

Epta at Fine Food Australia

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Epta Asia Pacific will star in the 35th edition of Fine Food Australia, the annual show that celebrates the food industry, from 9 to 12 September in Sydney (Stand HT40). With more than 1,000 exhibitors and 23,000 visiting professionals every year, the event is the most important Australian meeting between experts of the food world: a launch pad for the products and the exchange of ideas and innovative techniques.

"#EptaExperience is the way" is the leitmotif behind the participation of Epta Asia Pacific in Fine Food Australia, which confirms the Group's ability to merge cutting-edge technology, professionalism and reliability in favour of excellence, to position itself on the market as a trusted partner and contribute to the success of the Clients in the Retail, Ho.Re.Ca., and Food & Beverage market.

Inside the stand, it will be possible to admire the larp Cool Emotions, a complete range of plug-ins ideal for every context of the hospitality segment, from bars, to ice cream parlours to pastry shops and restaurants. Featuring the right mix of innovation and design, the larp Cool Emotions cabinets are designed to create establishments of coordinated aesthetics, thanks to the numerous display solutions that stand out for high-tech shapes and LED lighting on the cabinet exteriors. The solutions on show include Passion, the new well for ice cream and frozen products that amazes for a larger sized Total Display Area and large glazing. The elevated transparency, guaranteed by the cover with soft closing system and panoramic ends, gives a sensation of illumination, whilst promoting maximum product visibility. Worthy of note is the dual temperature top Amaze, a perfect solution for both beverages and frozen products, also available with side glasses. It can be positioned above Passion to create a combined cabinet able to further boost the display ratio.

The stand is completed by Glide and Melo both branded Bonnet Névé, specifically designed for the retail market in Oceania. Glide is a negative temperature well, featuring panoramic glass surfaces, also equipped with the soft closing. In addition, the combination of original shapes and ergonomics has given birth to Melo the serve-over of Bonnet Névé. Thanks to the numerous versions that can be matched with each other, it is possible to furnish fresh and ultra-fresh departments of every kind of store, from independents, to convenience stores, to hypermarkets. To conclude, the needs of the client and staff is ensured thanks to the positioning of the display level and of contents at the "right height", to improve interaction with the consumer and facilitate greater product rotation.

Clipping Online
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