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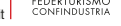


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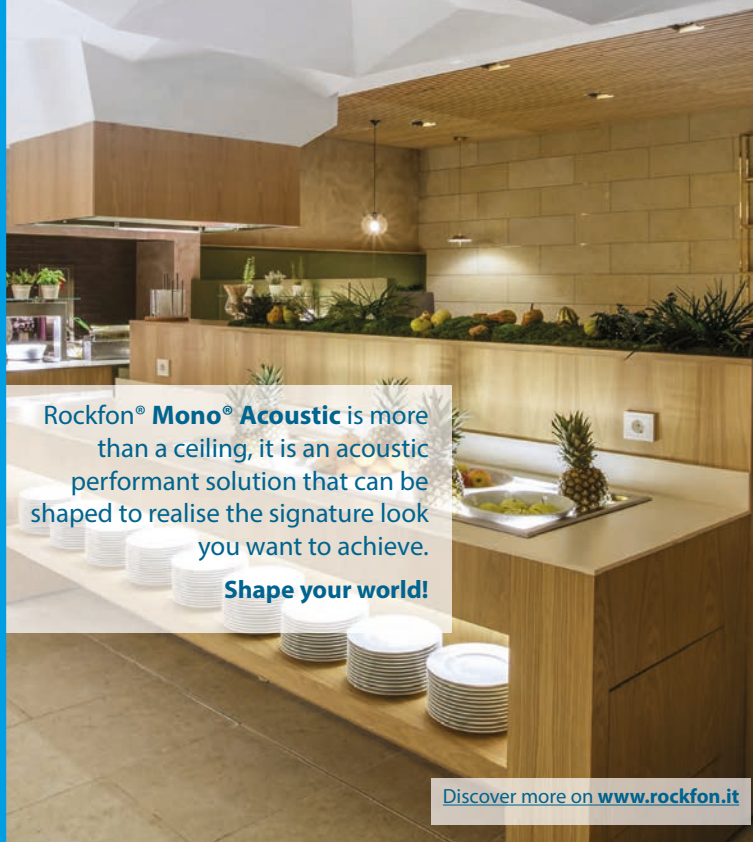
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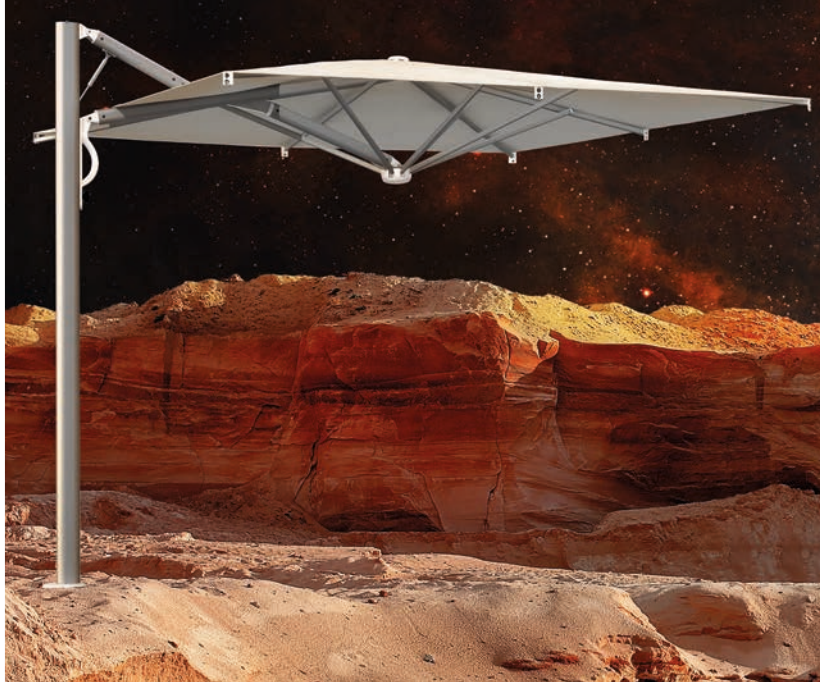


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- Vacuum packing machines

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THE VOICE OF THE HOSPITALITY

A professional chef with a beard and blue eyes, wearing a white chef's hat and a white double-breasted chef's jacket with a black neckerchief, is leaning forward and smiling at the camera. He is in a kitchen setting with stainless steel equipment in the background. In the foreground, three white plates are arranged on a dark surface, each featuring a slice of chocolate cake with white cream filling, garnished with fresh strawberries and a drizzle of orange sauce.

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dal 1930

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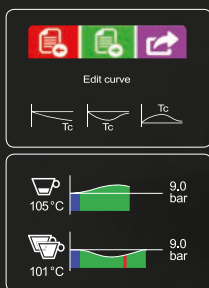
THE VOICE OF THE HOSPITALITY

A young woman with blonde hair tied back, wearing a white collared shirt and a black and white patterned tie, is smiling warmly while holding a black telephone receiver to her ear. She is in an office environment, with a desk lamp and a computer monitor visible in the background.

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ORVED

Innovators by  
choice!



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72-78

## SIAL MIDDLE EAST 2017

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MINERAL WATER

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## LAURETANA

Well-being water

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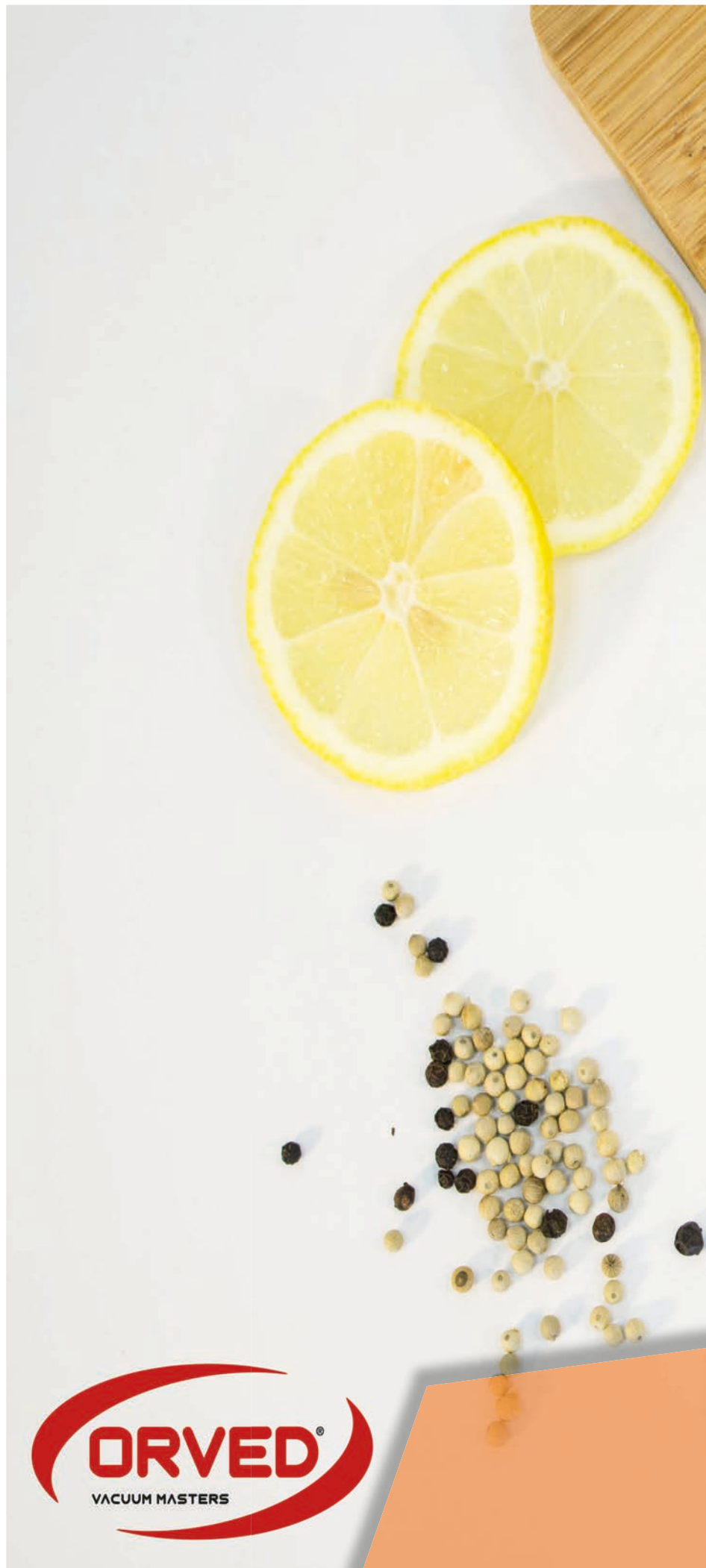
## Innovators by choice!

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

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

We have always mastered the most excellent vacuum packing machine!

Excellence, innovation, training, lis-





# PACKING AND SOUS-VIDE COOKING

our true passion

**AFRICA FOR US  
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# SUSTAINABILITY

reducing waste annually

# Flavour's Wardens

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

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

Behind a successful enterprise there are always strong roots!

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





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

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

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

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

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

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

#### VACUUM BAGS

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





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

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

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"WE HAVE EVEN CONQUERED THE SPACE!"

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

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

[www.orved.it](http://www.orved.it)



مجددين بدافع من الذات!

نحن في شركة "أورفيدو Orved" نعتقد أن الخدمة ليست فقط فكرة وإنما مزيج مثالي من ثلاثة عناصر رئيسية: معارفنا، الإندفاع دون تردد نحو الأهداف والتوجه نحو النجاح. لهذه الأسباب أدخلت شركة "أورفيدو Orved" التجديد إلى العالم لما يزيد عن 30 عاماً بصنعها أفضل المنتجات المخصصة للتغليف تحت الفراغ والطبخ (بالماء تحت الفراغ sous-vide)، حيث أن ذلك هو شغفنا الحقيقي. لقد قمنا دوماً بإبداع أكثر آلات التغليف تحت الفراغ أمتياز.

الإمتياز، التجديد، التدريب، الإستماع إلى الزبائن والعناية بهم هم أسس فلسفة المجموعة "أورفيدو Orved". لقد قاد هذا الأختيار ذا المحتوى المتناسق للشركة، إلى نشر ثقافة استعمال تقنية الفراغ على امتداد العالم ولقد تم ذلك عبر إنتاج آلات متطورة حديثة من حيث التقنية والنوعية قادرة ليس فقط على الإستجابة إلى حاجات الزبون وإنما تتعدى ذلك إلى إستباق تلك الحاجات. تمثل شركة "أورفيدو Orved" اليوم الإمتياز في عالم استعمال تقنية الفراغ لحفظ الأغذية بالمخازن وللطبخ. لقد أدخلت إلى السوق منتجات بأعلى النوعيات وأكثرها كفاءة لكي تسهل العمل اليومي للمستهلك ضامنة دوماً أعلى مستوى من التقنيات والأداء مما يوفر الوقت والتكاليف بشكل ملحوظ.

### خلف أي مشروع ناجح هنالك جذور قوية!

الإستدامة البيئية هي إحدى القيم المحورية لثقافة شركة "أورفيدو Orved" التي تعبر اهتمام خاص بخفض كمية النفايات التي تطرح سنوياً، موظفة مبالغ ذات أهمية لغاية تطوير العمليات الصناعية والمنتجات ذاتها لكي يصبح تأثيرها السلبي على البيئة بأدنى حد ممكن. لقد خصصت الشركة، وبشكل خاص في الآونة الأخيرة، مبالغ متزايدة لإنجاز نظام إنتاج جديدة مبني على أساس فلسفة ميول الإنتاج نحو: جعل العمليات الصناعية بأمثل الأوجه، التنسيق، والبحث عن الكمال بواسطة التحسين المستمر. لقد شكلت هذه الملامح الشروط الرئيسية من أجل خفض كمية النفايات المطروحة إلى الصفر وحماية البيئة والمجتمع الخارجي عبر بلورة في كل يوم دورة إنتاجية بغاية الميول البيئية، سلسلة وسريعة، قادرة على تحسين الظروف في البيئة والمنظومة الإجتماعية حيث تنجز عملها. إن خفض الآثار السلبية على البيئة وتكاليف الطاقة على الذين يستخدمون آلاتنا لحفظ الأغذية وطبخها تحت الفراغ، هي أولوياتنا اليومية. لذلك عندما نقوم بتصميم نظم فراغ جديدة نحاول صياغتها بحيث تؤمن أقصى توفير ممكن للطاقة. إن زيادة كفاءة الإستفادة من الطاقة تعني بالنسبة إلى المستعمل توفير للمال وفوائد حقيقية للبيئة.

### أكياس الحفظ بالفراغ

منذ مايتجاوز العشر 10 سنوات بدأنا بإنتاج مجموعة من أصناف أكياس الحفظ بالفراغ، مثالية لحفظ الأغذية إلى فترة طويلة وتخزينها في المستودعات، حيث تحافظ على صحية وعذوبة المنتجات، إضافة إلى أنها تشكل ضمان حقيقي لأداء نوعي ممتاز. لقد صممت أكياسنا للطبخ تحت الفراغ بشكل خاص لغاية الوصول إلى نتائج مميزة في عمليات الطبخ "سوس - فيد"، بالإضافة إلى كونها عاملاً عالي الأثر من أجل حفظ الأغذية بالآن ذاته. "لاتلقي الأغذية مع النفايات، الفراغ يحفظها ويحمي البيئة!"

### أرجوتيك "ARGOTEC" :

"لقد قهرنا حتى الأجواء العليا"

لقد قادنا مشروع مشترك مع شركة الأبحاث الفضائية أرجوتيك "ARGOTEC" إلى تطوير آلة بعلامة أرجوتيك "ARGOTEC" تستخدم الفراغ لتغليف الأغذية الخاصة "برحلة الفضاء" التي تتخذ فيها رائدة الفضاء الإيطالية "سامانتا كريستوفوريتي Samantha Cristoforetti" صفة عضو مشارك رئيسي. نحن لاننتج فقط آلات الفراغ وإنما ننتج أيضاً أكياس مخصصة جداً تحتوي صمام نستمر بتقدمها للأهداف تأمين التغذية في رحلات الفضاء.

www.orved.it



# THE DESIGNER

our interview with CHIARA SALVUCCI

## The importance of design for retail shops

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

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

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

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

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





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

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

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

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

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



# fior di grano



BIAGIO ORAZIO  
fior di grano  
GRANIO





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

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

#### CHIARA SALVUCCI

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

[www.chiarelinee.it](http://www.chiarelinee.it)



# PLUST COLLECTION

## the new plastic generation

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

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





# PLASTIC

indoor and outdoor furniture







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

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

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

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

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

# QUALITY



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

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

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

**plus+**<sup>®</sup>  
PLUSTCOLLECTION

# FROZEN FAMILY

DESIGN  
MATTEO RAGNI +  
MAURIZIO PRINA



## ”Plust Collection“: الجيل الجديد من البلاستيك

منذ عام 2006، تقوم العلامة التجارية الإيطالية ”PlustCollection“ - ماركة التصميم من ”euro3plast“ - بالتحقق من إمكانيات المواد البلاستيكية، وتقديم خطوط إنتاج طاوالت المطبخ، والطاولات، والكراسي، والمزهريات، وأكسسوارات وعناصر الإضاءة. تتشكل إمكانيات الأثاث الجديدة سواء للأماكن الداخلية أو الخارجية انطلاقاً من السمة الإبداعية لأهم المصممين الذين يعبرون عن مادتها باستخدام راتنج ملونة تتميز بالخفة والمتانة.

