

Epta celebrates the recovery of the Ho.Re.Ca. sector at Host's 42nd edition



At the stand, guests can also discover Misa coldrooms, which the brand can design, produce and install to operate at positive, negative and double temperature, which is suitable, for example, when outfitting large kitchens. Designed to be flexible and functional, thanks to the speed of assembly, with the numerous configurations, accessories and personalisation, Misa systems incorporate technologies including Epta Food Defence. Applied directly to the sheet metal, it can improve the food safety of the products, for a permanent and complete antibacterial and antimicrobial action throughout the productive life of the coldroom.

The larp branded solutions will also be on stand, in particular the new range Coldistrict of larp vending machines for cold beverages, snacks and ice cream.

The event will be the first occasion Epta has presented innovative digital technology VIPay, which will be demonstrated on a vertical Glee 45 unit for packaged ice cream, which transforms the furniture into a smart vending solution, with payment by smartphone or credit card.

Finally, Epta will present the LineON solution, a new proposal from EptaService. It takes the form of a digital technology which analyses the parameters of the plug-ins, such as temperature, humidity and consumption, geolocalising the refrigerated cabinet, managing the alarms, gathering information on product sales and creating ad hoc reports.

Thanks to LineON, Ho.Re.Ca. and food and beverage sector operators can make use of a solution which is able to remotely generate precise feedback on the performance of the cabinets and on consumer habits and preferences.

Commercial refrigeration specialist Epta is exhibiting at the 42nd edition of Host to celebrate the recovery of the Ho.Re.Ca. world.

Hall 2 stand A12 C11 at the Fieramilano, from today until Tuesday 26 October, will feature a display in line with the theme of the event: 'New shapes of hospitality'.

William Pagani, chief marketing officer at Epta, said: "We are enthusiastic about being able to welcome our customers in person once again in the setting of this international fair. 'Your #futurevolution. The Epta System', the central theme of the group's presentation, expresses the tangible approach Epta puts at the service of the Ho.Re.Ca. and food and beverage clients.

"At Host, we are presenting 'The specialists for your specialities': solutions of our specialised brands Eurocryor, Misa and larp to respond to the needs of commercial establishments in line with the most important trends of the sector such as design and digital innovation."

At the centre of the stand is the Eurocryor brand, which offers shops such as patisseries, butchers and artisan workshops solutions in 'pure Italian style', with completely personalised aesthetics, shapes, colours and materials, able to enhance the personality of every store.

Eurocryor's portfolio of chilled displays focus on both enhancing the appeal of the produce within and incorporate advanced technologies to prolong shelf life. The brand's Still range for the pâtisserie world and butchers are at the heart of the stand display.

Furthermore, Smart Label-winning serve over cabinet, Visualis for meat, is taking centre stage at Epta's Host stand. The unit is equipped with a special adaptive system that regulates the operating parameters of the cabinet with continuous adaptation to environmental variations, to ensure optimal performance in temperature stability and humidity maintenance.

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