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A SPECIAL FEATURE ON AAHAR

NEW DELHI 26-30 APRIL 2022

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Aahar 2022

The International Food & Hospitality Fair

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

After a gap of two years due to pandemic, the next 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, has opened its doors to the industry. During April 26-30, 2022 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).

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 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, the fair features a wide range of food products, machinery, F&B equipment, hospitality and Décor Solutions, Confectionary item from participants from India and overseas.

The fair has elicited participation for the foreign participation.

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

Contd. on page no. 2



36th International Food & Hospitality Fair

FOOD INDIA
Exhibition on Food, Processed Food & Beverages

HOSPITALITY INDIA
Exhibition on Hotel & Restaurant, Bakery & Confectionery, Equipment and Supplies

Venue :
Pragati Maidan, New Delhi
Hall No: 2,3,4,5 (GF & 1st Floor)
7,8,9,10,11,

Visiting Hours
• 26-30 April 2022
10 a.m. to 6 p.m.

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Getting Over Crisis

Contd. from page no. 1

of trade visitors will visit Aahar 2022. These include top echelons of the Hotel and Hospitality industry 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.

Corona virus has created a global dilemma for the food industry. Bakery sector too has been affected by the pandemic but not to as great an extent as other segments of the F&B industry. Unlike most industries, the bakery industry seems to have gained from the Covid-19 pandemic. The pandemic led to a rise in demand for healthy and functional bakery items like those which consist of multigrain, nuts and other healthy ingredients. However, if the bakery industry wants to continue to record a steady growth, it has to be constantly aware of the new trends and the changing preferences of the consumers.

Due to the corona virus, healthy living practices and making sustainable choices have become a norm for consumers around the world. According to a research by Mintel, almost three out of four Indians have cited healthy eating as a higher priority, compared to before the outbreak. Bakers, in general, and brands, in particular, must cash in on this opportunity by strategically pairing indulgence with health benefits. The key to success would be to create baked goods that fit effortlessly into healthy lifestyle. Bakers will have to offer products that not only satisfy the consumers' appetite for indulgence but also satisfy their guilt for craving for immoderation with health benefits.

The consumption pattern of bread has already seen a major shift from white breads to whole grain and multigrain. This is expected to grow further. Besides this, the bread segment is also expected to see a growth in specialty, ethnic and seeded variety. With the consumers' desire for nutritious and healthier products, freshness and also more complex flavour profiles, the companies are expected to continue manufacture of fortified and healthier products.

Growth in fruit and vegetable flavours will continue, especially in powder form. These can be added to bakery products such as sponge cakes, pastries and biscuits, and refined sugar can be reduced and replaced with natural fruit sugar.

It is also believed that usages of lesser known grains such as millet and ragi will gain precedence over regular flour in the baked products segment.

The trend, at present, is for free-from food products. The preference for gluten free bakery products is not only by celiac patients but also by general public who believe that gluten-free, sugar-free products will help them overcome problems related to bloating, indigestion, obesity, diabetes, etc.

Changes to be adopted

The bakery industry has to move with the times. Baking community has to take into consideration not only the changes in eating habits of the consumers but also explore all avenues to make the business a success. Some of the changes, stalwarts of the industry recommend for success of the bakery sector are:

Introduction of new products: Consumers' preferences are impacted by circumstances and their changes can be sudden so the product portfolio has to be planned carefully. Foresightedness of where the market will move, in these uncertain times, will ensure that one can prosper. Looking at the present stress on health and wellness aspects it is necessary to launch new products which will meet these demands.

Cutting down costs: Post Covid-19, one can expect economic depression. So the bakers have to look at cost-cutting methods. However, in the present situation, the usual methods may not be effective. Experts advice options like operating for limited hours or avoiding production of low demand products to save on inventory.

Manpower: It is essential, not only to cross-train your staff for multiple roles but also rotate roles. This will not only ensure better operability but also better operations during shortage of staff. However, experts advise to refrain from cutting down on skilled technicians or bakers because getting rid of them might put you in a difficult situation when the need for scale-up arises.

New Technology

Technology is also playing an important and vital role in bakery industry.

Technology helps you reduce or eliminate labor hours which will decrease your production costs. The desire to implement flexible automation in the bakery industry, particularly post Covid 19, is strong. Artificial intelligence (AI) sits at the heart of many robotics and automation projects, with machines replicating processes traditionally executed by people.

Bakeries are, today, seeking ways to increase output. But doing this by adding workers is not possible in these times of pandemic and distancing. They are investing in automating as much of their processes as possible.



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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 profe-ssional 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 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.





Bringing the world of Hospitality and F&B to India

India International Hospitality Expo

One of the country's leading food service and hospitality industry B2B show, India International Hospitality Expo (IHE), will feature its fifth edition on August 3-6, 2022, at the India Expo Mart & Centre, Greater Noida, in Delhi-NCR.

At the last edition of IHE, which was the first 'physical show' for the food service and hospitality sectors post-Covid, held from September 24-27, 2021, 160 exhibitors representing the major industry-relevant verticals, from food ingredients and new-generation beverages to kitchen equipment, furniture and furnishings, and tableware, were present in strength.

The north-eastern states were well-represented at the show, giving them an opportunity to showcase a variety of products, from bamboo furniture to organic ginger and turmeric, to fruit wines from Arunachal Pradesh. The inaugural session was graced by Ms. Mercy Epao, Joint Secretary, Ministry of MSME on 03 August, 2021.

The 8000-plus visitors who thronged IHE2021 included members of the Purchasing Professionals Forum-India (PPFI) and Hospitality Purchasing Managers Forum (HPMF), the leading ladies of WICCI, chef-members of the Indian Culinary Forum (ICF), founders of the Professional Housekeepers Association (PHA), and other hospitality industry decision-makers. The presence of these industry professionals greatly enhanced the value proposition to the exhibitors, who got to interact directly with their existing and potential clients.

Commenting on the response to IHE2021, when the country was just recovering from the second wave of the Covid-19 pandemic, Dr Rakesh Kumar, Chairman, IEML, and Director-General, Export Promotion Council for Handicrafts (EPCH) said, "The response to IHE2021 has far exceeded our expectations. With it, we were able to prove beyond any doubt that the IEML, which is a leader in the country's exhibitions and conferences sector, is ready and equipped to present physical shows. Our calendar is filling up fast for 2022 and 2023. And yes, we are returning with a much bigger and better edition of IHE during August 3-6, 2022."



Since its inception in 2018, IHE has been known for its concurrent programme. IHE2021 was no exception. The highlight of the programme was the Conclave, which saw animated conversations involving industry leaders such as Rajeev Menon, President (Asia Pacific excluding Greater China), Marriott International, Rattan Keswani (Lemon Tree Hotels), Samir MC (Fortune Park Hotels) and Anurag Katriar (Past President, National Restaurant Association of India).

Who's who roster of speakers included top educators and recruiters such as Kamal Kant Pant (IHM-Pusa) and Dr. Swarup Sinha (ITC Hotel Management Institute); renowned chefs, notably Chef Manjit Gill (Indian Federation of Culinary Associations) and Chef Devinder Kumar (President, Indian Culinary Forum, and Vice-President, F&B, Le Meridien New Delhi); and housekeeping decision-makers such as Dr. Madhu Chandhok and Ms. Meenu Tongatta.

Also seen speaking at the Conclave were the HPMF Founder, Dr. Nitin Nagrale, noted mixologists Yangdup Lama and Vaibhav Singh, top caterers Sanjay Khullar (Seasons Catering) and Varun Tuli (Food Inc. and Noshi), young restaurateur Amit Bagga of Daryaganj, and DLF's F&B Head, Udit Kukreja.

For IHE2022, the organisers have set their sights higher. As Dr. Sharma puts it, "IHE has established itself as a three-in-one event – showcase of new products and services; networking platform; and festival of ideas. We will build on this tradition to achieve our objective to make IHE2022 not-to-miss event on the calendar of every decision maker in the food service and hospitality sectors."

Special Attractions

During the show its highlight event will be a one-day conference dedicated to the Bakery and Confectionary and Mithai and Namkeen sectors.

This year an important new attraction at this conference will be a Franchise Forum, where businesses exploring franchising options for further growth can network with their potential partners. This activity will be a part of the special event planned for the fifth anniversary year of the show, which was first held in 2018 at the India Expo Mart & Centre (IHE), Greater Noida, in Delhi-NCR.

Other activities planned for the fifth anniversary edition include a focused activity with hotel and restaurant purchase managers around the food and hospitality products being developed by the MSME sector in the North-East. The North-East Mart will be accompanied by a forum to highlight the work being done by our exhibition partners in that region.

Another new addition to the eclectic mix of the show's offerings will be a Startup Pavilion, which will host startups that are either active or starting out in the food and food tech verticals. Their products will be of great interest to our key audience segments, namely, decision-makers in the hotel and restaurant sectors.

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An Ongoing Legacy

Venus Industries



Venus Industries, a professional Hotelware products manufacturer and exporter company in India, is located at New Delhi. Started under the dynamic leadership of Mr. JK Khurana in 1963, the company has grown leaps and bounds in last 6 decades. Since its inception, the company has always been committed to quality and innovative products, satisfying the needs of its customers in diverse market as India.

'Venus' today enjoy great reputation as a leading brand in India for Cutlery, Chaffers, Platters, Barware, Holloware, Tableware. The company products has been patronised by leading Chefs and Foodservice professionals, placing their trust in its highly reliable products. The company has achieved many milestones in developing most innovative and creative products for all verticals of Foodservice business, be it fine dining in high end hotel & restaurant, or caterer in any town of India. Venus products have been proved as trendsetters in Indian hotelware maket, being followed by multiple new entrants in trade over the years.

With an initial breakthrough which came as a major business tie-up with Indian Airlines (Now Air India), Venus today cater to all verticals of hospitality business pan India which includes 5 star, 7 star hotels, restaurants, resorts, caterers, schools, institutions, hospitals, MNCs like ITC group, Taj group, IHG group, few to name.

The company first started manufacturing cutlery, and gradually after its success, extended its manufacturing capabilities in other hotelware products, acclaimed domestically and globally. Venus Industry under the ideology of Mr. JK Khurana was the first to manufacture roll top chaffing dishes in India in 1992. A US company, Vollrath, impressed by the chaffers, did a professional tie-up with Venus. Vollrath remained Venus client for the roll top chaffers, lift top chaffers, soup stations & tea urns for several continuing years.

Mr. Khurana is also one of the pioneers in developing the concept of Laufeen dishes. It a very popular, movable dish with 5 sections, used in Banquet halls for self-service of snacks.

Venus developed more than 60 varieties of cutlery designs. It created a beautiful, captivating, stylish, handcrafted, custom made and intricately designed range of chaffers, tableware, barware & hollowware, adding brightness, luxury and bringing elegance to the dining area of major properties.

Innovation is the key to the success of any business. Complementing his father's dynamism and creativity, his son Parveen (Vicky) Khurana, further added unique, alluring & exquisite product range, thus extending the Venus legacy. Vicky Khurana joined his father's business almost 25 years back. Through his unassuming, suave, energetic entrepreneurial skills, his tremendous grit and determination, he further enhanced the creative goals of the company. Under the guidance of his father and his continuing legacy, Vicky Khurana is committed in giving the hospitality industry an entirely new and exclusive range of premium products. Ms. Seema Khurana, Director, took special role in developing new strategies to upscale the company's marketing activities.

Vicky through his dynamism and enthusiasm has further master minded in diversifying into developing Banqueting furniture, focusing caterers. He has also created a four storied showroom, showcasing complete range of Venus products, visited by leading buyers of the industry.



Today the legacy of original brand 'Venus', is continuing with same loyal staff, same machinery & infrastructure and same management.



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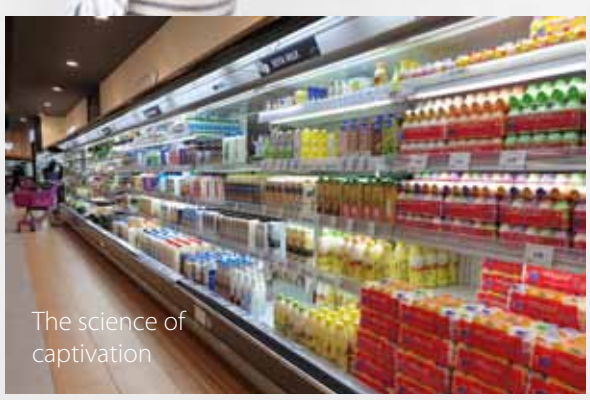
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Elegance of Two Brands

Trufrost Cooling Pvt. Ltd.

Two brands, Trufrost & Butler come together to bring an exciting range of foodservice equipment to India

Trufrost & Butler is set to unravel a slew of innovative products at Aahar 2022 that address the pain points of the foodservice industry. The two brands are marketed by Trufrost Cooling Private Limited – a company launched by the original promoters of Celfrost after they sold out that venture to Middleby Corporation of USA in 2013.

