

SEE YOU AT
SIGEP

THE DOLCE WORLD EXPO

44th International Trade Show of Artisan Gelato,
Pastry, Bakery and the Coffee World

21 - 25 JANUARY 2023
RIMINI EXPO CENTRE
ITALY

SIMULTANEOUSLY WITH

ABtech
expo

PROFIL COMPANIE

Denumirea Companiei:		
Nume:	Prenume:	
Adresa:		
Cod Poștal: MD-	Oraș:	Țara: Republica Moldova
Nr. telefon: +373		Nr. mobil: +373
E-mail:		WhatsApp Număr:
Website:		No. angajați:
Cifra de afaceri 2021 (Euro):		Anul fondării companiei:

Activitatea de bază a companiei (maximum 2 variante)

B) Rețea de:

- 14 Brutării
- 15 Cafenele
- 16 Gelaterii
- 17 Hotele
- 18 Patiserii
- 19 Pizzerii
- 20 Restaurante

De specificat număr magazine/hotele/restaurante (doar cele pe care le dețineți): _____

F) Angrosist:

- 24 Accesorii de prezentare produse
- 25 Alimente congelate
- 26 Mobilier
- 27 Echipament
- 28 Ambalaj
- 29 Linii de Producere
- 30 Ingrediente (materie primă și semipreparate)
- 31 Mașinării și tehnologii
- 32 Produse Finite – dulci
- 33 Produse Finite – sărate

C) Producere (Fabricarea produselor finite pentru furnizare la scară medie):

- 21 Înghețată
- 22 Patiserie
- 23 Brutărie

D) Producător de (scară largă):

- 21 Înghețată
- 22 Patiserie
- 23 Brutărie
- 25 Alimente congelate
- 32 Produse Finite – dulci
- 33 Produse Finite – sărate
- 34 Lactate

E) Import:

- 24 Accesorii de prezentare produse
- 25 Alimente congelate
- 26 Mobilier
- 27 Echipament
- 28 Ambalaj
- 29 Linii de Producere
- 30 Ingrediente (materie primă și semipreparate)
- 31 Mașinării și tehnologii
- 32 Produse Finite – dulci
- 33 Produse Finite – sărate

G) Distribuitor:

- 24 Accesorii de prezentare produse
- 25 Alimente congelate
- 26 Mobilier
- 27 Echipament
- 28 Ambalaj
- 29 Linii de Producere
- 30 Ingrediente (materie primă și semipreparate)
- 31 Mașinării și tehnologii
- 32 Produse Finite – dulci
- 33 Produse Finite – sărate

I) Grup de cumpărare (asociații de companii cu putere de cumpărare):

- 24 Accesorii de prezentare produse
- 25 Alimente congelate
- 26 Mobilier
- 27 Echipament
- 28 Ambalaj
- 29 Linii de Producere
- 30 Ingrediente (materie primă și semipreparate)
- 31 Mașinării și tehnologii
- 32 Produse Finite – dulci
- 33 Produse Finite – sărate

Domeniul de activitate al companiei:

SEE YOU AT SIGEP

THE DOLCE WORLD EXPO

44th International Trade Show of Artisan Gelato,
Pastry, Bakery and the Coffee World

21 - 25 JANUARY 2023
RIMINI EXPO CENTRE
ITALY

SIMULTANEOUSLY WITH



Funcția în cadrul companiei (de bifat 1 variantă):

- | | |
|--|---|
| <input type="checkbox"/> 34. Proprietar | <input type="checkbox"/> 37. Manager produse alimentare & băuturi |
| <input type="checkbox"/> 34. C.E.O. | <input type="checkbox"/> 38. Arhitect/ Designer |
| <input type="checkbox"/> 34. Director/ Manager | <input type="checkbox"/> 39. Consultant |
| <input type="checkbox"/> 37. Manager Achiziții | <input type="checkbox"/> Altele, de specificat _____ |

Gradul de Responsabilitate:

- Decizie finală
- Operațional
- Planificare/Organizare

Țările de export: (De indicat țările unde compania exportă produse/servicii)

IMPORT PRODUSE: În prezent compania importă din:

