



INNOVATION AWARDS 2026: 14 NOMINEES IN THE RUNNING

To mark the 2026 edition of EquipHotel, which will celebrate hospitality in all its forms, the Innovation Awards will return for a second consecutive year. Judged by an exceptional panel, they will honour the most outstanding initiatives from across the Hospitality sector through five pillars: Design, Foodservice, Wellbeing, Tech & Services, as well as an award dedicated to two **"innovative hospitality initiatives"** from the hotel and restaurant sectors.

Five Awards will be presented on **Tuesday 3 November 2026, from 4:30 pm to 6:30 pm, in Pavilion 7.3 at Paris Expo Porte de Versailles**, celebrating the winners of this new edition.

AN EXPERT JURY FROM THE HOSPITALITY INDUSTRY

This year once again, the Innovation Awards bring together an outstanding jury:

Jury Chairman: Laurent Gardinier, President of the Relais & Châteaux Association

Valentin Babilliot, Vice-President, E-commerce & Digital - Ennismore Group

Charlotte Besson-Oberlin, Founder and Creative Director, Studio Dix9mai

Victor Fleury Ponsin, Co-founder and President, Atelier Ombre

Adrien Gloaguen, Founder and CEO, Touriste

Linda Hazi, CEO, Fontenille Collection

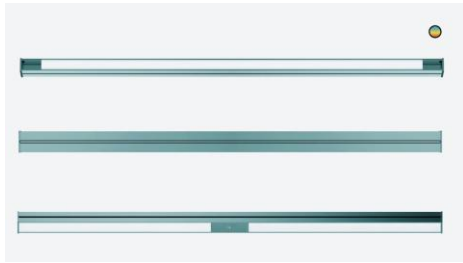
Myriam Kournaf Lambert, Managing Director, Hôtel du Couvent

Isabelle Leganne, Chair of the Hospitality Division - GHR

Director of Operations - Groupe Hôtels Prince Albert

INSPIRED AND INSPIRING INNOVATIONS

DESIGN CATEGORY



RAIL S / by AEITECH → Sound and light are combined within a single structure designed to enhance visual and acoustic comfort. This integration simplifies design, installation, wiring and maintenance, while delivering stated improvements in energy efficiency and installation costs.

Embroidered wallpaper / by Isidore Leroy → The French design house brings paper and textile together in an embroidered collection where threads, textures and beads give the patterns texture, depth and shimmer. This creation showcases French expertise at the intersection of craftsmanship and technical mastery.



Yunos / by Fermob Contract → Fermob's first solar floor lamp. Set on a 180 cm tripod base, its light bowl integrates an XXL solar panel. Powerful, cordless and fully autonomous, Yunos is designed to define and illuminate outdoor spaces.

FOODSERVICE CATEGORY



SPEED.Compact™ POWER / by UNOX → This new 6 kW accelerated-cooking oven retains the key features of the SPEED range: simplicity, versatility and easy integration into retail environments, while enabling faster cooking to handle peak demand.

DYOS / by JVD → A kettle and coffee machine combined, with two separate spouts. Its compact format responds to space constraints, while operation is based on three buttons: espresso, lungo and hot water. Seven temperature settings allow users to personalise each preparation.



BRITA iQ / by BRITA France → A new generation of connected, monitored and secure water dispensers. The solution uses IoT technology and the iQ portal to track consumption and performance, identify incidents sooner and reduce unnecessary service visits.

WELLBEING CATEGORY



Concept2 StrengthErg → The first strength-training machine to use air resistance. It brings together the main strengthening movements - press, pull and seated press - in a single piece of equipment, offering a complete fitness experience in a compact footprint.

Wellness Cobot / by Cobotics Innovations → A collaborative robotic system dedicated to targeted percussion therapy. Designed to work alongside therapists, it combines robotic precision with human expertise and can be moved quickly from one treatment room to another.



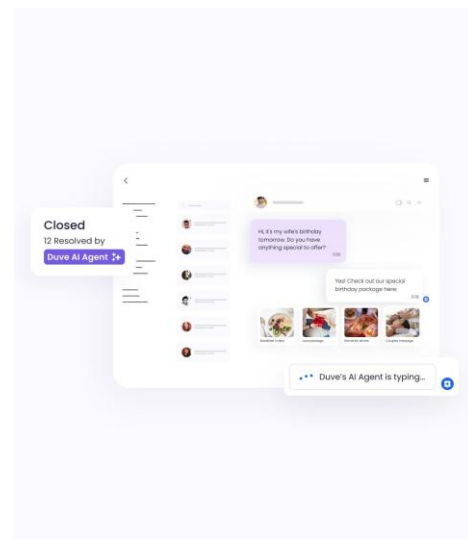
Beauty Escape Paper Refill System → A one-litre, predominantly cellulose-based refill developed to reduce plastic use while remaining practical and durable. FSC® and Aticelca certified, confirming in particular its recyclability through the paper recycling stream.

