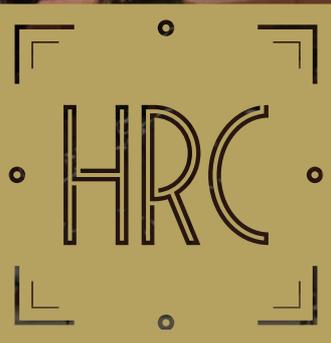


Trade Only



# Official Event Preview

The business event for hospitality and foodservice professionals

**21 - 23 March 2022 | ExCeL London**

Monday 21 March: 10.00 – 17.00

Tuesday 22 March: 10.00 – 17.00

Wednesday 23 March: 10.00 – 16.00

Featuring

**PUB<sup>22</sup>**



Official Preview Sponsor



Scan the code to register

## Expect 1000's of product showcases, 100's of live demo's and a wealth of talks and workshops

Established in 1935, HRC is dedicated to showcasing innovation across the hotel, restaurant and catering sector, both in terms of the hundreds of exciting suppliers on the show floor and through our comprehensive content programme.

Divided into four key areas: Foodservice, Professional Kitchen, Design & Décor and Hospitality Tech makes it quick and easy for you to compare similar products, build relationships and choose the supplier that best fits your business.

Collaboration is at the heart of everything we do, and this year we have teamed up with EXP101, The Staff Canteen, Hospitality Jobs UK and Tried and Supplied to bring you

more inspiring talks, demo's and workshops than ever before. And don't forget to come and cheer on the chefs of tomorrow as they compete in the 120th edition of Salon Culinaire, our world famous chef competitions.

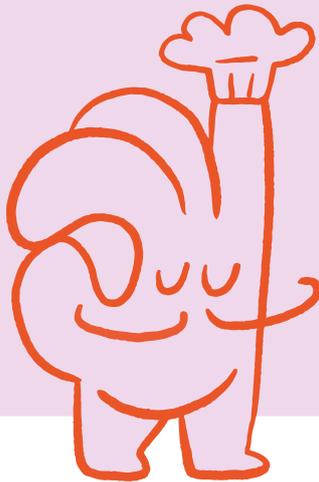
Brand new for 2022, The Pub Show has joined forces with HRC to deliver more features, talks and dedicated suppliers for publicans, bar owners and anyone wanting to understand the latest trends in casual dining. Plus, IFE, International Food & Drink Event, IFE Manufacturing and the London Produce Show will also be taking place at the same time, creating the UK's largest gathering of food, drink and hospitality professionals, with more than 30,000 visitors and 1,500 suppliers expected.



Book your seats in advance to hear from our awesome line up of speakers including Michel Roux Jr., Kate Nicholls, Tom Kerridge, Anthony Pender and so many more.

LIBEO

# PAY YOUR SUPPLIERS IN ONE CLICK



The screenshot displays the Libeo interface. At the top left is the 'LIBEO' logo, and at the top right is a user profile icon labeled 'MC My company'. Below this is a list of invoices:

Supplier	Status	Invoice No.	Amount
MyLittleShop	To be paid	FA2021-003	£2,104.27
Resto+	To be paid	240121-05	£8,403.60
TeddyBed	Planned		
YummyFood	Paid		
Compulab	Paid		

Below the list is a summary card showing:

- Total amount incl. tax: **£10,144.87**
- from: My bank account
- A button: **Pay everything in 1 click**

✓ **SAVE TIME: CENTRALISE YOUR INVOICES**

Instant and automated invoice processing.

✓ **MONITOR YOUR FINANCES IN REAL TIME**

From your mobile or any device, avoid surprises on your cashflow.

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Nearly 100 000 companies are on Libeo

Request a demo on

[www.libeo.io](http://www.libeo.io)

Libeo is a community of companies, which enables SME business owners, financial directors and accountants across Europe to centralise, approve and pay their supplier invoices in one click, without a sort code and without changing bank accounts. Our solution integrates with all accounting softwares and banks on the market. Nearly 100,000 companies have joined Libeo to centralise and pay supplier invoices, including Annapurna Hotel, Chateau Laguiole, or franchises such as Starbucks and Burger King. In the UK, Libeo operates its payment initiation services via SafeConnect, referenced at FCA under number 827001. In France, Libeo is registered with the ACPR as the agent of Treezor SAS, an e-money institution having its head office at 33 av. de Wagram, 75017 Paris, under number REGAFI 84331. This information is accessible on the financial agent register REGAFI at <https://www.regafi.fr>.

# We can't wait to reunite **the industry!**

What a two years it's been since we last welcomed the hospitality and foodservice sector through the doors of ExCeL London. After a challenging time for everyone, it's so exciting to be bringing the community back together to network, do business and learn about the very latest trends in the industry.

We're delighted to be partnering with hugely respected brands like EXP101, Tried & Supplied and Hospitality Jobs UK to bring some fantastic, timely content to the stage across the three days of the show, focussing on vital issues such as recruitment and retention, digital transformation, sustainability and a whole lot more.



As always, HRC is proud to host International Salon Culinaire, especially as the historic chef competition celebrates an amazing 120 years the heart of the UK culinary scene. You can catch some of the most talented and inventive chefs doing what they do best in over 100 live competitions across the three days of the show.

As you might have noticed, HRC isn't alone at ExCeL London this year. Not only have we partnered with The Pub Show to expand our offering to publicans and bar owners, with curated content, pub-focussed suppliers and guided 'Pub Crawls' courtesy of On-Trade Consultancy, we've also joined forces with IFE, International Food & Drink Event, IFE Manufacturing and London Produce Show, creating the UK's largest gathering of food, drink and hospitality professionals.

We remain dedicated to supporting the hospitality and foodservice sector and hosting those all-important face-to-face meetings where partnerships are built, and ideas are sparked.

We can't wait to reunite the HRC community again on 21-23 March 2022.

See you at the show.

**Ronda Annesley, Event Manager**

"Hotel, Restaurant & Catering is a chance to search for new innovations, network with industry colleagues & learn from the guest speakers on the various panels. Post Covid-19 it's important that we come together & the live cooking element always adds excitement"

Raymond Santamaria – Founder & Director, Santamaria London



Professional Kitchen



DESIGN & DÉCOR

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## Directions & opening times

- Monday 21 March: 10.00 – 17.00**
- Tuesday 22 March: 10.00 – 17.00**
- Wednesday 23 March: 10.00 – 16.00**

The Jubilee Line and the DLR are the quickest routes to ExCeL London.

Alight at Canning Town on the Jubilee Line and change onto a Beckton-bound DLR train for the quick two-stop journey to ExCeL: Prince Regent for ExCeL (for the east entrance or the ICC London).

Find more information at [hrc.co.uk/visit/when-where](https://hrc.co.uk/visit/when-where)

Register for free at [hrc.co.uk](https://hrc.co.uk)

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# What's On at **HRC 2022**?

From market leading suppliers and industry-leading content to live cooking demonstrations and competitions, HRC has you covered.

## Four packed show sections

Whether you're looking for Design & Décor brands, Foodservice suppliers, Professional Kitchen equipment or the latest Hospitality Tech, our four show sections are here to meet the needs of your business.

## The Vision Stage curated by EXP101 and designed by Harp Design

Leading industry figures will take to the stage to discuss the latest trends and topics, including immersive dining, staffing shortages and shifting kitchen cultures.

[View the full seminar programme on page 8](#)

## The Tech X Stage

Head to this stage for insightful sessions demystifying hospitality tech and providing clear, actionable advice for business owners on topics such as customer data, apps and marketing.

