it's passion and tradition that leads through breathtaking landscapes.

This is our philosophy, Kili Caffè's philosophy!

Kilimanjaro's charm

Kili caffè' finds its inspiration from the mountain Kilimanjaro, the extraordinary mountain of Africa. Kilimanjaro is located between Tanzania and Kenya, this massive titan is 5,895 meters with its Vulcan that seem touching clouds.

The mountain dominates a wild and amazing landscape. Arabic here flourishes and grows in these extraordinary geographical and geological unique conditions producing amazing and high quality coffee beans.





MAGIC WORLD OF COFFEE

coffee is history, it's passion and tradition



Kilimanjaro represents adventure and discovery, characteristics that match with the inner soul of Kili coffe'.

Flavor of adventure

Our journey in the coffee's world began in 1970, the founder Giuseppe Arena, from a simple seller of finished product in packs of 1 kilo, had the initiatives, the audacity and self-drive to add excellence to what became a business.

Mr. Arena explored Africa, central America and south America in search of the perfect coffee bean.

The result? A complete coffee blend that arouses the authenticity of each region.

The re-brand : A new journey

Kily coffe' recently initiated a re-branding. Looking at our "Linea vending", with a different look and a innovative approach we decided to reveal and show the history behind our coffee with a modern new graphic.

Each design and color tells the legacy behind Kili coffe'. We want to make sure that each time you drink our coffee, every single sip will give you the sensation and overwhelming emotion that only a mountain so massive and amazing can give you.

One flavor, thousands emotions!

When you open a pack of Kili coffe' it's like opening a window to the world: an invitation to explore different cultures different traditions all through the taste.

When you will drink our coffee, you will not just drink "a coffee" but "the only coffee" that will lead you to the appealing lands that inspired our legacy and background.

Our Sicily

Our roots bring tradition and passion to our coffee factory. Our methods of roasting coffee beans aim to only one purpose quality and excellence!

Our package is based on 14 compatibility of capsules and coffee pods giving equal opportunities of excellence to all type of customers that buy coffee for their restaurants, bars etc.. Nobody should ever renounce or choosing between quality and affordability.

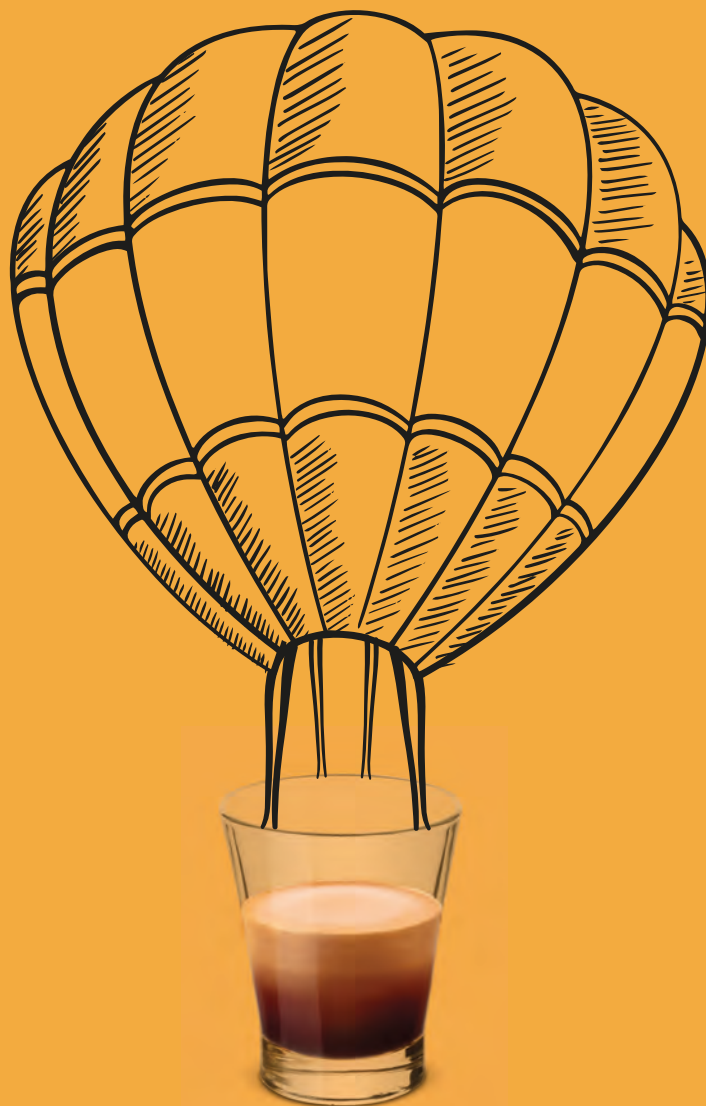
We offer private label service, by putting our experience at your service.

Kili Caffè' is the perfect combination of Sicilian tradition and high quality.

Fall in love and find out your-self about our journey through the magic world of coffee that begins with a sip in Sicily and will take you around the world!

www.kilicaffe.it

SCOPRI IL VIAGGIO IN OGNI CAPSULA.



14 SISTEMI DI CAPSULE COMPATIBILI ANCHE IN CONTO TERZI

Esplora il mondo attraverso ogni sorso con Kili Caffè! Dal 1970, le nostre miscele artigianali ti accompagnano in un viaggio avventuroso dentro ogni tazza. Sorprendi i tuoi clienti con esperienze straordinarie, offrendo un caffè che racconta storie affascinanti da terre remote.

**Kili**
CAFFÈ

KILICAFFE.IT



13-17 OTTOBRE 2023
VIENI A TROVARCI:
PAV 14P - STAND H22 L21



Lyon biscuit

The original taste

LYON BISCUIT from 1935, unequalled pastrycook know-how

The pastrycook Comez -La Basquaise settles in the suburbs of Paris in 1925. It is already specialized in items for ice-cream makers and waffle producers. In 1930, the Comez brothers got the idea to give a cone-shape to the usual flat waffle pastry. Still very innovative, they will rapidly pass from the moulded cone to the waffle cone. Their know-how will be awarded by the winner prize at the colonial exhibition in 1931. They will settle in Lyon area in 1980 getting into partnership with Lyon Biscuit. Both companies are now a must in today's market.

In 1985, the two brands company is finally called LYON BISCUIT and gets into new premises in Clérieux, in the Drôme area. It will acquire a specific production tool that will ensure an unrivalled quality biscuit. In 1987, it develops the new concept of the ready to fill waffle cup.





UNEQUALLED PASTRYCOOK

specialized in items for ice-cream makers and waffle producers

Since then, very anxious to satisfy its customers, the company will develop a large range of cones, ice-cream pastry that will meet the market expectation and energize the ice-cream makers, restaurant owners and pastrycooks sales.

LYON BISCUIT, the real taste

A sweet and vanilla flavour, slightly proline-flavoured and crunchy.

LYON BISCUIT is very involved in developing the quality of the flavor and the taste of its cones, waffle cups and biscuits.. In order to develop this gustative aspect, LYON BISCUIT works with homemade recipes and strictly selects raw materials to guarantee the quality:

- No hydrogenated fat
- No allergenic ingredients
- IFS and BRC certification, ensuring that the products are «healthy food»
- No GMO guarantee

LYON BISCUIT, the real taste that will accompany your ice-cream flavour So that you can enjoy your ice-cream up to the end.

LYON BISCUIT, each ice-cream gets its own cone!

Home-made, traditional, Italian ice-cream, served with spoon, spatule or with machine, LYON BISCUIT proposes a cone for each texture. A cone that will allow you to make your best ice-cream right away.

Thanks to its experience and its clients' one too, LYON BISCUIT can advise you on what to choose and help you select the most suitable range of products according to your projects.

- Rolled up or moulded cones, small , large, extra-large, slender
- Sweetened or chocolate coating cups,
- Timbale-shaped waffle cups,
- Side biscuits ...





LYON BISCUIT enhances the quality of your ice-cream in accordance with the customer's need.

LYON BISCUIT: dynamic and creative just for you!

With its own R&D office, LYON BISCUIT develops a special relationship with its customers as the company can meet their expectations but also regularly suggest them new products.

Thus, ESAL has the leadership in the coating technique. LYON BISCUIT has combined high gustative coating recipes and a unique making process control in order to develop waffle cups and cones with smooth, regular and quality coating in a large range of flavours.

Available coating flavours:

Chocolate, toffee, lemon, berries, coffee, orange.

Settled in the south of France, between Lyon and Marseille, among orchards and vineyards, LYON BISCUIT committed itself to respect economic sustainable development by creating a special relationship with its close by suppliers. Cette décision participe à sa dynamique en répondant à des objectifs de qualité et de réactivité.

This decision contributes to its dynamic in meeting the objectives of quality and reactivity.

www.lyonbiscuit.fr



CUSTOMIZE YOUR ATMOSPHERE WITH MYIN CREATIONS

"Space is not a place, but an experience." It's the philosophy of the Italian Argentine designer Luciana Gomez, Founder of Myin Design. A rule that she follows in all her interior design projects, especially for hotels, bars, and restaurants where experience is the king. Myin combines handcrafted made in Italy production of wooden furnishing accessories (tables, coffee tables, bedside tables, sideboards) and textiles, such as cushions and poufs. In addition to the graphics always available in the brand catalogue, it is possible to request the creation of tailor-made projects which include the creation of personalized graphics that can





LUCIANA COMEZ

"Space is not a place, but an experience."



incorporate any type of element or symbol connected to the storytelling of the venue. But there is more. Myin can also take care of the entire redesign of the environment, thus offering a 360° consultancy project.

'A customer who enters a hotel, a bar or a restaurant must perceive the uniqueness of that place and its ability to blend perfectly with the external context in which it is located.

An outdoor terrace in Capri cannot be furnished with the same kind of cushions as a rooftop in Milan'. Uniqueness and fusion with the territory are therefore the two keywords of Luciana Comez's working methodology. Every new challenge starts first from listening to all those details that can be creatively translated





into non-prepackaged furniture, but expressly designed for the environment in which it is located.

The search for high quality raw materials, sustainable and environmentally friendly production methods is an integral part of the supply chain which is based on a team of highly experienced craftsmen located in the hinterland of Milan, an area historically known exactly for its excellence productions.

But how does the creative process actually work? Just write to info@myin.it to set up an initial interview with Luciana Gomez, to explain the type of project and needs. The first phase of consultancy is completely free.

www.myin.it

MY HOTEL. MY RESTAURANT.

MYIN



MYIN DESIGN CREATES **CUSTOMIZED CUSHIONS, POUFS AND FURNITURE**
THAT CAN MAKE YOUR ATMOSPHERE REALLY UNIQUE.

SINCE 1964
WE ARE SETTING THE STANDARD
FOR EXCELLENCE AND INNOVATION



Pastorfrigor is a group that has been operating worldwide for many years, with strong growth both in the acquisition of new market shares and in excellence and expertise in the sector.

It was born from the forward-looking idea of Bruno Pastorello, the father of the current President Mr. Franco and grandfather of the CEO, Clara Pastorello, who in 1964, now 58 years ago, decided to diversify his catalogue of products for sale from shelving for shops to distribution of refrigerated counters.

An idea that proves to be so successful that since 1966 Pastorfrigor manages to become an absolute reference brand in Italy and abroad and this means that at the beginning of the 80s of

the last century, it was necessary to expand the plant to 5,000 square meters of San Giorgio Monferrato, then moved in 1997 to Terruggia the current headquarter of the Company and of the Group, where the new production structure was built which, with subsequent expansions, now reaches a total covered area of over 17,000 m² to which it can be added the 5,000 m² of Pannelli Isolanti in S. Giorgio Monferrato and the 19,000 m² of the Pastorkalt production site in Slovakia.

The product catalogue is wide and diversified, this allows to Pastorfrigor to offer its products to important supermarket chains of large-scale distribution, to shop filter's concessionaires, to installers and contractors and also to small retailers. The enterprising team of sales staff, led by



PASTORFRIGOR

the future belongs to those who dream.
To those who dare. To those who take action

José Antonio Leal Guzman, for exports, and by Pierangelo Alemani for Italy, with solid weapons and consolidated preparation faces the market successfully.

Pastorfrigor models are a perfect combination of style and functionality and are often also the result of customization, where the customer needs to add accessories or customized finishes.

In recent years, Pastorfrigor group has acquired a strong ecological awareness and special attention to sustainability, committing itself to seeking new and cutting-edge solutions in the development of new products, guaranteeing technological innovation as well as compliance with regulations and standards relating to the use of refrigerant gases with low impact on global warming.

This has allowed the group to become a guide and a reference in the refrigeration sector.

These days we hear more and more talk of an ecological transition that aims to favour the transition from a system based on polluting energy sources to a virtuous model centred on green sources, a crucial theme for the future of our planet.

Pastorfrigor is ready to guarantee valid products together with a complete consultancy and technical expertise service that supports its customers in the choice and evaluation of products to obtain valid performance, elegant and modern product display, as well as optimized consumption: how important it is to save energy electricity is the constant concern of all customers and with Pastorfrigor you can.

In the last year, Pastorfrigor has carried forward the development of the "Genova Overview Doors" range which is the first and the only one in the vertical commercial display sector to achieve consumption in energy class A, the best.

This large-volume exhibitor, for fresh products and pre-packaged meat, in various versions, finishes and sizes, is the flagship of the company which always aims at the top of efficiency, technology and design.

The technical department of the Terruggia headquarter, with the study and research centre in Iasi in Romania and with the technicians of the laboratory carried out the tests to guarantee the performance of this innovative wall display and compliant with the most recent regulations imposed by the European Commission.

Pastorfrigor is proud of this important result which gives it a tool to demonstrate that the products perform better than their competitors.

The performances have been validated by the TUV certifying office, which has even detected lower consumption than those declared in the product data sheet.

The three production units of the group are: the parent company in Terruggia, in the centre of our marvellous hills, where there is a 17,000 m² plant with a large showroom. the production site of the Pannelli Isolanti, and Pastorkalt a.s. located in Slovakia.

The production of the three units is diversified: in Terruggia both service display units, than murals and islands at positive temperature or for frozen foods for supermarkets.

In San Giorgio, on the other hand, cold rooms are produced for the widest use, above all for the storage of fresh goods in supermarkets, hypermarkets, and even smaller shops.

In Nove Zamky, production completes and integrates the group's range, with islands for displaying frozen products, display cabinets with built-in unit and wall cabinets with different dimensions and specifications from those produced in Italy.

www.pastorfrigor.it



pastorfrigor GROUP



GROUP

The three production units of the group are: the head offices in **Terruggia**, in the center of the Monferrato hills, where there is a **seventeen thousand square meter** factory with a large showroom; the **Pannelli Isolanti** and **Pastorkalt** a.s. in Slovakia. Production is diversified: in Terruggia serve over counters, wall cabinets and island displays for supermarkets are produced in positive or negative temperature; in San Giorgio cold rooms for the widest uses; in Nove Zamky, Slovakia, production completes and integrates the range with dimensions and specifications different from those produced in Italy. **Pastorproject** in Iasi is a study and research centre cooperating with the **local University** and which supports the group's technical office, with its team of engineers.

RESPECT FOR THE ENVIRONMENT

In recent years, **Pastorfrigor group** has acquired a strong **ecological awareness** and special attention to **sustainability**, committing itself to seeking new and cutting-edge solutions in the development of new products, guaranteeing **technological innovation** as well as adaptation to regulations and standards relating to use of **refrigerant gases with low impact on global warming**. This has allowed the group to become a guide and a reference in the refrigeration sector, also thanks to the recent achievement of the certification for the Genova OV door model, the first wall cabinet in its category, to reach **Energy Class A**.

PRODUCTION UNITS

Pastorfrigor

Reg. Gabannone, 4 Z.I. · 15033 Terruggia (AL)
Phone +39 0142 433 711 · Fax +39 0142 433 701

Pastorkalt

Považská 26, 940 02 Nové Zámky-Pri Bani,
Slovakia

Pannelli Isolanti

Via Aldo Sanlorenzo, 13, 15020 San Giorgio Monferrato

STUDY AND RESEARCH CENTRE

Pastorproject

B-dul Primaverii, 19 · 700771 Iasi, Romania

www.pastorfrigor.it | info@pastorfrigor.it





H&H LIFESTYLE BOTANICAL ENGLISH

H&H is always focusing on new style trends, able to satisfy the most various and demanding requests in terms of elegance and functionality. H&H collections dedicated to HORECA, take inspirations from an aesthetic and accurate ideal, never expected.

Colours and decorations blend themselves with new shapes and materials. The table transforms itself in a design element that reflects the soul of each location and remains in customer memory.

On Host Milano 2023, H&H presents new collections inspired by English style, always connected to elegance and quality, to give a unique and timeless charme to all locations.





H&H LIFESTYLE

the new collections inspired by the english style



New H&H collections, dedicated to HORECA, are romantic, heavenly and inspire a fascinating elegance giving to each mise en place an irresistible vivid colour.

The different styles of Botanical English allow to give life to a dream, to a story that becomes a point of reference for customers: a tribute to hospitality that remains in the heart. Decorations sublime white colour and unique sparkle of porcelain, adding value to creativity and bringing out each dish.

PRIMROSE COLLECTION

Peony buds and peach branches lay themselves on the soft and elegant shapes of Primrose collections, skilfully put one next to the other.

Primrose collection is made of fine porcelain, composed by dinner plate, soup plate, side plate and a platter, a salad bowl and teacups with saucer sets. A classical atmosphere, characterized by delicate flowers and ramage in a traditional brick red variation.

KENSINGTON BLUE FLOWERS

Starting from light blue to ultramarine, passing through ocean blue, each blue nuance is fitting to British style, thanks to their cold and elegant tone. Images of natural element such as trees, flowers and birds in blue colored, give life to decorations of Kensington collection, perfect for a refined dinner.

MAYFAIR TABLEWARE

Starting from lunch to dinner, Mayfair perfectly resumes the classical English style, thanks to a careful attention to details, to materials quality and to the elegance of floral designs.

Their grey shades create a romantic and refined atmosphere. These grey shades that identify Mayfair collection have the natural tones of porcelain, to create a harmonious chromatic mix, able to reach a non-expected equilibrium and sobriety.

www.hh-lifestyle.it



DALLAS

collection



Discover more
www.hh-lifestyle.it



IMPACT.

Inspire, invent, innovate.

PACK DIVISION - FOOD DIVISION

MORAL VALUES AND RESPECT FOR THE ENVIRONMENT

Impact is a young company born in 2013 from the experience of Diego Rubino, manager of multinational packaging companies with 25 years of knowledge in the sector. We strongly believe in moral values and respect for the environment.

All our efforts are aimed at solving problems for our customers and our partners. We have a service that is always attentive to anticipating problems and ready to advise on the best path to take for the activities of our partners. We believe in the value of our suppliers that we choose also for their ethical and managerial attitudes. We develop hundreds of new solutions for food contact packs, producing and personalizing even very small quantities. We believe in the sustainable development of the market and in the 3R REUSE, REDUCTION, RECYCLE policy. In 2021, as requested by our customers, we decided to support our packaging market with the distribution of excellent food, both at positive and dry



Felicità,

IN

Inspire, invent,





fa rima con

PACT.

innovate.



INPACT

because we love what we do and we love food!



temperatures. Today we have three offices: Frattamaggiore (NA) for Southern Italy, Milan (MI) for Northern Italy and Europe, and New York (NY) for the development of the United States market (Impact USA).

In 2023 alone, we invested around 2 million Euros for new production technologies and for the production of clean energy. But let's talk about numbers: 198 development projects, since 2013, 5 operational patents, 5 certifications: 1 for quality (9001), 1 for Food (MOCA) and 3 for the environment (14001, 50001 and ATICELCA in class A).

We offer our customers the best solutions for storage, transport and graphic design, taking care to always seek the best value for money.

Because we love what we do and we love food!

www.impact.biz



DO YOU LOVE FOOD? SO WE DO.

HI, WE ARE ITALIAN AND WE LOVE FOOD.
WE CREATE THE BEST PACKAGING TO STORE AND
TRANSPORT YOUR FAVOURITE DISHES FROM RESTAURANT
TO YOUR HOME.
MORE: WE ALSO DISTRIBUTE AND INTRODUCE THE BEST
ITALIAN FOOD PRODUCTS ALL OVER THE WORLD.
'CAUSE WE WANNA SHOW THE ITALIAN EXCELLENCE
WORLDWIDE.

OH, BY THE WAY: **WE ARE INPACT. AND WE LOVE FOOD.**



www.inpact.biz

INPACT.
Inspire, invent, innovate.
PACK DIVISION - FOOD DIVISION



REVOLUTIONISE YOUR SPACE WITH ARETA FURNITURE

Areta, for over 30 years a leader in the market of 100% Made in Italy indoor/outdoor technopolymer furniture, has always stood out for the functionality, durability, and versatility of its products, consistently offering clients the ultimate comfort and design with which to stylishly furnish any type of environment.

Over the years, our company has experienced tremendous growth and expansion, and today we are proud to offer our clients an even wider range of products. Our catalogue now includes the Design, Rattan, and Garden collections. We believe in offering only the best products, which is why we carefully select the materials we use, making sure they withstand the test of time and remain in excellent condition for years to come.

Areta's daily commitment to environmental sustainability goes beyond the products it produces, implementing concrete and responsible practices that also reduce CO₂ emissions into the atmosphere and combat air pollution. This includes the adoption of new low-impact mobility solutions





DISCOVER OUR
NEW PRODUCTS

Functionality, durability, and versatility



and the installation of solar panels, resulting in an 80,000 kg reduction in carbon dioxide emissions annually.

Our products are 100% recyclable and manufactured entirely within Italy using an innovative gas-assisted injection moulding process. They are also tested by the most renowned European and Italian research institutes in the furniture sector, in compliance with European regulations. Our high product quality standards begin with the use of carefully selected raw materials and the meticulous work of highly skilled and specialised workers who guarantee outstanding production results.

Like every year, we were satisfied with the feedback we received from our customers and new contacts made at major trade fairs around the world such as the Salone del Mobile in Rho Fiera Milano and Spoga in Cologne.

For example, the new Sirio table, combined of our polypropylene legs plus HPL top and the new modular partition, have been a great success. They are perfect for any indoor or outdoor environment, such as an office, patio or commercial

space; are high quality products that can withstand wear and tear, versatile, with a wide range of available colors.

Our presence at various trade fairs is an excellent opportunity to present the features of all our products and to share them with the world, confident that we will exceed our customers' expectations.

Moreover, we are also on the verge of one of the most awaited events, the Host Trade Fair at the Rho exhibition centre, from 13 to 17 October 2023, an unmissable opportunity that will allow us to connect with new potential customers and offer them the best possible solutions, helping them to realise their goals and grow together with us.

We look forward to seeing you in Hall II - stand G67-L68!

we make your
INDOOR OUTDOOR FURNITURE

www.aretta.com

DESIGN COLLECTION

• INDOOR • OUTDOOR • HORECA •



areta®



WE MAKE YOUR INDOOR OUTDOOR FURNITURE

WWW.ARETA.COM

THE CHOCO CRUISE

In partnership with Barry Callebaut, Costa Toscana will host five of the world's best master pastry chefs from Italy, Spain, France, Switzerland and Belgium. Together with Costa Cruises' Corporate Pastry Chef & Baker, Riccardo Bellaera, they will be the protagonists of an extraordinary Mediterranean cruise dedicated to chocolate in all its forms.

Costa Cruises and Barry Callebaut, a world leader in the production of high-quality chocolate and cocoa, renew their partnership in the name of excellence for "ChocoCruise - Explore the World of Chocolate": an entire cruise dedicated to chocolate, designed to give to pastry lovers a week of sweetness and relaxation aboard Costa Cruises' flagship, Costa Toscana.

From November 17th to 24th, 2023, the ChocoCruise will take guests in a gastronomical itinerary through the wonderful landscapes of the **Mediterranean**, with calls in Genoa, Marseille, Barcelona, Cagliari, Naples, and Civitavecchia/Rome.

During this themed cruise, **five of the world's greatest master pastry chefs** from Italy, Spain, France, Switzerland, and Belgium, all members of the Barry Callebaut Chocolate Academy and Ambassadors of Barry Callebaut, along with **Riccardo Bellaera**, Corporate Pastry Chef & Baker of Costa, will offer a real journey within the journey, discovering the refined art of chocolate-related pastry. The five pastry masters who will aboard the ChocoCruise 2023 are **Alberto Simionato** (Italy), **Joël Perriard** (Switzerland), **Philippe Bertrand** (France), **Ramon Morató** (Spain), and **Alexandre Bourdeaux** (Belgium).

The program includes a rich proposal of experiences, all featuring chocolate as the protagonist. Guests will be able to experience chocolate dishes from breakfast to dinner, including savory dishes, tasting this food in all its variations and combinations, depending on the destination visited by the ship.






Costa

in collaborazione con



CHOCOLATE ACADEMY

COSTA CRUISES PRESENTS

CHOCOCRUISE - EXPLORE THE WORLD OF CHOCOLATE

Throughout the week, there will be meetings and show cookings held by the master pastry chefs and Riccardo Bellaera, who will tell their professional stories and share secrets in the kitchen, all while showing the preparation of the chocolate dish of the day.

Every day, guests will have the opportunity to attend workshops related to chocolate culture in the Lab, the ship's galley laboratory, accompanied by tastings of the pastry masters' signature dishes.

Chocolate will also be a protagonist in beverages. Thanks to the partnership with **Bacardi**, two Italian master bartenders, Europe Cruise Brand Ambassadors of the brand, will present special and unique cocktails, using chocolate among the ingredients.

