



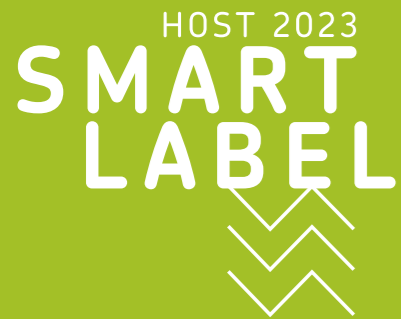
Milano



## INTRO

SMART LABEL 2023

Matteo O. Ingaramo - The 2023 edition highlights and bears witness to the post-pandemic raise of the hospitality sector. For some years now, the Smart label has been awarded to projects with intelligent content, in which technologies, functions and design are well integrated and it is evident their goal of having a positive impact on individuals and on the environment. The technological value of the candidate products is always high, aimed at digital and interaction, as well as the management of performance and processes implemented by the machine. Products not dedicated to food processing, on the other hand, pay attention to materials and the impact on the environment. However, in this edition, many candidate products demonstrate an interest in a more “mature” innovation that combines technological efficiency with the effectiveness of human interaction resulting in overall efficiency of the man-machine system: fewer errors mean more quality and notable savings. This edition too, the jury highlights Host’s interesting and uncommon ability to provide a snapshot of the progress of an expanding and continually redefining sector.



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## Venanzio Arquilla



He is Associate Professor of the Politecnico di Milano \_ Design School Secretary of the Bachelor Degree on Product Design and the Master Degree on Product Design for Innovation at the Politecnico di Milano - Design School His research activities deal with design innovation tools and methodologies, UX, service design, design policies, making and fabbing, including different research on innovation and technological transfer of design at national and international levels. He is the founder and the coordinator of the UX Design higher education course at the POLI.design and project coordinator of MakeinProgress.

## Giselle Chajin



Giselle is a Systems and Services Design expert with extensive experience in international consulting. In the last 12 years, she has lived and worked in five countries, learning from different cultures and backgrounds and working with the public and private sectors. These experiences helped her open up to new environments and increased her empathy for people and awareness of her surroundings—she is currently UX and Service Design Director at Tangity Italy.



## Matteo O. Ingaramo



MSc in Architecture, Master in Strategic Design, PhD in Industrial Design at Politecnico di Milano.  
Professor in Design at Politecnico di Milano he co-ordinates research projects concerning design-driven innovation.  
Director of Master courses in “Design Engineering and Innovation” and in “Industrial Design for Architecture”.  
Dean of MSc in Design&Engineering. He was Rector Delegate for International Relationships. Vice President of the Global Design Industry Organization. Head of Company Relations at School of Design. CEO and Chair from 2009, from 2023 is Past President in charge for Institutional Affairs at POLI.design the post-graduate School in Design of Politecnico of Milano.

## Iginio Massari



Iginio Massari was born August 29, 1942 in Brescia and is considered one of the greatest pastry chefs alive today His mother a cook, his father a canteen manager, during his first memories we find him admiring colours, shapes and perfumes ... At 16 years old he starts working in a bakery in the city center for a few months. His desire to learn the art of baking pushes him to move to Switzerland where, in four years, he matured his first patisserie and chocolaterie experience. In Budrye he has the honor of working with master Claude Gerber. This is where he completed his first education before returning to Italy where he was already highly sought after because of his abilities and dedication. Iginio then has a serious road accident, but the forced immobility did not stop his personal dynamism nor did it stop Mr. Barzetti, noted food industrialist, who just to have Massari working alongside him, would have his brother pick him up at home every day. Bauli is where he strengthened his knowledge on yeast dough. He returned to Brescia as manager and head pastry chef of Fratelli Cervi and later on moved to Star as the technical manager of the manufactured and industrial sector from 1969 to 1971. In 1971 Massari opened the now famous pastry shop “Pasticceria Veneto” in Brescia, as his wife had long desired. Iginio is intimidating as much as he is loved. He is recognized all over the world for his superior talent, his strict professional discipline and his dedication. He is also appreciated even more for his culture and honesty. Massari has won more than 300 competitions, awards and national as well as international recognitions since 1964.

## Markus Orthey



Markus Orthey is Braun Design Director at De`Longhi Braun Household. The curiosity and eagerness to discover new things is a basic trait of his character since childhood. Within the last 20 years working with Braun, he was responsible for a hundred of design awarded Braun products, such as toothbrushes, shavers, clocks, watches, household products and many more. Designing products is his passion and life. The common thread linking his life and his designs is a global and humanistic view of the world that places people in the center. Markus is in exchange and part of a global network of Creatives and future Thinkers. Besides being Juror for the german IF-Design Award, he lectured Design and organized projects at various universities in Europe, such as Politecnico Milano, ISIA Roma and TU-Delft. Now he is trying to find answers to the big global challenges – digitalization, artificial intelligence and sustainability. Leaving our future generations a healthy world, is his greatest concern.