- | | | |
|---|---|--|
| <input type="checkbox"/> Italia | – | Procentajul din volumul total de importuri (aproximativ).....% |
| <input type="checkbox"/> Germania | – | Procentajul din volumul total de importuri (aproximativ).....% |
| <input type="checkbox"/> Austria | – | Procentajul din volumul total de importuri (aproximativ).....% |
| <input type="checkbox"/> Franța | – | Procentajul din volumul total de importuri (aproximativ).....% |
| <input type="checkbox"/> Spania | – | Procentajul din volumul total de importuri (aproximativ).....% |
| <input type="checkbox"/> Portugalia | – | Procentajul din volumul total de importuri (aproximativ).....% |
| <input type="checkbox"/> Australia | – | Procentajul din volumul total de importuri (aproximativ).....% |
| <input type="checkbox"/> USA | – | Procentajul din volumul total de importuri (aproximativ).....% |
| <input type="checkbox"/> America Latină | – | Procentajul din volumul total de importuri (aproximativ).....% |
| <input type="checkbox"/> Africa de Sud | – | Procentajul din volumul total de importuri (aproximativ).....% |
| <input type="checkbox"/> Elveția | – | Procentajul din volumul total de importuri (aproximativ).....% |
| | – | Procentajul din volumul total de importuri (aproximativ).....% |

Ați auzit până în prezent despre expozițiile Sigep și Abtech?

Ați participat anterior la expozițiile Sigep și Abtech?..... Dacă da, în ce an.....

Sunteți clientul a careva dintre expozanți?..... Dacă da, indicați denumirea companiei

Scopul principal al vizitei Sigep 2022:

- Este buget pentru noi achiziții
- Dorim să achiziționăm produse de la alte branduri
- Doresc să descoper ultimele inovații în domeniu
- Am un proiect în derulare pentru deschiderea de noi magazine/restaurante/hotele/linii noi de producere

SEE YOU AT SIGEP

THE DOLCE WORLD EXPO

44th International Trade Show of Artisan Gelato,
Pastry, Bakery and the Coffee World

21 - 25 JANUARY 2023
RIMINI EXPO CENTRE
ITALY

SIMULTANEOUSLY WITH

ABtech expo

SIGEP 2022 LISTA SECTOARELOR

De bifat produsele pe care doriti să le procurați - maximul 25 poziții

A - MATERIE PRIMĂ ȘI INGREDIENTE INGREDIENTS

- A001 Thickeners, food hydrocolloids
- A002 Gelato additives
- A003 Bakery additives
- A004 Confectionery additives
- A005 Alcohol flavourings, soaking syrups and liqueurs
- A006 Flavourings and essences
- A008 Premixes for Gelato
- A010 Butter
- A011 Cocoa and derivatives
- A012 Adjuvants
- A013 Confectionery dyes
- A014 Fruit purees
- A015 Dragées
- A016 Preserves, jams and compotes
- A017 Gelato wafers: cones, cannoli, sticks and fan wafers
- A018 Confectionery coatings
- A019 Misc. chocolate, cream, praline coatings
- A021 Filling creams
- A022 Fruit ices
- A023 Heat-treated bran
- A024 Edible confectionery decorations
- A025 Gelato decorations
- A026 Distillates
- A027 Emulsifiers, thickeners, jellifiers
- A028 Emulsions
- A029 Extracts
- A030 Confectionery fillings
- A032 Flour
- A033 Compound flour
- A034 Bakery flour
- A035 Fresh pasta flour
- A036 Confectionery flour
- A037 Pizza flour
- A038 Special flours
- A039 Leaven
- A040 Liqueur-preserved fruit
- A041 Candied fruit
- A042 Fresh fruit and vegetables
- A043 Tropical fruits and vegetables
- A044 Freeze-dried fruit
- A045 Fruit preserved in syrup
- A046 Dry fruit and nuts
- A047 Frozen fruit
- A048 Gelatines for confectionery
- A049 Granola
- A050 Food fats
- A052 Infusions for confectionery
- A054 Milk and dairy products
- A055 Yeasts
- A056 Malt
- A057 Margarine, oils and fats
- A058 Honey and derivatives