The chocolate-themed events will further enrich the gastronomic offerings of Costa Toscana: throughout the itinerary exploring Italy, France, and Spain, guests will have the chance to enjoy the "Destination Dishes", dishes related to the destination they will visit the following day, signed by one of the Costa's three world-renowned international chef partners Bruno Barbieri, Ángel León, and Hélène Darroze. For those seeking a unique experience, the Archipelago restaurant offers a choice of three menus, one from each chef, composed by five refined dishes designed to explore and discover the tastes of the sea through the flavors of the cuisine. Additionally, aboard the Costa Toscana guests can indulge in the creative Asian cuisine at Teppanyaki, Sushino, and Pummid'Oro, for 100% Made in Italy pizza. Chocolate/Food lovers can book their cabin on the ChocoCru-

7 DAYS SPECIAL

THE CHOCO CRUISE

Explore the World of Chocolate

Genova Roma
Marsiglia Napoli
Barcellona Cagliari
Mar Mediterraneo

ise 2023, departing on Costa Toscana on November 17th, through travel agencies or directly with Costa.

Master pastry chefs on board

Riccardo Bellaera: Sicilian from Modica, Riccardo joined Costa as Corporate Pastry & Bakery Chef in 2012. Since then, he has created a unique pastry experience for all Costa ships, extending guests' journey through their meals. His desserts are characterized by creativity and a delicate balance of crispness, sweetness and acidity. Bellaera is a two-time winner of the "Luxury Pastry in the world" award, and a recipient of the "World Pastry Stars" award. For two consecutive years, in 2022

and 2023, Bellaera won the "Different Visions Great Ideas" award at Sigep in Rimini, the International Exhibition of Ice Cream, Pastry and Bakery. Since 2022, he has become a member of A.P.E.I. (Ambassadors of Italian Pastry Excellence), as a Pastry Chef Ambassador of Italian Excellence. Also in 2023, he was named among the best pastry chefs in the world, Ambassador of Italian Catering Sweets on Costa Cruises. He is a collaborator and friend of the master of international pastry masters, Iginio Massari.

Alberto Simionato: approached the world of dessert at a very young age, starting out in bakery and ice cream workshops. He subsequently studied at prestigious culinary schools, such as the Etoile Institute, where he discovered his passion for high level pastry. His expertise with chocolate comes immediately after when he meets and works with three distinguished chocolate Chefs - Beduschi, Laghi and Moratò. Since 2019, Alberto has been Director of the Barry Callebaut Chocolate Academy in Milan.

Philippe Bertrand: You might have come across his most recent creations on social media, his creativity takes no rest. His love for challenge and perfection and his creations surprise and inspire close to half a million viewers every day. He has been with the world leader Barry Callebaut for over 30 years. As Head of the French Chocolate Academy and promoter of Barry Callebaut brands, Philippe Bertrand leads his team with fun and passion, energy and the will to push the limits further every day. He loves to share and help, he is passionate about the products and empowering people is natural for him. Philippe has helped many famous colleagues up the ladder of fame. His daily routine is about running the Chocolate Academy but Philippe keeps sharing his passion and techniques all over the world. Philippe is always in the look-out and gets inspired by new trends and market behavior. Philippe's definition of success is to bring the little extra something to his peers so that their daily life is better and their passion intact. He undoubtedly is a major influencer in the world of Pastry and Confectionery.

Ramon Morató: born in Manlleu, Barcelona into a family with no connections whatsoever to the world of confectionery, he found himself drawn to it nevertheless, and after completing his studies, Ramon Morató began his training in a number of different establishments. He combined his studies with numerous courses offered at the school of the Barcelona Provincial Confectioners' Association. During a period of internships at several of the best Spanish confectioners, he also went to important schools and technical centers such as ZDS Solingen, Germany and the Richard Conseil School in Lyon, France. As the result of these years of work, his experience and his ongoing desire for innovation, he published "Ramon Morató Chocolate", which won the Best Cookbook in the World on the subject of Chocolate in 2007 at the distinguished Gourmand World Cookbook Awards, becoming a reference on the topic and still is to this date one of the best selling books on chocolate. In December 2016 he published the book "Four in One" together with chefs Raul Bernal, Josep Maria Ribé and Miquel Guarro, on the occasion of the celebration of the 20th anniversary of the Chocolate Academy™ center in Barcelona. Last July 2021 he published the book FILES, a compilation of his best recipes and projects from the last five years as the Cacao Barry Creative Director, along with new recipes created especially for this book.

The possibility of connecting with many professionals in different fields gave him ample knowledge of the sector and helped him to realize his passion for teaching, researching and creating products related to the world of confectionery. In recent years, this has brought him to teach courses, seminars and conferences all over the world, as well as special endeavors such as a collaboration project with Harvard University through the Alicia Foundation. As the Creative Director for the Cacao Barry brand, Ramon continues to shape the world of chocolate. Joël Perriard: Joël Perriard joined the Chocolate Academy™ Center in 2012 as adviser and after three years he was promoted to the Head of the Chocolate Academy™ Center. Joël Perriard completed his training as a confectioner in the atelier of Wodey-Suchard in Neuchâtel and later worked as a pastry chef in various restaurants. In 2010 he and his wife ran the Hacienda San Agustín de Callo, a boutique hotel in Ecuador. Right before he joined our team, Joël worked at the two-Michelin Star restaurant Mesa in Zurich. He won the Young Swiss Confiseur awards in Montreux and fourth place at the Swiss Championships for Young Confectioners in Lucerne.

Alexandre Bourdeaux: "Live your dreams and work hard to achieve them." Alexandre started baking at a very young age and knew that baking cakes and traveling were his passion. His career started in a 1 star Michelin restaurant in Belgium where he learnt classic recipes he still makes today. Later, Alexandre went out into the world and worked in prestigious 5-star hotels. On his return to Belgium, at Callebaut headquarters he could develop his passion to share his knowledge and became head of the Chocolate Academy™ in Belgium and led the opening of the new Chocolate Academy™ Callebaut in 2014, marking an historical moment in the story of the brand. Alexandre keeps collaborating with Callebaut, but today he has spread his wings and has launched his own company in 2016 Pastry & Chocadvice to give advice, help & solutions in the world of pastry and chocolate. In March 2018, he launched an online software "ganache solution" that helps chefs to monitor their own recipes. He was judge together with Paco Torrealba of an Italian television show "Best bakery".

For additional information:
costapressoffice@costa.it
www.costapresscenter.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





**the best
for your
guests**

the new website is out now. wwwow!

More information, more tips and lots of solutions, so that
you can offer your guests the best in gluten-free dining.

Take a look!



FOCUS ON QUALITY, INNOVATION, PASSION

Dacatè srl is a coffee roasting company born in Rome, owner of the four brands Golden Brasil Coffee, Arditì l'Espresso d'Italia, Alunni Atelier del Caffè and Max Caffè. A reality that has been able to conquer the public's taste by directly serving over 1,200 businesses including bars and restaurants as well as distributors in 13 Italian regions, 32 distributors worldwide and over 30 private label companies.

The company has always distinguished itself in the Ho.Re.Ca. trade, thanks to high quality products, awarded with 11 gold medals by the International Institute of Coffee Tasters (IICAC) for coffee beans and 2 Superior Taste Awards for single portions. The company organization was able to obtain





GOLDEN BRASIL COFFEE

taste has its expression as coffee has its own C

Certifications



and Awards

GOLD MEDAL AWARDED AT THE INTERNATIONAL COFFEE TASTING COMPETITION / MEDAGLIA D'ORO AL CONCORSO INTERNAZIONALE DI DEGUSTAZIONE CAFFÈ



The ISO 9001:2015 and 22001:2018 Quality Certifications, as well as to produce Organic coffee and the Halal Certification for the Islamic market. Furthermore, the company offers training courses to all its customers, with the support of a specialized barista trainer and the issue of a certificate of attendance.

Today, our plant is structured for a production capacity of 100 tons/month, consisting of: two production lines for coffee beans, one for ground coffee, one for organic, one for tins, four for packaging, two single-serving lines with 13 different capsule formats and two pod formats, one for decaffeinated sachets, as well as two sugar lines, in sachets and sticks, and one for kits.

Our production versatility is able to offer a wide variety of products in different packaging and format solutions, guaranteeing the highest standards of quality and service, supplying the complete range in private labels.

www.goldenbrasilcoffee.it





**THE MOST AWARDED
COFFEE IN ITALY**



goldenbrasilcoffee.it

Alumni
L'ATELIER DEL CAFFE

Arditi
L'ESPRESSO D'ITALIA



ICEAX INNOVATION MADE IN ITALY

ICEAX designs and realises brushware excellence facilitating work, simplifying processes and increasing business opportunities for its customers. It combines creativity, innovation and style to ensure the best product experience for all users requiring safe, efficient brushware that meets the highest standards.

Solutions offered include everything from the **Hygiene** and **Detectabile** lines for the food sector to the **Industrial** line designed for cleaning in commercial activities, through the **Aricasa** line of products intended for CDS and domestic use. A **wide variety of items** made in Italy from high quality raw materials allow you to **get the most** out of any operation and any environment with the **minimum effort**.

Certified quality

The efficiency of internal processes, quality of production and attention to international regulations have led the company to obtain **ISO:9001 certification** and to become a **member of FEIBP** (European Federation of the Brush Industry), whose membership certifies that the products offered comply with current hygiene regulations.





ICEAX

designs and realises brushware excellence



ICEAX also pays close attention to regulations in order to be able to offer items that are safe and suitable for the food industry.

Tools of the **Hygiene** and **Detectabile** lines comply with EC Regulation 1935/2004 on materials and articles intended to come into contact with food, Regulation [EC] 2023/2006 on good manufacturing practices, and Regulation [EC] 10/2011 on plastic materials and articles. They also comply with Title 21 CFR of the US Food and Drug Administration [FDA].

What's new on the horizon

Innovation is the common thread running through all ICEAX production, guiding the company in the development of **efficient and safe products** that are designed according to the specific needs of the food industry. The **range of items is constantly evolving**, always reflecting new needs to which the company

readily responds with tools that match the tasks required.

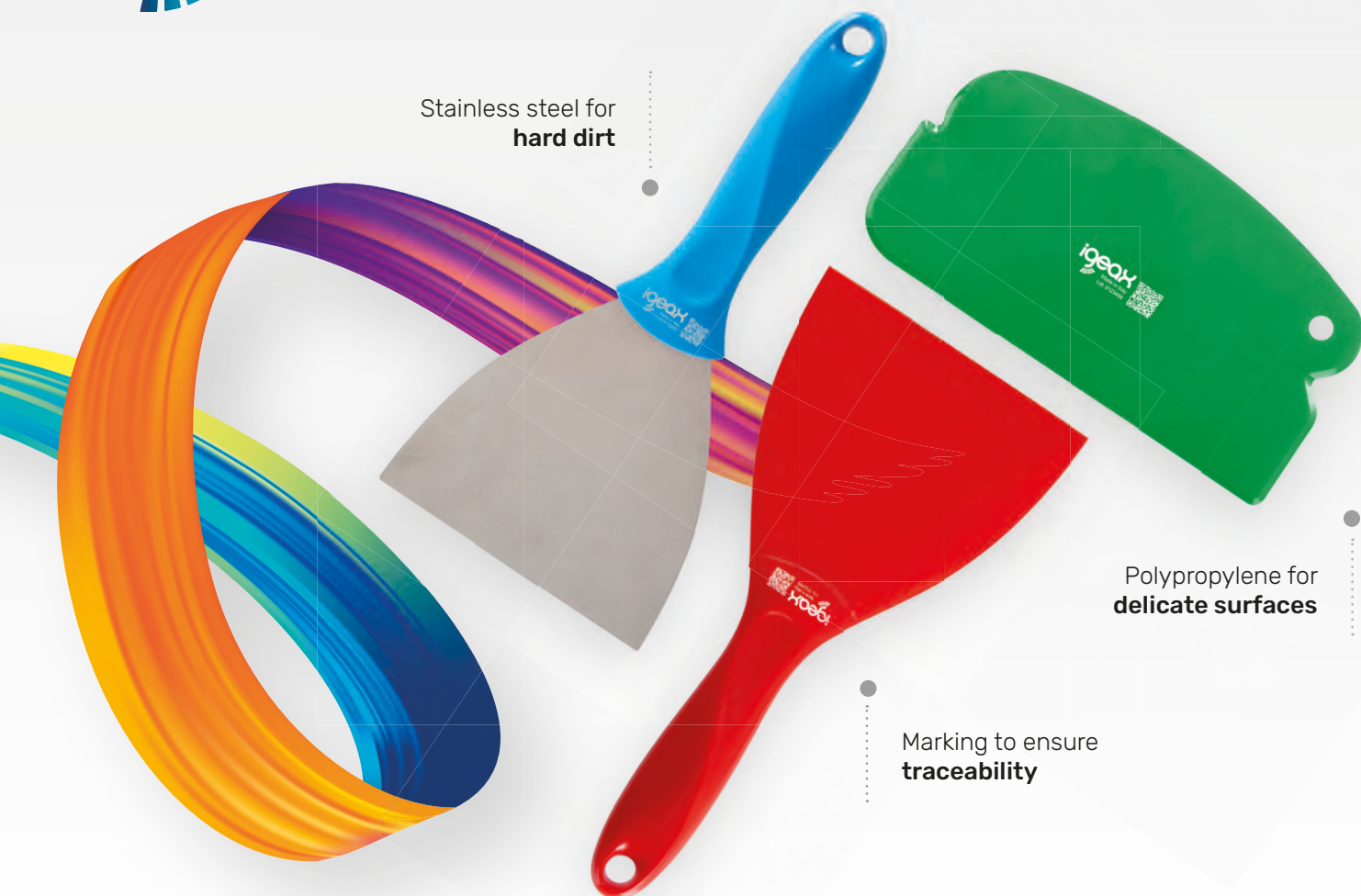
At the **HOST** trade show to be held in Milan Oct. 13-17, ICEAX will unveil its new **scrapers** made in **flexible and one-piece versions with a polypropylene blade** ideal for delicate surfaces and in a version with a **stainless steel blade** for removing stubborn dirt.

A further interesting innovation for the food sector, which will be previewed at **HOST**, is the new line of **brushes** with an **ergonomic design** conceived to maximise efficiency while reducing effort.

Suitable for food contact, scrapers and brushes are supplied with **marking** to ensure **traceability** throughout the supply chain.

www.igeax.com





The *must haves* of the professional

Versatile and functional, they allow you to **get the most out of every operation**: from precise cleaning of the most difficult surfaces to scraping off encrusted residues during food preparation.

Different needs, different colours



5 COLOURS AVAILABLE
to easily identify any area and use

Want to know about all the *innovations made in Italy* for the food sector?

Come and discover the world of IGEAX at

host | Milano
INTERNATIONAL
HOSPITALITY EXHIBITION

13-17
OCTOBER
2023
fieramilano

PAD.
2

STAND **T59**

Contact us: info@igeax.com | www.igeax.com

INTERNET OF THING AS A CONTRIBUTION TO THE COFFEE INDUSTRY DEVELOPMENT

From seed to cup, the importance of an efficient coffee supply chain

Morning ritual to start the day with the right energy, coffee break that marks work routine and occasion of conviviality, as well as the most loved (and essential) by Italians, we discover together why it's important to improve the management of professional coffee machines and not only.

Technology becomes the beating heart of machines. In a world where technological innovation is the protagonist, there is no room for error.

The increasing number of high-performance technologies guarantees a constant level of

quality for finished products and, thanks to the maximum internal control, gives added value.

Companies in the sector to improve their performance and ensure more prevention to the customer with **effective predictive analysis** will have to focus on the adoption of cloud computing systems to be integrated in their machines, but also in other devices related to **Food&Beverage** (granitors, coffee grinders, beverage staplers, etc.). These IoT systems connected and integrated with mobile apps allow the **remote management and control of the machines**. Innovations that allow to monitor the state of machine operation/wear detect technical problems and imple-



ment remote maintenance for timely resolution. In this way it avoids malfunctions **optimizing the device performance**.

Innovation is increasingly oriented towards **sustainability** and new technologies are increasingly geared towards **minimising environmental impact**.

The environmental aspect is part of all those values that make "premium" product or service.

HOST 2023, the right marketplace to discover IoT solutions related to the Food&Beverage world

IoTicontrollo supports companies at every stage of product and project development in the Internet of Thing world.

With regard to the HORE.CA sector, IoTicontrollo offers custom solutions starting from the idea of the partner to arrive at the complete supply of the product (hardware, software and firmware development).

In particular, in the **bar and ice cream business** we provide sensors to companies that integrate special electronic cards to their machines/ products that allow the transmission of the data collected by the sensor. Once extrapolated the data is transmitted from the electronic card to the cloud that allows **processing and storage**. Our partners can easily view and manage all connected devices **via a smartphone app and/or desktop dashboard** that we tailor. Dashboard is customizable according to specific needs: logo, devices, notifications, functions, setting, account. All this allows effective predictive analysis, reducing risks and waste.

From 13 to 17 October we will be present at **HOST MILANO 2023**, the world fair dedicated to the hospitality and catering sector where the best national and international manufacturers of machines, equipment and technologies will participate.

For more informations visit our website:
www.ioticontrollo-vb.it



**WE GIVE VOICE
TO MACHINERY AND PRODUCTS**

SINFONIA CARAMEL ORO: INDULGENCE IN THE GILDED HUE OF CARAMEL

IRCA's desire to offer its customers an incredible and enveloping chocolate flavor, led to the creation of Sinfonia Caramel Oro.

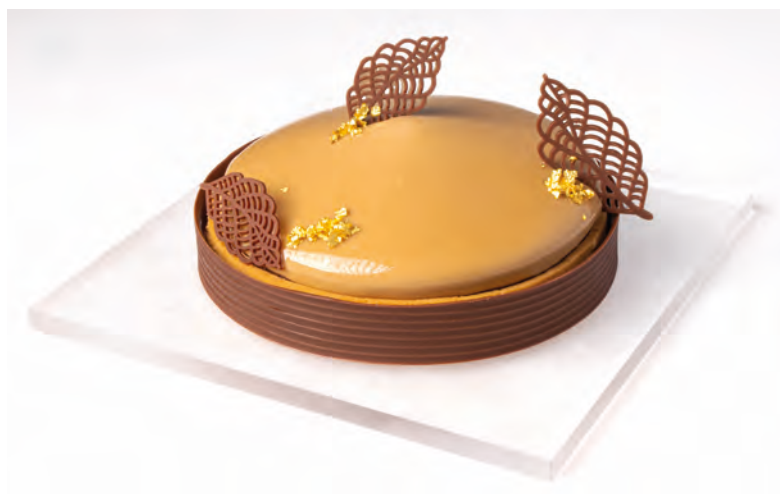
White chocolate with caramel, crafted from the skillful blend of carefully selected ingredients, resulting in its naturally golden hue and a delicate, creamy taste enriched with indulgent toffee nuances, delivering a warm and cozy flavor experience.

Its softness and fluidity make it a perfect chocolate for any preparation: from ganache to pralines, from mousse to gelato.

Sinfonia Caramel Oro is the latest addition to IRCA's Sinfonia chocolate range, completing a rich assortment with an intense and persistent personality.

IRCA's constant pursuit of perfection makes it the ideal partner for your desserts. WE MAKE THE EXTRAORDINARY SIMPLE.





Learn more about Sinfonia Caramel Oro and other IRCA products at irca.eu.

IRCA Group

IRCA Group is an international leader in the chocolate, creams, and high-quality ingredients sector. Headquartered in Gallarate, Italy, the Group boasts a solid history of over 100 years in the industry and a strong global presence with 22 production sites across Europe, US and Vietnam.

Through its brands IRCA, Dobla, JoyGelato, RaviFruit, and Cesarin, IRCA Group represents a unique "one-stop shop", offering quality solutions through a wide range of innovative products.

IRCA Group. Extraordinary made simple.

www.irca.eu



irca
SINCE 1919

Sinfonia Caramel Oro

Discover IRCA's new white caramel chocolate, with indulgent toffee nuances.



IRCA S.p.A.

part of the IRCA Group

Via degli Orsini, 5 - 21013 Gallarate (VA) - Italia
T. +39 0331 284111 - info@irca.eu - irca.eu





Organic Extra Virgin Olive Oil 500 ml

Crudolio extra virgin olive oil is an essential ingredient for everyday cooking and for enhancing the taste of both simple and elaborate recipes.

A must in every kitchen, a classic on every table.

USEFUL DATA

Origin: Eu/non-EU

Cap: Anti-blocking

Use: Ideal for all uses in the kitchen, both raw and for sauces, gravies, side dishes, roasts, grills and desserts, respecting the balance of your dishes.

LOGISTIC DATA

Format: 500 ml - Pieces per carton: 6

Cartons per layer: 31 - **Layers per pallet:** 4 - **Tot.** 124 cartons



Organic Extra Virgin Olive Oil 500 ml

Crudolio extra virgin olive oil is an essential ingredient for everyday cooking and for enhancing the taste of both simple and elaborate recipes.

A must in every kitchen, a classic on every table.

USEFUL DATA

Origin: Eu/non-EU

Cap: Anti-blocking

Use: Ideal for all uses in the kitchen, both raw and for sauces, gravies, side dishes, roasts, grills and desserts, respecting the balance of your dishes.

LOGISTIC DATA

Format: 500 ml - Pieces per carton: 6

Cartons per layer: 31 - **Layers per pallet:** 4 - **Tot.** 124 cartons



Organic Extra Virgin Olive Oil 250 ml

Crudolio extra virgin olive oil is an essential ingredient for everyday cooking and for enhancing the taste of both simple and elaborate recipes.

A must in every kitchen, a classic on every table.

USEFUL DATA

Origin: 100% Italy - EU/non EU

Cap: Anti-blocking

Use: Ideal for all uses in the kitchen, both raw and for sauces, gravies, side dishes, roasts, grills and desserts, respecting the balance of your dishes.

LOGISTIC DATA

Format: 250 ml - Pieces per carton: 6

Cartons per layer: 49 - **Layers per pallet:** 4 - **Tot.** 196 ct

Crudolio

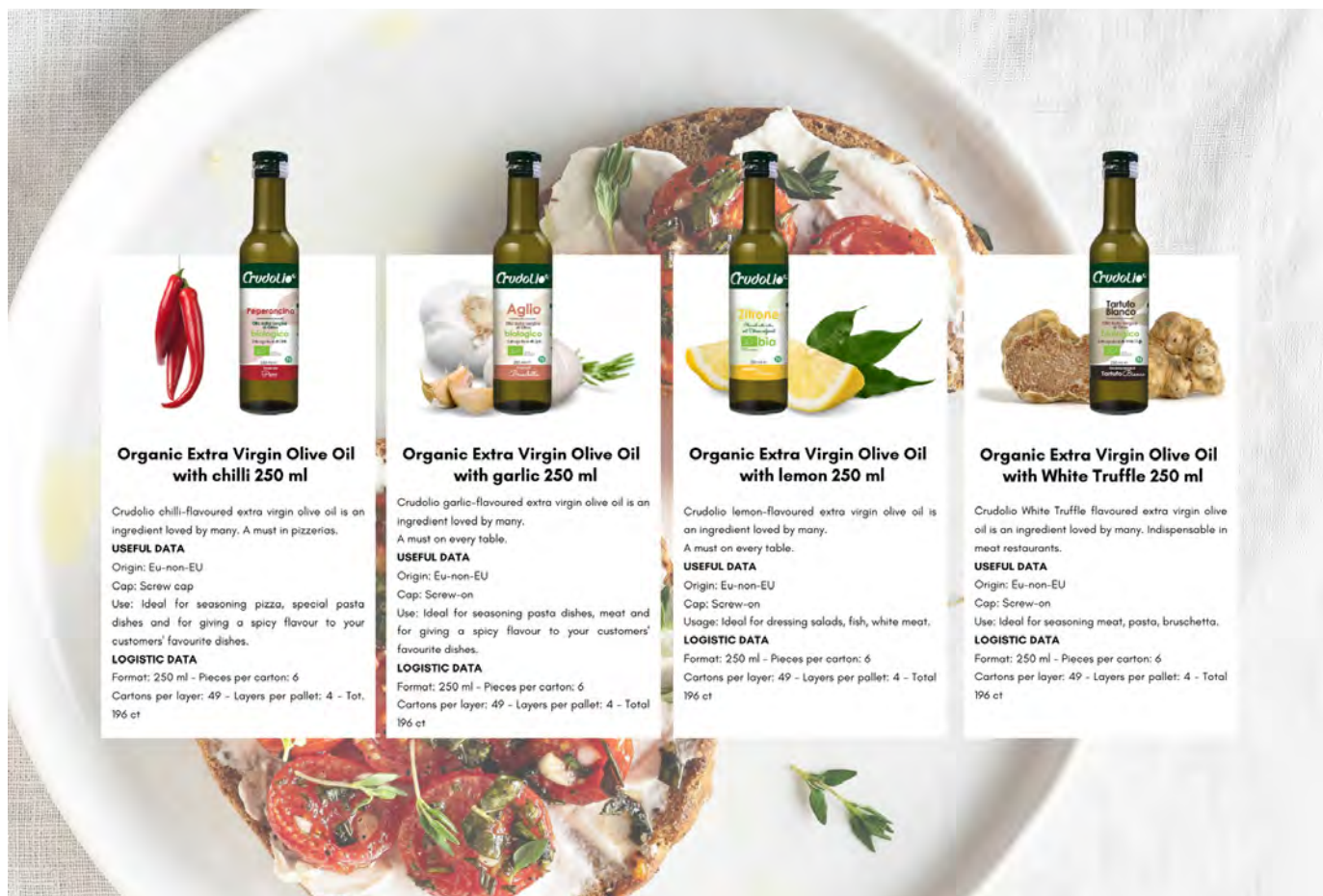
30 varieties of oils

Joe&Co. is a family company, who's always been into the "oil world".

