

Torino Airport renews the Upper Level Departures: Chef Express presents the new catering spaces

The offer, which includes the "Caffetteria Torinese" bar, the "Ingredienti" restaurant and a large McDonald's, has been completely renewed

Caselle Torinese, 22th November 2019 – Turin Airport welcomes passengers and visitors with a renewed Upper Departures Level. Torino Airport inaugurated today the new Food Court and the new areas dedicated to edutainment on the history of flight and the discovery of space.

The new catering spaces on the Upper Departures Level, created in collaboration with Chef Express, include the original Caffetteria Torinese format, designed with Lavazza, the Ingredienti self-service restaurant, and a McDonald's equipped with the most advanced digital technologies.

The space is also enriched by the new areas dedicated to edutainment on the history of flight and the discovery of space, set up by Thales Alenia Space Italia and Leonardo Velivoli.

The architectural project in the sign of green

The redevelopment activity of the Upper Departures Level, after about 7 months of restyling works, returns an area of 2,100 square meters completely renovated, with more functional spaces that separate the administration areas from those in which passengers and visitors have the possibility to taste the proposed products and relax.

The spaces are now homogeneous, both in architecture and in design. There are two lounge areas available for passengers and visitors, furnished according to the latest design trends: one arranged along the balcony of the Upper Departures Level and overlooking the Check-in Hall, the other arranged next to McDonald's and with a glass wall overlooking the runway.

The restyling operation followed in its guidelines the redevelopment already implemented at the Arrivals Level, inaugurated last July 24: the architectural references are found, in fact, both in the flooring and in the slatted ceiling. The renovation of the rooms involved a total renovation of the existing spaces and ventilation systems, air conditioning and lighting, improving the entire structure, built according to recent regulatory standards.

The redevelopment thus also confirms the green vocation of Torino Airport: the new air conditioning system and the use of LED lighting will in fact lead to a reduction in the environmental impact of the infrastructure, thanks to a considerable reduction in consumption.

The Food Court offer

There are three catering proposals in the new Food Court of Torino Airport, created in collaboration with Chef Express.

Caffetteria Torinese reflects the typical character of the Turin bars, where the keywords are tradition and innovation, declined in an environment with architectural features that reflect the refinement of the city. It offers the opportunity to experiment with a range of filtered coffees that differentiate and make the consumer experience unique, alongside the traditional and special Lavazza brand blends.

Ingredienti is a buffet restaurant based on a seasonal rotation of many quality proposals: salads, cold dishes, hot main courses, grilled meat, side dishes and compositions of vegetables, fruit and dessert.

McDonald's, managed under license by Chef Express, is equipped with the most advanced digital technologies and offers a series of fast food proposals that look in particular to the target of young people and families.

An increasingly digital airport

The renewal of the Upper Departures Level is part of the digital innovation path undertaken by Torino Airport. Thanks to the design and installation of a digital signage system, of great technological impact, passengers are welcomed in the Check-in Hall by a ledwall of about 36 square meters, along the balcony overlooked by the Food Court and which promotes the commercial offer on the Upper Departures Level.

This ledwall is also flanked by a new 9 square meters digital screen, which provides service information to passengers of Torino Airport on departing flights.

Andrea Andorno, CEO of Torino Airport, said: "It is with great satisfaction that today we present the new Upper Departures Level. This is an area that, thanks to the collaboration with Chef Express, expands the commercial offer dedicated to food at our Airport. Being an area accessible to all, Torino Airport thus opens up even more to the territory, becoming a point of interest not only for those who have to travel, but also for those who, through the new glass wall, want to observe the planes in arrival and departure. The catering offer for passengers and visitors, which can now have an even wider food choice and new fully redesigned lounge environments, is completely renewed. The inauguration of the new Upper Departures Level follows that dedicated to the Arrivals Area by a few months, continuing a path of renewal that will see further developments in the coming month".

Cristian Biasoni, CEO of Chef Express, underlined: "We are proud to start our presence in an important airport like that of Turin with an offer of great quality, diversified and complete,

which also includes an original bar project, developed with Lavazza drawing on the tradition and taste of the Turin bars. In addition, the new McDonald's, which we manage under license, is part of an important development plan for fast food restaurants in the moving catering channels (stations, motorway areas and airports): we plan to inaugurate 10 new McDonald's in the next 18 months " .

About Chef Express

Chef Express, a subsidiary of the Cremonini Group, in 2018 achieved total consolidated revenues of 626.3 million Euros, of which over 75% deriving from the concession activities (stations, airports and highways in Italy, and on board trains abroad). In the concession catering sector Chef Express is the leader in Italy in the station buffet market, with 74 sale points in 46 railway stations, is also present in the airport catering, with 58 stores in 12 Italian airports, and manages 51 refreshment areas on the talian motorway network and on the roads of great communication. In the onboard restaurant market Chef Express is a leader in Europe with over 200 trains daily served in 5 European countries and in Turkey. Finall, in the commercial catering Chef Express controls the Roadhouse Restaurant brand steakhouse chain (147 in Italy), and the English Bagel Factory chain. In urban and commercial centers, in malls and outlets, Chef Express works with the subsidiary C&P, recently born from an agreement with the Percassi Group, thanks to which it acquired the license of the brands Casa Maioli, Caio Antica Pizzeria Roma and Wagamama. Overall, Chef Express has a high offer of catering services able to meet the multiple needs of the thousands of consumers who travel to Europe every day, using both their own brands such as Chef Express, Mokà, Mr. Panino, Gourmé, Gusto Ristorante, Ingredienti, Bagel Factory and JuiceBar, which licensed brands such as McDonald's, Rosso Sapore and Cioccolatitaliani.

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