



PRODUCT HIGHLIGHTS

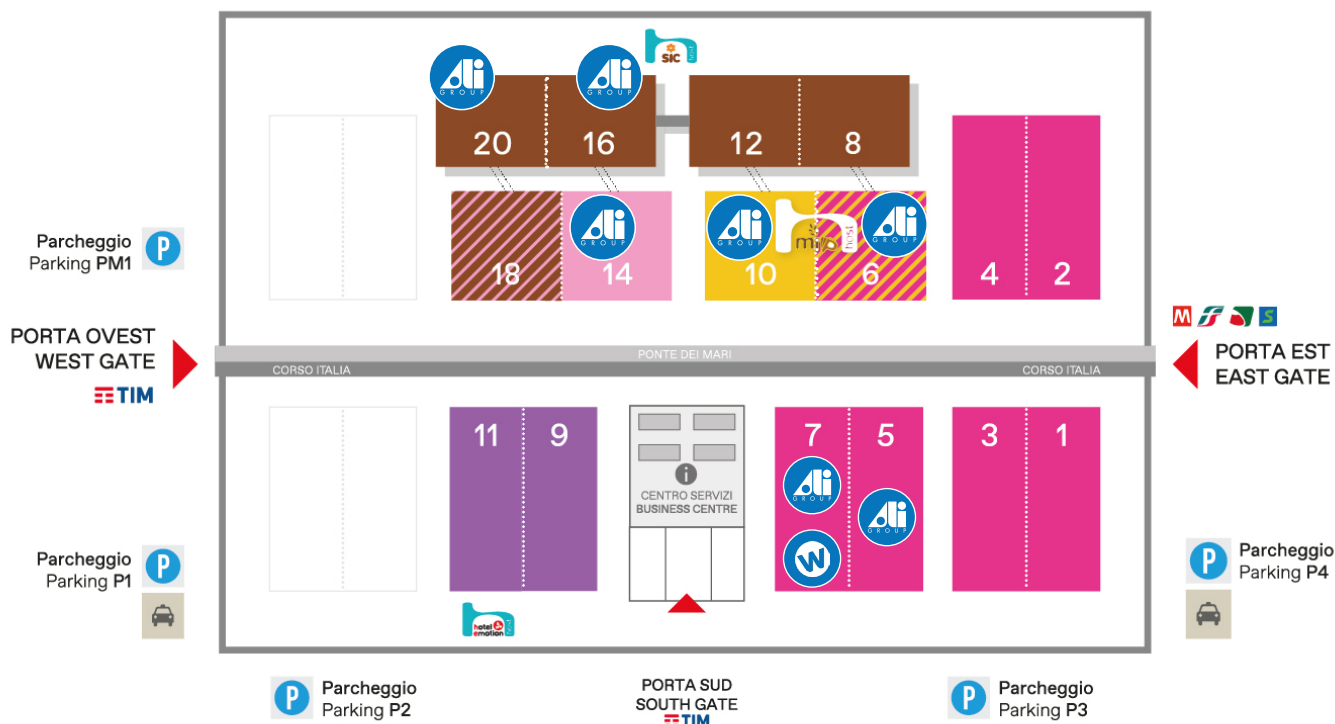
Explore the latest
from our brands



INTERNATIONAL
HOSPITALITY EXHIBITION

17-21
OCTOBER
2025

fieramilano



Arredo, Tecnologia, Tavola
Furniture, Technology, Tableware

Caffè, Tea
Bar, Macchine caffè, Vending
Coffee, Tea
Bar, Coffee machines, Vending

Ristorazione professionale
Foodservice equipment

INFO POINT

Caffè, Tea
Bar, Macchine caffè, Vending, Gelato, Pasticceria
Coffee, Tea
Bar, Coffee machines, Vending, Gelato, Pastry

**Ristorazione professionale,
Pane, Pizza, Pasta**
Foodservice equipment,
Bakery, Pizza, Pasta

Gelato, Pasticceria
Gelato, Pastry

Pane, Pizza, Pasta, Pasticceria
Bakery, Pizza, Pasta, Pastry

GET INSPIRED!

Discover the latest innovations and flagship products from more than 50 of our leading companies at Host. The Group's brands are showcased across seven halls.

From cutting-edge equipment to exclusive new product launches, this curated selection highlights the diversity and excellence of today's hospitality and foodservice equipment industry.