It all started with a family oil mill situated in Umbria and established in 1890 by Raniero Matticari.

Then, in 1997, Giuseppe (CEO), his grandson, started specialized the business into vegetable oils, organic and vegan certified, encouraged by his focus and passion.

We now offer a range of 30 varieties of oils, whose have been cold extracted from fruits and seeds, such as: flaxseed (virgin, deodorized, also flavored with



Organic Extra Virgin Olive Oil with chilli 250 ml

Crudolio chilli-flavoured extra virgin olive oil is an ingredient loved by many. A must in pizzerias.

USEFUL DATA

Origin: Eu-non-EU

Cap: Screw cap

Use: Ideal for seasoning pizza, special pasta dishes and for giving a spicy flavour to your customers' favourite dishes.

LOGISTIC DATA

Format: 250 ml - Pieces per carton: 6

Cartons per layer: 49 - Layers per pallet: 4 - Total 196 ct

Organic Extra Virgin Olive Oil with garlic 250 ml

Crudolio garlic-flavoured extra virgin olive oil is an ingredient loved by many.

A must on every table.

USEFUL DATA

Origin: Eu-non-EU

Cap: Screw-on

Use: Ideal for seasoning pasta dishes, meat and for giving a spicy flavour to your customers' favourite dishes.

LOGISTIC DATA

Format: 250 ml - Pieces per carton: 6

Cartons per layer: 49 - Layers per pallet: 4 - Total 196 ct

Organic Extra Virgin Olive Oil with lemon 250 ml

Crudolio lemon-flavoured extra virgin olive oil is an ingredient loved by many.

A must on every table.

USEFUL DATA

Origin: Eu-non-EU

Cap: Screw-on

Usage: Ideal for dressing salads, fish, white meat.

LOGISTIC DATA

Format: 250 ml - Pieces per carton: 6

Cartons per layer: 49 - Layers per pallet: 4 - Total 196 ct

Organic Extra Virgin Olive Oil with White Truffle 250 ml

Crudolio White Truffle flavoured extra virgin olive oil is an ingredient loved by many. Indispensable in meat restaurants.

USEFUL DATA

Origin: Eu-non-EU

Cap: Screw-on

Use: Ideal for seasoning meat, pasta, bruschetta.

LOGISTIC DATA

Format: 250 ml - Pieces per carton: 6

Cartons per layer: 49 - Layers per pallet: 4 - Total 196 ct

lemon and orange), sunflower (virgin, deodorized) safflower, wok, canola, sesame (virgin and roasted), corn, argan, hempseed, avocado, coconut (virgin, deodorized, also flavored with curcuma), sacha inchi, pumpkin (virgin and roasted), rice, grapeseed, camellina and the two blends of omega 3•6 and 3•6•9 along with the classic extra virgin olive oil from various agricultures and also flavored with lemon, chili and truffle. Moreover, to complete our catalogue we offer: white wine, red wine, pomegranate, apple and balsamic from Modena vinegars. Shoyu


and Tamari soya sauces and seeds like: flaxseed, chia, pumpkin, sunflower, sesame and mix for salads.

A wide range of retail products with their own brands Crudolio and Yes Organic, are also available for private labels.

In 2019 we upgraded in our production plant and packaging, with an investment in the industry 4.0, we can guarantee that every step in the production is exclusively dedicated to organic, with an effective quality control system which take care of the

VEGETABLE OILS, ORGANIC AND VEGAN CERTIFIED

cold extracted from fruits and seeds




**Organic High Oleic Sunflower seed
Oil 5 Lt**

Sunflower oil is obtained by pressing the seeds of the Helianthus annuus plant. Its oleic composition makes this oil a perfect ally for frying.

USEFUL DATA:
Origin: EU
Use: Ideal for all types of frying, from chips to fish and vegetables.

LOGISTIC DATA
Format: 5 Lt - Pieces per carton: 2
Cartons per layer: 17 - Layers per pallet: 4
Tot. 68 ct




**Organic High Linoleic Sunflower
seed Oil 5 Lt**

Sunflower oil is obtained by pressing the seeds of the Helianthus annuus plant. Its composition is rich in linoleic acid.

USEFUL DATA:
Origin: EU
Usage: Ideal for all types of cooking and seasoning, from pan-cooked dishes to vegetables in oil.

LOGISTIC DATA
Format: 5 Lt - Pieces per carton: 2
Cartons per layer: 17 - Layers per pallet: 4
Tot. 68 ct




**Organic Extra Virgin Olive
Oil 3 Lt**

Crudolio extra virgin olive oil is an essential ingredient for everyday cooking and for enhancing the taste of both simple and elaborate recipes. A must in every kitchen, a classic on every table.

USEFUL DATA
Origin: 100% Italy - Eu-non EU
Use: Ideal for all types of dishes and uses. From cooking, to seasoning, to frying.

LOGISTIC DATA
Format: 3 litre tin - Pieces per carton: 2
Cartons per layer: 30 - Layers per pallet: 5
Tot. 150 ct




**Organic Extra Virgin Olive
Oil 5 Lt**

Crudolio extra virgin olive oil is an essential ingredient for everyday cooking and for enhancing the taste of both simple and elaborate recipes. A must in every kitchen, a classic on every table.

USEFUL DATA
Origin: 100% Italy - Eu-non EU
Use: Ideal for all types of dishes and uses. From cooking, to seasoning, to frying.

LOGISTIC DATA
Format: 5 litre tin - Pieces per carton: 4
Cartons per layer: 11 - Layers per pallet: 6
Tot. 66 ct




**Organic Extra Virgin Olive
Oil 25 Lt**

Crudolio extra virgin olive oil is an essential ingredient for everyday cooking and for enhancing the taste of both simple and elaborate recipes. A must in every kitchen, a classic on every table.

USEFUL DATA
Origin: 100% Italy - Eu-non EU
Use: Ideal for all types of dishes and uses. From cooking, to seasoning, to frying.

LOGISTIC DATA
Format: 25 litre tin
Tins per layer: 24 - Layers per pallet: 5
Tot. 62 tins



**Organic Extra Virgin Olive
Oil 5 Lt**

Crudolio extra virgin olive oil is an essential ingredient for everyday cooking and for enhancing the taste of both simple and elaborate recipes. A must in every kitchen, a classic on every table.

USEFUL DATA
Origin: Eu-non-EU
Use: Ideal for all types of dishes and uses. From cooking, to seasoning, to frying.

LOGISTIC DATA
Format: 5 litre PET - Pieces per carton: 2
Cartons per layer: 17 - Layers per pallet: 6
Tot. 68 ct

traceability and certification of all production cycle.

Due to this innovation we had the chance to work with new important clients. Joe & Co., our company, ensures product safety, through strict certifications like CCPB, Vegan OK, IFS, Kosher.

Started from the end of 2018 we refurbished the graphic of our Crudolio labels,

to let the customer to get better the informations and utilization of our healthy oils through the QR code.

From 2020 we decided to invest in the digital sector, renovating at first our websites (www.crudolio.it / www.yesorganic.it).

We will continue to lend our ear to clients, always, as they are part of the company, together with our team.



GOLDEN BLACK

LIMITED EDITION

LA NUOVA EDIZIONE
CAPITANI UNISCE L'ELEGANZA DEL NERO
AL PREZIOSISMO DELL'ORO
CAPITANI'S NEW EDITION COMBINES THE ELEGANCE OF BLACK
WITH THE PRECIOUSNESS OF GOLD.

Tel. +39 031 802020
www.capitani.it
Produzione certificata 100% made in Italy

CAPITANI
DESIGN DAILY INSPIRED



CAPITANI

DESIGN DAILY INSPIRED

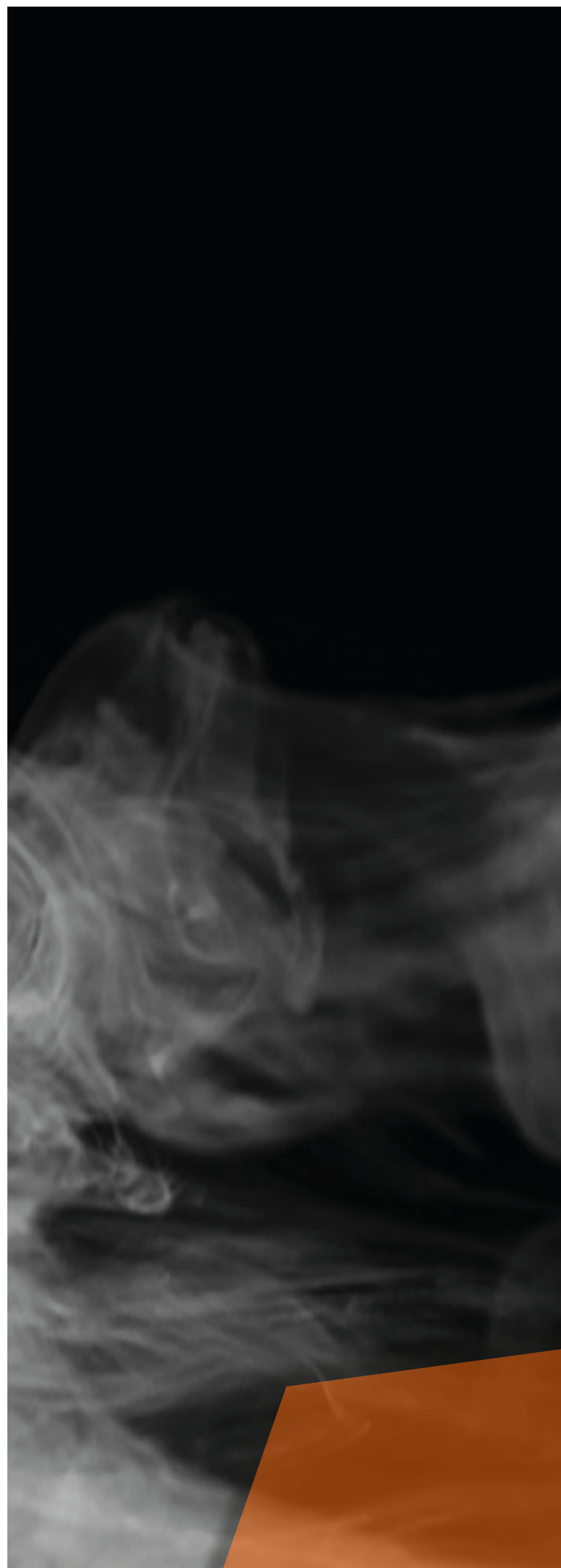
COFFEE DESIRES DAILY INSPIRED

We take advantage of this opportunity to announce the arrival of our new "Golden Black" Limited Edition, the Capitani edition that combines the elegance of black with the preciousness of gold.

These machines are real artworks, with a matt and glossy black finish that creates an effect of luxury and refinement, embellished by pure gold inserts. They are compact, ergonomic and intuitive machines, which allow our customers to choose from a vast range of customizations to better enjoy every moment of the day.

In 1979, to give shape to the founder's innovative ideas, Capitani srl was born, an Italian company that designs and manufactures coffee machines for capsules and pods for the OCS/HORECA sectors, 100% Made in Italy.

Capitani coffee machines are constantly subjected to testing and rigorous quality controls in accordance with the quality standards and the reference regulations in order to comply with all current protocols.





UNIQUE

compact, ergonomic and intuitive machines

LARIO DOUBLE Coffee desires daily inspired

Richiedi la tua
macchina su misura
Request your
customized machine



CAPITANI®

DESIGN DAILY INSPIRED

Among our major achievements, we can include the possession of the 100% Made in Italy Certificate, issued by the National Register of Italian Manufacturers (ITOI).

In recent years, in addition to having established solid partnerships with the most important Italian and European coffee roasters, for which specific highly successful ad hoc machines have been developed, Capitani has continued to offer a catalog of reliable machines, constantly renewing its aesthetic lines and always introducing new features.

The company's skills and experience can be put at the service of the customer's needs by developing projects from scratch, based on specific requests but also giving shape to exclusive designs for the customer, using the functional parts and components of already existing models. Furthermore, there is the possibility of adapting existing models to operate with new capsules for dedicated and customized systems for each customer.

We also offer the possibility to customize all our machines in the catalog with color combinations and logos, making them even more "unique" and specific for each individual request.

www.capitani.it



**MULTI
CAP**
Coffee
desires
daily
inspired

Richiedi la tua
macchina su misura
Request your
customized machine

MULTICAP
made in Italy

 **CAPITANI®**
DESIGN DAILY INSPIRED



HORECA SETS BY FIAMMETTAV

The whole history of our company is based on the unique bonds between people and places.

In 1818 the Duchess Maria Beatrice d'Este authorized the Vanelli family to extract Carrara marble. Here begins the story of FiammettaV.

The art of marble has been handed down from generation to generation: from father to daughter.

Today, FiammettaV is glad to supply products' sets from its collection, suitable for hotels, restaurants and companies that need to decorate their location or use top quality design and long-lasting objects.

Our Horeca sets are designed for the kitchen, the living area and the bathroom, and can be already found in three Italian luxury locations: Villa Feltrinelli in Brescia, The Place in Florence and Cala di Volpe in Sardinia.





THE ART OF MARBLE

unique bonds between people and places

Villa Feltrinelli, Brescia

The Grand Hotel Villa Feltrinelli stands out on Lake Garda, carrying forward an ideal of unchanging Arcadian beauty since 1892.

To embellish its imposing rooms, which seem to have come straight out of a Jane Austen novel, Villa Feltrinelli has equipped all the bathrooms of the suites with soap dispensers by FiammettaV: carved from Paonazzo marble extracted directly from the property's quarries, intrinsically ductile, and also a symbol of unchanging time.

The Place, Florence

Overlooking the Basilica of Santa Maria Novella, in one of the world's most famous cities of art, you can find The Place.

Here, FiammettaV has left her mark in personalised Statuario marble keyrings and delicate white Carrara marble egg cups, part of the kitchen collection. The charm of The Place blends perfectly with the unchanging lightness of the marble objects, between luxury, quality and art.

Cala di Volpe, Sardinia

Along the Costa Smeralda, this imposing luxury hotel is cleverly furnished with famous design pieces.

The exterior was conceived by Jacques Couëlle, reproducing an old fishing village. The interiors bring the sculptor's surrealism to life, with curved, undulating walls, grand staircases and stone walls that gently recall Sardinian rocks eroded by wind and weather.



Cala di Volpe features bright colours and designer lamps, part of the living area collection, made from the world's finest marble, Portoro, carrying forward FiammettaV's distinctive idea of luxury and Made in Italy.

The Horeca sets are designed to make you feel at home wherever you go, with a touch of style that only marble products can provide. From the kitchen, to the bathroom, to the living area:

each element is finely designed to match every type of furniture, from the contrast between classic and modern to crowning contemporary structures.

Write an email to marketing@fiammettav.com to find out more or to request a custom set. Or, better, come to visit us at Il Salotto di Fiammetta in Carrara, Via Illice 15.

fiammettav.com

THINKING MARBLE-OUS

Marble objects for your home.
With love from Carrara, Italy



FiammettaV è un brand nato a Carrara dalla mano di Fiammetta Vanelli, una donna imprenditrice e visionaria con una storia di famiglia legata all'estrazione del marmo di Carrara da quasi due secoli.

L'azienda fa sì che il marmo entri nella vita quotidiana con una linea dedicata a chi ama l'espressione dell'artista. Capolavori artigianali prendono vita all'interno di progetti di arredo personalizzati destinati a abitazioni, uffici, aziende e strutture Horeca.

fiammettav.com



marketing@fiammettav.com +39 0585 84 63 00
Il Salotto di Fiammetta: Via Illice 15, 54033 - Carrara (MS) - Italy





DRINK EQUIPMENT BEER POST-MIX PRE-MIX WINE H2O



"This is the first, and only, dispensing unit of its type in Europe," says Global Fountain's Massimo Todeschini. "It was great to have the opportunity to work on the development of a bespoke unit which we know is operating perfectly and has been so well received."

Despite the special nature of the unit, requiring the fitting of a lot of technology into such a small space, from the initial request to installation, took only eight weeks."



The Global Fountain was founded in 1999 by a business idea of the actual directors and owners, who have been able to build a solid and established industrial reality in the territory.

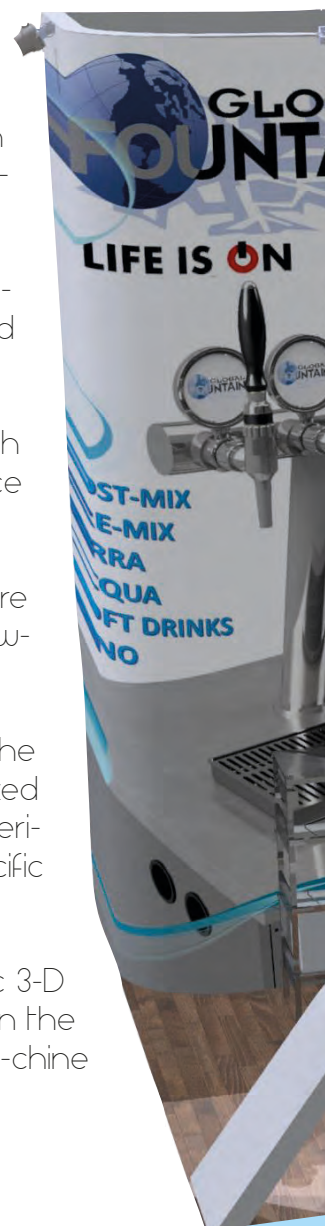
We are a company, with a solid experience of young and dynamic spirit and an average employee of 37 years.

We are a production company with a professional and highperformance working environment.

A work environment where skills are shared, skills can grow, staff are empowered to achieve the best results.

A careful listening to the needs of the customer allows to create a customized project, with special attention to materials, technology, innovation and specific requests.

From here we create a highly realistic 3-D project and a video presentation; then the projects are transmitted to the machine



tools to produce the prototypes and finally the production can begin. Quality, design, precision, accuracy in work and attention to costs are the main characteristics of Global Fountain products. Pursuing ambitious goals, in 2012, the company decided to implement internally also

the design and production of systems on draught, in particular Cooling Units Post-Mix, Pre-Mix, Beer, Wine, H₂O, embracing more performing technological and management solutions.

www.globalfountain.it

THE GLOBAL FOUNTAIN
AWAITS YOU AT THE
HOST IN MILAN

host Milano
INTERNATIONAL
HOSPITALITY EXHIBITION

13-17 OTTOBRE 2023
fieramilano

ACCEDI ALLA BIGLIETTERIA



QUALITY, DESIGN, REABILITY,
PRECISION AND ACCURACY

more performing technological and management solutions

MIKAH CONTINUE THE INNOVATION

after the launch of the blockchain in January,
the brand new products arrive at HOST Milano 23

In the rapidly evolving world of quality coffee, transparency and traceability have become key words. Consumers are increasingly interested in knowing the origin of the products they purchase and ensuring that the production process is sustainable and responsible. In response to this growing demand, Mikah has introduced an innovative solution: the use of blockchain to track and certify each batch of premium organic "Natura" coffee. But what exactly does "blockchain" mean and how can it help improve transparency in coffee production? Let's find out together.

What Is Blockchain?

To understand how Mikah is using blockchain to enhance the traceability of "Natura" organic coffee, it's crucial to have a clear understanding of what blockchain is.

In very simple terms, a blockchain is an immutable digital ledger that stores transactions in cryptographically linked blocks. These blocks are distributed across a network of decentralized computers, known as "nodes", which work together to confirm and record transactions. Once a transaction is recorded on the blockchain, it cannot be modified or deleted, making it extremely secure and reliable.

Mikah's Use of Blockchain

Starting in January 2023, Mikah introduced blockchain into the production process of their "Natura" coffee to improve the traceability and certification of each batch. Here's how it works:

- 1. Recording Information:** Every step of the production process, from the cultivation of coffee plants to the processing and packaging phases, is recorded on the blockchain. This information includes data on where the coffee is grown, the agricultural practices used, climate conditions and much more.
- 2. Certification and Traceability:** Each batch of "Natura" coffee is equipped with a unique identifier, known as a "token" or "smart contract", on the blockchain. This identifier is indicated





MIKAH AND BLOCKCHAIN

The Italian Way to Coffee Traceability

through a QR code applied to each package of "Natura" coffee which, once scanned using the camera of your phone, allows customers to identify and certify the authenticity of the product purchased and know its production phases. Furthermore, Mikah has partnered with independent certification bodies, whose results are recorded on the blockchain, ensuring the quality and sustainability of the product.

series of innovative new products will be exclusively presented, all ready to be discovered. It will be the perfect opportunity to immerse yourself in the Mikah experience and taste the latest creations.

www.mikahworld.com

3. Consumer Transparency: Thanks to the blockchain, customers can access information on the production process of "Natura" coffee. This transparency gives consumers confidence that they are purchasing a high-quality, sustainable product.

4. Combating Counterfeiting: Blockchain makes counterfeiting products extremely difficult. Each batch of "Natura" coffee has a unique digital identity on the blockchain, which can be easily verified by consumers and industry operators.

Mikah's use of blockchain to track and certify each batch of "Natura" organic coffee represents a significant step towards greater transparency and responsibility in coffee production, as well as a perfect combination of Italian tradition and technological innovation.

Thanks to this innovative technology, consumers can be sure they are purchasing a high quality and sustainable product, while the company can demonstrate its commitment to quality and ethics, underlining the importance of "made in Italy".

For over three decades, Mikah has brought the art of high-quality coffee to much of the world. Founded in 1984, the company has built its community of discerning coffee lovers in 47 countries across the globe.

Mikah's dedication to producing excellent coffee is a tradition that has lasted for generations. Each coffee bean is carefully grown in the best regions of the world, where the climate and soil conditions favor the creation of an exceptional product. But Mikah is much more than just a coffee company. It is a story of passion, commitment and constant innovation.

This year, as always, Mikah will be present at HOST Milano, the international exhibition of reference for the catering and hospitality sector. Here, a





MIKAH

1984  MILANO

Find your next favorite coffee blend and create your own masterpieces with our products for professional Bartenders!



mukahworld.com



APERITIF, AN ALL-FLORAL LEITMOTIF

WITH "MISCELE & SNACK" BY METTI UN FIORE AND THE SISTER'S GIN AN INNOVATIVE PROPOSAL TO ADD THE TASTE OF FLOWERS TO HAPPY HOUR

Innovate the aperitif by following the trail of edible flowers: colors and flavors that chase and intertwine from cocktails to appetizers. The aesthetic impact is assured, but the palate will also be surprised by an experience that embodies an all-Italian production: edible flowers grown in the Veneto region that become the perfect ingredients for snacks and gin.

It all starts from the greenhouses of L'Insalata dell'Orto: the Venetian company is the main European producer of edible flowers with 35,000 square meters of dedicated greenhouses in its headquarters in Mira (Venice). Over 240,000 plants are grown here and, at peak periods, 100,000 fresh flowers are hand-picked a day. A part of these are destined for dehydration: a delicate process which, thanks to a latest generation machinery, works at temperatures below 40 degrees, removing more than 97% of the water content from the botanicals, but leaving their appearance and color, as well as their intrinsic characteristics.

This is precisely the raw material that gives rise to the new Metti un Fiore "Miscele & Snack" - the company's brand dedicated to edible flowers (www.mettionfiore.it) - made up of six different mixes including the Aperitif mix. "These are appetizing edible dehydrated flowers enriched by the intensity of toasted and salted dried fruit





HAPPY HOUR

colors and flavors that chase and intertwine from cocktails to appetizers

and seeds: a snack to be enjoyed that gives the possibility of adding the taste of flowers to happy hour - explains Sara Menin, product developer manager of L'Insalata dell'Orto - It is a proposal capable of innovating the aperitif moment, a novelty which is also interesting from a nutritional point of view and allows establishments to push on the refined proposal, to leverage on health trends, but also to bring unusual colors and flavours, offering customers an exclusive experience that they will want to repeat later. We have already launched the "Miscele & Snack" range on the retail channel in handy little jars and now we are ready to serve Horeca as well: taking care of all the processing in-house we have great flexibility in packaging, from single portions to 2 kg vacuum bags, so as to satisfy all the needs of the away from home".

Dehydrated flowers can be an excellent accompaniment for example for a Gin Tonic and, if desired, you can continue on the floral path with The Sister's Gin



(www.thesistersgin.com), a distillate that contains the spirit of the lagoon and speaks the language of flowers. "The soul of The Sister's Gin are our fresh edible violets, which we grow a few hundred meters from the Venetian sandbank - explains Menin - Our gin is different because we only use fresh botanicals. From an olfactory point of view, the difference is noticeable clearly and allows a sensory journey that is not at all obvious. The ingredients are cold macerated: avoiding thermal processes in the raw material, the organoleptic characteristics of the flower are felt in the gin".