TECH & SERVICES CATEGORY



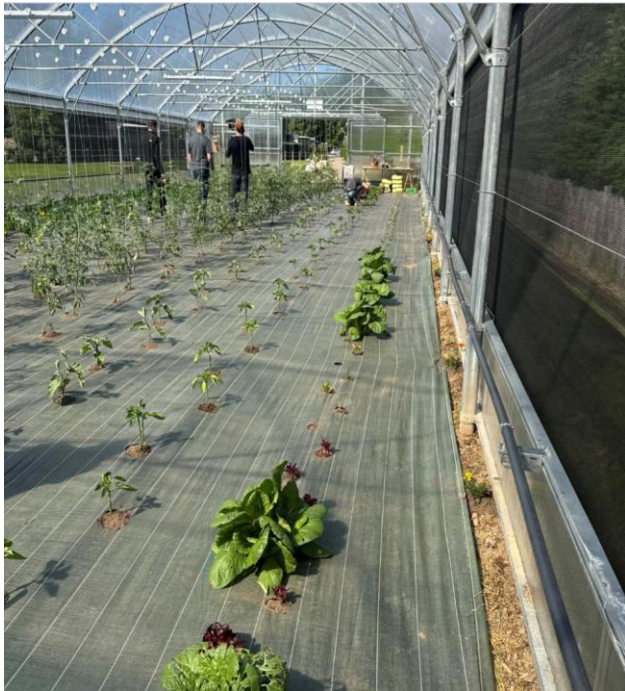
Glow Hotel Training / by Make Me Glow → A virtual hotel that transforms continuous learning into a true training ground. Using conversational AI and real-life situations, employees practise independently across customer relations, sales, management and complaint handling.

DuveAI / by Duve → Specialised AI for hospitality, trained on each property's data. It combines guest personalisation, hotel knowledge, commercial intelligence, mastery of tone in more than 100 languages and transfer to the human team whenever there is uncertainty.



Roommatik Towel Manager / by Roommatik → An automated towel management system for hotels, pools, spas and gyms. Identification, dispensing, returns and tracking become automated and traceable, reducing losses and the time required from staff.

INNOVATIVE HOTEL INITIATIVES



La Table de Jean-Mi / by Domaine de Champé → In 2026, Domaine de Champé will complement its two kitchen gardens with a nearly 300 m² greenhouse serving the gourmet restaurant La Table de Jean-Mi. The chef, gardener and teams jointly develop the growing plan to forecast harvests, reduce waste, optimise stocks and strengthen a local, seasonal culinary approach.

Natur'Lift Facial Pillow / by Domaine de Cicé-Blossac

→ Created at the Domaine, this silk and memory-foam sleep accessory features a contoured structure designed to reduce facial compression against the pillow. Its blackout effect and enveloping comfort are intended to help users fall asleep and enjoy deeper sleep. The product is made in France and manufactured locally.



Once again, the 2026 edition of the Innovation Awards aims to provide a unique springboard for showcasing a wealth of initiatives conceived and designed to bring fresh momentum to the hospitality sector. This spotlight reflects EquipHotel's commitment to highlighting the current trends that will shape tomorrow's hotels and restaurants - particularly as 98% of visitors to the Porte de Versailles show come to discover what is new.

About EquipHotel

EquipHotel is an event organised by RX France, a leader in trade show organisation. Held every two years in Paris, EquipHotel Paris is the benchmark B2B event for the Hospitality sector. The event brings together more than 1,200 exhibiting companies, 30% of them international, across four major sectors: Tech & Services, Wellbeing, Design and Foodservice. This unique offering is the most comprehensive among international hotel and restaurant trade shows. It features both leading French and international companies in their sectors and innovative young businesses shaping the experiences of tomorrow's hotels and restaurants. The event attracts 80,000 decision-makers from the hotel, café and restaurant sector: chefs, restaurateurs, hoteliers, architects, interior designers, investors, café owners, brewers, institutional catering managers, engineering firms and installers. Over four days, these professionals have the opportunity to meet new suppliers and discover their latest innovations. EquipHotel is also the hub for Hospitality trends and innovation: conferences, masterclasses and inspirational spaces staged by leading architects and experts...

EquipHotel, 2-5 November 2026

www.equiphotel.com

About RX

RX supports the growth of businesses, communities and individuals. We combine the power of face-to-face events with data and digital products that help customers understand markets, source products and complete transactions at more than 400 events in 22 countries across 43 industry sectors. RX France organises leading face-to-face, digital and hybrid events across around fifteen different markets. RX France's flagship events, which are essential on both the national and international stage, include MIPIM, MAPIC, Batimat, Pollutec, EquipHotel, SITL, IFTM Top Resa, MIPCOM, MIPTV, Paris Photo, Maison&Objet* and many more. 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 creating an inclusive working environment for all our employees. RX is part of RELX, a global provider of information-based analytics and decision tools for professional and business customers. www.rxglobal.com

* organised by SAFI, a subsidiary of RX France and Ateliers d'Art de France

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