The company rolled out a comprehensive range of commercial cooling equipment (in Trufrost brand) and cooking equipment (under Butler brand) suitable for Bakeries, Cafés, Supermarkets, Patisseries, Ice Cream & Juice Parlours, Bars & Pubs, Cloud Kitchens, QSRs and Food Preservation/Cold Storage segments. 'Realising that most businesses looking to scale up require asset light business models, we focus on functionality, reliability and affordability in all our products', said Neeraj Seth, Co-promoter and Managing Director of Trufrost. Some of these are:

Multi-Purpose Conveyorised Impingement Ovens

Butler Conveyorised Impingement Ovens are designed to cook a variety of products including pizzas, bagels, garlic breads, omelettes, sea food and ethnic Indian foods like naans, crisp rotis, kebabs and more.

High Speed Ovens

While microwave ovens offer fast cooking, they often result in meals that are soggy and devoid of crispiness. With the revolutionary Butler High Speed Ovens, this would be a thing of the past. They are designed to deliver great tasting food, quickly and consistently.

Fully Automatic Coffee Machines

The innovative Butler fully automatic coffee machines come with a steam wand that allows you to froth up the temperature of your favourite latte to levels considered optimal in the Indian subcontinent.

Aside of these products, watch a live demo of Soft Serve Freezers, Supermarket Refrigeration, Bakery Equipment, Confectionary Showcases, Wine Coolers,



Draught Beer Systems, Commercial Blenders and more at the Aahar show at stall no. 5, Hall 11 from April 26-30 to experience the difference.

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Hatco Started Operations in India

Hatco Corporation USA has corporate offices in Milwaukee and state-of-the-art manufacturing facility in Sturgeon Bay, WI, USA. Hatco believe India is one of the fastest growing markets for food service industry, and they wanted to be part of this growth. This would have not been possible without presence in India so they established Hatco Indian Identity (HATCO Foodservice Equipment India Pvt. Ltd.).

Hatco has started sales operations in India and have local office in New Delhi and Warehouse in Hosur, Tamil Nadu. Now most of the standard equipment and spare parts are stocked at its warehouse to cut down the lead



times which has become a major challenge since the pandemic struck.

Equipment you can rely on

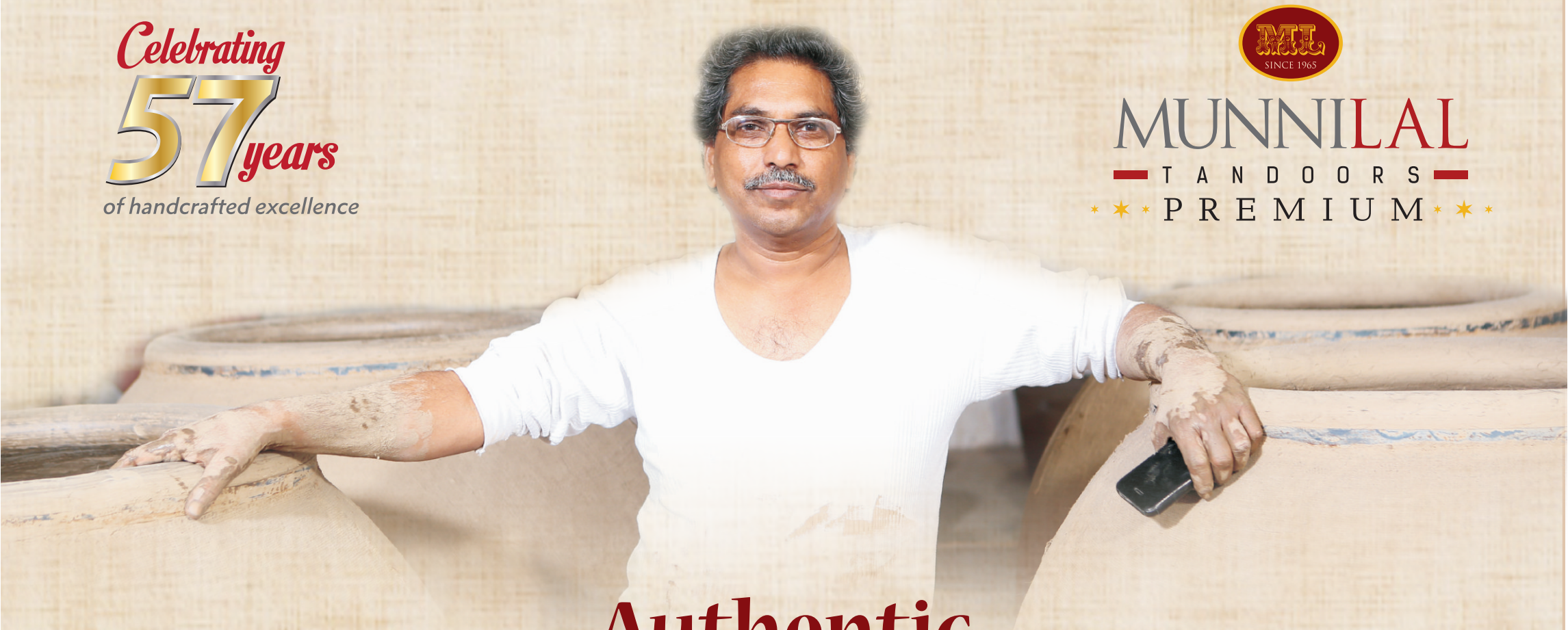
Hatco designs equipment with one simple truth in mind: Foodservice is a rugged business. The equipment is built to endure so it is always performing at maximum capacity. Every product meets rigid performance standards to give you peace of mind. Since 1950, Hatco has been creating bold innovations that pioneered the foodservice equipment industry. Today its full line of warming, holding and cooling equipment continues to offer cost effective solutions that help you save time and money.

Where function meets fashion

As foodservice design continues to trend toward open concepts, Hatco innovates equipment that is as attractive as it is functional. Their equipment is engineered with sleek features and holds food and beverages at the right temperature, helping to reduce waste, maintain food quality and maximize your investment. The turnkey heating and cooling options offer efficiency and fine craftsmanship at a price you can afford. So whether you're operating a fine dining establishment or quick service café, you can rely on Hatco equipment to make you look good.

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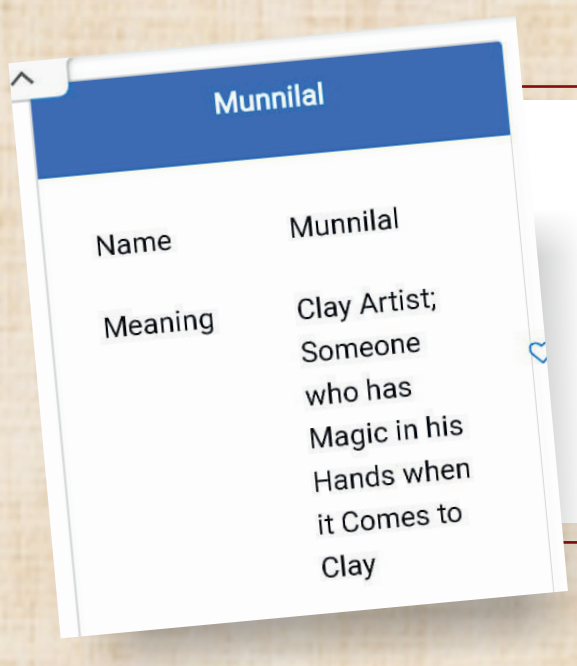
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to Enhance the Life of Tandoor

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to add Strength to Tandoor

Ideal Shape and Curve
to Maintain Uniform Cooking

Keeping 3 inches Thickness
to Increase the Heat Retention & Decrease the Heat Loss





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Certified ot CSA Standards

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MILD STEEL ROUND TANDOOR | MILD STEEL SQUARE TANDOOR | WOOD FIRED OVEN | HOME TANDOOR | SIGRI

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Mob: +91 98103 63638, +91 98113 63638

Manufacturing Unit:
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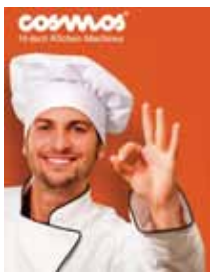
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Decades of Rich Industry Experience

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, Hallde-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, SirmanItaly 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.

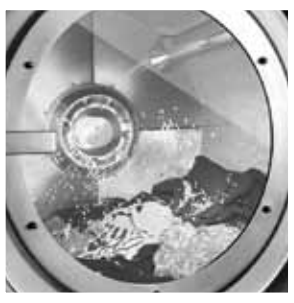
EssEmm Corporation now expanded its focus into the food processing sector and added Roboqbo-Italy for Universal Processors; DC Norris-UK for food processing equipment; Mill Powder Tech – Taiwan for dry grinding & turnkey solutions; Ceselsan Machinery – Turkey for Roasting & processing machines;

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.

IFB
Set Yourself Free









The laundry revolution in India has begun. IFB presents a brand new washing technology, that uses tiny pellets called XOrbs to gently, yet powerfully remove dirt, stains and impurities more effectively than conventional methods. Towels and linen last twice as long when washed. XOrbs are reusable for 1,000 wash-cycles.



SAVE UP TO 70% WATER*

SAVE UP TO 50% ENERGY*

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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 satisfied 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 kitchen ventilation & fire safety solution for commercial kitchens. 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.

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 leaking Fast Food chains

Anupam Royals

Crafting for Celebrations

INTRODUCING FIRST TIME IN INDIA

Ready to use Banquet Interior

THAT CAN TRANSFORM YOUR EXISTING BANQUET INTO GRAND & LUXURIOUS BANQUET IN JUST 3 DAYS







Mrs. & Mr Avneet Singh Lamba
(Director Lamba Resort Celebration)

जब से हमने Anupam Royals का बैंक्वेट इंटीरियर लगवाया है तबसे बुकिंग्स डबल हो गयी हैं, Average cost बहुत घट्ट गयी हैं,और लेबर चार्जेस जो हर फंक्शनमें Rs. 50,000 से लेकर Rs. 80,000 तक होते थे वो भी अब नहीं होते। अब जो भी रेट मांगते हैं बुकिंग्स का, क्लाइंट बस ये बोलता है की आप डेट बुक करो जिससे बहुत फायदा मिला। अब Ponta Sahib(Himachal Pardesh) में Lamba Resort ही Clients की सबसे पहली preference है।

& more than 18 complete banquet interior project delivered successfully in just **last 6 months**, due to which there bookings have increased by more than **3 times**

OUR UPCOMING PROJECTS







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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-Ii 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 58 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 58 years.

Ms. Seema Khurana, Director, took special role in developing new strategies to upscale the company's marketing activities.

Cleaning Solution

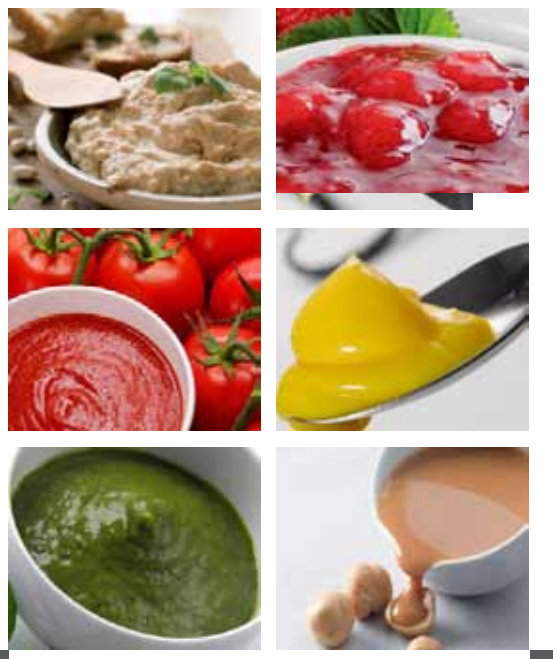
Quartz Home Care

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 Freshners, 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.



LEADING TO A NEW FOOD PREPARATION TECHNOLOGY





roboqbo innovating food tek

ROBOQBO - Made in Italy

ROBOQBO is a versatile Universal Vacuum Cutter that cooks, cools, concentrates, kneads, refines, cuts, mixes, homogenises, pulverises all types of food products and comes with a wide range of capacities starting from 8 litres to 550 litres. It's also the first and only the product that contains a whole food processing philosophy in just one machine.

ALL-ROUND CREATIVITY

The base unit is able to heat upto 125°C and process any kind of food or similar product making it ideal for pastries, chocolate & ice creams mfrs, gastronomy, small, medium and large scale food processing companies, research laboratories, confectionery, food preserving and ready meal sectors, dairy food and catering businesses.