## Vu Duy Phong



Duy Phong Vu was born in Vietnam. In Germany, he trained in Hessen as an automobile model builder and finished at the top of his class. He majored in Industrial Design in Darmstadt, completing his studies with excellent results and a degree under the guidance of Braun's Design Director Peter Schneider. Phong subsequently launched a successful career designing for brands such as P&G, Gillette, Oral-B, Pfaff Industrial, Brita, Wella Professional, DeLonghi, Kenwood and Braun. Phong can look back on 25 years of successfully applying his creative spirit to drive DeLonghi Group's success story. Together with his design team, this is a story that he continues to write in his position as DeLonghi Group Chief Designer, which he holds since 2018. He is responsible for meeting the very diverse requirements of a wide variety of user groups, fulfilling their product application requests, satisfying user expectations and interpreting their individual sense of style into an inspirational brand language – a challenge that the 51-year-old, also part-time professor to Master Design students at Politecnico Milan and Shanghai's Donghua University, embraces with enthusiasm. Phong and his team have already reaped more than one hundred international design awards: these include the prestigious Good Design Award, iF Design Award, Red Dot Award and the German Design Award, along with being selected as Design Team of the Year 2016 by Plus X. In 2018, Duy Phong Vu joined the panel of experts of the BraunPrize jury and in 2022 the prestige IF design award Jury. Since October 2018, as Chief Design Director, he has assumed overall strategic responsibility within the DeLonghi Group for the brands: DeLonghi, Kenwood and Braun Household.





## SMART Comments



**Giselle Chajin** – A holistic view of innovation.

The projects in this edition confirm again the power of design in creating innovations that shape our world. Contestants covered three macro areas in line with the global needs: environment, technology and society.

The most prominent trends regard the environment, where sustainability plays a vital role by contributing to caring for our resources and implementing a circular and systemic approach. From a technological view, there is a clear direction toward cloud-based services and a boost in process automation. And social trends regard inclusion and interconnection to help navigate our society's complexity.

**Markus Orthey** – Embracing the Zeitgeist: Designs at the Smart Label Award at the Crossroads of Innovation, Sustainability, and Interaction!

This design competition encapsulates the current trends that are shaping our world. With a resounding focus on innovation, participants have ingeniously crafted solutions that cater to modern-day challenges. The prominent theme of sustainability echoes through each entry, reflecting the growing global consciousness to safeguard our planet's future. Interactivity takes center stage, showcasing a shift towards user-centric design that empowers individuals to shape their environment. As we celebrate these forward-looking creations, it becomes evident that the future of design lies in seamlessly blending cutting-edge technology with sustainable practices, fostering a brighter, more interconnected world.


**Venanzio Arquilla** – Sustainability and Innovation are now seamlessly intertwined.

This year's projects show how a real awareness of sustainability has been achieved without dampening the innovative and aesthetic dimension. The selected projects succeed in making sustainability desirable in experience flows that come closer and closer to the needs of increasingly mature, conscientious and demanding users. What emerges, among other things, is the ability to satisfy complex needs and to hybridise typologies towards a contemporary hospitality and food service system with multifunctional and demanding tools capable of reducing the time and resources used without losing usability and quality. It is indeed a gratifying experience to witness an industry that demonstrates a penchant for reinventing itself and, furthermore, assimilating interactive and aesthetic qualities typically reserved for the consumer market into the professional sphere.

**Vu Duy Phong** – My key takeaway is that the topic of Sustainability has been consistent across the different industries and I love to see it take place within the hospitality industry as well. We all serve consumers, which is called consumer centric approach but the key transformation within the design discipline I observed, within the hundreds of entries on the smart label competition is that, if we value the environment where we all live in, the future of design thinking will be towards a more life centric approach.



INNOVATION  
**SMART**  
**LABEL**





# Latte Art Factory

## Latte Art Factory Bar Pro



## LATTE ART FACTORY



Rethink milk foam. Say goodbye to steam.

The Latte Art Factory Bar Pro is revolutionizing tradition by creating consistently smooth microfoam without the use of steam. Whether using dairy or plant-based milk, whether hot or cold, you can fully customize the settings to deliver the perfect cup of coffee to every customer.

The automated milk frother was engineered to be energy efficient, streamline baristas' workflows, cut milk waste by up to 25%, and enhance speed without compromising quality. It's an absolute game-changer for cafe owners and baristas alike.

Product details:

- Patented air flow technology creates foam without steam
- Froth 1.5 Liters of milk in 60 seconds
- Works with 2 different liquids simultaneously
- Create up to 32 unique textures, from liquid to solid
- Foam both dairy and plant milks at high quality
- Dispense hot and cold milk foam
- Create new recipes at the push of a button
- Work with high consistency from 4° to 75°C
- Patented easy cleaning system for optimal hygiene
- Full telemetry for fast remote service

# FUTURO 2 DUAL TEMPERATURE DISPLAY

JORDAO



## FUTURO 2 DUAL TEMPERATURE DISPLAY



JORDAO proudly introduces the new Futuro 2 Multi-Temperature food display. It is not just a hot or cold display; it's both. It combines state-of-the-art technology, product promotion, customer experience, sustainability, and low energy consumption.

In today's hospitality, where multifunction and versatility are heroes, the new display's benefits are a plus by offering a hot and a cold sections in the same equipment. On one side, it explores the hot food trend, including on-the-go consumption. On the other side it keeps beverages and salads at their best. The shopper conveniently picks its hot wrap and orange juice and goes. From the sellers' perspective, it is an excellent opportunity to enhance cross-selling tactics.

