

NOVEMBER 2018

/ EQUIPHOTEL 2018 : A RESOUNDING SUCCESS!

EquipHotel, which took place from 11 to 15 November 2018, was a truly upbeat session and attracted around 113,000 professionals, a marked increase in numbers. It will be remembered for its contagious dynamism, reflecting the current excitement across the tourism and catering sectors.

This vibrant and inspiring session showcased future-focused ideas within the hospitality and catering sector. It successfully presented a pioneering perspective on all the industry's sectors, driven by Boris Provost, the show's new director, and supported by patron Thierry Marx.

/ KEY FIGURES

- 113 000 industry professionals
- 20% increase of international visitors
- Top 3 international visitors by country:
- Belgium, Italy and Spain
- 1 600 exhibitors
- 144 countries represented

/ THE HIGHLIGHTS, THE BUZZ!

EXCLUSIVELY AT EQUIPHOTEL

The Parisian hospitality and catering scene... The essential EquipHotel experience!

General assemblies, forums and meetings; the entire hospitality and catering sector came to EquipHotel this year! This was an exceptional event in terms of the quality of its visitors and the richness of its content and events, but also characterised by intelligently-designed networking, meeting and catering spaces strategically positioned along the visitor trail. Successfully blending contemporary interconnections between design, hospitality and catering services, as well as new consumption modes and styles in this rapidly-evolving sector.



/ A DUAL-TRACK, FUTURE-FOCUSED AND INSPIRING LAUNCH!

On Monday 12 November, EquipHotel set the stage with two forward-looking talks about the future of catering and hospitality in France.

/ THE GASTRONOMIC EXPERIENCE IN 2050

What form will gastronomy take in 2050? What will customers want? What and how will we eat in 2050?

According to Thierry Marx, "Today we need to start putting in place what we want for tomorrow". Under the leadership of this great chef and Equiphotel patron, a pool of students from the Ferrandi, ENSCI - Les Ateliers and ESSEC schools answered these questions by presenting two scenarios encompassing environmental, technological, agricultural, social and public health concerns. In the first scenario, the resources are preserved, but in the second, they have been depleted.

The talk was very well-attended as it offered the ideal forum for lots of future professionals from the sector to come and listen to Thierry Marx talk about innovation and his work with young people.

/ HOSTING THE MAJOR SPORTING EVENTS OF 2023 AND 2024 – OPPORTUNITIES?

In the presence of:

- Jean-Baptiste Lemoyne, Secretary of State to the French Minister for Europe and Foreign Affairs
- Jean-François Martins, Deputy Mayor of Paris, responsible for issues relating to sport, tourism, the Olympic and Paralympic Games

As several French cities prepare to host the 2023 Rugby World Cup and the 2024 Olympic Games, the tourism sector is gearing itself up for the new opportunities these events may bring. A panel of influential speakers addressed the audience and answered a string of topical questions live:

- >> Are we ready to host major events in Paris and the regions?
- >> How can we prepare or adapt, based on past experiences?
- >> What impacts do these events have and how can we capitalise on them to prolong their effects?



/ INNOV18, THE BEST IN CATERING AND HOSPITALITY INNOVATION

Organised by L'INNOVORE®, the INNOV18 competition showcased our exhibitors' brilliant or clever innovations with particular potential to inspire! The competition recognised 5 innovations at the show: one winner per sector – catering, design, wellbeing and technology – plus an award for the expert panel's top pick.

The innovations were chosen by a panel of experts chaired by Thierry Marx, with the winners being announced on Sunday 11 November, at the L'INNOV18 by L'INNOVORE® & EquipHotel' innovations area in Hall 7.2. As well as celebrating the prize-winners, this new event also shone a spotlight on all the remarkable innovations and 40 influential new products.

CATERING CATEGORY

Natural straws by Comatec

The 100% natural update of the humble drinking straw!

Totally respecting sustainable development, this range of straw straws are handmade in Europe. They are environmentally-friendly, uncrushable and can be used for hot or cold drinks and cocktails.

#zeroplastic #disposablenatural



TECHNOLOGY CATEGORY

Eelway, simple management of left-behind items

Improve customer experience while saving money!

Managing left-behind items can be a repetitive, laborious and costly process for hotel staff. Eelway, a startup that develops services and tools focused on the customer experience, has created a platform to manage the shipping of personal items and luggage left behind at hotels.

#hotelservice #easiness



DESIGN CATEGORY

Meubles Hôtels lodges by AG DECO Meubles Hôtels

Eco-friendly lodges that offer a new slant on the traditional hotel.

Eco-friendly lodges that offer a new slant on the traditional hotel. These modular units can be installed anywhere and provide complete comfort, comparable at least to a 4-star hotel room. They can be set up in record time, meaning they can be used immediately and can even be used to build a complete hotel. Perfect for sustainable development!

#Ecotourism #ecodesign



WELLBEING CATEGORY

Elmer

The first walk-in shower to combine well-being, design and technology with easy installation!

Elmer is a walk-in shower that is smarter, more reliable, more eco-friendly and more audacious.

- Sensory, thanks to its micro-droplets that deliver an enveloping and eco-friendly flow rate
- Fragrant, with its integrated essential oil diffuser
- Connected: flow rate, temperature and water consumption can be voice-controlled
- Surround sound: the shower enclosure acts as a set of speakers so you can literally immerse yourself in music!

#sensory #connected



PANEL'S TOP PICK SPECIAL AWARD

YouBed

The ultra-customisable bed that combines well-being with technology!

