



EquipHotel 2026 : Sustainability, the hallmark of hospitality for the future

Reuse, short supply chains, French manufacturing and recognised expertise- these are the new building blocks of a more responsible and appealing kind of hospitality

From 2 to 5 November 2026, at Paris Expo Porte de Versailles, EquipHotel, the leading international trade show for hospitality and foodservice professionals, will bring together more than 1,200 exhibitors and 80 000 participants around the 2026 theme of « Plural Hospitality ».

Through conferences, inspiration spaces and innovations showcased by exhibitors, this year's edition will highlight the major transformation reshaping the sector. Sustainability is now emerging as key among them-not only to meet the new expectations of guests and teams, but also as a genuine differentiating factor for hospitality venues.

The shift towards more responsible hospitality is no longer simply about regulatory compliance, but involves consuming differently, prioritising quality over quantity, considering a product's life cycle, reducing environmental impact and promoting local expertise. It reflects a new way of designing spaces, objects and experiences, in which meaning, transparency and education have become essential.

Reuse and the circular economy : giving objects a second life

Reducing one's environmental footprint also means learning to look differently at the resources that already exist. Reuse and the circular economy are gradually establishing themselves as concrete solutions for hotels and restaurants seeking identity, authenticity and a more thoughtful approach to consumption.

Cartel de Belleville, among others, will offer an outstanding example of this at EquipHotel. They restore and customise reclaimed seating at their workshop in Saint-Denis, giving a second life to more than 4,000 pieces of furniture. The circular economy can also become a source of creativity and uniqueness for hospitality spaces.

Short supply chains and French manufacturing : a return to common sense

Consumers are increasingly looking for proximity and transparency. According to the 5th Kantar barometer carried out for Pourdebon.com, **39% of restaurants customers favour establishments that source their products within a 200-kilometre radius, while 37% want greater transparency regarding the source of products served.**

In the gastronomy world, this pursuit of meaningful products will be illustrated by **Æpicurien**, a business in south-west France created by two passionate beekeepers who are marketing exceptional honey and reinventing its uses through innovative formats tailored to hospitality professionals.

The same is true of efforts to reduce single-use packaging. **Delaferme** will showcase its « yoghurt fountain », a solution designed for the hospitality sector that can **reduce plastic use by up to 90%** compared with individual portions, while also meeting the requirements of CSR-driven schemes such as ÉGALIM, Clé Verte and Écotable.

French manufacturing is also central to these new expectations. According to an OpinionWay study for the Chamber of Commerce and Industry, **85% of French consumers buy products made in France, and 89% would like to consume even more of them.**

In the field of interior design, **Home Spirit**, a family business founded in 1965, will illustrate this commitment to local production with sofas that are made entirely in France, and that have been designed to be customisable, durable, respirable and recyclable.

Craftmanship and expertise : longevity as a new benchmark

At a time when we're looking to consume more reasonably, objects that stand the test of time are once again taking centre stage. Noble materials, precise craftmanship, the passing on of techniques and quality of execution are becoming essential criteria in the design of hospitality spaces.

This pursuit of excellence will be embodied by **Jules Pansu**, a family founded in 1878 and a specialist in French jacquard weaving, connecting heritage and contemporary creation through its tapestries, cushions, throws, lighting and furniture pieces. Its workshops are certified EPV (Entreprise du Patrimoine Vivant), a scheme for recognising French businesses with exceptional standards of craftmanship.

The same commitment can be seen with **RALPH M, a French EPV-certified furniture manufacturer**. They are based in Anjou, and design and manufacture pieces with a strong identity for the most demanding interiors. Driven by family expertise and a resolutely bespoke approach, RALPH M enhances materials, explores volumes and shapes long-lasting creations combining elegance, comfort and precise craftmanship.



©Château de Roumare - Étage 1
Home Spirit –
Agathe Périer



©Restaurant Mamenakane -
Cartel de Belleville



© Jules Pansu - Hôtel Villa Colette -
Philippe Starck - Julius Hirtzberger

EquipHotel 2026 : a showcase for more sustainable hospitality

Through conferences, demonstrations, experiential spaces and solutions presented by exhibitors, EquipHotel 2026 will give professionals the tools to rethink their establishments in the face of new environmental and societal challenges.

Sustainability is no longer just a matter of corporate responsibility- it is becoming a definitive hallmark of identity, offering new guest experiences and a field of expression for those shaping the future of hospitality and dining.



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About EquipHotel

EquipHotel is a trade show organized by RX France, a leading organizer of professional events.

Held every two years in Paris, EquipHotel Paris is the leading B2B event for the hospitality industry. The show brings together more than 1,200 exhibiting companies, 30% of which are international, across four major sectors: Tech & Services, Wellbeing, Design, and Foodservice.

This unique offering makes EquipHotel the most comprehensive international trade show for the hospitality and foodservice industries.

It showcases both leading French and international companies as well as innovative start-ups that are shaping the hotel and restaurant experiences of tomorrow. The event attracts more than 80,000 decision-makers from the hospitality and foodservice sector, including chefs, restaurateurs, hoteliers, architects, interior designers, investors, café owners, brewers, facility managers, consulting engineers, and installers.

Over four days, these professionals have the opportunity to meet new suppliers and discover the latest products and solutions. EquipHotel is also the industry's hub for hospitality trends and innovation, featuring conferences, masterclasses, and inspirational spaces created by leading architects and industry experts.

EquipHotel 2-5 November 2026

www.equiphotel.com

About RX

RX is dedicated to helping businesses, communities, and individuals grow. We combine the power of face-to-face events with data-driven insights and digital solutions that enable our customers to better understand markets, source products, and complete transactions through a portfolio of more than 400 events across 22 countries and 43 industry sectors.

RX France organizes market-leading face-to-face, digital, and hybrid events across approximately fifteen different industries. Its flagship trade shows-recognized nationally and internationally-include MIPIM, MAPIC, Batimat, Pollutec, EquipHotel, SITL, IFTM Top Resa, MIPCOM, MIPTV, Paris Photo, Maison&Objet*, and many others. Our events take place in France, Hong Kong, Italy, Mexico and the United States.

RX is committed to making a positive impact on society and fostering an inclusive workplace for all employees. RX is part of RELX, a global leader in information based analytics and decision support tools for professional and business customers.

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* Maison&Objet is organized by SAFI, a subsidiary of RX France and Ateliers d'Art de France.

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