DAIRY & FOOD INDUSTRY
SMALL ARTISAN LABORATORIES AND AGRICULTURAL BUSSINESS
CONFECTIONERY INDUSTRY
GASTRONOMY, CATERING & READY MEALS
FOOD PROCESSING
PASTRIES, CHOCOLATES & ICE CREAM
PHARMA

UNIVERSAL PROCESSING

EMULSION: Chocolate ganache, mayonnaise
PASTEURIZATION: Pineapple juice, bechamel sauce
EVEPORATION COOKING: Wild berries jelly, mirepoix
BLAST CHILLING: Custard, Peas Risotto
MIXTURES: Muffin, Meat Stuffing
CUTTING MIXING, HOMOGENIZATION: Hazelnut paste, Courgette cream
CONCENTRATIONS, VACUUM: Condensed Milk, Tomato Sauce
REFINEMENTS: Marzipan, frankfurter
CANDIED FOOD: Candied fruit, mostarda

EssEmm FoodTech Innovations™
TRANSFORMING FOOD PROCESSING TECHNOLOGIES

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+91-422-4243800 sales@essemmfoodtech.com
www.essemmindia.com

Creating Memories through Fine Hotels

Cilantro Hotels

Cilantro is a Hotel Management and Brand Franchising Company, started by Tanmoy Chowdhury, an industry specialist with over 24 years of real world experience in the field of hotel management. With multiple successful projects throughout India and exposure spanning across the globe, his goal is to set a gold standard.

At Cilantro, with their group of creative visionaries and professionals, it offers fresh perspective on the core principals of the management, redefining the entire spectrum of an establishment. Cilantro's mission is to realize the true values of the hotel management. The team strives to ensure maximum productivity with zero compromises made towards quality, thus elevating hotel business to a whole new level.

Cilantro, as a brand, aspires to be a mark of excellence and is open for tie-ups with like-minded professional entrepreneurs, ensuring varied necessitates of multiple business enterprises. They prefer to work with establishments offering managerial liberty to take their enterprise to next level through Cilantro elegance.

Cilantro caters to both Business & Luxury segments through its brand verticals - Cilantro Unwind & Cilantro Comfort, offering unmatched quality in both segments. It has choice of cuisines to offer for Food & Beverage outlets like, The Garden Leaves for North Indians or Multi-cuisine.

The four principles followed by Cilantro are – Supreme Quality, Loyalty towards its Partners, Premium Brand Identity and Affordability, to ensure maximum ROI.

Cilantro is currently present in Jaipur, Gangtok & Pelling, Upcoming operations in Andamans & Kolkata. Cilantro has pan- India presence through their Sales & Marketing networks in Kolkata,Jaipur,Delhi,Mumbai and Bangalore

Designer Furniture

S.K. International

S.K. International Est. itself in 1984 i.e. 38 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"

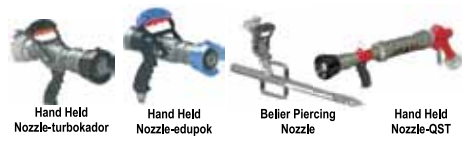
Fire Protection

ONS Associates

ONS is a premier organization in the field of Fire Protection Engineering & Technology. The company is dealing in high quality security and fire safety products. These products are EN and UL certified. All products are manufactured by world renowned companies. Some of them are



High Tech Fire Compression Systems



Hand Held Nozzle-turbokador | Hand Held Nozzle-edupok | Belier Piercing Nozzle | Hand Held Nozzle-QST

DSPA (fire suppression system) fire retardant coatings (for wood, cable and fabric), safety gloves, safety goggles, nozzles, monitors, foam mobile devices, intelligent CCTV, UVSS, bollards, elevator controls.

Turnkey Solutions for Kitchens

Delhi Kitchen Equipment



Two Door Refrigerator | Food Transport Trolley



Display Counter | Juliette Counter | Two Burner Range

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.



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.



It's Time for our New Annual Membership Drive

HOTREMAI
THE HOTEL & RESTAURANT EQUIPMENT MANUFACTURERS ASSOCIATION OF INDIA

Pioneer Association, Serving Hospitality Industry Since Four Decades...

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 effecting 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 Manages 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.

Different Benefits, One Association !



The Hotel & Restaurant Equipment Manufacturers' Association of India
D-20, Local Shopping Complex, (Upper Ground Floor), New Rajender Nagar, New Delhi 110060.
Phones : 011-79600929 Mobile : 99100-48121 Email ID : info@hotremai.org Website : www.hotremai.org

Be a proud member of 'HOTREMAI' and enjoy the benefits of being together ...

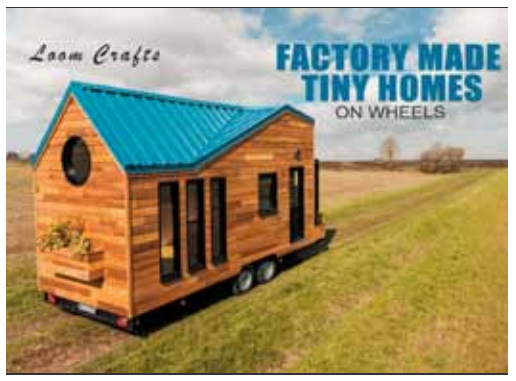
Large Benefits of Tiny Homes for Hotels

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.

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

Offering Solutions

ScanBox

ScanBox is a solution-oriented Swedish manufacturer of banquet trolleys for holding and transportation of hot and cold food with preserved food quality.



With ScanBox you get a partner who loves food and is passionate about creating the best solutions for every customer. They strive to facilitate your working day and enhance the guest experience – no matter if you work at a star-spangled Michelin restaurant, a hotel, a catering central kitchen or a health care facility.

Quality, safety, and customer needs are their main priorities. Once defined a direction, company stay firmly by their principles, and never allowed the product development to lose momentum. Modularity, design & function, and environment & ergonomics are the fundamental pillars that make their offer unique.

A great product just got better and greener!

At ScanBox they work with passion and determination to make great products even better, and continuously challenge the industry status quo and keep breaking barriers to find the optimal solution for holding and transportation of hot and cold food.

ExP is the newest upgrade and provides a brand-new standard built on three important pillars – Design, Performance and Environment

Uniform Trust

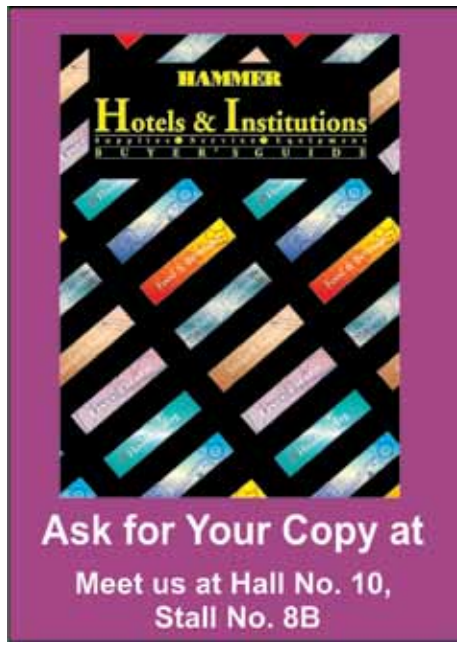
SKY Enterprises

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.



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.





Fine Quality Pulses

GPA 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, Clampshell 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







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.

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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.

Disclaimer

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

Magic of Tandoor

Munnilal Tandoors P. Ltd.

Munnilal Tandoor has been a trendsetter in the Tandoor domain. Tandoors by Munnilal are certified and validated in most of the major importing countries like Australia, Canada, and the US. They are one of the few brands that have acquired an American National Standard Institute certification.



Tandoor in the "traditional" way: At Munnilal, the tandoor is measured as paer (foot), e.g.: do paer or teen paer which means two human feet or three human feet. They always thrive to provide the same quality and quantity to the clients.

The vitals of the Munnilal tandoor play a key role in providing the best output of the tandoor. The curve of a tandoor is responsible for uniform heating and retaining the skewers in the heat. Ergo, Munnilal Tandoor knows that keeping a thickness of three inches is the best way to retain uniform heat.

The Munnilal Tandoor is built gradually in a cycle of nearly 10 days. This enhances the durability of the tandoor. Munnilal Tandoor sun-dries the inner clay layer of the tandoors. The sun-dried clay layer makes the tandoor ready to use for cooking.

Keeping the aesthetics in mind, Munnilal Tandoor has come with various modern and decorative finishes of the tandoor. They have hammered copper finish, granite, cement and many other variations to cater for the aesthetics of the users.

Munnilal Tandoor has outpaced its peers in keeping up with the market demands and customer satisfaction. Investing in Munnilal Tandoor is one of the best investments for the food lovers.

Designer Furniture

Metro Plus Lifestyle

Metro Plus Lifestyle started in 1997 as a leading provider of modular furniture. In 2002, The company opened Courtyard, which under Metroplus Lifestyle, had been an integral part of the furniture industry for the last 15 years. It has its production unit and HO located at Kirti Nagar, Delhi.

Metro Plus offer exclusive design and high-quality furniture at affordable prices. The company has expertise in developing, designing, creating tailor made Luxury range furniture, as per the customer requirements & specifications. Since its beginning, the founder of Metroplus Lifestyle and The Courtyard outdoor furniture, Rajesh and Rakesh Malhotra have ensured customers services and satisfaction. Under their guidance and support the team make sure that they maintain the work standard and provide superior quality and durability furniture with complete dedication.

The company in a short span of time has created a special place in the industry as a leading manufacturer and supplier of quality furniture. With customer first approach along with strong reputation among its customers, the company is today a preferred supplier to the industry. The company also provides customizable packaging, which meet the needs of the customers. The company can manufacture and supply large quantities of furniture as needed by customers.

Pioneers & Leaders

Mittal International

Mittal International is the oldest supplier of imported kitchen and refrigeration equipments, imported from various companies in Europe, Asia and America. This business was started by Rajendra Prasad Mittal in 1980 in Delhi. During those times it was very difficult to convince Hotels and Restaurants about international products, because they were used to Indian equipment, which were not up to the mark in quality and operations. Mittal International was the leaders in providing its customers a comprehensive solution through wide range of imported equipment from leading companies like Ice cube machine, Bean to cup coffee machine which quality is good.

Currently Mittal International represents range of products, in kitchen and refrigeration equipment, from brands as Scotsman, Ugolini, Taylor, Vitamix, Hotmax, La Cimbali, Franke, Nivona, Expobar, Washmax, Robot Coupe,Sirman, Henny Penny, Menumaster, Berjaya, Winterhalter, Hobart, Salva, T & S, Cooper-Atkins etc. The company also keeps stock of spare parts for these machines, in order to provide uninterrupted supply & service, for smooth functioning and operations.

Scotsman Ice Machines With 'Xsafe'

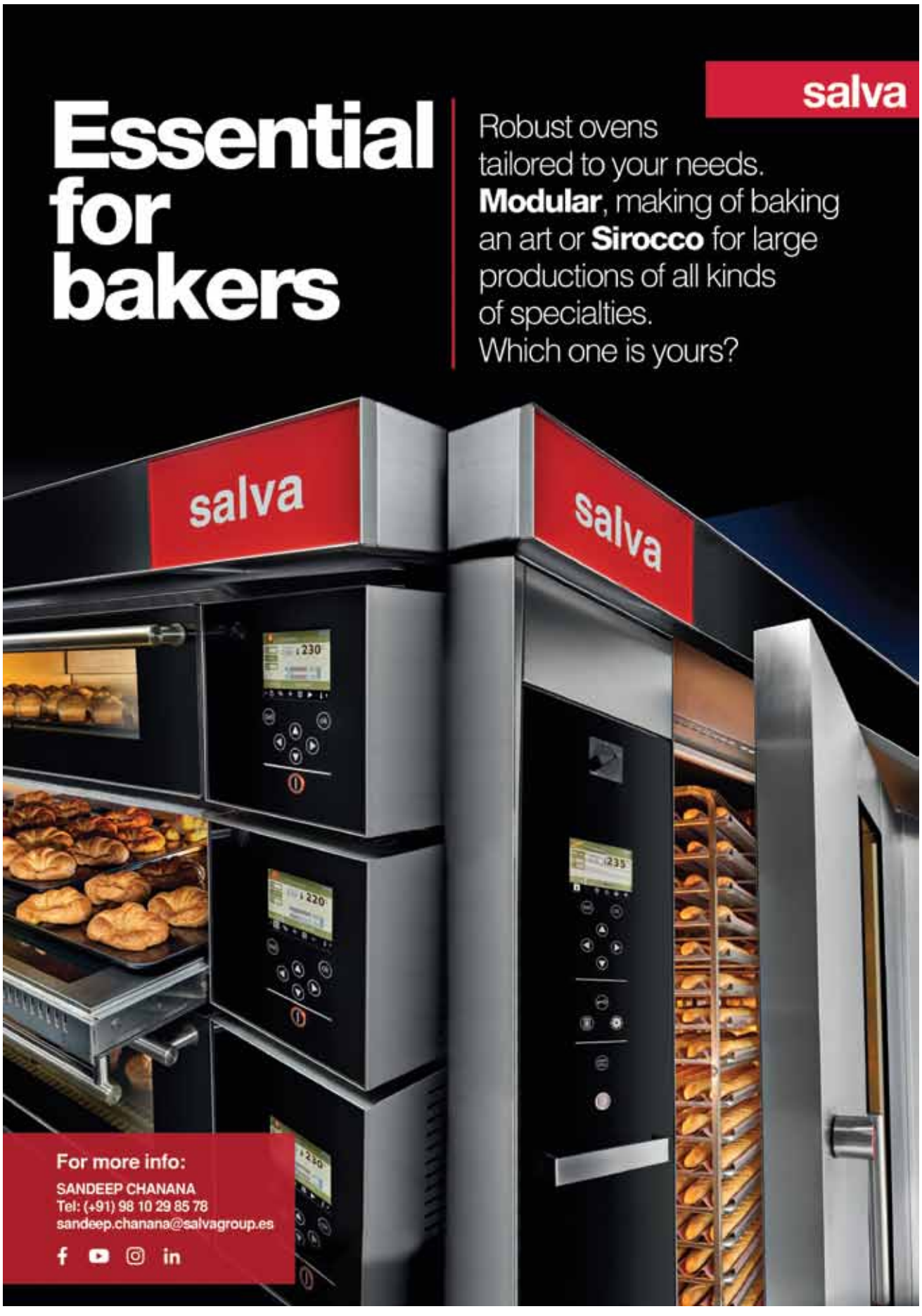
Unveiling 'Xsafe',A Natural power revolution in ice machine cleaning!

