



**FACEM SpA**

www.trespade.it

Cap. Soc. 500.000 € i.e. – REA TO 151967  
PARTITA IVA / Codice Fiscale / Iscrizione  
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## PRESS RELEASE

### AT “HOST 2019” TRE SPADE PRESENTS THE HANDBOOK “THE ART OF DRYING FOOD”, A TRE SPADE ACADEMY PUBLICATION

Turin – 10 October 2019. From 18 to 22 October 2019, **Tre Spade** is a key player at the 41st edition of “**HOST**”, the Milan international trade-fair and a leader in the *Ho.Re.Ca.* sector. **Tre Spade** has specialized for 125 years in producing equipment for processing and preserving foods, and it is present at HOST with a stand of one hundred square metres and an exciting program of meetings, with talks and show cooking, all dedicated to the theme of **dehydration**.

So taking centre stage for Tre Spade at this edition of HOST will be **ATACAMA**, the latest generation dehydrator which has now become an essential tool for restaurant kitchens, both large and small. **ATACAMA**, manufactured 100% in Italy, is the product of the research and innovation that **Tre Spade** has been carrying out for a long time, faithfully following its guidelines of quality, reliability and aesthetic and functional design.

On **Saturday 19 at 11.30 a.m.** at the **Tre Spade stand – Hall 3, Stand N53-P52** – we have the official presentation of “**The Art of Drying Food**”, a practical guide to the art of dehydrating, published by **Tre Spade Academy**, the aggregator of Tre Spade initiatives aimed at research, training and publishing on themes of cooking techniques. The book has been created in collaboration with teachers at Milan University and the Pollenzo University of Gastronomic Sciences (UNISG), and with the contribution of chefs, opinion leaders and enthusiasts of dehydration.

Taking part in the presentation will be some of the authors, who will offer a lively discussion on the scientific bases and on the practical aspects of dehydration. The talk will conclude with a tasting of some of the delicious dishes to be found in “**The Art of Drying Food**”, led by chef **Riccardo Carnevali**.

The publication will be presented on the following day, Sunday 20 October, also at the stand of the Federazione Italiana Cuochi (Federation of Italian Chefs - FIC), of which Tre Spade is a partner, Hall 2, Stand V22-Z21.

The other events being held daily at the Tre Spade stand are described in the attached detailed program. One not-to-be missed event takes place on Sunday 20 October at 11.30 a.m., when chef **Riccardo Carnevali**, TV personality, teacher and popularizer, will be at work alongside **Andy Luotto**, eclectic actor, singer, comic, cook and restaurateur, offering some spectacular show-cooking followed by a delightful food tasting session.

At HOST, Tre Spade also presents its **new 2019 catalogue**, dedicated to food professionals. All journalists who come to the Tre Spade stand will receive a complimentary copy of the handbook “**The Art of Drying Food**”.

*Tre Spade was set up in 1894 by the four Bertoldo brothers. The first productions of hot-forged tools were supplemented a few years later by the manufacture of coffee grinders, of which the company soon became one of the major European producers, maintaining its leadership for over seventy years. Production was diversified over subsequent years, extending to many other household, semi-professional and professional products for processing and preserving food. In more recent years vacuum sealers and dehydrators have reconfirmed the tradition of items created with the company's adopted guidelines: superior quality, reliability and functionality. Its products have won various awards in the fields of functional and aesthetic design: the ADI Design Index (2011 and 2014), Smart Label (2013 and 2017), Compasso d'Oro (2014) and Good Design Award (2014). Today Tre Spade is present in more than sixty countries on five continents.*

Our websites: [www.trespade.it](http://www.trespade.it), [www.atacamadehydrator.com](http://www.atacamadehydrator.com), [www.takaje.com](http://www.takaje.com).

Tre Spade at HOST will be in Hall 3, Stand N53-P52. Contacts at stand:

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## HOST Fiera Milano (Rho) October 18-21, 2019

Pad. 3 Stand N53-P52

We wait for you!

**Saturday October 19, from 11.30am**



### The Art of Drying Food A practical manual for beginners

**Presentation** of the new guide to food drying published by Tre Spade Academy. Here some of the book's authors will take part in a lively debate on the most ancient technique of food preservation, now accessible to all for the preparation of innovative and original dishes.

Moderator: Maurizio Di Dio.

The event will be followed by a tasting of the recipes presented in the guide.

**Friday October 18, from 11.30am**

#### Tre Spade for professionals of taste

Chef Riccardo Carnevali demonstrates how to use Tre Spade's most popular kitchen equipment. Followed by tastings of his original creations for all participants.

**Sunday October 20, from 11.30am**

#### Chef2Chef - Riccardo Carnevali vs Andy Luotto

Two styles, two approaches and a single passion for cooking: two chefs join culinary forces to create original dishes with Tre Spade kitchen equipment. This unique, unorthodox show-cum-demonstration will be followed by a tasting of the dishes featured.

**Monday October 21, from 11.30am**

#### Tre Spade for professionals of taste

Dehydrators, vacuum sealers, meat mincers, vegetable cutters, sous-vide cookers, sausage fillers, pepper and salt mills, tomato squeezers – the protagonists of the recipes chef Riccardo Carnevali will be preparing for all participants.

**trespade.it**

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instagram.com/trespadeofficial  
youtube.com/TreSpadeFacem

**host.fieramilano.it**

