

EQUIPHOTEL PARIS
THE HOSPITALITY & FOOD BUSINESS PLACE
3-7 NOV. 2024

EQUIPHOTEL 2024 3-7 NOVEMBER



Built by
RX In the business of
building businesses

FOODSERVICE
DESIGN
BIEN-ÊTRE
TECHNOLOGIE & SERVICES

THE LEADING HOSPITALITY EVENT

SOURCING. NETWORKING. INSPIRATION. EMOTION

EquipHotel Paris is:

- the leading **professional and international** event for the hospitality market held every two years in Paris.
- where **decision-makers, purchasing consultants and project leaders** from the hospitality industry meet suppliers and discover their new products and innovations
- the international hospitality trade show with the **most complete range** of products and services, showcasing industry-leading **French and international** companies, as well as young innovative businesses

EquipHotel is the gathering point for the hospitality ecosystem

- Furniture/decoration
- Kitchen equipment/food products
- Technology and services
- Interior and exterior design
- Wellness and spas
- Bathrooms



RX France

RX France organises leading face-to-face, digital and hybrid events in around fifteen different markets. The high-profile RX France portfolio of major national and international trade shows includes MIPIM, MAPIC, Batimat, Pollutec, EquipHotel, SITL, IFTM Top Resa, MIPCOM, Paris Photo, Maison&Objet* and many others. RX works to support your growth.

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

YOUR BUSINESS DEVELOPMENT PLATFORM



BOOST YOUR BUSINESS

Grow your business by participating in the only trade show with a comprehensive offering that meets the expectations of hospitality professionals



NETWORK

Taking part in EquipHotel gives you a high-impact tool for promoting your products and innovations



ENJOY INTERNATIONAL EXPOSURE

Consolidate your position as a key player by participating in EquipHotel, the unmissable event for hospitality and procurement leaders



GET INSPIRED

As a genuine marketplace for the latest trends, EquipHotel is brimming with innovative ideas thanks to its inspirational spaces curated by renowned architects.



KEY FIGURES *



90,000 sqm

exhibition
area



1,200

exhibitors



30%

international
exhibitors



36

countries
represented
(exhibitors)



95,357

visitors



133

countries
represented
(visitors)



66%

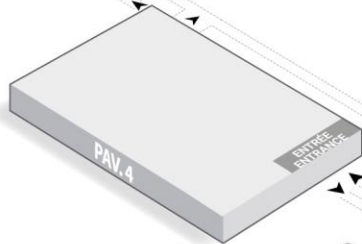
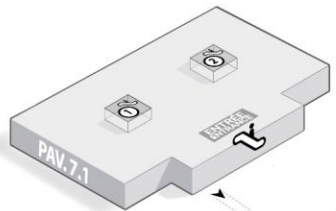
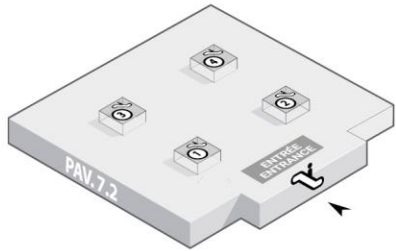
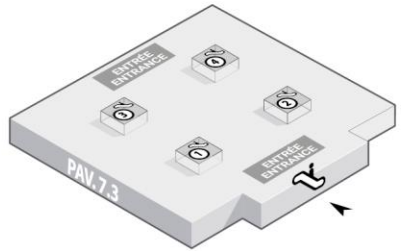
of visitors have a role in purchasing
(decision-makers, purchasing
consultants)



112

conference sessions





VISITORS ENTRANCE
GATE A



PAVILION 7.3

DESIGN, TECHNOLOGY & SERVICES

BATHROOM & CERAMICS
RESTAURANT CHAINS
HOTEL CHAINS
INTERIOR DESIGN
SERVICES AND CONSULTING
TECHNOLOGY & DIGITAL

PAVILION 7.2

DESIGN

INDOOR FURNITURE
LIGHTING
OUTDOOR FURNITURE & OUTDOOR FITTING
SIGNATURE
TEXTILES, FABRICS

PAVILION 7.1

WELLNESS

AMENITIES & HOTEL SUPPLIES
BEDDING
LINEN & PROFESSIONAL TEXTILE
SPA & WELLNESS

PAVILION 4

FOODSERVICE

BEVERAGES
CATERING EQUIPMENT
COFFEE, SOMMELLERIE & BAR
DISPOSABLE ITEMS
FOOD PRODUCTS
FOODTECH
HYGIENE & LAUNDRY
SIGNAGE & EQUIPMENT
TABLEWARE
TRANSPORT
VENDING MACHINE

OUR VISITORS, YOUR CLIENTS

Qualified visitors*

35%

HOTELS

From budget to luxury hotels, open air tourism and holiday apartments

20%

FOODSERVICE

Michelin-starred restaurants, fast food, traditional restaurants, grocers, food retail, supermarkets, catering businesses and other food services

20%

PURCHASING, DISTRIBUTION & SERVICES

Distributors, wholesalers, manufacturers, logistics, etc.

