

# hospitality supplement

A SPECIAL FEATURE ON AAHAR

NEW DELHI 03-07 MARCH 2020

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## Aahar 2020

### The International Food & Hospitality Fair

Highlights India's Export Potential, New Consumer Trends, Investment Avenues & Innovations

The 35th edition of AAHAR - the International Food & Hospitality Fair, the most awaited B2B event in Asia, is widely regarded as the largest fair in the food & beverage and the hospitality sectors in India. During March 03-07, 2020 the show will feature new trends in F&B as well as hospitality services, processing, culinary tech, retail and news innovations at Pragati Maidan, New Delhi.

The specialised B2B event for the food & beverage and hospitality industry has grown by leaps & bounds during the recent years and is

today regarded as a well-known destination for global vendors and sourcing professionals from the food & beverage and hospitality industry across the planet.

AAHAR is being organized by ITPO with support of the Ministry of Food Processing Industries, Agricultural and Processed Food Products Development Authority (APEDA) and apex industry associations, Association of Resource Companies for Hospitality Industry of India (ARCHII), Hotel and Restaurant Equipment Manufacturers Association of India (HOTREMAI), All India Food Processors Association (AIFPA), Food & Hospitality Support Association of India (FHSAI), Forum of Indian Food Importers (FIFI), Federation of Indian Food & Hospitality Industry (FIFHI) and Indore Confectionary Manufacturers Association (ICMA).

The fair assumes tremendous significance in light of the announced Union Budget which has a focus on promotion of agri-community as well as tourism and MICE sectors which complements the hospitality segment. The Central Government has recently approved the Agriculture Export Policy 2019 with an objective to double farmer's income by 2022.

The fair is poised to grow in size after completion of ITPO's ambitious project, world class International Exhibition-cum-

Convention Centre (IECC) at Pragati Maidan. Covering a gross area of around 40,000 sq. mtrs, in Halls 7,8,9,10,11,12 and 12A, A3 (GF), A4 A (GF), A4 B (GF), 5A and Hangers 7FGH, H7F, and H7A, the fair features a wide range of food products, machinery, F&B equipment, hospitality and Décor Solutions, Confectionary item from over 750 participants from India and overseas.

The fair has elicited participation for the foreign participation from countries including Hong Kong, Israel, Indonesia, Japan, Poland, Russia, Switzerland, UK, UAE.

The display profile is segregated into four categories namely, 'Food Products, Ingredients & Additives', 'F&B Equipment', 'House Keeping & Engineering Equipment' and Confectionary. Apart from the meaningful display, the fair offers an insight to operational and food safety concerns and innovations to become energy-efficient, finding budget friendly raw materials boosting productivity, while still aiming for greater profitability.

It is expected that the large number of trade visitors will visit Aahar 2020. These include top echelons of the Hotel and Hospitality industry



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#### 35th International Food & Hospitality Fair

**FOOD INDIA** Exhibition on Food, Processed Food & Beverages  
**HOSPITALITY INDIA** Exhibition on Hotel & Restaurant, Bakery & Confectionery, Equipment and Supplies

**Venue :**

**Hall No:** 7,8,9,10,11,12 and 12A, A3 (GF), A4 A (GF), A4 B (GF), 5A  
**Hangars:** 7FGH, H7F, and H7A

**Visiting Hours**

• 03-07 March 2020  
10 a.m. to 6 p.m.

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including CEOs, General Managers, Executive Chefs, Executive Housekeepers, Purchase Managers, etc. Besides, senior representatives from catering industry and academic institutions, training hotel management professionals will also visit the fair.

Besides the potential to foster business revenues, Aahar also provides an effective platform for the players across global food & beverage and hospitality industry to disseminate/gather relevant information and gauge ongoing and future trends, which can greatly benefit the participants at the fair.

The forthcoming mega event can be the right place for importers, overseas trade delegations and Indian players in the food & beverage and hospitality space, and also for policy makers and media personnel to exchange knowledge and information.

India's food retail industry is also going through impressive growth phase. Especially, in the backdrop of the impressive growth potential of the Indian food services and food retail industry and with the revival of the Indian hospitality industry on the cards, the relevance of a mega event like Aahar simply cannot be overlooked.

Going by the emerging and futuristic trends in the Indian food & beverage and hospitality industry, we can safely assume that the forthcoming edition of Aahar is expected to grace by impressive numbers of visitors.

AAHAR is open for the business visitors from 10.00 am to 6.00 pm., daily. Registration fees of Rs.300/- is chargeable from trade visitors. Visitors may park their vehicles at Bhairon Road parking. The shuttle services are provided between Bharon Mandir parking and Gate no.1. Entry to the visitors will be facilitated from Gate-1 (Bhairon Mandir side) and Gate-10 (Supreme Court Metro Station side) at Pragati Maidan.

## Chef Tanvi Chandawarkar announced as the winner of the third edition of the 'PASTRY QUEEN INDIA'

Chef Tanvi Chandawarkar won the title of 'Pastry Queen India' 2019 at the recently held competition at Gurgaon's 'Indian School of Hospitality' from November 30 - December 01, 2019. The third edition of the event was organized by Hammer Group & Italian Exhibition Group (organiser of Sigeep show), in association with Epicure was conducted with an aim to recognize creativity and innovation of the Lady Pastry artists and further recognizing them on an international platform.

The 2-day competition saw some tough competitors registered this year. Contestants Chef Tanvi Chandawarkar, Junior Sous Chef at ITC Gardenia Bangalore, Chef Eureka Araujo, a Senior Pastry Chef at the Academy of Pastry Arts India and former Pastry Queen India 2017, Chef



Shikha Chhikniwala, a graduate from L'Art de la Pâtisserie, The French Pastry School, Chicago, the founder of L'amour Patisserie, Vadodara, and Ishika Saraf from The Delhi Bakehouse, competed to win the title.

Categories of The Menu Prepared by Each Participant Included

- Sugar Display (Including Pastillage) or Chocolate Showpiece - 1 no. (Min Height 120 cm)
- Chocolate Cake - 2 no. Identical Cakes (1000 - 1200 Gms)
- Dessert Based on Tart (Single portion Identical Pcs.) - 6 no. (70 - 100 gms)
- Mini Pastry Finger Ring - 10 no. - Identical Pcs. (15-20 gms)
- Dessert in Glass - 6 no. - Identical Pcs (100-150 grms)

Chef Tanvi Chandawarkar Graduated with 1st rank from Dr. D.Y Patil Institute of Hotel Management (University of Pune) and completed her Kitchen Management Training Programme at ITC Hospitality Management Institute and later joined as Junior Sous Chef at ITC Windsor, Bangalore in Bakery and Pastry. She was trained on-the job at ITC Grand Bharat, Delhi NCR in Bakery, Pastry and Western Kitchens.

Tanvi completed Higher Secondary College Exam in Advance Cookery with 1st Rank in Maharashtra state from Maharashtra State Institute of Hotel Management Catering Technology, Pune. She also successfully completed Australian Vocational Education & Training (VET) Certificate 2 in Hospitality and Certificate 2 in Kitchen Operations.

Currently she is Junior Sous Chef at ITC Gardenia Bangalore, heading the Fabelle Chocolate Boutique specialising in Pastry and Chocolate. She is key contributor for development of limited edition seasonal promotion desserts and chocolate for the Fabelle brand with the brand team.

She previously worked part-time at Malaka Spice Restaurant, Pune, also as a section waiter at a European bistro, Grappa Garden, Pune. She also worked part time as a section head at Pescare, Melbourne, Australia and as a section waiter at Fatsa pasta, Melbourne, Australia.

She writes Blog combining her flair for photography on food, and her writing were featured in Femina Magazine Pune February 2013 Edition. She participated in inter college competitions like bread making, quiz competitions and in college theme dinners and food markets.

This year the theme of the competition was "Leonardo da Vinci" which had to be illustrated through sugar displays or Chocolate Showpiece. The participants were judged by eminent jury members comprising of Chef Parvinder Singh Bali, Corporate Chef Learning and Development, The Oberoi Centre of Learning and Development, Chef Avijit Ghosh, Corporate Pastry Chef, Hotel LeelaVenture Ltd., Chef Manisha Bhasin, Executive Corporate Chef-ITC Hotels and Chef Arvind Prasad, Director of Academics, Whitecaps International School of Pastry, Bengaluru.

Chef Tanvi will receive training to further hone up her skill to compete at Ladies World Pastry Championship, Sigeep, Italy, to be held in January 2021.



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# The Evolution in Hospitality Purchasing

Today the demands of the growing numbers of well travelled and discerning travelers has made hospitality industry think how to cater them in effective manner and ensure their loyalty. The Indian hospitality industry has not only become more professional than it was two decades before, it has also become more personalised in approach.

Now hospitality for many Indian travellers is not only limited to comfortable rooms

and tempting food & beverage offerings. Besides quality room and food & beverage, sophisticated ambience, personalised service, tempting value offers, impeccable MICE and banqueting facilities, holistic wellness, state-of-the-art technology are all needed to impress today's discerning hotel guests.

We all know that quality hospitality often entails high quality products and personnel. In this regard, we can say that not only the

hoteliers but also the suppliers need to bolster their quality to match international standards, so as to not lose out on the competition.

Cost-cutting in terms of some specific purchases and personnel can often be counterproductive to the hotel's credentials and could negatively affect its guest satisfaction and brand image in the long-run. For industry sentiments are often temporary, but the image is mostly permanent. This is especially true for

those hotels and resorts which are positioned as luxury properties.

Thus suppliers and hoteliers should not opt for mindless cost-cutting in terms of products and personnel but focus more on giving an elevated experience to the guests. The refreshing difference in experience from the run-of-the-mill can bring in the desired revenues, especially if the innovativeness also takes into account of affordability for the guests concerned.

## Optimising Technology benefit with effective Manpower

Recent history has shown that technology not necessarily replaces people but becomes more effective through trained human resource. Nowadays the use of social media and other online platforms are playing crucial roles in marketing a hotel, and hotels which are not abreast with the IT age are likely to lose out on valuable revenues. Mobile technology is also gaining momentum, in contributing towards guest service. Smart phones now can help in providing customised offers to potential guests.

Unless the hotels invest more on trained personnel, high-end technologies are likely to fall flat. For example, what is the relevance of a sleek, interactive hotel website, without persuasive content to back it up? Along with social media, human-intensive endeavours in terms of creative design and personalised housekeeping are now more relevant in the Indian hospitality industry, perhaps than was ever before.

## Ensuring ROI's

Some of the other important trends of the changing scenario of the Indian hotel industry are the greater demand for budget hotels, greater demand towards tier-II and tier-III cities for future hotel projects than before. The cost-conscious wave is giving impetus to the demand for budget hotels, and the prohibitive real estate costs in metros coupled with greater business opportunities across tier-II and tier-III cities is inducing many hoteliers to expand across tier-II and tier-III cities of the country.

There is a growing demand for MICE and Wellness segment. The stressful lifestyles of today are giving an impetus to the wellness segment, and the growing importance of Indian economy is playing a proactive role in the growth of MICE segment across hotels and resorts in India. More MICE-centric hotels and innovative wellness retreats are the need of the hour. Hotels can generate more revenues by ensuring facilities and services, which can generate revenue by add-ons and extended guest stays.

One relatively neglected area of the Indian hospitality industry is destination & adventure tourism, which needs to be better explored.

The hotels and resorts in the country, by and large, must also bolster their safety

**Red Delicious**  
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**Gala**  
*Crisp and Very Sweet*  
Gala's popularity is on the rise around the world. They are great for snacking and also delicious in salads, pies, and sauces.

**Granny Smith**  
*Crunchy and Tart*  
Granny Smith is a go-to apple variety for apple pie bakers. Granny Smith is also a favourite snacking apples for those who like tart flavors. You may also pair it with a spice of your choice (like Chaat Masala or Chilli Powder).

**Fuji**  
*Crunchy and Super Sweet*  
Washington Fuji is new to India and has become very popular in a short time. Fuji is enjoyed as an everyday snack. It also goes well as in pies, sauces, baking and more.

**Cripps Pink**  
*Crunchy and Sweet-Tart*  
Bask in the sweet blush of Cripps Pink! Loved by snackers and bakers alike for its unique sweet-tart flavor and firm, crisp flesh, this beauty of an apple is a crowd pleaser.

**Honeycrisp**  
*Crisp and Distinctly Sweet*  
Honeycrisp is fast becoming America's favourite snacking apple as it bursts with juice with every bite. It is pleasantly crisp, sweet and juicy and subtly tart.



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measures for women travellers. The safety of women travellers is an issue of paramount importance, but it also assumes great business sense in this age, as women travellers are becoming a sizeable force to reckon with in the Indian hospitality industry.

### Foodservice trends

Like the hotel industry, the food & beverage industry of India has also changed a lot over the last decade, and is going through continued evolution. The rising health consciousness and a spate of lifestyle diseases have made a sizeable section of urban India opt for healthy food & beverage choices. The sustained increase in disposable incomes in select but sizeable pockets of urban India has also contributed towards this healthy trend.

The growing demand for healthy food, healthy oils and other healthy ingredients among the Indian consumers is very much visible, and the food service industry should act more proactively and creatively to explore this demand.

The growing trend to eat out, mushrooming of the café coffee culture, the franchising in bakery business are some of the other trends in the Indian food service business.

As are the growing demand for exotic cuisines. The Indian food service industry is not only becoming more globalised but is also becoming more transparent. Interactive kitchens are vogue in the Indian food service industry as are the unbiased reviews of consumers in online platforms like Zomato.

### The Food industry

As a result of various socio-economic changes since the last two-three decades or so, both Indian food service and Indian food processing industry have assumed great potential. Both are going through impressive growth rates. But to maintain the momentum of this growth rate or enhance the present rates of growth in these two sectors, more mega food parks and better and more numbers of cold chain facilities are the need of the hour, as are more innovations in the realm of food service, in terms of food & beverage offerings, theme, ambience and décor.

Overall, both in the Indian hospitality and food & beverage industry there is impressive growth potential, and great scope for innovation. However, how the industries harness this potential remains a priceless question, which needs pragmatic answers.

### Purchasing – A key element

Every purchase manager understands the usual process undertaken to fulfill the purchase needs of their property. The standard purchase tasks of purchase / material managers include - identifying the need (product), Source-from where to buy, Product Assessment, Short listing Suppliers, Negotiation, Ensuring purchase (Indenting), Ensuring timely supply and Performance Assessment.

But in today's context, purchasing is beyond the standard procedures. The purchase managers now are more responsible in understanding the market scenario and competition. They are part of planning and organising each product required in the property. Purchase managers needs to co-ordinate with multiple HOD's of various internal departments, understanding their needs and organising the same in most

efficient and effective manner. They need to ensure better ROI's for the property by selecting & procuring best products at best price within a stipulated time period. Purchase managers are now actively involved in the decision making process and offer best solutions for the organization.

Normally 50-60 percent of the revenue in an organisation is used for purchasing material, required for the day-to-day operations. A significant reduction in the cost, without compromising on the quality, can ensure higher profits and better ROI's of the property. Thus it is necessary for the organization to keep special focus on purchase department and its efficacy. Money saved is money earned.

Purchase managers today needs to be

professionally competent to handle various functions they have to perform. Proper advance procurement plan, sustained over a year with regular in and out schedules, and budgeting are important to start with. Not only purchases but inventory/store management, coding, first-in first-out (auditing), hygiene, wastage control, quality control, cost analysis, standardisation and time management and emergencies are the few bench marks of a professional purchase manager. They need to understand the complete process of purchasing starting from sourcing, survey, vendor development, tendering, products & cost history (MIS), ordering purchase and review & follow-up.

## Multiple solutions for Food Service Equipment requirements.

<p><b>Electrolux</b> Hood Type Dishwasher   Reach in Refrigerator</p>		<p><b>RATIONAL</b> Combi Oven</p>	<p><b>robot coupe</b> Vegetable Slicer</p>	
<p><b>Manitowoc</b> M Series</p>	<p><b>Manitowoc</b> Neo Series</p>	<p><b>TruChef</b> Bar Blender</p>	<p><b>TruChef</b> Sandwich Griller</p>	<p>Fryer</p>
<p><b>SIRMAN</b> Slicer</p>	<p><b>BRAVILOR BONAMAT</b> Tea &amp; Coffee Urn</p>	<p><b>salva</b> Deck Oven</p>	<p><b>SANTOS</b> Juice Extractor</p>	
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## Trufrost & Butler launch new products

Trufrost plans to launch a slew of innovative products at Aahar 2020 that address the pain points of the foodservice industry. Trufrost Cooling Private Limited is a new company launched last year by the original promoters of Celfrost after they sold out that venture to an American multinational in 2013.

They have rolled out a comprehensive range of high quality foodservice products - cold (under Trufrost brand) and hot (under Butler brand), at interesting price points for the Indian market. Realising that most businesses



who seriously wish to scale up require asset light business models, we are now back with solutions that are not just 'feature rich, contemporary, reliable and technologically superior', but also truly "value for money", said Neeraj Seth, co-promoter and Managing Director of Trufrost.

Two of these products are:  
Butler Speed Ovens

The Butler Ventless High Speed oven is a revolutionary appliance designed to combine the outstanding results of a convection oven, accelerated air impingement and the cooking speed of a microwave. While microwaves offer fast cooking, they can often result in meals



that are soggy or ice-cold in the middle, and devoid of quality textures like crispy crusts. With Butler High Speed Ovens, this would be a thing of the past. They are designed to turn fast food into a gourmet experience for your customers, delivering great tasting food, quickly and consistently. Being compact in size, they're also great space savers, reducing the need for multiple cooking appliances. The built-in catalytic converter breaks down grease-laden vapours, allowing for a ventless operation.

Butler Fully Automatic Coffee Machines

While the fully automatic coffee machines, also known as One-Touch Cappuccino Machines, offer convenience and rids you of the dependence on a trained barista, most of these Italian or Swiss machines fail to deliver

milk coffee at temperature that coffee lovers in India are used to. Butler has therefore launched two models with a steam wand that cater to the needs of busy resto-bars as well as medium and small foodservice applications such as canteens, pizzerias and bakery shops. The steam wand allows frothing up the temperature to levels considered optimal in the Indian subcontinent.



Visit the Trufrost-Butler stall in Hall no.11 to experience the difference.

## Fonterra Future Dairy launches Anchor Food Professionals

After launching its consumer dairy brand Dreamery, Fonterra Future Dairy, a joint venture between global dairy nutrition company Fonterra Co-operative Group and Future Consumer Limited, unveiled its foodservice offering Anchor Food Professionals.

Anchor Food Professionals is recognised throughout the world as a brand that provides chefs with high quality dairy ingredients that offer superior performance to help them create great tasting food that their customers love.

Anchor Whipping Cream has been developed as a cream that won't over- whip, holds its shape and boasts a shelf life of up to 9 months. It requires no reduction, saving valuable time and money in the kitchen to give chefs up to 25% more whipped cream volume.

Anchor Food Professionals' Butter Sheets are made with pasteurised cream from New Zealand, designed with ease of use and flexibility in mind. With a higher melting point than standard butter, kitchens can spend less time prepping butter and speed up production. Mozzarella is individually quick frozen to maintain taste and freshness, and boasts extra stretch that makes it perfect for pizzas.

Finally, Anchor Food Professionals' Cream Cheese has been created to perform in hot and cold recipes making it ideal for bakery applications. The product is hot packed for extended shelf life. Anchor Food Professionals products will be imported from New Zealand and distributed by Epicure Frozen Foods & Beverages. Epicure is one of India's leading importers of ambient and temperature controlled food products, bringing in more than 450 premium quality products from 30 different international brands.

Anchor Food Professionals are dedicated to innovating world class dairy products, made using milk from pasture-fed cows on the clean, green fields of New Zealand. Their products are fit for purpose, specially designed to meet their customers' unique needs, and to perform in the world's busiest foodservice kitchens. Fonterra is a global dairy nutrition company owned by 10,000 farmers and their families.

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## Bringing the world of Hospitality and F&B to India

### India International Hospitality Expo

After becoming the leading Hospitality and F&B Expo in South Asia, the 3rd edition of IHE 2020 will be held between August 5th-8th, 2020 at India Expo Mart, Greater Noida. It comes with a vision to become a global name to reckon with.

While the second edition, held in 2019, became the most sought after exposition in South Asia celebrating hospitality, F&B, and more- the third edition is all set to become synonymous with the future of hospitality. IHE 2019 witnessed over 30,000 attendees and 900+ exhibitors, making it a grand success and massive participation from countries like Indonesia, Canada, Peru, Ecuador, El Salvador, Italy, Chile, Myanmar, Vietnam and New Zealand.

On being asked about his vision for IHE

2020, Rakesh Kumar, Chairman, IEML & DG, EPCH, said, "Hospitality covers all our lives. It is our goal to make IHE 2020 the greatest hospitality show not just in India, but across the globe."