And so the flavors of the lagoon can be rediscovered in the floral notes present in the Cold Compound Gin and in the new London Dry. "Ideal in mixing but also very appreciable in purity for its great perfume and aromatic complexity, our London Dry demonstrates how the possibilities of using edible flowers are truly multiple - concludes Sara Menin - and in the world of mixology they can give great inspiration".

www.mettunfiore.it



METTI un FIORE®

fresh and dried edible flowers

the new ingredient
of a journey
of the senses



mettiunfiore



metti_un_fiore

www.mettiunfiore.it

We have been cultivating in Italy for over six years, in our greenhouses, 16 varieties of edible flowers, available in 40 colors and intended for the Italian and foreign market.
Guaranteed Italian supply chain: from cultivation to processing. **100% ITALIAN PRODUCT**

Mettiunfiore is a brand of L'Insalata dell'Orto Srl via Giare 144/A, Mira Venice ITALY - www.linsalatadellorto.it



THE ITALIAN EXCELLENCE IN THE INDUSTRIAL AND COMMERCIAL REFRIGERATION

MTH confirms itself as a leading player in the industrial and commercial refrigeration industry, consolidating its international leadership position

For more than 80 years, the company has been offering customised and specific solutions for the needs of its customers, mainly in the Horeca, large-scale retail, conservation, vending and medical sectors. MTH exports over 70% of its production to 70 countries worldwide and operates directly in Europe, the Middle East and Africa, with production and distribution units also in South America, China, India, Malaysia and Singapore, to better serve local markets.

The next opportunity to appreciate the wide range of products offered by MTH will be during its participation in Host 2023, where the company will present a selection of state-of-the-art solutions capable of embracing the entire refrigeration chain at 360 degrees. These will include hermetic refrigeration units, monoblocs for refrigerated cabinets and tables, silenced units, compressors and refrigeration accessories, as well as complete mini cold rooms. MTH's product range is completed with the historical thermo-insulating doors for commercial and industrial applications and more than 800 door components and accessories, used both in MTH's finished products and by manufacturers all over the world. These components are produced in-house by MTH in order to guarantee high 'Made in Italy' quality standards by controlling the entire value chain.

Special attention is paid to the design of customised solutions for specific customer needs, thanks to the constant strengthening





MTH

a global leader in the production of cold-storage doors

of the Research and Development department. The introduction of specialists in Application Engineering, both for doors and refrigeration systems, also allows MTH to offer dedicated consultancy in product selection and design, as well as technical training, assistance and supervision during testing and installation.

The company also stands out for the development of products with reduced environmental impact and greater energy efficiency. In fact, MTH has been a forerunner in the adoption of the new environmentally friendly refrigerant gases (R290 and R600), an important step that has also required action on the part of manufacturers to adapt their products. MTH, thanks to its profound experience, is able to support its customers in this transition towards more sustainable solutions. MTH has also developed compact monoblocs for refrigerated cabinets and low energy solutions, also through the use of variable speed compressors and electronic fans.

The company's choices in the field of sustainability also include investment in renewable energy, with the installation of a photovoltaic system in the Almese plant to produce the energy necessary for production and offices, and the careful selection of materials with which MTH works

daily, using for example a more sustainable polyurethane foam, free of the fluorinated gas R452. The strengthening of MTH's position as a leader in the refrigeration sector also passes through important M&A operations, such as the acquisition of Foris index, a leading Italian company in the production of doors for industrial cold rooms, in April 2023.

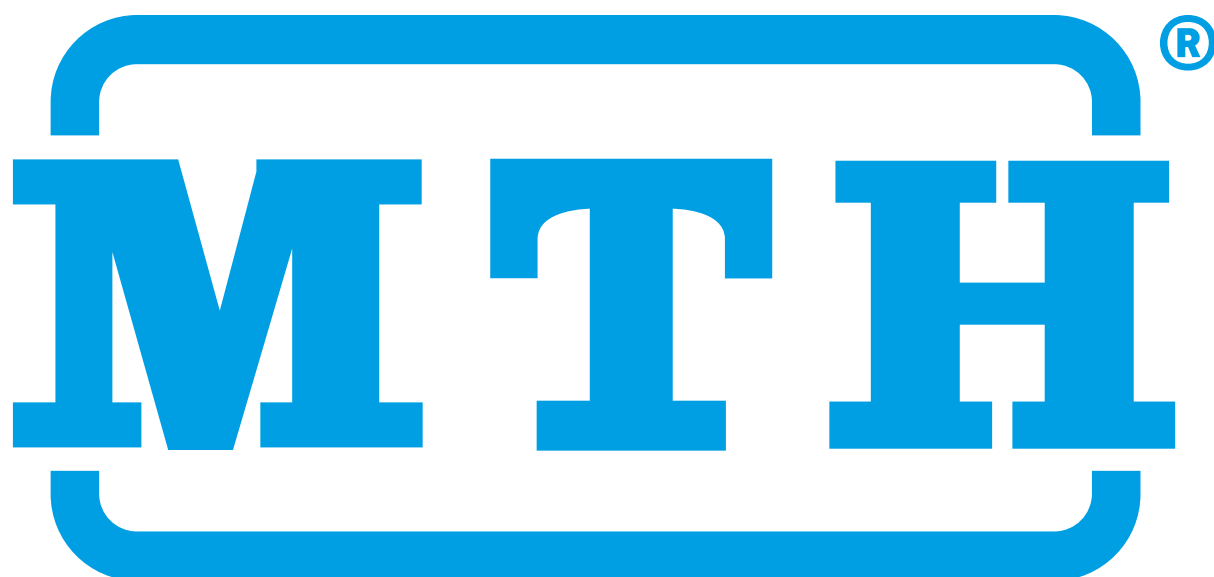
This is an operation of strategic importance because it allows to exploit the relevant industrial synergies between MTH and Foris Index and to expand the portfolio with new products, enabling the Group to consolidate its commercial presence also in new markets. The operation is part of a development plan that aims to build an Italian champion capable of competing with the major players in the sector on an international level, also thanks to future aggregations of realities of excellence in Italy, and to meet increasingly high quality and sustainability standards.

Foris Index, founded in 1964 in Conselice (RA) by the Berardi family, specialises in the production of doors for cold rooms used in large industrial warehouses and in the agricultural, fruit and vegetable and meat sectors. The company boasts solid experience in the production of high-tech and innovative products. With a consolidated presence both in Italy and in the main European countries, Foris Index has experienced steady growth in recent years, reaching a turnover of €8 million in 2022.

Luigi Canova, President and CEO of MTH, commented enthusiastically on the transaction, calling it the most significant in the company's history. The company's goal is to become the leading manufacturer of refrigeration doors in Italy, consolidating its global leadership position for an even more promising future in industrial and commercial refrigeration.

www.mth.it





Tailor-made solutions for refrigeration.

Operating in Italy since 1942
and present in more than 70 countries,
MTH is a global leader in industrial
and commercial refrigeration.

Our range of products covers the entire supply chain of refrigeration,
with which we serve the catering, GDO, vending and medical sectors.

Made in Italy quality, constant drive for innovation and tailor-made
solutions are the founding values of the company.



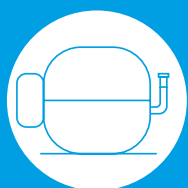
**Insulated
doors**



**Door
components**



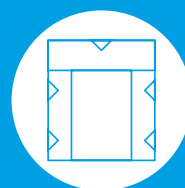
**Refrigeration
systems**



**Refrigeration
components**



**Mini
cold rooms**



**Solutions for
loading bays**



Magneti Plastic

EXPERIENCE, QUALITY, CARE AND HISTORY

Mr. Valter Giavazzi, thanks to the experience gained in the industrial sector for important leading companies in the household appliance, petrochemical and hydraulic sector, in 1973 founded Magneti Plastic.

In 1992, his daughter Raffaella began to support his father in the management of the company, expanding the production sectors over the years.

Currently the production ranges from sound-proofing panels in polyurethane and Fonitec in sheet, to gaskets in natural and synthetic rubber, to foam filters sewn and shaped to



SOUNDPROOFING SYSTEMS

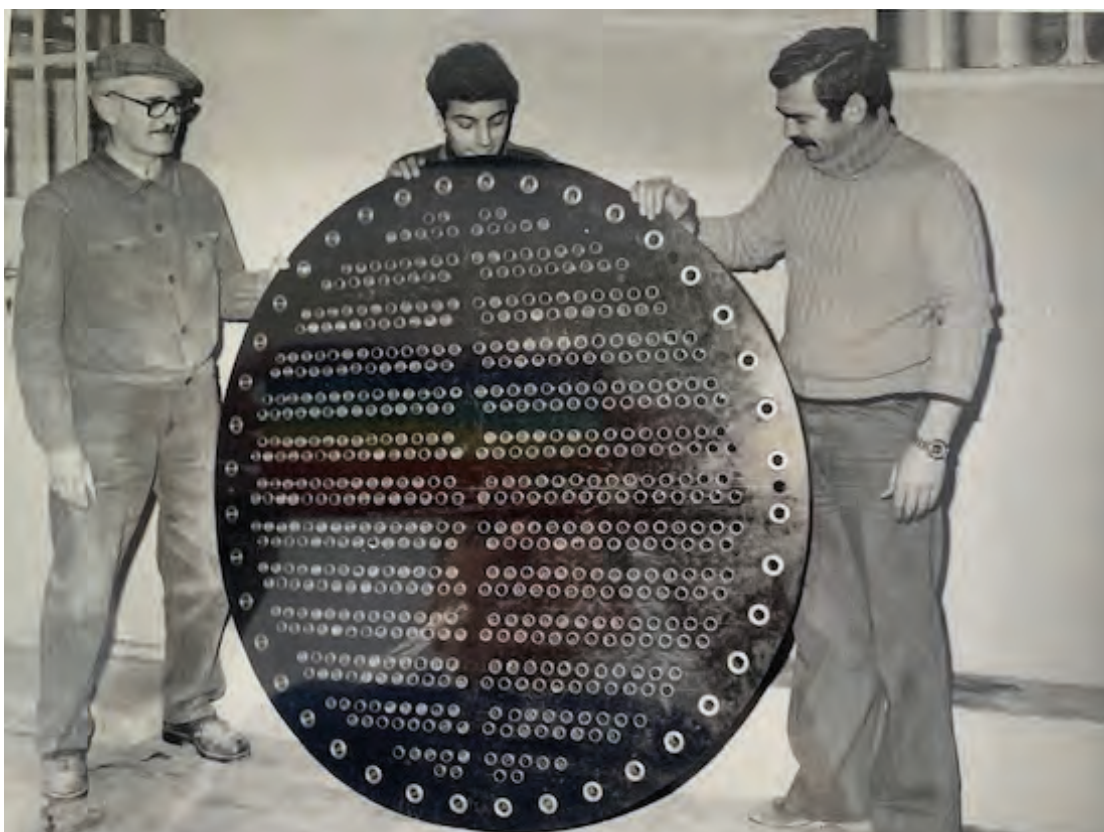
reduction of noise and noise pollution

design, to sleeves in polyester or nylon fabric, sewn directly on PVC rings.

In addition, the company manufactures heat shields sewn in expanded melamine for specific boilers for steam cleaning machines, stirrers and professional coffee machines.

The production of all items takes place internally in our blanking and sewing departments. The dedicated technical office, starting from the prototype provided by the customer, takes care of the soundproofing and / or insulation for the final sound level tests.

magnetiplastic.it





Magneti Plastic

Protect your steam boilers with Magneti Plastic HEAT PROTECTION!

If you are a professional in the industry and manufacture industrial or home **coffee machines**, you know how important it is to **keep the boilers at a consistent temperature** to ensure optimal performance with every delivery. That's why Magneti plastic **Heat Protection** is the ideal solution for you!

Our team of experts designs and crafts **custom-sewn covers for coffee machine boilers**, ensuring temperature retention within the boiler. We use high-quality materials such as **Class 1 expanded melamine with reinforced fiberglass veiled fabric and Velcro closures**.

This covering will make your machine more **energy-efficient**, resulting in cost savings. Our UL/94-rated fiberglass fabric version meets American self-extinguishing standards.



Discover more about our Heat
Protections and Industrial Seals!
SCAN THE QR CODE



But that's not all!

We also create custom Industrial Seals tailored to your specific needs.



Using advanced **die-cutting** or **water jet cutting technologies**, we manufacture seals in **rubber, silicone, and Teflon**, perfect for high-temperature joints or silicone O-rings.

Reliability, expertise, and tailored service are the values that guide us in every project we undertake.

**We are ready to provide you with the ideal solution for your industrial requirements.
Protect your business with us!**

Magneti Plastic srl

Sede Legale ed operativa: Via Artigiani, 6 27010 Guinzano PAVIA - Sezione Nautica: Via Borgo, 20
18010 Terzorio IMPERIA - Tel. 0382 933825 - info@magnetiplastic.it - www.magnetiplastic.it



PORCELLANE
DI SARONNO

A CLASSIC FOR THE MODERN KITCHEN

MPS Porcellane is a reference point for **endless inspiration**, able to unlock all the creativity of chefs and Ho.Re.Ca. professionals.

Natural quality materials, in a blend of art and craftsmanship, give rise to porcelain items that are excellent for being **daily allies** of those who seek functionality and practicality in elegantly designed objects as the basis for telling a unique and distinctive culinary style. Porcelain is a sensorial experience that will be the **future tradition**, despite coming from afar and having ancient origins. Indeed, it is no coincidence that porcelain tableware is a **symbol of class and prestige** in every era.





MPS PORCELLANE

Is a reference point for endless inspiration



The classic bright white is renewed in an original and surprising line: **Chisa**, the black porcelain with a matte finish from MPS. Imagine presentations with a futuristic flavor, in constructions on layers of skillful essentiality within a harmony of contrasting hues.

Not only aesthetics, but also **resistance** to scratches and everyday professional use: MPS Porcellane items can be used in the oven, microwave, and are dishwasher safe.

Deconstructed kitchen classics take new form on **minimal lines** that enhance creations by highlighting textures and colors. **Simple** line is perfect for stunning in the richness of straightforwardness.

New combinations of tastes and thickness settle on **Finger**, small containers for bites of

deliciousness with a **touch of chic**, while the **Hotel** line is designed specifically to be **versatile** in a mix of sophistication and strength.

The pursuit of excellence unites us with the most discerning chefs, who can count on items that can satisfy every request to **paint tomorrow's cuisine**, whether it tastes of tradition or the most extreme innovation.

This is thanks to our knowledge of the market, which sees us constantly collaborating with our clients, and the guarantee of quality that ICQ certification also offers. In the sign of tradition, porcelain is the future.

www.mpsporcellane.com

[®]SCRIANI



Twenty experience

UN VERO FORNO SOTTO CASA



THE REFERENCE POINT FOR ENTHUSIASTS OF QUALITY FOOD

With its working method dedicated to bread, doughs, cereals, and traditional Italian pizza, Lievitomadre stands out for its authenticity and genuineness.

The brand offers a unique opportunity through franchising, allowing the creation of production laboratories for both large and small businesses. Additionally, Lievitomadre provides the necessary furnishings and equipment, organizes specific training for staff, and offers constant support to resolve any issues that may arise along the way.

Lievitomadre's consulting approach is based on personalization and planning the specific needs of each client. The offered consultation, even if partial, is highly targeted and adapts to the real requirements of each individual. The goal is to create a working environment where tradition and production techniques merge to offer excellent products.

"Not all investments are equal: if the numbers don't add up, call us." This is the challenge that Lievitomadre throws to potential investors in the food industry. The





AUTHENTICITY
AND GENUINENESS

For both large and small businesses



company emphasizes the importance of accurately evaluating the economic and financial aspects before embarking on a new venture. Lievitomadre's team of experts is ready to provide support and advice to ensure that investments are well-considered and advantageous. The passion for pizza is a universal phenomenon, and Lievitomadre is fully aware of it. Italian pizza, with its crispiness and authentic flavors, continues to conquer the palates of people worldwide. With Lievitomadre, it is possible to learn the techniques and secrets to create high-quality pizza, respecting tradition and satisfying the tastes of the most demanding customers.

But what does it really mean to test tradition? For Lievitomadre, it means preserving the recipes and methodologies passed down from generation to generation, keeping intact the characteristics that make Italian products unique. Every ingredient, every step in the preparation, is carried out with care and attention to ensure that tradition is respected and valued.

If you are interested in investing in a culinary masterpiece, Lievitomadre is the ideal partner. With an approach that constantly aims for quality and excellence, the company of-

fers a unique experience in the food industry. Every detail is meticulously taken care of, leaving nothing to chance.

lievitomadretorino.it
info@lievitomadretorino.it
+39 3467598143





TAVOLO
Brooklyn

SEDIA
Firenze

Grandsoleil:

60+ Years of Success

Strolling through the city streets, sipping a drink in a club, sitting at a table on a terrace by the sea or in front of a coffee in a friend's kitchen, who has never come across Grandsoleil products that are highly appreciated all over the world; with an attractive, unique, young and extremely versatile design.

The story of GRANDSOLEIL begins in 1962, when it quickly became a leader in the production of furniture for the garden, open space and toys. A reality appreciated and known all over the world, which belongs since 2005 to the company IGAP Sp.A. Italian company owned by the Pezzi family. GRANDSOLEIL has been operating successfully for more than 60 years and can boast among its customers the main European groups and chains of modern distribution. The company IGAP Sp.A., aware of the great value of the brand, chooses to keep the traditional productions and extend the collection with new ranges of products, new materials and innovative articles also for indoor furnishings. Quality, elegance and practicality have always distinguished GRANDSOLEIL products, classic and trendy, capable of responding to market needs quickly and efficiently.

New proposals are:

Portofino set

A complete and functional proposal consisting of a comfortable two-seater sofa, two deep and enveloping armchairs and a practical coffee table.

To ensure maximum comfort the set comes with 4 beautiful seat and back cushions.

Brooklyn Tables Selection: Functional and refined solution with a rigorous and geometric design. Brooklyn tables have a polypropylene frame reinforced with galvanized steel bars.

Firenze chairs in polypropylene with an elegant design, suitable for any context. The attention to detail and the variety of colours makes these chairs the perfect solution for a stylish outdoor setting. For more information, please visit our webpage: www.grandsoleilspa.it





QUALITY, ELEGANCE AND PRACTICALITY

an attractive, unique, young and extremely versatile design

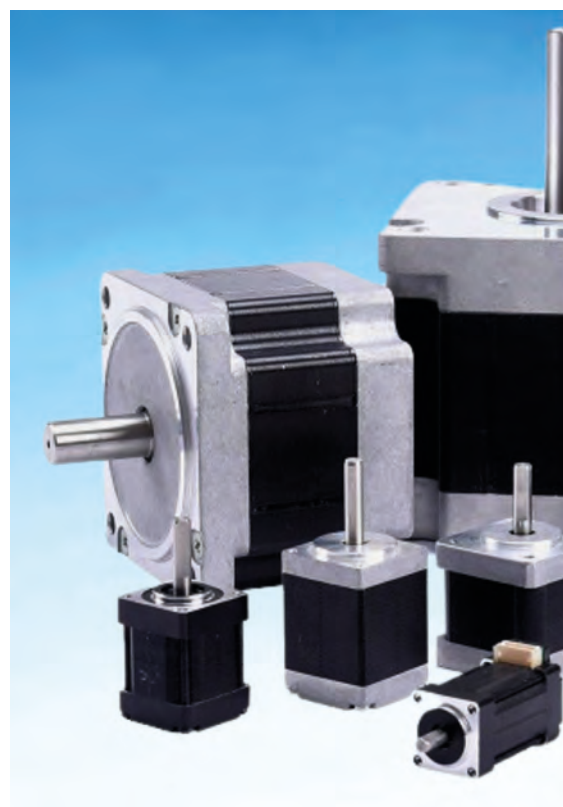
Innovation, Technological Excellence and Passion: in search of mechatronic perfection since 1985

IPM Technologies and International Power Components (IPC) will unveil their innovative solutions at HOST 2023, taking place from October 13-17 in Milan.

This highly anticipated exhibition is about to open its doors in Milan and among the exhibitors of the event there will be International Power Components (IPC) and IPM Technologies, two companies that are part of the same industrial group and which are consolidating their position on the market with their cutting-edge solutions. Specialized in various sectors, from Ho.Re.Ca. to Coffee, from Water to Vending, from Refrigeration to Ice, IPC and IPM will present during this event a series of products with high technological content, including diaphragm pumps, fans, electric motors (steppers, brushless, universal, synchronous and asynchronous) and gearmotors.

IPM diaphragm pumps: a benchmark in terms of efficiency and reliability

IPM Technologies will present at HOST 2023 a complete range of their latest generation diaphragm pumps, which offer efficiency and safety in multiple applications related to water treatment and glycol management in refrigeration environments. From Ho.Re.Ca. devices that require precise dosages and high reliability, to water purification systems that require constant performance in environments with the presence of limestone, IPM diaphragm pumps are synonymous with excellence recognized in the global market. Thanks to their advanced technology, they guarantee a uniform flow and excellent performances, responding to the application needs of diversified sectors such as Water and Coffee.

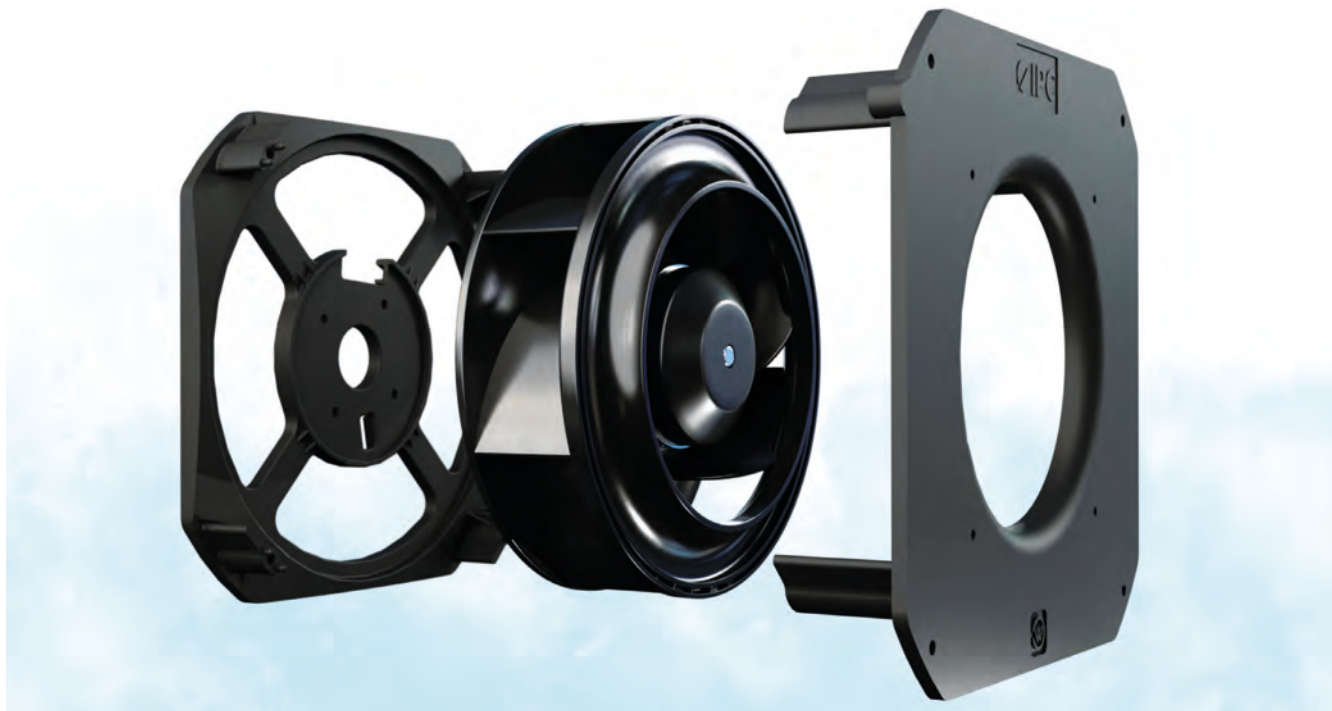


One group infinite solutions



IPM AND IPC

innovation is the future and Passion is the driving force



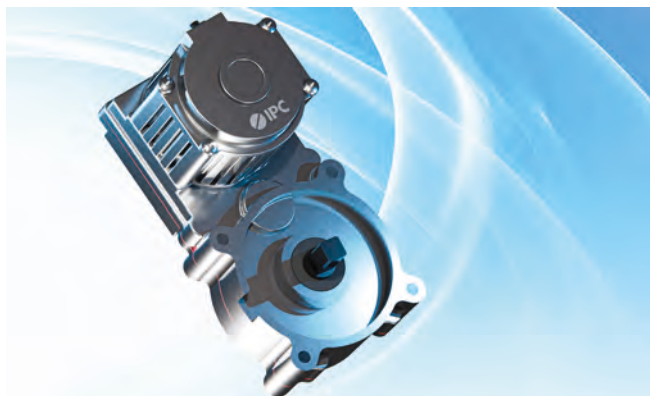
Innovation in motion: IPC Motors and Fans

IPC will bring to the stage of HOST 2023 a wide range of axial, radial and tangential fans which, thanks to their ergonomic design and energy efficiency, are perfectly suited to cooling and ventilation systems in different industrial applications.

Shifting attention towards Automation and Motion Control, IPC offers advanced mechatronic solutions such as stepper or brushless motors and drives as well as linear actuators. These motors are the pulsing heart of multiple applications in the Ho.Re.Ca. and Coffee sectors. The reliability and performances of these motors ensure that every electromechanical function is executed with precision and accuracy, offering outstanding results with low energy consumption.