مهارة التصميم والاهتمام بالتفاصيل والجودة العالية للمواد الأولية وتقنيات التصنيع المتقدمة، جميعها عوامل تسمح للشركة بأن تقدم منتجات معتمدة ومصنوعة بالكامل في إيطاليا مع المراعاة التامة للبيئة. في الواقع حصلت ”euro3plast“ على شهادات لأعلى معايير الأمن والسلامة، بالإضافة إلى جوائز عن نظم الإنتاج المبتكرة.

على هذا الخط التصميمي والنوعي، تشمل مجموعة ”Frozen“، التي صممها ماتيو راني ”Matteo Ragni“ وماوريتزيو برينا ”Maurizio Prina“، تشكيلة كبيرة من المنتجات: طاولة ”Frozen Desk“ المستقيمة والزاوية القابلة للاقتان بالكرسي المرتفع ”Frozen Stool“، وطاولة الطعام ”Frozen Table“، والكرسي ”Frozen Chair“ المريح والمزود بثقب نفاذي قابل للاستخدام أيضاً كموضع مقبس، والمصباح الرشيقي ”Frozen Lamp“، ووحدة العرض ”Frozen Display“. تُتاح المجموعة المميزة بأسطح هندسية للغاية بمختلف الموديلات اللونية بداية من الدرجات المحايدة للبيضاء والأسود والرملي إلى الألوان الأكثر حيوية للأزرق والأخضر والذهبي، وهي قادرة على تأثيث أي مكان بإضافة طابع مميز له. طاولة البار قياسية، وتتوفر باثنين من تكوينات العمق، التي تسمح بتنوع كبير في الاستخدامات. تعد وحدة العرض ”Frozen Display“، وهي عنصر قياسي منفصل، مثالية لتجاور طاولة البار، ولتنظيم الأفضل للمساحة في مكان العمل الخاص بخدمة تقديم الطعام والمشروبات. المجموعة متوفرة أيضاً بالإصدار المزود بإضاءة، والتي تُعلي من قيمة أوجه الأسطح بخلق انعكاسات ضوئية عرضية وتأثير رومانسي كبير. يغطي أيضاً التقاء الأشكال الهندسية مع التلاعب بالأحجام جسم ”FrozenLamp“، وهو مصباح رشيقي الشكل بقاعدة صلبة مناسبة للأماكن الداخلية والخارجية.

تجمع التشكيلة التي صممها سيدريك راجوت ”Cédric Ragot“ باسم ”Planet“ بين مادة البلاستيك والخشب في تكوين الطاولة والكراسي، وهي متاحة بالعديد من الألوان. تمنح الخطوط الرفيعة والمستديرة شكلاً مميزاً لمنتج متعدد الاستخدامات سواء في الداخل أو في الخارج. ”Bold Family“ التي صممها جوليو لاجيتي ”Giulio Iacchetti“ مكونة من كرسي ذي مسندين للذراعين وأريكة بخطوط ملتفة ومواضع جلوس واسعة وعميقة، ومزودة بنظام وسائد. تكمل طاولة القهوة عرض الأثاث فتخلق مكاناً أنيقاً ومريحاً سواء في الداخل أو في الخارج. جميع المنتجات متوفرة أيضاً بالإصدار المزود بإضاءة: الضوء الخافت المنبعث يعزز الأشكال الرقيقة ليخلق جواً حميماً في المكان. هناك العديد من عروض المزهريات والأكسسوارات التي تتماشى مع منتجات ”Plust Collection“، التي تبحث دائماً عن الأناقة والبساطة من خلال التصنيع القيم سواء من حيث الجودة أو اللمسات النهائية. أيضاً هنا، تعزز سمة البساطة بفضل الأعمال البلاستيكية الخاصة والمواد المصنعة والخيارات اللونية.

**PLUS+**  
PLUSTCOLLECTION





calligaris 

ContractSolutions

## INNOVATION AT THE SERVICE OF CONTRACT

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

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

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



RESTAURANT



CAFÉ



HOTEL/HOSPITALITY

# CALLIGARIS CONTRACT

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

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

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

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

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

Maison Gourmet  
Parma  
Siren chairs





# SOPHISTICATED DESIGN

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

# SINCE 1923



Villa Grazia  
Suite Amsterdam  
Lazy chair

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

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

### Here below the last realizations:

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

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

Please follow us on  
[www.calligariscontract.com](http://www.calligariscontract.com)

HORECA INTERNATIONAL



## قسم "كونتراكت" في شركة "كاليجاريس Calligaris"

تأسست شركة "كاليجاريس Calligaris" في عام 1923 كورشنة تشغيل للخشب، ولقد كانت مسيرتها رحلة طويلة الى أن توصلت الى بلورة شركة على مستوى صناعي. الصفات التي تميز انتاجها تمتد من سهولة الوصول إليها، الى كونها تؤدي وظائفها على أحسن وجه وكون تصميمها متقن ومرهف والمواد المستعملة بصنعها من النوعية العالية، كلها عوامل أدت الى أن تعرف وتنتشر تلك المنتجات في ايطاليا ومن ثم في أنحاء العالم. يتجه انتاج الشركة بالإضافة الى دور السكن، الى ديكور المساحات الواسعة كصالات المطاعم، المقاهي، نوادي كمال الأجسام، المتاحف، الفنادق ومراكز قاعات المحاضرات. استمرار المجموعة الصناعية "كاليجاريس Calligaris" بتوظيف الأموال في عمليات التجديد وتوسيع مجال إنتاجها أدى في السنوات الأخيرة الى استقطاب إهتمام سوق "كونتراكت" العالمية التي تعني بمجال الديكور وأثاث صالات المقاهي والمطاعم والفنادق؛ ولقد سارعت شركة "كاليجاريس Calligaris" الى تأسيس قسم "كونتراكت" في داخلها مهمته تجهيز كافة المشاريع الخاصة بمجال ديكور وأثاث صالات المقاهي والمطاعم والفنادق "HORECA". يتخصص قسم "كونتراكت" بالأثاث المنفرد "لوز فرنشر" ومستلزمات الصالات من الأثاث ومتمماتها "FF & E". مجموعة الأصناف التي تنتجها الشركة واسعة جداً وتشمل الكراسي، الطاولات، الموبيليا، الأسرة، الأثاث، المتممات وتجهيزات تسليط الضور من ثريات وماشبهها. بشكل خاص؛ الأهمية المتنامية التي يتخذها يوم بعد آخر تصميم مشاريع ديكور وأثاث صالات المقاهي والمطاعم والفنادق دفع الشركة الى تشكيل ذلك القسم الداخلي المتخصص بشكل حصري ببلورة التصميم في ذلك المجال. لقد تأسس قسم "كونتراكت" في شركة "كاليجاريس Calligaris" عام 2008، كتطور طبيعي لنشاط الشركة. بفضل الخبرة الراسخة للشركة في مجال الأثاث، يتمكن قسم "كونتراكت" من تصميم والتعامل مع كافة المشاريع في مجال ديكور وأثاث صالات المقاهي والمطاعم والفنادق "HORECA"، ويتخصص بمجال الأثاث المنفرد "لوز فرنشر" ومستلزمات الصالات من الأثاث ومتمماتها "FF & E". يقوم مهنيين في مركز الشركة الرئيسي بإيطاليا، بالتعاون مع الزبائن في كافة مراحل المشروع، مقدمين لهم النصائح بخصوص اختيار المنتجات الأكثر ملاءمة لحاجاتهم، خلال تحضير المكان عبر خدمات استشارية عالية الجودة بعد البيع. لقد أنجز قسم "كونتراكت" في شركة "كاليجاريس Calligaris" حتى اليوم مشاريع هامة عبر العالم. هنالك مجموعة واسعة من المنتجات تشمل الكراسي، الطاولات، المتممات، الموبيليا، الأثاث، الأسرة، متممات الديكور وتجهيزات تسليط الضور من ثريات وماشبهها.

نذكر فيمايلي بعض المنجزات الأخيرة:

- فيلا جراتسيا - جرادو (ايطاليا) - أثاث غرف
- فندق هيلتون - موسكو (روسيا) - أثاث مطعم
- فندق جويداسوني - كيندورف (النمسا) - أثاث مطعم
- أليياتالي (لوكسمبرغ) - أثاث مطعم
- صالات زبائن فورد أوروبا في كافة فروع المبيعات في أوروبا.

تخضع جميع المنتجات الى فحوص صارمة، يتم فحص قوة المواد، نوعية مواد المتممات المستعملة لصناعة المنتجات وقوة لصق الغراء واستمرار ثباته عبر الزمن. يتم اجراء الفحوص بمركز الفحوص في قسم "الكونتراكت" التابع لشركة "كاليجاريس Calligaris"، وكذلك في مركز البحوث والتطوير لأخشاب الموبيليا والديكور "كاتاس". تحظى جميع منتجاتنا من حيث ضمان السلامة، نوعية وأصل المواد على شهادات صارمة. لقد كانت شركة "كاليجاريس Calligaris" من أولى الشركات الإيطالية في هذا المجال التي حصلت على شهادة ISO 9001 لنوعية النظام ولقد تم ذلك عام 1997. منتجات تحظى بالشهادة الصادرة عن "FSC فورست ستيواردشيب كونسيل" مصنوعة من أخشاب قادمة من غابات في مناطق تخضع للرقابة. المنتجات والمواد تخضع لتجارب قدرة هياكلها على التحمل، مقاومة الأقمشة ضد الحريق (شهادة فئة 1)، نوعية الطلاء، قوة واستمرار ثبات الغراء، يتم اجراء التجارب بمركز الفحوص التابع للشركة وفي مركز البحوث والتطوير لأخشاب الموبيليا والديكور "كاتاس".

نرجو متابعتنا على الموقع الإلكتروني [www.calligariscontract.com](http://www.calligariscontract.com)



## TORREFAZIONE LA BRASILIANA

Since 1948  
an Italian  
story of  
passion for  
coffee

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





HIGH QUALITY COFFEE

professional blends



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

#### Our Plus:

Quickness in the production cycle and no warehouse stock

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

Transparency in Packaging

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

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

Selected Raw Materials

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

Separate Roasting

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

#### Our proposal

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

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

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



**Free shipping with your first order**  
**Do not miss the opportunity to taste our blend!**

## محمصة "لا برازيليانا La Brasiliana" قصة إيطالية عن حب القهوة تستمر منذ عام 1948

تنتج محمصّة "لا برازيليانا La Brasiliana" الواقعة في مدينة فيرارا (إيطاليا) منذ عام 1948 نوعية عالية من القهوة. بفضل خبرة ثلاث أجيال، تختار الشركة أفضل المواد الأولية من أجل إنتاج خلّاط مهنّية عالية النوعية، بما في ذلك الإنتاج حسب متطلبات زبائننا. تتم عمليات الإنتاج في معملها الكائن بمدينة فيرارا، ابتداء من حبات البن الخام القادمة من مزودين تاريخيين يتمتعون بشهادات موثقة، مما يضمن استمرارية ونوعية المادة الأولية. تتمتع الشركة بقدرة إنتاجية سنوية تبلغ 2.000 طن من القهوة المحمصّة. يتم تحميص الأنواع المختلفة من حبات البن الخام التي تشكل الخليط كل نوع على حدى من أجل تعزيز نوعية القهوة في الخلّاط التي يتم إبدعها. النتيجة هي الوصول إلى مجموعة متنسعة الخواص من حبوب القهوة، أساس من قهوة مغلفة لإستعمال مهنّي في البيوت. تقع الشركة بشكل رئيسي في قناة "هوريكّا HORECA"، وتعمل في سوق وسط وشمال إيطاليا وتحظى على نسبة تصدير قدرها 20% تتجه إلى 6 بلدان.

### قيمتنا المضافة:

سرعة في الدورة الإنتاجية وانعدام فترة توقف المواد بالمخازن نحن نرسل قهوة حديثة الإنتاج ضمن إيطاليا وخارجها لغاية تعزيز العطرية والنوعية التي تنبعث من مغلفات المنتج النهائي. تتم الإشارة على التغليف إلى معطيات التحميص ونسب أنواع البن المستعملة بالخليط. إنتاج وتغليف حسب طلب الزبون. نحن ننتج خلّاط حسب طلب الزبون ونحضر تغليف حسب طلب الزبون كذلك. اختيار المواد الأولية نحن نستعمل فقط نوعيات ثمينة من القهوة قادمة من أمريكا الوسطى، البرازيل، الهند وأفريقيا نقوم بشرائها من موقع الأصل عن طريق مزودينا التاريخيين. التحميص المنفصل يتم تحميص النوعيات المختلفة من البن التي تدخل في تشكيل خلّاطنا كل منها على حدى بحيث يتم تعزيز ميزاتها، عطريتها وطعمها.

### عرضنا

التدريب: نحن ننظم دورات تدريب في مركزنا بمدينة فيرارا أو مباشرة لدى شركتكم من قبل طاقمنا المتخصص. المهرجانات \ التذوق: نحن نضع تحت تصرفكم التام خبرة ومهنية طاقمنا لتنظيم مهرجانات بحيث يتسنى إلى زبائنكم تذوق طعمة قهوة "لا برازيليانا La Brasiliana". الدعم: نخطط لتخصيص فترة اعداد من أجل طواقم مبيعاتكم بحيث يصبح بإمكانهم توضيح ميزات وخصائص خلّاطنا إلى زبائنكم.



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# MINERVA OMEGA GROUP

## Excellence in food processing machine construction

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

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







# HIGH PRODUCTIVITY LEVEL

large-scale retail distribution

The product range includes:

#### **Meat processing machines**

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

#### **Food Processing Machines**

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

#### **Packaging**

- Vacuum packaging machines
- Hand wrappers

#### **Food Preservation**

- Ice Makers

#### **Main Sectors:**

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

#### **Brand Line:**

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

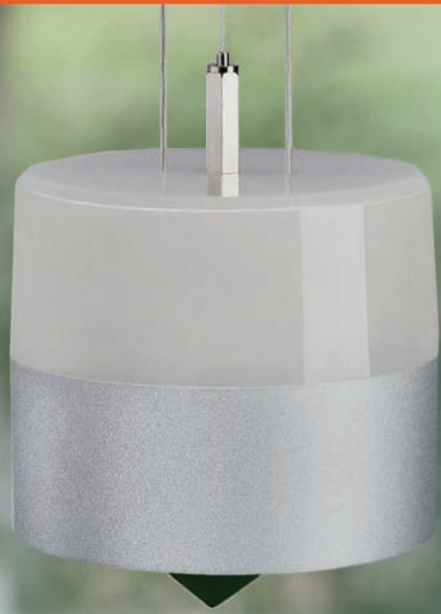
#### **Historical Brands of the company:**

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

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# The ultimate sound system for hotel and restaurant industry



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## NEWTEC DESIGN: AUDIO

### The ultimate sound system for gastronomy

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

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

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





# SOUND THROUGH 360°

loudspeakers with sophisticated design





CONO canto

CONO pendo

CONO puro

CONO solo

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

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

#### CONO canto: ideal for light tracks

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

Using the NewTec CONO canto offers the following advantages:

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

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

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

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

Using the NewTec CONO pendo offers the following advantages:

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

#### CONO puro: the optimal solution for in-ceiling installation

Clean and precise sound delivery in ceiling speaker with extraordinary reach

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

# SOUND SYSTEM



Using the NewTec CONO puro offers the following advantages:

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

**CONO solo: the favoured choice of wall-mounting speakers**

The wall-mounting speaker with exceptional audio performance.