An innovative system recovers the heat waste generated by the condensing unit (chilled section) to hold hot food at the right temperature in the hot section. Up to +40 °C at 0€ energy cost. While the refrigerated section, with energy-saving technology, is now a step ahead and uses natural gas R-744 (CO<sub>2</sub>) on a self-contained display.

Other innovative features:

- Natural cork thermal insulation - 100% renewable and recyclable, long-lasting material and eco-friendly manufacturing process, a natural alternative to PU injection.
- Intelligent LED light management which reduces light intensity when no passersby are close, avoiding energy waste when it is unnecessary. And when shoppers get close, the illumination auto brightens up, creating a wow-alluring effect.

PaperStone®

Sadun Srl



Dal Pos Arredamenti



PAPERSTONE®



PaperStone® is a new generation ecological material for the production of furnishings, objects and more in general for designing interior and architecture. Its uniqueness is essentially derived from its composition, in fact, PaperStone® is the first composite material produced with 100% FSC® certified recycled paper and cardboard. It is composed of stacked layers of paper that are then saturated with a pigmented resin called PetroFree™. PaperStone® is not only a beautiful, natural material, but also a technologically advanced material. In applications where high performance is essential, PaperStone® reveals its finest technical and professional features: it resists temperatures up to 180° without showing any superficial changes and is 100% water repellent. PaperStone® is ecological and nontoxic (no formaldehyde residues and no VOC), it is a suitable surface for use in the restaurant sector, certificated for contact with food (CE1935 and NSF® certifications).

PaperStone® offers a one of a kind visual and tactile experience thanks to its natural tones, reminiscent of the colors of the earth.

In contrast to other materials like granite, marble and other solid surfaces, it feels warm to the touch. PaperStone® is one of the few materials certified and approved by the stringent standards SmartWood® Program of the Rainforest Alliance® and FSC®.

# Minipresso NS2

**Wacaco Company  
Limited**



# MINIPRESSO NS2



Enhance your every day with Minipresso NS2, our new best capsule espresso machine combining elegance and convenience in a surprisingly refined and extremely compact design. Compatible with Nespresso Original coffee pods, it provides easy preparation, powerful extraction, and quick clean-up. It stands out in particular by the following points:

- **EXTRA COMPACT**  
Minipresso NS2 is 30% shorter than the previous generation. It's the smallest and most alluring capsule espresso machine available on the market, barely standing over the height of 4 capsules.
- **EVEN LIGHTER**  
The Minipresso NS2 makes your road to adventure more practical by significantly shrinking its overall weight without compromising its robustness. A perfect fit for outdoor enthusiasts who want to travel light.
- **MORE ERGONOMY**  
Besides creating a unique personality, the new squircle profile offers a superior grip to hold the brewer and manipulate the water tank lid. The extra large piston makes the pumping action even more comfortable and smooth.
- **COOL TOUCH**  
Its double wall structure ensures good thermal isolation, even after a preheating cycle. Minipresso NS2 features an extra large built-in water tank, ideal for extracting up to 60ml single espressos.
- **ECO CONSCIOUS**  
Sustainably designed with wheat-composed polymers, the Minipresso NS2 conception is a step forward to a greener future. Entirely hand-powered, the Minipresso NS2 does not require electricity to operate and is compatible with pods that can be either fully recycled or composted.

# Mix&Go!

## Zerica Srl



← Back

MIX&GO!

### Caipiroska

1. Ingredients:  Extra shot

- 1: Vodka
- 2: Lime Juice

2. Preparation:

- 1. Add 2tsp sugar and stir
- 2. Pour over ice
- 3. Garnish with lime wedges

Image Video



# MIX&GO!



Mix&Go! is Zerica's ultra-fast, ultra-compact, innovative & intuitive cocktail maker. Now anyone can make a flawless cocktail every time in just a few secs

### HIGHLY FUNCTIONAL

- Intuitive touchscreen
- Clear icons & graphics
- Fast, consistent pour
- Pre-set menu of +70
- Precision dosage
- No overpour
- 8 or 16 ingredients
- No BIBs, pods, pre-mixes
- Single shots
- Free flow
- Still & sparkling water
- Separate exit points so zero cross-contamination
- Easy flush-clean

### EASY TO MANAGE

- Help wizards
- Onscreen instructions & videos
- Add new recipes
- Modify new & pre-set recipes
- Empty bottle alert

### EFFICIENT

- Never forget recipes
- Fast dispense
- Save time/effort
- Min. training
- No waste

### ERGONOMIC

- No drill install
- Just 8kg
- Compact
- No reaching for spirits
- Min. effort/drink

### SUSTAINABLE

- No-mistakes dispense
- No overpour
- No pre-mixes, pods, BIBs to buy, store & dispose
- Your usual glass bottles
- Plumbed-in water

### SMART

- Real-time data
- Graphical mgmt tools
- See spirit vol. dispensed
- See cocktails dispensed by type
- Actively de-select spirits or cocktails

- Menu auto-updates to fit spirits available

### USER ADVANTAGES ACROSS THE HORECA SECTOR

- Extend menu
- Widen customer base
- Reduce queues
- More repeat purchases
- Increase av. order
- Consistency
- No mistakes, no waste
- Ease staffing issues
- Skilled staff not required
- Rapid training
- Breakeven at <2 cocktails/day
- Track usage
- Manage stock
- Control costs
- Manage promos
- Increase customer satisfaction
- Improve profitability: cocktails=high margin



GREEN  
**SMART**  
**LABEL**

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# BIOPAP GENIUS MEAL TRAY®

**BIOPAP Srl**



## BIOPAP GENIUS MEAL TRAY®



Our latest innovation is BIOPAP Genius Meal Tray®, the revolutionary meal system highly efficient, compostable and fully circular. We have designed BIOPAP Genius Meal Tray to make the Elderly homes and Hospital catering system easier to operate. The lower availability of skilled work force and the need of Care institutions to focus growing resources on personal care, are pushing for a need of re-engineering the catering service.