IPM and IPC gearmotors: discover the range of highly versatile customized solutions

IPC and IPM also stand out for their innovative



and highly efficient gearmotors, ideal for motion and power transmission applications. In the Ice sector, for example, AC/DC/Brushless gearmotors are widely used for ice crushers and slush machines while in the Ho.Re.Ca. sector for applications such as fruit juicers and centrifuges. Customization and high flexibility are the basis for achieving excellent results in the final application.

Innovation is the future and Passion is the driving force

Innovation is an integral part of the vision of IPM Technologies and IPC. Both companies continue to invest in research and development and new technologies to ensure that their solutions remain at the forefront of an ever-evolving industrial market.

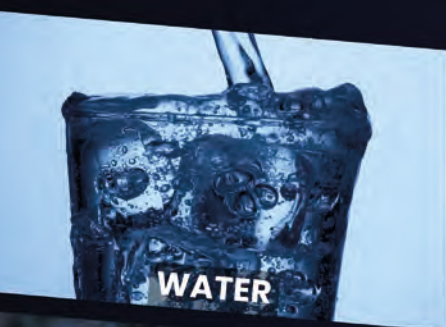
Passion is the feeling that fuels their commitment and the root of creativity. When you are passionate, you are inclined to think unconventionally and seek innovative solutions.

With an infinite range of solutions, IPM and IPC are set to capture the attention of HOST 2023 participants who will be able to visit their stand U33 V34 in Hall 24: a unique opportunity to discover their passion and explore the innovative technologies developed for applications in these sectors.

www.ipcmotors.com
www.ipm-technologies.com

One Group Infinite Solutions

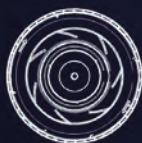
AC & DC MOTORS, GEARMOTORS, FANS AND PUMPS



DIAPHRAGM
PUMPS



ASYNCHRONOUS
AC MOTORS



RADIAL FANS



AXIAL FANS



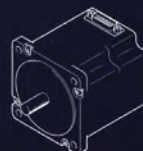
UNIVERSAL
MOTORS



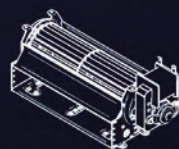
GEARMOTORS



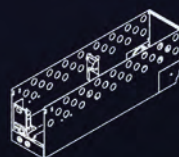
EC MOTORS



STEPPER
MOTORS



CROSS-FLOW
FANS



INTEGRATED
SYSTEMS



OUTOO



CHANGE, EXPLORE AND IMPROVE YOUR SPACE WITH OUTOO

After Ambiance Italia, Ilcap Srl launches the new brand dedicated to the outdoor furniture: OUTOO.

Outoo is an outdoor concept that can live indoors and vice versa, a furniture project that takes entertainment seriously. We all need to break the mould and bring useful and yet playful products into our lives. Beautiful products, both inside and out, that are in harmony with our natural surroundings and our inner world.

Each collection is realised in collaboration with designers to ensure innovative, lively and sustainable design. Result: products that are new, fresh, exclusively designed and definitely 'out of the box'.

Production is carried out entirely in our factories, guaranteeing the high quality and refined standards of Made in Italy.



All the collections are suitable for the contract sector: restaurants, bars, hotels, common areas, etc., and of course also for the home world. They were immediately appreciated both in Italy and abroad.

The focus on sustainability and respect for the planet are fundamental values for OUTOO. We always use recycled and/





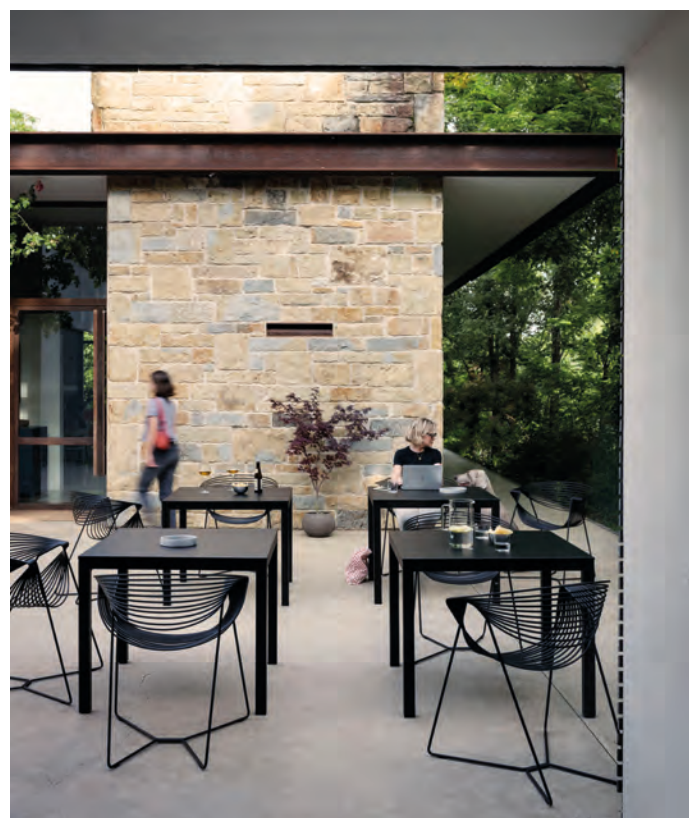
OUTOO BY ILCAP SRL

Each collection is realised in collaboration with designers to ensure innovative



or recyclable materials. Furthermore, the company is equipped with solar panels, and is self-sufficient both in terms of powering the 4.0 machinery and for recharging the electric service cars.

The OUTOO brand was presented during the Milan Design Week 2023, at the popup-store in Via Tortona, 20 in Milan, and immediately had great success.



Currently the Outoo brand has launched two collections:

Filuferru, design by Robby Cantarutti, consists of a mesh of steel wires that wrap, embrace and support the body, thus producing a whole new sensation. It's like sitting on a sound wave, a nest gently swaying in the wind, a relaxation and energy-releasing coil spring, a constantly changing play of light and shadow. The collection consists of chair and lounge, and the stool will also be available soon.

Ester, design by Robby Cantarutti, the aluminium structure embraces the woven backrest in elastic ropes. Available in 6 standard colours or customer colour upon request. The cushion accompanies the seat in customer fabric or with our outdoor fabrics. In the collection, the chair will then be joined by a precious lounge.

Matt, gloss and metallic shades, also available upon request, are able to meet the requirements of any environment, project or specific desire. These weather-shielded and UV protected colours are suitable for all latitudes, seasons and all moments of our lives.

From September 2023 OUTOO will also be enriched with new collections, always with a unique design, "out of the box" and born to design outdoor spaces, and not only, with lightness and joy.

www.outoo.it

“ THE NUMBERS OF THE OUT-OF-HOME MARKET, BETWEEN INCLUSIVITY AND SUSTAINABILITY ”

The horeca sector has successfully tackled the most challenging issues of recent years.

There is a feeling of recovery, and the dominant concepts of the moment will be inclusivity, in terms of attention to the needs of all, and sustainability, as respect and care for the planet.



by Elisa Crotti



How have habits changed after the pandemic? What have two years of interrupted and resumed lockdowns left us in terms of the inclination to go out, both to eat a meal and to spend a night in an art city? Numerous recent studies have asked this question, highlighting how, thanks to the easing of the

health emergency due to the Covid-19 pandemic, out-of-home activities have resumed at full speed, modulating their offer based on citizens' needs.

The data is clear: according to the second report "Horeca Distribution and Out-of-Home Supply Chain: a great opportunity for the Italian relaunch," the out-of-

home market has returned to pre-pandemic values. This joint study by Censis and Italgrab, the Italian Federation of Horeca Distributors, the national reference association in the distribution chain that feeds the out-of-home consumption circuit, states this.

The numbers are encouraging, and the recovery from pre-pandemic

latest news

demic levels seems to have been completed. According to another study by the NDP Group (National Purchase Diary Panel Inc. and NPD Research Inc.), a market research company, the restaurant industry recorded better results in 2022 than in the general economic landscape.

To understand the scope, it is sufficient to consider the current consumption index, which is 1.5, compared to the general ICC recorded at -0.7 in November 2022. Inflation is also more contained, which, in November 2022, stood at +7.9% compared to the macroeconomic figure of +11.8%.

Is everything back to normal?

Not exactly. If, on the one hand, the data is encouraging, on the other hand, it must be read as part of a much more complex whole than the sum of its parts. Certainly, the out-of-home market reaches 57 billion euros, with an average individual expenditure growth of +6.3% from 2019 to date.

However, upon closer inspection, this growth is mainly due to rising prices, with an average receipt increase of 6% in 2022 compared to 2019.

This changes the calculations significantly.

Moreover, the horeca sector is strongly influenced by consumers' emotional aspects, who are undoubtedly concerned about the increasing price hikes, rising inflation, and general financial uncertainty. If not managed correctly, these aspects can lead to a contraction in the consumption of out-of-home products and services. This is already happening in activities such as cinemas, exhibitions, theaters, and shopping. It is entirely evident how they are connected to the horeca sector and act as a driving force.

The sector is holding on, therefore, thanks to the fact that 92.9% of Italians (Censis-Italgrob Report) declare that socializing over drinks and food is one of the fundamental aspects of the Italian lifestyle. Specifically, 47.3% of people go to public places, especially those in nightlife areas, when going out at night. Moreover, 40.3% of Italians would like to go out more at night, an activity deemed positive for their quality of life.

Rethinking catering and horeca

If the driving forces - such as cinemas and shopping - become less significant, it is clear that the sec-



Helena-Lopes - pexels.com

latest news

for needs to rethink itself: horeca can no longer limit itself to capturing consumers who are already outside. On the contrary, it must offer and make them desire products, services, and experiences that will make them go out to consume outside the home. In 2023, therefore, the first real challenge for Horeca will be to transform catering into a demand catalyst.

That is, to become an attraction vector that, alone, can push consumers to go out. Therefore, it is necessary to reconsider catering in terms of offer, especially by focusing on those experiences that are irreplaceable and memorable.

Inclusivity and sustainability

No to guilt. If going out and consuming outside the home means spending, a blow to the customer's guilt must be given, riding on two essential aspects that horeca can literally put on the plate.

The first is inclusivity: once again, data gives us some certainty. The NPD Group study shows that over 60% of consumers prefer restaurants that can offer alternative menus and satisfy everyone present, such as vegans, celiacs, or vegetarians. Beyond their needs or choices, the customer expects the

restaurant to demonstrate inclusivity by taking into account everyone's needs. In general, the average consumer, who has no special needs, is still happy and well-disposed to see that the operator they have chosen is inclusive and respectful of everyone's requirements.

As for sustainability, there is still strong appreciation for Km0, quality cuisine inspired by the values and resources of the territory, supply chain transparency, waste and consumption minimization. Aspects that are loudly demanded by consumers in all sectors, and in the food industry, appreciated more than elsewhere, because they are synonymous with health, reliability, and safety. It is also essential to actively involve the customer in a virtuous way, with the delicate objective of not making them feel guilty in a moment of crisis and uncertainty, but instead encouraging them even in terms of sustainability.

Therefore, there are many challenges for 2023. Challenges that find horeca ready and attentive. A final step will concern Generation Z and its technological skills, which can also be translated into services and opportunities. But this is another area that we will have to think about... and work on.

h
host
INTERNATIONAL
HOSPITALITY EXHIBITION

Milano

13-17
OCTOBER
2023
fieramilano

DELIVERY VILLAGE
Pav 2P
Stand P46

SAI-INRA
THE FUTURE OF FOOD DELIVERY

www.rystotech.com



MORE THAN 60 YEARS IN THE PROFESSIONAL REFRIGERATION MARKET

Framec is once again renewing its commercial offer by expanding its product range with two new pieces not to be missed: one among all, Carrara.

Carrara, a scoop ice cream and slushies cabinet like you've never seen before.

Created for those who never want to settle, Carrara boasts a modern design with integrated LED lights and standard coatings that make it perfect for being installed in any type of context, be it simple or sophisticated.





FRAMEC

FRAMEC

CARRARA

a scoop ice cream and slushies cabinet like you've never seen before



Characterised by a contemporary and avant-garde allure, typical of Framec's business vision, Carrara comes in two versions: Dark and Cream, both with a temperature range that covers from -5°C to -20°C.

Available in 4-, 6-, 8-, and 10-tubs versions, Framec's new fan-assisted cabinet is environmentally friendly because it is powered by R290 Gas.

Choose to enrich with simplicity and elegance your ice cream shop or corner dedicated to the sale of slushies or creamy excellences with Carrara by Framec.

www.mondialframec.com



CARRARA CARVED IN ITALY



IL POZZETTO A CARAPINE COME NON L'AVEVI MAI VISTO

Creato per chi non vuole accontentarsi mai, **Carrara** vanta un design moderno con luci a led integrate e rivestimenti di serie che lo rendono perfetto per l'inserimento in ogni tipo di contesto, semplice o sofisticato che sia.



Disponibile nelle versioni
Cream o Dark

FRAMEC
Design your cold

FRAMEC è un marchio **MONDIAL FRAMEC srl**
S.S. 31, nr. 34 | 15040 Mirabello Monferrato (AL) - Italy
PH +39 0142 235211 | E-MAIL info@mondialframec.com

www.mondialframec.com

“ GELATO INCREASINGLY SUSTAINABLE ”

Most consumers have become increasingly sensitive to the environmental impact that production processes can have. The gelato industry is also trying to respond to this new and important trend.



by Editorial Office

Eco-sustainable gelato is a type of ice cream that is made using environmentally friendly and sustainable practices. This can include sourcing ingredients from local and organic farmers, using eco-friendly packaging materials, and implementing energy-efficient production processes.

This reduces the carbon footprint associated with transportation, and it also supports local agriculture. Organic ingredients are also a good choice, as they are grown without the use of synthetic pesticides and fertilizers, which can harm the environment.

Another way that gelato makers can make their products more sustainable is by using eco-friendly packaging materials. For example, they can use biodegradable or compostable cups and spoons, or they can package their ice cream in reusable glass jars.

In addition to that many ice cream makers using renewable energy in their production, for example solar and wind power. They also can use energy-efficient equipment to reduce their overall energy consumption.

Finally, sustainable gelato makers should consider the environmental impact of the water they use in their production process, particularly in areas with limited water resources.

Overall, eco-sustainable gelato is made with a focus on environmental responsibility and the use of sustainable practices throughout the entire production process.

As mentioned earlier, even plastic ice cream spoons are giving way to new environmentally friendly materials.



latest news

Recyclable ice cream spoons are a type of spoon that can be easily recycled after use. They are a great alternative to traditional plastic spoons, which can take hundreds of years to break down in the environment and can be harmful to wildlife.

There are a few different types of recyclable ice cream spoons that are available on the market.

One type is biodegradable spoons, made of plant-based materials such as corn starch, sugar-cane, and bamboo. These materials are compostable and will break down in the environment within a relatively short period of time.

Another type is made of paper or wood, it also can be compostable and biodegradable. It has a natural look and give a premium look.

Lastly, some ice cream spoons are made from recycled materials, such as post-consumer recycled plastic.

While these spoons are not biodegradable, they do help to reduce waste by repurposing materials that would otherwise end up in landfills.





SANITEC, SAFE HYGIENE FOR PEOPLE AND THE ENVIRONMENT

On the occasion of HostMilano, from 13 to 17 October 2023, Sanitec presents the EU Ecolabel certified formulations for the kitchen

At HostMilano, Italcimica presents a selection of professional detergents from its Sanitec brand for the horeca industry, with particular emphasis on its EU Ecolabel certified formulations that combine excellent product performance with verified environmental standards. Horeca professionals, thanks to Ecolabel certifications, can make informed decisions to reduce environmental impact and Italcimica has long been committed to creating formulas that are sustainable with excellent detergent properties.

Sanitec was launched in 2001 and is now a well-known and valued brand, gaining great popularity even in the horeca world following major television campaigns over the years that featured Italian starred chef Matteo Grandi.

The Sanitec lines on display at HostMilano are mainly those dedicated to tableware and kitchen surfaces. For the former, the stand will have a space dedicated to EU Ecolabel certified solutions such as Stovil Green Power, a powerful automatic dishwashing liquid with a low environmental impact without compromising on strength: it removes grease and food residues, it does not foam, it is easy to rinse and it prevents the formation of rings and limescale on the dishes as





Ecolabel certified Sanitec professional detergents for tableware and kitchen surfaces.

Tested effectiveness and reduced environmental impact in our **Ecolabel certified** product line.



ECOLABEL CERTIFICATIONS

EU Ecolabel certified formulations for the kitchen



well as on the dishwasher itself. Dekal Green Power is also among the EU Ecolabel certified products, an acid descaler that removes limescale from utensils and equipment such as dishwashers and boilers.

The same certification also applies to Brill Green Power, a rinse aid for mechanical dishwashing that speeds up drying and is also effective on plastics.

Neopol Green Power is the concentrated liquid detergent for washing dishes by hand that forms a dense foam that rinses easily without leaving rings.

There will also be a focus on Trilogy for washing dishes, a system with an automatic dosing device that allows you to dose detergent, sequestering agent and rinse aid on its own, adapting to all types of dirt and water hardness. It is a highly technological system that ensures cost control, monitoring and also allows the elaboration of washing statistics,

ensuring consistency and reliability of results. As for kitchen surfaces, Italmichima will exhibit a selection of Sanitec Formulations dedicated to this area including Oven Power, a powerful concentrated alkaline detergent for self-cleaning ovens, Ultradegreaser Green Power, EU Ecolabel certified with ingredients of natural origin that effectively removes grease and oil residues. Fornonet has been made for ovens, grills and stovetops, while Brill Oven is an acid rinse aid for self-cleaning ovens. Caffè Wash is the concentrated alkaline detergent specifically designed for traditional coffee machines and Induction Hobs is the detergent designed for induction and glass ceramic hobs.

The wide range of products, the continuous improvement of the formulas and the commitment to create products that are highly sustainable, make Sanitec a trusted and leading brand for horeca professionals.

www.italmichima.it

SANiTEC

Professional cleaning solutions



Sanitec's commitment to **reliability**, continuous formula **improvement**, and sustainability is at the core of our success in providing **effective solutions**. Our **high-performing** and **surface-friendly detergents** are fully compliant with **H.A.C.C.P.** control plans, ensuring the highest standards of cleanliness and hygiene for the hotel industry.

Trust Sanitec for exceptional results and a cleaner, safer environment.



Looking forward to
meeting you at our stand

PAV. 7P BOOTH E66



Italtchimica
2003-2023

italchimica.it


SANiTEC
IGIENE SICURA



THE MIXER MAKES THE COFFEE

KALCO electric appliances welcomes you to visit us in Milano Host 2023. We will be in Hall 24 stand C01 D01.

You will have the experience to test and feel our commercial drink mixer KDM450A, the only drink mixer with stainless steel construction and learn how to prepare delicious coffees like Greek Frappe, Freddo Espresso and Freddo Cappuccino.

KALCO team will be there to explain you all the operation information about the commercial

blender KB2500/A and the modern and very effective polycarbonate jar. You can see how fast and easy crush ice and prepare smoothies, cocktails, milkshakes and other drinks.

In your experience can be added the many offers we will have and benefit from joining us in our new b2b web shop.

KALCO is a family owned company that produces electric appliances in Greece, since 1980.

www.kalko.gr | kalko@kalko.gr



KDM450A
prepare delicious coffees



made in Greece
est. 1980

KDM450A

*the mixer
makes
the coffee*



www.kalko.gr | kalko@kalko.gr



made in Greece
est. 1980

KB2500

*from the blender
to the glass*



“STREET FOOD: THE SILENT REVOLUTION IN THE HORECA SECTOR”

The HORECA sector finds itself facing a gastronomic transformation: that of street food. Becoming much more than a simple trend, street food is now shaping the commercial strategies of large hotel chains and restaurateurs.



images: pexels.com

It's no secret that street food has become a global phenomenon, uniting people through the universal language of food. And for the HORECA sector, which is always on the lookout for innovations and new approaches, street food proves to be a godsend.

What's better than a meal that is economical, quick, and delicious and that doesn't require a reserved table or linen tablecloths?

The popularity of street food goes far beyond its convenience. There's an element of authenticity, a taste of culture that's hard to replicate in a more formal setting. From sushi stands in Tokyo to



Our Editorial Office



arepa stalls in Venezuela, street food is a gastronomic portrait of a place's cultural identity.

And this is a lesson that the HORECA sector has begun to take very seriously. Consider hotels, for example.

Many are revising their gastronomic offerings to incorporate elements of street food.

It's not uncommon now to find luxury hotels hosting their own food trucks within the property, offering guests the chance to immerse themselves in a different culinary experience without leaving the hotel.

Some have even collaborated with local street food vendors to offer special menus that highlight local delicacies.

As for restaurants, street food provides a way to add a dash of adventure to their menus.

Incorporating street food dishes not only attracts a younger and more cosmopolitan clientele but also offers an opportunity to experiment with different flavors and culinary techniques. For example, it's not uncommon now to see Italian restaurants offering "porchetta sandwiches" or "arancini" as appetizers, adapting and revisiting the classics of Italian street food. However, it's essential to note that the growth of street food also presents challenges. Issues like food quality, health regulations, and environmental sustainability are all factors that the HORECA sector must carefully consider.

But it's this very ability to adapt and innovate that could define the sector's future success.

In conclusion, street food is much more than a passing fad. It is a silent revolution that is redefining the way we eat, live, and do business in the HORECA world. And if managed with care and creativity, it can offer new opportunities for growth and differentiation in an increasingly competitive market.



Caffè Boasi: the real Italian espresso

Since three generations, Caffè Boasi has been developing the passion for coffee, with the artisan care that remains alive even in the most modern artisanal processes.

The Ho.Re.Ca line offers the high quality of Caffè Boasi, a name of ancient traditions in the world of coffee, to the most demanding professionals. A high image brand and packaging, in line with the high qualitative level.



CAFFÈ BOASI
SINCE 1930

CAFFÈ BOASI

SINCE 1930

Gran Riserva



Peso netto 1000 g e

Net wt. 2.2 lb

MADE IN ITALY



HIGH QUALITY
OF CAFFÈ BOASI

ancient traditions in the world of coffee

CAFFÈ BOASI

SINCE 1930

Il vero espresso italiano

Seguici su  

www.caffeboasi.it

Four high level blends studied on the basis of the needs of the bar and calibrated on the tastes of consumers.

A careful selection of coffees and the technological optimization of roasting, have allowed us to improve the quality of the blends of our Ho.Re.Ca. line. A product dedicated to professionals who

wish to serve an excellent quality of espresso coffee.

The blends

Gran Crema Blend Intensely flavored coffee with a velvety cream for a rich and decisive flavour. Among the 'Arabica' of best Brazilian and Central American



can re-gions and from selected 'Robusta', a balanced coffee with decisive character of strong personality. Aromatic and full-bodied with a persistent aftertaste.

Gran Caffè blend

A blend with a full and intense but soft taste born from the selection of sweets, refined and soft Brazilian and Central American coffees and selected Asian coffees.

Gran Riserva blend

Refined blend of coffees from fine

plantations in the best Brazilian regions and fragrant coffees from the hills of Central America with an aroma of fruits and flowers. Delicate, aromatic blend and fragrant: a coffee for true experts.

Riserva Speciale Blend

Refined blend of pregnant body. Its exquisite acidity releases aromas of berries and of sultanas. This exceptional blend of natural coffees has a low caffeine content.

www.caffeboasi.it



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: Italian Design and Innovation.

Our offer spans 6 product ranges, with the aim of meeting all customers' needs: ICE CREAM, BEVERAGE, SUPERMARKET, CATERING, MEAT, PHARMACY.

Customers can choose between:

EMOTIONAL refrigerators.

100% manufactured at our Occimiano (AL) plant, designed by Italian agencies specialized in the field of refrigeration. Made in Italy refrigerators stand out thanks to their unique Italian Design.

RATIONAL refrigerators.

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

Within the "EMOTIONAL" category:

FROST 250 GLAMOUR, a slim vertical freezer with 3 side glasses and transparent ice cream supports.

WINE CLASS S, with high visibility thanks to its 3 side glasses and the innovative transparent/modular bottle supports, suitable for the right positioning of the specific type of wine.

GLAMOUR TOWER, attractive for the consumer thanks to total internal visibility of the products. 3 side





6 PRODUCT RANGES

all customers' needs



glasses, four vertical led lights and glass shelves. Products inside seem to float in the air.

AVILA GLAMOUR, the new vertical equipment suitable for meat. High visibility thanks to its 3 side glasses and friendly use electronic device. AVILA GLAMOUR uses PRIMEAT® technology patent n. 0000276878.

We only use natural gasses, both in polyurethane foams and in thermodynamic systems; all thermoformed plastics contain 85% recycled plastics.

U5 offers a wide range of services to better support its customers: Rent, Warehousing, Logistics and Distribution, Refurbishment, Scrapping in line with the current European Law.

U5 refrigerators manufactured in Occimiano can be equipped with ad hoc electronic connectable devices. Not only they can monitor performance but in Italy they can also unleash tax benefits.

U5, Truly Different.

www.ucinque.it





VIDRIOS SAN MIGUEL

HOST MILANO

STAND - 9V30



TAKE YOUR TABLEWARE TO THE NEXT LEVEL.
100% POST-CONSUMER RECYCLED GLASS.

MADE IN SPAIN
GRS CERTIFIED



VIDRIOS
SAN
MIGUEL



Urban furniture, outdoor tables and chairs

Why Urbantime?

We firmly believe that the time we spend in public urban spaces and outdoors in general deserves the same attention and quality time that we spend in our homes.

