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The Sweet Taste of Innovation: @Sigep 2025, Epta Presents Cutting-Edge Solutions Dedicated to Sweet Foodservice

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Epta announces its participation in the 46th edition of SIGEP - Salone Internazionale della Gelateria, Pasticceria, Panificazione Artigianali e Caffè - which once again confirms itself as the ideal showcase to present the comprehensive technological offer of the Group dedicated to Sweet Foodservice and cutting-edge solutions branded Eurocryor and Iarp.

Scheduled from 18 to 22 January 2025 at the exhibition centre of Rimini, the prestigious event, now an unmissable international appointment for the entire sector, proposes to offer a comprehensive overview of the key trends of the Out of Home segment and the winning strategies adopted by the players of the sector, with a focus on ingredients, equipment and technologies.

The traditional trade fair exhibition, in light of the enormous success of 2024, and in line with the SIGEP Vision, synergy between concept and physical space, will also be supported by a rich program of talks, demos, show cooking, competitions, seminars and round tables which will involve experts and master craftsmen.

Refrigeration At The Service of The Out of Home Segment: Optimal Indoor and Outdoor Preservation

On show at stand 094, Pavilion A3, Epta refrigeration proves to be perfect for the preservation of desserts and ice cream, in all their forms and varieties, in installations both indoors and outdoors.

The models on show will be displayed in an optimised version in terms of performance and consumption, inserting themselves in new configurations, thanks to the creative multidisciplinary team of EptaConcept.

The Glee cabinets of the Cool Emotions line of Iarp achieve class C energy efficiency and offer a customisable design thanks to the digital print. The Delight cabinets, ideal for outdoor environments, are in climate class 5, resistant to high temperatures and humidity, maintaining high freshness performance. The Globo Retro 220 cabinet, in class A, combines energy efficiency and retro design, while the Brooklyn distributor offers a smart solution for immediate consumption.

For cakes, pastries and fresh fruit, Eurocryor presents its cabinets with an elegant design and cutting-edge technology.

The modularity and flexibility of the Eurocryor models can meet any need, ensuring an appealing display and impeccable preservation.

The display of the Iarp and Eurocryor solutions is harmonised thanks to EptaConcept, able to create environments to measure, optimising not only the design but also the functional layout of the spaces.

From the initial design study to the final realisation, EptaConcept integrates cutting-edge refrigeration technologies in customised set-ups which respond to the specific needs of customers, with the goal of achieving not only effective preservation of the products, but also an improved consumption experience.