- A059 Improvers
- A060 Bakery mixes
- A061 Confectionery mixes
- A062 Soft ice mixes
- A064 Neutrals for Gelato
- A065 Frying oils
- A066 Non-stick oils for moulds and bakery products
- A067 Cream
- A068 Vegetable cream
- A069 Glacing dough
- A070 Fruit pastes
- A071 Pastes and purees
- A072 Semi prepared pastry
- A073 Paste mixes for Gelato
- A074 Powder mixes for Gelato
- A075 Pizza mixes
- A076 Cold dessert mixes
- A077 Ricotta cheese and other fresh dairy products
- A078 Syrups
- A079 Semi prepared products for chocolate
- A080 Semi prepared products for Ice cream shops
- A081 Semi prepared products for bakeries
- A082 Semi prepared products for Pasta Fresca
- A083 Semi prepared products for pastry
- A084 Stabilizers
- A085 Frozen semi prepared pastry products
- A086 Teas
- A087 Herbal teas
- A088 Toppings
- A089 Eggs and derivatives
- A090 Ripple sauces for Gelato
- A091 Dessert wines
- A092 Yogurt and byproducts
- A093 Sugars and sweeteners
- A094 Customised sugar packets
- A095 Preparations for cold creams
- A096 Preparations for frozen yoghurt
- A097 Preparations for crushed ice
- A098 Preparations for soft serve
- A099 Frozen and non-frozen semi-finished products for crepes, waffles and pancakes

B – MOBILIER

- B001 Show cases accessories
- B002 Complete furnishings for bars/café's
- B003 Complete furnishings for Gelato shops
- B004 Complete furniture for shops
- B005 Complete furnishings for bakeries

- B006 Complete furnishings for confectioners
- B007 Furniture and interior design
- B009 Bar equipment
- B010 Refrigerated counters for gelato (non display units) (-20°)
- B011 Counters
- B012 Refrigerating counters
- B013 Kiosks
- B014 Furnishing accessories
- B015 Show cases
- B016 Pastry gratings
- B017 Complete installations for shops
- B018 Illuminated signs
- B019 Interior and shop lighting
- B020 Miscellaneous materials and installations for shops
- B021 Furniture and stainless steel equipment
- B022 Shelves
- B023 Outdoor chairs, benches and tables
- B024 Indoor chairs, benches and tables
- B027 Horizontal Gelato display units (-20°C)
- B028 Vertical confectionery glass display units (+4° +8°C)
- B029 Praline glass display units (+14°C)
- B030 Snack or cold table glass display units (+4° +8°C)
- B031 Vertical Gelato display units (-20°C)
- B032 Horizontal confectionery glass display units (+4° +8°C)

C - CAFEA - ECHIPAMENT, MAȘINI ȘI INGREDIENTE

- C001 Accessories and components
- C002 Coffee vacuum packed bags
- C003 Ginseng coffee
- C004 Decaffeinated coffee
- C005 Ground coffee
- C006 Soluble coffee
- C007 Roasted coffee
- C008 Green coffee
- C009 Coffee capsules
- C010 Barley capsules
- C011 Coffee pods
- C012 Barley coffee pods and filter bags
- C013 Coffee machines and equipment
- C014 Espresso coffee machines
- C015 Decaffeination machines

SEE YOU AT SIGEP

THE DOLCE WORLD EXPO

44th International Trade Show of Artisan Gelato,
Pastry, Bakery and the Coffee World

21 - 25 JANUARY 2023
RIMINI EXPO CENTRE
ITALY

SIMULTANEOUSLY WITH



- C016 Barley and ginseng coffee machines
- C017 Barley coffee espresso machines
- C018 Roasting machines
- C019 Coffee grinders and grinder batchers
- C020 Barley coffee
- C021 Bar and coffee shop machines parts

D - ÎNGHEȚATĂ - ECHIPAMENT ȘI UTILAJ

- D001 Boilers
- D002 Preservers
- D003 Fruit dispensers
- D004 Gelato mix emulsifier
- D005 Combined machines (Gelato machine and pasteurizer)
- D006 Soft Gelato and frozen yoghurt machines
- D007 Machines for Gelato on a stick
- D008 Granita and sorbetto production machines
- D009 Gelato laboratory machinery
- D010 Horizontal Gelato machines
- D011 Catering Gelato machines
- D012 Vertical Gelato machines
- D013 Steerers, aging devices
- D014 Continuous production Gelato machines
- D015 Gelato filling machines
- D016 Aging and storage vats
- D017 Miscellaneous Gelato machines