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

Using the NewTec CONO solo offers the following advantages:

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

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



### النظام الصوتي ذا النوعية القصوى لمواقع تناول الطعام

نحن شركة إيطالية تصنع مكبرات للصوت ذات تصميم دقيق، تتحلى بأفضل نوعية وبتقنية تجديدية. جميع مكبرات الصوت تبث في كافة الإتجاهات (360 درجة) وتستعمل تقنية تحتفظ شركة "نيو تيك NewTec" ببراءة اختراعها. الموسيقى التي يتم بثها تشكل عامل مميز في مواقع تناول الطعام . حيث توحى جواً يساعد الضيف على الشعور بالراحة. صوت غير محبب يتحول بسرعة الى عامل إزعاج. ذلك يجعل أختيار النظام الصحيح لبث الصوت أمراً في غاية الأهمية. إضافة الى بث الموسيقى، يستعمل النظام لبث اعلانات صوتية. لذلك، ليس المطلوب جودة الصوت وحسب وإنما وضوحه بحيث يكون الكلام مفهوم تماماً. كلا الأمران يتأثران بشكل أساسي بخواص تردد الصوت بالغرفة. عوامل مثل حجم الغرفة، ارتفاع الجدران، طبيعة أرض الغرفة وسقفها وجدرانها كلها جميعاً وقع كبير على نوعية الصوت. نكشف الستار عن أنواع مختارة من النظم الصوتية التي ننتجها، وهي تتوفر بموديلات ذات شريط أو دونه "وايرلس" وبالوان ثلاثة هي: الأسود، الفضي والأبيض.

#### "كونو كانتو": مثالي من أجل متابعة مسار الضوء

حل أنيق لإضافة مكر صوت يتكامل مع نظام إضاءة عامل أصلاً 3 - أطوار - قضبان "باسبارز".

يقدم استعمال أجهزة "كونو كانتو" التي تصنعها شركة "نيو تيك NewTec" الميزات التالية:

- سهولة التركيب دون استعمال أشرطة مرئية

- تتلائم مع جميع مسارات أضواء 3 - أطوار إنتاج "نوردريك ألمنيوم أند إيوتراك".

"كونو بندو": مكر الصوت المعلق هو الحل المثالي لدى وجود سقوف عالية ومفتوحة مكر صوت مفرد مثبت على السقف ذا إندثار للصوت وتصميم من النوع المططور

يمكن تثبيت "كونو بندو" مباشرة على أي سقف أسمنتي بإستعمال تجهيزات تثبيت غير مرئية يقدم استعمال أجهزة "كونو بندو" التي تصنعها شركة "نيو تيك

NewTec" الميزات التالية:

- طول وموضع الشريط قابلان للتعديل حسب ارتفاع السقف

- تثبيت غير مرئي

#### "كونو بورو": الحل الأمثل لتثبيت في السقف يقدم صوت يمتاز بالنقاء والدقة رائع الوصول الى المسمع

يشكل "الكونو بورو" أفضل الحلول من أجل مواقع داخلية بجدران زجاجية، من الخشب المرهف، من الإسمنت الطبيعي أو الملون لكلا السببين،

العمل الوظيفي المتميز وجمال الشكل. غير بارز، يتلائم بسهولة بسبب العمق الطفيف الذي يحتاجه تركيبه على سقف المكان، 55مم فقط.

يقدم استعمال أجهزة "الكونو بورو" التي تصنعها شركة "نيو تيك NewTec" الميزات التالية:

- تصميم أنيق ونقي وسرعة تركيب ومظهر "دون براغي".

- يركب على السقف متطلباً عمقاً بالحد الأدنى

#### "كونو سولو": الإختيار المفضل لمكبرات الصوت التي تتركب على الجدران

مكبرات صوت تتركب على الجدران ذات أداء بث مميز.

تستعمل مكبرات الصوت "كونو سولو" بشكل رئيسي عندما لاتسمح شروط الديكور أن يتم التركيب

على السقف أو بكل بساطة لكي تشكل جزء مكملاً من نظام إضاءة على الجدران موجود أصلاً.

يقدم استعمال أجهزة "كونو سولو" التي تصنعها شركة "نيو تيك ceTweN" الميزات التالية:

- بديل عن المكبرات التي تتركب على السقف

- سماع للصوت بنوعية ممتازة في كافة الأمكنة

- يلائم الأمكنة الداخلية والمساحات الخارجية

يمكنك أن تشعر بحرية الإتصال بنا على البريد الإلكتروني [info@newtec-audio.com](mailto:info@newtec-audio.com) للحصول على معلومات أوفر أو لإستلام

مجاناً مخطط لنظام بث للصوت يناسب حاجة محلك بالذات (مطعم، فندق، بار ..الى آخره). نتطلع الى سماعك قريباً.



# THE ICE-CREAM

our interview with GELATERIA AMEDEO

## AMEDEO ARTISANAL ICE-CREAM

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

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

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

What is your strategy to cope with globalisation?

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



# SHOP



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

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

What is the main focus of your activity?

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

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

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





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

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

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

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

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

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

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

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

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

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

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

# FAS ITALIA

## Hotel and restaurant supplies distribution

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

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

Fas Italia is a landmark for accommodation facilities in Italy.

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





  
Ponte Vecchio  
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CUSTOMIZED  
supplies for Hotel







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

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

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

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

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

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

# PASSION



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

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

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

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

# FAS ITALIA

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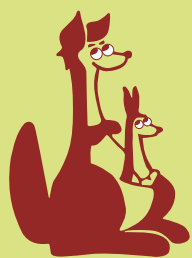
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## فاس إيطاليا FAS ITALIA توزيع تجهيزات للفنادق والمطاعم

”فاس إيطاليا FAS ITALIA“ هي شركة متخصصة بتجهيزات من أجل الفنادق تهتم دوماً بعرض أصناف فريدة ذات نوعية عالية مصنوعة في إيطاليا. يقع مركز شركتنا في المدينة العريقة بالتجارة والتراث فلورنسا، تتم قيادة الشركة من والد وأبنة يقومان معاً بإتباع تراث تجاري متخصص في مجال التجهيزات يستمر منذ 30 عاماً. ”فاس إيطاليا FAS ITALIA“ مركز معتمد للمشئات التي تتطلع للأفضل في إيطاليا. المنبع الحرفي لكثير من أصنافنا يسمح بإنتاجها بالخصائص التي يطلبها الزبون، على سبيل المثال مطاريف حافظة للوثائق من الجلد الإصطناعي البيئي يتم انتاجها بالوان عديدة جداً وتتم طباعة أسم وشعار الفندق عليها وكذلك مجموعة من حاويات القمامة من أجل فصل الفضلات المطروحة حسب نوعها حيث يمكن اختيار اللون والقاع حسب مايلبه الزبون. تساعد بعض تجهيزاتنا على راحة الزبون خلال فترة الإستضافة مثل صينية مع مجموعة غلاية، ذات قاعدة لها درج لجميع الإكسسوارات المرفقة بالغلاية ويتم انتاجها على أساس التصميم واللون الذي يختاره الزبون، أو أعمدتنا المتعددة الوظائف التي يتم انتاجها حسب الأبعاد وبتشكيلات متممة مختلفة لإحتواء بار مشروبات، قاصة أو مجموعة غلاية. يجب في كافة الأحوال أن توضع التجهيزات ”هياكل إسناد الحقائب، السلات، المطاريف الحافظة للوثائق، مجموعة الغلايات“ داخل الغرف بشكل متناسق مع المحيط لتشكيل بيئة مريحة وحيدة من نوعها تترك أثرها. من المؤكد أنه يتوجب الإستفادة من المساحات بأمثل الطرق في الفنادق حيث تعتبر الستيمترات ثمينة من أجل جعل المحيط ملائماً. وبالتالي فإن تواجد تجهيزات كلاسيكية أو حديثة يمثل بالتأكيد عامل قوة. غير أن إمكانية، إضافة الى رؤية النوعية الإيطالية يمكن التمتع برائحتها المنبثقة من عذوبة وعطرية أرضنا، تأتي من منتجاتنا مثل تلك المسماة خط الملاطفة على زيت الزيتون أو خط العنب. الأكثر حداثة من تلك الخطوط والذي تم تحضيره مؤخراً هو خط إيطاليا، الهادف الى تعريف العالم بأسره على خط مستحضرات تجميل ذا نوعية ايطالية عالية يناسب جميع أنواع الجلد لخلوه من مواد الحفظ، العطور، الإضافات الى آخره، وله تغليف فني يذكر بأهم النصب التاريخية الإيطالية إشارة الى الأصل الإيطالي 100% للمنتجات. تجمع شركة ”فاس إيطاليا FAS ITALIA“ بين الهواية والتصميم عبر المنتجات من نوع متممات الديكور التي يتم عرضها على الفنادق، إنها منتجات عالية المحتويات التقنية ومتممات ديكور قابلة للتنسيق مع المحيط. لقد كانت دوماً رسالة شركة فلورنسا هذه هي تنظيم، تصميم وتقديم أفكار جديدة لديكورات غرف الفنادق، تلك الشركة التي ثبتت موقها الهام في مجال تجهيزات الفنادق. ”فاس إيطاليا FAS ITALIA“ هي شريك أمثل لتحقيق أفكاركم ومشاريعكم، لانبيع فقط منتجات وإنا نقدم أفكار وحلول.





# IGAP<sup>Sp.A.</sup>



100% Italian ecological evolution

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Tel.: +39 0376.7172200 - +39 0376.723705  
Fax: +39 0376.7172290  
e-mail: [igap@igap.it](mailto:igap@igap.it)  
Website: [www.grandsoleilspa.it](http://www.grandsoleilspa.it)



# GRANDSOLEIL

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

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

In 2005 - being acquired by IGAP (Pezzi Family) - the firm underwent a significant internal reorganization and modernization of facilities and human resources management.

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

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

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

*Made in Italy*





POLYCARBONATE & MORE

innovative materials



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

### IGAP Thinks GREEN!

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

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

A complete line of chairs, tables and stools specifically designed for the domestic or contract use, practical, resistant and contemporary.

For catalogues please visit our webpage:

[www.grandsoleilspa.it](http://www.grandsoleilspa.it)





يقع مركز الإنتاج لشركة "جراندسوليل GrandSoleil" في مقاطعة لومبارديا على بعد حوالي 150 كم عن مدينة ميلانو. لقد تأسست الشركة ومصانعها في أواخر الخمسينات. وهي العلامة التجارية الريادية في إيطاليا لموبيليا المساحات خارج المباني، وتصنع بشكل رئيسي من "البولي بروبيلين". في عام 2005، عندما تم شراء الشركة من قبل المجموعة الصناعية "إيجاب IGAP" التابعة لعائلة (بيتزي Pezzi) - حصلت في الشركة تدابير داخلية لإعادة تنظيم وتحديث مراكز الإنتاج والكوادر الإدارية. لقد تأسست المجموعة الصناعية "إيجاب IGAP" التي تمتلكها عائلة (بيتزي Pezzi) في أوائل الستينات. وقام قسم الإدارة لعائلة (بيتزي Pezzi) بتبديل الرسالة القديمة للشركة موجهاً إياها نحو بلورة منتجات عالية النوعية بأسعار معقولة عن طريق استعمال مواد تجديدية لموبيليا خارج المباني وداخلها (مجال جديد). ظهر واضحاً نجاح هذه الصيغة، حيث أدت إلى تضخيم دورة المبيعات. إحدى المنجزات الجديدة هو مجموعة من موبيليا الداخل معقولة السعر وشفافة المنظر تتم صناعتها من "بولي كربونات" (بناء على علامة تجارية). "البولي كربونات" هو بلاستيك حراري قاسي، فاتح اللون وثابت الأبعاد، مثالي لإنتاج موبيليا مناسبة من حيث الكلفة والكفاءة. رسالة المجموعة الصناعية "إيجاب IGAP" هي إنتاج "بولي كربونات" ذات سعر معقول بالنسبة إلى المستهلك المتوسط، واضعة هذه المادة لتنافس أهم المواد الخام التقليدية في مجال إنتاج الكراسي التي هي الخشب. تستطيع الشركة، بالإعتماد على إنتاج ذا كفاءة ونوعية عالية بفضل ما تستخدمه المجموعة الصناعية "إيجاب IGAP" من آلات وتجهيزات تتمتع بخواص فنية ذات تقنيات دقيقة ومستفيدة من خواص المنظر والقوة الهائلة "للبولي كربونات"، أن تختار الهيكلية والرسم الفني "ديساين" بحرية واسعة لدى إنتاج الكراسي المصنوعة بالبولي كربونات. يتجه فكر "إيجاب IGAP" نحو الأخضر (حماية البيئة). بفضل الخليط المركب الجديد "جرينبول Greenpol" الذي هو مشتق أخضر من الخليط المركب "بولي بروبيلين" تم تطويره وتحفظ الشركة عبر العالم براءة اختراعه، تتمكن المجموعة "إيجاب - جراندسوليل IGAP-GRANDSOLEIL" من خفض المحتوى من "البولوبروبيلين" العذري اللازم لصناعة كافة الأصناف التابعة إلى "جرين بوهم سلكشن

"Green Boheme selection" بنسبة تتراوح من 50% إلى 100%، حيث تستعمل بدلاً عنه مركبات "بوليميري" يتم إنتاجها من البلاستيك المطروح في النفايات. بهذا الشكل تقدم المجموعة "إيجاب - جراندسوليل IGAP-GRANDSOLEIL" إلى زبائنها مجموعة كاملة من الأصناف للحدائق والشرفات انتجت بتوجهات خضراء وعقلية تحترم سلامة البيئة. المركب "جرينبول Greenpol" والأصناف "جرين بوهم Green Boheme" هم في الواقع مثلاً عن المشاركة في الجهود العامة الرامية لخفض الآثار السلبية على الأجيال القادمة للبلاستيك المطروح في نفايات المناطق السكنية، والتي تشكل مشكلة التراث الصناعي في العالم بأكمله خلال الأعوام الخمسون 50 القادمة. يمكن تحويل جزء كبير من مشكلة نفايات البلاستيك إلى فرص صناعية عبر إنتاج مواد خام قادمة من عمليات صناعية تهدف إلى الاستفادة المجددة من تلك النفايات مثل إنتاج المركب "جرينبول Greenpol". خط كامل من الكراسي، الطاولات والمتاع صممت خصيصاً من أجل الاستخدام في دور السكن أو للفنادق والمطاعم والمقاهي وهي عملية، متينة وعصرية. للحصول على الكتولوج يرجى زيارة موقعنا على الإنترنت: [www.grandsoleilspa.it](http://www.grandsoleilspa.it)