[View the full seminar programme on page 12](#)

## The Pub Show

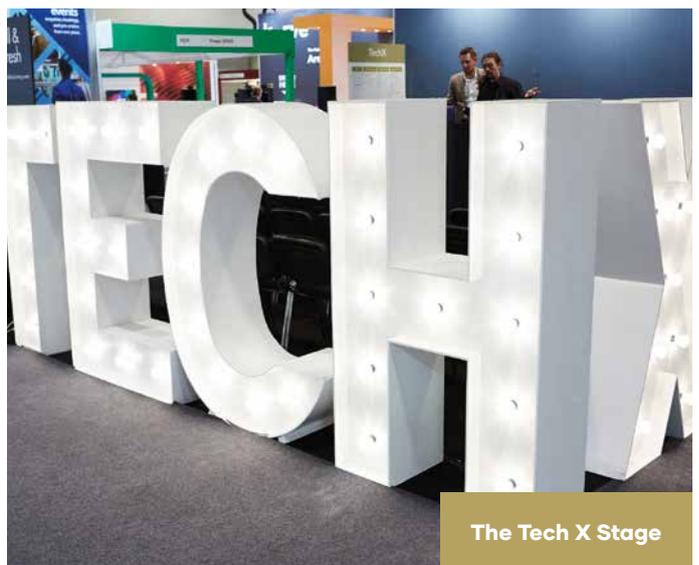
Joining forces with HRC for the first time, The Pub Show is your hub for all things pub & bar, complete with popular returning feature The Tap Room.

## International Salon Culinare

The historic chef competition celebrates its 120th year at HRC with new competitions, challenges, dishes and prizes.



The Vision Stage



The Tech X Stage



The Pub Show



International Salon Culinare

## In addition to the 1500 suppliers showcasing their latest products, here's what else you can look forward to!

To help us delve deeper and share tested solutions for tackling the industry's biggest issues and trending topics we're collaborating with EXP101 to curate the Vision Stage, designed by Harp Design and working with Tried and Supplied and Hospitality Jobs UK to bring you two additional free conference programmes to attend during your visit to HRC.

HRC will also welcome the return of The Staff Canteen Live, an unparalleled showcase of some of the best chefs currently working in the UK.

### The Better Hospitality Conference, in partnership with Tried & Supplied

## Monday 21 March



The Better Hospitality conference, which was launched by Tried & Supplied as a virtual event in 2021, will be holding its first live edition as part of HRC 2022 and tackling a number of key issues including sustainability and nutrition and the promotion of healthy eating.

**Head to [hrc.co.uk/visit](http://hrc.co.uk/visit) to view the full conference line-up and book your sessions.**

### Hospitality's Talent Conundrum, in partnership with Hospitality Jobs

## Tuesday 22 March



To highlight some of the key challenges and opportunities facing the hospitality and foodservice sector, HRC will be partnering with Hospitality Jobs UK for Hospitality's Talent Conundrum, a special one-off conference examining the issues of staff recruitment and retention.

**Head to [hrc.co.uk/visit](http://hrc.co.uk/visit) to view the full conference line-up and book your sessions.**

## Happy Hour in the Hub with Kobas

Join hospitality tech provider Kobas for networking drinks in the **Hub**, 4-5pm on Monday and Tuesday.



## The Tech Solutions Bar, in partnership with HOSPA

Head to the association's stand on **H791** to meet with independent hospitality tech experts and receive bespoke advice and guidance for your business.



## The Staff Canteen Live

The Staff Canteen, the UK's leading networking website for chefs, brings together a star-studded line-up of chefs to recreate some of their top recipes in front of a live audience and share their extensive knowledge and culinary experience as part of The Staff Canteen Live.

All chefs will be joined by a team member they consider to be 'one to watch,' giving onlookers the opportunity to meet some of the UK's rising culinary stars.

There will be regular sessions running every day of the three-day show with each of the chefs delivering interactive demonstrations, as well as offering recipe guidance and cooking tips.

Samples of the chefs' dishes will be regularly making their way into the audience, so guests will not only witness the best food being prepared, they will be able to taste it too.



**Sally Abé**  
The Pem



**Nick Beardshaw**  
Kerridge's Bar & Grill



**Tom Booton**  
The Grill at The Dorchester



**Jeremy Chan**  
Ikoyi



**Asimakis Chaniotis**  
Pied à Terre



**Dominic Chapman**  
The Beehive



**Jean Delpoit**  
Restaurant Interlude



**Oli Williamson**  
The Fat Duck



**Paul Foster**  
Salt



**Tony Parkin**  
Tony Parkin at the Tudor Room



**Gareth Ward**  
Ynyshir



**Michael Wignall**  
The Angel at Hetton



part of Givaudan



To discover the full line-up of what's on at HRC, head to [hrc.co.uk/visit](http://hrc.co.uk/visit)

Register for free at [hrc.co.uk](http://hrc.co.uk)

21 - 23 March 2022 | ExCeL London

# New product launches at **HRC 2022**

Here's just a taste of some the products launching at HRC in March.

## The Nutella Muffin

Meet Ferrero Foodservice on Stand **F261**



Food solutions provider Ferrero Foodservice will be capturing the imagination of the food-to-go consumer with the launch of the Nutella Muffin at HRC.

Zareen Deboo, Foodservice Channel Operators Manager, Ferrero UK & Ireland, commented: "We're thrilled that HRC will be returning this year and we can't wait to showcase what

we've been doing to help operators boost sales. The demand for Nutella® inspired items is showing no sign of slowing down as we've seen a continued rise throughout lockdown with home bakers incorporating our spread into their bakes.

"The launch of the Nutella® Muffin will really help operators get in on the action with the combination of the nation's favourite bakery item with the UK's number one cocoa and hazelnut spread, Nutella® – it's bakery brand power at its best!"

## GamePro

Meet TVC Leisure on Stand **F378**



GamePro is a state-of-the-art digital gaming machine supplied by TVC Leisure and available to pubs and social clubs. It's the only triple screen digital gaming machine in the UK, and offers a range of modern features such as accepting cashless payments. GamePro is supplied with a menu of over 30 games to keep players engaged and has a brand-new game added every month.

## The SPEED-X

Meet UNOX on Stand **P461**



Unox will be launching a new product – the SPEED-X – to the UK market at HRC 2022.

"SPEED-X is our first combi-oven with both microwave/accelerated cooking and self-washing," explains UK MD Scott Duncan. "There's no other product on the market which does that, so it's a first. It's going to be a real game changer.

"Operators have previously had to choose between a combi oven or a speed oven. The challenge with speed ovens is generally that because they don't have self-cleaning you can't cook raw food or protein, because they're difficult to clean.

"Now with the SPEED-X there is the opportunity for operators to use it as a combi, and at the flick of a button change it to a speed oven to make things like toasted sandwiches, pizza etc. It's a really exciting product, the interface is unbelievable; it's incredibly user friendly and the oven is voice activated."

## Lattice Collection

Last line to Meet Tablecraft on Stand **T219**



Create a casual dining experience with Tablecraft's new Lattice Collection™. Stainless steel construction with an embossed basket weave pattern. Available in a variety of styles and sizes; these pieces add a casual feel to shareable sides and entrees. The company is also bringing new upscale barware constructed of durable 18-8 Stainless Steel with elegantly neutral finishes to this year's show.

To see what other products will be showcased visit [hrc.co.uk/products](https://hrc.co.uk/products)

## BioCeptor

BioCeptor is a combined technology system that effectively manages kitchen FOGS (Fats, Oils, Grease and Starch), helping operators satisfy regulations. BioCeptor retains and breaks down FOGS on site so that FOGS are prevented from entering the drainage system, and the frequency of servicing, cleaning and maintenance is reduced.