20%

DESIGN & INSTALLATION

Decorators, interior designers, fitters, layout designers, design consultants, architect firms, audits, consulting

5%

FOODSERVICE CONTRACTORS

Healthcare, social, administration, work, education, leisure, military, etc.



RECOMMENDATIONS



“I love the variety of exhibitors and the relevant conference programme at EquipHotel. The show gave me the extra information I needed to help me grow my business. It's full of ideas and concepts to boost business, which is especially important after the crisis we've been going through.”

Régis MARCON

Founder
Restaurants Maisons Marcon



“What I like about EquipHotel is the opportunity to discover new suppliers from different sectors all at the same time, and to keep an eye out for new products. It puts me in the middle of the latest products and services and enables me to develop my network of contacts.”

Sonia LORRIO

Purchasing Manager
Villa Magna



THEY WILL BE ON EH



**Thierry
MARX *****



**Alain
DUCASSE *****



**Kei
KOBAYASHI *****



**Yannick
ALLENO *****



**Christophe
MORET ****



**Christophe
HAY ****



**Eric
PRAS *****



**Adrien
BRUNET**



**Stephane
CARRADE ****



**Kelly
RANGAMA ***



**Massimo
TRINGALI ***



**Nolwenn
CORRE ***



**Sébastien
RICHARD**



**Mélanie
SERRE**



**Gabin
BOUGUET**



**Edouard
CHOUTEAU**



**Emma DESTRUEL
Antoine SALLIER**

PR



26

CONTENTS

(news, press releases, press kits, invitations...)



64

JOURNALISTS IN ATTENDANCE AT THE PRESS CONFERENCES

(June and October 2022)



295

JOURNALISTS IN ATTENDANCE ON THE FAIR

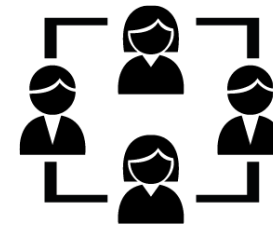
(33% over two days)



688

MEDIA COVERAGE

(web, printed, tv et radio)



83 914 273

CUMULATIVE AUDIENCE

BEST-OF PUBLICATIONS

ARCHITONIC

NEWS ARCHITECTURE ARTS DESIGN LIFESTYLE TRAVEL FOOD & BEVERAGE

The future of hospitality at EquipHotel in Paris

From 6 to 10 November, international trade fair EquipHotel will be welcoming exhibitors and visitors to Paris and inviting them to consider the future of the hospitality sector with open eyes and conscious minds.

It's well known that digitalisation changes often happen as a result of a series of often unchallenging situations. Being able to manage restaurants can help and will help to make decisions that lead to transformation and improvements. The incorporation of new technologies has led to a huge number of innovations all over the world that have been in an effort to improve and enhance services. Design, customer service has been able to...

EquipHotel 2022

Italia a Tavola

Check-in

Quotidiano di architettura, arte, design e arredamento
sabato 6 dicembre 2022 | aggiornati alle 12:21 | [segui su Facebook](#) | [segui su Instagram](#)

Menu di Chateaubriand
Emilia Romagna Contemporanea

1. **Puma 143, un brand alla fortuna** | 18.3 Naxos e Caciobano nel mondo, in quanto fanno parte di Chateaubriand | 14.4 Pils e birra, quanto passano a...

FRANCIA HOME • APPUNTAMENTI • FIERE

EquipHotel, il salone dell'ospitalità, torna a Parigi

Dal 6 al 10 novembre a Porte de Versailles è in programma il salone di riferimento per albergatori e ristoratori. Ci saranno incontri e saranno analizzate le ultime tendenze per capire l'andamento del mercato

01 settembre 2022 08:30

Dal 6 al 10 novembre torna in Francia a Parigi EquipHotel, il Salone internazionale di riferimento per gli albergatori e i ristoratori. Valorizza le innovazioni, i prodotti e i servizi di oltre 120 aziende europee, francesi ed internazionali. Durante 5 giorni di convegni ed eventi Hostes potranno incontrare, scoprire numerose soluzioni pratiche e concrete, entrare in contatto con nuovi fornitori, restare aggiornati sul mercato. E questo, grazie a conferenze, workshop, master class conosciuti ed esperienze da vivere.

Una conferenza del Equiphotel (Foto: Anis Equiphotel)

Reservare il tuo mantenimento per beneficiare del nostro garanzia migliore tariffa. Prevedibile valore. Hotel: Hotel V&V

Hertz

Articoli più letti

1. Natale sulle Dolomiti? Ecco i migliori ristoranti di Belluno, Trento e Bolzano
2. "La piatto senza confini": un'isola, una cucina, una storia
3. L'azienda di design di Milano: Wilkna 1841 Fairs

CLICCA PER I PRIMI DIECI

IFDM

DESIGN LUXURY PROJECTS-HOSPITALITY FAIRS EVENTS VENTURE JOURNAL L&P | ita |

EquipHotel 2022: hospitality and commitment

EquipHotel 2022 è un evento di settore che si svolgerà dal 6 al 10 novembre a Parigi, Francia, dedicato agli albergatori e ai ristoratori. Durante 5 giorni di convegni ed eventi Hostes potranno incontrare, scoprire numerose soluzioni pratiche e concrete, entrare in contatto con nuovi fornitori, restare aggiornati sul mercato. E questo, grazie a conferenze, workshop, master class conosciuti ed esperienze da vivere.