# ARPA ITALIA

## The fine art of the hospitality

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

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

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

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

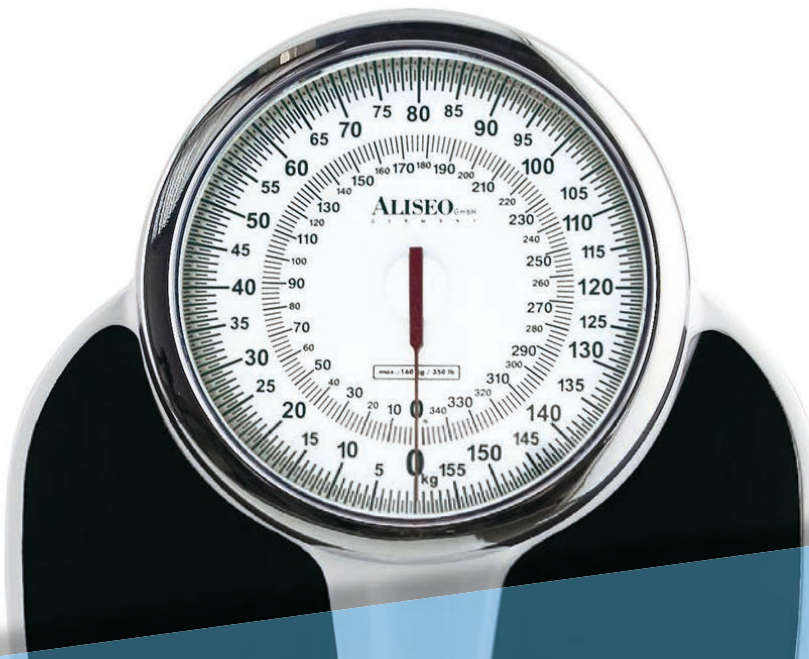
The " Hotel of Earthly Delights " is inspired to the famous work by Jeronimus Bosch the "Garden of the Delights" that Luca Di Scullo has reinterpreted with the products offered by Arpa Italia Srl - Hotel Supplies. Please enclose some details of the illustration where the products are represented as an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

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

[www.arpaitalia.it](http://www.arpaitalia.it)

**arpaitalia**  
hotel supplies





HOTEL SUPPLIES  
the fine art of the hospitality



monk's

## "FARFALLINA"

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

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

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

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





# MINI FRUIT CANDY

Ideal for receptive structures



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

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

[www.monks.it](http://www.monks.it)  
[commerciale@akellas.it](mailto:commerciale@akellas.it)  
[facebook/balsamicamonks](https://www.facebook.com/balsamicamonks)

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HORECA<sup>INTERNATIONAL</sup>

# Farfallina

A Sweet Welcome  
for your guests



2 Kg

1800 pcs

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

” فارفالينا FARFALLINA“.....

..... اللون، الفاكهة، الحلاوة  
منتج لإكرام الضيف

إن ”أكيللاس Akellas“ هي شركة إيطالية أسست عام 1954 حينما أنتجت العلامة التجارية ”مونكس Monk’s“ للكرميلا البلسمية الشهيرة.

لقد أضفنا الى ذلك المنتج أنواع عديدة من الكرميلا البلسمية القاسية، لما لها من ميزات وكذلك من أجل ”إكرام الضيف“. نقدم هنا ”فارفالينا farfallina“ وهي كرميلا صغيرة على مذاق الفاكهة نكهتها بالليمون، البرتقال، الفراولة، الكمثرى والتوت، ذات نوعية عالية، لونها ينبض بالحيوية، مثالية لكي تستعملها الشركات التي تود تمييز أنشطتها بإكرام ضيوفها. يتم ضمان خلوها من ”المنتجات الحيوية ذات الخواص الوراثية المعدلة O.G.M.“ ومن الجلوتين ولاحتوي على هلام من أصل حيواني أو زيت النخل، وإنما تقتصر مكوناتها على مواد بسيطة (سكر، شراب الجلوكوز، معطرات ... ) مثالية لأمكنة الإستقبال، يمكن تقديمها لإستقبال لطيف، توزيعها خلال الإجتماعات، يمكن وضعها في غرف الفنادق لإكرام وراحة ضيوفكم الأعزاء.

[www.monks.it](http://www.monks.it)



**monk's**



# MILANO BEDDING

Sofas and  
sofa beds  
made in Italy  
for the best  
comfort

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

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





bedding®  
**milano**  
100% italian quality



SOFA BEDS

Comfort and technological innovation

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

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

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

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

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



Groove



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

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

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

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

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



# SIAL MIDDLE EAST 2017

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

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

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

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



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# ARABIA FEAST EDIBLE BUFFET

latest food innovations from across the world



Luxlait, dairy industry since 1954

SIAL  
MR. KARIM MANSOUR DAHBI  
NADECO  
VIP



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

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

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

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

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

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



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

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

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

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

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



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

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65% of the products will be  
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Defining Innovation in the Food,  
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معرض "سيال الشرق الأوسط 2017 SIAL MIDDLE EAST" ميزات وأجنحة جديدة مثيرة تصيح جزء من الدورة الثامنة 8 للمعرض

يستمر نمو معرض "سيال الشرق الأوسط 2017 SIAL MIDDLE EAST" بخطوات سريعة، تعكس الفرص التي تقدمها هذه المنطقة، ستبني الدورة الثامنة 8 لمعرض "سيال الشرق الأوسط 2017 SIAL MIDDLE EAST" على أساس النجاح الكبير للمعرض في عام 2016 حيث تم توقيع صفقات بما تزيد قيمته عن مليار دولار أمريكي وحضره ما يزيد عن 900 عارض وما يزيد عن 16,000 زائر ومسئول مشتريات في جو ودي يخيم على الأعمال التجارية. سيقوم معرض "سيال الشرق الأوسط 2017 SIAL MIDDLE EAST" بإعداد مبادرات مفصلياً على أرضية المعرض حيث يضمن جدول أعمال معرض "سيال SIAL" فرص لتبادل المعلومات وإجراء مناقشات وإفوية توضح التوجهات العالمية لسوق الغذاء. سوف يجري معرض عام 2017 في الفترة 14 - 12 ديسمبر على أرض مركز معرض أبو ظبي الوطني (ADNEC). مع تركيز خاص على مجال خدمات تقديم الطعام، في الدورة 2017 سيتم عرض مائدة الحفلات العربية، بواسطة مسابقة تحضير أطباق تم تطويرها على النمط المرسم من قبل المجموعة "Guild's" الإماراتية لتحضير الأطباق التي أسست لتعزيز المطبخ الإماراتي. سوف يقدم طاقم مؤلف من عدد (2) طبخ "شيف" مائدة تراثية للحفلات العربية كما يجب أن تكون في فندق إماراتي فئة خمسة نجوم من أجل 20 ضيف. هذا المعرض الجديد يشكل جزء من مسابقة الطبخ "La Cuisine"، أكبر مسابقة تحضير أطباق يحضرها 1,000 مشترك يسمو إلى ربح أحد الألقاب الأربعة. سوف يشارك في الدورة الثامنة 8 لمعرض "سيال الشرق الأوسط 2017 SIAL MIDDLE EAST" مهنيون قادمون من أمريكا الجنوبية تدعمهم رسمياً وزارة الزراعة، حيث ستقوم 12 شركة برازيلية بعرض منوعات أساسية من صناعات المجال الزراعي. يتم تنظيم معرض "سيال الشرق الأوسط 2017 SIAL MIDDLE EAST" تحت رعاية معالي الشيخ منصور بن زايد آل نهيان، نائب رئيس وزراء دولة الإمارات العربية المتحدة، وزير الشؤون الرئاسية ورئيس سلطة الرقابة على الأغذية في أبو ظبي، متمتعاً بشراكة استراتيجية ممنوحة من سلطة الرقابة على الأغذية في أبو ظبي (ADFC). بفضل دعم تلك السلطة يتم إعداد برنامج استضافة عدد من الزائرين ذوي الأهمية العالية حيث يتم تمويل كافة تكاليف زيارة ما يصل إلى 500 من أعلى مسئولين المشتريات في الشرق الأوسط، منطقة الهند وأفريقيا لحضورهم معرض "سيال الشرق الأوسط 2017 SIAL MIDDLE EAST". في دورة 2016 قام 501 مسئول مشتريات قادمون من 36 بلد في العالم بالمشاركة في 9,046 إجتماع ولقاء مع الشركات العارضة. جزء من البرنامج سوف يتضمن تحضير صالة للقاء مسئول المشتريات الضيوف مع العارضين، لقد تمت إضافة تلك المبادرة في دورة المعرض لعام 2015 ويستمر اتباعها نظراً لما حصلت عليه من مديح سواء من مسئول المشتريات كما من العارضين حيث اعتبروا أنها تشكل شبكة فرص سريعة وعالية الجدوى. تجزء أعمال صالة اللقاءات على أساس فئات محددة من المنتجات بحيث تضمن أجدي مطابقة بين العارضين ومسئولي المشتريات. قال السيد ثامر راشد القاسمي، رئيس هيئة تنظيم معرض "سيال الشرق الأوسط 2017 SIAL MIDDLE EAST" لعماد الأعمال ومدير الإتصالات ومجموعة العمل في ADFCA "إن استمرار معرض سيال الشرق الأوسط 2017 SIAL MIDDLE EAST يجذب مصانع الأطعمة والمشروبات إلى أبو ظبي يكرر تأكيد الأهمية الإستراتيجية للمنطقة كمركز حيوي رئيسي للتجارة". سوف يعرض التجديد في معرض "سيال SIAL" أحدث المستجدات في مجال الأغذية عبر العالم.

سوف يجلب معرض "سيال الشرق الأوسط 2017 SIAL MIDDLE EAST" المنتجات التجديدية في الخدمات، البيع بالمفرق والصناعات الغذائية إلى ساحة العرض على أرض المعرض. لقد سجلت دورة معرض "سيال الشرق الأوسط 2017 SIAL MIDDLE EAST" لعام 2016 رقماً قياسياً بَدْخول ما يزيد عن 250 شركة من كافة أنحاء العالم. تعتبر جوائز "ميركوريز Mercurys" التي يتم منحها منذ 35 عاماً أهم الجوائز في مجال أطقمة الرحلات في كافة أنحاء العالم والدورة 2017 لن تستثنى ذلك. الجوائز تحدد الأفضل في مجال أطقمة الرحلات وتمنح إلى خمسة فئات هي: وجبات الرحلات الجوية، الخدمات، عموماً الأطقمة والمشروبات والتجهيزات على متن الطائرات. لقد حضرت إلى الدورة الماضية للمعرض أرقى الشركات الصناعية لأطقمة الرحلات في العالم بما يتجاوز 150 ضيف من الخطوط الجوية وشركات تقديم الطعام للخطوط الجوية. معلومات أكثر تفصيلاً بخصوص المسابقة تجدونها على الموقع الإلكتروني [www.themercurys.com](http://www.themercurys.com).

قال السيد "جوان كوك Joanne Cook"، المدير الإداري لمعرض سيال الشرق الأوسط 2017 SIAL MIDDLE EAST "يحافظ معرض "سيال الشرق الأوسط 2017 SIAL MIDDLE EAST" على خاصيته كمنصة شاملة في المنطقة لمستحداثات المنتجات والتوجهات، ويقدم فرص صفقات متميزة للعارضين وزيارة مثيرة لعموم الحضور". مبادرات أخرى في معرض "سيال الشرق الأوسط 2017 SIAL MIDDLE EAST" تشمل الطاولة المستديرة في أبو ظبي لسلامة الأغذية، مسابقات المقاهي في المنطقة، محاضرات معرض "سيال SIAL" والطباخين (شيفز) المتجولين. معرض "سيال الشرق الأوسط 2017 SIAL MIDDLE EAST" هو جزء من شبكة المعارض "سيال SIAL"، وهي أوسع شبكة معارض المهنيين في مجال الأغذية ب2ب. في دورة المعرض لعام 2016 خلال ثلاثة أيام العرض سجل نمو بنسبة 9.5 بالمائة على أساس سنوي، وتميز بعدد 952 عارض قادمون من 47 بلد في العالم، ثلاثون جناح وطني وعدد 16,000 زائر تجاري قادمون من 95 بلد في العالم. تضم المهرجانات التابعة لشبكة المعارض "سيال SIAL"، معارض "SIAL InterFOOD Jakarta" و "SIAL Paris" و "SIAL China" و "Canada SIAL" و "SIAL ASEAN Manila" وهي مجملها تجمع ما يقارب 14,195 عارض من 109 بلد في العالم وما يتجاوز 327,400 زائر من 194 بلد. من أجل معلومات أكثر تفصيلاً وللتسجيل في معرض "سيال الشرق الأوسط 2017 SIAL MIDDLE EAST"، أدخل في الموقع الإلكتروني: [www.sialme.com](http://www.sialme.com).

# THE REVOLUTION OF HEATING HAS COME!

## First pellet outdoor heater

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

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

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

Safety and practicality are the most obvious benefits.

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

ALKY S.A. - [www.peks.eu](http://www.peks.eu) - [info@peks.eu](mailto:info@peks.eu) - Tel. +41 916474040

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## SEMANTIC AGENTS

Our chatbots  
for your  
hospitality  
industry:  
surprising and  
personal.

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

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

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



Credit: istockphoto/Tempura

A man with a beard and a woman are looking at a computer screen in an office setting. The man is leaning forward, pointing at the screen, while the woman stands behind him, looking on. The scene is lit with warm, natural light, suggesting a modern, collaborative work environment.

# A UNIQUE PLATFORM TO CREATE AN EMOTIONAL CHATBOT

that provides immediate response

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

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

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

Give a try:

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

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Credit: istockphoto/Raupixel Ltd.



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

E [sales@wikifriend.net](mailto:sales@wikifriend.net)

W [www.wikifriend.net](http://www.wikifriend.net)



to download our product white paper, please scan this QR CODE



## مساونا "شاتبوتس" stobtahc من أجل نشاط الإستضافة الذي تملكه: مدهش وشخصي

هل لديك صفحة "فيسبوك" من أجل فندقك أو مطعمك؟ أو هل لديك موقع على الإنترنت وتود تقديم خدمة للزبون عن طريق التواصل "tahc"؟ أو هل تخطط لإعلان "banner advertising"؟ إن مسارنا للتواصل "travel chatbots" يصيغ الرحلة بشكل مناسب جداً - يقوم "شاتبوتس chatbots" حالياً بتقديم أجوبة، فيديو، صور ووثائق - هنالك حتى دورة تعليم خلال عملية الدفع. "هل أستطيع النظر الى غرفة لثلاث أشخاص؟" يسأل زبونك.