[fogsmanagement.com](https://fogsmanagement.com)



Stand **P450**

# Thank you to **our partners**

We believe our partners are the best and we cannot thank them enough for their continued support.

### Lead Partners



### HRC Event Partners



### Industry Partners



# RS-FM

Restaurant Services FM



RS-FM complete a wide range of commercial catering installations and have partnered with leading-edge brands to offer best-value professional kitchen solutions.

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*Fatstrippa*

Fatstrippa's revolutionary Grease Recovery Unit is one of the UK's best-known and most-trusted catering grease management systems.



We are here Prince Regent DLR

# The Vision Stage

Curated by 

## Monday 21 March



Steve Alton

Louise McClean

Anthony Pender



Kate Nicholls OBE

Kelly Dowson

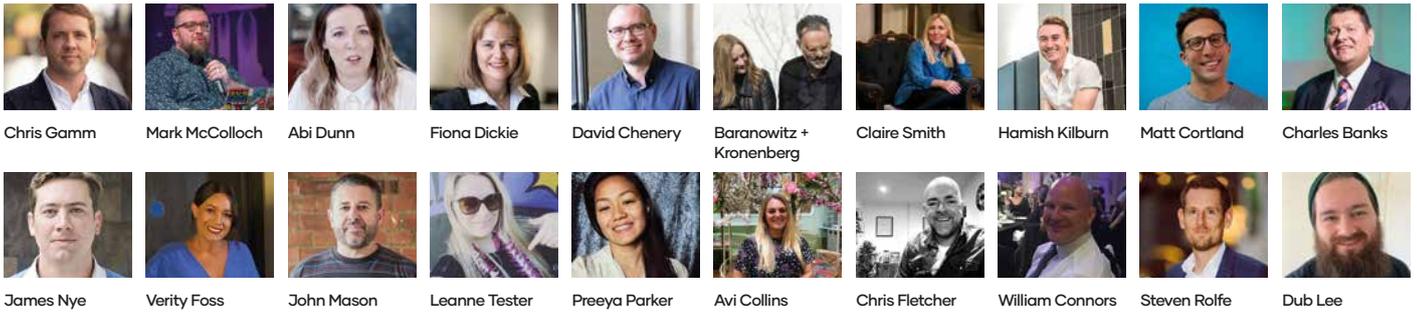
Michel Roux Jr.

Start	End	Title	Description	Speakers
10.30	11.15	The return of the pub	Pubs have faced unprecedented challenges over the past two years, and in this session KAM checks in with leading publicans to discover what's changed, and what's stayed the same, in their businesses.	<b>Katy Moses</b> , Founder & MD, KAM <b>Steven Alton</b> , CEO, British Institute of Innkeeping <b>Louise MacLean</b> , Business Development Director, Signature Pubs <b>Anthony Pender</b> , Founder, Yummy Pubs <b>James Nye</b> , MD, Anglian Country Inns
11.45	12.30	Tackling the industry's staffing shortages	A combination of factors in recent years has led to some severe staff shortages in the industry, with some businesses forced to reduce their opening hours and adapt their offering to tackle the issue. Join a panel of industry experts as they discuss how to combat this vital issue.	<b>Kieron Bailey</b> , Co-Founder, EXP101 <b>Chris Gamm</b> , CEO, Springboard <b>Mark McCulloch</b> , Founder, Hospitality Rising and Supersonic Marketing <b>Abi Dunn</b> , Founder, Sixty Eight People <b>Kate Nicholls</b> , CEO, UKHospitality
13.00	13.45	How The Pubs Code protects tied tenants	In this session the Pubs Code Adjudicator talks through some of the roles and responsibilities of the Pubs Code and the part it plays in supporting publicans in the industry, and provides an update on its latest work.	<b>Fiona Dickie</b> , Pubs Code Adjudicator, Office of The Pubs Code Adjudicator
14.15	15.00	How can restaurant design get consumers back dining out?	From the biggest hospitality brands to the smallest independents, design is everything when it comes to welcoming customers and building a brand. Join a panel of leading design and hospitality experts as they discuss how design can impact on the consumer experience.	<b>David Chenery</b> , Founder, Object Space Place <b>Claire Smith</b> , Director, ABDA Creative Design & Build <b>Hamish Kilburn</b> , Editor, Hotel Designs
15.30	16.15	Immersive hospitality: the businesses creating truly memorable customer experiences	In this session we meet the hospitality businesses pushing the boundaries of customer experience with immersive, experiential drinking and dining experiences.	<b>Kieron Bailey</b> , Co-Founder, EXP101 <b>Matthew Cortland</b> , Co-Founder, The Cauldron Company <b>James Bulmer</b> , Founder, Wonderland Restaurants <b>Hamish Jenkinson</b> , Founder, The Department London



The Vision Stage  
Designed by





Chris Gamm   Mark McColloch   Abi Dunn   Fiona Dickie   David Chenery   Baranowitz + Kronenberg   Claire Smith   Hamish Kilburn   Matt Cortland   Charles Banks  
 James Nye   Verity Foss   John Mason   Leanne Tester   Preeya Parker   Avi Collins   Chris Fletcher   William Connors   Steven Rolfe   Dub Lee

## Tuesday 22 March

Start	End	Title	Description	Speakers
13.00	13.45	Future Food Trend Tracker 2022	Key learnings and takeaways from the foodpeople's future trend tracker to date, and a look forward as to what we can expect from 2022 in plant-based, sustainability and cuisine.	Charles Banks, Co-Founder, thefoodpeople Kelly Dowson, Director, Good Sense Research
14.15	15.00	Shifting kitchen cultures, with Michel Roux Jr.	HRC Chef Ambassador Michel Roux Jr. is joined by an all-star panel of chefs to discuss shifting kitchen cultures and the future of hospitality in this keynote session.	Michel Roux Jr., Owner, Le Gavroche
15.30	16.15	How diversifying your offering can protect the future of your business	It pays for hospitality and foodservice businesses to be able to adapt their offering to meet evolving customer needs. Join this panel to hear how some leading brands have fulfilled the needs of diverse audiences and achieved sustainable growth in the process.	Andy Dyson, Business Development Director, New Concepts Revolution Katie Rose, CFO and COO, Market Halls

## Wednesday 23 March

Start	End	Title	Description	Speakers
11.00	11.45	Is vegan going mainstream?	Verity Foss, Co-Owner of the Oowee Group, reflects on the company's shift to online delivery during the pandemic and the growth in popularity of vegan meals and products.	Verity Foss, Co-Owner, Oowee Group
12.15	13.00	Trends for 2022	IGD delivers a data-driven session shining light on the trends for 2022, plus demonstrating what operators should be paying attention to and leveraging for success in the coming year.	Nicola Knight, Senior Analyst, IGD James Walton, Chief Economist, IGD
13.30	14.15	The People Collective	People are on every board room agenda and rightly so, but what do we really need to do to set up an effective people strategy for a new generation of hospitality workers? Onboarding, transparency, feedback, honesty and leadership all fall under the spotlight with this fantastic panel.	John Mason, Co-Founder, Sideways Leanne Tester, Learning & Development Manager, Pizza Pilgrims Preeya Parker, Head of People, Grind, Avi Collins, Head of People, Tapas Revolution
14.45	15.30	Digital transformation: From a hospitality business to online retailer, how do you manage the change?	The pandemic forced hospitality businesses to be more creative than ever, exploring new business models and in many cases revolutionising their online offering. In this session we take a look at some of the most innovative digital transformations in the industry – and what the future holds post-Covid.	Chris Fletcher, Editor, Tech on Toast William Connors, Director of IT Operations, Popeyes Steven Rolfe, Founder, pointOne EPoS Dub Lee, Systems Architect, Honest Burgers

To view the full line up of talks and live demo's and to book your sessions head to [hrc.co.uk/2022-seminar-programme](https://hrc.co.uk/2022-seminar-programme)

Speakers and sessions subject to change.

