

Press release

## **‘Host’ catering trade fair in Milan: Liebherr responds to the needs of catering businesses**

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Ochsenhausen/Milan, 10.10.2023 – Liebherr-Hausgeräte will be presenting a high-quality range of professional products and solutions at the ‘Host’ trade fair in Milan from 13 to 17 October. In response to the specific needs of users in the catering industry, these offerings impress highly in terms of sustainability and an optimised total cost of ownership, thanks to the best-in-class energy efficiency, high durability and enduring performance of Liebherr products. Liebherr’s booth will showcase current products for gastronomy, hotel and catering, beverage refrigeration, wine presentation, frozen food and ice cream, as well as SmartMonitoring for digitally networking appliances. Across a total display area of 189 m<sup>2</sup>, visitors to stand R23 in pavilion 5 will not only be able to gain inspiration from these themed sections, they also can look forward to an exciting conversation with star chef Riccardo Gaspari.

The solutions presented at Host meet the needs of professionals in the catering industry: ‘As a specialist in refrigeration and freezing, we offer the professional audience in Milan a wide range of reliable and user-friendly solutions. They all embody our aim: professional appliances with an advantageous total cost of ownership that save energy and keep their environmental impact as low as possible throughout their entire life cycle’, explains Steffen Nagel, Managing Director Sales & Marketing at Liebherr-Hausgeräte GmbH.

### **Innovations in 2024 for energy efficiency and quality**

Visitors to the Liebherr booth can experience and learn about attractive innovations for the coming year. These include GN 2/1 stainless steel fridges and freezers – developed to cope with the most demanding tasks in the professional sector. Their high-performance components rapidly cool food, while also offering impressive stability in maintaining accurate temperatures. A robust exterior and easy-to-clean interior helps you to cope with difficult challenges in minute detail.

The new GN 2/1 fridges and freezers with plastic inner liners and the latest fridge-freezers preserve the quality of valuable food with strict standards for temperature stability, energy efficiency, durability and user convenience. They also fulfil all of the applicable norms, directives and standards.

### **Equipment features for the special requirements of the catering industry**

Particularly noteworthy is the high temperature stability. Even in high ambient temperatures of up to +40 °C, the reliable and stable cooling power ensures maximum storage safety for your valuable produce. Even in a dark environment, the LED lighting means you always have a good view thanks to optimum illumination on the interior. In addition, the larger glass section on the door gives you an even better view of your stored goods and products. The proven NoFrost technology from the specialists in refrigeration and freezing ensures convenient, safe and ice-free food storage. SmartFrost reduces the frost build-up in the interior and on the stored food, meaning you have to defrost less often. And HumidityControl offers extra-long-lasting enjoyment of fresh food, as the correct combination of temperature and humidity ensures perfect climate conditions. One example of incredible convenience is the control panel. This indicates the appliance status without you having to open the door. The menu guidance is self-explanatory and is controlled by three touch buttons.

## **Outstanding sustainability**

Liebherr handles the issue of corporate responsibility holistically. The stated aim: to minimise the environmental impact of the products throughout their life cycle. The efforts to date have been awarded gold for 2022 by EcoVadis, the world's leading sustainability ratings agency. Liebherr is among the top three percent of all companies evaluated by EcoVadis worldwide. It's also important to conserve valuable resources during the service life of appliances, as well as during the manufacturing process. That is why Liebherr appliances consume very little power and can be found in the most economical energy efficiency classes. Liebherr has also been consistently expanding the use of natural refrigerants since 1993 and now uses the natural refrigerants R600a and R290 without exception. The Global Warming Potential (GWP) of these substances is many times lower than the fluorinated hydrocarbons that are still in widespread use. Natural refrigerants are specially designed for highly efficient compressors and guarantee lower energy consumption.

## **Riccardo Gaspari x Liebherr**

One highlight of Liebherr's presentation at Host is the conversation with the Italian star chef Riccardo Gaspari. In 2017, he transformed an old barn on the edge of the forest into the exclusive SanBrite restaurant in Cortina d'Ampezzo, Italy. In addition to healthy food, he also attaches great importance to the sustainability and origin of the products. 'The secret to my recipes is that ingredients are created first, and then the dish is composed', Gaspari proudly tells us, because the restaurant produces 80 percent of the fresh products it serves, self-sufficiently and following the rhythm of the seasons. As a culinary expert who focuses on sustainability and freshness, he will be available for visitors to discuss ideas with at the Liebherr stand during Host.

## **About Liebherr-Hausgeräte GmbH**

Liebherr-Hausgeräte GmbH is one of eleven divisional controlling companies of the Liebherr Group. The Appliances division employs more than 6,500 staff and develops and produces a wide range of high-quality refrigerators and freezers for the domestic and professional sectors at its headquarters in Ochsenhausen (Germany) and in Lienz (Austria), Marica (Bulgaria), Kluang (Malaysia) and Aurangabad (India).

## **About the Liebherr Group**

# LIEBHERR

The Liebherr Group is a family-run technology company with a broad and diverse range of products. The company is one of the largest manufacturers of construction equipment in the world. However, it also provides high-quality, user-oriented products and services to many other sectors. Today the group comprises over 140 companies from every continent. In 2022, it employed more than 50,000 staff and generated total revenue of over €12.5 billion. Liebherr was founded in 1949 in the southern German town of Kirchdorf an der Iller. Since then, its goal has been to win over its customers with sophisticated solutions and contribute to technological progress.

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