"بالتأكيد، سأرسل لك صورة بحيث تتمكن الإختيار مع أصدقائك في مجموعة التواصل "chat". يمكنك برمجة رحلتك مع أصدقائك في ذات الحين خلال اتصال "tahc" واحد يجيب "شاتبوت chatbot". خلال المحاوره مع الزبون، يكتسب مسارنا للتواصل "travel chatbots" معلومات مخصصة مثل المكان المقصود، تاريخ المغادرة ونوع الغرفة. أجوبتنا تكون مخصصة تماماً للحالة بأجوبة هادفة ومعلومات معلنة مثل الأسم، الجنس، تاريخ الولادة وما يفضله الزبون ذاته، بالإضافة لذلك يتم تعديل مزاج النقاش بحيث تكون الإجابة بالطريقة السليمة. نظام "Wikifriend" في مسارنا للتواصل "chatbots" يعطي لفندقك أو مطعمك صوت واحد وتجربة أصيلة للحوار بالنسبة الى زبونك عن طريق "ميسنجر فيسبوك"، على موقعك على الإنترنت أو على "بانر أدفرتيسمنت شات". نقدم منصة واحدة تمكن زبونك من الوصول الى "Business Intelligence" عن طريق "Analytics Dashboard and Reports". يمكنك أيضاً إبلاغ زبونك بخصوص عروض جديدة وفرص أسعار تشجيعية من مسارنا للتواصل "chatbots". يتم تحضير آلتنا لدلالة الألفاظ "سيمتلك إنجن" بحيث تكون غير متفاعلة أو استباقية، تقود الحديث الى نواة الرسالة. يجمع ويتعلم نظام "Wikifriend" في مسارنا للتواصل "chatbots" من الأمور الصعبة باستعمال أدوات "أكتيف ماشين ليرنينغ".

إعطاء محاولة: [www.facebook.com/wikitravelagent/](http://www.facebook.com/wikitravelagent/)



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YouWine srl. is a company specialized in develop & production and distribution of Wine cellars and. With

Over 15 years of experience in professional refrigeration, through Nevada and DomoVino, our own trademarks, we have developed an expertise conception for any spaces and achieved remarkable production capacity, delivering unique quality and characteristics to our products. Nevada has been presenting and renewing the collection for over 15 years of wine cellars, from 20 to 1000 bottles and more, able to satisfy any need for preserving and storing wine. Nevada range is characterized by a strong technological development and all kinds installation. DomoVino offers a new range of High Tech Wine cellars around the World. Wine Cabinet DomoVino is the first and unique kind of this solution, where it is possible to manage the Wine cellar by smartphone everywhere and anytime. We are passionate about providing refrigerated cellars solutions for any style. We pay attention to design trends and innovations. Our objective is to be a valuable resource to our clients by providing exceptional customer service and value. Over the years, we developed strong and trusted partnerships with various suppliers considered as true references in their field.

THRILL is a company specialized in instantaneous freezing glasses and offers the ideal solution to sanitize the glasses instantly, keeping cooler drinks, removing annoying odor residues and extolling flavors for a truly unique experience. It also guarantees deep sanitization by eliminating up to 88% of bacterial charge in the glass. This is real cultural change in the way of drinking. The collection sanitizing cleanses and significantly improves the tasting of drinks served, alcoholic or non-alcoholic. Keeps the drinks cool for a long time without watering them. It does not alter flavors and perfumes.

www.youwine.it

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### شركة "يوواين المحدودة"

"يوواين المحدودة" هي شركة تتمتع بخبرة مهنية في مجال التبريد، تخصصت بتطوير وإنتاج وتوزيع برادات تماثل مزاياها أقبية حفظ الخمور، عبر العلامات التجارية التي تعود إلينا "نيفادا Nevada و دوموفينو DomoVino" طورنا فكرة وليدة من الخبرة لأي مساحة، مانحين نوعية وخواص فريدة من نوعها إلى منتجاتنا.

قدمت وجددت العلامة التجارية "نيفادا Nevada" مجموعة منتجاتها من برادات "أقبية الخمر" خلال 15 عاماً ابتداءً من سعة 20 قارورة إلى مايتجاوز 1000 قارورة، هذه المجموعة قادرة على تلبية كافة مطالب حفظ وتخزين الخمر. تتميز مجموعة منتجات "نيفادا Nevada" بتطوير تقنية متينة وتركيب من كافة الأنواع. بينما تعرض "دوموفينو DomoVino" مجموعة جديدة من برادات حفظ وتخزين الخمور ذات التقنية العالية في جميع أنحاء العالم، كبيئات الخمر ماركة "دوموفينو DomoVino" هي النوع الأول والوحيد من تلك الحلول، حيث يمكن التحكم ببراد الخمر بواسطة الهاتف الذي في أي مكان وزمان. نحن شغفون بتقديم حلول برادات الخمر لأي نوع من الأساليب. نحن نعتبر اهتمام كبير لضمان أن تكون التصاميم التي نبلورها تجديدية وصانعة لتوجهات السوق. هدفنا أن نكون كنزاً قيماً لربائنا بتقديمنا خدمات مخصصة وقيمة. عبر الزمن قمنا بتنمية شراكات موثوقة ومنتينة مع مزودين يعتبرون مراجع حقيقية في مجالاتهم.

تتخصص شركة "ثريل THRILL" بالتبريد الآلي للكؤوس حيث تقدم الآلات المثلى لتنظيف الكؤوس في الحال، والمحافظة على برودة المشروبات، وينجم عن تلك المعالجة إزالة بقايا مزعجة من الروائح وتأليق للنكهات وتحقيق ظروف تجربة فريدة.

إنها تضمن درجة عميقة من النظافة والصحية حيث تزيل 88% من البكتيريا في داخل الكؤوس. هذا تغيير حقيقي في ثقافة طرق الشرب. تقوم آلات المجموعة بتنظيف جيد يحسن طعم المشروبات التي يتم تقديمها كحولية كانت أو غير كحولية. كما تحافظ المعالجة على برودة المشروبات دون إضافة أي كمية من الماء داخلها وبالتالي لا تؤدي إلى أي تردي بالطعم أو الرائحة.

# LAURETANA

## Well-being water

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

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

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





# CONSUMER'S WELL-BEING

purity and lightness are the peculiar properties of Lauretana

PURE



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

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

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

[www.lauretana.com](http://www.lauretana.com)

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# LAURETANA®

the finest water

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

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

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



[www.lauretana.com](http://www.lauretana.com)

## ”لاوريتانا LAURETANA“، ماء صحي

شركة ”لاوريتانا Lauretana“ التي مركزها في مدينة بيلا (إيطاليا) حاضرة في السوق منذ ما يتجاوز 50 عاماً، وتحل اليوم دوراً أكبر في حقل الأطعمة والمشروبات على مستوى العالم بأسره.

مبدئية عمل الشركة هي خدمة صحة المستهلك: هذا الهدف، مضافاً إلى الخواص الوحيدة من نوعها التي يتمتع بها المنتج، تجعل ماء ”لاوريتانا Lauretana“ علامة تجارية عظيمة الإمتياز.

النقاء والخفة هي الخواص التي تميز ”لاوريتانا Lauretana“. ترتبط هذه الخواص بمعطيات جيوفيزيائية وكيميائية تتمتع بها. العامل الرئيسي المؤدي إلى نقاء ”لاوريتانا Lauretana“ يكمن في أنها تنبع من جبال الألب، من طبقة الجليد؛ يقع منبعها في بيئة محمية ليس فيها منشآت صناعية أو زراعية، ثم تندفق في عمق مجرى من صخور الجرانيت حفرته المياه من قديم الزمان يحميها من أي تلوث. علاوة على ذلك حصلت ”لاوريتانا Lauretana“ على موقع الصدارة في أوروبا من حيث الخفة، تلك ليست خاصية نظرية. بالرغم من أن صفة خفة للمياه تمنح في أيامنا هذه أو يتم الغلو باستعمالها بطريقة غير سليمة، فإن تلك الخاصية تستنتج علمياً من معطيات تحاليل مخبرية أكيدة ومحددة تظهر على اللواصق المثبتة على قوارير المياه المعدنية: ”لاوريتانا Lauretana“ التي تحتوي فقط على 14 ميليغرام \ بالتر من الرواسب الجافة هي أخف مياه أوروبا، هذه الميزة وحيدة من نوعها من حيث فوائدها الصحية، فهي مثالية لأولئك الذين يتبعون أسلوب سليم ومتوازن في الحياة.

علامة تجارية تختارها أكثر المطاعم رفاهية: أنيقة، نوعية وأسلوب هي القيم المضافة التي تدخلها في قائمة المأكولات (menu). في زمن ”التغذية الواعية“، تمثل ”لاوريتانا Lauretana“ شهادة النوعية الممتازة. وقواريرها الأنيقة المرسومة من قبل بينينفارينا، سعة 75 و 33 سنتيلتر، هي الصورة الواضحة والمعروفة جيداً التي تعكس ما تساهم به ”لاوريتانا Lauretana“ لصالح فن التصميم ”ديساين“.

أفضل المطاعم في العالم بأجمعه من نيويورك إلى دبي، من إبيزا إلى شنغهاي يقترحون ”لاوريتانا Lauretana“ كأفضل اختيار إلى جانب أي من أطباق الطعام. تتفاعل ”لاوريتانا Lauretana“ مع نمو السوق بنشاط، مستهدفة أسواق جديدة في العالم وتقوم بتوجيه إنتاجها وعمليات التموين التي تتعلق بمنتجاتها بطريقة تلبى المتطلبات الجديدة. ولكي تواكب التجديد تشارك في أهم المعارض العالمية المخصصة إلى مجال ”HORECA“ (المطاعم والبارات والفنادق) وتدعم بصفة شريك، عدد لا يحصى من مشاريع تتعلق بالأغذية، الصحة، الفن، الرياضة، الثقافة، الأعمال التجارية.

[www.lauretana.com](http://www.lauretana.com)





*Pure Italian Saffron*



*Azienda Agricola COLLINA D'ORO*

*di Germani Rolando  
Via delle Vigne - 22020 - Faloppio (Como)  
Mobile: 0039 335 7061165  
e-mail : [info@zafferanoacomo.it](mailto:info@zafferanoacomo.it)  
web : [www.zafferanoacomo.com](http://www.zafferanoacomo.com)*

# ZAFFERANO COLLINA D'ORO

The "red  
gold" of the  
Lake carries  
Germani's name

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



Photo by [www.modestinotozzi.com](http://www.modestinotozzi.com)





# ZAFFERANO

red gold





# ALCHEMIES

red gold

# AROMAS



ting for the saffron cultivation of Mr. Germani.

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

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

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

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

مشروع "زعفران كولينا دورو Zafferano Collina d'Oro":  
يوقع السيد "جيرماني Germani" على ذهب منطقة البحيرة الأحمر

ولد مشروع "زعفران كولينا دورو Zafferano Collina d'Oro" بفضل استشراف رجل الأعمال "رونالدو جيرماني Rolando Germani"، وهو يطمح أن يحمل إلى السوق الإيطالية والعالمية إحدى المعالم الرائعة غير المعروفة بشكل واسع من منطقة بحيرة كومو. تحظى منطقة بحيرة كومو بإعجاب واسع على امتداد العالم بسبب جمال طبيعتها وهي موقعاً سياحياً مستهدفاً من قبل مشاهير الشخصيات مثل جورج كلوني وروبرتو دي نيرو، لقد شكلت بحيرة كومو إطاراً خلاباً لزراعة الزعفران. أبتدأت العملية الأولية للتخصير والاختبار من قبل السيد "جيرماني Germani" في عام 2013، حيث قام بغرس 135 بصيلة. في العام الذي تلاه نما الزعفران ليصل إلى ما يقارب 8.000 بصيلة، قدر هذه الكمية أن تزداد مع مرور الزمن. أدت مجموعة من العوامل الموفقة إلى تميز أول حصاد للزعفران كولينا دورو Zafferano Collina d'Oro وهي: اختيار البصيلات من أفضل الأنواع تم الحصول عليها من مناطق إيطالية ذات إنتاج ممتاز للبهارات أو من منطقة "كاستيلا لا مانشا" في إسبانيا التي تشكل جوهرة إسبانيا لهذا النوع من النباتات، يضاف إلى ذلك شروط طبيعية مناسبة إلى حد بعيد ونوعية تربة مناسبة لإستضافة النباتات، مساحة غنية بالمعادن وتتعرض طويلاً إلى أشعة الشمس. تتم زراعة النباتات بشكل يحترم البيئة بشكل أمثل، دون استعمال إضافات أو مستحضرات كيميائية. يتم حصاد زهور الزعفران عند الفجر في شهري أكتوبر و نوفمبر، كما أن العمليات الزراعية تتم يدوياً باستخدام قليل من أدوات العمل الأساسية. بعد تحضير الأرض يتم إنجاز خطوط محدبة، كما يتم تحويل كتل التربة نحو الجزء المركزي للحقل، إلى حين الحصاد، معالجة الزهور، التجفيف وحفظ مدقات الأزهار.



# AZIENDA AGRICOLA SCRIANI

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

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

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





WINE







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

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

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

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

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



MADE  
IN  
ITALY

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

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

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

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

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

# SCRIANI

AMARONE DELLA  
VALPOLICELLA  
IL VINO E LA SUA TERRA

AMARONE  
DELLA VALPOLICELLA

Denominazione di Origine Controllata e Garantita

CLASSICO

*Amarone*

SCRIANI

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

## مزرعة ”سكراني SCRIANI“

مزرعة كروم العنب ”سكراني SCRIANI“ الواقعة في ”فوماني“، جوهرة صغيرة في قلب منطقة فالبوشيللا العريقة، أرض خصبة مليئة بالنكهات اللذيذة والتراث، ترسمها صفوف كرومها المشهورة وتقع على خلفية متموجة من هضاب لطيفة. زاوية من طبيعة كريمة تقدم محاصيل زراعية وقطوف فواكه رائعة، من مدرج الى آخر ومن كرم الى آخر بعناية وشغف تميز بهما دوماً أهل هذه المنطقة. تتمتع عائلة ”كوتيني Cottini“ بتاريخ طويل من العمل الزراعي ولقد بنت قيم العمل لدى أفرادها على الثقافة الزراعية المتوارثة من جيل الى آخر. لقد قدم الشغف والتعلق بالأرض المستمد من جذورنا المعنى الأكثر أصالة في حياتنا للعديد من السنين. تتم زراعة العنب التي نشغف بها حسب التراث، مع الإحترام التام للطبيعة، ذلك يعني إضفاء استمرارية وأصالة على مشروعنا وتأمين نتائج ترقى دوماً الى تطلعاتنا.