While building a platform for global brands to showcase their new tech, innovation, and more- IHE has also rapidly become a platform that celebrates MSMEs and their unmatched contribution to the hospitality industry. The MSME Pavillion at the 2019 event sprawled over 1000 m2. It helped bridge the gap between markets and communities from underrepresented areas and underrepresented handicraft from around the country.

IHE 2020 aims to bring together hospitality professionals, students, and experts under one

roof to share knowledge, learn about innovation, and expand their horizons.

The event encompasses everything hospitality including Technology, F&B, Housekeeping, Management, and more. Expect to witness gastronomic experiences of a lifetime, impressive product demos, and the who's who of hospitality taking master classes, presenting research, and partaking in panel discussions with eminent speakers and industry leaders.

Keeping the fire of IHE 2019 alive, the 2020 event is expected to grow in terms of business volume generated and the number of exhibitors and visitors. There is also an expected rise



in the number of conferences, panel discussions, keynotes, and master classes- which only means more immersive learning for the attendees.

The hospitality industry sees massive potential for growth and IHE aims to tap into this potential and bring it for the people to access. It aims to become the Mecca of hospitality in the coming time.

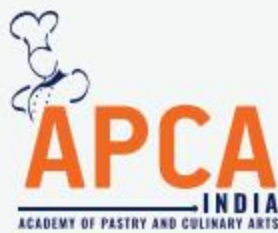
The expansive growth that IHE has witnessed in the first two editions is simply not serendipity, but strategic alliances and a hospitality network unlike any other. IHE now boasts the largest network of industry professionals, experts, and maestros coming under one roof annually to share insights, learnings, and connect with industry peers.

Speaking about the scale of IHE 2019, Chef Vineet Bhatia, Michelin Star Chef and Restaurateur said, "I think it's a great event to have. Platforms like these showcase Indian Hospitality at its finest. This is, by far, the largest expo of this kind. Beautiful products, great for sourcing, and great for networking too! I am honoured to be here."

Zorawar Kalra, MD, Massive Restaurants spoke about the diversity at the event. He said, "We need more and more events like this. I think something on this scale has rarely been done. This is truly next level. I have seen such incredible exhibitors putting up their products, people from all over the world, and I've seen the best of India being represented at IHE 2019."

With such an overwhelming response from the hospitality and F&B Industry, India Exposition Mart Limited, the organisers and already gearing up to raise the bar a lot higher in making IHE the most sought-after hospitality and F&B expo in the world. IHE is the ultimate go-to show for hospitality and F&B businesses across the globe.

Know more about IHE at [www.ihexpo.com](http://www.ihexpo.com)



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Stall Number - H7HH-01-D



## Premium Tableware

### Venus Industries

This New Year brings in a lot of freshness & marks a new beginning of goals & accomplishments. Founded in 1963, VENUS has now come a long way in the Hospitality Industry. Our diverse product portfolio, along with exceptional production capability is something that we proudly boast about. A fine example of this is the exclusive premium flatware that we have designed for a famous celebrity industrialist wedding.



Premium cutlery, luxury tableware, exquisite barware, beautiful buffet elevations, elegant food-counters, functionally effective trolleys, varied GN pans, professional range of knives are some of the products from our portfolio. Along with this, product customization & personalized branding is also something that we offer to our clients. Every year we come up with new designs & upgraded products & look forward to a great response from the Industry.

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# Decades of Rich Industry Experience

## EssEmm Corporation

EssEmm Corporation has been established in the year 1997 based in the industrial city of Coimbatore. The company is promoted by M. Sathish Kumar, who is loaded with decades of rich industry experience. The company has started its operations in a small way catering to the needs of Hotels, Restaurants & Industrial canteens and established itself as a prominent player in the industry in a short span of time. Cosmos - the company's brand promoted and engineered for its range of products has created a revolution in the commercial kitchen machines industrial segment.

In the self branding area, EssEmm Corporation makes Multi Utility Grinders



(MUG), Potato Peeling Machines, Vegetable Processing Machines, Dough Kneaders, Cutter Mixers, Chapathi Making Machines and Coconut Scrappers.

Cosmos products are used in all leading Hotels and Restaurants.

Cosmos products are also exported to the Middle East, Singapore, USA and Australia. Foreseeing the requirement & acceptance for the quality imported machines, strive to get world renowned brands under its umbrella has been on from the beginning.

In the area of Import distribution, EssEmm Corporation represents some of the World Leaders in Hospitality Industry. Broaster-USA for Pressure Fryers, Convotherm-Germany

for Combi Steamers, Comenda-Italy for Dish Washers, MKN Flexichef-Germany for Pressure bratt Pans, Halld-Sweden for Vegetable Processing Machines, Pitco-USA for Deep Fryers, Middleby Marshall-USA for Conveyor Pizza ovens, Frijado-Netherlands for Rotisseries, Nilma-Italy for Vegetable Washers, IMC-UK for Vegetable Peelers, Sirman-Italy for Meat Processing machines, Chung Shen-Taiwan for Cooking Mixers, Bertos-Italy for Cooking Islands & Boiling pans, Burlodge-Italy for Meal delivery systems are to name a few.

EssEmm Corporation now expanded its focus into the food processing sector and added Roboqbo-Italy for Universal Processors; DC Norris-UK for food processing equipment; Mill Powder Tech - Taiwan for dry grinding & turnkey solutions; Ceselan Machinery - Turkey for Roasting & processing machines;

EssEmm Corporation has head office at Coimbatore and having branch operations at Chennai, Bangalore, Cochin & Hyderabad.

EssEmm Corporation has got a professional management system in place. The Quality Management System of EssEmm Corporation complies with the requirements of ISO 9001:2008 and certified by TUV. EssEmm Corporation doesn't stop just at supplying the machines; it goes a step further in providing the right solutions, support in terms of maximum utility of the equipment and service back up.

## Pipeline to Success

### R R Sales Corporation

Established in 1995, Delhi-based R R Sales Corporation has positioned itself as an eminent service provider of LPG pipeline installation Services. The company deals in LPG/PNG pipeline installations and kitchen ventilation (fresh air unit & exhaust). This sole proprietor firm has a huge number of clients.

The services of the company are tailored to meet the requirements of the company's clientele and are stringently based upon industrial norms and ethics. The product range of the company includes blower, scrubber, exhaust hood, fresh air system, fresh air washer, exhaust blower, axial fan among others. The impressive product range of R R Sales Corporation is complimented by its skilled workforce. The company places considerable emphasis on research and development and regarding this, has recruited a special panel for research and development.

The ethical business policies and customer-centric approaches are the cornerstones of the company and have facilitated it to develop a huge client base on a nationwide basis.



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## Suite Heart Forever

### Petals Packaging

Established in 1987, with a view to serve the travel and tourism Industry, Petals pioneered the portion pack in Northern India thereby improving the catering standards especially in the Travel Industry. The Petals brand Suite Heart sachets and blister packs are well known for their quality because premium quality ingredients and packaging material are used and hence can be served with confidence. They can be trusted because completely automated and hygienic processes are used ensuring the safety of users. The Suite Brand of Portion packs have now become popular as correct portion size helps immensely in controlling waste as also giving the user his money's worth. The entire range of Petals products can be customized to promote the image of the company. They are also available in the attractive, standard Suite Heart packing. Portion packs in the form of sachets, blister packs or kits aid inventory control, are easy to handle and store and also increase shelf life of the product. Petals is also actively involved in packaging development where the entire task of design, material selection, testing, procurement and packaging of a product is undertaken. Contract Packaging of products with facilities specially created with the required ambience is another field in which Petals specializes. The company has been ISO 9001 certified. Although based in New Delhi, Petals has satisfied clients all over India. Their long list of Prestigious clients include the Indian Railways, Indian Airlines, hotels and Hotels and Hotel chains like ITC., ITDC. etc and leading Fast Food chains





# Innovative Kitchen Solutions

## Mod Kitchen Equipment Pvt. Ltd



"MOD" was established in the year 2004 for marketing of commercial stainless steel kitchen & catering equipment. Working with key customers and clients, MOD designed and developed food service solutions to cater to the requirements of the fast emerging foodservice industry in the country. The company has since then thrived on the idea of improved designs, production facilities and customer service and it is because of these efforts that it can today pride itself on being the largest company supplying food service, bakery and beverage equipment to hotels, bakeries, coffee chains and restaurants in India.

MOD is also importing a variety of kitchen equipment from various world Class manufacturers in Italy, Indonesia, Hong-kong, France, Spain, Malaysia, Germany Etc. to cater to the specific

requirements of its valued customers. MOD is focused in the areas of Project and Key Accounts Management.

The projects executed range from 5 star hotels to canteens, schools, ashrams, hospitals, specialty restaurants etc. While there is an exclusive team working on project execution, MOD can provide complete solution with fabricated, refrigerated and imported equipment.

MOD is approved supplier to Mamagoto, Speedyroll, Lite Bite group, Nirula's, Striker restaurants, The Lalit group, The Oberoi group of hotels and many other International and Indian QSRs. MOD provides them services in equipment design, equipment fabrication, imported and Indian equipment distribution, installation, warranty, service etc.

# For your taste buds only

## Kravour Group

Kravour Group is a quality conscious & leading manufacturer & importer of quality foods items in India. They have factory at Vasna-Chancharvadi, Ahmedabad to manufacture wafer biscuits in various flavours & sizes. Kravour is a group of proactive, well qualified, young and dynamic professionals, who have an experience working with leading Indian corporate & multinational companies. With over 20 years of collective experience in the food industry, Kravour is well positioned to conduct trade with both local & overseas companies in a pragmatic manner. The brands offered by company includes: Kravour Wafer Biscuits (India), Kravour Wafer Rolls (Indonesia), Dip-li Biscuits Sticks (Malaysia), Cavendish & Harvery Confectionery (Germany), Ehrmann Yogurt (Germany), Kuchenmeister Cakes (Germany),



Stute Jam (UK), Krave More Sparkling Juice (Belgium), Kravour Biscuits (Belgium), Caferosta- Candy (India). The company has a chain of distributors spread across various states of India, in all major cities, who help service most super market chains and independent retail stores in their areas. It has its own direct sales team of 40+ executives, who provide support to our distributors in terms of generating sales from all trade outlets including modern trade, monitor the sales pattern and provide competitor analysis helping the management to identify threats / opportunities. The company has dry warehousing facility of 30000 sq ft located at the factory in Ahmedabad & Aircon facilitated warehouse of 10000 sq ft.

# VS6-Budget Solution

## Venus Industries

Born out of Venus Industries, VS6 is a new budget brand offering to the hospitality industry founded by Vicky Khurana under the commendation of J K Khurana. Having served the hospitality industry for over 55 years in the luxury segment, Venus now has innovated & manufactured a completely new range for budget hotels,



restaurants, caterers etc. Standing by values of good product quality and innovative design, they have brought a reliable and affordable range of products which include cutlery, barware, tableware, chafing dishes, snacks & trolleys, Buffet ware etc. Quality & products that you can boast on and prices that clients are happy to pay!

The budget segment of the hospitality industry is one of the widest segments and is on a continuous rise. To grow and reach out to all category of buyers and clients, VS6, are more than willing to serve this segment of the industry with the same loyalty that the parent company VENUS Industries has been doing since past 55 years.

# Cleaning Solution

## Quartz Home Care

Quartz Home Care (I) P Ltd. is one of the leading companies in India engaged in providing complete range of Housekeeping & Cleaning Products to institutions like Hotels, Restaurants, Hospitals, Corporate Offices, Industries, Schools, Shopping Malls & Multiplexes, Facility Management Companies etc. Quartz's biodegradable & environment friendly product range includes Floor Cleaners & Polishes, Descaler, Hand Wash, Glass Cleaner, Carpet Shampoo, Toilet Cleaner, Air Fresheners, Multipurpose Cleaner, Wringer Trolleys, Multipurpose Trolleys, Kentucky Mops, Dry Mops & Squeezes. The Products being marketed by Quartz for over two decades have proven quality backed up by excellent service. Quartz also promote the Entrance Matting System, Anti skid materials, Machine & Hand pads and imported Floor Scrubbing Machines, Back-Pack Vacuum Cleaners, Vacuum Cleaners (Dry n' Wet) and Auto Scrubber Dryers.



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## Modern Shaving Preparation

### Infinity Hygiene Care



Infinity Hygiene Care is a leading manufacturer of Shaving cream and shaving gel under brand name of 'Protector'. This 'Protector' shaving cream is more softens and moistens the skin and the hair, thus making shaving more comfortable and contributing to smoother skin. The advantages of using this cream, rather than soap,

oil, or just water, are many. The skill work force under watch full guidance of management company are constantly working hard to maintain of product to be supplied to their supplier across the country for hotels and hospitality industries.

## Designer Furniture S.K. International

S.K. International Est. itself in 1984 i.e. 34 Years ago with a group of well qualified and competent Professionals, Hotel executives & engineers with hardcore Professional streams. Today the company has the state of the art well equipped plant to produce undisputed quality products, varied spectrum of design for customised usage and timely delivery. The company specialises in hotel furniture, equipments and custom made products from last 34 years and now the company enters a vast market of office furniture as well as Interior design and execution, which includes complete interior solution from designing to planning, furniture, paint & polish, stone work, ceiling, complete turnkey, etc. Its after continuous process of hard work, research & development the brand SKI developed its other Companies i.e. SKI PROJECTS which undertakes the interior designing & execution work and EURO MOBEL



for the office furniture and desking solution. The company setup includes a well experienced team of architects, Interior designers, 3D designers, etc. and latest modular furniture manufacturing plant for the quality, finishing and timely delivery of the products. Known for the quality, reliability and environmental responsibility the company steps in the vast field to cater a larger clientele.

"The bitterness of inferior quality remains long after the sweetness of low price is forgotten"

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## Outdoor Excellence Modi Woodspace Pvt. Ltd.

VETRA is a leading manufacturer of all the outdoor furniture and accessories. The company specialises in Wicker furniture. Being a well-reputed name in the furniture industry, VETRA has gained expertise in fabricating synthetic wicker furniture that suits all-weather conditions. VETRA has its head office in Delhi



and was incorporated with the aim to create extraordinary outdoor furniture range that is of eminent quality and aesthetically sound. Vetra Furniture supplies hotel furniture, resort furniture, outdoor furniture, garden furniture, wicker furniture, terrace restaurant furniture, farmhouse furniture, poolside furniture, poolside umbrella, water proof furniture and many more.

Setting benchmarks of excellence in this field, VETRA has always focused on creating masterpieces that reflect magnificence, luxury & comfort. Considerate about the changing needs of the furniture market, they have come up with a classic collection of open-air furniture that is water proof, frost proof, UV resistant, long lasting & fully recyclable.

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## Turnkey Solutions for Kitchens

### Delhi Kitchen Equipment

Delhi Kitchen Equipment is one of the leading Kitchen, Refrigeration & Bakery equipment manufacturer, offering complete turnkey solution including consultancy, designing, and layout plans with comprehensive details to Kitchens, Canteens, Bakeries & Messes. Popularly known as KEI, has been providing total logistic support for past two decades to the industry with quality products & assistance. The company provides Kitchen Planning & Sizing, LPG System & designing. Kitchen Exhausts designing and installation and complete selection for equipments.



Company has successfully design & installed kitchens in multiple verticals of foodservice industry since last two decades and has a comprehensive list of satisfied customers.

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<p>COLOUR CODES KNIVES</p>	<p>SHARPENING STONE &amp; ROD</p>	<p>COLOUR CODES KNIVES</p>

## Exquisite Contemporary Designs Stackwell

Stackwell is the leading name in the banquet furniture industry, known for exquisite contemporary designs with finest quality finishing & long lasting product. It has a wide product range of banquet furniture - to name the few: Aluminum Framed Powder Coated Stacking Chairs, Steel Framed Powder Coated Stacking Chairs, Flat Fold Banquet Tables, Flexi-back/Action-back Chairs, Frill-Less (Laminated Top) Conference Tables, Glass Top Tables for Buffet arrangement.

Flexi-back / Action-back chairs - Stackwell is the only company in India that has brought maximum comfort in banquet and conferences seating for longer hours. They have introduced new concept of flexi-back /action-back chairs which are stackable upto 10 numbers. This



reduces the storage space. The Ergonomically designed special backs are provided to the chairs. These chairs are widely accepted in the hospitality industry and the company has already supplied about 10, 000 chairs so far.

Frill-less (Laminated Top) Conference Tables: Another unique product of Stackwell known for the Innovative design is the Frill-Less



Laminated Top Conference Tables. These tables have removable modesty front panels. The peculiarity of this table is that its legs are made of stainless steel. Hence, even after extensive usage it will look as fresh as new. The front and side modesty panels are

not like Chinese metal panel but provide the matching / same as top. This makes the product look very decent and elegant. Look wise and also durability wise products are far better than the Chinese products. So far, company has supplied more than 5000 tables to the reputed Convention Centers & Five Star Hotels.

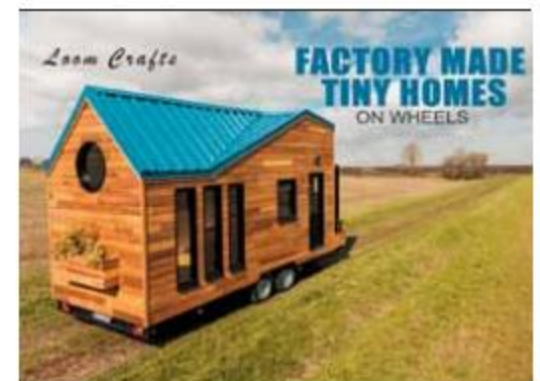
The designing team is constantly in the process of modification which offers latest design with classy looks, robustness, high durability and maximum comfort. They offer "Value for Money For Years" products to the clients.

## Large Benefits of Tiny Homes for Hotels Loom Crafts

Loom Crafts is an Indian Steel Building company specialising in designing and manufacturing of Prefabricated Steel Framed Buildings. It has recently tied up with a German company for technical support to manufacture 'Tiny Home' in India. The tiny home is a small factory made home, made of steel, mostly built on a road trailer. It can therefore be moved at any time and does not require a permit to build. These homes are available with wheels on a trailer or without the wheels which can be placed directly on pre-casted foundations.

Tiny Homes are best suited for - small Farm Houses on remote locations, Hotels & Resorts, Camping Getaways, Wedding Venues, Retreat Venues, and no Construction Zones. The tiny home concept was born in the United States about twenty years ago.

Tiny home hotels offer a more intimate experience with their environment than traditional hotels for the same price. Tiny home hotels contain homes under 400 square feet. Many tiny home hotels offer features of



a traditional hotel: they can sleep 5+ people, have Wi-Fi/cable, have an outdoor deck/grill, and have a full bathroom/kitchen.

In addition, tiny home hotels can be formed on a smaller level. One of the great things about tiny home hotels is that it's very easy to expand capacity. As long as there is land and electricity/water available, tiny home hotels can add more units whenever they wish.

The location of tiny home hotel may be a biggest selling point. Many customers decide to stay in a tiny home because they're looking to disconnect and spend time outdoors. By choosing a location that is close to activities like hiking or swimming, ensures guests have great time while they're on vacation.

As Tiny Homes are on wheels, thus they don't need any fixed foundations / plinth, making them possible to be placed on any Construction Restricted Zones. There are no laws to govern the Tiny Homes in India, which means they can be just parked on the land without any on site construction. Be it next to the beach or a river, hills or mountains, jungle retreat, tiny homes are best suited for any location or site.

The team also offers facilitating tools for self-builders. In our little homes, nothing is left to chance. The alliance between comfort, functionality, well-being and eco-responsibility is our priority.



### It's Time for our New Annual Membership Drive

#### Safeguards & Represents Interest of Members

HOTREMAI strives to safeguard and represent interest of its members in particular and of the industry in general by taking-up various issues adversely affecting the business of its members with the government bodies, hotels, restaurants and their associations.

#### Business Promotion

Through its programmes and events: HOTREMAI organizes in-house meets, like Purchase Managers Meet, Hotel Consultants & Architects Meet, F & B Managers Meet, Project & Engineers Meet and such other events, where the representatives of the hospitality industry interact with its members, know their products and services, discuss the problems faced by them and make collective efforts for their effective solutions besides establishing mutual understandings and workout fruitful business deals. This provides its members a platform to demonstrate their products and services and provides opportunity to know their customers' needs.

#### Special Discounts

For its members, HOTREMAI facilitates with special discounted rates for participating in business exhibitions, fairs, shows and events organized by government and non-government trade and industry promotion bodies

#### Informative to its Members

HOTREMAI publishes a periodical journal known as 'HOTREMAI REPORTS' in its effort to be more informative to its members and the industry. It carries information on activities, happenings and developments in the hospitality and allied sector and also covers the information on new projects, exhibitions and events. This creates opportunities for members to actively participate by sharing their views and also advertise their products and services at nominal costs. The 'HOTREMAI REPORTS' is circulated free of cost in the hospitality industry.



