SHAPING THE FUTURE OF HORECA

ELEVATING THE HOSPITALITY INDUSTRY TO NEW HEIGHTS

KITCHEN

A critical component of the Hospitality, Restaurant, and Catering sector (HoReCa) is the kitchen. Kitchens are purpose designed for the preparation, processing, cooking, and serving of food. It is equipped with various specialised tools and machinery to facilitate these culinary tasks.

In recent decades, advanced technologies and automation have been introduced into commercial kitchens. With the growth of culinary tourism in Asia, commercial kitchens have been developed that cater to international tastes and showcase local cuisines. Influences from global food trends and fusion cuisines are leading to further diversification in commercial kitchen practices.

In Southeast Asia, current demand for commercial kitchenware is driven by quick-service restaurants. Statista estimates the market is worth US$260.72 million in 2025.

At THAIFEX - HOREC Asia, meet suppliers of a wide range of contemporary furnishings.
Discover sources for:

- **Kitchen Equipment and Accessories:** Automated Kitchen Equipment, Food Preparation Equipment and Accessories, Food processing/Cooking Equipment and Accessories, Kitchen Accessories: Service/Kitchen counter
- **Dispensing and Catering:** Beverages/Drinks/Food dispensing machines, Catering/food service equipment, Vending machines
- **Logistics and Maintenance:** Airline Catering Equipment, Flooring, Logistics and materials handling
- **Refrigeration and Cold Storage:** Ice-making machines, Refrigeration/Cold storage

Key trends in the kitchen industry include:

- **Ghost Kitchens and Cloud Kitchens:** These shared kitchen spaces optimised for food delivery have become a prominent trend, catering to the increasing demand for online food orders.
- **Sustainable Materials:** More eco-conscious materials like bamboo, recycled glass, and reclaimed wood are being utilised for cabinets, countertops, and kitchen furniture, aligning with a commitment to reducing environmental impact.
- **Energy-Efficient Equipment:** This includes appliances and systems designed to reduce energy consumption, contributing to both cost savings and environmental responsibility.
- **Ethically Sourced Materials:** Kitchen designers and manufacturers are increasingly using materials that are obtained through responsible and sustainable practices, ensuring that environmental and ethical considerations are integrated into the production process.
- **Smart Kitchen Technology:** Smart appliances, such as refrigerators with touch screens, connected ovens, and voice-activated assistants,and AI- optimised cooking profiles are enhancing convenience and functionality in the modern kitchen.
- **Hygiene and Food Safety:** Equipment manufacturers are developing products that are easier to clean and sanitise to minimise the risk of contamination and ensure a healthier food preparation environment.
- **Versatile or Hybrid Equipment:** For example, combi-ovens can bake, roast, steam, and more, providing flexibility and space-saving solutions in the kitchen.
- **Steam Ovens:** They are a versatile addition for health-conscious and gourmet cooks due to their ability to retain food moisture, preserve nutrients, and deliver precise cooking results.