BIOPAP Genius Meal Tray® allow to streamline the operation in food preparation with a compostable, light and stiff meal tray that can be directly prepared and sealed in the central kitchen operating with the cook & Chill process or cook& freeze process. BIOPAP Genius Meal can be directly blast chilled, stored and then picked to fill Meal trolleys. Being both Heat and Cold resistant, BIOPAP Genius Meal Tray® can be directly placed into double flow re-heating trolleys for transport at destination. Once transported to the Elderly Home or Hospital, Trolley filled with GENIUS Meal Tray can be docked and reheated according to the program. Trolley can then be picked-up by care personnel and delivered to patients keeping part of the meal warm and part of the meal cold. Patients can open each course of the meal independently though keeping the rest warm or chilled. After the service, BIOPAP Genius Meal Trays® can be collected with food waste without separation and disposed to organic waste for composting

# WATERBOX

## Blumohito



# WATERBOX



An object of contemporary design that enhances the soothing flowing of water. Designing with water has never been so simple and fascinating thanks to the innovative plug & play system and the reliability of patented technology. Purity, beauty, well-being, relax, nature.

WATERBOX collection, redesign by Studio Molini, is created both as a single element and as a modular composition of several elements to enhance home, work and hospitality environments.

Available in 6 sizes, the mood is customizable thanks to the finishes and the refined textures over which the water veil flows, made even more spectacular by the led lighting. WATERBOX contains in just 12 cm thickness all its innovative patent pending technology. It does not require any water connection and can be remotely managed from smartphones and tablets.

WATERBOX is:

- **HEALTHY:** humidifies and purifies the air, contributing to the correct humidity of the environment. The water veil captures and breaks down impurities in the air.
- **SCENOGRAPHIC:** water veil is enhanced by an integrated LED lighting system.
- **ACUSTIC:** the primordial sound of water helps relax and concentration, as recent studies have shown, the brain tunes to the frequency of the water, inhibiting other noises.
- **TRENDY:** designed, produced and dressed 100% made in Italy.



# iCombi Pro

## Rational



## ICOMBI PRO

All iCombi Pro models are certified according to the new Energy Star 3.0 standard, effective from January 2023. In its latest publication the US Environmental Protection Agency (EPA) confirms with the ENERGY STAR® certification that all iCombi Pro combi-steamers exceed even the more demanding targets and achieve significantly higher energy savings compared to other non-certified standard ovens. The EPA estimates that certified combi-steamers are around 30% more energy efficient than comparable standard models.

Energy usage has been reduced by another 10% compared to the model introduced in 2020 in hot air mode. In steam mode, it has been reduced by 13%. These values are even more impressive if you take a six-year-old combi-steamer as a basis. The savings potential when cooking with hot air is over 25% and with steam a whopping 35%. By connecting iCombi Pro to ConnectedCooking, the free digital kitchen management system by RATIONAL, energy usage values of the iCombi Pro can be viewed very easily. It's possible to monitor the loading time, i.e. the time for which the cooking cabinet door is open for loading, and the idle time after the end of preheating, i.e. the time in which the unit must maintain the cooking cabinet temperature during loading. Door opening and idle times are now immediately marked with the value of the energy loss. This makes it easy to carry out corrective actions to limit energy wastage.

## EcoPro G3

### Foster Refrigerator



## ECOPRO G3



EcoPro G3 is designed with the toughest environments in mind, to deliver real benefits to operators at a time when they need support & innovation. Foster has created a high-performance range with low energy consumption, ensuring ultimate food safety via 'Foster Shield' innovations.

Foster used one of the largest in-house test facilities in Europe to map airflow & temperature distribution, creating an innovative product design. A rear duct creates a plenum of pressurised air with baffles distributing it uniformly through the storage area. All product is kept at optimum temperature meaning food stays fresh & safe for longer, for less. By avoiding hot spots or over chilling others, the G3 optimises both performance & energy conservation. G3 is fitted as standard with a new & improved +stayclear condenser. Compared to a traditional fin condenser, the +stayclear means a cabinet consumes 35.8% less energy after 12 months.

Rising energy costs mean kitchen energy efficiency is a make or break survival factor for many operators. Traditionally, refrigerators are either efficient but don't perform, or deliver performance that's really expensive to run. For perspective, a leading competitor equivalent uses over twice the energy of G3. Assuming an energy cost of 34p/kWh, over 10 years a G3 freezer saves an incredible £3200.

An enhanced Foster stainless steel specification also minimises opportunities for harbouring bacteria & makes the surface easier to clean.