This is the reason behind the creation of Urbantime, to show what we are aiming for, namely to give the same value to the moments in our life that take place outside our homes. URBANTIME is the furniture collection created to make these moments in the life of each and everyone of us more comfortable: when we are waiting for a train, enjoying an ice cream in the shade of a tree in a deserted square or taking a minute to recover before the next training block along a cycling path.

What is our approach to the design?

In our vision of things, a design object must have an intrinsic industrial vocation.

Respecting the highest standards of quality and durability is made possible by our primary approach to the product design. Industrialising a product means maintaining constant quality standards while lowering production costs which in a more artisan supply chain would not be possible.

Urbantime in 3 words

Elegance: Italian design, the result of expert hands and the tradition which has made our country





URBANTIME

Elegance - Sobriety - Longevity





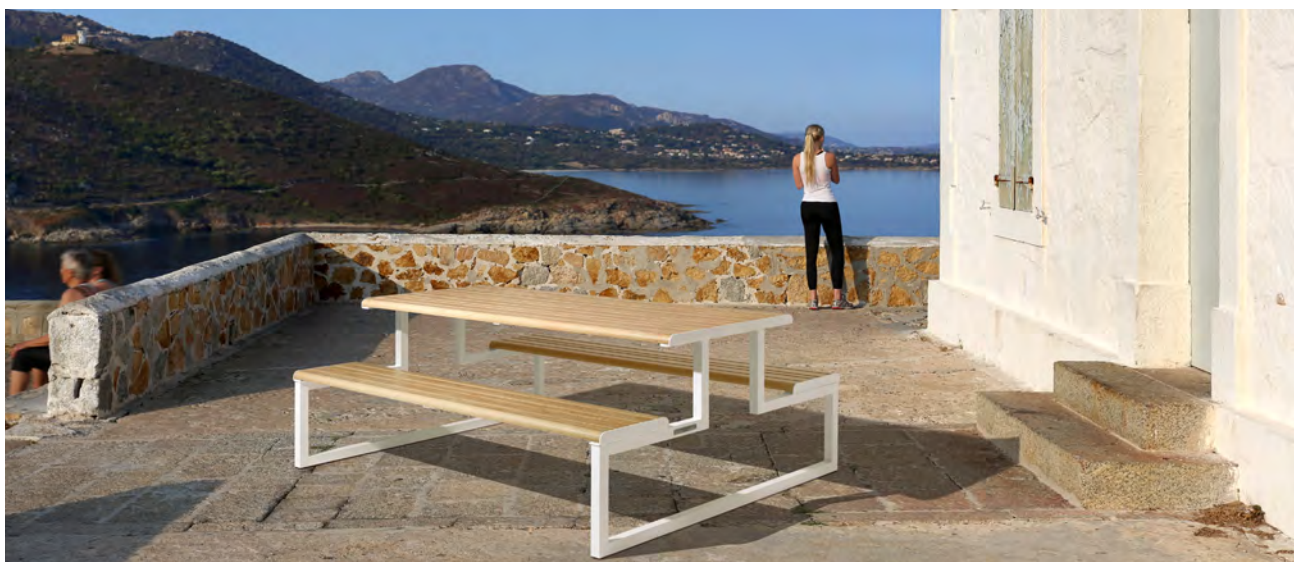
great worldwide for designer furniture. **Sobriety:** simple and clean lines, which blend into the most disparate environments without necessarily dominating them, but respecting the beauty that distinguishes our landscape. **Longevity:** durable products, resistant materials and custom treatments to guarantee that our products will stand up to even the most extreme weather conditions.

What inspires our work?

We are inspired by the beauty of our cities and stunning Italian landscapes where the objects of the Urbantime collection are in-

stalled in a natural setting. The beauty which surrounds us is our greatest stimulus, as are the history and culture of our country. Products for the community, such as the benches that adorn a playground or the garden of a home for the elderly, have always been a symbol of sharing. Public space, which has been maligned for years, is, however, an important place for making new friends and sharing dreams and projects, so making it both attractive and functional is our mission

www.urbantime.it



THE DISPENSER THAT PUTS WINE IN THE SPOTLIGHT

Elegance, functionality, quality, and technology: these are the pillars of "Made in Italy" success, and the beverage industry embodies them perfectly. An exemplary case is represented by Wineemotion SPA, a Florentine company specialized in producing dispensers that cool and serve wine directly from the bottle to the glass. The idea and the realization of the Wineemotion dispensers offer several advantages. One of the most important is the reduction of waste through a sophisticated nitrogen-based preservation system, maintaining the wine's rich flavors for weeks. Nevertheless, that is not all: establishments that use this system have the possibility of including bottles of different types in the dispenser, thus raising the bar for the wines on offer and allowing the customer to make a completely autonomous choice.

Co-founder Riccardo Gosi says, "Our goal is to provide an excellent experience. To keep up with the latest market trends, we have introduced new credit card readers to facilitate customer payments, offering a modern and practical solution." With a decade of experience and products sold in 39 countries, Wineemotion SPA showcases Italian excellence on a global scale, combining craftsmanship and modernity to create innovative, high-quality solutions.

The remarkable attention to detail and commitment to research and development have made Wineemotion a leading company in the industry. Each dispenser is carefully designed to ensure maximum re-





WINEEMOTION

The dispenser for wine by the glass!



liability and functionality, guaranteeing impeccable service for both customers and venue operators.

The company also stands out for its customer service, which is as crucial as the product itself. Wineemotion offers technical support and continuous assistance to ensure that customers get the most out of their dispenser. With a highly competent and professional team, Wineemotion ensures that every customer feels supported and satisfied.

The impact of Wineemotion extends far beyond national borders. Its presence in 39 countries highlights the allure of the "Made in Italy" brand internationally. Venues worldwide have embraced the concept of Wineemotion, appreciating the combination of Italian design, advanced functionality, and a unique wine experience for their patrons.

Lastly, Wineemotion continues to be at the forefront of innovation in the industry. Constant research for new solutions allows the company to remain competitive and provide its customers with the best wine experiences possible. With a focus on market needs and customer satisfaction, Wineemotion remains a benchmark in the wine world,

solidifying its position as a leader in wine dispensers. In conclusion, Wineemotion is a perfect example of how elegance, functionality, quality, and technology merge to create an exceptional wine experience. With its "Made in Italy" brand resonating globally, the Florentine company has demonstrated its commitment to excellence, becoming a reference point for industry professionals and a symbol of Italian craftsmanship combined with modernity.

www.wineemotion.com



IL DISPENSER PER IL VINO AL BICCHIERE



SERIES 4 /SELF



SERIES 4 /EASY

SCOPRI LE SOLUZIONI PER IL SERVIZIO AL BANCO E PER IL SELF SERVICE



Da oggi Wineemotion ti
offre il dispenser a
noleggio a partire da
99€ al mese!

www.wineemotion.com
info@wineemotion.com

WINEEMOTION™
wine dispensing system
MADE IN ITALY 

X-OVEN AND THE MEAT SELECTION OF RISTORANTE "IL CASTELLO"

"The meats we offer in the restaurant are selected from the best in the world for flavour, juiciness, tenderness and consistency. The meats include Italian "Carima", American Angus "Nebraska Beef" and Polish "Mazura", that guarantee an experience even to the most demanding gourmards. This selection is our distinctive element, it's part of the identity of the restaurant. We have chosen grilling as our cooking method and have decided to use a premium charcoal oven with unique characteristics, the X-Oven.

The person speaking is **Davide Tanzi**, manager of Ristorante 'Il Castello', historic location of Castelvetro, a hamlet of medieval origin just a few kilometers from Modena. Davide knows meats management of the restaurant was entrusted to him by the Cremonini family, owners of Gruppo Cremonini, private company and European leader in the production of beef and meat-based products, number 1 in Italy in the sale and distribution of food products to food services, leader of restaurant services in train stations, airports and highway-based restaurants. "The Group owns farms in many countries and this allows the restaurant to distinguish itself in the range of origins and cuts of meats. We have a true meat menu with three types of rib steaks from 1.2 kg, ribeye, Tomahawk, fillet and picanha," Tanzi explains. "Between lunch and dinner we do an average of 150 meals per day, and experience shows us that at least three out of five dining guests order meat."

All of the meats are cooked in the X-Oven³, charcoal oven with a patented lateral grill drawer system. "The first time that I encountered an X-Oven I was amazed by its capacity to give aroma to the meat," Tanzi recalls. "A 1.2 kg rib steak cooked correctly on a grill plate requires at least 14/15 minutes; with the X-Oven it's ready in 9 minutes. In the oven's closed chamber the temperature can reach 400 degrees with maximum cooking heat uniformity; flavours and aromas are maintained within the meat making it extraordinarily tasty. Now that we use it in the kitchen every day, I can only confirm that the X-Oven truly gives us something extra in the final result."





X-OVEN

truly gives us something extra in the final result



Tanzi relies on his previous experience as a chef - not long ago since Davide is just 34 years old - when he says that he also appreciates its convenience, security and functionality. "With the vertical development of the X-Oven cooking chamber, it is a very well designed oven. The drawers near the charcoal concentrate the cooking methods that require intense heat; the third drawer, farther from the fire, cooks vegetables as well as cheeks and stews. Which, by the way, are a different thing when cooked on the fire". And he dedicates a last thought to the flexibility of the X-Oven: "We mainly use it for meat, but it doesn't cook only meats or cuts with bones. It's an oven that can be used at 360 degrees".

Designed for professional kitchens, the X-Oven is the only charcoal oven with grill drawers that can be opened laterally. This innovation, patented worldwide, once and for all solves the problem of safety of the charcoal ovens: the chef can open the grilling drawers with one finger, control the cooking and work on the food without ever coming into direct contact with the heat source. To safety, performance and sustainability - operational efficiency and low heat dissipation allow a 70% reduction of charcoal consumption compared with a standard brazier - X-Oven also adds great quality in the cooking of the dishes and comfort of execution. A compact and functional design less than a square metre of space and the possibility to choose the opening side of the

grill drawers complete the unique characteristics of a machine that always finds a perfect spot in the best cooking lines.

 x-oven.com
 [xoven_official](https://www.instagram.com/xoven_official)
 ristoranteilcastellodicastelvetro.it
 [ilcastello_dicastelvetro](https://www.instagram.com/ilcastello_dicastelvetro)



X-OVEN

CHARCOAL CUISINE



EXCLUSIVE

SAFE

CONVENIENT

DYNAMIC

x-oven.com



EXCLUSIVE DISTRIBUTOR OF WATERMAKER TECHNOLOGY

from air to water



We are especially excited to participate at the upcoming HOST 2023 as we will present an extraordinary product: an innovative and patented technology called WATERMAKER.

WaterMaker extracts water from the moisture in the air. The water thus produced through a patented system is filtered and added with mineral salts, and made the water not only DRINKABLE but also of EXCELLENT QUALITY. This extraordinary product makes it possible to come to the rescue of the drought-related





emergency of recent years, both in agriculture and in communities where water tables are gradually drying up, and it is unnecessary to emphasize the wide-ranging social and economic impact of the use of WaterMaker. In addition to its many alternatives uses, this technology is extremely suitable for making excellent coffee. Indeed, it often happens that the coffee used is excellent but the poor quality of the water alters the flavor. The water generated by WaterMaker can be used in occasional outlets, for all coffee machines (pods, capsules and ground coffee) where there is a lack of quality running water. It is also perfect



WATERMAKER

an innovative and patented technology



our new e-commerce site (www.rcapack.com), where in addition to the possibility of purchasing the range of our neutral bags directly, it is possible to customize small quantities (even as few as 100 bags) very quickly. For more than 30 years our mission has been to provide companies with packaging of high quality and reliability, careful in design and competitively priced. In recent years our energies have also been focused on minimizing lead times. In addition to providing a service, we have an ambitious desire to be considered a partner and not just a supplier.

On top of materials expertise, we combine in-house and free technical and graphic consulting services. We are the magnifying glass that allows the Entrepreneur to see the potential of their product from the outside helping them to communicate through image its full potential.

www.rcapack.com

where storage and supply of bottles and flasks is difficult or where, due to temperature changes, there is a risk of deterioration of the quality of bottled water (bars, beach clubs, street outlets, fairs, sporting events and outdoor events).

The smallest product in the range allows 16 liters/day, while the next format guarantees the production of 40 liters/day. It will be possible to taste the water or coffee made with it directly at our booth (HALL 22 - PLACE E67) and for the more curious it will be possible to make comparative "experiments" between bottled water and self-produced water.

Another important new development this year is the opening of





LEADER IN THE PRODUCTION OF FLEXIBLE PACKAGING.

The company is specialized in printing on complex films, bags and reels of plastic films, coupled with aluminum and other materials. Our mission is to provide companies with high quality packaging at competitive prices.

We want to be a partner and not just a supplier!

VISIT OUR E-COMMERCE
www.rcapack.com

DIGITAL PRINTER ON PAPER - T3-OPX.

A step towards the needs of a market that requires small quantities at low costs and pays more attention to environmental sustainability.

- ZERO COSTS FOR PRINTING PLATES, MOQ FROM ONLY 100 PIECES AND PRODUCTION IN 48 HOURS, are the main strengths of this technology. We print on our always available paper bags, using water-based inks with a low environmental impact.





Automatic doors for every environment

Automacenter offers elegant and cutting-edge customised technological solutions

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

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





AUTOMATIC DOORS

technological solutions



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

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

All Automacenter entrances are designed and built to integrate perfectly into different kinds of environments and to guarantee a high degree of functionality and design in total compliance with the highest safety standards. The company works on a daily basis in collaboration with designers, interior designers and installers to create the best solutions for shops, airports and stations, hospitals, hotels and resorts, banks and offices with high security standards, factories and the naval sector.



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

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

For more information visit www.automacenter.it

FIND NEW CUSTOMERS BY LEVERAGING YOUR WI-FI NETWORK

Ideal for Restaurants, Hotels, Beaches and Private Baths, Gyms and Sports Clubs, Beauty Centers and Spas.

Also to retain your current customers by sending your offers, news, and events.

To get more positive reviews thanks to its automated operations.

A secure Wi-Fi service that respects user privacy laws.

It also allows you to schedule the automatic sending of effective, targeted, and impactful SMS, email, and WhatsApp marketing automation campaigns.

Turn your Wi-Fi into a powerful marketing tool to sell additional products and services.

Special for BETTING SHOPS and Tobacconists

Every morning, automatically updated lottery drawings displayed on your Tobacconist's monitors.

Would you like to have all the lottery drawings automatically updated every morning? NEW system that automatically displays all the winning numbers

No more need to check the tickets, print results, or write drawings on the board.

You can also advertise your products and services to increase sales and profits for your shop:

- Sale of items and tickets
- Mobile phone top-ups
- Fax, scanning, and photocopying service
- Bill, bulletin, and tax payments
- Breakfast, lunch, and aperitif menus
- etc.

Ability to schedule days and times for your ads to appear on monitors

CONTACT US for more information
and for a FREE consultation. tel. 339.2261721





SERIART G2

The very best technology to make your 3D logo

Seriart G2 specialises in three-dimensional branding solutions and silk-screen printing for control panels. Manual skill is combined with technology to create unique silk-screen printed solutions, backed by more than 40 years of design experience: because your brand deserves the best.

A solid present for a future that begins every day

Technique and imagination, the two faces of a company which has accompanied the most famous brands in their pursuit of the right image since 1977. Seriart G2 is highly qualified in its silk-screen printing products, picking just the right materials and working with painstaking care for details, characteristics which have led a large number of national and international brands to rely on our expertise.

ENJOY
LUBE
MADE IN ITALY

SERIART C2

Valuing what's valuable

Backed by the entrepreneurial spirit of its founder Giovanni Ciriaci, the company has developed and grown thanks also to the initiative of his children Silvia and Gian Paolo, the new faces of the production at Seriat C2.

Their intuition, technologies and creativity have come together every day to meet the demands of motorcycling companies, fashion houses, electronic manufacturers and many other industrial groups.

Seriat C2 begins with 3D design and produces labels, logos and an endless selection of three-dimensional brands.

These processes are supported and the projects take on top-quality technical characteristics thanks to the use of digital printing tech-





nologies, the company's number one strength.

The impeccable detailing is enhanced by special paints which make the end product immediately recognisable as a Seriart G2 creation.

Preciousness

Valuing what's valuable

Conveying the value of the product: this is one of the objectives of a label, which plays an extremely important narrative role.

From the chosen colour to the material used, adapted to suit the type of medium it is applied to, the label can become the symbol of a product.

Durability

The strength of genuine quality

A logo provides an indication of wear and use of a product.

That's why we only want the best: choice materials, state-of-the-art printing techniques, permanent adhesives and the impeccable combination of these elements turn our know-how into a guarantee of quality.

Details

Painstaking care for every tiny detail

Our experience, accrued over more than 40 years of business, combined with our skilled personnel with up-to-date know-how, are the added value to our work, to ensure that what we produce is much more than just a label, but rather a product that's perfect in every way.

www.seriartg2.com

**Strong,
Hard-wearing,
Indestructible**

A logo by Seriart G2 is built to withstand the most stringent heat resistance and durability tests.



SERIART G2

INNOVATIVE BRAND EXPERIENCE



Made with
Tecnoflex
technology

SERIART G2
San Severino Marche (MC) ITALY
Località Taccoli n.115
+39 0733 643811
info@seriartg2.com

MartinBrando.com



COMPACT BRUSHLESS BLENDER #66, THE MOST SILENT BLENDER!

Bold and innovative : that is the way Santos has designed its new compact brushless blender #66. A multiple technologies blender, available in demo at HOST show on Santos booth: hall 24, G09H10. Thanks to its 9 optimized programs, the brushless blender #66 is perfect to make cocktails, smoothies, milkshakes, iced coffees, and any other mixed drink. It is extremely quiet and offers excellent energy efficiency thanks to its brushless motor. It can be used intensively all day without overheating. The patented two-way rotation of the blade, unique on the market, crushes and

blends any kind of ingredients in a few seconds, including ice cubes and frozen fruits. Its lid detection generates the immediate stop of the motor when the lid is opened or when the bowl is removed from its base. This technology is unique in the world and ensures the operator's safety. The compact Brushless Blender #66 can be used either countertop or in-counter, without any additional option (simple and quick dismantling of the base).

www.santos.fr



COMPACT BLENDER BRUSHLESS #66

EXCLUSIVE!

The most
silent
blender

**BRUSHLESS
TECHNOLOGY**

BOWL DETECTION

**SAFETY AND
POWER**

SILENCE



**HOST MILANO
13-17 OCTOBER 23**
Hall 24 booth
G03-H04-G09-H10

S SANTOS®

Food and Beverage
Equipment Provider

www.santos.fr — santos@santos.fr



**MADE IN
FRANCE**



SIFIM a continually growing company

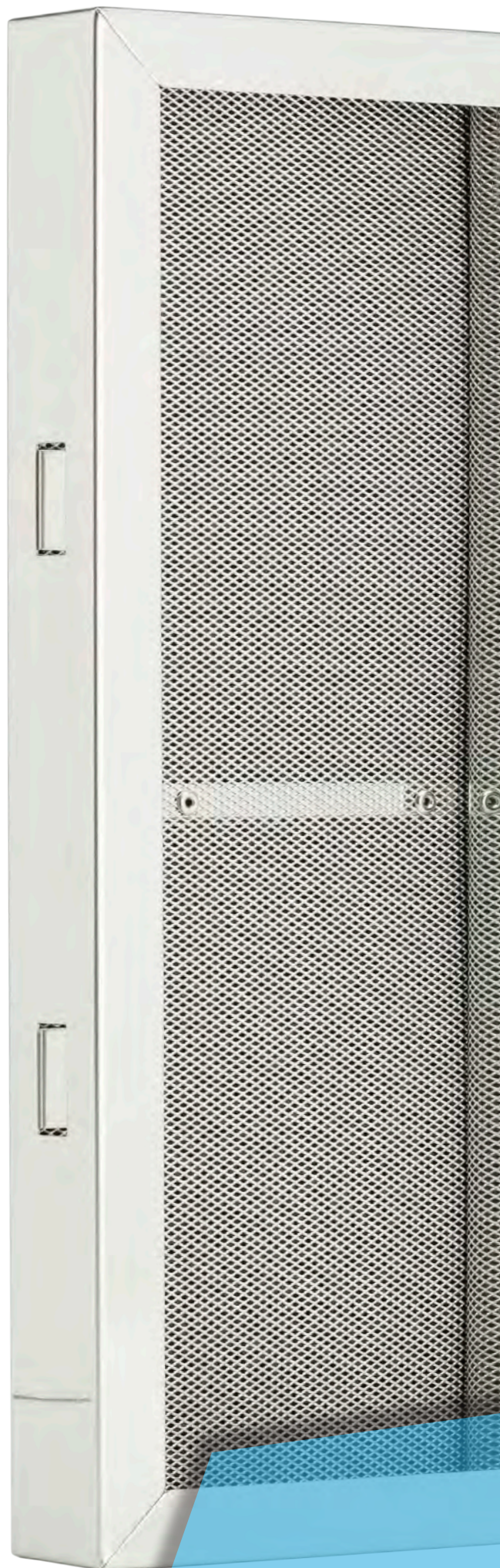
SIFIM is an Italian Company placed in Jesi (in the Marche), specialized in Filtrating field with products for home and professional hoods, electrical appliances and several industrial applications.

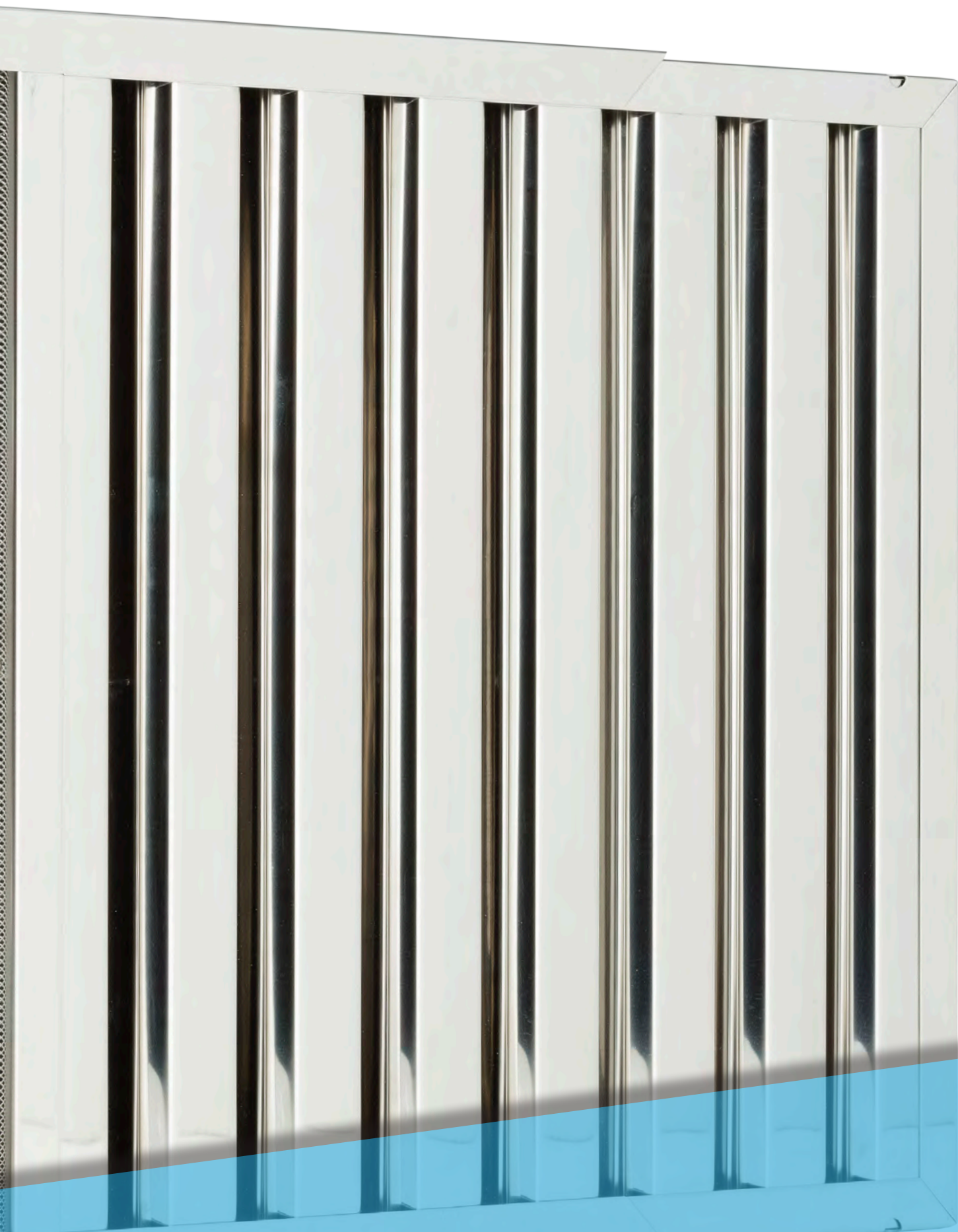
Founded in 1995 from five partners with collateral professional experiences, SIFIM is a continually growing Company that is enforcing its position in filtration and electrical appliance components markets.