7
halls

50+
brands

3,500+
sqm



OPENING TIMES

October 17-20, 10:00 am – 6:00 pm

October 21, 10:00 am – 5:00 pm (*last day*)

VENUE

Rho FieraMilano

Strada Statale del Sempione, 28

20017 Rho (Milan)

HOW TO REACH THE SHOW

HostMilano is easily accessible from the city as well as from other Italian and international locations, thanks to Milan's excellent land and air transport connections.

Visitor's Entrance

- East Gate
- South Gate
- West Gate

Scan the QR code for more information:





HALL 5



BOOTH L33 M34



BOOTH F23 F33 H24 H34

With Culimat

Tomato Laser

- Manual NSF-certified stainless steel tomato slicer

Titan MaxCut

- Manual food processor, slice, cube, core, wedge



CIM0435FA-49

- Modular cube ice machine with dual exhaust for flexible installation

UGC065A

- Undercounter ice machine, for clear and long-lasting gourmet cubes



Super Erecta Hot

- Heated Shelf System

Tableworx

- Premium Work Stations



MOC24

- OnCue rapid-cook specialty oven with automatic door release

DEC18E2

- Heavy-duty, compact microwave, stainless, solid door



MRX523

- High-speed convection, impingement and microwave assist

JET514

- Convection and Microwave assist high-speed baking oven



BOOTH H33 L34

Smart Rack Detection – Just Load and Go! (new)

- With AI-powered rack recognition on Infinity models, the machine knows what you're washing and auto-sets the best cycle. No need to think twice, just clean results

Your Wash Coach – Now on WhatsApp (new)

- Need a tip? Daily use, maintenance, or quick help with alarms — our new virtual assistant is always there to guide you (or your technician) in real time. Try it live at the booth!



BOOTH H23

Solus Eco (new)

- Stand-alone food waste grinder and dewaterer machine

Solus Transfer

- Cost-effective food waste disposal solution performance, efficiency, and cleanliness

Flex WasteDispo

- Innovative and automatic food waste disposal solution



BOOTH L24

Proveno Sous Vide kettle

- It combines cook-mix-chill functions with sous vide technology, offering 400 L cooking and 100 kg sous vide capacity

Dos 2 pump

- Quickly and accurately dispense liquids like soups and sauces, with built-in weighing to streamline workflow

Viking Mixpan

- Finnish-made brattpan with integrated mixing and automated operation for effortless food production



BOOTH L23 M24

GI 1728 and GI 2128 - New range of roller ironers (new)

- FOX PLUS control manages speed, temperature, and thrust, while 5 sensors ensure stable heat and top ironing quality

Gi Suite cloud platform for Wavy controlled equipments (new)

- A new step forward in connectivity



BOOTH M21 N22

Bottle Combi Lux PLUS - high-tech double-skin bottlewasher (new)

- High-performance washer for bottles (up to 12/cycle, 325 mm), easily convertible to a dishwasher. Heat recovery cuts humidity and energy costs



BOOTH M23a N24a

Heat on Demand Advantage® CV+ Patient Meal Delivery System

- Using induction technology, activates bases in 12 seconds and keeps hot food hot for an hour



Modul-Line X2 Induction solution (new)

- Realtime Temperature Control System multi point (RTCS® mp)



BOOTH M23 N24

C36SHBPL, Steakhouse Broiler

- Overfired Broiler with infrared radiant heat

Belshaw

Donut Robot® Mark II - automatic fryer

- A new design allows one operator to efficiently make consistent donuts while saving time

MARENO
kitchen solutions since 1922

BOOTH M33 N34

Invisible Hood (new)

- Match M1 Design. Powerful motor. Activated charcoal filter. Easy-to-clean

M+ Pasta Cooker (new)

- 7" Display; Cloud Connection; Dedicated app interface; Automated Basket lifters; Multi-Recipes Manager; Alarms; Consumption

M1 110 cooking line (new)

- The most powerful solution for cooking islands where space is very limited. Some functions have knobs on 2-sides

M2 Redesign - kitchen monoblock (new)

- New frame construction. Lighter, stiffer and more modular



BOOTH N23 P24

Brand New Cook & Hold Ovens Launching at HOST

- Clear, intuitive touchscreen controls, great cooking performance & easy servicing
- Single and double oven models
- Double ovens have independent controls for greater reliability and usability

williams

Garnet VG1T and Opal VO2U (new)

- Varitemp one-door cabinet and two-door counter

Keg Chiller (new)

- Mobile system with electric wheels and handle controls for easy transport while keeping beer at +1 / +4°C, fits 20L keg.