Jean Dubost  
Laguiole SENSE

**JEAN DUBOST**



JEAN DUBOST LAGUIOLE SENSE



100% Recycled plastic waste handle, plastic waste becomes a resource. Jean Dubost enters a new challenge. An ambitious project of circular economy in collaboration with young entrepreneurs concerned about the future of our planet. « What can be done with plastic waste ? How can we upcycle them ? Main concerns of today and tomorrow ». We value the amount of plastic waste spread in nature of 7 billion tons. With SENSE® Jean Dubost launches a collection of kitchen knives, flatware and gift sets made from plastic waste using the innovative and eco-designed material LE PAVE® and acts for the long term. This material is:

- HEALTHY, no chemical products. Obtained through heating and thermocompression of crushed wastes.
- LOCAL: plastic waste is entirely collected in France. Short circuit and circular economy.
- RECYCLED AND RECYCLABLE: material from infinite plastic waste sources and waste sorting. Material can be endlessly recycled. Jean Dubost presents the famous Laguiole design knives with this environmentally friendly material handles. set of 6 knives presented in a wooden block made of woods wastes and the whole lot in a recycled cardboard gift box.

# Babila Twist

## Pedrali



## BABILA TWIST

Designed by Odo Fioravanti in 2022, Babila Twist is an outdoor armchair that joins the family, echoing the collection's harmonious shapes.

The distinguishing feature of the Babila collection is its profile marked by an alternation of straight and curved lines, creating a connection between the artificial world and the soft forms of the human body. Babila Twist is a steel armchair characterised by a large and welcoming shell woven with a flat rope in weather-resistant polypropylene.

This weave, handmade in Italy by expert craftsmen, wraps around the armrests and creates a play of light and shadow on the backrest.

Babila Twist's distinguishing feature is the combination of a woven body and a tubular steel frame with slats for the seat. These are screwed, making them easy to disassemble and recycle.

A comfortable cushion made from dry-feel polyurethane foam that dries quickly, is covered in fabric for outdoor use.

"The distinguishing profile of Babila armchair becomes a steel frame woven with a rope that creates a welcoming space, complemented by a cushion made in weather-resistant materials" (Odo Fioravanti)





**SMART  
LABEL**

A graphic element consisting of three white zigzag lines stacked vertically, identical to the one in the top left, positioned below the text.

IJF for food storage and display

**Carel Industries**



IJF FOR FOOD STORAGE AND DISPLAY



iJF is the new electronic controller platform designed to meet the needs of the professional and commercial refrigeration market.

Considerable attention has been paid to the design of the display, completely “made in Italy”, with curved lines that recall CAREL’s historic product ranges yet combined with cutting-edge technologies, such as fully-customisable touch buttons.

Premium technical features, such as control of compressors with variable-speed inverters to guarantee maximum energy efficiency, and management of temperature and humidity to ensure the best possible food storage and display over time, avoiding possible food waste.

iJF comes with advanced connectivity (NFC, Bluetooth and WiFi) for simple interaction with the controller via smartphone app, and remote access to the refrigerated cabinets via a CAREL cloud portal, called RED Control. There are several benefits for different types of users:

- refrigerated unit manufacturers (OEMs) can monitor their units in the field for product improvement analysis;
- maintenance companies can provide remote service on units in the field, maximising the service level offered and carrying out field service with targeted actions only when strictly necessary;
- end customers can automatically receive temperature compliance reports to ensure correct food storage (HACCP).

# ICE FLAVOUR

## CASTEL MAC Srl



# ICE FLAVOUR



The aim of the innovation presented here is to expand the possibilities of use of existing ice machines. In the past, Icematic was focused on improving the consumption efficiency of ice-makers, implementing patents, new electronics and propane gas. In addition, the dedicated MYICE APP has added to these machines new features that has not yet been available on these products (ice production programming, ice size adjustment, sanitization program, cloud connectivity, etc.).

However, these innovations did not extend the possible use of these machines.

For this reason a patent has been filed, on which will be based the creation of new ice-makers that can produce flavored ice, according to the timing and choices of the end customers, allowing them also to adjust the intensity of the aroma and thus enabling to generate an infinite number of recipes of flavored ice. This new added value will also be managed by the MYICE APP with a dedicated icon, therefore leaving to the customer the decision if to produce the classic neutral ice instead.

# The Scrambled Eggcheff®

## Eggciting Products B.V.



## THE SCRAMBLED EGGCHEFF®



The Eggcheff® Scrambled can prepare a freshly made scrambled egg in 1 minute, automatically adds a spoon to the cup, swivels, and cooks the scrambled egg until perfection. You can add real fresh items such as tomato and onion without losing time due to our patented cooking technique as it does not use steam like with other devices. The device can be operated by the consumer so no staff is needed and it is ventless. As you have no more waste, the device pays itself back for hotels within 1 year. Besides scrambled egg other breakfast items are possible: oatmeal, mug cake, souffle, egg whites.

This device gives coffeeshops, hotels and QSR's the possibility to serve a real fresh and personalized breakfast or healthy protein snack without compromising in time and quality and is even more energy efficient (EF 85%). The full-color, high-definition display, entertains guests while they are waiting for their eggs to be prepared. Food and beverage management monitors the device and sees the breakfast performance, using the IOT platform which is connected to the device. This provides non-personal, real-time data and the option to use the display of the device as a marketing tool for instance at the breakfast buffet.