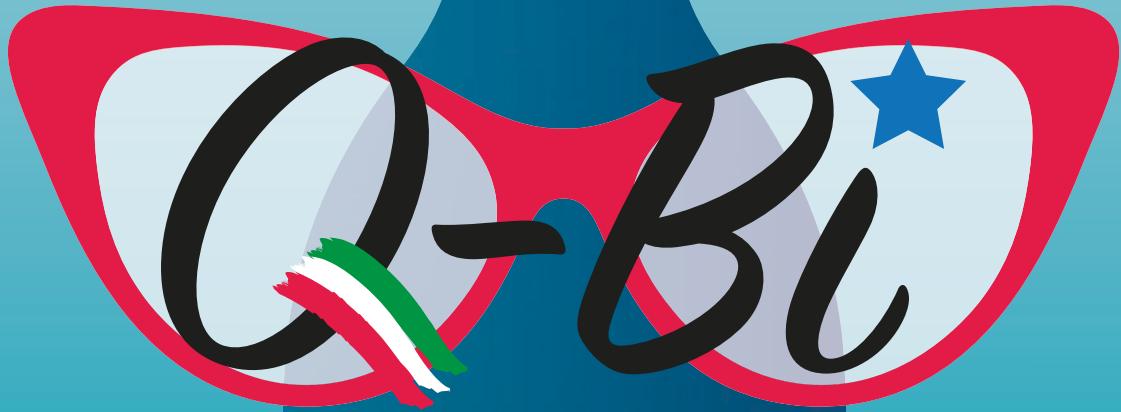
مالك مزرعة الكروم ”ستيفانو كوتيني STEFANO COTTINI“، شاب ينتج الخمور ويعشق كرومه، يتعلم من كبار المنتجين ويحضر حيثما يتسنى معرفة وإلتقاط التقنيات المستجدة والحصول على نشرات وكتب حولها، يستمد حكمة من القيم الأصيلة وخبرة من الماضي، نجاح ببساطة وإندفاع دون تردد لفرض الأصالة يغطي بشغف كل شئ، على أمل أن يكمل النجاح قيم مشروعنا. نقوم بعمليات التشذيب والقطف إطلافاً باليد، كما تتم العناية باختيار عناقيد العنب لغرض المحافظة على النوعية الذاتية للعناقيد الثمينة، ومداعبة حلاوتها وخصائصها. هذه الطقوس السنوية تظهر عجائب جهد يتحول ويضفي البهجة والنشاط حتى على الهواء. قطع الأرض ”ماندولاري“، ”بوسكو“، ”كاربانيه“، ”توندين“، ”لاكوستا“ تستضيف كروم يتراوح عمرها من تسعة الى خمسون عاماً، تمت بنظام العريشة، بصفوف مفردة أو مزدوجة، ويتم الإحتفاظ بكثافة ثلاث آلاف وثلثمائة شجرة في الهكتار الواحد. لقد تم تنظيم الكروم حسب منطق لا يأخذ بالإعتبار فقط خواص تضاريس الأرض وإنما يعبر اهتمام خاص الى نمط الحروش التي تحيط بها. يتم البحث المهني لتأمين توازن واحترام يهدفان الى غرس نوعية وصحة، حيث ينتج عن ذلك نقاء وشفافية، تغذي كرومنا بكافة هذه القيم. أكثر الخمور التي تنتجها مزرعة ”سكراني SCRIANI“ نبلاً هو ”أماروني“، الذي يتخمر ثمانية عشر شهراً في براميل ”باريكويس“، ثم لمدة ثمانية أشهر في براميل من خشب البلوط يليها ستة أشهر في زجاجات.

تتم العناية بكافة تفاصيل الأقبية التي تستضيف الخمور لغاية ضمان أعظم الدقة خلال كل مرحلة من مراحل انتاج الخمور. عملية فرز مميزة تأخذ بالإعتبار طبيعة ورائحة وطعمة الخمر، من اللطيف الى المركز، بنكهات فريدة تنتج حسب فصيلة العنب أصناف مختلفة: ”كورفينو“، ”روندينيللا“، ”موليناري“ وأصناف أخرى. البرهان الملموس الأكثر وضوحاً الذي يدل على أن ”سكراني SCRIANI“ هو أحد الأسماء التي تحوز على أعظم تقدير في مشهد منتجين الخمور في إيطاليا هو ما حازت عليه من الجوائز والتقدير في أهم المهرجانات.

**SCRIANI**



**A NEW WAY OF  
SEEING QUALITY**



**he loves the tap water**

**easy precious useful**

**reuse helps the environment**

**preserves the natural flavor**

**the taste of quality**



# BILT SRL

## the culture of water

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

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





LINEA B  
The culture of water



BarBi





Q-Bi<sup>★</sup>

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

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

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

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

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

# WATER

The culture of water



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

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

## شركة "بيلت Bilt" ثقافة الماء

لقد تم تأسيس شركة "بيلت Bilt" منذ 12 عاماً بفضل إرادة ومثابرة مؤسسها "لويجي توري Luigi Ture". كانت الفكرة الأساسية هي إنتاج نظام معالجة للماء يقدم حلاً موجهاً للإستعمال المهني والمنزلي. في أول الأمر أخذ المؤسس يعمل بمنتجات بغاية البساطة غير أنها غدت مفيدة للتأكيد على حاجة السوق الى منتجات أكثر منافسة. حالياً، تتمتع شركة "بيلت Bilt" بالنمو المستمر، نقطة القوة الرئيسية لدى الشركة هي تزويد زبائنها بنظم ذات قدرات أعظم من تلك التي تتواجد أصلاً في السوق وتتميز بصورة رئيسية بمنح قيمة كبيرة مقابل المال. تتجه مبيعات شركة "بيلت Bilt" الى الأسواق التجارية وأسواق الأغذية والفنادق وفي الوقت ذاته لاتهمل سوق المنازل. لقد تمكنت الأفكار التجديدية من اقتحام الأسواق الأجنبية حيث تتمتع منتجات شركة "بيلت Bilt" بالطلب والإعتبار في بلدان مثل روسيا، كندا، اليونان، ألمانيا، النمسا، رومانيا، سلوفينيا، كرواتيا، إستونيا، جزر ماوريتيوس، جنوب أفريقيا، أستراليا، الدانيمارك وفرنسا. الخواص الرئيسية التي تميز شركة "بيلت Bilt" هي بالتأكيد القيام بمهام عملها بإستقامة وموثوقية. يتم ضمان النوعية عبر استعمال حلول ومنتجات طليعية "مصنوعة بأكملها في إيطاليا" تمكن الحصول على نظم مأمونة تعمل بشكل جيد وتستمر عبر الزمن. النتيجة هي شركة تعمل بجدية ومهنية، تضمن موثوقية جميع منتجاتها، وبشكل خاص الحلول الموجهة الى مجال الأغذية والفنادق: "المجموعة ب B"، أنظمة بخرطوشة قابلة للتغيير للإستعمال مرة واحدة تتصف بالعملية والإقتصادية. تقوم هذه المنتجات عبر خليط تجديدي من الرزين بإزالة الكلس والمعادن الثقيلة والشوائب التي تلحق الضرر بصحية المشروبات، تضمن الصيغة التي تحتفظ الشركة بمليتها الفكرية المطابقة مع المعايير الحالية للنظافة والصحة. "المجموعة باربي BARBI"، نظام معالجة مضاد للكلس مخصص لماء آلات التحضير المهني للقهوة. مبني على أساس تقنية (التشريح بأبعاد دقيقة "نانو") قادرة على إزالة بيكاربونات الكالسيوم والمنغنيزيوم من الماء وخفض منسوب الأملاح التي تتواجد اعتيادياً بالماء. لقد ضمنت تقنية شركة "بيلت Bilt" أيضاً استعمال هذا النظام دون الحاجة الى ألكترونيات اضافية مما يخفض المصاريف ويقدم الى السوق منتج ذا نوعية غير قابلة للإنكار من حيث زمن الإنتاج والتكاليف. قوارير "Q-Bi"، من أعلى النوعيات تناسب حفظ كافة المشاريب. لقد أثبتت فكرة القوارير "Q-Bi" من رغبة إنتاج قوارير ذات أداء رائع. تستطيع قوارير "Q-Bi" احتواء الماء، الخمر، الحليب وحتى عصير الفواكه دون تضرر بالحرارة المنخفضة أو المرتفعة ودون تلوث مما يجنب الإساءة الى طعم المنتجات التي بداخلها. تنجم هذه الخواص الرائعة عن التركيب الخاص الذي تتمتع به، حيث تتميز قوارير "Q-Bi" بوجود جزيئات من الفضة ذات أبعاد دقيقة "نانو" داخل الخليط البلاستيكي الذي تصنع منه. قوارير "Q-Bi" هي شريك مثالي لحياة مشاريبنا.



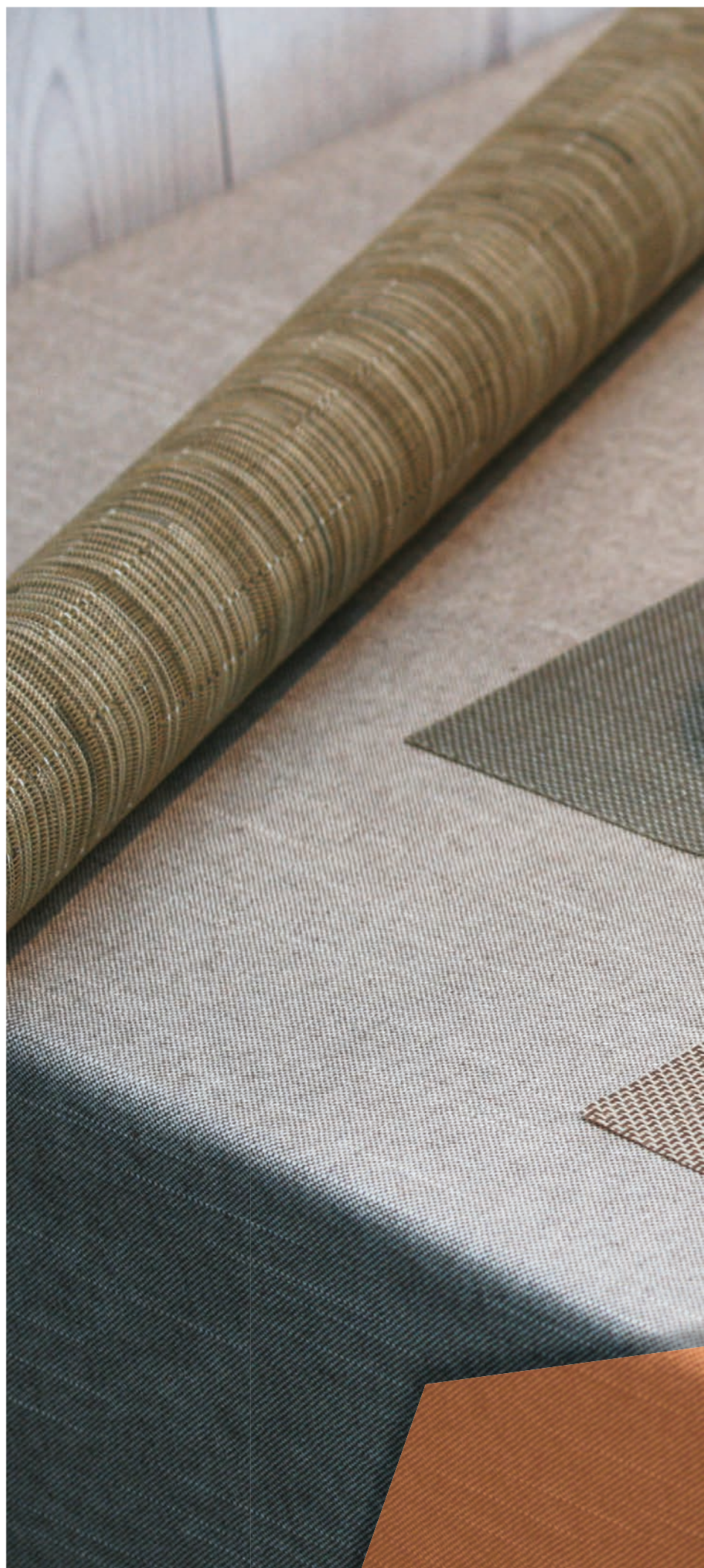
# TAVOLA & CO

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

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

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

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





ANTI-STAIN

Tavolo & Co

# UNIQUE PRINTINGS



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

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

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

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

**HORECA**INTERNATIONAL

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



**tavola&c** 

collezione 2017

**SO.DI.FER**®

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العلامة التجارية "تافولا أند كومباني Tavola &co" تميز أقمشة مضادة للبقع لتغطية الموائد مصنوعة في إيطاليا.

تساهم أفضل دور الرسم في إيطاليا بإنتاج هذه المجموعة. لقد أنجزنا رسوم فريدة ومظاهر "جاكار" تناسب غرف الطعام وكذلك الموائد الجماعية.

يتكون تركيب أصناف المجموعة من مواد مختلفة: قطن 100% أو "بولي - قطن"، حسب الحاجات والمطالب المختلفة. تجمع هذه الأقمشة بين الأنقاثة وسهولة أعمال الصيانة.

بفضل الطبقات الثلاث من "الأكريليك" يقاوم غطاء الطاولة التبقع. يمكن إزالة البقع بسهولة بإستعمال أسفنجة ويعود قماش غطاء المائدة نظيف تماماً من جديد.

إذا تطلب الأمر يمكن غسل الغطاء بحرارة 30 مئوية ومن ثم تسويته بمكواة ساخنة على الجهة الخلفية.

تتجاوب منتجاتنا مع أعلى معايير النوعية للأقمشة وتتمتع بشهادة "أوكوتير" واهلية ملامسة الأطعمة.

تتوفر أغطية الموائد ملتفة على أسطوانات طويلة أو مقصوفة على قياس الموائد عند الطلب.



# MOKAJENNE

## 1878: A Story about Coffee

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

### Made in Tuscany

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

### COFFEE SHOP BLENDS

choose the coffee that makes you stand out

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





## Crema S

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

## Biochicco

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

[www.mokajenne.com](http://www.mokajenne.com)



HORECA INTERNATIONAL



# 1878

**UNA STORIA DI CAFFÈ**  
*A Story about Coffee*

[www.mokajenne.com](http://www.mokajenne.com)  
[commerciale@mokajenne.it](mailto:commerciale@mokajenne.it)

## موكاجيني ” mokajenne “ قصة حول القهوة

لقد كان العام 1878 عندما أخذ ”جاكوبو نيكولاى Jacopo Niccolai“ بقيادة المحل التجاري لبيع الأغذية حيث كان يعمل سابقاً كعامل للخدمات الخارجية؛ وبعد ذلك بقليل اشترى المحل بأكمله. يقع ذلك الحانوت في ساحة كاتدرائية مدينة بيستويا (إيطاليا)، تماماً خلف مبنى التعميد لكنيسة ”سان جوفاني إن كورتي“، التي بنيت عام 1300. الآن محمصة القهوة في بيستويا هي جزء من ”اتحاد الأنشطة التجارية التاريخية الإيطالية“، الذي يجمع الشركات الإيطالية المتميزة، التي مازال تعمل منذ مايتجاوز 100 عام وتحظى بتاريخ موثق وبرهنت بوضوح على اتباع منهج مبني على قيم مهنية سليمة.

### خلاط محمصة القهوة أختر القهوة التي تجعلك تتميز

لقد أختارت موكاجيني ”mokajenne“ أفضل أنواع القهوة لتحضير الخلاط وكذلك بالنسبة الى القهوة ذات النوع الأصلي المفرد، بهذا الشكل يمكنك تقديم منوعات مختلفة وعديدة من القهوة في محلك. هذه هو الإختيار الأمثل بالنسبة الى مؤسسة تتميز بفضل قهوتها، وذلك بإضافة واحد أو أكثر من البدائل المختلفة بالطعمة والرائحة الى جانب قهوتها الأساسية بإضافة توابل ومعطرات.

### ”كريم“ القهوة

تطفو على سطح القهوة رغوة من ”كريم كثيف ومتماسك“، ذا تدرجات من لون البندق، يتمتع بتوابل تفوح منها روائح عطرية مركزة ومرهفة، لدى التذوق ينبعث منها طعم غني ولطيف، يغلف داخل الفم بطعم ذا حلاوة. في الفم توابل وشوكولا، مع نفحات من البندق ونكهة من المحمصات.