E - REFRIGERARE

- E001 Beaters
- E002 Freezing and deep freezing cabinets
- E003 Refrigerated cabinets and counters
- E004 Fast freezing cabinets
- E005 Cold storage rooms
- E006 Freezers
- E007 Continuous freezers
- E008 Refrigeration units
- E009 Freezing automatic lines
- E010 Deep freezing automatic lines
- E011 Freezer machinery and equipment
- E012 Refrigeration machinery and equipment
- E013 Cooling conveyor belts
- E014 Refrigerated wall units (-20°C)
- E015 Ice makers
- E016 Spiral band chiller-freezer conveyors
- E017 Deep freezing cabinets

- E018 Freezing tunnels
- E019 Cooling tunnels
- E020 Deep freezing tunnels

F - ECHIPAMENT, INSTALAȚII ȘI LINII DE PRODUCERE

- F001 Electromechanical and electronic control and checking equipment
- F002 Rounders
- F003 Automatic dough piece dispensers/loaders
- F004 Biscuit graders
- F005 Rusk biscuit stackers
- F006 Biscuit dropping machines
- F007 Water counting machines
- F008 Cutters
- F009 Rusk biscuit semi-automatic and automatic machines
- F010 Biscuit glazers
- F011 Universal dosing machines
- F012 Volumetric dozers
- F013 Mixing and dosing device for water
- F014 Driers
- F015 Long loaf shapers, laminator machines, wrapping machines
- F016 Shaping and filling machines for pastry
- F017 Bread moulding machines
- F018 Chocolate egg wrappers
- F020 Chocolate graters
- F021 Groups for rolled bread
- F022 Cutting machines and rotomachines groups for biscuits
- F023 Dough kneading machine
- F024 Kneading machine with plunging arms
- F025 Continuous dough kneading machines
- F026 Frequent dose kneading machines
- F027 Dough immersion kneading machine
- F028 Spiral kneading machines
- F029 French dough kneaders
- F030 Laboratory mixers
- F031 Pasta dura kneading machines
- F032 Pasta fresca kneading machines
- F033 Kneading machines for fillings
- F034 Various mixers
- F035 Automated plants at continous cycle complete of oven loading, discharge systems and product taking-off systems
- F036 Automatic kneading installations
- F037 Pie and tart plants
- F038 Complete installations for water appliances
- F039 Complete systems for rusk biscuit
- F040 Air conditioning, air treatment, ventilation, heating and heat recovery systems
- F041 Measure and analysis equipment
- F042 Machinery for emulsified semi-finished products and stuffing cream
- F043 Grinding installations
- F044 Chocolate-making machines
- F045 Equipment for industrial pizza production
- F046 Machines for packing down
- F047 Filling machine
- F048 Chocolate dippers
- F049 Hand sheeters
- F050 Sheeters
- F051 Belt sheeters
- F052 Automatic dough weighing, pre-rising lines, shapers and placing in the baking lines
- F053 Automatic dough weighing, pre-rising lines, shapers on baking trays
- F054 Automatic lines for dough refining
- F055 Automatic lines for croissants and leavened puff pastry
- F056 Automated systems for dosing, coating injecting and decorating
- F057 Automatic bread lines
- F058 Production lines for pizzas
- F059 Automatic lines for coated cakes
- F060 Complete lines for various pasta
- F061 Puff pastry plants
- F062 Combined machines for various pasta fresca shapes
- F063 Cone and wafer machines and accessories
- F064 Trailmix processing machinery and plants
- F065 Croissant rollers
- F066 Churros and doughnuts machines
- F067 Miscellaneous chocolate machines
- F068 Chocolate melting machines
- F069 Biscuit production machinery
- F070 Machines for bread-stick production
- F071 Praline makers
- F072 Confectionery production machinery
- F073 Pizza production and vending machines
- F074 Fruit peeling machines
- F075 Pizza and Pie machines
- F076 Chocolate coating machines

SEE YOU AT SIGEP

THE DOLCE WORLD EXPO

44th International Trade Show of Artisan Gelato,
Pastry, Bakery and the Coffee World