Franke Mytico

## Franke Coffee Systems



FRANKE MYTICO



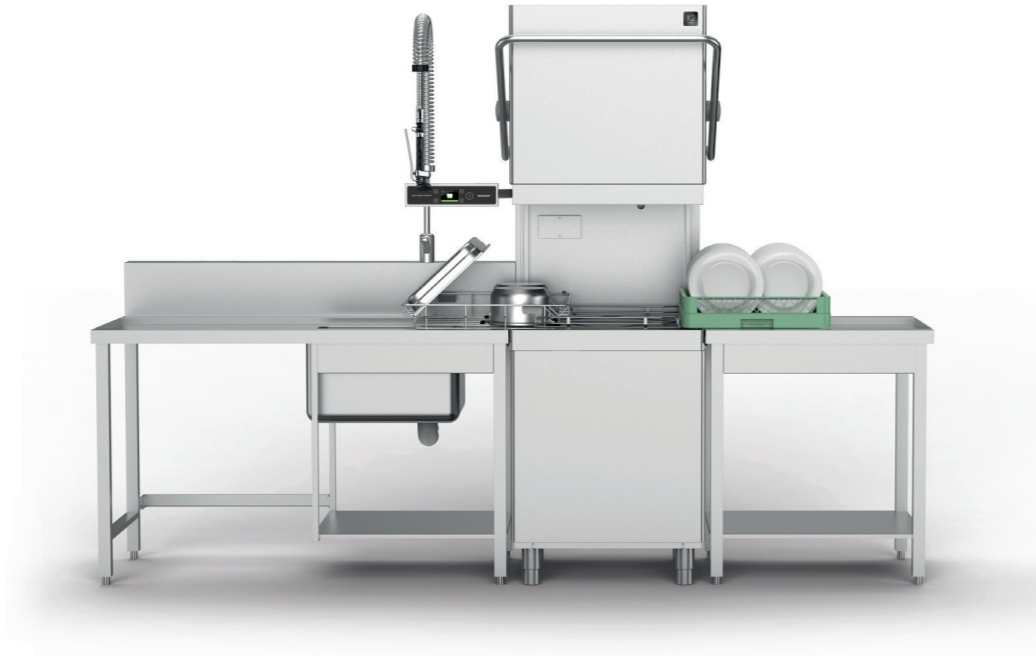
Mytico is a game-changing coffee machine line that delivers impeccable Italian design on the outside and Swiss quality on the inside. It combines existing concepts and technologies with new trends and demands and brings to life solutions that go beyond industry standards.

The coffee machines seamlessly adapt to fit different spaces without compromising on barista-grade in-cup quality, performance and reliability. Mytico's ease of use and reduced height give room for the barista to converse with the customer while easily producing their favorite beverage. The various models in this product line are multifunctional and offer user-proven coffee technologies, such as the patented iQFlow technology and individually programmable brewing temperatures in two different brewing units, ensuring consistent, barista-grade coffee every time. Each machine has two coffee modules, allowing two operators to run the machine simultaneously and produce up to four beverages at once. The machines have a Barista Module with traditional steam wand and automated steam wand which automatically froths milk to the ideal consistency.

From fully automatic beverage creation to a two-step preparation approach, Mytico gives baristas plenty of creative freedom. High-quality materials are used in the construction of these unique coffee solutions, ensuring reliability and a long lifespan.

## X2 Master

### NORDISK CLEAN SOLUTIONS



## X2 MASTER



The X2 Master is a new-generation universal ware washer and it is targeted toward professional customers serving up to 250 meals per service. The product's unique features are:

Thanks to the unique Dual wash technology which features two separate wash systems, X2 Master washes perfectly clean at low water pressure as well as high pressure and effectively meets all your washing needs - for pots, utensils, and table settings.

The powerful high-pressure washing mode minimizes the need for soaking, scrubbing, and pre-washing of pots, pans, and utensils, and makes the use of large water-hungry sinks almost obsolete. The low-pressure mode is dedicated to washing plates, cups, mugs, glasses, and cutlery - everything you usually wash in a dishwasher. The Sequential rinse technology decreases water and chemical consumption by 50%, which in turn helps save energy. This is done through a well-designed rinse process where spray patterns are optimized to decrease water use to a minimum without compromising the hygienic wash result.

The add-on EcoExchanger combines steam reduction and heat recovery. It improves the working environment while also reducing the energy needed for heating the rinse tank.

The built-in Wi-Fi and IoT solution with accompanying app allows you to connect any device to collect, edit, and monitor information such as HACCP data, consumption of chemicals, and much more. This feature eliminates manual reporting and relieves the management of monitoring temperatures etc.

## L-Type SA

**ITALIANESPRESSO  
.COM SRLS**



## L-TYPE SA

The L-TYPE SA, has been designed and manufactured by us in Naples, a city where over 80% of bars use lever espresso machines. In those bars, two baristi working a single shift may use up to 15 kg of coffee in the production of 2000 espressi in a day! This represents an enormous workload on a conventional lever machine. With these professionals in mind, we are launching our LSA lever system, which decreases work-load by 30% and fine control of espresso shot temperature. This allows also to reduce the danger of the machine by decreasing monoeuvres while working. Thanks to the efficient heat up system and its modularity, the power consumption has been turned down of more than 30%. The innovative paddle system, which remind to a car's automatic gear box, allows you to operate about the lever without touching it. Speciality Coffee Association expert will love the flexibility as well as the high temperature precision of the machine. Generally unusual in a lever system. So, from very light posted to dark beans will always be extracted with suitable parameters.