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



Olive
I Love®



Innamorati del gusto

In esclusiva solo on-line su:
WWW.OLIVEILOVE.IT

scopri di più



“NATURALLY IN TUNE”

Flou summons the force of nature to create new, unusual interior design proposals, in a harmonious connection of form and matter, movement and space

The collection of Flou is a tribute to nature. Values, sensations, materials draw on this world, to then be interpreted in furnishings for the bedroom zone and the living area, capable of transmitting the same harmony, authenticity and vital energy, enabling people to live totally in tune with the environment. This is the concept – summed up in the payoff “As na-

ture teaches” – behind the new products, starting with the Caudi double bed by Matteo Nunziati. The warm material impact of solid wood seems to be shaped by the force of the wind:

the sinuous forms of the structure emerge from the enveloping embrace of the textile covering, culminating in the soft padding of the headboard. Purity and light-

ness set the tone of the project, together with re-fined attention to detail: from the visible stitching to the placement of the fabric that seems to simply be draped, but is actually the result of complex design development, from the shaping of the wood to the choice of finishes in coffee oak or black-stained oak.

www.flou.it



GAUDÍ bed



A BREATH OF FRESHNESS IN THE COFFEE WORLD

Italians' most beloved daily experience has now reached
new standards of excellence and quality:
come and discover the innovative **GiSE Technology®** system



Visit us here:

Host Milano | 13-17 October 2023

Equipment Coffé & Food, Pav 14P - Stand H33



Explore the world of
GiSE CAFFÈ



GiSE CAFFÈ
Technology

GiSE CAFFÈ s.r.l. Loc. Fontanaccia 292, 40041 Gaggio Montano (BO) - Italy
Tel. 0534688911 - info@gisecaffe.com



A LIFE DEDICATED TO FOOD

A product of the passion of the current owners' grandfather, developed in the distant post-WWII period, today Masiello Food has definitely grown to be one of the most important companies in Apulia's food industry.

The company is currently expertly run by his three grandsons: Alessandro, Francesco, and Valerio, sons of Romano, who have inherited his passion and commitment, primarily strengthening the company's presence in international markets and succeeding in exporting the brand to 55 nations around the world.

The company is located in the Tavoliere delle Puglie, one of the most agricultural areas in the region. The production facility occupies 13,000 square meters, with three production lines that guarantee a high production capacity. One of the companies undisputed strengths is quality. It is BRC, IFS, BIO, and Kosher certified and continuously invests resources in the innovation and improvement of its production systems.

Within the facility is a quality control laboratory equipped with cutting edge tools that are necessary for guaranteeing food safety and consumer health. The safety system that has been implemented includes continuous





PASSION AND COMMITMENT

one of the most important companies in Apulia's food industry



and constant inspections throughout the entire production cycle: analysis of incoming raw materials, inspections during the production process, and inspections of the final product.

All of the machinery used in the various stages of the process are of the latest generation, such as, for example, the X Ray Machine, and are constantly updated in order to guarantee their efficiency and effectiveness.

A research and development team is also present within the company, which, in addition to continuously modifying and improving the more than 200 products that the company already produces, is always looking for new ideas and new products, like the most recently developed "Terre-

crude" line (in photo a draft), a range of products made exclusively from Apulian raw ingredients with the addition of extra virgin olive oil and truly appealing packaging, but, that's not all. Soon two more product lines will be introduced.

*News: PIZZA MOOD is born, the new pizzeria line! 6 low acidity products specifically designed for pizza in both retail and foodservice sizes.

Roman-style Artichokes with stems, Artichoke leaves, Artichoke quarters, Sun-dried Tomatoes, Leccino Olives all in marinated olive oil and capers in apple vinegar.

All updates will be available online at www.masiellofood.it

Scopri la gamma
degli Specialty Coffee
selezionati e tostati
da Mr. Bloom.

It's a
blooming
World

BLOOM
SPECIALTY COFFEE

**BLOOM
COFFEE
SCHOOL**

Corsi di formazione
su tutti gli aspetti del caffè
rivolti ad aziende,
professionisti del settore
e a semplici curiosi.

BLOOM
COFFEE BLOG

Approfondimenti
e notizie al caffè tutte
da gustare.

Esplora l'universo Bloom tra Caffè Specialty, formazione e notizie.

Per saperne di più: info@bloom.coffee



Scansiona il QR code per
accedere subito al negozio
di Mr. Bloom.

Imperator Srl

Campo del Belvedere 6
34135 Trieste

Mr. Bloom è presente su:



www.bloom.coffee



IMPERATOR
we care about origins



IMPERATOR AND BLOOM COFFEE SCHOOL IN RWANDA

to continue supporting
local producer
communities

A whole week dedicated to the coffee industry, including the World Coffee Producers Forum and the African Fine Coffee Conference, has ended recently in Kigali at the new Kigali Conference Center. Conversations were focused on the recent challenges for coffee producers and the possible solutions that can be adopted in a short term.

The World Coffee Producers Forum and the African Fine Coffee Association Conference in Kigali, Rwanda, attracted most of the stakeholders of the global coffee industry from February 13th to 17th. Representatives from the main companies in the industry gathered at both the events to discuss the challenges and opportunities in the coffee market in terms of sustainability and to find new market opportunities for producers throughout Africa.





IMPERATOR AND BLOOM COFFEE

to continue supporting local producer communities

RWANDA, THE LAND OF 1000 SCENTS

Imperator and Bloom Coffee School, which have been investing in education and market prosperity in Rwanda for several years, participated in these events to share their experience and knowledge with the different representatives of the industry. Alberto Polojac, quality manager at Imperator Srl and director of Bloom Coffee School, explains how this special relationship started: "I have always been a great estimator of coffees coming from East Africa, with a special appreciation for the most unknown or less acquainted origins, such as Rwanda. During my first trip as a judge for the Cup of Excellence in 2014, I learned about the complexity and uniqueness of Rwandan coffees, until then still relatively unknown, at least in the Italian market. Considering these coffees perfect for any brewing style in terms of acidity, sweetness, and balance, we began to import the first lots from the Gisenyi area near Lake Kivu. It is said that this is the land of 1000 hills, but for me it is also the land of 1000 smiles and 1000 or more aromas."

TRAINING LOCAL PRODUCERS, FOCUSING ON YOUNG PEOPLE AND WOMEN

From that moment onwards, Alberto Polojac, as a trainer and Q grader, began to develop training programs for the local producers based on the Specialty Coffee Association (SCA) Green and Sensory modules. These programs were included among the development projects promoted by SCA starting from 2015, when Alberto Polojac was nominated as a chair of the International Development Committee inside the association's board.

"When I was asked to develop development projects in coffee producing countries, I had no doubt that Rwanda was the right place to start from, a very developed country with an enormous unrapped potential. I decided to focus on two specific targets, which are on the top of the global debate still now: youth and women. It is a great satisfaction now to see that people we trained, now hold important roles within the value chain. Nowadays, issues related to generational turnover and gender equity are still at the top of the agenda, including the recent World Coffee Producers Forum. This makes me think that at that time we have seen far ahead."

Since 2015, Imperator started importing several lots from women cooperatives as a result of this on-field work. Today, Rwanda is undoubtedly one of the most advanced countries on these topics.





COOPERATION WITH ICU AND THE VALUE CHAIN DEVELOPMENT PROJECT

The latest project that saw Alberto Polojac involved as a trainer and consultant is the Coffee Value Chain Development program carried out in Rwanda with ICU (Institute for University Cooperation), which involved 20 washing stations in 12 different districts. The program, co-financed by the European Union and supported by NÆB, the National Agricultural Export Development Board, included three different areas of intervention: support for farmers, with a particular focus on gender and youth empowerment; industrial support, through the improvement of equipment and infrastructures in the washing stations; commercial support, facilitating participation in specific trade events and access to financing.

"It was a great joy to come back here with a project that was a natural prosecution of those initially developed with the Specialty Coffee Association almost 10 years ago," continues Alberto Polojac, "implemented by the support of the non-profit organization ICU, which helped to provide structural support for the washing stations. Each of these has been equipped with a mobile quality control kit including: a sample roaster, temperature and moisture meters, tasting cups and spoons. In addition to this, they were given the opportunity to renew their coffee processing technologies. All of this was officially endorsed by NÆB, the National Agriculture Export Development Board of Rwanda."

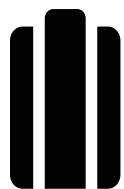
Imperator and Bloom Coffee School confirm their constant commitment to the growth and the development of the coffee sector, not only by promoting training programs at the headquarters in Trieste, but also by supporting sustainability and social responsibility for the entire value chain, with projects involving institutions and NGOs.

"CUPPING FRIDAY" AND THE TASTE OF THE NEW HARVEST

For those who would like to experience the new arrivals from Rwanda, Imperator is promoting cupping sessions throughout Italy, following the proven formula of "Cupping Friday". To express interest and sign up for the initiative, you can write to hello@bloomcoffeeschool.it or info@imperator.coffee

www.imperator.cc





onn**water**

FINALLY RELEASED THE "QUANTUM",

THE NEW RESTAURANT WATER DISPENSER

You don't know what a water dispenser looks like and you don't care as long as you keep it under the counter. But what would you choose if it wasn't? ...One that doesn't ruins the design of your restaurant and occupies as little space as possible.

While most restaurants take care to not leave the water dispenser in sight because of its un-attractive design, those who have Quantum can display it as a piece of furniture.

While most restaurants run out of counter space if they install a water dispenser, those with Quantum have total freedom of movement and do not have to sacrifice valuable space. (it is only 32cm wide)

While most restaurants install water dispensers that look old after a short time, those with Quantum make the choice once, without having to replace the dispenser due to signs of wear and tear.

While most restaurants bring sparkling water on tap that loses its bubbles before it even reaches the table, those with Quantum can literally serve the 'champagne' of sparkling water, which does not lose its bubbles and maintains a unique perlage.





QUANTUM

The New Restaurant Water Dispenser

A few words about Polo Tesi, inventor of Quantum and founder of Onnwater

"I SEE THAT RESTAURANTS OF A CERTAIN LEVEL TAKE CARE TO THE DETAILS OF THEIR EQUIPMENT LIKE THEY DO WITH THE DETAILS OF THEIR RECIPES."

I have always disagreed with those who produce water dispensers for restaurants without taking care of appearance such as size, design, hygiene, durability.

That's why, after 30 years of designing professional water dispensers, I asked myself, what if I was the first to create a water dispenser that first of all, eliminate any technical anomalies that common systems on the market today have, and then presents itself as a product with a true Made in Italy design?

Here are the 'Quantum' patents that make angry even the most famous water dispenser brands.

As you might have expected, Quantum helps restaurants eliminate any discomfort that common commercial water dispensers constantly present.



First of all, with Quantum you don't risk serving your guests water contaminated by bacteria. Many water dispensers generate bacteria inside, and they end up in the bottles you fill up, the cause is the standard fittings. Quantum is the only one equipped with the exclusive ANTI-GERMI® fittings that, with their patented shape, prevent the proliferation of bacteria inside the dispenser, letting you sleep peacefully.

Another amazing fact is the KARBONY® patent in fact, Quantum is the first water dispenser with which you can dispense the only sparkling water that doesn't lose its bubbles before you even get to the table, if you think about it, that's as important as serving a dish that doesn't get cold before you even get to the table.

Its Intelligent Filling System® totally frees your thoughts as you fill your bottles, Quantum recognises the capacity of the bottle and fills it automatically up to the neck without overflowing, meaning you can get done more important tasks in the meantime

Quantum doesn't stop working just when your restaurant is full, and its reliability pays for itself in less than 1 year of use. I know you might be sceptical about the display, but why should you trust Quantum's display? Because it's waterproof, it's vandal-proof Gorilla Glass®, it works even with wet hands, it lasts longer than classic buttons and it's easier to use than the smartphone in your pocket.

If thousands of restaurants are already using Quantum, happily placing it on the counter without sacrificing space, and just as happily understanding the extreme ease of use, don't you think it's worth learning more about such an unusual water dispenser, especially when asking onn.advisor@onnwater.com for information involves no commitment and no cost?

www.onnwater.com



You Give Up Things When
You Buy The **QUANTUM**.
Things Like internal bacterial contamination,
fake sparkling water and rust.



What makes **QUANTUM** the most compact
restaurant water dispenser in the world? 'There is really no magic about it - it is merely patient attention to detail,' says the Italian engineer who invented it.

Paolo Tesi, THE inventor of **QUANTUM**, rarely presents his water dispensers personally, but he is so enthusiastic about this system and what it can do for restaurant owners... that he will make an exception...

so come and visit us at the **HOST** in Milan from 13 to 17 October 2023,
HALL 18P, STAND L80 M79

THE FUTURE OF COFFEE FOR HOSPITALITY AND RETAIL

Explore the coffee transformation brought to you by Mikafi - a revolution that promises to take your coffee game to new heights. Join us at Hall 18P - Stand B60 C59 for an unparalleled experience.

- **Launch and Elevate Your Coffee Brand:** Dive into the world of coffee entrepreneurship. Mikafi empowers you to launch your unique coffee brand effortlessly, from bean to cup. It's a game-changer for coffee selling businesses.
- **Fully Automated Onsite Roasting:** Experience the future of coffee roasting with our cutting-edge IoT-connected roaster. With

ness precision, consistency, and automation at its peak. Roast your coffee beans onsite with ease and perfection.

- **Sell More Coffee with a Digital Experience:** Mikafi enhances your coffee sales by offering customers a digital experience like never before. Connect with coffee lovers through an innovative platform that elevates their coffee journey.

Don't miss out on this opportunity to transform your coffee business. Mikafi is reshaping the coffee industry, one roast at a time. Made in Switzerland for the world.

www.mikafi.com



**INTERACT,
ROAST & SELL**
Next Generation Coffee Roasting



Future Coffee Experience for Hospitality and Retail

Grow your business and customer community with bespoke, branded coffee experiences – roasted to perfection onsite.



Piacere quotidiano

FOOD LABORATORY CECCHIN ANDREA AND CARLO

The delicious taste of fresh pasta. Passion is the secret - along with a formidable determination to protect local culinary traditions by using only the freshest ingredients to create and enhance flavors and aromas that have been lost elsewhere.

The pasta dough emanates from a special recipe devised on the farm: Semolina durum wheat, Soft 0 wheat flour, and fresh eggs. Fresh meats and vegetables are prepared and cooked in our own kitchens. We use Venetian culinary practices to enhance the natural flavors until they are able to make their way to consumers' dinner tables and become part of a delicious and variable daily menu. By choosing only the best flours for correct compactness and texture of the pasta, freshly laid eggs and genuine ingredients, Pastificio Cecchin has become symbolic of home-made artisan production, using skilful professional know-how and the highest quality and service standards. Managed by Andrea, Carlo and Laura Cecchin, the esteemed family-run artisan workshop - utilizes important modern production processes and has released a wide range of its own production and house specialty products.

These vary from fresh egg pasta to handmade tortelloni and ravioli stuffed with vegetable fillings. There are handmade cappelletti and fagottini filled with cured prosciutto, and artisan crespelle ready to be put in the





FRATELLI
Cecchin
PASTAFRESCA

LA GOLOSA

**RAVIOLI
ZUCCA**

3 min.

300 g e

ENHANCE FLAVORS

The delicious taste of fresh pasta



oven or in the microwave (for a quick and easy meal) with a choice of exquisite fillings; and then there are potato or pumpkin gnocchi or sweet tortelli stuffed with custard and fruit preserves.

All in the name of authenticity.

The business began circa 25 years ago, when the two brothers Andrea and Carlo Cecchin started a new venture in a sector that had always fascinated them and that they knew very well.

"Our goal is to bring a genuine and honest product to the consumer's table."

In the IFS certified factories, there are state-of-the-art systems and machinery which transform raw materials into finished products using the best possible work and safety standards in full compliance with HACCP.

For the Horeca channel we have also 500g packs and 1000g packs.

We produce potato gnocchi in 500g packs, 2000g packs and 2500g packs.

www.pastacecchin.it



FRATELLI
Cecchin
PASTAFRESCA

Piacere quotidiano



THE PERFECT MIX FOR COMMERCIAL KITCHENS

Smaky Mixers are a family of heavy-duty mixers that offer the perfect mix of value, performance, and reliability.

With powerful custom-built motors, gear-driven transmissions, rugged construction, and dependable operation, Smaky Mixers are built to last and will provide years of reliable performance at a fraction of the cost of competitive mixers.

Smaky Mixers are built to last, with durable, tough construction that can withstand even the toughest environments. The rigid cast iron construction ensures years of use, even in the busiest commercial kitchens.

Every Smaky Mixer is built with the quality of workmanship and design synonymous with the Smaky brand. The precision-crafted motors and gears lead to dependable operation day after day, and Smaky's commitment to quality protects your investment for years to come.

Smaky Mixers are priced to provide significant savings over other brands. A proven design plus solid construction equals years of reliability, and every Smaky Mixer is backed by a superior warranty.

Smaky's powerful custom-built motors are capable of handling even the most demanding mixing tasks. Overload protection relays protect the motor and transmission from damage in case of overload.

Smaky's hardened steel alloy gear transmissions offer greater power and durability than belt-driven transmissions. Permanent lubrication ensures quiet, maintenance-free operation.

Smaky Mixers are designed to be easy to use. Separate start and stop buttons, a 15-minute timer, and an attachment hub are front-mounted for easy access, efficiency, and safety. Optional accessories, such as reduction kits and bowl scrapers, can be



used to increase productivity and achieve more consistent product results.

Smaky Mixers are the perfect choice for any commercial kitchen that is looking for a high-quality, reliable, and affordable mixer. With their powerful motors, durable construction, and ease of use, Smaky Mixers are built to last and will help you produce delicious food year after year.

For any commercial kitchen that is looking for a high-quality, reliable, and affordable mixer.

www.smakymixers.com

QUALITY

value, performance, and reliability

Mixers with gears



8 l.

10 l.

20 l.

host Milano
INTERNATIONAL
HOSPITALITY EXHIBITION

VISIT US AT:
Hall 4P
Stand C01



40 l.

60 l.

80 l.

SMAKY

SWEDEN est. 1972

www.smakymixers.com



SILOS VISIONARY CRAFTSMEN SRL

SILOS VISIONARY CRAFTSMEN SRL is an innovative start-up established in May 2022 based on the idea and initiative of managing director Piero Monitillo, who was able to involve professionals and managers guided by his **vision** as associates and partners.

Piero Monitillo, with a long production experience behind him in his family's historic stone company, aims to attract both furniture consumers and young craftsmen who believe in the values of tradition, skills and innovation in favour of a concept of absolute quality. And this is embodied in the **company mission**, which is, on the one hand, oriented towards the





VISIONARY CRAFTSMEN
innovative industrial design solutions



restoration, within the vital living space, of the values of nature through stone objects and in total respect for the environment and tradition and, on the other, aimed at operators who consider technological innovation as a fundamental lever to improve the added value of their business.

The company therefore presents itself as a container of skills in the construction & stone sector, for the development of innovative *industrial design* solutions (both project and product), for furnishings with a flexible organisational approach, for the use of industry 4.0 technologies and the realization of exclusively artisanal manufacturing. The **SILOS** brand (which stands for **Stone** + **Industrial design** + **Lean process** + **Outdoor** + **Smart manufacturing**) and its *pay-off* **VISION-**

ARY CRAFTSMEN, therefore become a true declaration of the company values.

With regard to the **process**, through the use of innovative technologies (on all PROLINER, MATTERPORT PRO3, VR and AR), therefore, digital *industrial design* services are proposed to commercial and productive *partners* with the ambition of delivering results in collaboration with universities and research organisations.

As for the **product**, in addition to designing, producing and installing entire projects from a *custom* perspective, with the valuable artistic coordination of the RMA Studio by Roberto Marcatti & Cintya Concari, entire collections in Apulian stone for furniture have also been made, recalling prestigious designers such as the architect Ugo La Pietra with





"Stones and fire", identity objects for outdoor and indoor use, and with "CEO" coatings and floors, with a versatile and exclusive configuration, in Apulian stone and Italian marble.

A little more than a year after its foundation, the company has already participated in:

- The 2022 edition of the "Bari Levante Fair" on the occasion of the International Business Week organised for the incoming of buyers from the UAE home sector;
- The 2022 and 2023 editions of "Milan Design Week" in prestigious showrooms ("Insula delle rose" and "Pavus", respectively in Brera and San Babila districts).
- "ADI INDEX selection cat. Product for living" for product innovation represented by the *outdoor* DIAMANTE_T collection.

A permanent exhibition is finally planned within end 2023 at a prestigious showroom in Milan.

www.silositalia.com

SILOS[®]
visionary craftsmen

info@silositalia.com | www.silositalia.com

DESIGN
PROJECTS
MANUFACTURE

made in Italy with Apulian Stone



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

METALCARRELLI

  S I N C E 1 9 6 4  

www.metalcarrelli.com

Hi-tech professional equipment
for the Ho.Re.Ca. and meal distribution industry



Hotel

206



Restaurant



Catering



Hospital /
Healthcare
centre



School

60 YEARS EXPERIENCE IN THE HORECA INDUSTRY

Metalcarrelli was founded in 1964 as a craft workshop and has developed an important know-how in manufacturing *hi-tech professional equipment for the Horeca and meal distribution industry* over time.

By constantly investing in optimizing the production processes and focusing on research and development, Metalcarrelli has soon become a leading company on the market and a trusted partner for a very large number of domestic and foreign customers.

We strongly believe in the importance of 'Made in Italy' and we manufacture our trolleys with the best materials to provide our customers with excellent quality products as well as with reliable and efficient solutions at competitive prices.

Nowadays, Metalcarrelli offers a very wide product range including trolleys and complementary elements for **hotels, restaurants and laundries** (stainless steel and wooden service trolleys, buffets, housekeeping trolleys and room service tables with food warmers, roll containers), **hospitals and retirement homes** (conveyor belts, bain-marie trolleys on cupboard), **schools and canteens** (bain-marie trolleys and tray trolleys) and **catering** (heated, refrigerated and neutral tray/container cupboard trolleys and platform trucks).

To find out more about our product range, visit our website www.metalcarrelli.com or come to visit our booth at *HOST exhibition in Milan from October 13th to October 17th 2023 (Hall 3 - Booth H57-L58)*.

www.metalcarrelli.com



Heated insulated mobile cupboard



Bain-marie
cupboard trolley



Self-service
buffet trolley

WE DESIGN
AND MANUFACTURE

the finest professional equipment



PIERROT

www.pierrotsrl.it

PIERROT, a leading company in Italy

The Circular Economy is today a "mantra" in Europe and in the world for respecting the environment and controlling natural resources.

Compostability, biodegradability, recycling are now common terms also for consumers and priority for manufacturers of consumer goods.

PIERROT, one of the leading companies in Italy in production and distribution of disposable products for table decoration, offers the market a range of products that range in sizes, colors, decorations and materials to meet all needs of HORECA professional customers.



SOFT MATERIAL

"LIKE AN EMBROIDERED CLOTH"

BIO-COMPOST *BIO*



DISPOSABLE PRODUCTS

All PIERROT products can be recycled, composted or burned to generate energy

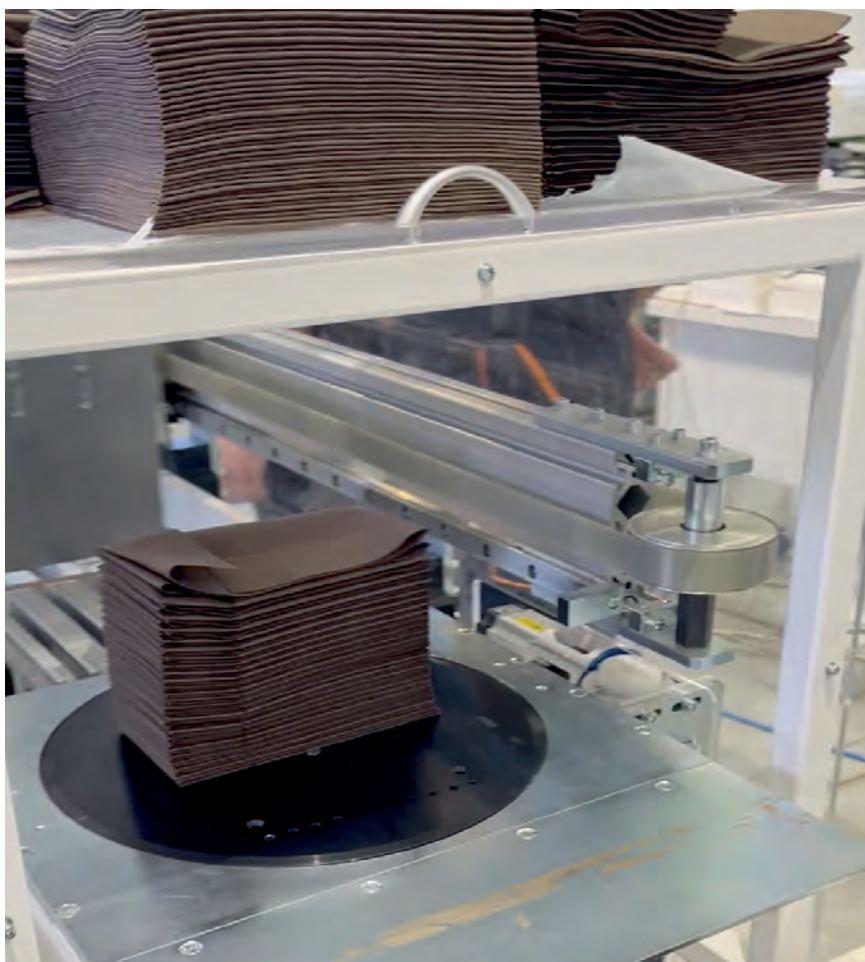


PIERROT is also the Distributor for Italy of the PAPSTAR brand. PAPSTAR is a German leader in the sector of disposable products for table decoration, food packaging, hygiene products and HACCP in the catering sector, disposable items for the home and party events intended for professional customers such as wholesalers, catering, hotels, retail, the food sector and for private use.