Register for free at [hrc.co.uk](https://hrc.co.uk)

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# Celebrating design innovation **at HRC**

HRC is privileged to partner with some fantastic creative design agencies to bring the features at the show to life. This year the event has enlisted the expert assistance of Accanto Interiors for the show's exclusive VIP Lounge, and has worked closely with Harp Design to bring the Vision Stage to life. In addition, the show's newly rebranded Design & Décor section is packed with innovative interiors suppliers and design brands.

## The VIP Lounge in partnership with Tevalis, designed by Accanto Interiors

Meet the team on Stand **T717**

"We are pleased to have been selected by HRC as a design partner to create a beautifully designed space for the VIP Lounge. This will provide VIP visitors with a premium and functional area to run meetings & network. We are responsible for the design and project management of the build. We also one of the exhibitors in HRC and we will be very happy to promote our inspiring story and our suppliers to the wider hospitality community."

### Supplier List

- Panaz
- Orac Decor
- Gie El
- Latchmeres Handmade Furniture
- Josephine Munsey
- Float Glass Design



Designs by Accanto Interiors

## The Vision Stage, designed by Harp Design

Meet the team on Stand **T529**

Harp Design: "We get a huge amount of pleasure working with HRC. Our team of six designers have a chance to put our heads together and come up with lots of creative concepts, this year with a focus on sustainability. Working with the show is a real team-building event for us and a chance to showcase what we can do as a design studio."

### Supplier List

- Leaflike
- Muraspec
- Symphony Furniture & More
- GS Contract

To discover more of our incredible design & décor suppliers visit [hrc.co.uk/exhibitor-list](https://hrc.co.uk/exhibitor-list)

## Libeo

Libeo is the surprisingly simple way to centralise and pay invoices. Created in January 2019, Libeo enables hospitality business owners across Europe to centralise, approve and pay their supplier invoices in one click, without connecting to their bank interface or entering bank account details. Nearly 100,000 companies have joined Libeo including Annapurna Hotel, Château Laguiole, or franchises such as Starbucks and Burger King.

COLLECT, CENTRALISE  
AND MANAGE YOUR  
SUPPLIER INVOICES  
FROM END-TO-END



LIBEO

[libeo.io](https://libeo.io)

Stand **H849**

# KEPAK

Stand Number:  
F321

— home of: —



A FOOD TO GO SOLUTION FOR EVERYONE  
PROMISING TO BE **BETTER THAN YOU THINK!**



# The Tech X Stage

## Monday 21 March



Alison Battisby

Daniel Rodgers

Mark Selby



James O'Sullivan

Jonathan Knott

Start	End	Title	Description	Speakers
11.15	11.45	Become a social media pro	Social media specialist and founder of Avocado Social, Alison Battisby, guides you through the top trends to look out for in social media marketing for 2022 and how to apply them to your hospitality business.	<b>Alison Battisby</b> , Social Media Consultant, Avocado Social
12.30	13.00	The true shape of digital transformation in hospitality	It's no secret the rate of adoption of digital ordering boomed over the past 2 years, and consumers are undeniably more familiar with online ordering than they were in 2019. But is this the true nature of digital adoption in hospitality or is there more to the story? QikServe's Founder and President, Daniel Rodgers, presents some startling data on consumer adoption of both on-premises vs. off-premises ordering and speaks to Wahaca about their experiences and learnings around adoption by their guests.	<b>Daniel Rodgers</b> , Founder & President, QikServe <b>Mark Selby</b> , Co-founder and CEO, Wahaca
13.45	14.15	Serving up success in a post-COVID world: Bringing the best experiences to the table	What do customers really want from their dining experience? How can businesses keep guests engaged? What should operators be doing to bring amazing experiences to the forefront? Kobas & Dojo answer these questions and more in this Tech X session, supported by the latest hospitality insights.	<b>James O'Sullivan</b> , CEO, Kobas <b>Jonathan Knott</b> , Head of Customer Insights, Dojo
15.00	15.30	All innovation comes by improving the initial design	The original model of Asian hospitality is broken. The issues stemming from lack of training over the last 60 years, the emphasis on labour intensive working schedules and no new blood coming into the sector have created a black hole in the industry that is worth £4.5 billion.  How can the industry transform itself and how can hospitality as a whole benefit from the latest example of digital restaurants that work in practice as well as theory? A careful balance between technology and staff and customer user experience is needed and during this session we will unpack those real world examples.	<b>Rehan Uddin</b> , Managing Director/ Chef Patron, Asian Restaurant Owners Network





Blake Gladman



Katy Moses



Tim Foster



Philip Thorley


 Patrick  
McDermott


Moshe David



Rehan Uddin



Victoria Searl



Mark Smith



Danilo Mangano



Meela Leino



Yan Zhang

## Tuesday 22 March

Start	End	Title	Description	Speakers
11.15	11.45	App-y customer? Tech and the consumer experience	KAM unveils new research looking at the impact of technology on the customer and staff experience in pub settings, and how hospitality tech can streamline service and open profitable new avenues.	Blake Gladman, Insight & Strategy Director, KAM
12.30	13.00	The final frontier: Making tech work in pubs	Katy Moses, Founder of KAM is joined by Tim Foster, founder at Yummy Pubs and Phil Thorley, Operations Director at Thorley Taverns to discuss the growing dependency on technology in pubs and how people and tech can and should be working together for the ultimate customer experience.	Katy Moses, Founder & MD, KAM Tim Foster, Founder, Yummy Pubs Philip Thorley, Operations Director, Thorley Taverns
13.45	14.15	Thinking digitally	It's more important than ever for hospitality businesses to operate efficiently, maximise profits and reduce waste. In this session, DigiTally's Patrick McDermott will run through how simple and easy-to-use tech tools can make a huge difference to the bottom line.	Patrick McDermott, CEO, DigiTally
15.00	15.30	Wallets, Crypto and NFTs: What does it all mean for hospitality venues?	In this accessible workshop from eDrinks, learn about some of the leading trends in digital commerce and how they can be adopted and leveraged by hospitality business owners.	Moshe David, CEO, eDrinks

## Wednesday 23 March

Start	End	Title	Description	Speakers
11.45	12.15	Too much of a good thing? Effective data use and capture	Overwhelmed with valuable customer data but not sure how to utilise it? Learn from our expert panel of data analysts and operators on how to intelligently capture customer data and how to use that insight to help strengthen your consumer relationships.	Victoria Searl, Founder and Head Hawk, Data Hawks Mark Smith, Founder, Double Up Social Danilo Mangano, Managing Director, International at SevenRooms
13.00	13.30	What's new in hospitality marketing?	2022 is the year of connected, mobile-friendly websites, social discovery and online review management. Join us to learn how you can use emerging technologies to help your brand grow.	Meela Leino, Marketing Manager, Verse
14.15	14.45	How to fall in love with a robot: AI voice assistants in hospitality	At a time when consumer expectations and staffing levels do not match, ignoring phone calls can be tempting. However, every pub, restaurant, and hotel owner knows that one bad experience can destroy a customer relationship. So what can an operator do? Learn how some of the UK's most innovative pubs have deployed smart AI voice assistants to field customer phone calls, answer questions, and take table bookings.	Yan Zhang, COO, PolyAI

Head to [hrc.co.uk/2022-seminar-programme](https://hrc.co.uk/2022-seminar-programme) to learn more and book your chosen sessions

Speakers and sessions subject to change.