21 - 25 JANUARY 2023
RIMINI EXPO CENTRE
ITALY

SIMULTANEOUSLY WITH



- | | | | | | | | | |
|--------------------------|------|---|--------------------------|------|--|--------------------------|------|--|
| <input type="checkbox"/> | F077 | Cutting machines for biscuits | <input type="checkbox"/> | G006 | Equipment in stainless steel | <input type="checkbox"/> | H005 | Controlled proving chambers, equipment |
| <input type="checkbox"/> | F078 | Pizza rolling machines | <input type="checkbox"/> | G007 | Gelato laboratory equipment | <input type="checkbox"/> | H006 | Proving chambers |
| <input type="checkbox"/> | F079 | Miscellaneous cutting and slicing machines | <input type="checkbox"/> | G008 | Confectionery laboratory equipment | <input type="checkbox"/> | H007 | Heating trolley covers for rising and PVC |
| <input type="checkbox"/> | F080 | Cutting machines for bread | <input type="checkbox"/> | G009 | Bakery laboratory equipment | <input type="checkbox"/> | H008 | Installations and machinery for natural liquid proving preparation |
| <input type="checkbox"/> | F081 | Chocolate tempering machines | <input type="checkbox"/> | G010 | Miscellaneous equipment | <input type="checkbox"/> | H009 | Proving lines |
| <input type="checkbox"/> | F082 | Miscellaneous biscuit machines | <input type="checkbox"/> | G011 | Bains-marie | <input type="checkbox"/> | H010 | Automatic lines or groups for pre-proving |
| <input type="checkbox"/> | F083 | Beating and stirring machines | <input type="checkbox"/> | G012 | Kitchen appliances | <input type="checkbox"/> | H011 | Dough-rising machinery and equipment |
| <input type="checkbox"/> | F084 | Parting compounds | <input type="checkbox"/> | G013 | Baskets, hampers, trays and carts for bread | <input type="checkbox"/> | H012 | Miscellaneous materials for intermediate proving |
| <input type="checkbox"/> | F085 | Microprocessors | <input type="checkbox"/> | G014 | Heating cables | <input type="checkbox"/> | H013 | Automatic proving boxes with scales |
| <input type="checkbox"/> | F086 | Electric motors | <input type="checkbox"/> | G015 | Flat transmission belts | <input type="checkbox"/> | H014 | Dough rest chambers |
| <input type="checkbox"/> | F087 | Mill for chocolate | <input type="checkbox"/> | G016 | Cutlery | <input type="checkbox"/> | H015 | Controlled proving tunnels |
| <input type="checkbox"/> | F088 | Homogenisers | <input type="checkbox"/> | G017 | Various mechanical components (pulley, joints, compasses, etc.) | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F089 | Pasteurisers | <input type="checkbox"/> | G018 | moulds and models of various materials | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F090 | Planetary rollers | <input type="checkbox"/> | G019 | Electric whipping appliances and portable mixers | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F091 | Fondant spraying machines | <input type="checkbox"/> | G020 | Full rubbers | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F092 | Transfer Pumps | <input type="checkbox"/> | G021 | Sugar lamps | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F093 | Portioning machines | <input type="checkbox"/> | G022 | Candy floss machines | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F094 | Portioning machines and rounders for small bread | <input type="checkbox"/> | G023 | Milk shake machines | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F095 | Water purifiers and softeners | <input type="checkbox"/> | G024 | Pizza making smallware and utensils | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F096 | Control panels with synoptics to manage the plant | <input type="checkbox"/> | G025 | Mixers | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F097 | Refiners | <input type="checkbox"/> | G026 | Stainless steel furniture for laboratories | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F098 | Speed reduction and converter units | <input type="checkbox"/> | G027 | Cream whippers | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F099 | Biscuit rotary moulders | <input type="checkbox"/> | G028 | Conveyor belts and woollen felts for bakeries and confectioners | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F100 | Pastry rotary moulders | <input type="checkbox"/> | G029 | Shovels | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F101 | Whipping machines | <input type="checkbox"/> | G030 | Spare parts | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F102 | Shelves for splitting systems | <input type="checkbox"/> | G031 | Metal plates | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F103 | Shelves for sheets | <input type="checkbox"/> | G032 | Scrapers | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F104 | Strippers | <input type="checkbox"/> | G033 | Miscellaneous recipients | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F105 | Roll splitters and rollrounders | <input type="checkbox"/> | G034 | Armoured electric resistances | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F106 | Hexagonal splitters | <input type="checkbox"/> | G035 | Electric heating elements, electric, mechanical equipment, spare parts for machinery and equipment | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F107 | Hydraulic splitters | <input type="checkbox"/> | G036 | Multi-purpose robots for pastry and confectionery | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F108 | Microprocessor-controlled equipment for industrial automation | <input type="checkbox"/> | G037 | Rubber spatulas | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F109 | Cutting machines for various slices | <input type="checkbox"/> | G038 | Brushes | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F110 | Automatic and manual cutters | <input type="checkbox"/> | G039 | Automatic and manual citrus juicers | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F111 | Thermoregulators | <input type="checkbox"/> | G040 | Spraying and injecting equipment | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F112 | Grinding machines | <input type="checkbox"/> | G041 | Worktables | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F113 | Hardening tunnels and extrusion machines | <input type="checkbox"/> | G042 | Trays | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F114 | Chocolate cooling chambers | <input type="checkbox"/> | G043 | Baking linen | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F115 | Water cooling appliances | <input type="checkbox"/> | | | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F116 | Miscellaneous bread baking machines | <input type="checkbox"/> | | | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F117 | Miscellaneous confectionery machines | <input type="checkbox"/> | | | <input type="checkbox"/> | | |
| <input type="checkbox"/> | F118 | Miscellaneous pizza machinery | <input type="checkbox"/> | | | <input type="checkbox"/> | | |