Since Bars, Hotels, Eateries and other foodservice establishment are focusing more on their customer's experience, they probably do not think much about ice machines and their maintenance. As the battle against virus continues, hygiene and cleaning of ice machines is becoming more fundamental. Scotsman designed a new system targeted to keep ice machine



safe and clean.

'XSafe' is a natural Cleaning system, integrated inside the icemaker and operating automatically 24/7 ensuring absolute cleaning and hygiene. It destroys over 99% of viruses (including COVID) and bacteria, and reduces substantially the formation of mold, mildew, yeast, slime and odours. 'Xsafe' is also offered, as a special kit to be installed on current ice machines operating in the market. It works as a natural and endless cleaning cycle to help operation run at its best and ultimately producing clean, bacteria & virus free ice as well as clear, transparent and tasteless.



Smart & User-friendly Products

GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

Founded in the 1963, GIORIK started its history by first producing deep fryer for both the professional segment and the domestic market. Later in the years the company focused more on the professional kitchens, abandoning the production of domestic fryers. It developed other horizontal equipment like gas burner and pasta cookers. In the '80 it introduced the convection ovens for bakeries, and an entry level combi oven for gastronomy, and the fast salamanders with the patented Hi-Lite heating system that made Giorik famous all around the world.

Until 2008 GIORIK market was mainly Europe, and the OEM sector at that time represented about the 40% of the yearly turnover. In the beginning of 2008, came on board two new shareholders with long experience in the field being formerly both CEOs of two important brands of cooking equipment. In the next 2 years they acquired the 100% of company's equities. They believed that the strategy to grow up in the actual market was to invest in the quality of the products and to develop smart and user-friendly combi ovens. Along with this, the horizontal cooking range was completed for the 700 and 900 lines, together with the snack line, drop-in, and the customizable mono-block kitchens.

The worldwide presence and importance of the company improved, making GIORIK one of the leading company in Europe and one of the most fast-growing EU companies in the foodservice equipment business. The yearly turnover in 10 years grew up reaching almost 30,000,000 € in 2019, with a nowadays production focused almost entirely on the GIORIK brand. The market from Italy first, to the EU after, expanded also to the Middle East, U.S., South America, Asia, Australia, North and South Africa. At the present time the export outside Italy worth 74% of the annual turnover. This worldwide expansion has been possible thanks to being able to target the right products and a good and fruitful relation and support with our local partner all around the world.

By the end of 2019 Giorik opened the US branch under the name: Giorik US Corporation focusing the sales in the retails chains field. In only 2 years of operation the sales in North America represent the 8% of



the global sales turnover.

The products offered today by GIORIK cover different levels and can target the needs of different costumers, from the small restaurant and coffee shop to the big hotel or catering company.

For further details do get in touch with our associates Saimax Group, Delhi.

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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.

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.

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Buff your Buffets



The buffet is emerging as one of the essential elements in food service operations. What was earlier a service style meant for function (mass) catering is increasing being accepted in restaurants as well. So much so, that the buffet has become an indispensable part of most coffee shops or 24 hour eateries. Many a time a buffet defines the character of the coffee shop. The following are some essential elements in a buffet, which, if cared for, can make the buffet the USP of an outlet and be a cost effective yet stylish style of food service.

Composition: In India, buffets are generally multi-cuisine and have a mix of Indian, Continental, and Chinese cuisine with a salad bar and a dessert counter. The key to a successful buffet is to have something for everyone, i.e. acceptability to a maximum number of people. In a hotel, guests usually fall into two categories - in house guests and local guest. The buffet must appeal to both clienteles.

In house guests: As a lot of in-house guests, especially who are on meal plans, depend on the coffee shop buffets, one has to provide a basic continental fare, like popular salads, breads, Classical dishes and accompaniments like steamed vegetables. For these guests, one has to have a complete salad counter with essentials like lettuce, relishes like olives, gherkins etc. A balance between composite salads and simple salads (just one ingredient) must be maintained.

Local guests: For local clientele the buffet should hold some good Indian food and Continental dishes, which are suitable to Indian tastes. These guests look for quantity in the buffet (as well as quality) as far as the number of dishes are concerned. The salad and cold buffets are becoming increasingly popular with locals, too, for dietary reasons. Consequently the decision of whether to order Ala Carte or choose the buffet often rests with the kind of salad/cold display the buffet boasts of. Indian guests prefer to eat some simple home food like a pulao and dal with vegetables, which is why many buffets devote a counter for "ghar ka khana."

The following are guidelines for composition of each section of the buffet with respect to quantity and static dishes, which should always be there:

Salads

• Lettuce is the most basic and important part of a salad. Make sure more than one variety of lettuce is displayed of excellent quality. Lettuce should be washed very well and should always be fresh. Otherwise this can lead to a very poor beginning of a meal.

• Composite salads: Always have one or two (not more than that) popular composite salads like Russian, Waldorf or Nicoise etc. For others, let the chef experiment with unique (but not disastrous) combinations which appeal to the eye and the palette.

• Other than composite salads, simple salads (single ingredient) should also be available.

• Fresh ingredients may also be part of the buffet for guests to create their own salads.

• Relishes and pickles are also important elements of the salad buffet. Pickled olives, gherkins onions or other root vegetables like carrots and radishes are deemed to be excellent appetizers.

• Dressings: Different variants of vinaigrette (herbs, garlic, etc.) and mayonnaise (thousand island, cocktail) based dressings along with innovative combinations like honey lemon, minted yoghurt etc. must be part of the salad counter.

• Cold Cuts: Depending on the pricing level, one should decide how many cold cuts are displayed. Salmon and imported ham (like Parma, Bayonne etc.) though very much liked can be expensive. In the absence of the above one or two homemade pates, terrines or galantines should be made with attractive garnishes. For Indians, who do not consume a lot of pork or beef, chicken salami/ mortadella is a likable option.

• Cheese: Imported cheeses are a common sight in many five star hotel buffets. To increase variety and keep costs bearable, one should combine imported cheeses with Indian made Foreign Cheese from leading local cheese producers. At least one of each, soft, semi hard and blue cheese, should always be displayed. For attractive presentation a whole block of cheese (especially Parmesan) is often showcased.

• Presentation: As this section is the face of the buffet it becomes imperative for it to look fresh, classy and attractive. One can use coloured glass bowls or plates of different shapes and sizes for salads. Elevations should be used to break monotony and make the whole presentation multi-dimensional. Other than the food one may display kitchen artifacts like oil and vinegar bottles, jars with pulses and pickled vegetables.

• Temperature: Most salads are served cold. Therefore they should be placed on an inbuilt bed of ice or in absence of this on glass bowls or acrylic ice baths filled with ice. Whatever method is used the temperature must be maintained throughout the service period.



Cheese should be served at room temperature and not chilled.

Main Course

• As discussed earlier restaurant buffets in coffee shops are multi-cuisine. As far as possible, different kinds of cuisines should be visibly separated into counters or windows.

• The continental section must have non-vegetarian and vegetarian choices. Too much classical cuisine can be boring and unappealing. Nouvelle cuisine should be encouraged with a touch of Italian cuisine and Lebanese cuisine both of which are increasingly popular nowadays.

• Continental food is generically not made with the distinction of being vegetarian or non-vegetarian, but keeping in mind the Indian culture provisions to distinguish the two should be made. Innovative combinations of vegetarian foodstuffs in international flavours should be included.

• Many buffets showcase a "roast of the day" section whereby a roast is carved in front of the guest and served. Care should be taken that the roast is not dry and is served tender and hot with an appropriate sauce.

• When selecting the dishes for the menu, one should choose dishes that have enough moisture and do not become dry after being on the buffet for some time. For example grilled pork chops with caramalised onions cannot go on a buffet, as the chops would become tough in no time. Dishes that have natural moisture in them like lasagna or baked vegetables, keep very well on the buffet.

• As far as Indian food goes, one should have gravy as well as dry dishes accompanied with a rice preparation. DO NOT KEEP BREADS ON THE BUFFET.

• If pasta is to be included in the buffet, the sauce and the pasta should be displayed separately.

• It is preferable if kebabs are made on site, if part of the buffet.

Desserts

• A balance should be made between the number of Indian and Continental desserts that are part of the buffet. Generally buffets tend to have more western desserts as they allow the chef to be more creative in presentation.

• All the western desserts should be of different base i.e. no two should have the same, mousse or sponge base.

• Incorporate as many fresh fruits as possible in the dessert display.

• Chocolate mousse, caramel custard and fresh fruits are static buffet items. Efforts to make variations in their presentation must be made.

• All desserts should be displayed portion wise. All gateaux should be pre-sliced for ease of service and maintenance of presentation. Imagine a beautifully decorated chocolate gateaux and just one spoon put into it by someone for serving can ruin the whole cake. Instead it can be neatly cut, individually decorated and put in small plates!

Themed/Specialty Buffets

Buffets can also become monotonous if the same pattern is repeated often. Adding a theme to part of the buffet, or having something other than the usual fare available can maintain novelty in the buffet.

Food promotions can also be sold through the buffet. If there is an Ala Carte promotion of a particular specialty food, a few of the dishes can be incorporated in the buffet as well. Or at times the whole promotion is on the buffet. For example various micro cuisines of India like Rajasthani, Karawali, Hyderabadi etc. can be served in the Indian section. This should be highlighted through proper props on the buffet.

Having specialty items on a particular day of the week can be incorporated in the buffet



matrix to break the monotony, for example a seafood special every Friday or pasta for lunch on Monday and so on. All this helps the guest to remember the buffet for something special.

Buffet Maintainance

• Temperature: The most frequent guest dissonance regarding buffets is that the food is not served hot. Modern restaurants have inbuilt induction heating but most still depend on solid fuel at some point in the display. Proper monitoring of the fuel during the operation is of utmost importance. Food should be placed in smaller portions and replenished frequently; this maintains the temperature as well as freshness of the food.

• Cleanliness: During operations the staff often neglects the cleanliness of the buffet. This destroys the aesthetic appeal of the buffet counter and leaves a poor impression of the establishment on the guest. Spillages around the buffet counters and edges of food pans with dried gravies etc. are common areas that should be monitored. An eye for detail on the part of the person responsible for maintainance/replenishment of the buffet can make a difference.

• Dish tags: The tags that label each dish in the buffet assist the dishes in up selling themselves. Care should be taken to ensure that the names of dishes are spelt correctly and any descriptions given are self-explanatory. Additionally, a colour



code on the tag can help in identifying a dish as vegetarian or non-vegetarian.

The whole idea behind the buffet is ease of service, getting more variety and showcasing a chef's skill. As all the above work well for both the restaurant as well as the guest, one needs to pay a lot of attention to the buffets composition, presentation and maintenance. A good buffet should look as fresh as it has just been laid and each guest who approaches it should feel it is fresh and appealing.



A Gold Standard in Banqueting & Catering

Anupam Industries





Anupam Industries has emerged as a trusted and premium service provider in the Banqueting and Catering segment since last 21 years, where authenticity is the only hallmark. 'Anupam' means incomparable and excellence and this essence reflect in the company's service and products. Anupam's expertise 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. The company has worked with about 32,000 caterers & banquets in India.

