

Press Release

State-of-the-art kitchen technology and equipment: INTERNORGA presents a wide range of kitchen technology

Hamburg, 6 December 2022. From automated cooking and baking to connectivity and robotics – modern kitchen equipment is essential for anyone who wants sustainable success in the restaurant and catering business, because intelligent kitchen technology solutions are regarded as a guarantee for efficiency, cost-effectiveness and a consistent level of quality. As the leading trade fair for the foodservice and hospitality market, from 10 to 14 March 2023 INTERNORGA will be showcasing a large selection of multifunctional kitchen appliances and innovations that support professionals in their day-to-day work. Visitors can find comprehensive information about the latest products and trends in the 'Kitchen Technology and Equipment' exhibition area. In addition, the trade fair will again offer numerous opportunities for professional discussions and networking.

'Smooth processes are the be-all and end-all of professional catering. Modern kitchen technologies can support these processes and simplify workflows. That's why we are assigning plenty of space to the 'Kitchen Technology and Equipment' exhibition area at INTERNORGA 2023. We are pleased that, as the leading international trade fair in the sector, we can present one of the largest kitchen technology ranges in Europe under one roof and thus give this subject the relevance it deserves. Here, national and international companies will be showcasing their innovations in energy- and resource-saving appliances as well as digital solutions for kitchens and workflows that support profitable business,' explains **Claudia Johannsen**, Division Manager at Hamburg Messe und Congress GmbH.

In view of the constantly growing demands on internal processes – due to rising energy prices, staff shortages or declining guest numbers, for example – the demand for intelligent technologies is high: because cloud-based, networkable and multifunctional appliances ensure greater productivity. In addition, automated cooking and baking, as well as robotic solutions, are on the rise. At INTERNORGA, visitors will find new products, trends and innovative solutions from all well-known kitchen appliance manufacturers. The selection ranges from resource-saving washing systems from all three major dishwasher suppliers to front cooking stations and induction cookers, as well as high-performance grill plates, the latest generation of combi-steamers and high-speed ovens, and connected cooking solutions.

In addition to the wide range of products in the field of kitchen technology and equipment, the trade fair also offers far-reaching networking opportunities and, with new concepts such as the INTERNORGA Open Stage, creates platforms for targeted knowledge transfer and interaction within the industry.

About INTERNORGA

INTERNORGA is the leading international trade fair for hotels, restaurants, bakery and confectionery. As an annual meeting place for those industries, it will take place from 10 to 14 March 2023 on the grounds of Hamburg Messe und Congress GmbH. National and international exhibitors will present their products, trends and innovations for the entire foodservice and hospitality market to trade visitors. The trade show is accompanied by international conferences, an extensive supporting programme, and innovative industry competitions.

Further information can be found on the website <https://www.internorga.com/> and on the INTERNORGA LinkedIn, Instagram and Facebook social media channels.



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