Register for free at [hrc.co.uk](https://hrc.co.uk)

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# What does **LIBEO** do?

The Libeo platform allows for end-to-end management of the purchasing cycle.

With one single platform you can manage and pay all your supplier invoices, scan and sort your invoices, reduce manual processing errors and secure payments to prevent fraud, digitise your approval workflows, make simple and secure payments without connecting to a bank interface or entering bank account details, and integrate with leading accounting tools.

## What are the benefits for hospitality businesses investing in tech tools?

Libeo helps restaurant and hotel owners in a number of ways. You can save time (up to 10 hours per week) through the bulk importing of invoices, notifications of important deadlines, one-click payments and by using the mobile app. You can better control expenses with multi-user collaboration, invoice control and approval workflows, a customisable supplier network and with integration to popular accounting tools and banks.

Plus, you can have a clear, picture of your financial situation with features like payment monitoring, consolidated views, real-time financial indicators and intelligent planning.

## What sets Libeo apart from the competition?

Libeo offers a complete procure-to-pay solution to hotel and restaurant owners. Through a single platform, you can manage the entire process from centralising invoices to paying your supplier in one click.

Our platform includes a dedicated access for your accountant, allowing them to faster retrieve all invoices and information. Freed from admin task, they can dedicate their time to better advise you on your finances.

Automated validation workflows will allow you to manage user rights safely, and our internal processes ensure fraud control.

We choose an API-first strategy, allowing you to connect Libeo to your existing accounting software. We are also synchronized with all major banks across Europe.

We have a strong focus on user experience. Through deep design research, our teams aim to make the day-to-day use of the platform a simple and pleasant experience for everyone.

Since its creation, Libeo has raised £26M with partners such as DST Global, Serena, LocalGlobe, Breega and we were nominated FinTech of the Year in 2019 by French association Finance Innovation.

## Why should buyers come and visit you at HRC 2022?

Visit us to meet our team of experts and discover how our platform can help you save time to focus on your business. Through a personalised demo, you'll be able to know more about our features. Plus, we'll welcome you with nice gifts and surprises!



# Talking Tech at HRC 2022

Over the past two years the relationship between the industry and technology has changed dramatically, from our online presence to digital ordering to home delivery and much more. Hear from some of our Tech X stage speakers as they delve into the very latest topics and trends in the world of hospitality technology.

## Alison Battisby, Founder, Avocado Social



### How have social media habits changed since HRC 2020?

2020 seems like a very long time ago, particularly in the world of social media. The pandemic has seen hospitality brands taking their digital presences a lot more seriously – and using them as a key communications tool to their community. Social media is the place where customers expect to be able to read about your latest service changes or updates. Platforms like Facebook, Instagram and Twitter now serve as a vital customer service tool, where customers expect speedy response times and personalised information. The quality of your social media content and service is more important than ever for creating a trustworthy brand.

### Why should hospitality business owners invest time in their social media?

Every year, social media users grow. Users are spending even more time than ever before scrolling and engaging within social media platforms. They can influence our opinions and lifestyles more so than media such as newspapers and TV. Hospitality business owners should be treating social media as a huge opportunity to generate as many new customers as possible, to build trust and credibility and to create a tribe of loyal customers online.

## Dub Lee, Systems Architect – People + Culture, Honest Burger



### What would you say to encourage hospitality businesses to look at integrating more tech into how they operate?

Our customers and team members are now using technology in almost every aspect of their lives and have come to expect a level of convenience and tech savviness with the businesses they interact with. As the workforce gets younger, modern consumer grade tech will be essential to engage our teams.

### Why should visitors to HRC attend the digital transformation session?

Hospitality isn't often seen as a tech focussed sector; it's often seen as a badge of honour to be fearful of technology in our industry. I believe technology can free up operators to focus on the teams, and their customers. Instead of handling admin.

## William Connors, Head of IT Operations, Popeyes UK



### What have been some digital transformations in hospitality have been real game-changers?

When with Wahaca, we were one of the very first to implement a pay-at-table solution. At the time, we had to convince customers to embrace paying for their meals via a mobile device. We were happy with 15 to 20% usage of the solution. Last year usage was around 90%, which shows how it is now the norm.

Covid created a new delivery market. Wahaca did not offer delivery two years ago. It now makes up 40% of their business.

### What would you say to encourage hospitality businesses to integrate more tech into their business?

It always makes sense to check how your competition is dealing with the same problems you face, and how technology can be part of the solution.

Many businesses offer SaaS (software as a solution) without much up-front investment and long-term commitment. If you are unhappy with the technology, it is easier to move to another option.

Be not afraid to ask questions. Find out how products link with each other and it becomes easier to formulate an overall IT strategy. Sometimes it is easier to prioritise which solutions will have the biggest positive impact on your business.

### Why should visitors to HRC attend your session?

I have spent 30 years in Hospitality Management and constantly search for "best of breed" solutions. I have also made many mistakes and spent many hours looking for and reviewing tech. Hopefully, someone will benefit from what I have learned and avoid the same mistakes.

To hear from these experts and many more tech pioneers head to [hrc.co.uk/2022-seminar-programme](https://hrc.co.uk/2022-seminar-programme) to book your seats at our Tech X sessions

# International Salon Culinare celebrates **120 years**



Historic chef competition International Salon Culinare is back for 2022, with more than 100 live and static competitions and skills challenges. Chefs from around the UK and beyond will be demonstrating their skills and creativity to a prestigious judging panel of over 70 experienced professional chefs.

As well as popular returning challenges such as Tilda Chef Team of the Year and the Craft Guild of Chefs National Chef Team of the Year, 2022 will see the introduction of the Restaurant Meal Kit Challenge, the Pub Chef of the Year award and the inaugural Apprentice Challenge, highlighting the important of apprenticeships in bringing a new generation of talented cooks into the industry.

Salon Culinare's Project Director Andrew Pantelli added: "After a tough couple of years for chefs around the world, we're thrilled to be bringing the live Salon Culinare back to ExCeL London. The experience of bringing dishes to life in this environment is invaluable and we can't wait to see what this year's competitors cook up."

The competition will be celebrating its 120th birthday in 2022. Over its long and prestigious history, the event has survived two world wars, welcomed luminaries such as the Queen Mother in 1988 and Her Royal Highness Diana, Princess of Wales, in 1990 and has seen numerous celebrated chefs compete in its live theatres.

## Headline Sponsor



## Media Partners



THE CATERER

## Partners



LIEBHERR



Peter Griffiths MBE, who served as Salon Director for over 25 years, recalls other special visitors to Salon during his tenure, including Lord Soames MP, Norma Major, wife of John Major, and Virginia Bottomley MP.

He commented: "I have always, and I continue to be in awe of the culinary skills the chefs display across the Salon competitions, particularly in Salon Display. During my involvement in Salon, I've also had the pleasure of developing friendships with competitors, renowned chef judges and industry sponsors from both the UK and around the world."

A long-standing partner to the competition has been Compass Group UK & Ireland, with Culinary Director Nick Vadis reflecting: "We've constantly seen Salon Live Theatre competitions evolve with the times, adding authentic street food, very much in tune with the industry. This year we'll continue to see the growing importance of sustainable menus, food waste and plant-based dishes coming to the fore. This has been on the agenda for several years at Salon, but I think this year we will see it peak.