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## Excellent Design Multi Creations Pvt. Ltd.

What began in 1986 with a collection of office stationery has grown into an entire world of house wares. Freelance is in the business of bringing fashion at your home. The company manufacture, import and market an extensive range of items for the entire home (Table



spoon, tea spoon, table mats, trays, steel, vacuum flasks, carafes, crockery, cutlery, microwave and many more). Through their diverse collection runs a common thread of excellent design and superior quality. Over the years, they have earned a reputation for bringing the best in the world to the homes of those who have a discerning eye for quality and design.

Freelance tirelessly scout the globe in search of products that can deliver these values. Naturally, most of our offerings are sourced from places like Western Europe, Japan, Korea and Taiwan. Their clients include those who do not believe in making compromises, and if you share that sentiment .The company encourage to participating in the Freelance lifestyle.

## Uniform Trust SKY Enterprises

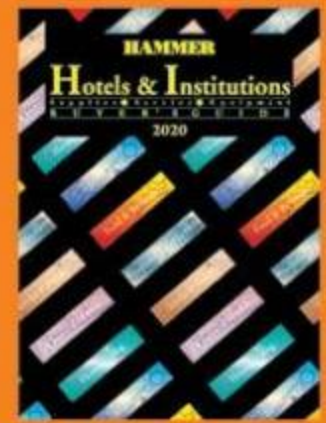
The journey of Sky Enterprises did begin in the pre-independence era. The company has come a long way from the days of Raj to the cyber age. However, over the years, its endeavour to provide quality products has not changed. It has never compromised on is the quality of cloth and dress materials used. The product range of Sky Enterprises is valued for its high quality products and fine stitching. The company uses high grade raw materials, which are sourced from its trusted vendors. Today Sky Enterprises is regarded as a pioneer in the field of manufacturing and supply of uniforms and uniform related accessories, and hand-made Zari embroidery in India. The company's product range include Waiter uniforms, Chef uniforms,



uniforms for Indian Air Force and Indian Navy, School uniforms, Reception uniforms, uniforms for Air hostesses, Security uniforms, Housekeeping uniforms, and all other types of Corporate uniforms.

The company's prestigious clientele list includes Indian Air Force and Indian Navy among others. Besides institutional uniform tailoring, the company also executes complete job of drapery and stitching on order.

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## Adding Value to the Food Presentation Makrey Exports

Makrey Exports is the leading manufacturer and exporter of all types of ceramics crockery, copperwares, wood wares and colored glassware for hospitality & catering industries in India. The company produces distinguished models of crockery, acrylic products, cutlery, colored glassware, hollowware, tableware, copper / brass Items, chafing dishes, under the brand 'Makrey'. The company offers its customers a high quality product range that meets the latest market trends at highly competitive prices based



on their experience and know how. The company provides complete solution that meets customer requirements. Along with providing an extensive range of designs and products to choose from, Makrey also

specializes in providing custom made products and designs as per client specifications. This in turn keeps customer contended and gives them the satisfaction of being able to deliver what is demanded.

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RANS Salamander Grills are known and used by the kitchen chefs all around India. Equipped with specially designed tubular air heater it assures perfect cooking results. Our Salamanders are equipped with two cooking areas - both can be used independently from each other. With the RANS Salamander Grills you can grill, cook 'au gratin', glass, casseroles and make crispy food in no time. It is Reliable, Flexible and Easy to use.

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**Stone Hearth Ovens**

**Stone Hearth Ovens**

Designed to bake and roast a wide variety of foods, they are built to last and capable of continuous duty 24 hours a day. This very smart appearance, makes them the ideal solution for restaurants and front-of-the-house applications where safe, efficient, unobtrusive equipment is needed.

**Bulk Steamer**

**Electric / Gas Steamer**

**Electric / Gas Steamer**

Commercial Steamers are designed for new generation of kitchens. They are simple to use, having complete robust 3.5 construction and energy efficient. They are designed for schools, factory, hotel, banquet kitchens and restaurants. Ideal for steaming rice, vegetables, fish etc.

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## Fine Quality Pulses

GPA Capital Foods P. Ltd.

AgroPure group began its journey in the year 1970 with a complete set up of dal and flour mill under the guidance of Sh.Ghanshyam Dass Goyal. Today AgroPure group of companies is a leading brand of processor, manufacturers and exporters of fine quality pulses and besan. Apart from incredible business strategy the secret behind AgroPure's remarkable success is the superior standard of quality and well planned supply chain. The team of highly qualified and well experienced staff has helped in maintaining and growing the company in the field of delivering total quality and business development.



The combination of great exposure and complete knowledge about the industry has always guided the company with the needs of the changing market in both domestic and international spheres. AgroPure believes in 100% quality maintenance with extra care and effort towards building and maintaining relationship with customers. The company constantly strives to upgrade the standards with high quality and on schedule delivery of products. The company makes sure that the products pass through stringent quality checks so that only the best ranges of products reach the clients. Because of the much valued expertise gathered in all these years the company has been able to nurture eminent business relationship with customers and retain them for the longest period of time.

## Market Leader Wang Professionals

"Wang Professionals" has been operating successfully in the field of Hospitality equipment since a decade. The company is managed by industrious Sales and Service professionals associated with Commercial Kitchen and Laundry Equipment market for more than a decade. A recent venture in the field of electronic locks & safes is being operated under Wang Hospitality Equipment Pvt. Ltd. Headquartered in Delhi with operations extending to Bangalore, Mumbai, Chennai, and Kolkata, apart from a team of dedicated marketing & service people; the company has professional dealer organizations operating in the Metros and other major cities.

Wang Professionals represents Indian and Foreign majors like Electrolux Professional(Commercial kitchen equipment), Manitowoc Foodservice

(Frymaster, Garland, Cleveland, Delfield for Ice cube machines, Flakers, Beverage systems, Fryers, Clamshell grills, Frost tops), Carimali(Semi automatic & fully automatic coffee machines), Sirman(Meat preparation equipment, bar



equipment), Santos(Juice extractors, bar blenders, ice crushers etc.), Salva, Zanolli & Moretti Forni(Deck Ovens

& Pizza Ovens), Perlick & IMC (Bar equipment). Wang Professionals is also the distributor of Electrolux Laundry Systems for their complete range of washer extractors, tumble dryers & flatwork ironer. The company represents ILSA Spa for their dry cleaning machines and Pony SPA for their complete range of finishing equipment. The company has also taken up the distributorship of VingCard & Elsafe for their range of electronic locks & safes for Karnataka and northern region of India.

The Company triumphs in catering to the institutions and hospitality segment which needs a strong service back up for the capital equipment

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installed in them for the smooth functioning. Wang Professionals work closely with esteemed clientele and fast food chains like Coke, Nirula's, Yum International (KFC & Pizza hut) & Papa John's etc. The company visualizes to be recognized as a major supplier in the Hospitality sector for quality products and operations extending to all segments of the market, through wide product acceptability coupled with strong after-sales service support in the years to come.



## Shining with Quality King Metal Works

King Metal Works has introduced a stainless steel g.n. pan, which can be useful for the hospitality industry. KMW brand's stainless steel g.n.pan is made from 18/8 grade stainless steel and hence is totally rust free.

The product is endowed with heavy thickness of 0.8 mm to avoid handling dents, and also



with anti jam function. The product has NSF {American Food Safe Grade Certificate} duly marked on each pan. The stainless steel g.n. pan of King Metal Works is available in all sizes, with & without perforation.

Besides it has international standard matt finish, and thus it has good resistance to scratches on use. Succinctly, the product has great value for money.

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## Flavours of Spain

Manisha International Pvt. Ltd.

La Vieja Fabrica, the well-known Spanish brand of premium jams & marmalades, offers a mouthwatering range of tempting and traditional flavours of fruit preserves making breakfast and other moments of the day a veritable pleasure.

The name La ViejaFabrica – "The Old Factory", itself perfectly illustrates the practice of this Spanish brand which has been using the same original recipe & traditional manufacturing process for more than 180 years (since 1834!). It allows them to retain all the natural texture, colour and aroma of the fruit and ensures a very high fruit content for all its preserves & marmalades.

The Addition of La ViejaFabrica delicacy's to your kitchen certainly helps you find a perfect



solution to accompany and personalize the recipes of a lifetime since they offer endless possibilities as an ingredient of pastry and accompaniment or garnish of various dishes & desserts.

With India being among one of the largest growing markets for Jam, jelly & fruit preserve, the Spanish brand is looking forward to catering Indian consumer. Manisha International Pvt. Ltd. is the sole importers of La ViejaFabrica in India, their Marketing Manager, Anshul Sharma said "The traditional taste of La ViejaFabrica jams & marmalades are appreciated by consumers all around the

world as they have a genuine conventional homemade manufacturing process for all their product range using only pure & fresh fruits. La ViejaFabrica is a sheer pioneer in their work & they thrive to serve you supreme quality products that make your recipes heavenly exquisite, thus making La ViejaFabrica an ideal choice for all food lovers."

All La ViejaFabrica preserves are gluten-free. The jams are marketed in a characteristic 350g glass jar across all major supermarkets & also available online on Amazon.in. For more information visit [www.facebook.com/LaViejaFabricaIndia](http://www.facebook.com/LaViejaFabricaIndia)

## Preferred PMS Provider

Acumen Software Consultancy

[www.aschotsoft.com](http://www.aschotsoft.com)



Acumen Software Consultancy (ASC) is leading Provider of Property Management IT Solutions. Founded in 1997, ASC has successfully implemented HotSoft Suite of Products at numerous Hotels, Restaurants, Banquets and Clubs. With their mission to be the most preferred PMS provider, ASC is now moving towards future technologies in Hospitality industry.

Core team at ASC carries expertise of Hospitality industry and Information Technology. The company started with a goal of most versatile and parameterized IT solution to meet IT requirements of different kind of properties, operational processes and all level of users. During its journey of last 23 years, ASC customized its solution to various client-requirements and delivered regulatory compliances in time.

HotSoft has been rigorously tested in live environments and beta-test sites, and hence has attained full stability. Designed with Strong software architectural principles and standard industry processes, Hotsoft easily become a lifeline of day-to-day operations.

With their product development team, ASC constantly evolve to meet newer technology and business requirements. With regular Customer Feedback and continuous efforts ASC ensures their philosophy of Living Software. Customer Service is first priority at ASC and 24X7 support aims issue-resolution and zero loss of business. Parametric adoption of client-side operations helps ASC to achieve quicker time-to-market.

## The Ultimate Hospitality Store HAKS

HAKS is a Startup

**HAKS**

firm, with a vision of opening 'Hospitality Stores' to provide one store solution for all kitchen and hospitality needs.

The ultimate mission is to simplify the whole buying process for customers by catering all their kitchen needs and providing them with all the hospitality brands whether Indian or International under one roof and thus making life easier for them.

One of the main focuses right now is Hotel Trolleys. It is literally impossible for a hotel to function without trolleys. Trolleys are required in every area of the hotel from kitchen to material handling. Trolleys were always generalised with kitchen equipment whereas it is entirely a separate field which requires expertise in the same. HAKS focus mainly on high standard Trolleys to ensure smooth functioning of a Hotel.

In a short span of time being a startup firm the company has already catered to: Le Meridien, Taj Palace, The Leela Palace, JW Marriott, Lemon Tree Premier, Radisson Blu, Park Hotel, Clark Shiraz, and many more to come.

## Discover an intelligent ally for your business

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**Food & Beverage Business Review** - a bi-monthly magazine covering the entire gamut of activities that define the institutional F&B business - from "Farm to Fork", right from Agricultural Produce, Meat Products to Dairy, Processed Food to Bakery, Alcoholic & Non-Alcoholic Beverage, Kitchen equipment & F&B supplies, Cuisine, Marketing, HRD. The magazine goes behind the scenes to give the F&B professional information, news and features. The objective of the magazine is to develop institutional marketing synergy between Food and Food Service Industry.



**Hotel Business Review** - the first and only bi-monthly magazine exclusively for Indian hotel business. The magazine provides information to professionals seeking innovative strategies along with new ideas, opportunities and current issues that affect their organisation. This includes strategies in managing successful hotel operations, knowledge of purchasing, leadership style and management. The magazine provides exclusive editorial content to assist Corporate Management, Projects & Facility Planning and top-end Operational Management in maximizing their business.



**Bakery Review** - a bi-monthly magazine provides the latest information to the professionals seeking knowledge of the fast changing Indian Bakery & Confectionery industry. The magazine offers in-depth information on the issues that largely affect the bakery business in India. 'Bakery Review' explores the new growth areas and latest developments in the baking industry. The magazine focus on the trends and developments in the Commercial & Retail Bakeries and Foodservice industry along with allied industries like Milling, Dairy, Snack food industries.

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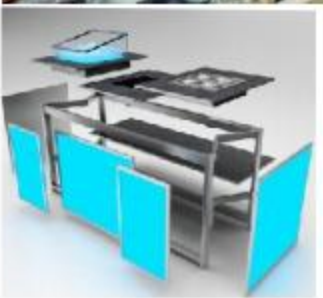
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## Consulting and Knowledge Solutions IHP Consulting

IHP consulting is a boutique hospitality consulting since 2003 and has been operating in Asia Pacific region across a variety of hospitality formats.

The team at IHP consulting have been associated with Brands like Sagar Ratna, Dana Choga, Dunkin Donuts, JFL, Taj, Fortune, 34 Chowranghee lane, Tibbs Frankie, Sindhi Sweets, Gopala, Theos as well providing support to air catering ancillary units for Cathay Pacific etc with recruitment, audits, recipes, products etc from case to case basis.

IHP consulting is one of very few consulting companies in India to have been on panel of a Michelin mention brands



(Jashan, Jojo - Hong Kong - since 2006)

A strong team of well trained consultant with an in depth knowledge of cuisine basics and cutting edge exposure to current trends, IHP consulting can surely bring your dream of a successful hospitality brand to life. The founding principles of IHP have been Knowledge, Skill, Quality, Integrity and consistency, as consulting partners, IHP focuses on creating business models that work and grow.

With more than 17 years, and 800 + clients, IHP has been able to maintain the consistency and continuity of services as all the consultants are trained in house and are all permanent on payroll, none outsourced

consultants.

With a clear focus on efficient kitchen planning to reduce the foot print of back of the house, and thus increasing the sellable area.

An approach that comes in handy in smaller towns as well high price real estate, surely and also it has helped a lot of hotels to bring revenue in through increased sellable inventory - this is reflected in our small hotel and banquet business planning and also in the cloud kitchen planning. IHP has been associated with Haveli Dharampura, Fortune, Fern hotel, Comfort inn, Treehouse hotel, where they have created back areas to support different brand, yet save enough to make the return on investment projections

As a natural extension to their portfolio of hospitality consulting, IHP also operates ONLYCHEFS.IN - India's foremost chef centric recruitment portal - a staggering database of 20000+ chef profiles duly mapped and background checks support.

## Gourmet Treat Quesobest

Quesobest in a short span of time has developed a special niche for itself in the field of Gourmet (Imported) products distribution. The company was recently started by Suresh Sharma, who has more than 20 years of experience in the distribution of imported products. Today Quesobest distributes wide



varieties of Indian & imported dairy products with a wide range of products which includes, Cheese - Grana Padano, Parmigiano, Gouda, Edam, Feta, Brie, Camembert, Cheddar, Emmental, Mozzarella and Whipping Cream. The company offers comprehensive platform to source chesses from Italy & France. Based at Delhi they are now planning to increase its base to develop new SKU's. The company believes in providing high-end gourmet products of high quality and authenticity, with timely deliveries.

## Chef's Choice Remington Steel Arts

Knife is said to be 'life' of a chef. In fact, holding on to a good quality of knife is as important as for any user in the kitchen. In this very segment the most exclusive branded knife of India, which has been closely associated with star hotels and catering units is Remington Steel. Over the years the company has won an essential place in the commercial kitchens of India. The knives are made from tough, carbon stainless steel that ensures greater edge retention. These knives are heat treated and tempered in an inert atmosphere.

Remington knives are appreciated due to its sharp, long lasting edges, user-friendly shapes and sizes and wide range that it offers. The wide range includes French Cook's Knives, Paring Knives, Steak Knives, Vegetable Knives, Carving Knives,



Slicing Knives, and many more. Remington Knives are fully forged to shape from high tough, Carbon Stainless Steel that ensures greater edge retention. Remington Knives are heat treated and tempered in an inert atmosphere. Edges of Remington Knives are ten times sharper and longer than the conventional knives. They are known for their full-length tang for perfect balance and for easier and less tiring cutting.

Quality of Remington Knives is at par or above as compared to imported knives. They are precisely handcrafted and finished with each blade honed to an exact perfection and lasting experience.



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## A Gold Standard in Banqueting & Catering Anupam Industries

'Anupam' means incomparable and excellence and this essence reflect in the company's service and products. Anupam Industries has emerged as a trusted and premium service provider in the Banqueting and Catering segment, where authenticity is the only hallmark.

Anupam's expertise of more than a decade in catering and banqueting hospitality industry makes it the market leader in launching array of high quality & functional F&B furniture, uniform, counter, buffet counters, designer



set ups, cutlery and crockery, buffet related equipment etc. The company's vision is to provide a royal experience to its customers with its finest quality service and environmental-friendly philosophy.

Complete range of stainless steel buffet hospitality products:

Anupam is a one-stop-destination for all your stainless steel buffet products for serving food at any kind of celebrations, be it a



corporate event, weddings, outdoor events, etc. The range includes stainless steel pots and pans in different shapes and sizes, Polycarbonate GN Pans, Trays and the company now provides comprehensive range in hollowware & Kadais & Tawas. That is why Anupam Industries has created Designer Catering Buffet tables that will fit any dining space when it comes to stylish and functional design.

Anupam's layout designs & architecture are

striking and laced with various type of Stainless Steel in PVD concept & fusion. Besides that, the Tables are versatile, foldable and very photogenic and suitable for displaying your Food varieties. Not just this, Anupam has an enviable collection of Setups pieces that can be interchanged and fun to set up anywhere. There are various layouts to choose from so no matter what the event is, you will have a unique design for your guests.

An Invitation

Anupam cordially invites you to "The Majestic Hospitality and Catering Event" 3rd to 7th March 2020, to visit & experience the largest & exclusive collection at their newly furnished 65,000 sq. ft. Mall, at B-12, Mayapuri Industrial Area, Phase-1, New Delhi-64.

The Special Collection includes 150 Plus Live Display Buffet & Chaat Counters, Fruits/Salad Setups with Cooking & Serving Stations with Mocktails Counters, etc., 225 Plus Selection of Platters, Bowls & Elevations, 100 Plus Snack Warmers, 130 Plus kind of Designer Chafing Dishes, 150 Plus Unique Shapes in Metal & Melamine Crockery, 250 Plus Collection of Exclusive Buffet Display & many models of functional Trolleys, Dustbins, Tablewares, etc. Come and Experience the Excellence!

## Offering F&B Solutions

### Food Service India Pvt. Ltd.

Food Service India Pvt. Ltd. (FSIPL) is a leading food and beverage solutions provider for HoReCa segment in India. It carries forward a legacy of over 75 years from its parent group, VKL Seasoning Pvt. Ltd. FSIPL offers its products through five brands - Springburst, Chef's Art, Sunbay, Spicefield, Marimbula, D'amour & Tanoura

The team at FSIPL comprises of experienced chefs and sales professionals specialised in HoReCa segment. The exclusive sales team understands the challenges faced by the chefs in terms of cost, inventory, taste, consistency and many more parameters, and works towards making the process of cooking easier for its customers through its services.

FSIPL offers three differentiated services for its customers - Building food and



A VKL Food Solutions Enterprise



beverage menu, standardising recipes and, in-kitchen demonstration and training. FSIPL has specialised Foodservice distribution partners across India and abroad who provide best last mile services to the HoReCa customers.

The company wants to be India's most admired & respected food service Company enabling their partners' success through focus on great taste, outstanding customer service and strong relations."

The Product range offered by the company includes: Seasonings, Gravy bases, Blended spices, Whole spices, Ground spices, Soups, Chinese bases, Rice mixes, Tikkas, Marinades, Coating mixes, Sprinklers, Dips, Gravy mixes, Beverage mixes, Enhancers, Sauce bases, Sachets, Syrups, Fruit Crushes, Bakery Premixes and many more...

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## Honing Bakery Skills

### Whitecaps International School of Pastry

Established in November 2016, WHITECAPS International School of Pastry is India's most modern, premier, and industry-aligned academy, administering the art of pastry, baking, and cake engineering.

