

19th International HoReCa specialised

FAIRS *of tastes*



HORECA fairs OF TASTES WITH MORE VISITORS AND NEW GUIDELINES

Once again, the GASTexpo 2026 professional HoReCa hybrid Fairs of Tastes **impressed** visitors with its **comprehensive** programme of events and practical innovations for the hospitality sector, thus **reaffirming** its position as the region's **leading** professional event for the hospitality industry.

We would like to express our **sincere thanks** to all the exhibitors, participants and visitors who contributed to this year's event by attending.

The Fairs' events this year attracted numerous **professionals** and **business visitors**, who enjoyed a rich and varied programme of exhibitions, as well as a diverse selection of workshops, competitions and practical demonstrations. Attendance at this year's Fairs exceeded last year's by 10%, with over 22,000 visitors.

NEW GENERATION OF PROFESSIONAL CATERING EQUIPMENT

This year's event focused particularly on the **new generation of professional catering equipment**, which optimises work processes, increases energy efficiency, and enables digital kitchen and facility management. Visitors could see and try out a range of modern appliances, including ovens, pizza ovens, thermal lines, cooling systems, pizza preparation equipment and advanced coffee machines, as well as innovative solutions incorporating smart technologies and automation.

EXCELLENCE OF THE PROFESSIONAL PROGRAMME – workshops, demonstrations, and contests

The **professional programme** included **active workshops** and interactive presentations. The presentations on craft beer, testing of innovative devices, pizza-making demonstrations using a machine, latte art workshops and ice cream and gastronomic art preparation using various techniques were particularly **notable**.



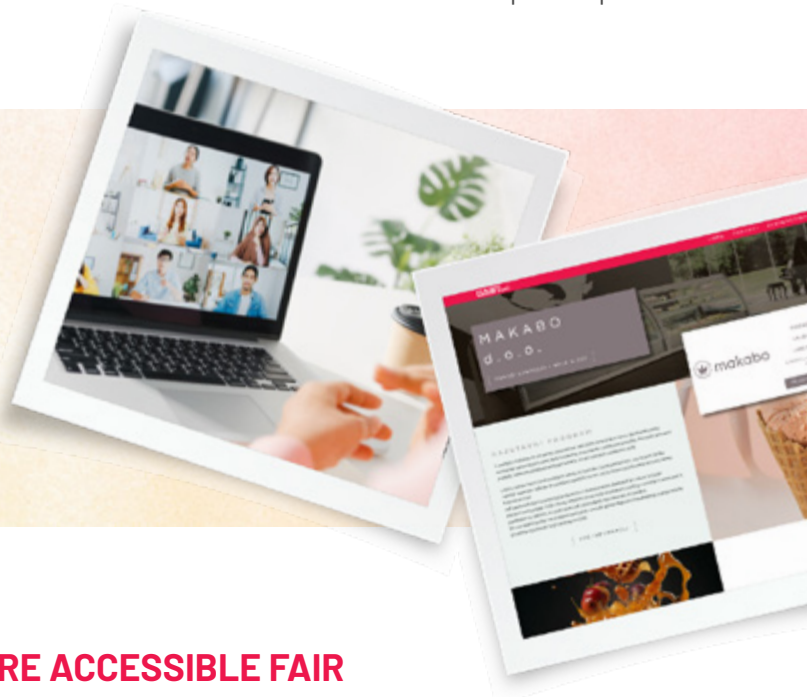
Visitors also enjoyed beer tastings, pairing the beverage with a wide variety of boutique cheeses.

Visitors were also treated to a variety of **hands-on** and **imaginative** activities, including preparing traditional and contemporary dishes, mixology demonstrations and coffee cocktails. Special events included Pizza Day with the mayors of the Central Slovenia region and a Pizza Party for exhibitors and guests.

The competition programme also included the 13th International Best Pizza Chef of Slovenia Championship and the 2026 Barcaffè LAGS Clash competition.

THE FUTURE IS NOW: HYBRID FORM

The Fairs were held in a hybrid form, enabling attendees to follow the content via livestream and a digital platform active before and during the event.

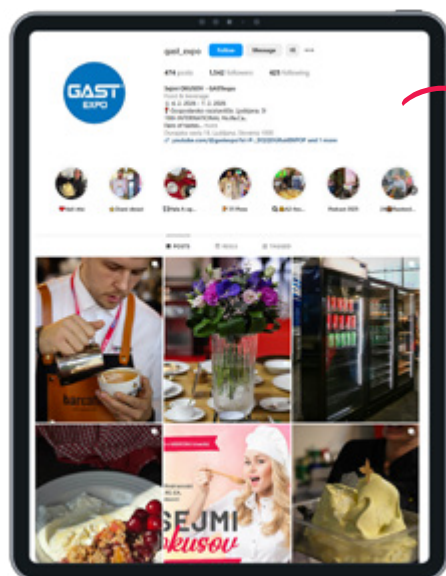


WE HAVE TAKEN A STEP TOWARDS A MORE ACCESSIBLE FAIR

To improve the user experience, a **free shuttle service** was introduced for the first time this year, running between the P+R Center Stožice car park and the Fairs venue. The service proved to be very successful and was well received by visitors.

GASTexpo 2026 has once **again proven** to be an **invaluable source** of knowledge, innovation and practical experience for professionals in the hospitality, tourism and related industries. It is an unmissable event for anyone working in these fields.

We would like to invite you to exhibit or visit the Fairs next year, which will take place from 3 to 6 February 2027.



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