YouBed's patented innovation allows hotels to offer guests a personalised sleep experience!

The Swedish YouBed is the world's first pocket spring bed with adjustable firmness to suit personal comfort preferences, while guaranteeing outstanding comfort features.

#customisedbed #sleepcomfort DE



/ Competition Results

#EH18, WHERE INNOVATION CAME TO LIFE AND TALENT WAS RECOGNISED!

- Chefs en Or – rising stars selection (Sunday – Chefs' Studio)

Chaired by Thierry Marx

/ Ekaterina Dabizha, the Russian competitor

- Chefs en Or – chefs' selection (Monday – Chefs' Studio)

Chaired by Thierry Marx

/ Dylan Desmoulins, sous-chef at Les Terrasses de Lyon restaurant

- Trophée Masse, the Paris-Nord-Normandy selection (Sunday – Chefs' Studio)

/ 1st prize: Alexandre Donnay, junior chef at Hotel Lutétia

/ 2nd prize: Guillaume Ricchiazzi, Club de la Maison de la Chasse, 3rd arrondissement in Paris

/ 3rd prize: Alexander Dreyer, Lenôtre Ecole Amateurs cookery school, 12th arrondissement in Paris

- Trophée Jean Delaveyne (Tuesday – Chefs' Studio)

/ Julien Guenée, of Automobile Club de France

- Gargantua (Wednesday – Chefs' Studio)

/ Jacky Hemon, chef at the GAM restaurant in Nanterre (Hauts-de-Seine)

/ This is the last in a series of seven heats that have taken place throughout France since November 2017

/ The Sanipousse health and safety prize was won by David Rose from Anzin (Nord)

- Elles ont du Talent! (Thursday – Chefs' Studio)

Chaired by Eric Delattre

/ 1st prize: the catering duo, Laetitia Remazeilles and Sylvie Bergeron from Crous de Poitiers (Vienne)

/ 2nd prize: Muriel Helliott & Marlène Richard of Mess Mixte, at the Bordeaux-Mérignac (Gironde) air base

/ 3rd prize: Katie Uzac & Francine Charpentier from Collège de Strasbourg (Bas-Rhin), who also received the 'judges' choice' award from the competition sponsor, Marie Sauce-Bourreau (chair of Toques Françaises and founding president of La Cuillère d'Or competition).

- Meilleur Sommelier de France competition (Sunday – conference centre)

/ Pascaline Lepeltier was crowned the very first female best sommelier in France, which certainly got the corks popping!

- The Meilleures Mains de France massage championships (Sunday – Wellness Centre)

/ Cathy Cissoko – Spa Hermitage Gantois in Lille (Nord)

/ Gwenaëlle Guichard – Shambali Spa in Beaune (Côte-d'Or)

/ Charlette Pontille – Spa Skin et Sens in Civrieux d'Azergues (Rhône)

/ Tony Malfone – Les Dessous de Corinthe in Metz (Moselle)

/ Yannick Jouan-Jan – Spa La Parenthèse in Aix-les-Bains (Savoie)

The 2018 Valo Resto Pro awards, organised by Syneg, were presented at the show (Sunday – Wine & Spirits Centre)

/ 1st prize: Socamel Technologies / Best performance in collection of end-of-life professional kitchen equipment

/ 2nd prize: Tournus Equipement / Best communication campaign to promote the collection and recycling of end-of-life professional kitchen equipment

/ 3rd prize: a tie between Arwytec and Santos / best eco-design approach in professional kitchens



/ Success of the 1st 'Tous à l'hôtel' fringe event

NEW SERIES OF CENTRAL PARIS HOTEL EXPERIENCES A HIT WITH VISITORS

In the parallel 'OFF' events, visitors enjoyed new and exclusive experiences in central Paris, with the 'Tous à l'Hôtel' fringe event. The aim was to open up exclusive experiences in central Paris, enabling visitors to be the first to discover a new genre of hotel experiences. The top 5 experiences were:

A raclette evening at Coq Hotel, cocktails at Les Grands Boulevards, cosy coworking at Le Belleval, chocolate and champagne with 'Maison Astor au piano', and a rum evening at Monte Cristo.



From 11 to 15 november 2018, Paris Expo – Porte de Versailles

/ EquipHotel Fast Facts

EquipHotel is a trade fair organised by leading professional event organiser Reed Expositions France. Bringing together more than 105,000 professionals, 1,600 exhibitors and 133 nationalities, EquipHotel Paris is the number one event for the hotel and restaurant industry. For more than 50 years, EquipHotel has received support from institutional organisations and medias.

Among the Group's main event for the hotel and restaurant industries: EquipHotel Paris, Marocotel by EquipHotel, Parizza, Sandwich & Snack Show, Japan Food Show, Vending Paris. Combined, they total some 2,500 exhibitors and more than 200,000 visitors.



A propos de REED EXPOSITIONS - www.reedexpo.fr

With a portfolio of 50 leading events in 20 sectors, including Batimat, EquipHotel, IFTM Top Resa, Expoprotection, Pollutec, SITL, Maison & Objet, FIAC, Paris Photo, etc., and 51 websites, Reed Expositions France provides its clients with the contacts, the information and the networks to accelerate their growth. More than 24,000 companies and 1.43 million French and international buyers attend the company's events. Reed Expositions France is part of the Reed Exhibitions Group, worldwide leading event organiser.

*organised by SAFI, a subsidiary of Reed Expositions France and Ateliers d'Art de France.



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