It was formed with a mission to mould passionate and highly motivated individuals, preparing them to set foot into the culinary industry. Whitecaps aims to achieve this by equipping students with the latest knowledge, skills, tools and hands-on training, all delivered by an industry experienced faculty.

Key courses offered at Whitecaps includes: a Six-Month Diploma Programme Certified by City and Guilds, London. This course is designed to be fully hands-on and take an individual from a beginner to a professional

level Baker, Pâtissier and Chocolatier. Other long-term courses include the Cake Engineering Programme, a course unique to Whitecaps, where Cake Artistry and Decoration techniques are taught. Short-term courses include the Chocolatier and Paris Patisserie Programme, taught by Chef Arvind Prasad, a renowned Chocolatier and Pastry Chef.

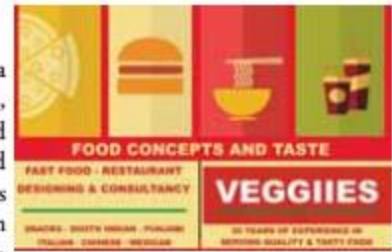
Whether it's the people who seek expertise or the people who help source the best for their in-house kitchen, they only shake hands with the best in business. They have partners across the globe and have one common goal: to help



## Concept Creators

### Veggie's

Veggie's, is a team of young, dynamic and dedicated professionals under the Arun Singhania leadership. Having vast experience in quality control and product development make them different. This passion is helping existing as well as aspiring restaurateurs through everything. Starting from concept development, restaurant design, and menu ideation to marketing, training and grand opening they are there for you. Veggie's help shape and share in our clients' visions and joyously celebrate in their ultimate successes.



## Staying Abreast

### Sterling Solutions



Sterling Solutions is one of the leading suppliers of Commercial Kitchen Equipment & Spare Parts. It offers one stop solution for all branded machine's spare parts at competitive prices. Being an established company the company has been serving the foodservice industry with an



excellent track record and ensures best customer satisfaction. They are working with almost each brand which covers the trade range. They never compromise with the quality and the services provided to the customer.

## Premium Wares


### Dhanjal Engineering Works

Dhanjal Engineering Works is one of the leading manufacturers and exporters of kitchen utensils, stainless steel utensils, stainless steel kitchen utensils, designer kitchen utensils, stainless steel colanders, mixing bowls, fruit and bread basket, table ware, bar accessories, kitchen ware, etc. They have the one of the most premium quality Bar Accessories, Cutlery, House Wares, Pet Wares and Hotel Wares. The range of products has been widely appreciated by the worldwide customers for its unmatched quality and excellent finish.

With a vision to fully live up to the expectations























of customers in the realm of kitchenware and allied products, Dhanjal has carved a deep niche in the domestic kitchenware segment. Incepted in 2006, the company has achieved immense reputation for being time conscious as well as quality conscious in its approach. The noted company is a manufacturer and supplier of premium grade bar tool sets (4 pc. / 5 pc.), water jugs, service trays, bud vases, round coasters, stainless steel bottle holders, stainless steel wine coolers, stainless steel canisters, stainless steel bowls, stainless steel flatware, and many more.




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## Professional Chef & Hobby Chef Programmes Institute of Bakery and Pastry Arts

In an era of specialization with focus on skill based education that ensure employment, fulfilling this objective, Institute of Bakery and Pastry Arts (IBPA) has created a multiple professional courses to enhance the bakery skills of potential future bakery chefs at its campus in Vikaspuri, New Delhi. Founded by renowned Executive Pastry Chef Balendra Singh, the institute offers upgradational courses for those already into this profession as well as for those who wish to do it for the sake of hobby. The courses are designed keeping in mind the skill set to be acquired and have varying duration.

With focus on training the students in such a professional set up that they can be readily

absorbed in Hotel industry, the institute offers professional programmes such as 1 year Full time diploma in Pastry Kitchen, 3 months full time advance diploma in Pastry Kitchen, 3 months full time diploma in Home Pastry Kitchen and a 1 & half year long full time Pastry programme. The curriculum offered differs for different set of courses.

Equipped with best of the labs and training equipment, the institute boasts of well experienced faculty which includes Executive Pastry Chef Balendra Singh, Pastry Chef Vijay Tyagi, Chef Instructor Shailaja Singh Frank, Chef Instructor Agrima Agarwal and Bakery



Chef Garima Arora. From time to time the institute plans to call experienced and well qualified Pastry and Bakery chef from the industry as well.

According to Founder Director Chef Balendra Singh, "IBPA exists for the success of its students. Our aim is not to simply be the best School, have the best facilities etc. – our aim is to align everything we do to ensure the success of our students after they leave IBPA. We try to provide lifelong education and training that produces graduates with the skills necessary to sustain individual career success within a global economy".

The institute is Affiliated with City & Guilds Manipal Global (U.K.), currently offering limited number of seats for its courses and would hunt for to provide suitable interest based industry placement for its students. Please check all the details on [www.chefibpa.com](http://www.chefibpa.com)

## A Transparent Professional STAHL Laundry Machine

STAHL Laundry Machine India Private Limited is Joint Venture between STAHL from Germany and Wasmaatic from India. This JV company is formed to support fast growing customer base of STAHL in Asian markets.

The Gottlob Stahl Wäschereimaschinenbau GmbH company is the German laundry systems company from Baden-Württemberg which since 1909 has been developing exclusively commercial laundry machines which includes a wide range of washer extractors, dryers, Ironer, feeding and folding machines, in Germany, producing them itself



and selling them across the world as well as providing after-sales service for them. As a professional full-service supplier of efficient, innovative, durable and service-proven laundry systems, STAHL Laundry Machines offers the complete product portfolio that you need for your professional business:

The product portfolio of commercial laundry machines includes:

Commercial laundry machines for the quick and efficient cleaning of textiles

Commercial tumble driers with the very latest innovative features for the energy-saving drying of laundry

High-performance flatwork ironers providing quite simply the most beautiful laundry finish

Laundry folding machines for gently and precisely folded laundry

STAHL –India has a fully functional office with spare parts stock, qualified engineers and a functional laundry set up for live demonstration and training. Their customers include top Hotels, commercial laundries and hospitals across India and Asian countries

As a high-performing, modern family business with clear principles, quality comes first for them, closely followed by innovation and the requirement to produce economical, environmentally friendly and technically perfected laundry machines.

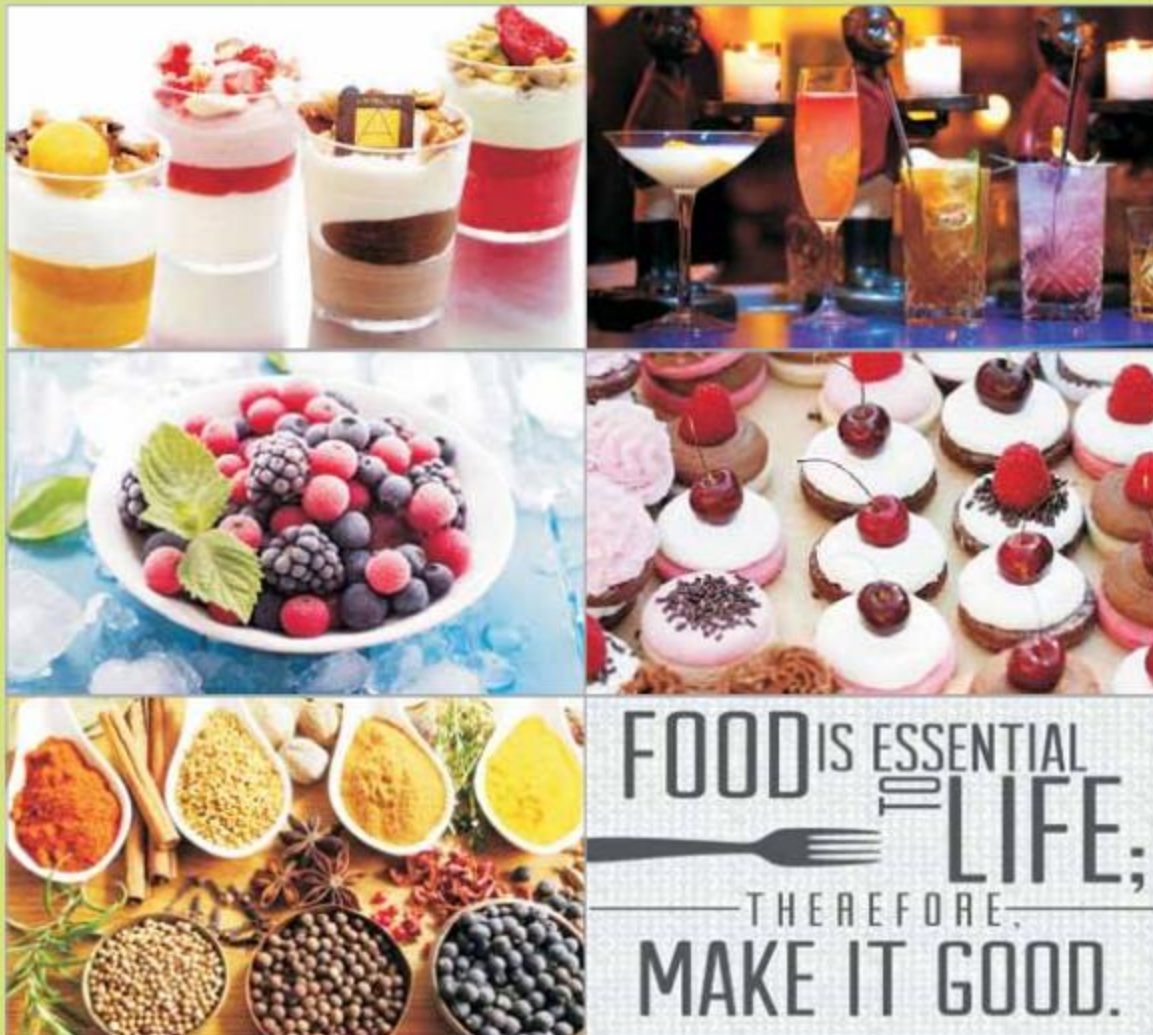
As the customer, you and your personal objectives are what they focus on. They make time for you and listen attentively to what you have to say. They provide you with the concept that is ideal for you, so that you get the best possible benefit from the advantages that our products have to offer.

As a professional full-service supplier of efficient, innovative, durable and service-proven laundry systems, STAHL Laundry Machines offers the complete product portfolio for fitting out your entire laundry on the best possible terms.

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## Unveiling New Flavours Cremica Food Industries Limited

Cremica Food Industries showcases the foray of all new products for retail and food service. Cremica Food Industries has always been at the forefront of innovation including launching India's first Vegetarian Mayonnaise, as well as Opera crisps which was India's first cottage style potato crisps. Over the years, Cremica showcase its products



starting with Desi Express in the ready-to-cook segment which brings the benefit of standardised quality, consistent tastes and flavours to its hospitality partners, with the added advantage of saving time in the kitchen as well. The product range includes flavours such as Makhani Masala, Rozana Masala, Chana Masala, Rajma Masala, Subz Masala and Roganjosh Masala and the best quality of its ingredients to ensure flavours that are natural and closely replicate the taste.

The classic French fries have been one of the staple foods, and a perfect snack for quick bites. With uniformly cut potato fingers, and a packet of ketchup-y goodness to accompany, Cremica French Fries brings you one of the most satisfying snack experiences.

The brand also showcase their assortment of Opera Chips in the light snack section. These crisps offer a gourmet chomp with their distinct thinness, perfect taste of inimitable flavours and added crunchiness. The four distinct flavours include - Peri Peri, Cheese Jalapeno, Italian Herbs and Salt & Black Pepper which are the perfect amalgam of classic preparation, select ingredients, and utmost quality. What sets these crisps apart from the usual is that they are hand-made and prepared with personalized attention and a unique cooking style retains their complex taste and texture.

Cremica's Great Serve range which includes mayonnaise, cheese & black pepper sandwich mayonnaise, honey mustard sauce & dip will also be a part of the product range at the fair for the food service sector. Akshay Bector, CMD, Cremica Food Industries Ltd, said about Cremica's presence at Aahar, "We are delighted to be a part of Aahar as it helps us grow as a brand and reach out to our target group. We also look forward to welcoming Industry professionals to showcase game changing innovations that will shape the future of Food Services in India."

Cremica Food Industries Limited, a name that always spelt quality, its vast array of products has been carefully selected to provide the finest flavours the food processing industry has to offer. Today, Cremica Food is known for its unique recipes, health oriented ingredients and state-of-the art quality controls and standards. Known for product innovations as well as offering customized and localized food products, they have an extensive product range including Sauces, Mayonnaise, Chutneys, Bread Spreads, Salad Dressings, Syrups and dessert toppings.

Exotic Syrups

Cremica and Maison Routin brings 130 plus years of legacy by launching Original French Syrups since 1883. Cremica has introduced Bonheur syrups in India from the land of vintage taste and culture. Bonheur syrup proudly boasts of having 29 delicious flavours, which can be used in the preparation of cocktails and mocktails. It can also be the perfect ingredient when added

in tea, coffee or desserts to heighten the taste. All flavours have been specially created and jointly developed by Maison Routin of France and Cremica Foods. Bonheur Syrups offer diverse range and specially formulated to offer intensity and creativity in the entire range. These syrups have been designed to bring out the best of French aromatic experiences, tailor made for the Indian market. French is synonymous to divine aromas, gourmet food and beverages, exotic flavour, haute couture and architecture. It is the land of the world's finest wine, cocktails and mocktails.



## Facilitating Food Service Topline Food Equipment LLP

With its wide range of enticing products Topline Food Equipment LLP (Topline) strives to provide sound and customized solutions in the field of food tray and cup sealing machines and food service equipment to the Food Service Industry. Topline has been offering a novel range of food packaging equipments such as Manual Top Sealing machines for cups and trays which are being widely used by restaurants and fast food outlets everyday. The sealing machines are being used by leading food chains such as Haldiram, Bikanerwala, Barista Coffe company, Spring leaf retail and several other small and big users all over the country. The company also offers high quality food service equipment from world reputed brand such as Anvil - Convection Oven, Electric Salamander, Sandwich Press,

Convection Oven, Chip Dump, Griddle Ribbed To etc. Topline is also a strong contender for offering complete food solutions to their customers for strengthening their back-end operations in the area of food business. Over the years, Topline has managed to create a niche for themselves by offering high quality products to their clientele all over the country at cost-effective rates.



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## Complete Solution for Culinary Needs

### Euro Foods



Euro Foods is one of the pioneers in importing and exporting high-quality European food products in India. With a 25-year-old legacy, they have created a niche in the hospitality industry with their ability to provide great solutions for customer needs. Their extensive experience in the development and presentation of international food and beverage products puts them as a front runner in the market.

Euro Foods have a wide variety of products and some of the best international brands under their portfolio. These brands are preferred by scores of Chefs, culinary experts and bakers around the world.

IREKS is known worldwide for first-class

baking ingredients and creative product ideas. Represented in more than 90 countries, this brand offers premium bread mixes, improvers, confectionary mixes, sourdough mixes, malts along with gluten-free and organic bread mixes for the bakery industry and commercial kitchens. IREKS products give its customers a high-quality yield and consistent product quality, making it one of the most sought after product range for bakers and brewers across the globe.

BOIRON offers a comprehensive range of frozen fruit purees and coulis. With over 70 different authentic-tasting fruit purees, coulis, fruit pieces and semi-candied fruits to choose from, it has inspired many innovations in the

culinary world. Euro Food is proud to be associated with this brand which is known for its consistent quality and an extensive range.

One of the most preferred brands of Chefs, Chocolatiers and Bakers around the world is VALRHONA. Valrhona has created a range of unique and recognisable variety of chocolates by perfecting techniques for enhancing the flavour of rare cocoa beans. Its innovative products and great quality make it the first choice of professionals.

Giffard has been synonymous with high quality, sugar syrup based flavours and sauces. Euro Foods has distributed this versatile product range to pastry chefs, home bakers and mixologists.

Their in-house brand CHEF'S CHOICE



provides premium fruit fillings, dates and a variety of dry fruits. The products are hygienically packed which are well suited for the industry needs. This brand is slowly but surely gaining momentum due to its excellent range and easy to use packaging.

The broad range of high-quality products has been developed to offer a complete one stop solution for culinary needs. Euro Foods is known

for its quality, consistency and commitment to providing comprehensive solutions to its esteemed clients.

## Complete Table top Solution

### Soft Sensations Pvt. Ltd.

Soft Sensations Pvt. Ltd. (SSPL) provides complete table top solution to hospitality customers in the South Asian subcontinent. They consider it as their personal mission to offer

a complete range of choices for presenting everything, from signature culinary masterpieces to bread and butter dishes, with style and efficiency! SSPL has been dedicated to sourcing and supplying the most durable products available to the hospitality and food service industry for more than 30 years. SSPL is the leading supplier in India for stainless steel cutlery, serving articles, bone china crockery, porcelain crockery,



stoneware, glassware, vacuum jugs, carafes, miracle lamps, unique porcelain tableware, glass serving platters, buffet ware, dispensers, cast iron, live cooking stations, banquet furniture, Coffee Cabinets, spa beds, equipment, and salon furniture.

SSPL ranks amongst the top most leading suppliers in the field of hospitality because they offer a wide range of products with high quality of workmanship. Products range from timeless shapes to modern and avant-garde design.

SSPL provides outstanding professional support for international or regional hotel chains, independent businesses, trade associations, schools and universities, consultants and analysts, and event organizers. They can fulfil all F&B needs of hotels, resorts, restaurants, catering facilities, schools, and even hospitals at very attractive prices.

SSPL offers great benefits such as: A wide and exclusive selection of hospitality supplies, Team of experts that offer personalized service. They are focused on your business and your needs - Support for brand compliance initiatives, Consistency in product, pricing, and delivery

SSPL has the global advantage of sourcing products at the most competitive prices through their business networks in Europe, Asia, and North America, to bring the advantage back home to Indian customers. SSPL's success is founded on traditional values such as reliability, quality, innovation, and flexibility.

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## Custom Made Offerings

### Perennial Food

Perennial Food's presence in the Indian Food Industry is marked by its uniqueness - offering custom made solutions. Tailor made products does not suit the Indian palate, also the wallet as well.

With the ever-dynamic lifestyles, food habits are witnessing tremendous changes especially in the growing economies like ours. QSR's, Fine dining restaurants & Street foods are taking the front seat when it comes to people's eating habits.

Perennial Foods came into existence in the year 2014, close to touching the 5 years milestone now, is proudly associated with some of the country's best established, high potential young food outlets. These QSR's are very well having a mind share of emerging India's Taste-buds & Perennial is playing a key role by providing delectable sauces, gravies, dips & confectionary based Toppings that are custom made as required.

Perennial is enabling the HORECA segment to bring down the food & operational cost with innovative and customised solutions. All manufacturing processes are customer centric, ensuring customer delight as a key driver at all times.

Perennial Food's highly skilled and professional team is well equipped to cater to fast changing requirements of food industry and bringing in new concepts. With a strong foundation of a highly skilled team, innovative product range, highly scalable infrastructure and customer focused processes, Perennial Foods is climbing up the value chain at a fast pace.



## Excelling consistently Shapes Products Pvt. Ltd.



The team of Shapes Products provides top quality stainless steel cutlery with in-house manufacturing unit in India.



In addition, what makes the company different and appealing is the variety of stuff offered in modern shapes and designs.

Nothing is credulous without a genuine experience, and the company holds a huge experience to deliver authentic proposal that stands at good level. The company's experience comes from its sister company, Ankur Exports, which was incorporated in the year 2001 to augment the demand of stainless steel exports directly to the overseas buyers from India. Prior to this, since 1978, it was catering to the needs of domestic merchant exporters or indirectly fulfilling different types of requirements of the

buyers throughout the world.

The company produces different cutlery in designer range, feast, hammer and lynex, etc. Their categories are growing day by day, because their goal is not only necessity but also to drive out the best possible quality.

On the whole, the company has always focused more on the customers, which has made their business grow to new levels. They have launched customer-friendly policies such as exchange/return and free shipping. If the customers are not satisfied, their grievances are always adequately addressed at Shapes Products.

## Managing Waste Autovac Engineering

Ghaziabad-based Autovac Engineering P Ltd. was started by Vikas Saxena. The company began its operations in January 2017. Vikas has 15 years of marketing experience in selling industrial floor cleaning machines. In this new venture, he is leading a team of professional sales and service personnel.

Autovac primarily deals in two segments of machines, which are industrial floor cleaning machines, and solid and liquid waste handling equipments. Under the first category, the company is providing wet/dry vacuum cleaner, single disc floor scrubber, floor polishing machine, jet pressure machine, road sweeping machine, steam cleaner, carpet cleaning machine, and manual cleaning tools.