Ready-to-Use Banquet Interiors

Recently the company has launched ready-to-use banquet interiors, for the first time in India. Through this concept you can create an absolutely new luxurious banquet in just 3 days, thus instantly increasing your profits. The company also provides largest collection of foldable banqueting & catering setup. It also provides specific cuisine based Chaffing Dishes. The range further enhanced with durable & elegant dining furniture with 3 years warranty, Trolleys, Dustbin and over 6000 products in live display at the showroom.

The Range

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.

Company also has a comprehensive range of hollowware, Kadais & Tawas. 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" 26-30 April 2022, to visit & experience the largest & exclusive collection at their newly furnished 75,000 sq. ft, Mall, at B-12, Mayapuri Industrial Area, Phase-1, New Delhi-64.

The company will be presenting its new range of specialised sweet dish serving crockery which is 100% unbreakable.



Delicious Alternative

DarshanAnand Holdings Pvt. Ltd.

DarshanAnand is involved in Tea Processing for the last 15 years having its presence in North Bengal producing over 2M kilograms of CTC tea per year. It caters to prominent brands and wholesalers across India. The Company also exports teas and is continuously exploring opportunities to expand its operations.

Through CHAYAM, they have rediscover the tea experience. Chai and India is a tale of timeless romance. Tea or more commonly called "Chai" is unapologetically an integral part of our culture. From a road-side drink in an earthen cup to a luxurious sip in a plush café – it is consumed by all.



At CHAYAM, they aspire to promote good health without compromising on taste. To enable people to lead a healthy lifestyle by bringing about a change in their drinking habits by giving them a healthy as well as a convenient and delicious alternative.

Infusing the traditional Chai with authentic and flavourful ingredients – all Natural, they present the quintessential Indian drink with a modern twist – to appeal to the millennial. At the core though lies the freshest tea directly from the farms.

The products are delicious, exquisite, healthy and memorable, are offered as - Whole Leaf, Natural, Fresh, Convenient. Chayam currently has an omni-channel presence available online on its own website, Amazon, Flipkart, Big Basket and various other online marketplaces. It also retails through Nature's Basket (pan-india), Modern Bazaar,Dorabjee's and other smaller chains/stores. Chayam also serves various cafés pan-india.

Presenting New Innovations

Fagor Professional

Fagor Professional, one of the leading European equipment manufacturing company for the hospitality, catering and laundry sectors, is participating at AAHAR 2022. Located in 'Hall 11, Stand 11/17B' - the company is presenting its latest innovations in ovens, cooking, refrigeration and dishwashing for the hotel and catering business at the show.

Along with product display of its range, showcasing the solutions offered through its comprehensive range of products and professional services for the hospitality and catering sector, the company is also doing 'Live Cooking Sessions', live cooking demonstrations by the prestigious chefs M. Mahesh and Mudit Saxena.

Products Presented

iKORE is a stand out product of the new generation of intelligent ovens. IKore has beautiful and robust design and thinking display to cater the needs of different end-users. It is a professional and easily and configurable oven to suit the needs of any chef. It is one of the best in its new generation technology. Its steam saturation system and efficient climate management, offers excellent precision in cooking results. In addition, the iKORE is autonomous and can be integrated with intelligent recipe system and additional cooking process functions, even controlled remotely.

Fagor has successfully executed some high-end projects like ITC Udaipur, Marriott Executive Apartments, and Hyatt Regency Dehradun. Bosch, Torrent Pharmaceutical, Akshay Patra and BNY are equipped with Fagor Dishwasher, Combi Ovens and Refrigeration. Chicking outlets in south of India is using Fagor Combi Ovens.



According to Harish Bist, SAARC countries head. "We want to reinforce our commitment to our partners, and Aahar 2022 is one of the first face to face trade show this year and we hope it will mark a return to normality in the dynamics of the events that are so relevant for the companies that operate in the sector".

Fagor Professional is the leading brand of equipment for the hotel, catering and laundry industries. The company is part of the ONNERA Group, the leading business group in Spain, sixth in Europe and tenth worldwide dedicated to providing equipment solutions for catering, laundry and refrigeration applications. With more than 60 years of experience, 7 manufacturing plants and 35 delegations around the world, the group has 1,700 professionals capable of offering a wide range of quality solutions adapted to each market.

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 Industries

Dhanjal Industries 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, it 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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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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AAHAR 2022

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Kravour Foods Pvt. Ltd.

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Post: Changodar, Taluka: Sanand, Dist: Ahmedabad-382213 Tel. No.: +91 9712988716
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Web: www.kravourfoods.com

Modern Marketing Co.

A. L. Chaudhry & Co.

A.L. CHAUDHRY & COMPANY
DELHI (INDIA)

The company is presently serving the bakery industry & HORECA by representing leading national brands in bakery ingredients like 'Morde' Chocolates, 'Rich's' Whip Toppings & fruit fillings 'Cargill' bakery Fats & Dry yeast 'Pristine' Pre mixes 'Trust' Icing, Breakfast & 'Demerara' sugar 'Food coast' ketchup & sauces, 'Frutins' canned fruits & vegetables 'Nature fresh ' Refined Soya bean & sunflower oils, 'Hungritos' Frozen products, 'Kerry's' Bread crumbs and 'Bagrry's' Muesli & cereals.

Growth in the above segment of the industry at all levels has also been instrumental in widening the products baskets and additional SKU'S in each segment with over a dozen brands giving them an opportunity to serve the greater part of the industry.

The company is supplying to leading hotels groups, coffee chains, popular bakers & confectioners, they also have wide experience of handling C&F operations for last more than 35 years, They are presently handling J. K. Paper Ltd. & Foodcoast international. Serving the customers efficiently has always been their priority.

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 22 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 Compex the Inoxveneta 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 Compex 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, Ware-washing Machines, Foam Insulated Panels, Industrial Enclosures, Material Handling, Truck Body Doors, Cold Stores.

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.



Catering Supplies

Krishna International



Krishna International was started by Mukesh Kumar Gulati in 2010. The main objective of Krishna International is to design, manufacture and supply to the hospitality, catering and banqueting industry in India. Mukesh Kumar Gulati along with his daughter, Neha Gulati has been working in the hotel-ware industry since. Krishna International has a manufacturing base in Delhi, a showroom to showcase the products to clients all over India and a dedicated team of workers, technicians, managers and salesmen who conduct the work efficiently.

Our product line includes Catering & Banqueting design display tables and decor: Banquet tables, Chaat/Fruit/Live/Coffee/bar/Mocktail counters, Snacks/Bar/Service Trolleys, Jack Trays and Dustbins, Live Bhatti and Risers. We have a range of more than 100 types of designs and are growing.

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Complete Solution for Culinary Needs

Euro Foods

Euro Foods in one of the pioneers in importing and exporting high-quality European food products in India. With a 27-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 prefered 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.

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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 33 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.

The Ultimate Hospitality Store

HAKS Hospitality

HAKS is a Startup 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.

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.

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 institue 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 Diksha Aggarwal. 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 Globel (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



Choice for European 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, in 2018, created 'Gnosch Foods', a young organisation, to leap into the vertical of imported dairy/Cheese products from market leaders in Europe. 75% of its portfolio consists of cheese, which makes Gnosch one of the leading importer of cheeses in India, despite being the newest entrant.

It offers the extensive selection with the complete array of cheese, cream, butter and milk products, couvertures, pasta, nuts, seeds, dry & dried fruits, imported particularly from the Euro-world.

With an impressive import portfolio, Gnosch has proved its mettle by consistent growth, both in market penetration and by sales volume. Gnosch operations today are pan-India, operating through major cities across India. Even during lockdowns, it emerged stronger than its competitors. During this period it further extended its portfolio by adding new brands and product range.

Currently Gnosch represents Europe's finest brands exclusively for the Indian subcontinent which includes: Joseph Heler for UK, Colla SPA from Italy, Payson Breton from Laita – France, Daily Dairy from Netherlands, Dairyland, Taverna, Akadia all from the dairy consortium Nordex Foods – Denmark, Delverde pasta from Italy, Master Martini couvertures from Unigra Foods Italy.

The products are patronized by the leaders in Hospitality, Airline catering, Embassies, Cineplexes, QSRs, Restaurants and major Gourmet retailers.

Nordex Foods A/S

The Nordex Food Group is a family-owned company with headquarters at Dronninglund with 200 employees working either there or at dairy in Nørager. Founded in 1984, it has presence in Denmark, Germany, Austria, Romania, Greece, Belgium, the UK and Croatia. In addition to its head office, the group consists of four production sites, eight sales offices and 460 employees who produce and sell white cheese and other cheese and dairy products to customers around the world.

Their growth is based on a shared history and experience that is expressed in the company's culture in the form of deep rooted values. It is these values that form the basis for the long-term relationship with their customers, the close cooperation with their suppliers and the family relationship with colleagues.

Nordex Food specialise in white cheese. They supply their white cheeses and other dairy products in many cuts, volumes and packaging. Their wide range is sold under several brands.

Brands represented by Gnosch in India are – Akadia, Dairyland, Taverna, Monte Christo.

Colla SPA

COLLA SpA started its activity in 1921 in a small dairy farm from in Cadeo, in the province of Piacenza. Over decades and generations, Colla has been constantly increasing the production of Italian Cheese beginning that of Parmigiano Reggiano in 2001, ranking today among the leading Italian companies.

Together with production, in order to respond to the change in the trend of demand and consumers' expectations, the company has realized, beside the seasoning warehouses, packaging facilities for Grana Padano and Parmigiano Reggiano PDO.

Today the company operates three production dairy farms, producing total 150.000 wheels a year between Grana Padano and Parmigiano Reggiano, having two seasoning warehouses with a top capacity of 650.000 wheels in stock and two packaging units. It is especially the production of Parmigiano Reggiano cheeses and the excellent selection of purchases that ensures the distinguishing feature of the company: constant quality.

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.

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 specialities.

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.

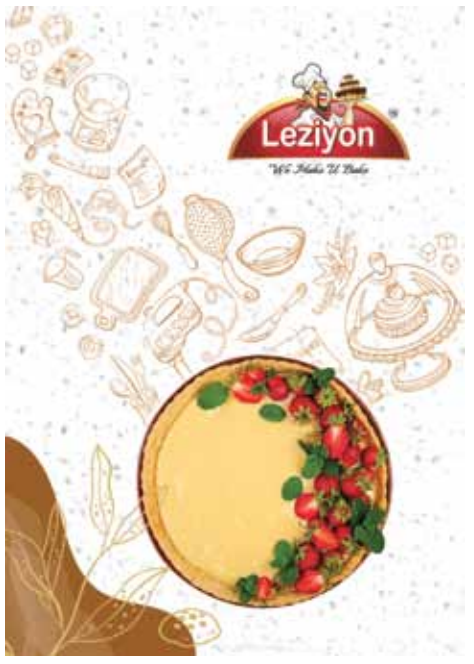
Boosting Bakery Business

SRK Ingredients Pvt. Ltd.

Leziyon is brand promoted by SRK Ingredients Pvt. Ltd., providing bakery solutions through their wide range of premium bakery ingredients which includes:, Cake Mixes, Fondant, Glazes, Fruit Flavour Fillings, and Cake Gel. Lezlyon offer bakers a dependable one-stop shop for smart, volume-driven, ingredient solutions that are innovative as well as compliant and sustainable.

The company offers imaginative solutions from formulation to packaging of their products, programs and services that address the total need of the customer. The company serves the largest to the smallest retail bakery operations, commercial manufacturers, food service operators and distributors across the country.

The company has well trained team with the skills necessary for a specific type of job to enhance repeatability and reliability of our product – satisfied customer, the team that knows, feels, and loves bakery. The company care about their business and at the same time even more important, the customer's business. With years of experience in the industry, coupled with an endless line of fantastic products, Leziyon is ready to help baker to



reach its full potential.

They believe in "engage-with-grow" sales approach to get closer to customers to understand their need improvise its product and continue a positive relationship to grow mutual business.

They deliver the ultimate knowledge creativity and innovation. Their on-the-job experience, combined with renowned expertise in customization, is exactly what customer need to grow their business. The knowledge and solutions offer help improve product quality, enhance process efficiency, reduce costs and boost margins.

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.



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Enviable Reputation

Metal Avenues

For over 20 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

Revolutionery Concept

Hiddenite Beverages Pvt. Ltd.

Jaipuria Group is a multifaceted business conglomerate, with diversified and multifarious business activities rooted in a foundation enriched with a rich heritage and a global vision.



With a belief in constant growth with innovation, it offers you a different variety of Tea experience under the umbrella of group company Hiddenite Beverages Pvt. Ltd.

Greenfit Green Tea Cup - ready to use Green Tea cup, symbolizes being industrious, innovative which brings a revolutionary and beneficial option to adopt. Natural green tea infused in GreenFit green tea cups that instantly brew the tea to perfection keeping flavours intact. GreenFit The instant brew and ready-to-use green tea cups are designed to render complete comfort and easiness while enjoying the infusions.