"What has been behind Compass's long-standing support of the competition and the competing chefs? Wow, Compass has been supporting the show for three decades, it was something that attracted me to Compass when I joined over 20 years ago.

Investing in our chefs is important and giving them the opportunity to develop and push themselves. Salon Culinaire at HRC is a great vehicle to do this.

"Salon Culinaire gives chefs confidence, competing helps them develop and hone their skills, as well as picking up



new techniques. Chefs don't get out of their own kitchens, so these events are also a great opportunity to challenge themselves, meet other chefs and see what the standards are within the hospitality world."



Steve Munkley, who has been the competition's Salon Director since 2014, concluded: "Salon Culinaire is a fantastic way to build the

confidence of young chefs and encourage them to mix with their peers. When I talk to suppliers, I always remind them that these chefs will purchase your equipment tomorrow. If you engage them when they're young you will feel the benefit in future years."

Steve's words have proven true over the years, as International Salon Culinaire has seen the who's who of the UK chef scene pass through its doors, from Gordon Ramsey and Anthony Worrell Thompson to House of Commons Executive Chef Mark Hill and Michelin award winning Chef Glynn Purnell.



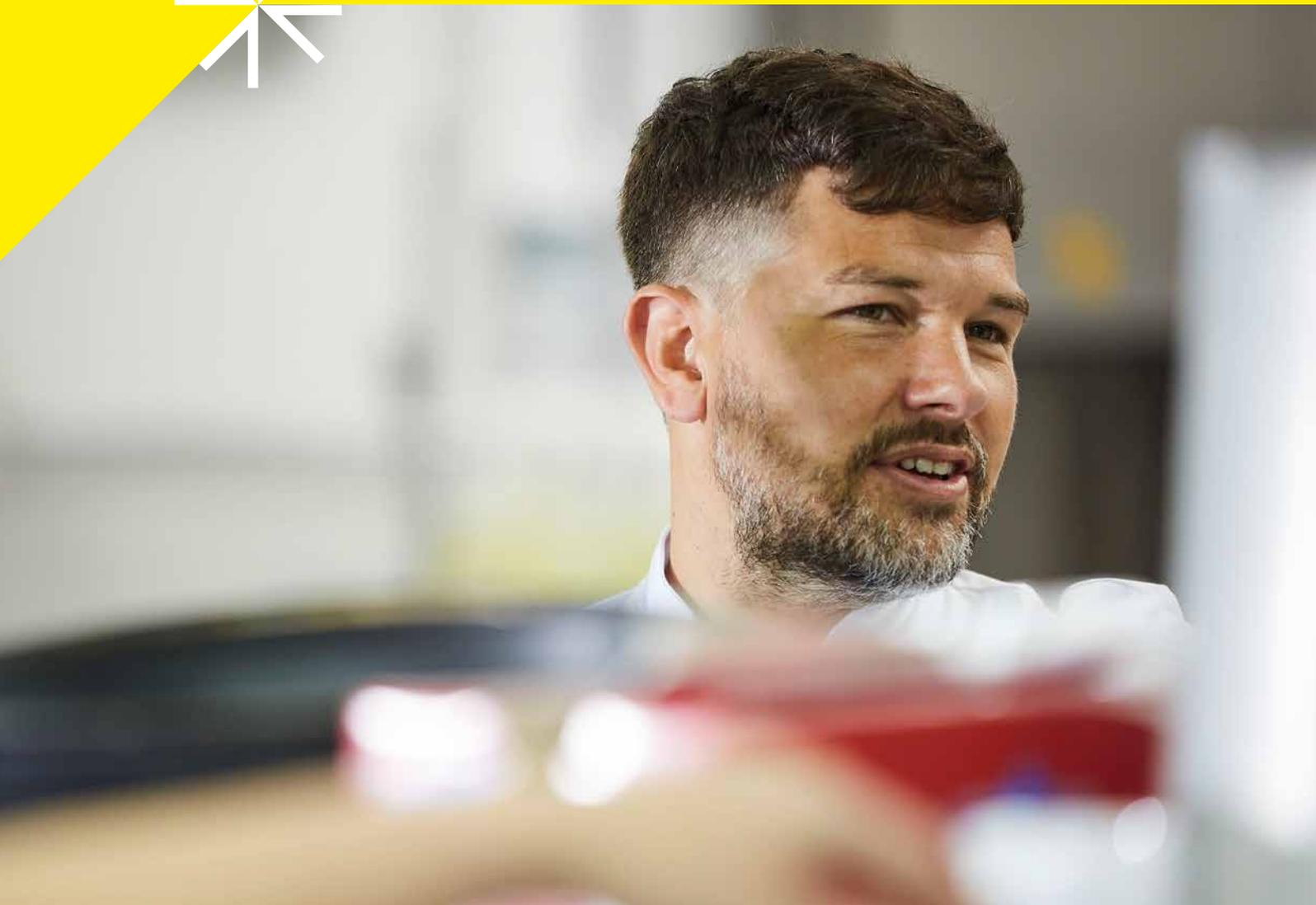
To learn more about the competitions and how to show your support for the chefs of tomorrow head to [internationalsaloniculinaire.co.uk](http://internationalsaloniculinaire.co.uk)

Sponsors



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chefs, cleaners, security,  
facilities, front of house  
and head office roles.



# HRC Product Picks

As always, HRC is a hotbed of exciting products and innovative suppliers, check out some of our top picks below.

## Britvic Soft Drinks Stand F361



Britvic is one of the leading branded soft drinks businesses in Europe and South America. Britvic currently operates in and exports to over 50 countries, and is the

largest supplier of branded still soft drinks in Great Britain ("GB") and the number two supplier of branded carbonated soft drinks in GB. Britvic is an industry leader in Ireland with brands such as MiWadi and Ballygowan, in France with brands such as Teisseire and Pressade and in Brazil with Maguary, Dafruta and Bela Ischia. The company combines its own leading brand portfolio including Robinsons, Purdey's, Drench, Tango, J2O, Fruit Shoot, Teisseire, Maguary, Dafruta, Bela Ischia, Ballygowan and MiWadi with PepsiCo brands such as Pepsi, 7UP and Lipton Ice Tea which Britvic produces and sells in GB and Ireland under exclusive PepsiCo agreements.

**Find them in our Foodservice area**

"The "go to" event for the hospitality industry"

Steve Walpole, Consultant Chef.

## Get Tasty Stand H541



Visit Get Tasty on stand H541, learn how to increase revenue, increase profits and reduce costs with their cutting edge technology. With 150 acquiring banks and

flexible pricing Get Tasty is your perfect partner for PoS, mobile ordering, bill paying, secure tabs and their revolutionary handheld ordering with integrated payments.

**Find them in our hospitality tech area**

## T&G Decor Range Stand T505



T&G's Deco range of serveware is perfect for front of house, buffet and display with an on trend glamorous dining feel.

The range has glorious gold accents and is inspired by the 1920's with sharply defined lines and geometric art deco style.

The range includes coasters, butter block, petit platter, salad servers, serving bowl, coupe plate, serving boards, grand platter, glass dome, gold wire trivets and salt and pepper mills/grinders.

**Find them in our Design & Décor area**

## pointOne Stand H761



pointOne utilises a fine combination of on-site hardware, cloud-based functionality and an open API hub to give you the most secure, reliable system

available on today's POS market. Our hybrid hub comprises our robust and stylish hardware solution; our award-winning suite of EPoS management software modules including stock control, KMS and head office reporting; and our open API integration hub.