Under the second category of products within the ambit of Autovac, the company is having a setup for fabrication of all kinds of municipal corporation products for solid and liquid waste handling



equipment. They include metal and plastic garbage dustbins, pole mounted road side dustbins, auto garbage tipper, compactor sewer suction and Jetting machines, super sucker, sky lift, hook loader, portable and mobile toilets, dumper placer, among others.

Autovac Engineering Pvt. Ltd. is having an impressive list of satisfied clientele.

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## Baking Innovations

### Akasa International

#### Pizza in a Cone

AKASA has launched the Cone Pizza Machine in the Indian market. Cone pizza machine makes pizzas in the shape of ice-cream cone that can be held in hand. It offers fast and convenient food,



which is easy to carry.

The sleek and elegantly made pizza maker is steady with steel body and finish. The machine can make two crispy and crunchy pizza cones at a time, which can be delicious as a traditional pizza. What is more, pizza cone is easy to be made without the involvement of professional cook.

The machine incorporates a digital timer and display and a safety switch to prevent any accident. Temperature is controlled by capillary thermostat for better sensing & accuracy. The temperature can go up to 300°C. The equipment has specially designed cone making cavity, which bakes the cone uniformly from inside and outside, giving it a perfect crunch, thereby making the equipment suitable for pizza outlets, fast-food joints, food courts, restaurants, etc.

#### Amazing Waffle Maker

This year AKASA has come up with Indian Rotary Bubble Waffle/Egg Waffle Maker. Here



waffle is being served in cone shape. This sleek and elegant waffle machine comes in steel finish with non-stick coated bubble cavities in the casted plates. Rotary bubble waffle maker makes evenly baked and mouth watering waffles due to its rotary action.

The heavy aluminum plates spread heat evenly, resulting in uniformly cooked golden and crispy waffles. Temperature is controlled by capillary thermostat for better sensing and accuracy.

The temperature at the equipment goes up to 250°C and with a timer of five minutes. The equipment has the ability to deliver yummy waffles in very less time, making it ideal for waffle joints, ice-cream parlours, fast-food outlets, food courts, restaurants, hotels and many more facilities.

#### Making Waffles with Changeable Plates

AKASA has launched a new kind of waffle maker with changeable plates, with three unique designs. This waffle maker uses right amount of heat and cooking time to create a perfect waffle.



The plates are easily removable, hence can be cleaned with ease. Rotary features enable even baking and browning. Digital panel enables precise temperature and timer control. Specially designed heating elements are embedded into the plates for precise temperature control. Perfect non-stick coating allows easy removable waffles with quick clean-up. Changeable waffle design plate give you more variety of waffles on a single machine. Waffle patterns that can be made on this machine are 7" waffle cone, Belgium waffle and two banana waffles. The equipment is perfect for buffets, hotel breakfast bars, college canteens, food courts or restaurants.

## Cooling with touch Freeze Controls

Freeze Controls is offering hardware components for the refrigeration Industry, representing some of the world's leading brands and working with the Indian manufacturing Industry to collaborate and add value to their products, since last 20 years. The company offer wide range of products like Door Locks, Hinges for- Hinged doors both flush as well as overlap type, Hardware for Sliding Doors, Telescopic SS slides for Commercial Refrigeration Equipments



Drain Heaters, Door Heaters, PVC Covings, PVC Gaskets, Pressure Relief Valves. Freeze control represents Complex the Inoxveta Spa, business unit focused on components for professional kitchens – Filler for Hoods, Foam insulated Drawers, Sliding Rails etc. Discover the range of telescopic and linear sliding rails developed by Complex for drawers. Characterized by an excellent quality/price ratio, the linear and telescopic sliding rails are made of stainless or galvanized steel, and they are particularly suitable for the extraction of industrial drawers and they are used mainly in the professional furniture (e.g. professional kitchens). They also have Kason's GreenGuard commercial hardware and accessories for OEM, fabrication and replacement applications for Commercial Coolers, Freezers, Ice Makers, Commercial Cooking and Warming Equipment, Refrigerated and Heated Cabinets, Foodservice Kitchen Installations, Warewashing Machines, Foam Insulated Panels, Industrial Enclosures, Material Handling, Truck Body Doors, Cold Stores

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## Dental Care

### Bonnee

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The manufacturing processing, packaging of brush is done in house on automatic machine using the latest technologies and the finest materials.

Each and every product is subject to strict quality control checks before packing.

## Versatile Tableware

### METINOX India

METINOX India is a dynamic company manufacturing and distributing kitchenware and tableware. The company is headquartered in Delhi with modern manufacturing and distribution facility. METINOX created new standards in quality and design in its products development. The extensive range of kitchenware



and tableware is created to the satisfaction, effectiveness, durability and versatility for the users. The company values customer's expectations and deliver on a timely basis. Being present pan India, METINOX offers its comprehensive range at viable price range.

METINOX optimizes product range, design and service to keep pace with the times thereby achieving excellence. The company maintains and follows quality managements to make ideal products. Internal quality control team equipped with advance testing facilities deliver quality products. It regularly performs assessments on products and its standards. The research team is always remain well versed with market conditions and trends, to upgrade its range. It has state-of-



the-art manufacturing facilities, CAD software, and CNC machine workshops, advanced production process, and experienced engineers & technicians. The company keep investing in R&D and frequently updates the designs defining new trends.

The products are manufactured with high grade stainless steel and the range of cutlery and kitchen tools is synonymous with quality, durability, and class. The range includes cutleries, tableware & serves ware, kitchenware, turners and spatulas, tongs, chef helpers, wire ware, hotel ware.

## Invisible Housekeeping

### Mehta Furnishers

What stands behind impeccable clean hotels is the eagle eyed housekeeping department and its management. Good Housekeeping is essential to the safety and good health of the people.

Adding value, style and convenience to good housekeeping are compact housekeeping carts and caddies from Mehta Furnishers – New Delhi. Carts & caddies organise supplies and are essential in hospitality businesses around the world. These allow housekeeping staff to bundle fresh and used linens, guest essentials, chemicals and cleaning utensils, all organised in one unit. High-grade castors chosen per



their application make movement of Carts effortless which are also designed and sized to fit into the standard size elevators. With the possibility of so many models, one is sure to find a maids' cart to work per the requirement of their purpose.

Workably priced for the value these carts deliver and made with edge protectors for professional jobs, discover and choose from a range of Housekeeping carts, Mobile Caddies, Baskets and Hospitality products

at Mehta Furnishers.

Mehtas also make Minibar-replenishment Carts, Linen and Luggage Carts beside Housekeeping Baskets, Strollers; Bins, Trays and several Accessories by combining Wood, Cane, Wickers and Metals. Products at Mehta Furnishers are compact, maneuverable and practical; offer visible support for disturbance free housekeeping, provide upmarket ambience and are essential to safety and good health of the people these are made for.

Solid steel structure, durable block-board cabinet for linen and amenities, robust shelves, sturdy bars for handling and moving, hardwearing-coated fabric bags in choice colours with covers, heavy-duty non-marking pu-castors for effortless carting and breaks for parking, edge-protectors on all customary carts go a long way in building trust of the company.



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### Other Overseas Partners



## Expanding Range Whirlpool of India

Whirlpool of India, a subsidiary of Whirlpool Corporation has expanded the Commercial appliances range with new and innovative European products including dishwashers, Combi Ovens, Ice makers and Microwaves with state-of-the-art technology.

Whirlpool has partnered with Commercial appliances distributors and foodservice consultants across the country with the presence now across the top 25 cities. Whirlpool has achieved good installed base in different segments of the Industry including Star hotels, educational institutes and restaurants.

The new range of commercial appliances have been very well accepted by the consumers due to the reliability, easy of use, durability and backed



by great after sales service.

Whirlpool Corporation (NYSE: WHR) is the number one major appliance manufacturer in the world, with approximately \$20 billion in annual sales, 100,000 employees and 70 manufacturing and technology research centres throughout the world in 2014. The company markets Whirlpool, KitchenAid, Maytag, Consul, Brastemp, Amana, Bauknecht, Jenn-Air, Ariston, Indesit and other major brand names in more than 170 countries.

## Enviably Reputation Metal Avenues

For over 18 years Metal Avenues has built an enviable reputation of India's leading manufacturer & suppliers of contract furniture to hospitality industry. Based at Delhi, Metal Avenues is founded by Management graduate and first generation entrepreneur Vipul Jain, whose far sightedness gauged the vacuum in contract furniture industry in India and filled their need of 'One stop shop' solution for sturdy, customized and standard hotel furniture & related products with a touch of commitment, professional approach, after sales service and time bound Pan India delivery.

Metal Avenues supply furniture to hotels, bars, restaurants, clubs, Amusement parks and banquet halls. With an International renowned



client list and unparalleled product range they have extensive range of restaurant and banquet chairs, tables, booth seating and hotel trolleys. It is sheer quality and commitment towards customers that they are among the very few exporters of contract furniture from India. Metal Avenues products are exported to USA, UK, UAE, Singapore, South Africa and New Zealand

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Email: metal\_kraft@yahoo.com | Website: www.metalkraftindia.in

## Steel with Style Stec Hotelware



STEC founded in the year 1967 under the leadership of Shri Shantilal Jain is engaged in the business of manufacturing stainless steel products. With an extensive and exclusive range of stainless steel products, STEC has successfully gained a name of repute in the hospitality industry and boasts in being one of the pioneers delivering quality product to Industries, Hotels, Markets, etc. In 1987 STEC took a leap by approaching the customers directly without keeping any mid channel of dealers and distributors. This initiative in



turn ensured the customer satisfaction to an optimum level every time they interact and deal with STEC. Ultra quality stainless steel products are the most exacting demands that have been catered to by the business since 1967. The products are manufactured in a manner that combines traditional craftsmanship with innovative technology, with an end result that is definite to last for years to come. This resulted in an overwhelming response from customers all over the country and worldwide. The uniqueness captured in every product manufactured ensures customer satisfaction and high brand recall. STEC in the year 2004 evolved the concept of Hotelware Super Market exclusively for a target group interested in new setup of business which could leverage ideas in hotel/catering business with close cooperation from STEC by utilization of the numerous measures required for success at the point of sale. The professional cast products, untiring commitment and consumer loyalty towards STEC has been a boon resulting in the marvelous success enjoyed by the company for over four decades.

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## fruct

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New Launch



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## Trending Linen Global Linen Co.



Global Linen Company, with its production unit in Surat (Gujarat, India) has flourished in the hospitality market with a humble start in 2012. And now it is one of the leading Manufacturer, Supplier and Exporter of best quality products under the brand name of "FABURA".

Quality and service are the pillars on which Global Linen Company stands. The company has the infrastructure to fulfill each client's expectations of how their final products should be made at an affordable price. The company stands tall as a proud manufacturer of luxury & elegant linen which is being enjoyed by the 3 star to 5/7 star Hotels, Resorts, Clubs, and Banquets & Restaurants across the India and the Globe.

In this dynamic environment of hotel and home



furnishings, Global Linen Company is growing to be in top position for maintaining the changing trends with quality products for the Industry. The company has shown tremendous growth since its inception and is now serving 350+ satisfied customers on board from over 5 nations and 45+ cities.

The company offers wide range of products like - Mattress, Bed Sheets, Duvets & Duvet Covers, Pillows & Cushions, Mattress & Pillow Protectors, Mattress Toppers, Bath & Hand Towels, Bath Mats, Chair Cover & Bow

Bed Runners with Cushion Cover sets, Pool, Spa & Salon Towels, Shower Curtains, Banquet & Restaurant Linens.

## Tandoorvala Electric Tandoor Makers and Merchants

Makers and Merchants are the leading manufacturers of Electric Tandoor. They have been a trusted supplier to companies in the hospitality and catering sector, since 2010. Their work is centred on delivering the best in product design, quality, value and customer care.



Their products are completely safe with no danger of loss of life. They operate on extremely low voltages (50-110) where as others products available in market run on 220/400 voltage. Tandoorvala's electric heater has no contact with tandoor's body. The heater can be repaired easily by welding. The electric tandoor uses less power than others, thus save cost in long run. Tandoorvala's heaters made of 6 mm/7mm rod and have multi safety features.

They also manufacture and market an array of hotel equipments/products like: Kitchen, Laundry, Hot Water Boiler and Cookware. Few of their esteemed clients are TAJ group, Oberoi group, Radisson, Country Inns and Suites, Fortune Hotels, Marriot International, Park Hotel, Jaypee group, OSL Group-Empires hotel, Fortis Hospital, Rainbow Hospital, IIT Delhi, Escorts, Salai Group, Compass group, OYO Hotels, Indian Army to name a few.

## The True Italian Job Chef's Forno

Authentic Italian Pizza can only be made in traditional oven offering the right process and temperature to create a perfect pizza. Chef inferno in its unique creative approach developed for the first time in India a pizza oven, reaching almost next to the perfection in pizza making.

Chef's Forno a innovation by Chef Gurmit Singh Grover, created a ripples in pizza making technology by introducing a pizza oven offering the near perfection of pizza making, to the chef's satisfaction. After completing IHM from Bhubaneswar and specialization from IHM Pusa Delhi, he joined his 34 years old father's kitchen equipment business but wanted to create more innovative products for the ever changing



foodservice industry in India. Chef's Forno can create an authentic Napoleon / Florence pizza in just 90 seconds and retain real flavour of pizza. It provides perfect burn marks on pizza dough as well as cheese in smaller time of baking. The refractory stone used in oven base and tomb, absorbs large amount heat in a smaller period of time, where by consuming lesser gas, thus reducing operational cost. The company also provides special wood chips to provide perfect flavour to the pizza. The specially designed burner provides equal heat inside the oven, thus ensure proper baking in minimal time.



The technology used to bake pizza is on the same lines as an Italian pizza is made.

Traditional pizza ovens weighs 800-900 kg weight where as Chef Forno only weighs 450 kg. Thus it can be easily installed and move around. This feature gives good reason for caterers to use it more often too.

Chef Forno is a perfect alternative to any Italian or imported pizza oven. It is more economical and easy to handle and serviced. With pan India service, company offers easy spares and service to its customers. The oven is available in all colour options to match the interiors of the property.

The oven has already been installed at Radisson, ITC, Leela, Amici, Monkey Bar, Toast & Tonic, Olive Bar & Kitchen, The Coffee Shop, Fatty Bao, Wine Company, The Grid, a few to name.

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## Rans Technocrats Pvt. Ltd.

With in a short span, Rans Technocrats have carved a niche in the equipment market scene in India in the field of wide ranging commercial kitchen equipment. An efficient team of engineers and manufacturing professionals supervise the production of custom designed kitchen, catering, bakery, and food service equipment.

Since kitchen equipment sits on the nerve center of any hotel, it is vital to maintain high production quality standards and quality of metal in the machines and equipment. The company uses 18/8 quality stainless steel under exacting customised manufacturing process. Indian cooking conditions apart, the handling, temperatures and water quality etc. are all considered while selecting metal

quality for the particular equipment. Rans have been able to offer value for money in their quick response after sales service. This has come about because an Operations Engineer heads a separate team takes care of the factory and the after sales services. This results in faster turn-around time to attend to clients.

The company also represent leading international foodservice equipment companies like Rancilio, Sirman, Migel, Comenda, Rieber, Foinox, Lainox, Anomo, Autofry, Schaerer, Halldé, Eurofours, OEM, Alto Sham, Giorik, Chanmag etc. The range of products include Ice Cream machine, Meat Mincer, Ice cube Machine, Ovens,



Mixers & Juicers, Coffee Machine, Pizza preparation counters, mobile counters, Salamanders, Display Cabinets, Plate Warmer, Gas Ranges, Mini Master Fryer, Sandwich Griller, Bain Marie, Trolley etc.

The range of imported foodservice equipment along with Indian equipment helps in providing customer one stop solution. Looking forward to a greater leap in growth, the company has set up new production plant at Manesar near Gurgaon. The new production facility will help in executing larger projects and maintaining quality standards and time schedules. The clients serviced by the company include Bharat hotels, Radisson, Oberoi group, Taj group, Welcom group, Jaypee group, to name a few.

## Upgrading Technology

### Bharti Refrigeration Works

When it comes to selecting the best cooking equipments and Commercial Kitchen equipments manufacturer, then clients tend to choose Bharti Refrigeration Works. The company has been manufacturing Commercial Kitchen equipments since 1998 and exporting the same to Nepal, Canada, UAE, and Mauritius. Their list of food preparation utensils



is considered the best and reliable at the global level. The company examines all the quality constraints involved in the hygienic production of cooking equipments. On its basis, they conduct production procedures and hence assure a quality range. The kitchen equipments collection available with them is unique and it is assured to give a new uplift to your cooking related work. With perpetual investment in technological upgradation, product innovation and quality control methods, 'Bharti Refrigeration Works', has carved a reputation for its products in the national, as well as international market. Since its inception in the year 1998, they have been able to set standards for productivity and quality with ground breaking equipment design and entrenched themselves as one of the most preferred manufacturers and exporters.

Their products include Kitchen and Refrigeration Equipments such as Food Preparation Equipments, Pantry Equipments, Cooking Equipments, Bakery & Confectionery Equipments, Dish Wash Equipments, Pot Wash Equipments, Food Storage Equipments, Food Service Equipments, Commercial Refrigeration Equipments, Exhaust System & Fresh Air System, Commercial Kitchen Equipments, Hotel Kitchen Equipments, Sweet Display Counters, Restaurant Kitchen Equipments, Ice Cube Making Machine, Imported Kitchen Equipments, Commercial Cooking Range, etc.

For the last eight years, the company are relentlessly catering to the varied requirements of a wide spectrum of customers covering hotels, hospitals, industrial canteens, defense canteens and messes. Over the years, they have been able to set standards for productivity and quality with revolutionary equipment design.



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## Creating new Niche

### Veeba Foods

Veeba, a young company founded in the year 2013 by Viraj Bahl, entered highly cluttered market represented by multiple companies representing same product segment. To create its market niche the company stood for Quality & Innovation as main parameters which became synonymous with brand Veeba in a short span of 3 years. Veeba started as an institutional supplier of sauces, emulsions, dips and dessert toppings to some of the biggest names in the QSR industry. The company worked closely with these clients to help create some of their most iconic products



over the years. Soon after it found its feet the company entered HORECA segment with the same ideology. It constantly came up not only with innovative, high quality products but also convenient packaging ideas for hotels, standalone restaurants, bakeries and caterers. Today Veeba Foods has a pan India distribution presence and supplies to even the smallest of bakeries and hotels in all major cities across the country. In 2015 Veeba entered the retail space. Once again the company went back to the guiding principles of Quality & Innovation, found a gap in the segment and decided to fill the same. Instead of launching the same set of products that everyone else was offering, Veeba decided to enter the retail segment in 2015 with a range of 18 one of its kind products. It is extremely low



on fat, with fat content as low as 1% and going up to 23% only along with 100% vegetarian. Besides a number of products that have been launched in this range were never available in India before. The company focuses heavily on raw material sourcing and imports ingredients from all over the world to get the right taste. In January of 2017, Veeba launched its second range of 19 retail products, called the Veeba Favourites. With different kinds of Mayonnaise, Sandwich Spreads, Dips & Italians, Veeba aims to cater to the changing taste of the Indian palate, without being heavy on the pocket. The retail launch opened to an unprecedented response for both ranges and Veeba's products are now present across stores throughout the country. Veeba hired some of the most experienced people from within and outside the industry and created one of the most experienced teams in food processing industry. Veeba is already amongst the biggest sauce companies in the B2B space and a recognizable brand in retail. Veeba aims to be the most admired & loved food company in the country.

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## Baking Solutions

### Salva Group

Since 1943 the Salva Group is dedicated to the manufacturing of products and development of solutions for the bakery, confectionery, and professional cuisine industry. Provide competitive quality solutions for the processing, cooking, and refrigeration of dough and foods for the confectionery, bakery, and professional cuisine sectors. The company develops, manufactures, markets and services a broad line of equipment used for commercial Bakery, preparation and processing.

Salva Group is present in over 80 countries and is a leading group in technology for industrial ovens. The Group is composed of four factories manufacturing ovens, fermentation chambers & glass cases, machines & accessories and control panels.

The facilities of total 24,000 sq. mts. are equipped with the latest manufacturing systems, along with

R&D, guarantee products based on the latest technology and of outstanding quality. A quality which has led to export products to the five continents, allow them to offer perfect solutions. Today Salva is the uncontested leader on the Spanish market and one of the ten largest European manufacturers. SALVA Industrial S.A. is ISO 9001-certified and are global partners with all the major restaurant and hotel chains around the world and look forward to working with you for your upcoming projects.

The company is introducing its new model of 'boutique' oven - The multipurpose electric ovens tower is designed for small spaces and to bake



facing the public. It consists of a convection oven and a stackable separate module, allowing the baking of a large variety of products.