G - MAȘINI, SISTEME ȘI ECHIPAMENE

- | | | |
|--------------------------|------|-------------------------|
| <input type="checkbox"/> | G001 | Air beaters |
| <input type="checkbox"/> | G002 | Rubber cushion rings |
| <input type="checkbox"/> | G003 | Vulkollan rings |
| <input type="checkbox"/> | G004 | Anti-condensate devices |
| <input type="checkbox"/> | G005 | Hot cabinets |

H – FERMENTARE ȘI DOSPIRE: MATERIALE ȘI ECHIPAMENTE

- | | | |
|--------------------------|------|--|
| <input type="checkbox"/> | H001 | Pre-fermentation equipment |
| <input type="checkbox"/> | H002 | Fermentation equipment |
| <input type="checkbox"/> | H003 | Controlled proving cabinets and counters |
| <input type="checkbox"/> | H004 | Rising block chambers |

I - COACERE - CUPTOARE – LINII ȘI ECHIPAMENTE DE PRODUCERE

- | | | |
|--------------------------|------|--------------------------------------|
| <input type="checkbox"/> | I001 | Steam appliances |
| <input type="checkbox"/> | I002 | Oven equipment |
| <input type="checkbox"/> | I003 | Cooking appliances |
| <input type="checkbox"/> | I004 | Burners for caramelizing |
| <input type="checkbox"/> | I005 | Steam extraction units |
| <input type="checkbox"/> | I006 | Trolleys |
| <input type="checkbox"/> | I007 | Ovens cells |
| <input type="checkbox"/> | I008 | Steam cookers |
| <input type="checkbox"/> | I009 | Cookers and stoves |
| <input type="checkbox"/> | I010 | Mini Ovens |
| <input type="checkbox"/> | I011 | Ovens |
| <input type="checkbox"/> | I012 | Stationery rack ovens |
| <input type="checkbox"/> | I013 | Rotary rack ovens |
| <input type="checkbox"/> | I014 | Convection ovens |
| <input type="checkbox"/> | I015 | Gas ovens |
| <input type="checkbox"/> | I016 | Diesel ovens |
| <input type="checkbox"/> | I017 | Wood baking ovens |
| <input type="checkbox"/> | I018 | Microwave ovens |
| <input type="checkbox"/> | I019 | Dack ovens for bakery |
| <input type="checkbox"/> | I020 | Revolving tray ovens for bakery |
| <input type="checkbox"/> | I021 | Infra-red baking ovens |
| <input type="checkbox"/> | I022 | Steam ovens |
| <input type="checkbox"/> | I023 | Automatic ovens |
| <input type="checkbox"/> | I024 | Tunnel bakery baking ovens |
| <input type="checkbox"/> | I025 | Electric ovens |
| <input type="checkbox"/> | I026 | Biscuit ovens |
| <input type="checkbox"/> | I027 | Bread ovens |
| <input type="checkbox"/> | I028 | Pizza ovens |
| <input type="checkbox"/> | I029 | Fryers |
| <input type="checkbox"/> | I030 | Complete systems for confectioneries |
| <input type="checkbox"/> | I031 | Complete systems for bakeries |
| <input type="checkbox"/> | I032 | Complete systems for pizza |
| <input type="checkbox"/> | I033 | Wafer, Waffles making machines |
| <input type="checkbox"/> | I034 | Crepe making machines |
| <input type="checkbox"/> | I035 | Panini machines |
| <input type="checkbox"/> | I036 | Miscellaneous baking |