**Find them in our hospitality tech area**

## Sosa Ingredients Stand F438



The Sosa Ingredients range is the professional chef's best friend, helping them to elevate their creations to the next level. These game-changing products

add texture, intense flavour and natural colouring to a wide range of recipes – and are all made using 100% natural ingredients. Based in Moja, Spain, Sosa is one of the leading manufacturers of premium ingredients for gastronomy and pastry professionals in the world, and their inventive collection includes seasonings, sugars, colourings, decorations, aromas, nuts and much more.

**Find them in our foodservice area >>**



# HRC Product Picks

## Stint Stand H344



Stint integrates university students into your team for short shifts. But those short shifts make a big difference. Stint students complete

basic but vital tasks, freeing up your core team to focus on what they're trained to do: creating brilliant experiences for even more customers. It's great for your team's wellbeing and your business' bottom line. Stint students are bright and hardworking, and they're the perfect complement to your experienced core team.

**Find them in our hospitality tech area**

## SumUp Point of Sale Stand H741



SumUp Point of Sale is a flexible, all-in-one tool, tailored to your every business need. Our POS is intuitive, easy to use and gives you full control over your time. Process

orders, accept payments and get powerful reports with ease. With mobile-ordering and seamless delivery and loyalty integrations, it can really take your business to new heights. We work with customers of all shapes and sizes from coffee vans to stadiums and we'll help you find the right solution so you can manage and control any type of business from one single place.

**Find them in our hospitality tech area**

## Tevalis Stand H341



Tevalis are an industry leading EPOS technology provider, with decades of experience developing hospitality focused

solutions through a consultative process, ensuring your requirements are met and exceeded. Our KMS gives your kitchen staff the insights and transparency they need to increase their efficiency when it comes to order flow and food preparation, synced directly to all of our solutions to keep communication watertight. You can even track and control takeaway/delivery orders directly and input ingredient stock information with our 'out of stock mode'.

**Find them in our hospitality tech area**

## The iVarioPro by Rational Stand P405



The iVario Pro sets new standards for the professional kitchen. It replaces bratt pans, kettles, deep fryers and pressure cookers, and can boil, braise,

fry and deep fry up to four times faster whilst using up to 40% less energy than conventional equipment. With the maintenance-free pressure-cooking option, it is up to 35% faster compared to cooking without pressure.

**Find them in our professional kitchen area**

## Togo Stand H351

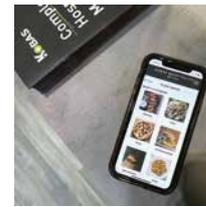


Togo is a booking system & marketing suite designed to make life easier, it takes care of tonnes of the day-to-day stuff so your staff costs are lower and

you have more time. It'll take bookings, collect deposits, deal with pre-orders, do your table planning, sell gift vouchers and tonnes more! It will work for you 24 hours a day, 7 days a week, never be late, never be off sick and always be on time.

**Find them in our hospitality tech area**

## Kobas Stand H643



As part of the company's complete hospitality management offering, the Kobas Customer Interaction Centre (CIC) brings your customer facing

solutions together into one connected, customisable and branded web application. Currently, it contains an intuitive customer loyalty program, order and pay at table, delivery, click & collect and a frictionless multi-venue ordering option for food halls.

**Find them in our hospitality tech area**

View more products set to be showcased at HRC visit [hrc.co.uk/products](https://hrc.co.uk/products)

## HyGenikx

HyGenikx air and surface sanitisation system is proven to eradicate viruses and bacteria, and in laboratory tests removed up to 99.99% of airborne viruses, including coronavirus. Working 24/7, HyGenikx creates and maintains clean air environments, significantly improving hygiene standards. It also prolongs the shelf-life of perishable food and neutralises odours.

[mechline.com/hgx](https://mechline.com/hgx)



Removed up to 99.99% of airborne viruses

Stand **P450**



# TRADE

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# THE PUB SHOW @ HRC

## PUB<sup>22</sup> Partners



HRC will be joining forces with The Pub Show for 2022, with a range of new features, suppliers and content sessions aimed at publicans and bar owners, in partnership with On-Trade consultancy. On-Trade will be running guided ‘pub crawls’ at the event, focussing on product categories such as ready-to-drink, technology and spirits.

The show will also see the return of The Pub Show’s popular feature The Tap Room, where brands such as Old Street Brewery, Siren Craft Brew and Anspach & Hobday will be available to taste and try.

HRC’s Tech X stage will feature exclusive sessions hosted by KAM focussing on the relationship between pubs and hospitality technology. Following new research on how integrating tech can improve both the customer and staff experience, KAM Founder Katy Moses will be joined onstage by Tim Foster of Yummy Pubs and Philip Thorley of Thorley Taverns to discuss the practical opportunities and challenges of having a more tech-forward approach to customer experience.

Katy comments:

**“We’re looking forward to being back at HRC for what is always a highlight of the industry calendar. We’ll be revealing research looking at how technology is impacting both the customer and staff experience and hosting a panel of leading pub operators to discuss how the pub industry is navigating the benefits and challenges of a tech-enabled future.”**



Also on the Tech X stage, Moshe David, CEO of digital wallet platform eDrinks, will be discussing the very latest technologies and their potential uses in a pub and bar setting.

David commented: **“In recent times the hospitality industry has been very slow to pick up on digital trends. It took a world pandemic to catapult the entire sector into the unknown with table ordering and wireless payments, with arguably mixed results. But it is a good start. And the unique bridge between personable hospitality and wireless ordering and payments has now prime positioned venues to adopt new digital commerce trends picking up traction at supersonic speeds, only this time, let’s be among the first”**



On the show’s Vision Stage, designed by Harp Design and curated by EXP101, the British Institute of Innkeeping will be hosted a key session on the return of the pub, featuring Signature Pubs, Anglican County Inns and more.

Steve Alton, CEO of the British Institute of Innkeeping, said: **“Coming together, sharing best practice and collaborating have always been at the heart of the BII, and PUB<sup>22</sup> at HRC is a fantastic way to showcase everything we do so well as an industry.**

**“We are looking forward to hearing from expert colleagues and taking part in some panel discussions this year, as well as seeing all of the advances in products and services for our vibrant sector. Anyone who works in pubs should take time out to visit HRC, we always come away from these days with so much new information and vital knowledge that we use to help our members in all areas of their business. I know the whole team are looking forward to this face-to-face event, meeting members old and new to share our passion for pubs and help them thrive in 2022.”**

For more information about The Pub Show head to **[hrc.co.uk](https://hrc.co.uk)**.

# SEE YOU AT THE PUB PUB<sup>22</sup>

## Brands to discover at The Pub Show

### PUBBY'S Stand F371

Pubby's is a brand-new brand with 50 years of experience. Since 1972, their principles and values have remained the same: a reliable service with a best tasting product range. They're proud to say that the vision is more alive than ever and now they're bringing 50 years of experience into the licensed trade. They're passionate about their products and only the very best tasting treats make the cut.



### HOFMEISTER BREWING COMPANY Stand F270

Discover award-winning beer that's slow brewed in Bavaria - Hofmeister is back. A familiar name to some, they relaunched in 2017 and are now an independent, British-owned company making genuine Bavarian beer. Their multi-award winning beers are crafted by a fourth-generation family brewery and brewed colder and longer.



### GREENE KING PUB PARTNERS Stand F571

The Greene King Pub Partners division operates over 1,000 leased, tenanted and franchise pubs across England, Scotland and Wales with independent business partners. In March 2021 it was recognised as the best leased and tenanted pub company at the Publican Awards, the fifth time Greene King Pub Partners has won the national industry award. This year it will be promoting its new pub franchise, Hive Pubs, at The Pub Show.