The new aesthetic provides quality and elegance to the product, that next to the robustness that transmit the new handles, mark the personality of SALVA. The combination of convection and radiation ovens provide variety of baking to the customer, giving the possibility of produce a large variety of products.

ECO energy design full load resistance is active only the 55% of the baking time in the kwik-co oven. Connectivity The E-FUTURE control panel means it can connect to the internet via the SALVA LINK program and be controlled from any mobile device.



## COURSES

### DIPLOMA IN BAKERY AND PASTRY ARTS

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With over 20 years of experience in bakery industry, and association with the most renowned 5 star hotel chains in India and abroad, Chef Balendra Singh aims to produce the best bakery chefs in the world through IBPA.

Chef Balendra Singh  
Founder at IBPA

## Evolis Launches Edikio Evolis Card Printer India Pvt. Ltd.

Evolis, the worldwide leader in plastic card personalisation solutions, has developed three new all-in-one solutions for food tags on PVC cards, which meet the diverse needs of the hospitality industry. These solutions are Edikio Access, Edikio Flex and Edikio Duplex.

They would remove hassles of unattractive labeling on paper tags! The Edikio PVC card printing system creates and prints durable, easy-to-clean buffet or food tags within seconds. In addition to saving time and respecting hygiene rules, Edikio solutions also offer the opportunity to perceive buffet tags



as true marketing tools; a harmonised display, clearly legible, clean and aesthetic that can reflect the professional image of the hotel.

All Edikio solutions are comprised of card design software, a card printer, blank PVC cards and a print ribbon, enabling cards to be printed quickly and independently onto a PVC card. Buffet tags can thus be created at any time, directly in the hotel premises, individually or in batches.

The printers operate just as easily as an office desktop printer. The PVC cards and the print ribbon included in the Edikio pack are installed in a single format.

## Bakery Ingredients

### KPL International Ltd.

KPL International offers a broad range of products for bakery industry, ranging from high quality and esteemed suppliers like Solvay, MGC, etc. The company caters to its customers by offering customised products as per their needs. It has established joint ventures, exclusive representation, distribution and business development for products focused at emerging markets. The company has warehouses pan-India offering strong supply chain to its customers in an effective manner.

KPL's range of products includes Solvay Bicar(R) Food Grade, which is globally approved and widely appreciated. Bicar® food is mainly used as a raising agent for baked goods. It is available in an extensive range of particle sizes



**KPL INTERNATIONAL LIMITED**  
chemistry of partnerships

for a wide variety of uses and is recognised as leavening agent of choice among professionals, home bakers and biscuit producers.

Other product for shelf life enhancement by the company is Oxygen Absorber. It controls pest infestation, mold growth, rancidity caused due to fat oxidation, etc. Oxygen Absorbers are used in various applications such as bakery, snacks, fruit & vegetables, nutraceuticals, sauces, seasonings & condiments, dairy, etc. and are available in sachets and pouches.

KPL also offers phosphates & non phosphates from Budenheim to seafood processing industry.

With its ISO 9001 quality certification and its process specialisation in marketing, distribution and sourcing, KPL represents 35 global giants and over 3000 customers that includes finest Indian business houses. It provides a basket of services and end-to-end solutions to customers. KPL is one of the top 100 chemicals distributors in the world as listed by ICIS – the world's largest petrochemical market information provider.

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## Advancing Technology Pride Equipment

Pride equipment is one of the leading suppliers of commercial food service equipments for hospitality Industries in India. The objective is to provide the best product and service to satisfy the needs of clients. They are dealing in both imported and fabricated kitchen equipments and a wide range of F&B service items.

The professional team has vast experience and In- depth knowledge of the hospitality industry. They believe that advanced technological resources and a clear client based focus are essential to meet the future demand of hospitality service professionals. Their partners have an average experience of 22 years in the industry. The mission is to distribute and manufacture top quality equipment & accessories of the food service industry to provide service solutions to the food service industry, based on their experience, know- how, specialised manufacturing potential and market research .



## Idli & Dosa Mix Tropilite Foods Pvt. Ltd.

Tropilite has launched a wide range of mixes for making authentic restaurant quality dosa & idli. The Flexi Rice Idli Mix & Flexi Rice Dosa Mix are ideal for breakfast buffets & outdoor catering. You don't need any more overnight soaking up of rice & daal, and cumbersome grinding. All premixes are available in convenient 1 kg pack. The mixes are cost-effective, consistent and help manage hygiene standard by eliminating spillage & contamination arising from grinding operations.

To make Flexi Rice Idli Mix, simply add 1.25 ltr water to 1 kg Flexi Idli Mix; mix it well and ensure no lumps are formed. Rest the batter for 5 minutes and steam the batter.

For Flexi Rice Dosa, add 1.3 ltr water to 1 kg Flexi Dosa Mix, mix it well and ensure no lumps are formed. Rest the batter for 45 minutes and make dosa/uttapam.



## Intelligent Cooking System Rational International India Pvt. Ltd.

At RATIONAL, innovation is the key and SelfCookingCenter® is a testimony to this. It is a reliable professional kitchen assistant which can grill, roast, bake, steam, stew, blanch or poach food, all within a space of less than about 1 m<sup>2</sup>. It reduces workloads exactly the way kitchen teams need: it cooks quickly, it's easy to use, it delivers the food quality as specify, and it even saves time, money and energy in the process.

More than just an ordinary combi-steamer, it's the cooking system with real intelligence,



and is revolutionising the way food is prepared. It adjusts temperature, moisture and cooking time settings on its own so one no longer have to set these or continually adjust them. All need to do is specify the results required and it does the rest. It even monitors food's browning and degree of doneness, and saves you the trouble of repeatedly turning pan-fried dishes.

There are four intelligent functions for cooking quality, ease of operation and efficiency:

### iCookingControl\*

iCookingControl\* prepares food exactly the way required, every time. It doesn't even matter who is operating the appliance. iCookingControl\* detects product status and size as well as load quantity. It learns preferences and cooking habits, and adjusts its controls to meet the needs. One won't need to do any more checking or monitoring, and can rely on the fact that everything will come out exactly the way wanted.

### HiDensityControl\*

Highly sensitive sensors detect and identify the current conditions inside the cooking cabinet every second. HiDensityControl\* adapts the energy level precisely to the food requirements and evenly and efficiently distributes the heat throughout the cooking cabinet. The result is healthy, high quality on every single rack with minimal consumption of resources.

### iLevelControl

With iLevelControl, one can prepare different foods at the same time. iLevelControl shows on the display which foods can cook together thus increasing productivity and saving time, money, space and energy.

### Efficient CareControl

Efficient CareControl is the unique automatic cleaning system that detects dirt and lime scale and removes them at the touch of a button. The function adapts to needs and recommends the perfect cleaning program at specific times.

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## Pure & Hygienic Spices

### JK Spices & Food Products

The brand JK speaks of a long journey that paved its path way back in 1957. The dream was to serve the market with pure and hygienic packed spices and food products. This foresight was efficiently guided by the visionary Late. Shri. Dhannalal Ji Jain (Kala) who laid the foundation of the company's vision, mission and values on which the company stands upon today.

The Motto "Shudh Khao Swasth Raho" was also coined by Late. Shri. Dhannalal Ji Jain and instilled in its current promoters, 7 Jain brothers who continue to live up-to the Jain culture of only vegetarian food products whilst maintaining quality and consistency in every product packed under brand JK. JK Spices is the only completely 100% vegetarian brand.

The Mission and vision is to spread products' quality and its superiority around the globe while adding various new products in

hygienic commercial packaging, thereby enhancing consumer health and at the same time meeting consumer expectations and providing premium products under brand JK. JK Spices upholds its legacy and heritage and strives to remain true to its vision and mission to maintain consistency in quality in all our products.

The range includes whole spices, ground and blended spices. Whole spices include cumin seeds, coriander seeds, poppy seeds, fenugreek seeds, mustard seeds etc. Ground and blended spices include turmeric powder, red chilli powder, garam masala, curry spice powder etc.

JK Spices blends are available in over 500,000 plus outlets with regular users in over 30 million households, making it a brand with national footprint. As popular Indian cuisine

is increasingly becoming the rage of overseas palates, JK Spices internationally is exported to Thailand, Japan, Nepal, United States of America and various other Asian countries. They are ISO 22000:2005, HALAL and US FDA certified.

Headquartered in Kolkata and offices at Jaipur and Ahmedabad, the company has 2 of its state-of-the-art processing units at Unjha, Gujarat. Additional facilities are located in West Bengal and Jaipur. The spices go through sterilization by ETO machines followed by strict multiple stages of cleaning & bi-chromatic sortex.

JK has also ventured into its fully owned and operated retail stores, JK Lifestore. Furthermore, they also do speciality job works of sortex based on client requirements as well as general trading and wholesaling of food products.



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# Revolutionising Plumbing

## T&S Brass and Bronze Works

More than 70 years ago, T&S revolutionized the industry by introducing the world's first pre-rinse unit. Through this experience, they have learned that every job is different. That's why they offer a wide range of options, add-ons and accessories to help customer get the most out of pre-rinse unit for years to come.

With a huge variety of products and parts, including unusual inlets, awkward locations, or space limitations, T&S has a solutions for warewashing, cleaning equipment, or even filling sinks or pots.

Choose one of 6 PRU types, such as the 7-year warranty DuraPull, the classic overhead spring design, or a low-profile compact style, to find the ideal solution for any kitchen. T&S also has engineered 5 types of spray valves, with flow-

rates ranging from 1.15 GPM all the way down to 0.65 GPM without sacrificing efficiency or cleaning power.

Complete your perfect PRU with the accessories you need, such as a swivel to extend the life of the hoses and reduce the strain on employees' wrists, tees to split the water source and supply water to a chemical system, or even an add-on faucet that comes in various spout lengths.

**Sensor Faucets**  
Whether it's regulating water flow, preventing waste or avoiding contamination, sensor faucets provide a reliable, convenient solution that's



easy to use and control. With a complete line of models designed to fit a wide variety of applications, T&S offers the very latest innovations in electronic sensor faucet technology.

In addition to improving hygiene and combating the spread of food borne illnesses, sensor faucets are more efficient than manual faucets and greatly contribute to smart conservation of water and energy.

As with every product, their selection of above- and below-deck electronic sensor faucets comes with legendary T&S reliability built in.

Some of the features that are automatically included are water-resistant control modules to keep the electronics protected, choice of AC or DC power supply, and the addition of a T&S's EC-Hydrogenerator. Available in both a regular flow version of 1.0 GPM or higher and a low-flow version - 0.5 to 1.0 GPM- the hydrogenerators are a self-sustaining power solution that

creates, stores, and recharges power from the flow of water used to wash your hands, eliminating the need for hardwire or battery back-ups. This results in savings of not only water but also energy and money, as the batteries have a 10-year lifespan and prevent costly maintenance bills.

Conserving water, reducing energy consumption, and ensuring safe work environments can be achieved easily with T&S electronic sensor faucets.

### Hose Reel

The 20m hose reel comes with the heavy-duty NITO-2 Combi Spray Gun (connection is 1/2 G) for industrial cleaning, has anti-friction rollers and swivels on the hose to reduce wear and tear of the hose, is suitable for food contact, and comes with a stainless



steel external reinforcement spring to protect the hose from excessive band radius, among many other features. The casing and wall bracket are made of polished AISI 304 stainless steel. The spray gun has a trigger with safety lock to prevent accidental spraying and has been designed with ergonomics in mind as well as a heat-insulated handle.

The single-lever faucet is a deck-mount mixing faucet with an adjustable spray-jet pull-out spray and has lightweight nylon lever handles that allow for great precision in its positioning while preventing the accidental closing of the water flow. It's also equipped with a ceramic mixing cartridge for durability and quality.

## Driving Growth via Technology

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## Focus on Innovation

### Inmax Food

Ornima is a technologically modern company, manufacturing whipped cream and food creams. It has invested heavily to ensure that its standards of quality are very high and in compliance with the strict regulations. These efforts have rewarded the company with the Certification of Quality, after several years of hard work providing the best quality and service for the customer. With production facilities, 12 brands, and around 150 employees, reaffirm the constant rate of growth of the past few years. A genuine talent for internationalization, the constant focus on innovation, and close attention to details.

The company has always focused its attention on constant Research and Development work. Studying the market and its needs in order to continuously upgrade raw materials, ingredients, and technologies, whether existing or in development, is fundamental to the daily working life of the company's Team of Researchers. To respond to this need for innovation, a special RND Center was founded in 2007 to concentrate the elements of expertise in one location: Unique for its specialization, innovative products and processes for whipped cream and food creams market are not only researched here, but pilot plants make it possible to simulate industrial productions so that new, improved products can be developed, while new technologies are tested for implementation.



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**MORITA, Kasugai, Joy for Life, MARUKIN**

We are the largest Importer of Japanese & Korean foods to India. Our commitment towards creating and nurturing strong customer and supplier relationships has attributed to our company's reputation as one of the most trusted Japanese & Korean food importers in all of India.

Some of Our Esteemed Clients

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## Midas touch to cuisine

### PLS Group



PLS Group is an India based company engaged in manufacturing, marketing and exporting of eco-friendly cooking system viz. clay oven better known as 'Clay Tandoor' and also commercial range of kitchen equipments & professional bakery equipment range.

The Tandoor range is manufactured and marketed under the flagship company "Parshadi Lal & Sons P. Ltd.", whereas the Kitchen equipment and the Bakery equipment range under the group company "P Lal & Sons".



Ever since its inception company has exported its products to various countries across the globe and installed them locally in star hotels, restaurants, canteens, clubs, hospitals, catering units, bakeries,

defense kitchens, farmhouses etc. The company has consistently tried to improve the quality of equipments manufactured to suit modernized commercial kitchens and bakeries. All products are an aesthetic blend of traditional and modern techniques. The company has expertise in giving shape, quality and perfect finish to their equipment.

The main USP of the tandoor division lies in the raw material used in making of tandoors that are hygienic and dust free and therefore do not change the taste and quality of the chapatis, naan, prantha, chicken, fish and tikka baked in them. The food items are well cooked from all sides and do not effect the original taste of the food. Recently the company has introduced the Multi operational tandoor both on Coal and Gas ideal for hotels located on peaks and where the resources for coal are limited and can be used on gas, and can be used on coal where there is gas less available.

The company has its own workshops with highly skilled staff for manufacturing & marketing a vast variety of commercial equipments.

## Hospitality Linen

### Home Comfort Texo Fab

Home Comfort Texo Fab is a leading manufacturer and supplier of Bed and Bath Linens to Hotels and Hospitality Industry in India. The company

has made its presence felt in this market with its quality furnishing items. In sequence to constant expanding wings, the company entered into manufacturing and marketing quality Bed and Bath Linens under its brand name Home Linen. It has been

catering to the ever-growing demands of the Home Textiles and Bed Linen, in the domestic markets (Retail & Institutional segments). The skilled and semi-skilled work force under watch full guidance of management with experience well over 20 years, are constantly working hard to maintain the quality of product to be supplied to their esteemed clients across the country. The company range of product includes from Quilted Duvet, Pillows, Cushions, Duvet and Pillow Covers, Mattress protectors are to name a few.

## Redefining Education

### Academy of Pastry and Culinary Arts

APCA is an esteemed group of Professional Culinary & Pastry Schools with Pan-Asia presence in Malaysia, Philippines, Indonesia, Singapore, Delhi NCR, Mumbai and Bangalore. The journey started in 2010 with the flagship school in Malaysia and now, the company is growing exponentially with plans to be in Thailand & Dubai soon.

Academy of Pastry and Culinary Arts provides Diploma & Advance Diploma Programs to those who want to pursue a Full-time course and a certificate to those interested in Part-time courses.

The Highlights of education practice are:

The ratio of student vs chefs in each class is 14:1.

Academy of Pastry Arts has bagged a plethora of awards including Golf Medal in Junior India Pastry Cup, Bronze Medal for India in Asian Pastry Cup in Singapore, Gold Medal in India Pastry Cup.

92% classes are hands on which means

in the kitchen. Every student makes their own product.

Students get to visit our Malaysia centre for two weeks after finishing their Advance Diploma.

The Students are placed internationally in France and leading hotels in India for internships.

The brand boasts of largest visiting faculty across all our centres of the level of World Champion, MOF, Master Chocolatier, etc. 2019 has seen close to 40 Master Chefs visiting our centres.

Only the best of ingredients are used to teach our students. They are sourced from across the globe.

All the chefs in the Academy have earlier worked with leading hotel brands like Oberoi, Taj, ITC, etc.



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## Choice for European Dairy Products

### Gnosch Foods



The growth of international Foods has brought in new trends in the India food market place, especially dairy products. Endeavouring on their experience of over a decade in dairy business market, Gaurav and Gunjan created 'Gnosch Foods', a young organisation, to leap into the vertical of imported dairy products from market leaders in Europe. It offers the extensive selection with the complete array of

cheese, cream, butter and milk products import particularly from the Euro-world.

With an impressive import portfolio, Gnosch also specialises in Bakery Ingredients, Juices and Dry Provisions. Gnosch operations are pan-India, operating through major cities across India. The products are patronized by the leaders in Hospitality, Airline catering, Embassies, Cineplexes, QSRs, Restaurants and major Gourmet retailers. The dairy portfolio of 'Gnosch' comprise of:

Joseph Heler - UK

Hidden away in the heart of the Cheshire countryside, near the market town of Nantwich, lies the Joseph Heler family dairy on Laurels Farm. It is here that their team of expert cheese makers produce classic British regional cheese



to time-honoured recipes.

The cheese-making expertise was passed down through the generations to Joseph Heler, who in 1957 set up his own company – Joseph Heler Cheese. Joseph began making 40lb rounds of unpasteurised Cheshire cheese and just three years later in 1960 his quality was recognised as the company won 8 Championships in national cheese shows.

Joseph continued making newer varieties of cheese such as Red Leicester and Double Gloucester. In 2001 the business gained recognition in the shape of the Queen's Award for Enterprise for work developing the very first low-fat cheese, and in 2017 it celebrated the landmark of its 60 year anniversary.

They still produce all their cheese by hand on open tables and use only the finest local milk,

thus hold & protect the same values, traditions and cheese making principles that have served them so well through the ages.

Perla Snc - ITALY

The society "Perla" Snc. was established in Nichelino around the middle of the twentieth century. For several generations the trade, production, ripening and refining of typical Italian dairy products were run by a company with a family-like atmosphere.

The origin of Perla cheeses comes from the pristine pastures of Piedmont, a north-western region of the Italian peninsula. It is the ideal place to breed sheep, goats and cows: fresh air and pure water, added to high-quality hay and cereals, create the best conditions in order to obtain extraordinary milk for dairy working.

The real secret of Perla products comes from a choice made years ago: each cheese is subject to a slow and 100% natural maturing process, directly in the places of origin of the recipe.

Daily Dairy Holland

Daily Dairy Holland exports cheese, UHT milk, cream and yogurt. They supply a wide variety of dairy products and a complete range of Dutch and European cheeses in over 60 countries. The company is young and dynamic, but has a solid foundation of knowledge and experience in cheese and dairy. Their current team had accumulated more than 40 years of experience.

The people from Huizen are entrepreneurs and love to travel. So they developed a flourishing trade in cheese in the Netherlands and an ever-growing export to houses in Germany and Belgium. They stand by their range of products, from the beautiful Dutch cheeses like Gouda and Edam to many more European specialties.

Payson Breton by LAÏTA - France

LAÏTA is a cooperative dairy company in north-west France. Built on a foundation of cooperation, this human enterprise, firmly rooted to its land yet stretching across the globe, cultivates operational excellence and a spirit of innovation in the field of milk and dairy products. Milk is the focal point of LAÏTA's three main activities: collection, processing and marketing of dairy products.

The brand Paysan Breton displays deep-rooted authenticity and values know-how, people and the land. It combines modernity with tradition, by implementing extremely advanced quality control procedures so as to guarantee healthy, tasty, fresh products such as butter, whipped cream, cheeses, crepes, buttermilk, emmental, brie, crème fraîche...

The brand is the market segment leader for tradition butters with Le Moulé and ranks third for plain spreading cheeses with the whipped cheese Madame Loïk.

President Butter

President, France's No.1 brand in butter and cheese has won a lot of accolades for its quality. Founded by André Besnier in 1933 in the town of Laval, France, in the Loire Valley, it brings over 75 years of French artisanship and tradition into the widest range of specialty butter. With years of experience and expertise, President Butter has become an integral part of the cuisine across the world and for the butter lovers in India. It offers salted and unsalted packs of 10Kg, 500g, 100g, and 10g chiplets.







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- Pasteurized Albumin liquid (Frozen)
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# The 'Green' Tea Concept

Hiddenite Beverages Pvt. Ltd.