SEE YOU AT SIGEP

THE DOLCE WORLD EXPO

44th International Trade Show of Artisan Gelato,
Pastry, Bakery and the Coffee World

21 - 25 JANUARY 2023
RIMINI EXPO CENTRE
ITALY

SIMULTANEOUSLY WITH



- materials and appliances
- I037 Microwaves and grills
- I038 Baking basins and pots
- I040 Induction griddle and cookers
- I041 Steam recuperators
- I042 Cooking wire mesh
- I043 Salamanders
- I044 Automatic baking lines control system
- I045 Heating tables
- I046 Baking sheets
- I047 Toasters

J – LINII/ECHIPAMENTE DE AMBALARE

- J002 vacuum pack and gab forming-filling-sealing machines
- J003 Plastic containers for foodstuffs
- J004 Insulated containers
- J005 Take-away Gelato containers
- J006 Bowl elevators
- J007 Labelling machines
- J008 Packaging forming machines
- J009 Multi-layer laminates with high-density barrier properties
- J010 Miscellaneous wrapping equipment
- J011 Packaging machines
- J012 Packaging machines with modified atmosphere
- J013 Vacuum packing machines
- J014 Gas-packaging machines
- J015 Wrapping machines
- J016 Film
- J017 Bag filling machines
- J018 Cardboards
- J019 Polystyrene thermopacks
- J020 Shrinking tunnels
- J021 Aluminium foil dishes
- J022 Cardboard dishes
- J023 Wood trays
- J024 Plastic dishes

K - AMBALAJ, ACCESORII PENTRU PREZENTAREA PRODUSULUI, DECOR

- K001 Cake stands
- K002 Display goods
- K003 Glass and ceramic glasses and bowls
- K004 Small glasses and bowls for Gelato
- K005 Drinking straws
- K006 Aluminium foil and counter paper products
- K007 Handmade wrapping for chocolate
- K008 Transparent containers
- K009 Containers
- K010 Cake containers
- K011 Spoons, scoops, forks

- K012 Party decorations
- K013 Table decorations
- K014 Religious holiday decorations
- K015 Shop fitters
- K016 Labels
- K017 Chocolate egg wrappers
- K018 Decorations figures
- K019 Confectionery wrapping in roll or printed formats
- K020 Menus
- K021 Metalware: spoons, plates, cutlery in general
- K022 Ribbons and bows
- K023 Balloons
- K024 Plush articles
- K025 Plates
- K026 Muffin cases
- K027 Cone and cup holders
- K028 Pouches and bags
- K029 Gift boxes
- K030 Confectionery boxes
- K031 Boxes for chocolates
- K032 Flavour markers, ashtrays, napkin holders, etc.
- K033 Printing Machines for food
- K034 Cups and minicups
- K035 Fabrics
- K036 Table linen in fabric and paper
- K037 Cloth and paper party settings
- K038 Tubs and trays
- K039 Glassware and crystal
- K040 Showcase objects
- K041 Polystyrene for cakes, artistic polystyrene

L - BOMBONIERE ŞI CADUORI

- L001 Albums
- L002 Silverware
- L003 Stationery articles
- L004 Little cases
- L005 Dolls and plush toys
- L006 Glasses and bowls
- L007 Costume jewellery
- L008 Cards, greeting cards and invitations
- L009 Bombonnières
- L010 Envelopes, small envelopes
- L011 Gift stocking
- L012 Artistic candles, birthday candles
- L013 Wrapping paper
- L014 Ceramics
- L015 Artistic ceramics
- L016 Ceramic decorations
- L017 Baskets
- L018 Copper items
- L019 Basket work
- L020 Crystal
- L021 Various decorations