GreenFit epitomizes hygiene and convenience, without any fuss. The aroma, flavour, and taste heighten the health benefit. It's a unique tea experience, a moment to enjoy the finest flavoured green tea and giving another reason to refill it …The tea is sourced from exclusive tea estates across country and blended with various ingredients to offer multiple tastes.

GreenFit Green tea Cup is Biodegradable, Wax Free, Adhesive Free, Food Grade Cup and Infused with Granule Based Flavours.



The tea is sourced from exclusive tea estates across country and blended with various ingredients to offer multiple tastes. Just pour hot water and enjoy your cup of green tea, available in multiple flavours: Natural Green Tea, Masala Flavour, Jasmine Flavour, Tulsi Flavour, Lemon Honey Flavour, Vitality Flavour, Mint Flavour.

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.

Greenfit Instant Premix Tea

Craving for an authentic cup of chai but don't have time? Try Greenfit Instant tea now - A premix tea is a ready-made powder of sugar, dairy whitener, tea extract.

To make instant tea, just pour Hot water into a cup and add one sachet of any instant premix tea of your choice.

That's it! After a quick stir, it is ready for you to drink.

Instant tea premix, comes in handy if you are too tired to do much and are badly in need of energy. It comes in multiple flavours - Cardamom Tea, Ginger Tea, Masala Tea, and Saffron Tea.



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

Guni Hospitality Pvt. Ltd.

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 36 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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Precise Hong Kong — Induction Hobs & Woks
Eagle Malaysia — Hi-Light Infrared Cooker
Jendah Taiwan — Bakery Oven
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Williams Hong Kong — Display Sushi Case

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Ceaseless Customer Satisfaction

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, Hallde, 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 foodsevice 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.



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Housekeeping Galore

Unique Sales

Established in year 1996, "Unique Sales", is an illustrious manufacturer and supplier of housekeeping items and Guest amenities. They make sure that high quality raw material is used in entire manufacturing process, thus are able to deliver flawless range to their clients. All products are stringently checked on various parameters by experienced quality controllers. Further



these amenities find there wide application as per the variegated needs of hotel industry.

Their business operations are efficiently managed by the proprietor Mr Sunil Tuteja who has always been the major strength behind its tremendous success.

His unmatched business understanding and moral business practices have enabled company to gain rich clientale across the nation.

Backed by rich industry experience of over 25 years, they have been regarded as one of the coveted manufacturers and suppliers of Housekeeping Items and Guest amenities.

They offer the widest range and options of assorted products. They specialize in the following :

Guest Room Amenities: Dental Kits, Shaving Kits, Shower Caps, Loofah Pads, Care Kits, Vanity Kits, Business Kits, Sewing Kits, Shoe Shiners, Combs, Cotton Balls / Pads, Room Slippers, Laundry / Shoe / Newspaper / Shopping Bags, etc.

F&B Supplies and Disposables Range : Pre-packed Toothpicks, Drinking Straws, Sugar & Tea Sachets, Glass Covers / Lids, Coasters, Chef Caps, etc.

Bathroom supplies: Soap, Shampoo, Conditioner, Shower gel, Moisturizer, Liquid Dispensers, Shaving Mirrors, Dustbins

Stationery & Miscellany: Pens, Pencils, Writing Pads, DND / Tent / Menu Cards, Name Badges.

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.

Disclaimer

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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.



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Bakery Solutions

Salva Group

Since 1943 the Salva Group is dedicated to the manufacturing of products and developing solutions for the bakery, confectionery, and professional culinary industry. It provides competitive quality solutions for the processing, cooking, and refrigeration of dough and foods for the confectionery, bakery, and professional culinary sectors.

Salva Group is present in over 80 countries and is leader in technology for industrials oven. The Group is composed of five factories manufacturing ovens, fermentation chambers & glass cases, Bread lines, preparation 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.

Multipurpose Electric Ovens Tower

The company is introducing its new model of 'boutique' oven - The multipurpose electric ovens tower, designed for small spaces and for display baking. It consists of a convection oven and a stackable separate module, allowing the baking of a large variety of products.



BOUTIQUE - EMT-V1-KXE-KX5 (mm)

Salva has also launched new Elecsol Ovens, Utlra Artic Roll in Blast Chillers and Freezers for Bakery. 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.

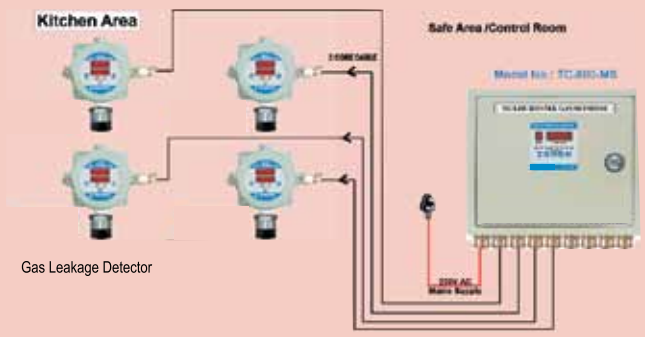
The combination of convection and radiation ovens provides choice in baking for the customer, with the possibility of producing large variety of products.

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.



RR Complete Kitchen Solution

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Advancing Technology

Pride Kitchen Equipments P. Ltd.



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 24 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 Dosai Mix, mix it well and ensure no lumps are formed. Rest the batter for 45 minutes and make dosa/uttapam.

Professional Kitchen's New Standard

RATIONAL iCombi Pro

RATIONAL introduced its newest and most advanced combi-steamer, iCombi Pro in the Indian market early last year. Equipped with 4 intelligent functions - iDensityControl, iCookingSuite, iProductionManager, and iCareSystem, RATIONAL iCombi Pro in a short span has become synonymous with a smart professional kitchen in India.

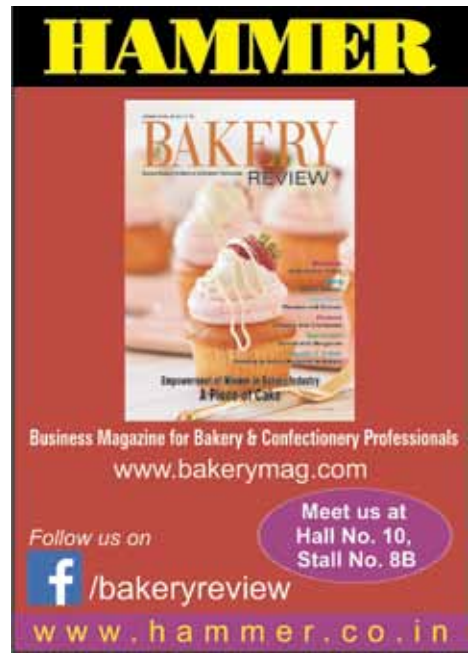
Occupying 1 square meterof space, the new iCombi Pro with its iDensityControl function cancook innumerable batches of large-scale quantities of meats, fish, vegetables, and baked savouries to perfection. If you want to change the result that you had initially desired, don't worry, with iCookingSuite, all you need to do is feed in the desired results by getting into the system's cooking process section. The system will then automatically regulate the temperature and time to give you the new desired results.



To get everything ready at the same time is what professional kitchens desire to bring down the energy costs and to save time. To help the kitchens achieve it, the iProductionManager function suggests you about what different dishes you can cook at the same time. Just place the dish on the display and mention whether you want to cook with time or energy efficiency. It monitors each rack individually to adjust the cooking times intelligently to meet the desired results. You can decide whether the foods start cooking at the same time or finish cooking at the same time.

Last but not the least, iCareSystem is devised to keep the cooking system's in-cabin hygiene conditions spotless. iCombi Pro even notifies you when it needs to be cleaned. With its ultra-fast cleaning mode, the combi-steamer can be self-cleaned in approx. 12 minutes.

To know more about iCombi Pro and to see it live, visit the RATIONALbooth at Aahar 2022–Hall no. 11, Booth no. 11-12 C.



HVAC Solutions

Fanair India Pvt. Ltd.

Fanair India Pvt. Ltd. was incorporated in 2016 and acts as complete manufacturing company. It is an ISO 9001: 2015 certified company.

FanAir India Pvt. Ltd., has grown into becoming one of the leading manufacturers of air management systems. The company proudly boast of world class production facilities with complementary competency portfolios while providing total customer comfort.

We are involved in manufacturing various HVAC products such as forward curved centrifugal blower, backward curved



centrifugal blower, plug fan, Air Washer, Air Handling unit, Smoke Exhaust Unit, Dry Scrubber, Wet Scrubber, cabinet inline fan, circular inline fan, jet fan, axial flow fan etc. These products are manufactured under the brand name "FanAir". Along with people involved, the state of the art manufacturing unit is facilitated with machines and equipment which help in to develop range in line with set industry standards. The products are designed according to the requirement of pressure and air capacity (CFM) to ensure low noise & power consumption and trouble tree operation.

Lead above others has helped company to carve a niche in this competitive industry and gamer reputed clients not only in India but also abroad.

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75 Years of Innovation

T&S Brass and Bronze Works

T&S Brass and Bronze Works, a trendsetter manufacturer of robust, resilient and reliable commercial foodservice plumbing products, is delighted to mark its 75th anniversary in 2022 and celebrate it in India during AAHAR show.

Since 1947 when it introduced the industry's first pre-rinse unit, it has preserved the legacy of ingenuity and innovation. T&S has remained on the forefront of problem-solving plumbing modernization, from pioneering products like the foot pedal valve and the electronic glass-filling faucet in the 1950s to DuraPull and T&S WaterWatch in recent years.

T&S paves and leads the way in green initiatives from eco-friendly manufacturing processes to development of finest accolade winning water- and energy-conserving products. T&S is among the earliest commercial plumbing manufacturers to be registered by UL to ISO 9001 Certification, the most stringent an organization can achieve. For more information, go to www.tsbrass.com.

T&S 'WaterWatch'

Pursuing its highest motto to make this inhabitant a better place to live, sustain and grow T&S Brass is all set to launch 'Water Watch', a new tool that allows restaurants to save through water conservation. T&S WaterWatch is a water-monitoring device and software that supports leaner operations by helping restaurants avoid unnecessary water expenses.

According to a study conducted, nearly 35 to 40 percent of water is wasted as leakage loss in India eventually creating scarcity for the most essential element on the planet and burning a hole in the pocket of the operators in terms of water and electricity bills. T&S WaterWatch, a foodservice first, provides operators an effortless, cost-effective way to enhance sustainability and avert catastrophic damage.

Designed explicitly for multifaceted foodservice needs, T&S WaterWatch can differentiate among fixtures and equipment such as pre-rinse units and faucets, ice machines, toilets and more to recognize a dishwasher that's overriding the designated water usage, a leaking faucet that's unnoticeably draining water down the drain or a pre-rinse unit that's been inadvertently left to run while the operator takes care of another task.

It also protects against damage and key



detriment produced by cataclysmic water leakages, like a ruptured pipe, by transmitting an urgent alert to the user immediately whenever an event occurrence is detected.

Learn more about how T&S WaterWatch works and how it can help your operation boost sustainability, grow exponentially and save money at www.tsbrass.com/waterwatch.

Meet the company's seasoned professionals and understand how to bring professional pre-rinse units, WaterWatch, Hose reels, Sensor Faucets and many other ground-breaking solutions at AAHAR show.

The company also invite professionals to commemorate the mark of 75th anniversary on 27th April at the T&S Booth during AAHAR Show.

According to Shawn Kuhlman, Director of International Sales, "We have been operating in India since few years now and are well accepted for our product quality & reliability. We've since been able to grow the business to what it is today with the support of our distribution partners, dealers, consultants, advocates, and local T&S team. I'm looking forward to meet our business partners in person at the Aahar show! Please meet us at the T&S / Klarco booth in hall 11-11, booth A, B, and C."





Housekeeping Products

Adisun International

S. K. Bansal one of the oldest entrepreneur in the Hospitality Industry started Adisun International in 1983. A Delhi based Company provides premium quality of products to the



hotels, Hospitals, Restaurants and Malls etc.

The company provides complete and varied range of Guest Amenities: Guest Toiletries, Housekeeping Products, Brass Products, Fast Food Packaging and Disposable Products, Washroom Hygienic Products, Paper Products, F&B Items, Bar Accessories, Bins & Planters and Display Board & Sin Gages. The company uses the products of some big and reputed companies like Dabur, Gillette, Glide, Supermax, bright brothers limited and etc.

As far as the domestic market is concerned the company supplies its product to hotels, hospitals and restaurants. The main aim of the company is to satisfy its customer's needs by providing best quality to them.

Sculpting Innovations in Kitchen

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". It also offers Hospitality Services & Consultancy through PLS Hospitality Pvt. Ltd.

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.