ThawSafe WTS75 (new)

- Safe thawing of food with touchscreen controller

Wexiödisk

BOOTH N33 P34

Pot dishwasher WD-10S (new)

- Potwashing without granules with a perfect washing result



baron

BOOTH P33

Queen 9 Touch - professional kitchen range (new)

- The new 7" touchscreen of the Baron Queen series streamlines cooking control, boosts efficiency, and enables remote monitoring via Baron Cloud.

MAGMA undercounter multifunction oven (new)

- With integrated auto-cleaning, designed to save space and ensure performance, efficiency, and cleanliness



weinnovate cooking

BOOTH Q34

Helion - undercounter combi oven (new)

- With automatic cleaning, designed to save space and maintain top performance and hygiene

Diamante90Touch (new)

- New 7" touchscreen that offers intuitive cooking control, real-time consumption monitoring, and cloud connectivity for remote management and service.

Diamante (new)

- Aesthetic restyling updates the Diamante line with redesigned details for a fresh new look

POLARIS
BEHIND THE FRESHNESS

BOOTH P23 Q24

Roll-in blast chiller (new)

- Ideal for high-capacity needs

Refrigerated Table A+ class (new)

- Reduced consumption and energy savings

Target Smart blast chillers (new)

- With large touch control, high performance, and new defrost and heat maintenance functions

HALL 6

em
YOUR PIZZA HUB

BOOTH B03 B07 C04 C08

ROTO DOME with rotating baking surface (new)

- High productivity, stunning design, touch control panel with latest patented O.T.C. (Oven Thermo Control) technology

TL80-R (new)

- Electric conveyor oven with belt and sides in refractory stone



HALL 7

LAINOX®

BOOTH H35 H45 L36 L46

Zoom Evolution **(new)**

- Functional simplicity through intuitive design for a smooth, natural workflow

Oracle XS **(new)**

- For those with limited space but unlimited ambition. It's designed to be used anywhere

Compact the Urban Combi **(new)**

- Every centimeter counts, every constraint becomes an opportunity

ROSINOX

GRANDES CUISINES

BOOTH H47 L48

Custom-made range **(new)**

- Ergonomic design - Fully customizable - Improved access to technical parts

FRIGINOX

LE FROID PROFESSIONNEL

Ecostar Mini Cabinet

- Cold cabinet with compact size, heavy-duty casters, air deflector inside the cabinet, hinged front panel and dust-resistant condenser

FRISTAR PLUS

- Dual-compartment fish refrigeration unit

Friulinox

BOOTH L35 M36

Combi-Ice

- Genuine Freshness all-in-one chilling and storage. More space, less hassle

Ready Pro

- One touch, endless possibilities. The intuitive interface at the service of your masterpieces

Chilly Celle Plug-in

- A range of blast chillers, both positive and negative, instantly ready for use

SILKO

BOOTH L45 M46

Pi **(new)**

- Monobloc with smart ventilation system, inclined top, premium finish

LiteBite **(new)**

- Fully enclosed fryer with internal drainage, operator safety and single phase

Format Design Lab Block

- Tailor-made kitchen for chains: efficient, reliable, and easy to replicate in each restaurant

DIHR

we mean clean

BOOTH L47 L57 N48 N58

Hydropower **(new)**

- 2-in-1: the ultimate ware-washing technology

CARPIGIANI

BOOTH N35 N45 P36 P46

UF920 SP/UF 720 SP **(new)**

- High productivity for soft-serve, shakes and tubs

SYNTHESIS 1 Countertop **(new)**

- Seamless production, storage, and service everywhere

161 K Syrup Injection **(new)**

- Perfectly blended shakes with syrup at a touch

NUVIA whipping cream machine

- Perfect cream, mousse and semifreddos – powered by natural CO²

MAGICA E-Pay

- Contactless automatic soft-serve machine

V AIR

Fizz

- Frozen carbonated beverage machine

Smart XS

- Small range beverage machine

burledge

BOOTH N47 P48

BPod Class-e **(new)**

- Base station for heating and cooling and Pod Shuttle for transporting trays. Space-efficient design with easy-to-reach touch controls

RTS Class-e **(new)**

- A classic. Only better. RTS Class-e tray delivery trolley with built-in heating and cooling