# AutoChef 86

Jøni



# AUTOCHEF 86



The JØNI AutoChef 86 is an innovative control on a 12,1” capacitive, industrial touchscreen and connected to the JØNI portal for connected cooking capabilities.

The controller can be programmed for multiple recipes with different steps i.e. heating, stirring, cooling and of course the adding of ingredients. This programming is done by a login to the JØNI portal via a web browser on the computer or laptop. All steps will then be indicated on the screen of the controller one by one, together with all the ingredients and production volume and the user will be prompted to follow the steps as programmed. The program will automatically be stored for HACCP registration during cooking/cooling process for stepless temperature registration.

Besides the programming of recipes AutoChef 86 also comes with an EasyDos function, giving the operator the possibility to program the amount of food to be poured into containers. The AutoChef 86 is equipped with remote monitoring and gives information on maintenance as well as water and power consumption.

Also part of the AutoChef 86 is the EcoAssistent which by provided information to the user, can achieved reductions up to 30% compared to a traditional boiling kettle.

# Michel Bras Le Moulin

**Kai Europe Gmbh**



**reddot winner 2021**

## MICHEL BRAS LE MOULIN



The concept of Michel BRAS mill is “Multi Mill”.

- Patent structure allows you to grind various ingredients with different sizes (less than 8mm) and weights at the same time.
  - 9 levels of grain size settings are available.
  - The shaft is firmly fixed so you can grind spices very evenly.
  - Following the design with functional beauty like existing Michel BRAS products, its cylindrical shape is beautiful and easy to grip.
  - As the ceramic mill can be dismantled and is washable, no odours arise in the mill.
- Grind a variety of ingredients in style for new textures and outstanding finish. Chef Michel Bras has given the culinary world a new dimension with his creative cuisine and unique sensibility. The “Michel BRAS” brand introduced by Japan’s KAI group embodies his ideals.

“Le Moulin” (which means mill in French) changes the idea of a traditional mill as it grinds various ingredients with beauty and refinement. It handles not only peppercorn but a great variety of food including hard and slightly softer ingredients ranging from spices and herbs, dried vegetables such as mushrooms, coffee beans and more. Grind coarseness can be adjusted on a scale of 1 to 9 for optimal performance. In addition, by changing grind coarseness, the same ingredient can reveal a different aroma and texture. Add the finishing touch that your dish needs to perfectly match your idea, enjoy the world of “Le Moulin”.

## QK flight conveyor range

### **KROMO Ai Group Srl**



## QK FLIGHT CONVEYOR RANGE



According to the KROMO's sustainability vision and attention to customer operating costs, the QK range of flight conveyor dishwashers has been renewed. The result is a great reduction in water consumption: more than 35% when compared to the previous version, an important figure in today's environmental and economic needs.

To do so, new rinse and pre-rinse arms and ramps have been designed to achieve one of the lowest consumption levels in our sector. With lower water, KROMO continues to ensure high quality rinsing results. Indeed, a higher washing pressure guarantees optimal results with the removal of all the chemicals present on the dishes. Such reduction of water also means significant savings in terms of detergent and energy, that have become very high expenditure items.

Besides this consistent improvement, an innovative system of heat recovery with heat pump will be available on the flight-type and rack conveyor ranges. This brand new concept allows to recover the energy produced by the machine in operation, not only to preheat the boiler and the tanks water, but also to cool down the water to maintain the temperature of the pre-wash tanks.

The preheating process of the rinse water is 30% more efficient compared to the previous system. Last but not least, the temperature of the exit steam is lower, guaranteeing a very pleasant environment in the kitchen.

Natura YUKI

## MESA CERAMICS



NATURA YUKI



Natura Yuki collection is an artisan set for serving all occasions inspired by the Japanese mysterious lakes that change colours according to the season while sitting in the majestic mountains of snow. Natura Yuki collection allures to the beautiful green, yellow, and blue lake shades that arise inside the white mountains.

The edges of the chunky bowls and asymmetric plates overlap shades of green from inside-out. Each piece is unique - the reactive glaze is complemented with the eco-friendly digital printing technology, combining a rich design that is matched by a distinct matt snowy white glaze.

The eco-friendly digital-printing is a new, state of the art, flexible technology that allows Mesa Ceramics to try new designs on one piece at each time, avoiding big trial productions in order to approve designs.

This technology uses, on average, less than 0,5g of paint per piece, which is a very low quantity with no waste per piece as the technology releases the exact quantity needed to create digital effects desired.

This technology also allows a decorated piece to go through a single firing process, while some other technologies would require a double use of energy to reach the final desired product. Digital printing is a very functional new technology that allows to produce better products faster while aiming for waste and resource usage reduction and elimination, both on finished and raw products, while protecting the workers on their daily working environment.

# Qubi

## Modular Srl



# QUBI



Qubi oven is the synthesis of an evolutionary process that takes the form of a new high-performance and easy-to-use cooking technology.

Qubi is a multifunction ovens that allow all type of cooking. The oven use the umidity witha a new generation system: the balanced combination of direct and indirect steam.