24 novembre 2022

In a dynamic and decidedly D2B event, from 6 to 10 November, "premium" brands and professionals from the complex world of hospitality were once again able to meet and greet inside the stands of over 1,200 exhibitors, and in group meetings of French, Italian and Spanish companies, along with an intense program of encounters organized on a daily basis. Visitors also saw spaces set aside for special installations, "experiential contexts" that welcomed guests, events and proposals of interior design, motivated with a focus on food & beverage culture.

These spaces included was the Lounge des Chefs created by AN2, the Terrasse bar and restaurants coordinated by Pierre-Alexandre Rivier, La Table Astronomique, designed by Nicolas Thureau, Le Carré Privé, produced by Sies, the VIP bar with a "multisensory" by Thierry Virvaire.

EquipHotel 2022

The stands of French interior designers working in the field of hospitality included Oscar Tancien Osm, who presented "Voyce Chateaubriand" as "une vision équilibrée du 'bouquet de vie'" and Laurent Mangon, who in the same installation, in collaboration with the new, introduced "Voyce Chateaubriand" as a "co-construction et scénographie de l'hôtel de demain." Philippe Caudray for Capitale Signature created a "hotel room-signature" on an imaginary planet, full of technology and futuristic ideas.

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gd DESIGN DIFFUSION

DESIGN ARCHITECTURE EVENTS GUIDE NEWS

EquipHotel 2022 returns to Paris, Porte de Versailles, November 6-10

With more than 1,200 exhibitors, EquipHotel is the leading trade show for hospitality and catering dedicated exclusively to professionals, enhancing innovation and service excellence. In addition to the exhibition, EquipHotel offers conferences, seminars, and talks with experts to improve the quality of one's offering.

The main theme of this edition of EquipHotel is conscious hospitality. Territories, "slow tech" and "slow living", energy saving and soft mobility are the new strengths of a facility that cares for the

Het platform voor de horeca

Ondermensen

Equiphotel Parijs 2022: Vraag je gratis toegangsbadges aan

Vanaf 6 tot 10 november naar Parijs voor de horeca-uitdaging EquipHotel! Deze internationale vakbeurs voor de hospitality en foodservice-sector brengt meer dan 1.200 exposerende bedrijven samen, waarvan 40% internationaal, op vijf belangrijke vakgebieden: foodservice, design, verkoop, technologie en dienstverlening. Inspiratie opdoen, netwerken en kennismaken van de meest actuele trends in de branche, dat doet EquipHotel van 6 tot 10 november 2022 in de Parijs Expo, Porte de Versailles.

THEMA: CONSCIOUS HOSPITALITY

Conscious hospitality of betrokken gastvrijheid is het overkoepelende thema van deze editie van EquipHotel. Het is een meerdimensionale uitdaging voor alle betrokkenen. Authenticiteit, stilte, slow tech en duurzaamheid, energiebesparing, het zijn allemaal aspecten van een horecagebied dat nu aan roep staat.

Daarbij is er ook volop aandacht voor de medewerkers. Sies, leegstaand en lichtelijk op de horeca-uitdaging EquipHotel van 6 tot 10 november 2022 in de Parijs Expo, Porte de Versailles.

th. teresa herrero living.

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PARIS & EQUIPHOTEL 2022: LA NUEVA HOSPITALITY

PARIS & EQUIPHOTEL 2022: LA NUEVA HOSPITALITY

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SECTOR EQUIPAMIENTO MAQUINARIA PROTAGONISTAS FERIAS Y EVENTOS

edenox

EquipHotel 2022 vuelve a París el próximo noviembre

2 septiembre, 2022

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Scotsman

MAB Hostelero - Octubre 2022

mab HOSTELERO

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by agents

60 International Key Account
& Leaders managed by ISG



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STRESS-FREE EXHIBITIONS

We put everything in place so you can get ready stress free!

TO HELP YOU PREPARE

- A single email address: <https://www.equiphotel.com/en-gb/helpdesk-form.html> (response within 48 hours)
- “Exhibitor” preparation meetings over the 2 years, in person or online
- A hotline available 6 months before the show
- A schedule of actions to be carried out between now and the trade show
- Distribution of the “Exhibitor handbook”, your guide: practical information, useful addresses, etc.
- An exhibitor portal and personal billing space available 24 hours a day (4 months before the show)

TO HELP YOU DURING THE SHOW

- Concierge service
- Special Premium service: dedicated counter, follow-up at your stand
- Incident tracking via HQ
- Requests processed within 2 hours on site

SO THAT YOU CAN ENJOY YOUR TIME AT THE SHOW

- Free coffee at HQ during setup
- Welcome coffee session on the 5 mornings of the show

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