IQ-Control 2.0 Application **(new)**

- Program and monitor your entire Class-e fleet wirelessly

iipa®

BOOTH N57 P58

JUMP 101 DM, 101 DL and JUMP 251

- New in the Ali Group family, universal multifunction cooking device

HOONVED

PEOPLE · PASSION · INNOVATION

BOOTH P45 Q46

Hygea **(new)**

- Undercounter and hood-type dishwashers

X-Dry **(new)**

- Hoonved stand-alone blower dryer for hood-type and undercounter dishwashers

APx68 **(new)**

- Compact washer for pots and utensils



BOOTH P35

Genius 20-11/20-21 and Multimax 20-11/20-21 **(new)**

- Next generation of professional combi steamers with autoclean PRO hybrid circulation system, eco/power steam and special programs

Joker

- It combines high-performance cooking with a compact design

Condensation Hood PRO

- With its multi-stage filter system, it combines the features of a condensation hood and a filter hood in a single unit

TECNOMAC

our technology, your taste

BOOTH P47 Q48

CT.20.120 MULTI R290

- Multifunctional trolley blast chiller with plug and play functionality



BOOTH M35 M45 N36 N46

Cleveland

KET12T

- 12-Gallon (45 liter) electric countertop tilting kettle

CONVOTHERM

Mini pro combi oven – the smallest & smartest **(new)**

- Solid-to-liquid fully automatic cleaning. Optional: ConvoSense optical recognition

Maxx pro combi oven

- Fully automatic cleaning. Optional: ConvoSense optical recognition & ConvoSmoke

Flexx pro multi function cooking system **(new)**

- Wide range of models: e.g. double pan 2 x 49 l & 2 x 79 l up to single pan max. 250 l capacity



G38 icemaker

- Its transparency is highly valued in any context of use

Delfield

C5Pro blast chillers

- Great power, versatility and reliability

Frymaster

FilterQuick Intuition® Gas & Electric

- Total redesign of our 30-lb. FilterQuick platform offered in gas and electric versions

RE Electric Fryers

- Engineered for efficiency, this electric fryer features patented self-standing swing-up elements that simplify cleaning and prioritize crew safety



BOOTH Q36

Design Cooking Island, Modular Cooking Island, Gas Cooking Island

- Ultimate flexibility for any kitchen layout; maximize efficiency and space; energy-efficient cooking

Large-Scale Food Production

- It combines robust performance with advanced technology

ICEMATIC

BE COLD WITH STYLE

BOOTH P57 Q58

C70 A - 60GR

- The Cherry range expands with the new XL 60-gram cube

GARLAND

XPress Grill

- Double-sided clamshell grill

GFE24-4L oven

- 100% flame safety protection with electronic ignition

Lincoln

Aperion® 24 Series ovens

- Reduces cook times by up to 30% versus traditional impingement ovens

3240GO impinger oven

- Designed to deliver a better bake, smarter operation, and greater efficiency



MercoMax™ visual holding cabinets

- Duo heat models that combine convected air and radiant heat are ideal for holding hot, moist, or crispy foods

CrispyMax® serving stations

- Maintains a variety of hot and crispy foods at optimal serving temperature

MERRYCHEF

Oven Cavity Liner

- Easy-to-install, made from PTFE, durable and dishwasher safe

ConneX® 16 panini press

- Patented design, easiest to use and install



OPTIMAXX 500 undercounter dishwasher

- Versatile, easy to install, and cost-efficient. Features HYGIENE+ cycle, self-monitoring, cloud connectivity



HALL 10

ESMACH

BOOTH B04 C07

SPI AI with load cells **(new)**

- SPI AI mixer models with load cells technology

Nano-SPI **(new)**

- Undercounter spiral mixer

Bake Up **(new)**

- Compact touch electric pizza deck oven

BONGARD

HERA 400*600 2P

- Retarder proofer that allows to manage the dough rising process

Soleo M2 EVO + Krystal 46.4

- Decks combined with a convection oven

HALL 16

BOOTH C23 E24 E32

RANCILIO

Classe 5 CRONO **(new)**

- A traditional coffee machine focused on quality in the cup, ease-of-use and reliability

RANCILIO SPECIALTY

RS1 & Invicta

- Professional coffee machines with cutting-edge technology and iconic design

EGRO BUILT FOR EXCELLENCE

KitchenCONNECT® for Egro **(new)**

- A connectivity solution seamlessly integrated into Welbilt's IoT platform

CREM

BOOTH C31

EX4 **(new)**

- A traditional coffee machine featuring a modern, functional design

spengler

SP LINE **(new)**

- A fully automatic Modular Platform for Office Coffee Service market

HALL 14

BOOTH B23 C24

ICETEAM 1927

301 Icona HT with Blender **(new)**

- Counter-top soft-serve machine with touchscreen and blender

Vario Icona

- The combo machine for Gelato that allows to complete the whole cycle of gelato production