GreenFit has launched a unique Green Tea concept wherein the complete package offered is 'GREEN' and 'CONVENIENT'. Traditionally green tea is a well-accepted product, offered in different ways in form of leaves, dipped or immersed in hot water and ready to sip. Green Fit offers a complete cup (disposable & biodegradable) with green tea (mixed with natural flavour granules and different natural ingredients) and infused with food grade membrane. Just pour hot water in the cup and the tea of wellness is ready. One cup can be used three times (in 8 hrs) with the consistency of taste and aroma.

A cup is a cup. People said that too. Drink it, wash it with chemicals and reuse it. Wasting water and its impact on environment in today's world is just unacceptable. The company stood up to challenge and has redefined the way of drinking tea – A disposable and biodegradable cup that contains tea. Drink your tea. Enjoy it. Dispose this cup of green tea without the guilt of affecting the environment.

GreenFit Green Tea cup epitomises hygiene, no-fuss, and cup by cup gratitude to the mother earth. The aroma, flavour, and taste heighten the



health benefits. Call it reinventing "the way we drink tea" or re-packaging "benefits to health and environment".

The tea is sourced from exclusive tea estates across country and blended with various ingredients to offer multiple tastes.

**Natural Green Tea:** Natural Green Tea is a rich source of antioxidants. It may help in neutralizing free radicals, maintain Healthy body weight and lower cholesterol.

**Masala Flavour:** With the perfect combination of Cardamom, Cinnamon, Black Pepper, Clove and Ginger, Masala tea is very helpful for maintaining good health. It helps improve digestion, alleviate nausea, aches and pains.

**Jasmine Flavour:** Jasmine has an impressive history and is an essential element in the Chinese culture. Chinese have developed the blend of green tea with Jasmine for its beautiful essence and great health benefits.

**Tulsi Flavour:** Tulsi is a natural remedy for treating ailments such as anxiety, adrenal fatigue, hypothyroidism, unbalanced blood sugar. Many people also use it as a home remedy for treating acne.

**Lemon Honey Flavour:** The combination of Lemon and Honey results in amazing health benefits for the body, as their nutrients complement each other and give even better results.

**Vitality Flavour:** Vitality is a herbal blend with an intense aroma that provides complete rejuvenation. It consists of Holy basil, Liquorice, Arjun, Rose, Cinnamon, Amla, Clove, Fennel and Black Pepper. The combination of these herbs provides enormous health benefits along with its strong flavour and aroma.

**Mint Flavour:** Offering delicate flavour and a fresh aroma, Mint majorly consists of Menthol and likewise, which gives its signature scent and cooling properties.

# Customer Centric National Food and Beverages

National Food and Beverages is the preferred Indian company specialising in importing Japanese & Korean foods to India. Their commitment towards creating and nurturing strong customer and supplier relationships has attributed to company's reputation as one of the most trusted Japanese & Korean food importers in all of India.

Founded in the early 2012, the organization's history is highlighted by expansion, thanks to their driving commitment in bringing the finest tastes from Japan & Korea to every restaurant in India. They are constantly striving to identify new market trends and products in the Asian food market, in order to be the first to introduce them to the Indian market. They accomplish this through working intimately with both established manufacturers as well as those new to the market bringing breakthrough, cutting-edge products. This people-focused approach is why they are the favoured supplier for many chain and independent

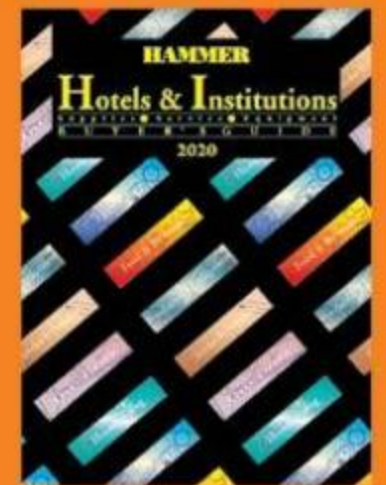
restaurants and departmental stores throughout India.

They believe in treating customers like family, which is why they implement the same core principles in their business model today that they had when first opened their doors. While other companies enforce rigid standards that their customers must abide by, they know that being flexible and providing a personal touch with every interaction goes a lot further in ensuring customer's happiness. It is this commitment to meet customer's needs by offering a diverse inventory of high-quality, Japanese & Korean food products that are the pillars of their business.

Customer satisfaction is very important to them and person-to-person approach and dedication to clients has allowed them to gain the trust and loyalty of customers and suppliers across India & beyond.

Products they offer are Super Food, Beverages, Bonito & Fish Sauce, Curries & Pastes, Rice & Flour, Mirin & Vinegars, Noodles, Pickled Vegetables, Sauces, Seasoning, Seaweed, and Confectionary.

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D K Sales Corporation, established in the year 1987 by Dilip Kumar Gandhi, is a Delhi based manufacturing company which has engraved its position in a short span of time in hotel and restaurant industry by creating innovative products. The office cum factory has state of the art manufacturing unit at Delhi. The company has a complete range of more than 30 types of different hangers. Other variety of product includes Designer Cloth Hangers, Cane & Wooden Products, Leather Products, Tissue Paper Holder, SS Dustbins, Shoe Tray, Jute & Cotton Sleepers. It also offers complete range in In-room Products, In-room Accessories, F&B Products, Cutlery, Crockery, Glassware, Holloware, Kitchen Equipments, and Housekeeping Products. The Company stands

for its reputation that has been earned over many years.

Lately the company diversified into specialized international products imported from leading companies. The company now represents:

Antunes:

Antunes is recognised as leader in Toasting & Steaming Solutions. Its rapid toast technology revolutionized the foodservice industry. It has helped the foodservice industry to expand and improve upon their menus with power of steam. The range of products includes – Miracle



Steamer, Gold Standard Toaster, Vertical Contact Toaster, Muffin Steamer & Egg Station and Hot Dog Coral.

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Delitas is a leading manufacturer of commercial-use Fryers (Gas & Electric), Fryer infrastructure, Holding System (Bin & Cabinet), Grill & Griddles and associated technologies. It seeks to grow by developing more technologically advanced product designs that maintain high levels of reliability and revolutionary new products.

DKG have been successfully satisfying clients

with unmatched quality products. Through the aspects of high quality, competitive prices and capability of undertaking big consignments, it has become a reputed name in the market. The sincerity and handwork has always been appreciated by their honoured clients.



The dexterous team is the most significant asset of the organization as it is due to their constant efforts that they are able to carve a niche in the market. The team comprises designers, quality controllers, research analysts, marketing representatives, warehouse in charges and packaging experts, who always try to work towards meeting the specific end product demands of the clients.

The integrated functioning of the organization is also well taken care of, by qualified administrative staff. Skilled team of quality controllers are engaged in testing at various production stages so as to deliver qualitative range in the market. The company is the first and foremost choice of clients because of: Qualitative range, Customization facility, Competitive prices, Easy modes of payment, Wide distribution network, Timely delivery, Ethical business policy. The company offers customised dealing, anything in product range can be customise according to standard, design, sizes and colour of the clients choice.

DKG has been associated with most of the Indian and International chains like: TAJ Group, The Oberoi Group, Trident Group, ITC Group, The Lalit Group, Jaypee Group, Marriott, Hyatt, Taj Vivanta by Taj, Premier Inn, Sarovar Portico, Hilton and many more. The company is also doing restaurants like Burger King, KFC, Pizza Hut, Teco Bell, Star Box, and many more.

## Breathtaking Bed and Bath Linen

### Pushkal Textiles

Founded in 1999, Pushkal Textiles has emerged as a major manufacturer and supplier of bed and bath linen for the hotel industry in India. Keeping in mind the ever changing requirements of the hotel industry for linen and related products, Pushkal Textiles is a one stop shop for quality and contemporary range of bed and bath linen.



The wide range of products includes mattress protectors, bed sheets, pillow covers, pillows, duvets, duvet covers, bath towels, hand towels, bath mats, face towels, pool towels, bath robes, spa towels, restaurant napkins, etc.

With an objective of manufacturing unrivaled quality products at competitive price, the company has been a market dominator for over a decade. With our unrivaled product in quality and services like on time deliveries, we have established ourselves well in three to five star properties including chain of hotels like – Radisson Blue, Sarovar, Lords, Pride, Bloom, Lemon Tree and many stand alone properties all across the country. The company can customize all products as per the requirement of the customers including logo/ name woven in bath linen.

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## Progressive Technology

Antarctica Equipment Pvt. Ltd.



Antarctica Equipment, since last two decades has created an image of a leading manufacturer, offering solutions for the commercial refrigeration and kitchen equipment. At Antarctica, the passion is always augmented by drive to be better technically on every aspect of the refrigeration process that makes an impact for the end user. As a fore-runner in manufacturing and sales of these equipments that make the critical difference in food and condiment preservation, Antarctica equipment enjoys a reputation of genuine and thoroughly reliable manufacturer both in India and abroad. Today, a considerable number of consumer, small, medium and large food retail outlets in India trace their origins to its manufacturing prowess and quality driven technology.

The company was started by Vinod Mittal, who brought his passion and business sense



to develop an exemplary manufacturing unit of revolutionary refrigeration and kitchen equipments. Since then through his approach and clear long term vision and readiness to go the extra mile, Antarctica Equipment has grown into a high end facility that spans over 1800Sq.mts and a family of over fifty seasoned professionals; that include inspired designers, seasoned technicians and the best engineers in the market. Today, what Vinod Mittal started years ago is being taken to the next level of excellence under the efficient stewardship of his son, Gaurav Mittal.

For over two decades now, with its progressive technology and hands on industry experience Antarctica has been established as leading provider of refrigeration & kitchen equipments. The manufacturing unit is equipped with cutting edge machinery like the Amada AC 251ONT and Amada FOM-II NT Laser Machine and heavy duty Press Brakes.

The company has been well recognized internationally through its ventures like with IFI (Italy), which they joined hands in 2019 as an exclusive partner in India for professional Gelato and Ice cream display cases. Antarctica along with FPG (New Zealand) is the only professional temperature controlled display cabinet manufacturer in India.

The target market focus of the company is Bakery & Confectionaries, Coffee Shops, Sweet Shops, Specialty Food Service, Convenience stores & Super markets, Airports & Railways stations, Canteens and Outdoor Catering. It is today patronized by brands like Devyani International, Hardcastle restaurants and PVR to name a few.

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## Processed Egg Solutions

Peggs India

Peggs India is an egg-based solution company; manufacturing value added egg products such as Egg Powder, Pasteurized Egg Liquid and Pasteurized Frozen Egg Liquid, used as main ingredient in wide range of food products within the food industry and food services like Bakery, Dairy, Confectionery, Pasta & Noodle, Mayonnaise, Sauces & dressings and many more. The products are also used for multiple applications in Hotels, Restaurants, Catering, Flight Kitchens, Industrial Canteens and Food supplements. The allied industries catered to are Pharmaceuticals and Supermarket Chains.

Using state of the art equipment from Denmark having capacities of 10 tonnes a day, they manufacture value added egg products.

Their advantage is vertical integration which provides through quality control at all stages of production and ensures optimal resource usage and traceability of final products. To ensure higher standards of quality the eggs are broken immediately after being laid and processed to ensure maximum freshness. Liquid eggs are pasteurised to reduce potential bacteria – ensuring safe, quality egg products.

The products are ready to use and easy to store and provides consistency in quality. The main advantage of the products is saving cost, reducing labour and no requirement of storage space.

The Shelf life of product is only valid if it is (always) stored at -18°C, in a clean/hygienic condition. The products should not refreeze once it has been thawed; store the unused portion at 0°C to 4°C. The product should be used within 7 days after thawing (storage temperature after thawing = 0°C to 4°C). Once the product is thawed and opened, it should be used within 2-3 days (stored at 0°C to 4°C). Prior to use,



product should be thawed, by keeping the product at refrigeration temperature of 2°C to 4°C for 2-3 days.

They are being patronised by Vistara, Starbucks, TajSats, Sky Chef, Sky Gourmet, Baker's Circle, Compass, and Indian Army, few to name.

The company is an ISO 22000-2005, HACCP, Halal and FSSC-22000 certified company.



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## Bakery Solution Providers

### Nagpal Brothers (Regd.)

High-tech manufacturing capabilities, coupled with personalized service, a global presence with soled Indian footprint, 70 years of being in the business, Nagpal Brothers (Regd.) at present, are the unquestionable leaders in designing, fabrication, manufacturing and installation of world class bakery confectionery equipments. A modern dynamic outlook, years of experience and consistent quality has yielded rich dividends, Today Nagpal Brothers (Regd.) not only manufacture a complete range of bakery & confectionery machines but also offer customized bakery design solutions for the production and related logistic needs of clients.

The company is widely known for its distinctive innovations, research & development which are so very important for the continued growth of

the baking and confectionery industry. Nagpal Brothers (Regd.) remains committed to 'Complete Solution Excellence'.

The business mission of the company is to provide greatest possible value to customers, thereby gaining and holding their respect, loyalty. To deliver clients, optimal, satisfaction by offering high quality bakery & confectionery machinery that is superior value for money, technically advanced and is virtually maintenance free. To ensure faster production that is convenient & cost effective for small, medium & large commercial bakeries. To hire the best people they can find, and create work environment where every employee is provided the opportunity to develop to their maximum potential.



## Efficient and Better Cooking

### Kanhaiyalal Tandoor Pvt. Ltd.

The Tandoor is an integral part of any kitchen that lays claim on serving Indian food to the most finicky international palate. The restaurant business and in fact the entire hotel business is focused around food as an essential component of its service. The right equipment in the kitchens of hospitality institutions make the vital difference between efficient and better cooking.

The business is not new to Avinder Kumar and Fakir Chand, two brothers who are manufacturing tandoors under the name of their company- 'Kanhaiyalal Tandoors Pvt

Ltd.' The two have put their more than 40 years of expertise in manufacturing and marketing

Tandoors to good use and are selling tandoors of different sizes and shapes.

Made with strict adherence to high quality and precision, the Tandoors are available in Copper, Stainless steel and Mild Steel body apart from simple Clay Tandoor.

After the noteworthy success in tandoors for the hospitality

trade, the company that revolutionised Tandoori food preparation has now introduced the Pizza Ovens. The credit for this innovative product goes to Kanhaiyalal & their team. The various types of Pizza Ovens include Pizza Oven with Stainless steel cladding, oven with Mosaic design and Brick Pizza Oven. This completes the entire range of ovens needed for dishing out great tasting pizza for use by Catering companies, Restaurants and Resorts.

The ovens are both Gas fired and Wood fired, thereby resulting in a choice for hotel and restaurant and other companies to select the special type for their specific needs. The ovens can be ready with the right heat in mere 45-50 minutes. Once ready, the ovens dish out pizzas in maximum 3 to 4 minutes, this proving to be perfect for quick service.



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Office: 6<sup>th</sup> Floor, BPTP Park Centra, Sector 30,  
Gurgaon, Haryana- 122001

## Leading the Hoteliers

### ATN Consultants

The ATN Consultants, a leading hospitality consultancy company with 36 years of experience providing facility planning in the country, is promoted by Naresh Srivastava, a civil engineer who has over 22 years of experience in India and abroad with Oberoi Group of Hotels and more than 10 years of experience as a free lancer for providing facility planning and technical expertise for leading hotels, restaurants, staff canteens, flight services and all types of catering business.

The promoter has the requisite expertise to develop and commission all type of areas and equipment's. The recent projects for which facility planning concept, development and commissioning expertise provided are Taj Group of Hotels & Resorts, Marriott Courtyards & Resorts, Radisson Group of Hotels, Park Plaza Hotels, Holiday Inn Group, Ramada Hotels, Park Plaza Hotels, Comfort Inn Hotels & Resorts, Country Inns & Suites, ASCOT Hotels, DLF Groups, Unitech Group, Medicity Hospital, Forties Healthcare, Assotech Hospitals and other versatile hotels and hospital industry.

The ATN Consultants have a proper setup with experienced team of architects, engineers and interior designers to give the best results in all prospects of clients' requirements. Clients' benefits and giving world-class service to the clients is their first priority. Their major fields of expertise are:

- Area programming
- Back of the House Designing
- Vendor selection and development
- F&B related updated information
- Budgeting and costing
- Developing Job related Services Drawings
- Coordination with Service Consultants
- Coordination with architect and interior designers
- Services Coordination
- Equipment Inspection
- Installation And Commissioning
- Technical Specifications
- Telephone And Locks and Keys Schedule
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## Fresh New Taste Shamsons Foods

Shamsons Foods has launched 100 percent non-alcoholic tasty Bloody Mary mix. Made with premium and quality ingredients, the drink provides fresh squeezed taste of ripe tomatoes.



The mix of dash of real lemon juice, coarse black pepper and a pinch of salt, makes drink perfect for any time. Bloody Mary mix ensures satisfaction till last drop of Tomato Juice or Vodka. The product ensures consistent flavour to maintain quality at any place. It is a drink that is completely adaptable to suit your personal taste and can be used for more tomato and related cocktail recipes. The Bloody Mary mix offers a ready solution for large catering in pubs, bars & restaurants. It is available in pack of 24 x 160 ml can, with a shelf life of 12 months. The company already has range of products like tomato ketchup, sauces, jams, pickles, squashes, syrup, ready-to-serve drinks.

The company offers wide range of 'Fruity' Ready-to-Serve drinks like Lemonade, Aam



Panna, Mango, Litchi, Mixed Fruit, Mojito, Mango Black Current, Tomato. An ISO 22000 certified company Shamsons is developing new variants in food products to cater to the growing demand in the Indian food sector. Today the company has created its unique niche in HORECA as well as Retail market segments.

## Exclusive & Discern Shri Ganesh Carpets

Shri Ganesh Carpets is a 36 old company, engaged in manufacturing of Handmade Carpets. These include Handloom Woven Carpets in 4 metre wide Rolls, and Hand tufted carpets in Rugs as well as customised sizes for super large areas; like Conference Halls and Banquet Halls. Their products are preferred for their perfection, elegance and acoustic benefits.

The company manufactures very high end Handloom woven pile carpets in real mulberry silk, ideally suited for exclusive and discernible customers, in hotels, villa residences, ships, and up market retail outlets, as rugs, or as up market wall to wall floor coverings. Also made are Woven carpets in Pure Wools, Banana Silks, Linen and Art Silks as fashion Floors.

These Handloom Woven Carpets are available in very wide range of evergreen solid shades, developed for international clientele with each country and region traditionally having their own unique set of colour preferences.

## Guestroom Supplies Modern Cosmetic India

Established in the year 1975, "Modern Cosmetic India" is recognized among the noteworthy manufacturer and exporter of a broad assortment of Hair Shampoos, Bathing Gel, Herbal Shower Gel etc. The company also deals in third party manufacturing and contract manufacturing of products. These products are manufactured with modern technologies and skilled workforce. Due to their optimum quality these are highly acknowledged by their clients. To cater the bulk order requirements



of the offered products, they have developed a highly efficient infrastructure unit at their premises. All units are operated by experts, who are well-experienced and versed in their respective domains. Furthermore, the sound storage capacity enables them to keep ready stock to meet the bulk and urgent requirements of the clients. As a result of quality assured products and timely delivery schedules, they are able to build a huge client base, sprawling across the market. They also export products in Oman.

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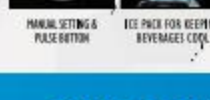


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# Outdoor Lifestyle Products

## Trend n Design

Trend n Design value their customer and concern for quality, comfort & style. They offer quality products & services as a manufacturer of high quality furniture for Hotels, Motels, Resorts, Corporate houses & Townships meeting the latest trends in India and International markets. Being in this business for the past 29 years, having manufacturing unit at Delhi, they have thorough knowledge of sourcing and selecting the best quality raw materials for various applications. This plays a vital role in the quality of products. In the event client wants to develop any design as per their own specifications, the same is offered within the shortest possible time, and try to match the schedule. The company specialises in - all

weather products & accessories including garden chairs & tables, pool/outdoor furniture, sofas, service trolleys, bar furniture etc. They use synthetic wicker by 'REHAU (Germany) & Viro (Indonesia)' which are one of the best quality wickers available across the globe. They also offer banquet furniture including foldable buffet tables in different sizes duly customized as per the need, banquet chairs, platform trolley, round table trolleys & chair trolleys in mild steel and stainless steel etc. Trolleys including front office utility carts like Bellman's trolley, luggage trolley and wooden furniture



including restaurant & bar furniture, furniture for public areas & guest rooms, poolside furniture, umbrellas for pool & garden, liquor trolley, flambé trolley, valet/coat stands etc. complete the wide range of products in offering.

# Kitchen Equipment

## Dristi Kitchen Solution

Dristi Kitchen Solutions are manufacturers of Commercial Kitchen Equipments based at Delhi, serving the Foodservice, Catering & Bakery industry and undertake multiple projects. The company manufactures the complete range for a kitchen project.. The products manufactured by Dristi are with latest technology and suit any installation for different kitchen applications.