### The Tap Room

**ANSPACH & HOBDAY**  
ESTD LONDON

Anspach & Hobday

**BIG SMOKE**  
BREW CO. LTD

Big Smoke Brewing Co



Full circle Brewing Co



Old Street Brewery



Siren Craft Brew



# HRC Exhibitor List

## DESIGN & DÉCOR

### MARSANS GITLIN BAKER

Plant Face

Zoono Holdings Ltd

Accanto Interiors

Adico

AEL Outdoor Solutions

BLACK & STAINLESS CREATIVE

METALWORK

Bolsius Professional Candles

C-BURN MUSIC

Contacto

Drinkstuff

Elia International Ltd

Geberit Sales Ltd

GoJute International

Harp Design

Holywell Enterprises LTD

Hotel Suppliers

Ice Cool Design - Hielo

King of Cotton

Lumea Liquid Wax Candles Ltd.

LumniCleanse Ltd

M&M Artwork & Mirrors

Merley Paper Converters Ltd

Mico Lighting Ltd.

MyTent

PROFESSIONAL OUTDOOR & LIVING

Retro Replicas

SHUFL.

Southwesterly Deckchairs & Windbreaks

Stalwart Crafts - Leather Aprons

Stretch & Tents

SuperTuffMenus

Surface Air Technologies

T&G Woodware Ltd

TableCraft

The Christmas Decorators

Thunder Group UK Ltd

Typhoon Ltd

Uniforms by John Marks

Vermobil

Villeroy & Boch

Worldwide Menus + ISI Culinary



Aagrah Foods

Alaska Seafood Marketing Institute

Alsop & Walker Ltd

Beanworks

Bella Chocolate

Besana UK

Britvic Soft Drinks

ButterflyCup

Cakesmiths

Clearwater Seafoods & Macduff Shellfish

Crown Cellars

DANMADE LIMITED

DÁPPA

Delamere Dairy

Dilmah

Eat My Logo Limited

Ecotone UK

ekaterra (PG tips & Pukka)

Essential Cuisine

Ferrero Foodservice

Fresh Essential

Freshpac Teas & Coffees

GOLD CHEF by MANETTI

Grenade

Guangzhou Jiurong Packaging Co Ltd.

Heads and Tails Signature Drinks

Henley Bridge

Holland Bazaar

House of Sarunds

INTERTAN S.A.

Japcook UK

Kepak Convenience

Koppert Cress UK

La Tua Pasta

Lauden Chocolate Ltd

Major International

Mars Wrigley

Melitta Professional Coffee Solutions

Middleton Foods

MileOne Group Ltd

Mr Filberts

MSK

Muller Yogurt & Desserts

Natural Disposable Straws

NCCO INTERNATIONAL LTD

Novus Tea UK

Olleco

Pact Coffee

PizzaSi - The Authentic Pizza Solution

pladis (United Biscuits)

Printed Chocolates Ltd

Pubs Code Adjudicator

Quorn Professionals

RSPCA Assured

Safe4Food

SOILABLE Straw

Taipec Ltd

The Barista Cup

The Jackfruit Company

The Leafy Tea Company

The Tea Makers of London

Tofoo

Tracklements Speciality Condiments

Tudor Tea & Coffee

Twinings

UCC Coffee UK & Ireland Ltd.

ZUMEX



Active Workspace Ltd

Agentv Solutions Ltd

Atmosphere TV

Bizimply

Connect 98

CSY Retail Systems

Cymphony

Deliverect

Dojo

Dr Cost

DTM Print

eDrinks

e-Res

Favrit

FETCHmybill

FineDine Menu

Fourth

Get Tasty

gigl

GuestNet by Clockwork Marketing

Hopsy

Hotel TV Company

Hutech Robotics

Kelsius

Kobas

Krowd

Leafe App

LIBEO

MenuFresh

Moonworkers

myPOS



- Exclusive Ranges Ltd
- Extechnology Europe Ltd
- Fagor Professional
- Falcon Foodservice Equipment / Williams Refrigeration
- Fartus
- FatStripa
- Fermod Ltd
- Filta environmental
- First Choice Group
- Gamble Foodservice Solutions Ltd.
- Giorik
- Grande Cuisine Ltd
- GreaseShield
- Halo Oil
- Induced Energy Ltd
- INEOS Hygienics
- Italforni
- Jestic Foodservice Solutions
- JOSPER, S.A.U.
- Klipspringer Ltd
- KRUPPS UK
- Liebherr-Great Britain Ltd
- LLK
- Mardon Recycling Machinery Ltd
- MCS TECHNICAL PRODUCTS LTD
- Mechline Developments Ltd
- MEIKO UK Limited
- Metcalfe Catering Equipment Ltd
- Multivac UK
- Osborne Refrigerators Ltd
- OZTI
- Panasonic UK
- Pentland Wholesale
- Plasma Clean Ltd
- Purified Air Limited
- P-Wave
- Quatra UK
- Quintex Systems
- RAMCO UK LTD
- Rational
- Rawlins
- Regale Microwave t/a Microsave
- Retigo
- Robot Coupe UK (Ltd)
- RS FM
- R-Tec Services & Innovation
- Sammic Ltd
- Synergy Grill
- TEKNIK ISISAN
- Tork
- Unox
- Valentine Equipment Ltd
- VICTOR MANUFACTURING LIMITED
- Vikan UK Ltd
- Welbilt
- Wexiodisk
- William Refrigeration
- Winterhalter Ltd
- ZEP UK

- Ordercube
- Orderly
- Peckwater
- Planday
- pointOne
- PolyAl
- QikServe
- Reputation
- Revel Systems
- SaltPay
- Sensire Ltd
- SevenRooms
- Slerp
- SpeedQuizzing
- Stint
- sunday
- Tayl.Net
- Tenzo
- Tevalis
- The Goodtill
- The Only Way Togo
- Vita Mojo
- Workforce.com
- WorkJam

- Mix&Go! cocktail maker
- Nature Delivered Ltd. (graze)
- No.1 Wine & Spirits Ltd
- Old Street Brewery
- Praebibo Drinks Ltd
- Provargo A/S
- Pubby's
- Punch Pubs & Co
- Rugby Distillery
- Sangria Solsueño
- Siren Craft Brew
- Tapp'd Cocktails Ltd
- The CO2 Gas Company Ltd
- The Wholeleaf Co.
- TVC Leisure
- Vape Bot



Professional Kitchen

- Adande Refrigeration Ltd
- AHT Cooling Systems
- ALULINE [GREASE TRAPS] Ltd
- AutoQuotes, A Revalize Brand
- Blue Ice Machines
- Blue Seal Ltd.
- Carpigiani UK Ltd
- CATRASHARP
- Charvet
- Chef Tools / Pacojet UK
- Commercial Catering Spares
- Compass Group UK & Ireland
- Complete Gelato
- Control Induction
- Craft Guild of Chefs
- CRS Cold Storage
- Enterpack Ltd
- Eurofours
- Evogro Ltd

## PUB<sup>22</sup>

- Anspach & Hobday
- AVANI SOLUTIONS
- Big Smoke Brew Co
- Clear Brew-Beer Line Cleaning
- Dark Bar Drinks
- Edmunds Cocktails
- Fountain Hard Seltzer
- Full Circle Brew Co
- Greene King Pub Partners
- Hofmeister Brewing Company
- House Of Canvino
- Inn Control Hospitality Accountants
- Joos
- Lanchester Wines
- Licensed Trade Charity