Among the many items that PIERROT produces, some products particularly interpret the needs of the moment:

- Tablecloths in 140x140 cm format, both Airlaid and Spunlace, are substitute for traditional tablecloths to meet the highest demands of hygiene, economy and practicality.
- POCKET napkins, with cutlery pocket, available in 40x30 and 40x40 cm sizes, in more than 15 colors, various decorations, both made by Airlaid





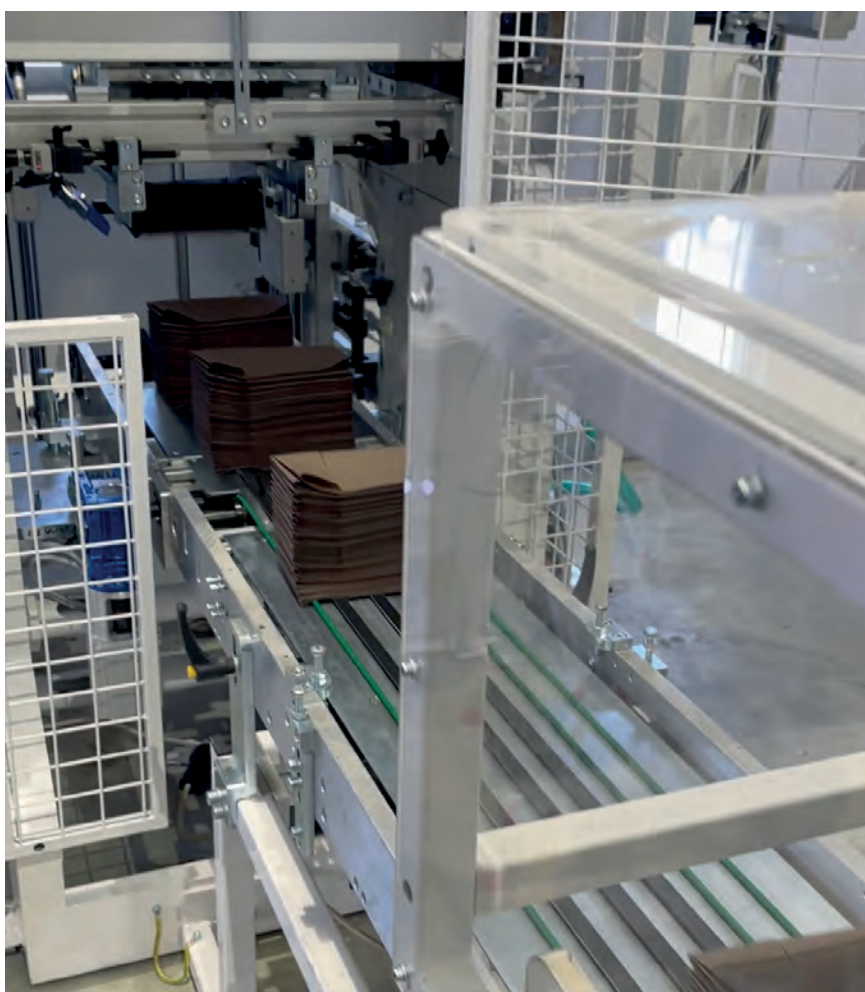
and/or Spunlace. The POCKET cutlery napkins come with the possibility of 1/6 or 1/8 fold to meet different catering needs, from more traditional "convenient" restaurants to Wine Bars for Italian aperitif.

- Napkins cm 40x40, POCKET cm40x30 / 6 and/or cm40x40 / 8, Placemats cm30x40 and Stripes cm40x120 in an INNOVATIVE and NATURAL raw material named Airlaid "ESSENZA". The Airlaid "ESSENZA" is made by unbleached pure virgin cellulose, having its natural color with a "wood" effect for 100% ecological environments.

All PIERROT products can be recycled, composted or burned to generate energy.

PIERROT is an SME that tries to live the present and plan its future always looking for the best balance between market needs, the quality of its products and service to its customers with a sustainable approach.

www.pierrotsrl.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 aerial base in metal supporting a thin top in frisé maple.

www.jumbo.it



TULIPE armchair



LUMIÈRE console



PIERROT

DAL 1983

PROFESSIONALI EMOZIONI


TOVAGLIOLI E TOVAGLIE IN AIRLAID, SPUNLACE, TNT, OVATTA



UNA GAMMA COMPLETA DI
**ARTICOLI
MONOUSO**
PER LA PREPARAZIONE
E IL DECORO DELLA TAVOLA

PIERROT S.R.L.
Via Altinia, 168
30173 Favaro V.to (VE) Italia

Tel. 041 635454 | Fax 041 5010055
commerciale@pierrotsrl.it

 www.pierrotsrl.it
 shoponline.pierrotsrl.it

SOMEK FOOD SERVICE COMPANIES AT HOST 2023

The Somek group, a hub of Italian construction quality, specializes in the design and execution of complex turnkey projects in the residential, commercial and marine sectors, operating worldwide through 3 divisions: Engineered systems for naval architecture and building facades; **Professional kitchen equipment**; Mestieri: design and creation of custom interiors.

And it is precisely the companies making up the Group's Food Service arm who will star at HOST 2023, the international food service and hospitality event, being held from 13-17 Oct at the Fiera Milano grounds.

FOOD SERVICE THE SOMEK WAY

Starting with GICO, who draw on 50-plus years of experience to offer chefs and food service entrepreneurs tailor-made, cutting-edge professional kitchens to deliver the ultimate performance, improving both the workplace and the lifestyle of people whose daily lives revolve around the kitchen, with a strong focus on sustainability, energy efficiency and being environmentally responsible.

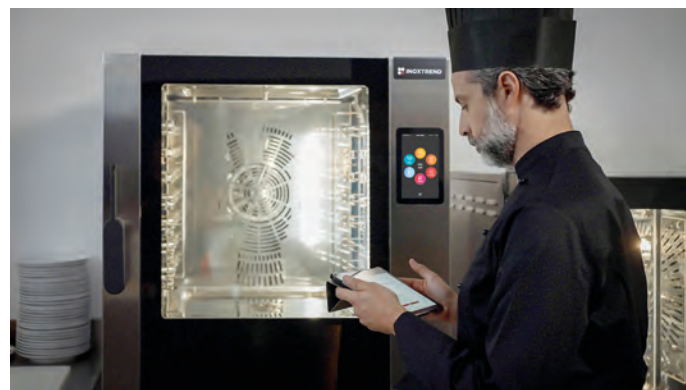
Then there's **Inoxtrend**, specialized in the production of professional ovens since 1989: with a network of collaborations spanning more than 60 countries, the leading name in the development of Italian-made ovens co-





THE SOMEK GROUP

professional kitchen equipment



ters to Food service businesses big and small with its extensive catalogue of solutions designed, above all, to deliver safety and efficiency.

From hot to cold: **Primax**, who work alongside Food service professionals with certified food storage systems. Blast chillers, multi-function refrigerators, refrigerated base units: since 2009, Primax has responded to the needs of industry operators like ice cream shops, bakeries and kitchens with high technology and longevity, not to mention unique, pared-back design: a distinguishing trait of all products from companies across the SOMEK Group.

As you'd expect from a country like Italy, there is as much focus on pizza making as there is on regular cooking: this is where **Pizza Group** comes in, designing and producing equipment for pizzerias since 1974. Catering to the demands of a market taking Italian taste to the world. The professional ovens and equipment offered by Pizza Group feature electric and gas options to rival traditional wood-fired ovens.

Last but not least, there's **Oxin**, whose role within the SOMEK Group is to design, manufacture, install and service premium bespoke kitchen systems for restaurants in commercial and marine environments. Quality is again the watchword, going hand in hand with painstaking compliance with the strict hygiene and safety standards that the food industry demands. Standards Oxin has been meeting for over 15 years.

SAVE THE DATE: THE WHOLE GROUP AT HOST 2023

Together, these businesses are a team **marked by professional expertise and efficiency**, committed to delivering solutions that take the toil out of cooking and make life that much easier. Added to these cornerstone qualities is the peace of mind that comes with decades of know-how, ongoing support, and an impressive ability to keep up with the times.

All this – and much more – is the SOMEK Food Service arm, who will be out in force at the **2023 edition of Host** being held from 13-17 Oct at the Fiera Milano grounds: see you there!

www.somecgruppo.com



TALENT HAS A NEW HOME.



**13 > 17
OCTOBER
2023
FIERAMILANO
HALL 3P
BOTH P47**

A group made of companies serving the food service world.

A complete system of products and solutions fully Made in Italy:
from horizontal cooking modules and custom cooking suites,
to smart ovens, dedicated solutions for pizzerias, refrigeration equipment
and heavy duty tailor-made solutions for catering and self service areas.



“ CHAKRA: THE INNER SOUND ”

Emotional personal space

Chakra, architecture within architecture to respond with flexibility to the needs of today's workspaces. "The inner sound" synthesizes its philosophy, to counterbalance the chaos of the outer world. Chakra is a container of functions that integrates in the surrounding environment creating an acoustic oasis where comfort and well-being allow you to boost creativity, concentration and productivity, regardless of the context. Few elements and endless solutions: the modula-

rity of solid and glazed panels, straight or curved, shapes private areas that range from a simple phonebooth to larger and more performing spaces, for meetings or quick meetings, offering customised levels of privacy. Its prefabricated elements are supplied in kits, according to the selected configuration, to ensure maximum customisation without the need for tailoring actions on the product. Chakra's strong point is the patented assembly system that makes the assembly easy and quick, a fundamental

characteristic to meet the re-configuration needs of modern workspaces. Chakra is fully free-standing, it does not need ceiling or floor anchorage, and comes with a ventilation system and LED lighting. This combination of aesthetic and functional values has earned Chakra the ADI 2020 Compasso d'Oro award.

www.universal-selecta.it

**US | UNIVERSAL
SELECTA**



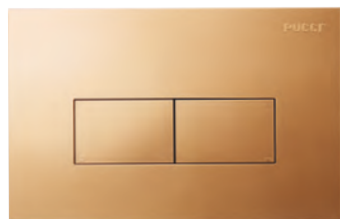
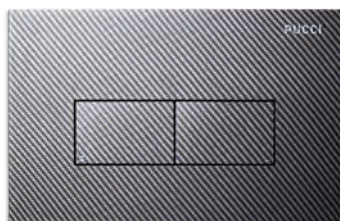


...Now it's time to choose a flush plate!
Complete your bathroom decor
with every element in harmony



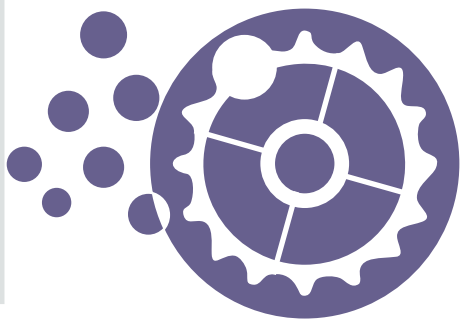
You and your client have envisioned the design and brought it to life, and the new bathroom is almost finished: all that's missing is the final touch, the flush plate. Today, Pucci offers unprecedented freedom: a huge choice of finishes, colours and designs, and many different plates that can complete any type of bathroom with style and functionality while working in perfect harmony with the cistern.

**Choose your perfect plate from
Pucci's vast collection.**



1948-2023
**CASSETTE
PUCCI®**
Italian style and technology
www.pucciplast.it





BBTech expo

RIMINI
EXPO CENTRE
19 • 22 FEBRUARY 2023

bbtechexpo.com

THE BEER & BEVERAGE TECHNOLOGIES SHOW



organized by:

**ITALIAN
EXHIBITION
GROUP**
Providing the future

simultaneously with:

**International
HoReCa
meeting**
Congress • EXH • Parade

**BEER &
FOOD**
ATTRACTION



KLIMAPPOOL LA TUA PISCINA IN CLASSE A
Perchè la **migliore energia** è quella non consumata!



Klimapool: il nuovo Concept di Preformati Italia per una **piscina unica e sostenibile**. Un impianto esclusivo dalla **struttura leggera, personalizzabile** e ad **alto risparmio energetico nel massimo rispetto dell'ambiente**.

MARCA**19-19/01/2023****BOLOGNA**

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

SIRHA**19-23/01/2023****LION**

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

SIGEP - AB TECH**21-25/01/2023****RIMINI**

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

HOSPITALITY**06-07/02/2023****RIVA DEL GARDA**

Italian trade fair dedicated
to the Horeca channel.

GULFOOD**20-24/02/2023****DUBAI**

Fair for food and hospitality.

INTERNORGA**10-14/03/2023****HAMBURG**

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

HOSTELCO**04-07/04/2023****BARCELONA**

International meeting.

CIBUS**03-06/05/2023****PARMA**

International food exhibition.

TUTTOFOOD**08-11/05/2023****MILANO**

International B2B
show to food&beverage.

SIAL CHINA**18-20/05/2023****SHANGAI**

Asia's largest
food international exhibition.

THE HOTEL SHOW**23-25/05/2023****DUBAI**

Trade event about hospitality
and hotel industry.

CRAFT BEER CHINA**30/05-01/06/2023****SHANGAI**

International network of B2B events
for the beverage industry.

ALIMENTEC**18-21/06/2023****BOGOTÀ**

Fair on the beverage and HoReCa industry.

**WHATEVER YOU DO,
DO IT WITH PASSION.**



BEER&FOOD ATTRACTION

19-22/06/2023

RIMINI

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

MIFB

12-14/07/2023

KUALA LUMPUR

The largest food&beverage focused trade event.

THE HOTEL SHOW SAUDI

10-12/09/2023

RIYAD

Trade event about hospitality and hotel industry.

ANUGA

07-11/10/2023

COLOGNE

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

HOST

13-17/10/2023

MILANO

Show for bakery, fresh pasta, pizza industry.

SIAL CHINA

19-23/10/2023

PARIS

Asia's largest food international exhibition.

HOSTILITY QATAR

06-08/11/2023

DOHA

Fair on hospitality, food&beverage.

GULFHOST

08-10/11/2023

DUBAI

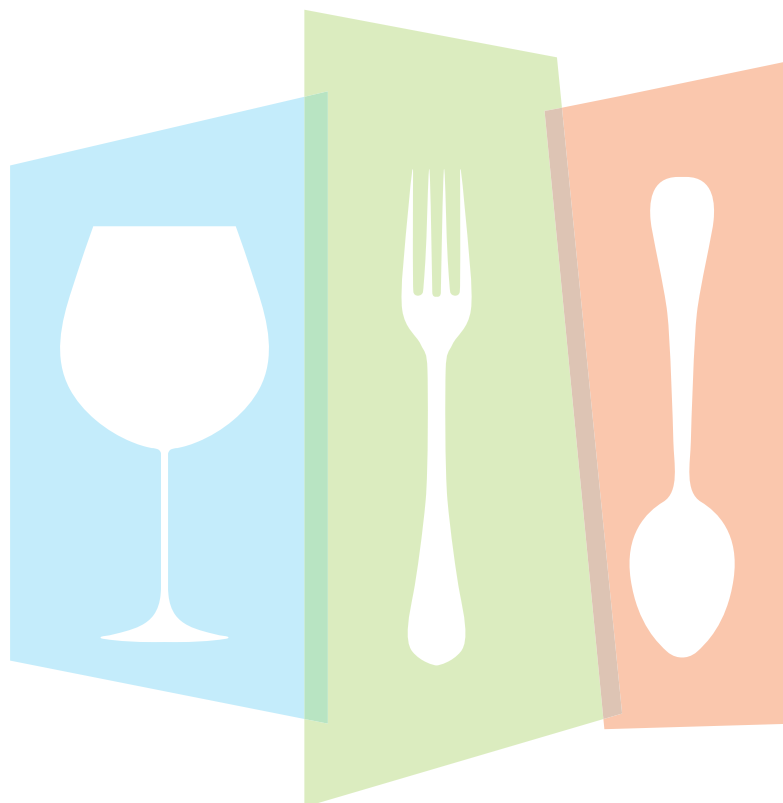
Complete hospitality equipment sourcing expo.

SIAL INTERFOOD

08-10/11/2023

JAKARTA

Fair on technologies for food&beverage and food products.





AMBIANCE ITALIA BY ILCAP SRL

I COV-112/114

Via Dei Prati 4
33050 S.Maria la Longa - UD - Italy

ANTIDOTO SA 117

Via alla Chiesa, 1
6883 Novazzano - CH - Svizzera

ARETA SRL 44/47

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

AZIENDA AGRICOLA SCRIANI

I COV-101

Via Ponte Scrivan, 7
37022 Fumane - VR - Italy

BARRY CALLEBAUT ITALIA SPA 48/51

Via Morimondo, 23
20143 Milano - Italy

BETA ELECTRONICS SRL A SOCIO UNICO

64-65

Corso Milano, 180
28883 Gravellona Toce - VB - Italy

BREMA GROUP SPA 8/11

Via dell'Industria, 10
20035 Villa cortese - MI Italy

CAPITANI SRL 71/75

Piazza IV Novembre, 1
22043 Solbiate con Cagno - CO
Italy

CONSORZIO FRACTA LABO 40/43

Via Sepano, 9/B
80027 Zona Pip - NA
Italy

DACATÈ SRL 56/59

Via S. Giorgio, 1
00040 Ardea - RM - Italy

DIEMMEBI SPA 140/143

Via dell'Industria, 14
31029 Vittorio Veneto - TV - Italy

DR. SCHÄR AG / SPA I COV-52/55

Winkelau 9
I-39014 Burgstall / Postal - BZ - Italy

EASYFAIRS II COV

66 Boulevard du 11
Décembre 1960, Lot 42
16000 El Biar - Algeria

FIAMMETTAV SRL 76/79

Via Illice, 15
54033 Carrara - MS - Italy

FIORENTINI FIRENZE SPA 169

Località Belvedere 26/26A
53034 Colle di Val d'Elsa - SI - Italy

GICO SPA 208/211

Via IV Novembre, 81
31028 Vazzola - TV - Italy

GISE CAFFE' SRL 171

Località Fontanaccia, 292
40041 Gaggio Montano - BO - Italy

GLOBAL FOUNTAIN SRL I COV-80-81

Via Cascina Badia, 44
20069 Vaprio D'Adda - MI - Italy

HD SRL 82/85

Via Aurelio Saffi, 34
20123 Milano - Italy

HORECATECH SRL 12/15

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

ICAP SPA GRANDSOLEIL 105/107

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

ICEAX SRL 60/63

Via delle Querce, 16 - ZI Fenilrosso
46019 Viadana - MN - Italy

IMPERATOR SRL 175/179

Campo Del Belvedere, 6
34135 Trieste - Italy

INOXTREND SRL 208/211

Via Serenissima, 1
I-31025 S. Lucia di Piave - TV
Italy

INTERNATIONAL POWER COMPONENTS SRL 108/110

Via Puccini, 40
20833 Giussano - MB - Italy

IRCA SPA 66-67

Viale Danimarca, 30
21013 Gallarate - VA - Italy

ITALCHIMICA SRL 124/127

Riviera Maestri del Lavoro n. 10
35127 Padova - Italy

ITALIAN EXHIBITION GROUP SPA - IEG 214

Via Emilia, 155
47921 Rimini - Italy

J&E&CO. SRL I COV-68/70

Via della Tecnica, 94
36043 Camisano Vicentino - VI
Italy

KALKO-ELECTRIC APPLIANCES 128-129

Arkadiou
57009 Kalchori-Thessaloniki
Grecia

KILI CAFFE' SRL 20/23

C.da Cozzo Impiso
94100 Enna - EN - Italy

L'INSALATA DELL'ORTO SRL 86/89

Via Giare 144/A
30034 Mira - VE - Italy

LA BRIANTINA DI POLI GIOVANNI SPA 16/19

Via Federici, 131/133
26041 Viadana - MN - Italy

LA FORNERIA DI DEMASI G. & C. SNC 102/104

Corso Traiano 174/A
10135 Torino - Italy



**LABORATORIO ALIMENTARE
CECCHIN ANDREA E CARLO SRL**
186/189
Via Maglio, 23
35015 Galliera Veneta - PD - Italy

LYON BISCUIT
I COV-24/27
195 A Impasse de l'Industrie
26260 Clerieux - France

M.T.H. SRL
90/93
Via Rivera, 92
10040 Almese - TO - Italy

MAGNETI PLASTIC SAS
94/97
Via Artigiani, 6/8
27010 Guinzano - PV - Italy

**MANIFATTURA
PORCELLANE SARONNO SRL**
3-98/100
Via Varese 2/H
21047 Saronno - VA - Italy

MASIELLO FOOD SRL
172/174
Via E. De Nicola SN
71042 Cerignola - FG
Italy

METALCARRELLI SRL
199/201
Via A. Gagliani, 10/A
47814 Bellaria-Igea Marina - RN
Italy

MIKAFI AC
184-185
Moosmattstrasse 43
6005 Lucerne - Svizzera

MONDIAL FRAMEC SRL
118/121
S.S. 31, nr°34
15040 Mirabello Monferrato - AL
Italy

MYIN SRL
28/31
Via Carlo Cattaneo, 11
20063 Cernusco sul Naviglio - MI
Italy

ONN WATER SRL
180/183
Via Alla Costa, 4
17047 Vado Ligure - SV
Italy

OXIN SRL
208/211
Via Del Lavoro, 48
31013 Codognè - TV - Italy

PASTORFRIGOR SPA
32/35
Reg. Gabannone 4 Z.I.
15030 Terruggia - AL - Italy

PENGO SPA
36/39
Via A. Pigafetta n. 3
36061 Bassano del Grappa - VI - Italy

PIERROT SRL
202/207
Via Altinia, 168 P
30173 Favaro Veneto - VE - Italy

PIZZA GROUP SRL
208/211
Via Carnia, 15
33078 S. Vito al Tagliamento - PN - Italy

PREFORMATI ITALIA SRL
215
Via Trieste, 26B
36065 Mussolente - VI - Italy

PRIMAX SRL
208/211
Via Gemona, 14/16
33078 S. Vito al Tagliamento - PN - Italy

PROCAFFÈ SPA
217
Via Tiziano Vecellio, 73
32100 Belluno - Italy

PUCCIPLAST SPA
213
Strada Alessandria, 9
15044 Quargento - AL - Italy

RCA IMBALLAGGI FLESSIBILI SRL
152/155
Via Villa Giusti 68/A
10142 Torino - Italy

SANTOS SAS
164-165
140-150,
Avenue Roger Salengro BP 80 067
69120 Vaulx-en-Velin
France

SCALIGERA AUTOMAZIONI SRL
156/158
Via R. Spineta, 1243
37050 Vallesse - VR - Italy

SERIART C2 SRL
160/163
Località Taccoli, 115
62027 San Severino Marche
MC - Italy

**SERVIZI INFORMATICA
MILANO**
159
Via Picozzi, 6
20131 Milano - Italy

SIFIM SRL
1-166/168
Via Ignazio Silone, 3
60035 Jesi - AN - Italy

**SILOS VISIONARY
CRAFTSMEN SRL**
192/195
Viale Regina Margherita, 80
70022 Altamura - BA - Italy

SMAKY AB
190-191
Ågestavägen 30
14138 Huddinge - Svezia

SPIDOCOOK SRL
4-196/198
Via dell'Artigianato, 2
35010 Vigodarzere - PD - Italy

**TORREFATTORI
ASSOCIATI SPA**
I COV-132/135
Via Livorno, 7
15069 Serravalle Scrivia - AL - Italy

UCINQUE SRL
2-136/138
Via Casale, 17/A
15040 Occimiano - AL - Italy

VIDRIOS SAN MIGUEL SL
139
Poligono Industrial S/N -Av.
Bonavista No. 1
46812 Aiolo de Malferit - Spagna

WINEEMOTION SPA
144/147
Strada di Sant'Appiano, 9/A
50028 Barberino Tavernello - FI - Italy

**X-OVEN INTERNATIONAL
SACL**
I COV-148/151
Via Cantonale, 11
6900 Lugano - Svizzera

BUSINESS OPPORTUNITIES START HERE



Thai-Italian Chamber of Commerce (TICC) main aim is to enhance business cooperation between Europe and Thailand.

We are strategically situated in Bangkok, Thailand which is a Business Hub for South East Asia.

The main purposes of all TICC activities are:

- To assist Italian companies and other professional bodies who are either already established and/or planning to do business in Thailand or within the ASEAN region.
- To provide insights and advices on matters of trade, investment, finance and industry between Italy and Thailand or within South East Asia.
- To organize bilateral events/trade shows periodically, in the form of seminars, talks, missions, round table or business dinners, in order to promote interaction between subjects.
- To keep close contact with the Thai authorities, pressing issues when necessary.
- To support, represent, and protect the interests of the Members, both in Italy and Thailand.



Interested companies may write to us for exploring the market and business in Thailand or for browsing potential business opportunities.



GET IN TOUCH

Thai-Italian Chamber of Commerce
1126/2 Vanit Building II, 16th Fl., 1601B, New Petchburi Rd.,
Makkasan, Rajdhevee, Bangkok 10400

+66 2 255 8695

info@thaitech.org

www.thaitech.org

Thai - Italian Chamber of Commerce (TICC)

thaitech

Thai-Italian Chamber of Commerce TICC



หอการค้าไทย-อิตาลี
THAI - ITALIAN
CHAMBER OF COMMERCE





www.editricezeus.com



www.horeca-online.com