They offer the scope of both Indian and Imported kitchen administration hardware giving one stop solution for all kitchen prerequisites. It has a team of experts with relevant experience manufacturing quality kitchen & Bakery Equipments. The company manufactures wide range of products and are provides bulk requirement with good quality, with innovation and advanced technology.



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# Fragrance Solutions

## Sugandhco (P) Ltd.

Sugandhco has been established by the Vijayvergiya family, who is the pioneer in the field of perfumery in India. The company can be regarded as the torch-bearer in innovating and conceptualising of fragrance solutions and discovering their unique and interesting applications in the hotels, resorts and spas. Sugandhco serves the aromatic requirements of spas and hotels by providing them with a single source for highest quality personal care, air care and fabric care solutions.



# SUGANDHCO

The company's rich and diverse experience and expertise in perfumery, spanning more than 150 years, comes in handy in offering hospitality properties customised signature fragrance solutions. Its signature scents can induce pleasant feelings, stimulate appetite, trigger memories and desires, instill relaxation and alertness, and create an ambiance your guests will love to be in!

The range of products include, Body Massage Oils and Scrubs, Scalp Massage Oils, Hair Henna, Foot Massage Oils, Face Packs and Oils, Aroma Oils, Aroma Lamps, Towel Fragrance, Air Fresheners, Aroma Candles & Tea Lights, Incense Sticks and Cones, Water Fountain Fragrances, Towel Fragrances amongst others.

### Disclaimer

Views expressed by the companies are not endorsed by Hammer Publishers Pvt. Ltd.

## Locking Rightly Vista Hospitality Solutions

Vista Hospitality Solutions Pvt. Ltd. is one of the premium solution providers, serving the Indian hospitality industry. The company provides solutions covering small to big properties in the Indian hospitality industry. Its clientele includes hotels, resorts, restaurants, catering companies



and entertainment outlets throughout India. The company works as a trader, importer and supplier to source and offer fine electronic locks, electronic safes, touch panels, mini bars, mirror TVs and room amenities to the customers. They provide most effective and timely services to their clients. Vista Hospitality Solutions is providing excellent quality Miwa Electronic Locks in North India. MIWA Lock Company Ltd. has grown to become Japan's foremost provider of high-performance locks and security systems. The lock making company claims to have the expertise to manufacture and control quality for every aspect of every lock, from start to finish. MIWA's line of legacy Magnetic Stripe locks has served the hospitality industry for many years. Tried and trusted, they are still largely in use today.

## Cookware Jyoti Industries LLP

Corvus is a new brand in the stainless-steel utensil segment. Corvus products are premium cookware, engineered with perfection for our modern Chefs and their kitchens.

All Corvus products are made from food grade stainless steel SS 304. Corvus uses the best of class cladding technology and raw materials to deliver world class products.



Jyoti Industries LLP from Mumbai brings you Corvus- Food grade stainless steel cookware for the hospitality industry. Corvus products include frying pans, sauce pans, stock pots and casseroles, which are engineered with perfection to cater the industry. Its superior sandwich technology gives you even heating on the pans. Strong and welded handles give durability and strength to the pots and pans.

Corvus brings sandwich bottom and Tri-ply technology. All its products are made from Food grade stainless steel (AISI 304). Corvus products are compatible with a wide variety of energy sources like induction, gas, electric, ceramic and Halogen. Its superior Tri-ply technology provides optimum performance in heat transfer to the food. Service, innovation and good quality products are the backbone of Corvus.

## Rich Blend of Spices Sky Enterprise Pvt. Ltd

Flavarich, as a spices brand is just trying to bring the finest blend so that the rich culinary tradition of various cultures remain intact. They ensure that material is procured from reliable and certified vendors in compliance with international quality standards. All products are tested from sourcing to processing and packaging to ensure that they are pure and free from any contamination.

The aim is to serve best quality products to valuable customers. The company has a set up of robust, well equipped, modern state of art manufacturing – administrative – technical setup & support across all levels of production and processes. They follow GMP and also engage in the procurement of quality ingredients and automated machines, as per the set FDA norms

and guidelines.

This ensures the longevity of product's essence, fragrance and shelf-life. The entire production process is automated without any human intervention keeping a tab on minimising the moisture and retaining volatile oil of the spices. QC Department conducts inspections at every stage of production from cleaning, de-stoning, roasting, blending, grinding and packaging. The products are packed in airtight and safe liner-cartons to ensure zero moisture and no contamination. The packaging methods keep the flavour, aroma and taste of the spices intact. The company believe that customer service doesn't end with dispatch of goods, offering technical support and continual process evaluation.



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**QUARTZ OVEN CLEANER**  
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- ZIP MULTIPURPOSE CLEANER**  
Zip multipurpose is specially formulated to keep articles showroom clean. It leaves hands soft and gentle. Very effective for cleaning utensil, refrigerator, sinks, gas-stoves, storage tanks, fixture & laminated surface etc.

**QH-500 PINEFRESH GENERAL PURPOSE CLEANER**  
QH-500 is white deodorant liquid concentrate for general purpose cleaning which when used in toilet, drains & mopping, masks the foul smell. This is an effective double action cleaner for a complete cleaning & sanitizing programme.

**RUGUARD CARPET & UPHOLSTERY SHAMPOO**  
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# Hospitality Reinvented

## Kushmi Kosmetics

Established in 1984, Kushmi Kosmetics has been making a mark in the hospitality space for over 25 years now. Incepted to ensure that hotels across the country provide the very best and nothing less, to their guests, the company offers a robust portfolio of products that range from toiletries to other amenities.

Located in the heart of Mumbai, Kushmi Kosmetics provide hotels, in India and abroad, with a differentiated product and service offering that promised to up the ante on both quality and look and feel. Started by Shailesh D. Shah after returning to India post completion of his MBA degree in the U.S.A, Kushmi Kosmetics has grown from strength

to strength since then.

The mantra at Kushmi Kosmetics has always been a simple one- uncompromising quality. Till date, the staff endeavours to ensure that every product rolled out meets the high standards that have been benchmarked by Management. While the company recognizes that we live in a competitive world where costs are king, quality and customer satisfaction are given paramount importance.

All of Kushmi's products are natural, time-tested and dermatologically safe. Having catered to a wide plethora of hotels across the globe, Kushmi Kosmetics continues to stay relevant and provide products that match the demands of today. Entirely



customizable, the company invests time and money to understand the needs of hotels and how we can match that with the right offering. Whether it is a heritage hotel in Rajasthan or a boutique hotel in Mumbai or then a wildlife lodge in Tanzania, Kushmi has been there.

The Kushmi Promise is to offer competitive price point with no compromise on quality, prompt delivery, and absolute professionalism with regards to all transactions. Kushmi Kosmetics runs Food and Drug Administration (FDA) approved manufacturing units in Mumbai, India. The company's bath products are all manufactured on site under strict supervision with special attention to quality.

Amongst others, Kushmi boasts of stainless steel SS reaction vessels and automatic filling machines



that ensure the products are bottled-untouched by hand. A state of the art design facility is used for brainstorming of bottle design and development.

At Kushmi Kosmetics, the quality of ingredients used is of international quality wherein the finished product is not only FDA approved but also guarantees a very satisfied guest. Having been in the Industry for over 25 years now, Kushmi has strong relationships with the most reputable vendors.

The range of products includes:  
 Toiletries - Shampoo, Bath Gel, Bubble Bath, Conditioner, Bar soap, Glycerine Soap, Body lotion, Face wash, Hand wash, Hand sanitizer.  
 Guest Room Amenities - Dental Kits, Sewing Kits, Shower Caps, First-aid Kits, Business Kits, Hygiene Bags, Vanity Kits, Shaving Kits, Combs, Bath Linen,  
 Other- Bedroom Slippers, Coasters, Matchstick Box, Stationery

## Bakery Solutions

### A.L. Chaudhry & Co.

Founded by Anant Lal Chaudhry in 1951, A. L. Chaudhry & Co. has grown multifold over the years.

The company is presently serving the bakery industry & HORECA by representing leading national brands in bakery ingredients like 'Morde' Chocolates, 'Rich's' Whip Toppings, 'Cargill' bakery fats, 'Pristine' pre-mixes, 'Trust' Icing sugar & breakfast sugar, 'Foodcast' Ketchup & sauces, 'Dhara' refined oil, 'Kerry' bread crumbs & ingredients, 'Bargry's' muesli & cereals, 'Frutin's' canned fruits & vegetables and olives & pasta, 'Mother's Recipe', Frozen Foods & Canned Foods.

Growth in the above segment of the industry has also been instrumental in widening the products basket with over a dozen brands giving them an opportunity to serve the greater part of this segment.

The company is supplying to leading hotels group, Coffee chains, popular bakers & confectioners. They also have wide experience of handling C&F operations for last more than 30 years. They are presently handling J.K Paper Ltd. & Foodcoast international. Serving the customers efficiently has always been their priority.

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## Luxurious Bed & Bath Linen

### Home Zone India

Quality and sophistication are the hallmarks of Home Zone's bed & bath linen range, which is used in the star category hotels in India.

The company makes exquisite bed linen for hotel rooms with different infill materials like down & feather, soft microfibre & hollow fibre. The company provides a comprehensive range of pillows, cushions, duvets, comforters, mattress toppers and mattress protectors.

In the bath linen category, the company provides an awesome range of towels & robes.

Succinctly, Home Zone's superb quality linen can enhance the guests' comfort while adding a fashionable touch to the hotel's bedroom too.

Home Zone India, based in Panipat, Haryana, has marketing offices in New Delhi (Central Office), Punjab, Srinagar, Hyderabad, Kathmandu & Kolkata.

## Adding Opulence Sam International

Sam International is one of the leading manufacturers, suppliers and exporters of stainless steel, polycarbonate kitchen accessories, hooks, glass shelves, and classic hooks, in India.



Sam International was founded in 2001 to develop innovative and luxurious stainless steel bathroom & kitchen accessories. Sam international combines world class expertise in design and innovation, at competitive prices. The company has also adopted strict quality norms, and closely monitors the products during the manufacturing process.

Sam International's products go to leading hotels and corporates. Innovativeness, focus on quality, exclusivity of designs, and high degree of responsiveness towards its customers' preferences are the reasons behind Sam International's success story.

## Innovative Kitchen Products

### The New India Electric

New India was established in 1946 and have been serving the industry amongst our ever expanding customer base all over India which include some of India's premier hospitality houses. New India offers a wide range of commercial kitchen equipment's specially for Italian cuisines like Pasta machines by IMPERIA - Italy for making fresh hand made pastas and raviolis, Multipurpose machine by REBER



- Italy with optional attachments like Tomato Strainer for fresh tomato puree which can be used to make pizza and pasta sauce, Meat Mincers, Sausage Fillers, Pasta Press, Vegetable and Cheese Slicers, Shredder & Graters, Slow Juicer and Vacuum sealing machines, we also offer ingeniously built machines by LINCON heavy duty Pulveriser, Mixer Grinder, Juicer & Meat Mincer.

### Disclaimer

Views expressed by the companies are not endorsed by Hammer Publishers Pvt. Ltd.

## Delivering Quality Commodities

### Best Fruit Traders

Best Fruit Traders is a leading importer, exporter and trader of best quality Fresh Fruits, Grains, Rice, Seeds, Spices and Dairy Products. They are also dealing in Dry Fruits such as Pistachios, Walnuts, Almonds and Cashew Nuts, as a broker of USA, Iran, Afghanistan and Australia based companies. Operating from Delhi and Mumbai, they supply all agro products to the major wholesale markets, super markets and retail shops pan-India. The entire range of agro products traded by the company are sourced only from the authorised vendors of national and international markets. Best Fruit Traders hold expertise in preparing strategic business plans and creating



effective sales & marketing opportunities which incorporates strategic development. With the help of experts, they give advice and suggestions to agriculture stakeholders, farmers, food processors, institutions and retailers regarding the formation of agriculture systems, managing commercial agriculture chains and developing business structures. For the transportation and storage of products, they own refrigerated trucks, spacious warehouse, chilled and deep freeze storage facility at Delhi and Navi Mumbai.

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## Setting High Standards

Vimal Handloom Emporium Pvt. Ltd.

Vimal Handloom Emporium Pvt. Ltd. are manufacturers and whole sellers of high end bedding and lifestyle products. "Sweet Dreams" the flagship brand of the company is known for high quality and trend setting products. With experience over two decades in area of home textiles, they work hard to satisfy need of their clientele for quality products and designs, keeping in mind the price competitiveness. The company has expanded over the years serving various requirements of customers in different product verticals. They service different segments



of customer such as whole sellers, retailers, corporate supplies and gifting, hospitality, institutional and made to order jobs in home textiles. Every different customer has different requirements, which with their expertise

satisfy most.

The product range includes bed sheets, bed covers, quilts, comforters, blankets, duvets, towels, pillows, pillow covers, cushions, bed and floor runners, carpets, floor mats & runners, table mats and runners, table cloth, napkins and much more.

## Facilitating Operations

Techmate Industries

Techmate Industries is a leading manufacturer, exporter, importer, distributor & supplier of industrial commercial kitchen equipments. The comprehensive range of products on offer under the ambit of Techmate Industries includes softy making machine, deck ovens, and food display counter among others.

The products on offer by Techmate Industries involve the usage of high quality raw materials and top-notch technology. Here it deserves a mention that Techmate Industries is presently importing high quality fully automatic coffee machines, which can be helpful for the coffee shops.

The products on offer by Techmate



Industries are also well-known for their excellent performance, compact design, high mechanical strength, easy operations and minimal maintenance.

The company has opened a new sophisticated showroom for better display.

## Facilitating Quality

Kalka Metal Udyog

Kalka Metal Udyog is a niche brand in the field of kitchen crockery, cutlery, chafing dish, bar equipments and uniforms. It has earned considerable recognition as a manufacturer, supplier and importer in this segment. The clientele of the company in the hospitality industry includes renowned hotels, resorts, restaurants, and caterers, etc. Precision and quality are the company's hallmarks.

The company's range of crockery is a product of fine quality of materials sourced from certified vendors, and the application of hi-tech machines and advanced technology. Their packaging also involves utmost care.



## Cleaning Solutions

InterClean Solution

InterClean Solution Pvt. Ltd. is one of the most proficient manufacturers, traders and suppliers of chemical products. Since the inception in the year 2013, company offer a wide range of best quality chemical products like hand cleanser, carpet care, glass cleaners, marble cleaners, kitchen cleaners and specialized care chemicals, all detergent raw material and many more. These products are used in making of shampoo, liquid, hand wash preparation. The extensive domain knowledge and experience enable company to understand the needs and demands of the consumers due to which they are capable to deliver such quality product range in the market.

Located at Gurugram, Haryana, India, they have a highly developed infrastructure that is equipped with all the latest technology and organized in a very systematic order. Moreover, they have a team of skilled professionals whose wide domain knowledge led them to deliver the best products and customized services in the market. They ensure that the products are best in quality and checks are made thoroughly the entire production process. Hence, they are endeavoring to serve consumers with the best quality products by fulfilling all their needs and demand.

The Company has become a true FMCG company having a huge range of products ranging from personal care products to corporate care, to household.



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Industrial Canteens, Hospitals, Commercial Kitchens, Food Processing and other allied units. Apart from providing the equipment, company also specialise in complete layout design & engineering facilities. With more than 17 years of experience in production and manufacturing of Hospitality Equipment, Rajkiran is a renowned name across the industry earning itself respect and credibility. The company has been able to carve a niche for itself due to its consistent quality, time bound deliveries, competitive price, excellent after sales service & transparent policies. The wide client base of Rajkiran is a reflection of its business motto .Welcome to the world of Fine Hospitality Equipment, equipment whose hallmark is performance and the cutting edge technology used during the manufacturing process.

## Solution under one Roof

### Mahto Kitchen Care

Mahto is one of the leading and oldest commercial kitchen equipment manufacturers, exporter, and supplier in India. Their in-house fabricating units



and specialized skill creates a scope to develop refrigeration hardware and stainless steel items for business kitchens and other business and mechanical applications. Offering customization to products are the indication of their elevated expectations of workmanship and most recent innovation & attentive designing. With years of experience they are prepared to meet the specific needs of the food service industry in coming years.

The company was formed by Chandan Singh, with more than 35 years of experience in the field of Kitchen equipment business selling products for the brand name "MAHTO". The company has group of talented and devoted craftsman's and experts who are resolved to deliver brilliant hardware, relating to the specific needs of customers. Their massive enthusiasm and enormous endeavors empower them to develop world class equipments

## Laundry and Kitchen Solutions Chandra Engineers

Delhi-based Chandra Engineers is a leading service provider for commercial laundry and kitchen equipments. The company provides a comprehensive range of commercial kitchen and laundry equipments, their spare parts and after sale service. It also does turnkey projects. The company is a specialist in installation & commissioning, repair & service and maintenance of imported and Indian made commercial kitchen and laundry equipments.

The company's diverse clientele is spread across India, and also extends to Bhutan and Nepal. Its clientele includes star hotels, resorts, fast food chains, restaurants, clubs, caterers, offices and industrial canteens, multiplexes/ food courts, flight kitchen, hospitals, garment exporters, commercial laundry companies having

in-house kitchen among others. Moreover, as part of commitment to provide cost-effective, trouble free and tension free solution, Chandra Engineers offers annual maintenance contract for preventive maintenance (AMC & CAMC) for commercial laundry and kitchen equipments.

The imported kitchen equipments marketed by Chandra Engineers include Angelo PO, Nayati, Cleveland, Cooktek, Adventys, Firex, Ice-O-Matic, Scotsman Powerline, Electrolux, Hatco, Hobart, Kold-Draft, Salvajor, Vulcan, Waring, Bravilor-Bonamat\_coffee range, Fimar, Forcar, Moreillon Gastrotechnik AG\_Burnishing machines, Adamation\_Burnishing machine, Monlith\_Pre Rinse faucets, Starmix, Flamic, etc. For the laundry sector the equipments marketed by the company include Danube-International,




Chicago, Edro-Dynawash, Forenta, Multimatic, Rema, Shrapar Finish, Thermopatch & Power Line among others. The imported dry-cleaning equipments marketed by Chandra Engineers include names like Maestrelli and Multimatic among others.



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# Toasting & Steaming Solutions



### Toasting

Antunes is a recognized leader for toasting because of our rapid toast technology that revolutionized the foodservice industry. By producing a perfectly golden bun in as little as 10 seconds, our products obsoleted batch toasters and allowed operations to build and serve sandwiches on freshly toasted breads without causing any delay. Today, Antunes has more than 100,000 units in operation throughout the world. For buns, bread, or muffins, Antunes toasters are trusted because of their reliability and quality.

### Steaming

Antunes has helped foodservice operations of all sizes expand and improve upon their menus with the power of steam. With just plain tap water, our steamers cook food consistently and thoroughly while maintaining the original colors, flavors, and nutrition. More importantly for operations, our steamers cook food quickly and easily, eliminating the need for time-consuming methods that require constant attention. For everything from a full, portion-controlled meal to a hot finish to a fresh sandwich, Antunes steamers deliver with precision and accuracy.

### Miracle Steamer



Miracle Steamer Eliminate the long waits for preparing hot menu items. The Miracle Steamer uses plain tap water to heat and cook foods. The generator converts water into super-heated dry steam for intense top-down heat. This cooks and finishes foods to keep the original textures, colors, flavors, and nutrients. This unit features two steam options—push-button action for instant results and a programmable timed cycle for longer steaming.

- Top-down steamer with spatula or drawer
  - Stainless steel construction
  - Programmable steam cycle
  - Consistently finished product
- Instantly turns plain tap water into super-heated dry steam

### Gold Standard Toaster



The Gold Standard Toaster has a dual belt feed for toasting crowns, heels, and clubs. This toaster features a new design that saves valuable counter space and increases energy efficiency.

- Energy-efficient design reduces heat loss and prevents outside surface of toaster from becoming hot
- Electronic temperature controller ensures proper calibration and even toasting
- Continuously moving dual belt allows immediate feeding of buns without sticking
- Fully programmable temperature and motor speed settings
  - No bun marking

### Vertical Contact Toaster



Bring out all of a burger's flavors by serving it on perfectly toasted buns. The Vertical Contact Toaster gives buns a consistent, golden brown finish so they won't soak up the juices of the ingredients and the burger will stay firm and delicious. A complete line of toasters and features are available to meet the needs of any business, including butter wheels, bun feeders, bun chutes, and heated bases.

- Dual-sided platen for additional toasting capacity
  - Stainless steel construction
  - Space-saving vertical design
  - Continuously moving conveyor
- Separate compression adjustments for the heel and crown
  - Easy to operate and clean



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