PLS Group has a wide range of finest quality Kitchen Equipment, customized according to the specific requirements of the customers. The company adheres to high quality standards to manufacture world class products. The company ensures excellent customer service, as the primary motive is to take care of its customers' needs.

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 ractice 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.



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.



Your Baking Solution Partner

New Maharashtra Mechanical Works

NOOR' is a reputed brand in wholesale & retail cake and food decorating equipment. Noor is a family-run bakery supply store based at Sandhurst Road, Mumbai. They cater to the bakery industry in India & abroad. They have a varied selection Of Bakeware, Moulds, Paper Goods for the Commercial Bakers, Chefs, and Home Bakers & Hobby Bakers.

With over 50 years' experience in industrial units they have moved to retailing units too. They offer best prices for traders & retail section. Noor is the authorized dealer for Food Grade Mild Steel (aluminum coated steel ideal for baking). This ensures than the baking equipments are durable & will not rust easily. Their newly renovated showroom is bursting with cake decorating tools, baking equipment & more. They are well-equipped with just about everything you can imagine for making, baking & decorating purposes.

www.noor786110.com

Items to look out for:

Icing Nozzles – They are the pioneers in the production of Icing nozzles .They have mastered and crafted nearly 75 different patterns and designs of Icing and Meringue nozzles (tips) to decorate your cakes, pastries and food.

Icing Bags – Their premium bags for cake and food decoration are made of finest polyester coated fabric which is not only light weight, soft and flexible, but is extra strong, durable and washable too preferably. They also make icing bags in cotton coated and polyester coated fabrics besides dealing in disposable bags.





Baking Pans & Trays -- Noor has pans made of good grade aluminum & also Cake moulds made with Food grade mild steel. They have a wide range of cookie sheets, round and square cake pans, loaf pans, pie pans and spring form pans.

Noor has a range of spatulas from regular to premium range.

Airbrush - Noor has a Color Spray Gun with Portable Compressor.

Cutters, Tools & Accessories - High Quality Cutters, Moulds and other Tools which give baked products a profess ional finish. Doughnut Cutters, Croissant, Puff, Shrews Bury. A wide range of Rolling Pins, Measuring Spoons, Whisks Cake Divider & Slicer, Vegetable & Fruit Carving Set, Baking Gloves, Chocolate Wrappers, Structural Sheets, Cake Ornaments, Cake Pillars & more.

Sugarcraft Equipment / Tools - Fondant Smoothners, Rolling Pins, Flower Cutters, Modeling Tools & more are also available.



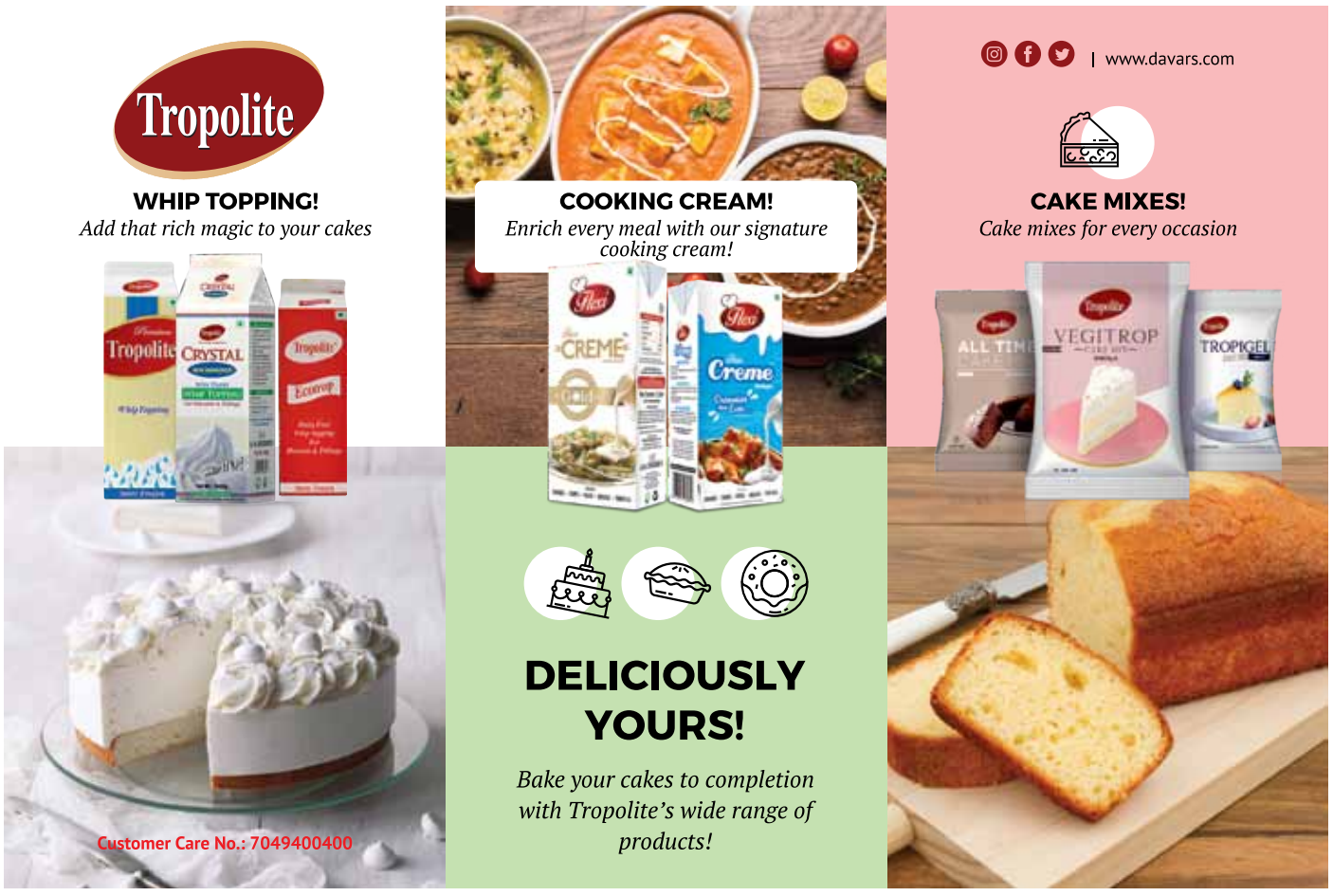
Steel with Style

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 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.



Disclaimer

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Nurturing the Design

THS Consulting Pvt. Ltd.

THS Consulting offer multidisciplinary foodservice design and planning services for F&B, kitchen and foodservice operations in hotels, restaurants, cafeteria, food courts etc. THS provides F&B Concepts, Foodservice Design & Facility Planning for Commercial Kitchen & Bar Design, Back of House, Laundry Design, F&B Operational Planning and Foodservice Performance Specifications for Hotels & Restaurants, Hospitals & Healthcare Institutions, Staff Facilities & Cafeterias, Educational & Training Institutions. THS culture is one of pride in performance and integrity plus a level of commitment that comes from employee satisfaction and motivation. The professionals are dedicated to providing clients with value focused service and result. Experienced in developing and using leading edge concepts to solve challenging situations, THS standard is to incorporate skills developed in one industry into cost – effective solution in others.



THS strongly maintain a strong Teamwork ethic throughout the organization. THS culture is one of opportunity – from both a professional and personal perspective. We provide an unmatched experience whatever your career goals. They strongly believe in Professional Career Development. THS is promoted by Alok Dubey, a Hotel Management graduate from IHM, Bhopal, 2004 batch and MBA in sales and marketing. He has an over all experience of over a decade in food and beverage service operations.

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 37 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,



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



Diverse Innovative Products

D K G Sales Pvt. Ltd.

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, Glasswar, 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 ecognised 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.



FIFO:

FIFO has reinvented the dispensing of sauces. FIFO Bottles dispenses from the bottom through a non-dip silicone valve and fills from the top. Simply by squeezing the bottle the valve open and dispense the product.



Delitas:

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.

Committed to quality and reliability for more than 75 years, here in India and around the world.

T&S Brass and Bronze Works is proud to offer a complete selection of durable, high-quality products designed to help foodservice facilities save water and energy for years to come.

RELIABILITY BUILT IN
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Hall No. 11 Booth No. 11A/B/C

Join us to cherish and celebrate 75 years of impeccable journey on 27th April at 4 pm at our booth

T&S Brass and Bronze Works Pvt. Ltd.

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Visit us at Aahar 2022
Hall No. 11 Stall No. 11-3

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.

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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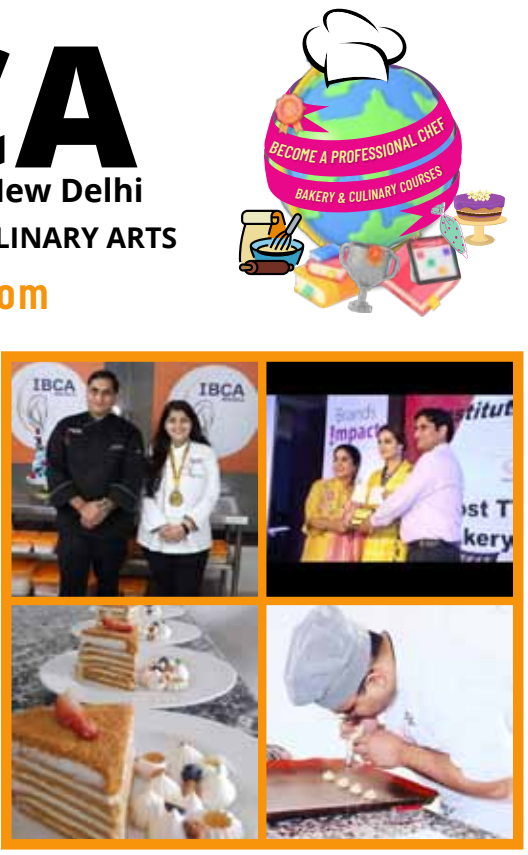


FACILITIES THAT ARE INCLUDED IN THE FEES ARE :

TOOL KITS

CHEFS UNIFORMS

STUDY MATERIAL



COURSES OFFERED/BEGINNING:

LEVEL 1 COURSE
CERTIFICATE PROGRAM IN HOME PROFESSIONAL CHEF
DURATION-6 MONTHS
A COMBINATION OF THEORETICAL AND PRACTICAL CLASSES
STARTING: JULY 2022
TIMING:
MORNING 9:30 AM TO 2:30 PM
DAYS:
MONDAY TO FRIDAY

LEVEL-2 DIPLOMA
IN FOOD PREPARATION COOKING (PATISSERIE / CULINARY)
DURATION-12 MONTHS
(6 MONTHS AT INSTITUTE AND 6 MONTHS PAID INDUSTRIAL TRAINING)
STARTING: JULY 2022
TIMING:
MORNING 9:30 AM TO 5:00 PM
DAYS:
MONDAY TO FRIDAY

LEVEL-3 ADVANCED LEVEL
DIPLOMA IN FOOD PREPARATION COOKING (PATISSERIE / CULINARY)
DURATION-18 MONTHS
(12 MONTHS AT INSTITUTE AND 6 MONTHS PAID INDUSTRIAL TRAINING)
STARTING: JULY 2022
TIMING:
MORNING 9:30 AM TO 5:00 PM
DAYS:
MONDAY TO FRIDAY

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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.

Electric Tandoor

Kanhaiyalal also manufacture Electric Tandoor. The Tandoor is environment friendly and shock proof. It can be customized according to the size. The Tandoor has robust design and offer 6 months warranty along with on site assistance. To ensure smooth operations, the company provides comprehensive after sales service to its customers.

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LUXURY LINEN AND BEDDING

We offer a huge product range that includes bed sheets, bedcovers, quilts, comforters, blankets, duvets, towels, pillows, pillow cover, cushions, bed and floor runners, carpets, floor mats & runners, table mats and runners, table cloth, napkins and much more.









Shaggy Carpet



Table Clothes



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Chair Cover



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Leading the Hoteliers

ATN Consultants

The ATN Consultants, a leading hospitality consultancy company with 38 years of experience providing facility planning in the country, is promoted by Naresh Srivastava, a civil engineer who has over 24 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 • Library For Selected Vendors.

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.



Exclusive & Discern

Shri Ganesh Carpets

Shri Ganesh Carpets is a 38 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.

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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 my Chef Arvind Prasad, a renowned Chocolatier and Pastry Chef.