### الحبات البيولوجية

خليط قهوة مؤلف من حبات ذات شهادة أصل عضوية. قهوة اكسبريس وحيدة من نوعها، بمعطرات وتوابل تم انتاجها بطرق طبيعية. يتم انتاج حبات القهوة ”بيو“ ”بيوبين“ في مزارع ذات شهادة انتاج بيولوجي، تجمع بين الطبيعة والعطرية. لا يستعمل من أجل انتاجها أية أسمدة كيميائية أو مستحضرات كيميائية لمكافحة الحشرات، مما يضيفي على هذا النوع صفة الإكتشاف للقهوة التي كان يتم انتاجها بالطرق القديمة. هنالك منظمة عالمية للرقابة تتابع كافة مراحل النمو، الحصاد، وتقديم شهادة لكل مجموعة من الإنتاج. ترافق الشهادة العلامة التجارية في كافة مسار العمليات التي تجرى على القهوة.

[www.mokajenne.com](http://www.mokajenne.com)





# LA DORA

## Italian coffee machines

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

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

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

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

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





# QUALITY EXCELLENCE

the coffee machines enhance every single blend



**LaDora**  
ITALIAN COFFEE MACHINES

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

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

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

For more information:  
[ladora.it](http://ladora.it)



oltremondano  
FORME ILLUMINANTI EXTRAORDINARIE

[www.oltremondano.com](http://www.oltremondano.com)

## آلات إيطالية لتحضير القهوة

تتصف آلات القهوة التي تنتجها شركة "لا دورا La Dora" بأنها أنيقة وسهلة الإستعمال وتشكل مثلاً من الروح والمهارة الحرفية الإيطالية. يقع مقر الشركة بقرب نهر "دورا بالتيا" الذي يتدفق من ذوبان النهر الجليدي وينحدر هادراً من قلب جبال الألب.

تنبتق من جلاله هذه الأمكنة مشاعر وحيدة من نوعها مثل الثقة التي توحىها أشياء وجدت منذ الأزل وستسمر على مرور الأيام. تتمتع الآلات التي يتم انتاجها هنا ببعض المزايا الرائعة التي يوحىها العيش في الجبال كمتانة التراث والخبرة الحرفية التي بنيت خلال ما يتجاوز 30 عاماً. انتاجنا هو صناعة إيطالية مطلقة، وذلك يرادف النوعية المتميزة. تقدم المجموعة الواسعة من أصناف آلات القهوة التي تنتجها شركة "لا دورا La Dora" أسلوباً أنيقاً، تقنية عالية ومرونة. آلات سهلة الإستعمال، لا تتطلب سوى صيانة بسيطة وسريعة.

تساهم آلات القهوة في تألق كافة أنواع خلطات القهوة وتحولها الى قهوة "اسبرسو" رائعة تعلوها رغبة كريمية وتنفخ منها رائحة قهوة معطرة كما يريد التراث الإيطالي للقهوة أن تكون.

آلة "MB 4810" التي يمدد اسمها الجبل الأبيض "Monte Bianco"، أعلى جبال أوروبا حيث يبلغ ارتفاع قمته 4.810 متراً. بينما تتميز آلة "MB 4810" بسهولة ومرونة الإستعمال، فإن تصميم آلة "8B 583" قد بني على أساس أن تكون متينة ومتراصة "كومباكت".

يمكن لشركة "لا دورا La Dora" أن تجتذب عشاق الأسلوب القديم بآلتها "MR 4634" ذات الإندماج المثالي بين جاذبية الأسلوب القديم ومزايا التجديد، ويتم ذلك أيضاً بالنسبة الى الصنفين "لافيتا LEVETTA" و "ليفيا LEVA" اللذان يساعدان على تشكيل جواً يحاكي أجواء الطقوس القديمة للقهوة الإيطالية "اسبرسو".

ستكون منتجات شركة "لا دورا La Dora" التي تستطيع تلبية حتى الطلبات الأكثر تعقيداً، معروضة في "Host Milano Equipment" للقهوة والأغذية، المهرجان الريادي في مجال "Ho.Re.Ca." (المطاعم والبارات والفنادق) الذي يوفى يقيم في مباني معرض ميلانو خلال الفترة من 20 الى 24 من أكتوبر.

تركز شركة "لا دورا La Dora" اهتمامها على التقنيات الجديدة والتصاميم المتناسقة مع توجهات السوق وتواكب دوماً تطورات السوق، ساعية دوماً الى استنباط حلول جديدة ليست ذات كفاءة وحسب وإنما تحترم أيضاً سلامة البيئة والتعليمات الأوروبية والعالمية. تحرس آلات القهوة من انتاج شركة "لا دورا La Dora" سر التوازن بين الحرفية والتقنية ضامنة النشوة التي تمنحها القهوة الإيطالية الجيدة.



# CRISSIN BON

The Italian  
tradition on  
your table

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

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







# FETTE BISCOTTATE HOTEL

Italian tradition



# CATERING

Italian Tradition



# ON YOUR TABLE

Italian tradition

in comode porzioni



## GRISSINI TORINESI

Friabili e Sottili

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

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



1000  
45 µg  
per 100g  
di prodotto  
30%  
VNR

fonte di iodio

480g

VNR = Valori nutrizionali di riferimento.



**SENZA OLIO DI PALMA**

# GrissinBon®

Stuzzica l'appetito e la fantasia.

[www.grissinbon.it](http://www.grissinbon.it)

## ”جريسيني بون Grissin Bon“، التراث الإيطالي على طاولتك

تعمل شركة ”جريسيني بون Grissin Bon“ منذ ما يتجاوز ستون عاماً في مجال انتاج وتسويق المخبوزات مثل أعواد الخبز ”بريدستيك“ و شرائح الخبز من النوع ”توست راسك“.

تتعامل الشركة مع العديد من مسارات البيع مثل تجار الجملة، تجار المفرق، البائعين المستقلين، مؤسسات التوزيع بالمفرق، كبار تجار المفرق، وموزعين الأطعمة الجاهزة. تقدم منتجات شركة ”جريسيني بون Grissin Bon“ طعاماً جاهزاً بنكهات متعددة جداً.

تتألف النواة الأساسية لمنتجات شركة ”جريسيني بون Grissin Bon“ من: ”فراجولوسي“، وهي أعواد من الخبز جافة وخفيفة ”بريدستيك“ قد تم انتاجها بمكونات بسيطة، أضيف إليها الملح وميزت بإضافة زيت الزيتون العذري، تتوفر بالطعمة التقليدية، بنكهة أكليل الجبل أو بذور السمسم؛ شرائح مقمرة ”فتي بيسكوتاني هوتيل“، تكون دوماً عذبة وهشة، تتوفر بالطعمة التقليدية أو يتم انتاجها بطحين القمح غير المقشر ونسبة منخفضة من الملح لكي تضمن غذاء صحي متوازن وغني بمحتويات التغذية؛ ”جونجولي“، مخبوزات صغيرة بزيت الزيتون العذري للنقرشة خارج الوجبات يتم انتاجها ابتداء من الآن بوصفة جديدة تزيدها نكهة وهشاشة؛ ”تورينيبي“ أعواد خبز ”بريدستيك“ تقليدية أو ممددة وهشة بنكهة واحدة؛ ”فريابل“، أعواد خبز ”بريدستيك“ تقليدية حازت دوماً على تقدير مستهلكي منتجات شركة ”جريسيني بون Grissin Bon“.

لقد ساهمت، معايير النوعية العالية التي يضمنها اتباع الشركة لأشد تعليمات النوعية صرامة، عملية التخمير المتقن التي يتم اتباعها بغاية العناية منذ ما يزيد عن نصف قرن، فترة طبخ محددة تم استمدادها من وصفات تراثية قديمة تعود الى الإنتاج الحرفي الإيطالي، الى تمكين شركة ”جريسيني بون Grissin Bon“ من أن تعرض على المستهلكين منتجات لذیذة تناسب متطلباتهم التي تزداد تفصيلاً بشكل مضطرب يوماً بعد يوم.

# GrissinBon®



# AMIGOS. THE FAMILY OF COFFEE

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

[www.peks.eu](http://www.peks.eu)

HORECA<sup>INTERNATIONAL</sup>



## WHEN STARS MEET THE BLUE

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

by Amigos Caffè

AMIGOS CAFFÈ S.N.C. di Mingardi Severino e Arianna & c.  
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[amigoscaffe.com](http://amigoscaffe.com) - [info@amigoscaffe.com](mailto:info@amigoscaffe.com) +39 040 9235052



[www.ilingardis.it](http://www.ilingardis.it) 

# DR. SCHÄR FOODSERVICE

## Line of gluten-free breakfast solutions for the hotel sector

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







Best in Gluten Free



GLUTEN-FREE

solutions for the hotel sector



gluten-free



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

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

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

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

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

For more information [www.drschær-foodservice.com](http://www.drschær-foodservice.com)

**Dr Schär**  
Foodservice

# AICON CAFÈ

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

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

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

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

## WHAT DOES COMPOSTABLE MEAN?

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

After enjoying your own coffee

With Aicon ecological pods, made of organic and biodegradable materials

You can now recycle the product entirely in the organic garbage

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

[www.aiconcafe.com](http://www.aiconcafe.com)





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

AICONECOLOGICAL PODS

excellent quality of its coffee

# CREATIVITY DESIGNED TO MEET YOUR NEEDS

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

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

Our solutions.

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

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

CONTACT US!





# CREATIVE SOLUTIONS

where do you want to go?

**VENDING**  
OFFICE-HOME

# CAMARDO

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

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

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

[www.caffecamardo.com](http://www.caffecamardo.com)



*our single*



**PAPER POD**  
Ø 45 MM - 38 MM



**PATENTED CAMARDO®\***  
COMPATIBLE LAVAZZA ESPRESSO POINT®\*



**COMPATIBLE LAVAZZA ESPRESSO POINT®\***



\* Il marchio non è di proprietà di C



MINIBAR®  
A CASA COME AL BAR



# single portion systems



*...keeping up with innovations*

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

THE FOOD SERVICE  
Large range of products

# IL DRAGO E LA FORNACE

## The Dragon and the Kiln

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

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





# INNOVATIVE IDEAS

retail professionals in food preparation





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

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

[www.ildragoelaforname.com](http://www.ildragoelaforname.com)



The wine labels are Valentina Cresti project  
[www.archirivolto.it](http://www.archirivolto.it)



# GHIDINI CIPRIANO PROFESSIONAL

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

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

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

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





CHEF

line of pastry instruments signed "Iginio Massari"



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

#### FARM ITALY®

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

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

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

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





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

### GHIDINI PROFESSIONAL

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

[www.ghidinicipriano.it](http://www.ghidinicipriano.it)

HORECA INTERNATIONAL



**GHIDINI**  
ITALY

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

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

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

[www.ghidinicipriano.it](http://www.ghidinicipriano.it)

HOST Milano - October 20-24, 2017

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





THE EXCLUSIVE ITALIAN PANORAMIC WINDOWS

[www.vetratepanoramicheitaliane.com](http://www.vetratepanoramicheitaliane.com)

# VETRATE PANORAMICHE ITALIANE

## Your top quality glass windows

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

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

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





ELEGANT AND DETAILED

forefront technical solutions

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

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

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

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





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

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

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

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

For any additional information please refer to the following website: [vetratepanoramicheitaliane.com](http://vetratepanoramicheitaliane.com)

# UNIPRO

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

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

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





SMART LINE



# PROFESSIONAL OVENS

where do you want to go?





horizontal cooking equipments, with different structures and technical specifications.

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

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

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

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

#### OUR MISSION IS TO EXCEL

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

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

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

[www.uniprosrl.it](http://www.uniprosrl.it)

**UNI****PRO**

**ForteVillage**  
SARDEGNA



ABBIGLIAMENTO SERVIZI  
Reception Uomo  
All Day

ABBIGLIAMENTO SERVIZI  
Reception Donna  
All Day

**DAMA**

## MEETING ITALIA

production  
and marketing  
of work  
professional  
clothing

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

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



VIZI

ABBIGLIAMENTO SERVIZI  
Reception Donna - Uomo  
All Day  
variante colore



# PROFESSIONAL CLOTHES

collections immediately recognisable

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

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

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

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

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

However, our customers are also smaller businesses, for example



ABBIGLIAMENTO SERVIZI  
semplificato  
Direttrice Donna  
Sera



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

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

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

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

For other countries, please consult: [www.meeting-italia.com](http://www.meeting-italia.com)

**NATUR**  
**aLL**  
Cotton Line

## NaturAll Cotton Line

Single use  
table-top,  
100% pure  
cotton

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

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





# COTTON FIBRE NAPKINS

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

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

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

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

Cotton is 100% biodegradable: no environment pollution.

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

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

At Naturall we are passionate about being getting over field







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

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

**Why choosing NaturAll table-top:**

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

Visit: [www.naturallcotton.com](http://www.naturallcotton.com)



# Ghio

## CUSHIONS AND SEATS FOR LIFE

### The tradition and innovation

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

#### Quality and convenience.

Our primary mission which is to satisfy in the best manner possible our customer's demands is accomplished by putting first: product quality, rapid delivery and obviously, the price. Among our customers are important designer garden furniture "made in Italy" manufacturers.

Important customers of the great Organized Distribution in Italy and France.

[www.ghiocuscini.it](http://www.ghiocuscini.it)





# QUALITY AND CONVENIENCE

cushion production for garden decoration and various

# BARTOLI

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

The time has come for a new challenge.

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

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

Our strengths are:

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





**Naturanda**<sup>®</sup>  
LA TUA SCELTA SOSTENIBILE



**NATURANDA**<sup>®</sup>

new line of disposable tableware, plates and containers

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

### 3. HEALTHY AND SAFE WORKPLACES:

Human resources are essential and we strongly believe that for being sustainable it is necessary to respect the value generated by the individuals within our Company. We are daily committed to promote the welfare and to guarantee and improve health and safety conditions on the workplace. A positive working environment leads to a better productive process and therefore to a higher quality of our products.

### 4. LOW ENVIRONMENTAL IMPACT:

1) selection of raw materials: We select only natural and certified raw materials in order to manufacture recyclable and biodegradable products. 2) stages of production: Reduction in water consumption, thanks to a company water cleaner which allows us to recycle the water and direct them in other production lines inside our company. Reduction in climate-impacting





gas emissions (e.g. CO<sub>2</sub>): we self-produce electric and thermal energy from natural gas. Reduction of waste: we recycle our tableware production scraps as secondary raw materials in other production lines. 3) efficient transport and packaging: Bartoli offers integrated transport and logistics solutions to optimise the space and reduce the packaging. 4) finished product and new product line: Our products, post-consumer, can be recycled thanks to their highest level of recyclability (A+). Moreover, Naturanda® products are biodegradable while the compostability certification is awaited soon.

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

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

Visit: [www.naturanda.it](http://www.naturanda.it)



# CINO®

## CINO COFFEE MACHINE MFG

Has been  
founded  
in 2006

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

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

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







# CAPSULES COFFEE MACHINES

innovative products

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

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

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

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

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

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





fee machines in its own warehouse of 1,500 m<sup>2</sup> and is capable to provide excellent service and immediate response to our European clients even for small orders. Citaly has a dedicated technical service support for any inquiry and assistance that our clients might require in the European market.

