



Hotelympia Online Media Pack 2012

WHY PRESENT YOUR COMPANY & PRODUCTS AT HOTEOLYMPIA.COM ?

- ✓ More than 100,000 visitors per year
- ✓ About 1 million page views per year
- ✓ 365 days a year online. Industry resource for buying decisions
- ✓ More and more preparations and post processes for trade shows are done online
- ✓ More visibility for your company and products before, during and after the trade show
- ✓ More booth visitors = More potential revenue

QUESTIONS? WANT TO ORDER? CONTACT US!

Online Marketing Team Hotelympia RM
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**- 30% OFF
IF YOU CHOOSE
1 HOMPAGE BANNER
+
1 SECTOR BANNER**

SECTOR LANDING PAGE



✓ Reach your target audience with a banner within your sector

Position	1 CONTENT AD	2 SKYSCRAPER	3, 4, 5 BUTTON
Phase 1 (1.8.11–24.2.12)	£ 1,600	£ 900	£ 250
Phase 2 (25.2.12–31.7.13)	£ 3,200	£ 1,800	£ 495
Dimensions	580 × 90 px	150 × 420 px	140 × 76 px

HOMEPAGE HOTELYPMIA.COM

- ✓ The Homepage is the centrepiece for all online information
- ✓ Present your company and products on hotelympia.com homepage
- ✓ Visible on all hotelympia.com mainpages with the exception of sector landing pages

Position	1 CONTENT AD	2 SKYSCRAPER	3, 4, 5 BUTTON
Phase 1 (1.8.11–24.2.12)	£ 2,080	£ 1,170	£ 325
Phase 2 (25.2.12–31.7.13)	£ 4,160	£ 2,340	£ 644
Dimensions	580 × 90 px	150 × 420 px	140 × 76 px

hotelympia
 call - restaurant - pub - bar
 hotel - contract catering
26 Feb - 01 Mar 2012
 ExCeL London

home | visiting | exhibiting | salon culinaire | register your interest

1. Name Group
 Stand: N1910
 London House
 Backchurch Road
 Houghton Regis
 Dunstable
 Bedfordshire
 LU5 8PQ
 United Kingdom
 Tel: 01582811960
 Fax: 01582811962
 Exhibiting in Show Area: Catering Equipment

2. Company Summary
 The Advance Group are a highly experienced provider of both catering and laundry solutions to the healthcare, leisure and hospitality sectors in the UK.
 Advance's experienced and professional team of designers, project managers and engineers deliver complete kitchen and/or laundry schemes or one-off pieces of equipment.

3. Company Structure
Q&Q Technical Brochure
 Click here to view the Brochure
Opure
 Click here to view the Brochure
Thermodyne
 Click here to view the Brochure

4. Products
Product Name
 Grandimpant Q&Q range of washers and dryers
Product Description
 The new Grandimpant range of washers and dryers is about to revolutionise on-premises laundry operations and do its bit for the environment by eliminating wasted energy, water and detergent consumption.
 The washers' clever Dynamic Weighing System automatically weighs every load and intelligently calculates the correct water levels, electric usage and detergent level required to achieve optimum wash results, saving money.
PDF
 Download PDF

5. Video
Name
 Slow-Cooking and Holding
Length (minutes)
 01:08
Description
 This video shows how the Thermodyne is highly suited to slow-cooking and holding, with optimal results.
Supporting Information
 Click here to open PDF
Video
 Click here to view in popup window

6. Subject Categories
 Cooking Equipment | Food Prep Equipment | Maintenance/Installation | Hygiene Equipment | Laundry Equipment

7. Press Releases
Feb 2010
 Hotelympia Stop Press: Super-Slow Cooker Delivers Superb Food, Fast. Thermodyne can offer stress-free foodservice - even in the busiest kitchen.
 'All Rounder' Thermodyne becomes 'must have' cooking equipment for Sopotell House
 New hi-tech Laundry joining the White's Green! Advance's laundry system offers Sumbury Nursing Home huge cost savings.
Jan 2010
 The Opure Advantage - energy saving, infection-free laundry from Advance
Dec 2009
 Gosmore's Hi-Tech Laundry Cleans Up On Energy Saving Advance Laundry Equipment's latest models enhance infection control too
 Certainly not a one-trick pony! Advance Catering Equipment's multi-talented Thermodyne systems on display at Hotelympia 2010, Stand N1910a, ExCeL, London, Feb 28 to March 4
Nov 2009
 Advance Catering Equipment Launches Thermodyne Slow Cooker
 Townhouse Restaurants Slow-Cook To Success

Show Sections
 Food and Drink
 Catering Equipment
 Tasting
 Design and Design
 Saffron and Taste Spa
 Management and Facilities

Show Attractions
 Salon Culinaire Results
 UK Barista Championships
 Sustainable Hospitality
 Conference
 2010 Sign/Seminar Schedule
 Careers in Hospitality
 Presses Europe
 Inspiration Team

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ONLY £ 205 + VAT

BASIC LISTING

1. Company Information + Logo (jpeg or gif, up to 4 MB)
2. Company Profile (up to 50 words)

ENHANCED LISTING

- * show Logo in Exhibitor Listing
3. up to 10 Company Brochures
 4. up to 10 Products, including images (JPEG or GIF, up to 4 MB) & accompanying texts
 5. up to 10 Videos (AVI, MPEG, WMV, .FLV and MOV, up to 30 MB)
 6. Product Categories
 7. up to 10 Press Releases