### DOUBLE STEAM BALANCE

The balanced combination of direct and indirect steam allows for high accuracy and temperature stability and humidity, advantages that translate into excellent cooking, even at low temperatures.

Double Steam Balance minimizes the use of energy and provides significant energy savings.

The boiler is dimentioned for generate humidity in a short time and provide it durig the cooking process. When the amount of steam is wide Qubi create it with the direct system. The two type og steam are similar but different:

- steam generated with the boiler is lighter than steam generated directly. the micr-injection are a wonderfull way to maintain the temperature at the set point.
- steam generated directly have bigger water particles with different results on food.

The mix of this two technology allow the best temperature and steam uniformity with small water and energy consumption.



# PIETRO

## Pietro Grinders



# PIETRO



Pietro, the vertical revolutions.

Pietro is not just a manual coffee grinder, it is a style that gives coffee lovers maximum freedom of expression. The result of a research process that combines passion, design and technology at your service.

The new 58mm flat vertical burrs are the core of Pietro, and the founding pillar of the revolution, as they introduce a construction geometry designed to guarantee perfect extraction. The burrs, made of Böhler M340 stainless steel, are covered with a black coating specially made for Fiorenzato burrs, Dark-T®. Multipurpose burrs are versatile and able to accompany you from espresso to filter. ProBrewing burrs are designed to obtain the best result in filter preparations. Choose the ideal set according to your mode and preferences!

Access to the grinders for ordinary maintenance, changing parts or cleaning is child's play, just press and rotate. The stepless adjustment dial has an extremely precise design which, thanks to numerical indications, makes finding the ideal point for each preparation an easy task. The dial makes a 360° turn and each click is approximately 15 micros. After homogeneous grinding, the ground coffee is stored in a magnetically sealed container that preserves all the aromas.

The Pietro hand grinder is designed with ergonomics in mind, and features clean-cut lines that enhance its solidity and functionality.

# EAGLE TEMPO

## Victoria Arduino



# EAGLE TEMPO



Eagle Tempo is the professional espresso coffee machine specially designed for cafés, restaurants, roasteries, chains, pastry shops and bakeries. The new coffee machine combines the iconic brand, the elegant and distinctive design that is so characteristic of the Victoria Arduino range and high productivity performance.

Victoria Arduino thus strengthens its range with a product that has recognisable design and high productive capacity, incorporating technology that enables the business to be managed whilst saving energy and reducing waste. The NEO (New Engine Optimization) technology guarantees not only temperature stability and thus consistency of the result (with the instant heating system and boiler insulation), but also greater productivity, with a bigger boiler for the preparation of lots of milk-based drinks. The patented Victoria Arduino system also offers up to 29% energy saving as compared to the previous model.

Eagle Tempo was created from a restyling of the iconic VA358 White Eagle with updated and minimal lines and forms.

Fore more info:  
<https://www.victoriaarduino.com/eagletempo>

# NEOVIDE

## The Space



Requires **no water or bags.**

# NEOVIDE



Neovide is a revolutionary sous vide machine that simplifies high-tech cooking and makes it more accessible for novice and seasoned chefs. This all-in-one appliance eliminates the need for water containers and vacuum bags, making sous vide cooking more convenient, efficient, and sustainable than ever before.

Users can finish all sous vide steps in one machine. It is equipped with a marinating function that uses vacuum power to force marinades into your food efficiently. It also has a built-in probe to monitor food temperature precisely during sous vide cooking. After that, it can be used to brown the food. The accurate cooking temperature range from 20° to 210° makes it a versatile appliance that can handle a wide range of cooking tasks, from preparing perfectly tender meats to creating delicious vegetables and sides.

For home cooks, Neovide offers a convenient and eco-friendly way to prepare restaurant-quality meals at home. For professional chefs, it reduces the costs of vacuum plastic bags and can handle a wide range of cooking tasks, from marinating and sous vide cooking to searing. With its innovative design, advanced functionality, and cost-effectiveness, Neovide is a must-have appliance for anyone who loves to cook.

# CHEFTOP-X™ Digital.ID™

**UNOX S.P.A.**



## CHEFTOP-X™ DIGITAL.ID™



CHEFTOP-X™ is the new professional high-performance combi oven equipped with a state-of-the-art operating system and intelligent technology designed to perfectly handle any cooking process. It is the first oven ever fitted out with a built-in integrated microphone to allow voice control. Moreover, it takes advantage of an optical sensor and AI to recognize food and start automatically cooking programs. This cutting-edge machine vision feature has been designed to save precious time and leave no room for setting mistakes. As if that were not enough, the oven asks for feedback on cooking results to optimize its performance.

Its operating system, Digital.ID™, is the most advanced ever installed on an oven. The interface is fast, immersive and intuitive and is powered by AI. The high-definition display is designed to improve users' experience. Its home screen is customizable and comes with a series of new interactive, vibrant widgets devised to keep preferences always in the foreground making it easier to work in the kitchen. The OS has professionals' work-life balance in mind. In fact, by using the Digital.ID™ app users can control their oven anytime, from anywhere.

It is ENERGY STAR® certified for low-consumption performance and waste reduction, thanks to its automatic washing system with recirculation and AI features. First and foremost, its SMART.Energy function which helps operators to dramatically reduce water and energy consumptions by optimizing cooking processes.

HOST 2023  
**SMART  
LABEL**