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

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

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

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

[www.cino.cn](http://www.cino.cn)  
[www.citaly.eu](http://www.citaly.eu)



# GRANIVERDI

When passion  
for good coffee  
becomes art!

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

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

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

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





OFFICINA  
graniverdi 

PERFECT COFFEE

hot beverage, intense and energizing





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

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

Other unique features are the suitable price, high reliability, smart thermo-dynamic management during the roasting process, low power consumption (1.500 W/atts), the "clean air" thermal exchange system, the automatic cycle with the unloading and the cooling down of the roasted beans, and the efficient filter hood.

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

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

[www.graniverdi.it](http://www.graniverdi.it)



# PLANIUM: UNIQUE SURFACES

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







METAL  
natural material

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

#### SHADE COLLECTION

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

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

#### DESIGN

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

All the systems are engineered and created with innovative pro-



Planium crea superfici uniche.

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



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

## SYSTEMS

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

## CASE HISTORY

Planium has many prestigious installations around the world.

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

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

[www.planium.it](http://www.planium.it)

# BEER ATTRACTION

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

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

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

[www.bbtechexpo.it](http://www.bbtechexpo.it)

[www.beerattraction.it](http://www.beerattraction.it)

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





ITALIAN KNOW HOW

craft beer,





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

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

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

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

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

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

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

# GRUPPO ROMANI INDUSTRIE CERAMICHE

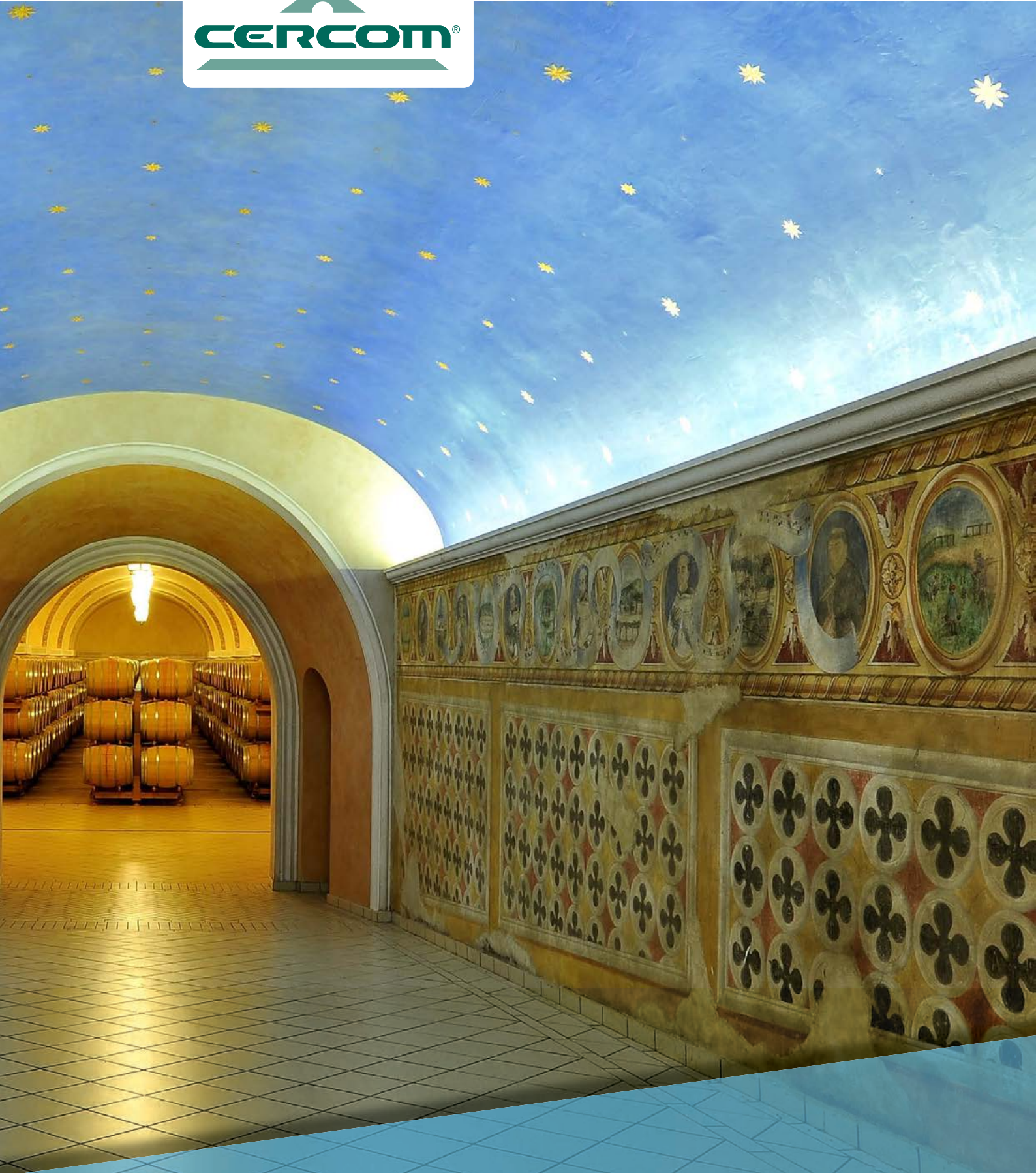
## Design challenges are addressed with Cercom ceramic solutions

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

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







SINCE 1975  
innovative, high-profile solutions

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

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

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

HORECA INTERNATIONAL

 **GRUPPO ROMANI**  
INDUSTRIE CERAMICHE SPA

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

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



**SERENISSIMA** 



**CERASARDA**  
LA CERAMICA DELLA COSTA SMERALDA



[www.serenissima.re.it](http://www.serenissima.re.it)

[www.cir.it](http://www.cir.it)

[www.cerasarda.it](http://www.cerasarda.it)

[www.cercomceramiche.it](http://www.cercomceramiche.it)



[www.grupporomanispa.com](http://www.grupporomanispa.com)

**new|ife**

Let's sit together

# ANOTHER POINT OF VIEW

VIVA lounge | UBI table



[www.newlifecontract.com](http://www.newlifecontract.com)

# IVS GROUP

## At your service, no matter what

IVS Group is the largest company in Italy and the second-largest in Europe in the vending machine sector. It is the exclusive distributor of Nespresso Professional coffee capsules across much of Italy. We oversee more than 150,000 vending machines and issue around 800 million products – including coffees, snacks and drinks – every year.

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

### Bespoke solutions for the HoReCa industry

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

**ivsitalia.com**  
LEADER NELLA RISTORAZIONE AUTOMATICA





# LATEST TECHNOLOGY

exclusive distributor of Nespresso Professional coffee capsules

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

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

#### Projects, ideas and made-to-measure installations.

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

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





### Impeccable technical assistance

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

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

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

Visit: [www.ivsitalia.com](http://www.ivsitalia.com)



# THE HOTEL

our interview with IRISMHOTEL

## IRIS HOTEL, DEMANDS AND NEW TRENDS

1 What do your customers appreciate the most?

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

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

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

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







IRIS **A**HOTEL

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

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

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

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





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

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

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

[www.irismlhotel.it](http://www.irismlhotel.it)



## **THE HOTEL SHOW**

**18-20/09/2017**

**DUBAI**

Region's hospitality industry for 18 years.

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## **HOST 2017**

**20-24/10/2017**

**MILAN**

Show for bakery, fresh pasta, pizza industry.

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## **HOSPITALITY QATAR 2017**

**07-09/11/2017**

**QATAR**

Event in Qatar that attracts hospitality, Food&Beverage, and franchising.

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## **SIAL INTERFOOD**

**22-25/11/2017**

**JAKARTA**

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

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## **SIAL MIDDLE EAST**

**12-14/12/2017**

**ABU DHABI**

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

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## **SIGEP - AB TECH**

**20-24/01/2018**

**RIMINI**

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

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## **HORECA**

**09-12/02/2018**

**ATHENS**

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

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## **GULFOOD**

**18-22/02/2018**

**DUBAI**

Fair for food and hospitality.

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# WE'VE TALKED ABOUT...

## AICON CAFE SRL

I COV-144-145

Z.I. Asi Nola  
80035 Nola - NA - Italy

## AKELLAS SRL

72/75

Via delle Arnasche, 15  
20023 Cerro Maggiore - MI - Italy

## ALKY S.A.

87

Via Alessandro Volta, 16  
CH - 6830  
Chiasso - Switzerland

## AMIGOS CAFFÈ

139

Strada delle Saline, 3  
34015 - Muggia - TS - Italy

## ARCHIRIVOLTODESIGN

150/153

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

## ARPA ITALIA SRL

70-71

Via delle Betulle, 6  
61122 Pesaro - PU - Italy

## AZIENDA AGRICOLA COLLINA D'ORO

99/105

Via delle Vigne, 2  
22020 Faloppio - CO - Italy

## AZIENDA AGRICOLA SCRIANI

106/112

Via Ponte Scrivan, 7  
37022 Fumane - VR  
Italy

## BADARI LIGHTING SRL.

III COV

Via Del Pantano, 71  
50018 Scandicci - FI  
Italy

## BARTOLI SPA

2-176/179

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

## BILT SRL.

113/1119

Via Maestri del Lavoro, 2  
44122 Ferrara - Italy

## CALLIGARIS S.P.A.

33/37

Via Trieste, 12  
33044 Manzano - UD - Italy

## CAMARDO SPA

I COV-148-149

Via Bartolomeo Camardo, 2  
86025 Ripalimosani - CB- Italy

## CARIND SRL

GATEFOLD COV

Via Vicinale Fontanile snc,  
03033 Arpino - FR - Italy

## CHIARAVALLI GROUP SPA

3

Via Dante, 40  
21040 Jerago con Orago - VA - Italy

## CHIARELINEE

22/25

Via Savona, 10  
20144 Milano - Italy

## CIRCUITO DA LAVORO

I COV

Via della Produzione, 1  
00030 San Cesareo - RM - Italy

## CITALY

I COV-180/183

Via Ravenna, 3  
21017 Samarate - VA - Italy

## COMEXPOSIUM

80/86

Middle East Office  
Abu Dhabi/Dubai - UAE

## DR. SCHÄR AC / SPA

GATEFOLD COV-140/143

Winkelau 9  
39014 Burgstall / Postal - BZ - Italy

## DRIVE PROMOTION DESIGN

I COV-146-147

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

## EMMEBIESSE SPA

127

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

## EURO3PLAST S.P.A.

26/32

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

## FAS ITALIA SRL

58/64

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

## FLAEM NUOVA SPA

GATEFOLD COV

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

## FORZANTI

I COV

Via Benucci, 12  
05100 Terni - TR - Italy

## GELATERIA AMEDEO

54/57

Via Alberghi, 10 - Corso Mazzini  
88100 Catanzaro - Italy

## GHIDINI CIPRIANO S.R.L.

154/157

Via Ponte Candovere, 51  
25064 Gussago - BS - Italy

## GHIO EUGENIO SNC

DI GHIO CESARE & C.

GATEFOLD COV-174-175

SS. Asolana km 65  
25010 Acquafredda - BS  
Italy

## GRANI VERDI

GATEFOLD COV-184/187

Via Athesse, 3B  
35042 Este - PD  
Italy

## GRISSIN BON SPA

132/138

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

# WE'VE TALKED ABOUT...

## GRUPPO ROMANI SPA

196-198

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

## IDEA

I COV

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

## IGAP SPA GRANDSOLEIL

65/69

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

## IL DRAGO E LA FORNACE

I COV-150/153

Strada della Bufalaia, 20  
Loc. Santa Maria della Fornace  
53034 Colle di Val d'Elsa - SI - Italy

## ITALIAN EXHIBITION GROUP SPA

11-192/195

Via Emilia, 155  
47921 Rimini - Italy

## IRIS MHOTEL

204/207

Via Iseo, 35  
25030 Erbusco - BS - Italy

## IVS ITALIA S.P.A

43-200/203

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

## LA DORA SRL

10-128/131

Via Parigi, 55  
11100 Aosta - Italy

## LA SAN MARCO S.P.A.

9

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

## LAURETANA S.P.A.

94/98

Frazione Campiglie, 56  
13895 Craglia - BI - Italy

## MEETING ITALIA

9-166/169

Via Giovanni Battista Venturi, 12  
09131 Cagliari - CA - Italy

## MILANO BEDDING - KOVER SRL

I COV-76/79

Via Ferravilla, 70  
20832 Desio - MB - Italy

## MINERVA OMEGA GROUP SRL

5-44/46

Via del Vetraio, 36 - Z.I. Roveri 2  
40138 Bologna - Italy

## MOKAJENNE - DITTA I. NICCOLAI DI C. CAPPELLINI SRL

124/126

Via G. Innocenti, 100  
51100 Pistoia - Italy

## NEW LIFE SRL

199

Via Sottarive, 5/7  
33048 San Giovanni al Natisone  
UD - Italy

## NEWTEC DESIGN - AUDIO GMBH

47/53

Negrellistr. 13/C  
39100 Bolzano - Italy

## OLTREMONDANO

130

Via L. da Vinci, 54  
36075 Alte di Montecchio  
Maggiore - VI - Italy

## ORVED SPA

I-14/21

Via dell'Artigianato, 30  
30024 Musile di Piave - VE - Italy

## PLANIUM SRL - TGROUP

I COV-188/191

Via Leone Tolstoj, 27/A  
20098 San Giuliano Milanese  
MI - Italy

## RIVA DEL GARDA

FIERECONGRESSI

GATEFOLD COV

Parco Lido  
38066 Riva del Garda - TN - Italy

## ROCKWOOL ITALIA SPA

GATEFOLD COV

Via Londonio, 2  
20154 Milano  
Italy

## RS DESIGN

I COV

Via Eurialo 20  
00181 Roma - Italy

## SANITARS SPA

10-170/173

Via E. Fermi, 6/10  
25020 Flero - BS - Italy

## SCOLARO MARIO & FABIO SRL

5

Via Liguria, 197  
35040 Casale di Scodosia - PD - Italy

## SODIFER. SRL

120/123

Via Del Grano, 245  
47822 Santarcangelo - RN - Italy

## STUDIO IMMAGINE&DESIGN ITALY

7

L. Braille, 4  
85100 Potenza - PZ - Italy

## TORR. LA BRASILIANA S.R.L.

38/42

V. Veneziani, 52  
44124 Ferrara - Italy

## TORVECA SRL

7

Via I. Nievo, 25  
27029 Vigevano - PV - Italy

## UNIPRO S.R.L.

GATEFOLD COV-162/165

Via Ponzimiglio, 46/48  
36047 Montegalda - VI - Italy

## V.P.I. S.R.L. - VETRATE

PANORAMICHE ITALIANE

I COV-158/161

Via dello Statuto, 68  
00185 Roma - Italy

## WIKIFRIEND UG

88/91

Klemkestr. 4  
13409 Berlin - Germany

## YOUWINE S.R.L.

92-93

Via A. Locatelli, 4  
20124 Milano - Italy



BADARI  
STUDIO  
by BADARI

# arpaitalia

hotel supplies



L'Hotel delle Delizie © Illustrazione di Luca Di Scillio