G1Y Soft&Shake **(new)**

- The compact countertop gravity machine for soft-serve

HALL 20

BOOTH E04 E08 G03 G07

Scotsman®

EXG Series **(new)**

- Undercounter gourmet cube ice machines

NXW Series **(new)**

- Modular dice ice machines

DXN Infinity **(new)**

- Nugget ice dispenser with undercounter ice maker



**Setting the
standard for
foodservice
excellence**



COOKING

ALPHATECH

AMANA
COMMERCIAL

ambach
You, your kitchen

b
baron

BLUE SEAL

Cleveland

CONVOTHERM

DEAN

eloma



Frymaster

GARLAND

INDUCS

iipd

LAINOX

Lincoln

MARENO
kitchen solutions since 1922

MENUMASTER
Commercial

MERRYCHEF

metos
cooking solutions

MOFFAT



oem
YOUR PIZZA HUB

OLIS
we innovate cooking

PROXY
PROFESSIONAL FOR YOU

ROSINOX
GRANDES CUISINES

SILKO

SunFire

turbofan
CONVECTION OVEN SYSTEMS

U.S. Range

Waldorf

XpressChef



REFRIGERATION

BEVERAGE-AIR

Delfield

FRIGINOX
LE FROID PROFESSIONNEL

Friulinox

HARFORD

hiber
COOL EXPERIENCE

KOLDTECH

KOLPAK

POLARIS
BEHIND THE FRESHNESS

RDI

TECNOMAC
our technology, your taste

VICTORY

williams



WASHING & WASTE MANAGEMENT

ADs
American Dish Service
Manufacturers of Ware Washing Equipment

bi-line
SYSTEMS

Champion



COMENDA
TO CLEAN, WITH CARE.

DIHR

grandimpianti
intelligent laundry equipment

HCONVED
DESIGN - DESIGN - INNOVATION

KROMO

**MOYER
DIEBEL**
Simply Engineered Better

NORDIEN-SYSTEM

RENDISK

WASHTECH

Wexiödisk

WMAXX
WAREWASHING



ICE & BEVERAGE DISPENSE

BAR LINE
ICE - MACHINES

CRYSTAL TIPS

GBG

ICEMATIC
BE COLD WITH STYLE

Ice-O-Matic
Ice. Pure and Simple

KOLD-DRAFT

McCann's

Multiplex

Scotsman

Sencotel

SERVEND
Ice & Beverage
Systems

SIMAG

V AIR



BAKERY



COFFEE MACHINES



ICE CREAM, GELATO,
SOFT-SERVE & SHAKE



MEAL DELIVERY,
PREPARATION &
STORAGE SOLUTIONS



CONTRACT,
DISTRIBUTION
& SERVICE

ADAMATIC

Belshaw

**BERTRAND
PUMA**

BONGARD

XCFI

ESMACH

MONO

PAVAILLER

**COFFEE
QUEEN**

CREM

EGRO
BUILT FOR EXCELLENCE

EXPOBAR

PROMAC
Espresso coffee machines

RANCILIO

**RANCILIO
SPECIALTY**

spengler

BGI CONTINUOUS
CHILLED
CREAM
MACHINES

ICETEAM 1927 **Bib**

CARPIGANI

ICETEAM 1927 **cattabriga**

ICETEAM 1927 **COLOBLITE**

Electro Freeze

ICETEAM 1927 **ON**

ICETEAM 1927 **PROMAG**

Aladdin Temp-Rite
center by design

AUREA
advanced food preparation equipment

burledge
TOGETHER, WE WORK.

Edlund
SUPPORTED FOR SUCCESS

Krefft

merco

METRO

We put space to work.

Stierlen

temp-rite

alicomenda

aliCONTRACT

Fabristeel

GRANDIMPIANTI
ENGINEERING & CONTRACTING

metos
kitchen intelligence

metos
marine

MILLER'S VANGUARD

SERVICELINE
Covering & Refrigeration Equipment Sales Est. 1989

WELBILT
FITKITCHEN.

WELBILT
KITCHENCARE.

WELBILT
KITCHENCONNECT.

WELBILT
MARINE

WELBILT
GALLEYCARE.



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Interested in
growing together?
Let's connect!



SCAN TO
CONNECT

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