- L022 Artificial flowers
- L023 Party favours
- L024 Customized favours
- L025 Gifts
- L026 Resin figurines
- L027 Pewter
- L028 International craft
- L029 Lace
- L030 Porcelain
- L031 Photo holders
- L032 Pouches
- L033 Dragée boxes
- L034 Terracotta and pottery
- L035 Tulle
- L036 Vases
- L037 Veils
- L038 Artistic glass items
- L039 Murano glass items
- L040 Glass items
- L041 Surprises for chocolate eggs and sweets

M – PRODUSE FINITE

- M001 Home-made chocolate and cocoa-based products
- M002 Pasta fresca
- M004 Biscuits and other finebaked products from industrial production
- M005 Sugar confectionery products (confetti, jellies, gummy candies)
- M006 Products of industrial bakery production
- M007 Frozen bread baking products
- M008 Deep-frozen confectionery products
- M009 Low-calorie confectionery products and sweets
- M010 Finished confectionery products
- M011 Finished frozen confectionery products
- M012 Typical confectionery products
- M013 Confectionery products in bars, crunchy type and the like
- M014 Special confectionery products specific for intolerances

N – DEPOZITARE - MATERIALE ŞI ECHIPAMENTE

- N001 Thermostatic storage cupboards
- N002 Storage equipment and machinery
- N003 Weighing machines
- N004 Bolting mills
- N005 Lift trucks
- N006 Electronic portioning
- N007 Raw material storage,

SEE YOU AT SIGEP

THE DOLCE WORLD EXPO

44th International Trade Show of Artisan Gelato,
Pastry, Bakery and the Coffee World

21 - 25 JANUARY 2023
RIMINI EXPO CENTRE
ITALY

SIMULTANEOUSLY WITH



- transport and distribution systems
- N008 Automatic measuring lines
- N009 Miscellaneous storage materials
- N010 Flour bins
- N011 Flour coolers
- N012 Bags
- N013 Storage shelves
- N014 Sifting machines (fixed, moving)
- N015 Indoor and outdoor storage units
- N016 Mill-hopper, Weighing mill-hopper

O - TRANSPORT ȘI MAȘINI PENTRU VÎNZARE

- O001 Refrigerated transport
- O002 Selling trolleys
- O003 Refrigerated trolleys
- O004 Gelato carts
- O005 Refrigerated vans and trucks
- O006 Mobile Shops
- O007 Trade vehicles
- O008 Vending trucks

P – IGIENĂ ȘI CURĂȚARE

- P001 Other hygiene articles for public use
- P003 High pressure cleaning machines

- P004 Hot-air hand dryers
- P005 Paper towels and dispensers
- P006 Vacuum cleaners
- P007 Waste disposers
- P008 Dustbins
- P009 Professional detergents and disinfectants - Specifically for the food industry (HACCP)
- P012 Dishwashers, ovenware washers, etc
- P013 Washing machines for floors
- P014 Cleaning materials and products
- P016 Hand soaps and dispensers
- P017 Sterilizers
- P018 Sanitation and cleaning technologies
- P019 Washing tunnels

Q – SERVICII ȘI DIVERSE

- Q001 Apparel: footwear, coveralls, caps, aprons, etc.
- Q002 Food substance analysis equipment
- Q003 Quality control machines
- Q004 Insurance companies
- Q005 Professional associations
- Q006 Image consulting
- Q007 technical and financial consulting

- Q008 Dispensers
- Q009 Hot drinks dispensers
- Q010 Fresh drinks dispensers
- Q011 Automatic Gelato dispensers
- Q012 Automatic fresh/homemade product dispensers
- Q013 Specialist publications
- Q014 Franchises
- Q015 Event organizers
- Q016 Furnishing design
- Q017 Cash registers
- Q018 Training schools and courses
- Q019 Services
- Q020 Banknote checking devices
- Q021 Quality control systems
- Q022 Web sites and portals
- Q023 Computer software and media
- Q024 Video surveillance, anti-theft systems

Z - MAIN PRODUCTION CHARACTERISTICS (SEMI-FINISHED AND/OR FINISHED PRODUCT)

- Z001 Organic
- Z002 Eco-compatible (non-food product)
- Z003 Gluten free
- Z004 Lactose free
- Z005 Without added sugars
- Z006 Vegan