

# EQUIPHOTEL PARIS

THE HOSPITALITY & FOOD BUSINESS PLACE

## **EQUIPHOTEL 2022 was a huge hit with exhibitors and professionals from the hospitality sector**

The EquipHotel show just ended on a high note, with a fantastic turnout. After a four-year absence from the Porte de Versailles exhibition centre, exhibitors and professionals from the hospitality industry met in Paris to share advice and ideas, discover innovations, forge partnerships and sign contracts. In a persistently uncertain economic context, this 2022 edition was marked by better products and services and more qualified visitors.



**“EquipHotel 2022 has been a success.** This edition, which focused on **conscious hospitality** confirms the increasing status of this show for hotel and foodservice professionals. The majority of the 1,200 exhibitors who came to the Porte de Versailles exhibition centre from 6 to 10 November 2022 were able to initiate, develop and even finalise deals, contracts and partnerships. **This is the essence of EquipHotel's fundamental purpose - to create a forum for B-to-B meetings.** And that's even more important in these uncertain times created by health and economic crises,” explains **Béatrice Gravier, Director of EquipHotel**, who said she was delighted with the show's five days of interaction and feedback.

## **“A great way to meet customers and partners”**

**Exhibitors were also enthusiastic.** “I was really happy with the debates at this year's EquipHotel. Even in the digital age, this type of show is still a great way to meet customers and partners,” says **Cathy Dufour, Managing Director of Ameublement Français**. **Élie Gamblin**, a first-time exhibitor, agrees. **As the Managing Director of Nation Literie**, he highlighted the quality of the visitors at this year's EquipHotel: “I had nothing but the finest professionals coming to my stand, and they were all planning purchases or hotel renovations.”



“We have seen a real improvement in furniture offerings at EquipHotel over the last few years. During this 2022 edition, we have made some excellent European contacts that match perfectly with our market and are working on ambitious projects despite the challenges of the current context,” notes **Christine Prévert, Managing Director of designer furniture brand, Airborne.**

## Concrete and “conscious” solutions

Visitors were also thrilled. Like **Mauro Santinato, CEO of Teamwork Hospitality**, who came to the show with around 15 Italian architects. He loved the “broad range of products and services at EquipHotel”: “**The show covers everything from tableware to technological innovations and wellness.**” The other great thing is “the concrete solutions offered by the show to meet the day-to-day needs of hotel and restaurant professionals.” **Tarek Hegazy** from Sweden, who heads up **Living Design**, sees the show as “an excellent place for networking”, adding, “I’m impressed with the sustainable and environmentally-friendly solutions and alternative methods offered by most suppliers.”



## A mix of generations

After being away for four years, EquipHotel 2022 has brought the sector back together again. “It was wonderful to see the interest of hotel and restaurant professionals who came to the show. EquipHotel is an intergenerational event which brought together hotel and restaurant industry players, with great opportunities to talk about environmental responsibility,” explains **Christophe Hay, the 2-Michelin starred chef at Fleur de Loire in Blois and ambassador of this year's show.**

Members of the prestigious **Meilleurs Ouvriers de France** body, **internationally renowned sommeliers, Michelin starred chefs and directors of luxury hotels** had the opportunity to rub shoulders with a plethora of **emerging talents, apprentices and students from hotel schools.** “No less than 70 young people from Ferrandi Paris in CAP, Bac Pro or Bachelor's vocational training programmes took turns hosting, cooking or serving at the Lounge des Chefs and the Carré VIP, where a different chef was in charge every day,” explains **Vianney Lecocq, a culinary teacher and instructor at the Parisian school.**



The same was true of the VIP Bar, where students from the BTS vocational programme worked alongside **Victor Delpierre, World Coffee In Good Spirits Champion**. “Over the five days of the show, young people gained skills as they were faced with different situations every day. They learned to adapt, respond and deal with the unexpected,” says Vianney Lecocq.

## **EquipHotel will be back in 2024**

**EquipHotel** is held every two years, and the next show will be from **3 to 7 November 2024**. It will follow hot on the heels of the **Paris 2024 Olympic and Paralympic Games**, which **Dominique Restino, President of the Paris Ile de France Chamber of Commerce and Industry**, sees as “an opportunity not to be missed” for the hospitality industry. He said this at the EquipHotel 2022 inaugural session attended by **Thierry Marx, President of Umih, the French hotel and restaurant trade association, Didier Chenet, Head of GNI, and French member of parliament for Eure-et-Loir, Guillaume Kasbarian, who is also chairman of the Economic Affairs Commission of the National Assembly**.



## About

## EquipHotel

The EquipHotel show is organised by RX France, a leading player in the trade show and events industry. EquipHotel Paris is the go-to B2B event for the hospitality and foodservice industry held every two years in Paris. The trade show brings together over 1,200 exhibiting companies, 40% of which are from outside France, working in four major areas: foodservice, design, well-being and technology & services. Its unique approach makes it the most comprehensive international trade show in the hotel and restaurant industry. It showcases industry-leading French and international companies, as well as the most innovative young businesses in the hospitality sector. The event attracts 113,000 hospitality decision-makers, including chefs, restaurant owners, hotel owners, architects, decorators, investors, café and bar owners, local government administrators, design engineers and fitters. The 5-day event gives these professionals the opportunity to meet a wide range of suppliers and discover their latest innovations. EquipHotel is also the “hub” for all the latest hospitality trends and innovations. Pop-up restaurants and hotels, showrooms, studios, conference sessions, master classes and renowned competitions are organised by the best architects and experts in the sector. [www.equiphotel.com](http://www.equiphotel.com)

## About

## RX

RX promotes the development of companies, communities and individuals. We combine face-to-face events, data and digital products that enable our clients to understand markets, research products and perform transactions, with over 400 events in 22 countries and 43 business sectors. [RX France](#) organises leading face-to-face, digital and hybrid events in around fifteen different markets. Our high-profile national and international events include MIPIM, MAPIC, Batimat, Pollutec, EquipHotel, SITL, IFTM Top Resa, MIPCOM, MIPTV, Paris Photo, Maison&Objet\* and many others. Our events are held in France, China, Italy, Mexico and the United States. [RX](#) aims to have a positive impact on society and to create an inclusive work 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](http://www.rxglobal.com)

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

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