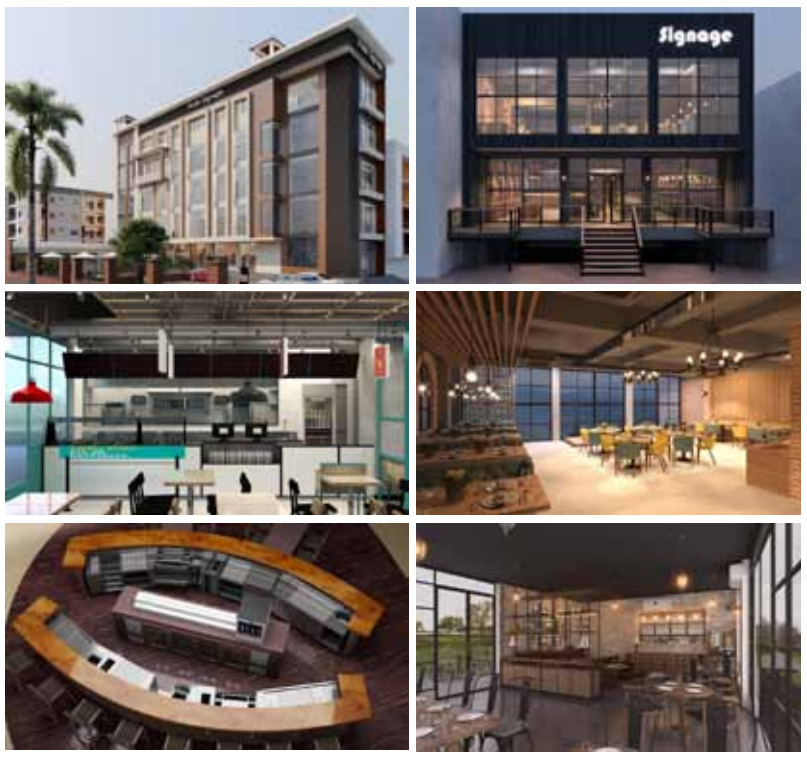
Whether it's the people who seek expertise or the people who help source the best for their in-house kitchen, they only shake hands with the best in business. They have partners across the globe and have one common goal: to help make each other be better than the best. These include brands like Callebaut, Kitchen Aid, Rational, Epicure, Elle&Vire, and many others.

What sets Whitecaps apart is that it aims to imbibe a deep sense of passion and work-ethic amongst students through veteran chefs with International exposure and corporate experience; enabling students to shape and achieve, personal goals and professional acclaim, amongst some of the top restaurants and hotel chains.

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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 offing.



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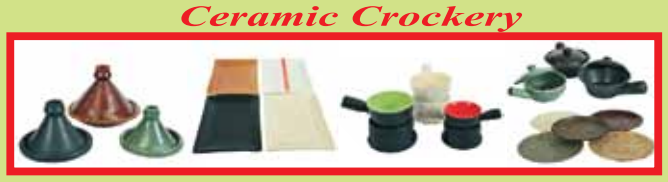
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Innovative Kitchen Products

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 ingenuously built machines by LINCON heavy duty Pulveriser, Mixer Grinder, Juicer & Meat Mincer.

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.

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Ozone Washing

With disinfecting properties of ozone and its resource conservation benefits coming to light, the use of this gas in commercial and industrial laundries gained popularity. It has emerged that use of ozone can help save a lot of energy in laundry. With the addition of ozone to commercial laundries, it is possible to effectively wash clothes in cold water, thereby saving a lot of energy spent in heating water. The process can also curb the usage of washing detergent and water as ozone enhances the wash process and reduces wash cycles, leading to faster completion of wash loads. What is more, the gentler ozone water cycles can also help extend linen life by up to 25 percent. Cut in usage of chemicals harmful to clothes and reduction is rinse and dryer cycles also work to extend fabric life.

It has also been claimed that ozone-wash water has superior disinfecting properties, killing viruses in just 5-6 minutes.

These are some of the benefits that ozone washing provides the laundry entrepreneurs and helps them cut cost. Many even claim that ozone washing is beneficial to the environment and also the operators who are at risk of exposure to many hazardous chemicals in conventional laundry. Studies have concluded that ozone laundering reduces the amount of laundry chemicals discharged to waste and upon ozonisation soils become more biodegradable. And as it cubs the usage and storage of laundering chemicals, the laundry workers may feel safer. However, it deserves here a mention that too much exposure to ozone can also be bad for health, especially as it can affect the respiratory system.

But because of its powerful disinfecting properties, ozone-washing could be ideal in hospital laundries as it can curb hospital-acquired infection in patients by killing or making inactive harmful microorganism found in many soiled textiles.

The concept of washing clothes with the aid of ozone (O3) gas dissolved in ambient temperature water was first introduced to the American laundry industry in 1991. The system touted the capability of reducing energy use and traditional wash chemicals while recycling most of the wash water for reuse. Since that time, the number of laundries embracing this technology has grown dramatically.

What is Ozone?

Ozone is created when air is exposed to either: ultraviolet light, lightening or man-made high voltage electric arcs. This causes some of the oxygen (O2) molecules to fracture into two Oxygen (O) atoms. These atoms then combine with other oxygen molecules, forming a molecule of ozone; consisting of a group of three oxygen atoms (O3).

Ozone is very reactive and is nature's own way of destroying pollutants and cleaning up the atmosphere. It works best in cold water as hot water breaks ozone down before it can perform as intended.

Properties of Ozone

Ozone is a colorless gas that in low concentrations has a slight odor, most often described as the smell of fresh air after a thunderstorm. Extremely unstable, ozone cannot be stored and must be generated on site. It is one and a half times as dense as oxygen and about 13 times more soluble in water. Ozone is second only to fluorine in its oxidizing potential and 150% more powerful in its disinfecting capabilities than chlorine.

Ozone is a gas with a pungent odour that is formed by the breakdown of elemental, diatomic Oxygen (02) and the recombination of a percentage of the oxygen atoms into a triatomic molecule (03). Although normal oxygen, a component of the atmosphere, is a powerful oxidizing agent in its own right, ozone has much stronger oxidizing properties and reacts more quickly, often in fractions of a second, with a wide range of substances.

In addition, it is one of the most effective biocides known to science, better even than chlorine, bromine and other commonly used disinfectants. It is capable of destroying bacterial and viral colonies. It is also effective against molds and fungi and as a deodorizer of air and water. Ozone works well as a disinfectant because upon disintegration it reverts to its original form, oxygen (O2).

Unlike the latter substances, however, it does not form hazardous disinfectant by-products (DBP's) such as dioxin and nitrites that are harmful to the environment or are toxic to animals and hurnans. Once ozone has fully reacted with substances in water or air, excess gas decomposes quickly to normal oxygen and is reabsorbed into the atmosphere. Ozone can be generated from two sources: ambient air or pure oxygen. Because it reacts so easily with other elements and is inherently unstable, it exists for only a short time before combining with another substance or reverting to normal oxygen.

Accordingly, it must be generated on-site at the point that it is to be used. Unlike chlorine and other dangerous disinfectants, it does not need to be handled, transported or stored, thereby posing little hazard to personnel at the facility. Finally, when used in proper concentrations, ozone is an effective corrosion inhibitor, and in the wash room context can reduce the need for substances like chlorine, which are vey corrosive for equipment and fabrics.

Ozone Laundry Systems

Ozone Laundry Systems use an ozone generator which is usually integrated with existing equipment. Compressed air is forced through a high voltage electrical arc, which results in the conversion of oxygen molecules into ozone gas. The ozone is then dissolved in cold laundry wash water where it exerts its powerful cleaning action. Because it is so reactive, ozone readily attaches itself to fatty and other soils that bind dirt to clothing, destroying them rapidly.

As one of the strongest known oxidizing agents, ozone is capable of breaking down virtually any organic soil into innocuous compounds such as carbon dioxide and water.

Ozone laundry boosts extract efficiency and lowers water retention. Less water in the linens going to the dryers means it takes less time to dry them. This adds up to a huge savings in labour and energy.

Ozone laundry wash cycles are measurably shorter than traditional wash cycles.

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Growing Indian QSR Market

India's Quick Service Restaurants (QSRs) market has shown major growth in a significantly shorter period. It is expected to grow at CAGR 23% till 2025. The major contributors to this growth are large food services chains such as McDonald's, Burger King, Domino's, as per the recent report by Edelweiss Securities. These companies have now penetrated deep into India's smaller cities, and benefited from a younger market segment.

Lockdown during Covid dealt a major blow to the food services industry. But during pandemic major players in QSR segment were preferred brands, boosting its sales. Large players were quick to remedy the impact on business by scaling their existing delivery capabilities. The more recent popularity of online food ordering and food delivery platforms have enabled QSRs reach more consumers.

"QSRs took a heavy knock from covid-19, especially the store/non-delivery focused players. Fortunately, these chains had the infrastructure and process for delivery services in place long before the spread of the pandemic, which enabled them to adapt swiftly to government regulations," the report said.

The report pegged the QSR chain market to be the highest growing sub-segment in the food services market over the next five years. "Over FY20-25, the QSR chain market is estimated to be the highest growing sub-segment--23% CAGR—of not just the chain market, but also the entire foodservice market," the report said.

Fast-food chains are still less than 5% of India's food services market—the global average rests at 20%. The QSR industry in India primarily dominated by Domino's, McDonald's, Burger King, KFC, and Taco Bell. The market also includes many regional chains and standalone restaurants.

Edelweiss estimates that while the entire food services market plunged 82% year-on-year in the first half of FY21, the contraction that organized QSR chains was restricted to 45%; which has already recovered at 85% of pre-covid levels. Most QSRs, except Dominos, are still tweaking their business models even as they keep expanding. QSR brands will also need to work towards favorable store economics and continue to localize their menu," the report said. Future growth in the segment will be driven by chains in QSR market, which accounted for 54% of the total QSR sub-segment in FY20 and are estimated to reach 64% of the QSR sales by FY25, it said.

In the past few months, burgers became a major part of food orders. It gained popularity as quick service restaurants (QSRs), cloud kitchens offered burgers as safe& hygienic, orders. The fast delivery eat-at-home orders or the ever-consuming smart eating millennials, burgers became a major meal. India's growing appetite for fast food has taken the comfort meal to a level where gourmet products and fresh ingredients have underlined new and niche offerings.

The QSR segment is experiencing growth as a result of technological innovations. The extreme health hazard has also made people more aware of their well-being, and a keen eye is kept on the hygiene and its maintenance in various food serving entities. The QSRs are adopting new technologies to enhance their product quality and consistency.

Recently, Daniel Schmidt, Managing Director of International Business, Antunes USA, made a visit to India to access the QSR growth in India and the possibilities of further expansion of Antunes in India. The company has already made its products available in India, through D K G Sales, importers & distributors of Antunes range of products.

Antunes is a prominent USA manufacturing company that distributes commercial countertop cooking equipment all over the world. Manufacturing for the foodservice industry since 1955, its worldwide customers include McDonalds and Burger King, Wendys, Taco Bell, KFC, plus many smaller chains and independent operators using their technology to streamline operations.

Antunes is family-owned and operated company, with its headquarters at Carol Stream, Illinois, They have grown to become a leading custom solutions provider of countertop cooking equipment and water filtration systems for the global foodservice market. Antunes offer innovative products of the highest quality, which includes equipments for Toasting, Steaming, Grilling, Cup Dispensers, Kitchen Timers, Water treatment, Cabinets and Automated& Integrated Solutions.

During a chat Daniel was quite optimistic about the future growth of QSRs in India. He explained about the manufacturing of Antunes range of products at a Chennai manufacturing facility, where they will be developing innovative products to suit Indian market needs.

How you look at Indian QSR market and perceive its growth?

It is exciting to be in the Indian QSR market during such a tremendous growth period. We believe that the QSR market is at an inflection point and that there are excellent opportunities with existing brands, new emerging brands and the varieties of menus and tastes.During my recent trip, I experienced a strong entrepreneurial energy to create new menu items and dishes.

You see any change in trends in current QSR market in India?

Some of the trends that we see include an emergence of new, local brands and concepts, new store openings and expanding menus to meet the demands of customers.

What according to you are the benchmarks for the success of a QSR?





In my opinion, a successful QSR must deliver on it's brand promise. I consider speed of service, consistent food quality and convenience as key benchmarks.

Do you provide turnkey solutions to the Operators?

Antunes'unique competitive competency is to provide custom equipment solutions to the commercial restaurant industry. We have a long history of partnering and collaborating with our customers to develop custom equipment solutions for new kitchen configurations, menu items and throughput requirements. For example, our sales, product management and engineering teams engage with our customersin their restaurants on a regular basis to understand the operational challenges they face and to design customer-specific solutions to address these.

Does your products suits Indian QSR market, offering local variants (Indianisation)?

We have tested numerous traditional Indian menu items such as idli, dim sum, noodles, biryani and rice dishes in our steamers and confirmed that they are excellent options for local variants. We continue to refine our products, including develop specific accessories existing platforms and new platforms according to the needs of the local market.

India is a price cautious market. How you believe you can break their traditional way of operations?

The key is our hands-on consultative approach. We work with our customers to understand their goals, opportunities and operational challenges. We offer a wide variety of products that suit any number of operations and budgets. Our products have been proven by multinational QSR brands globally to provide consistent and reliable results. For example,operators are always looking for ways to simplify their operational processes and improve the quality of the menu items they serve. A key benefit of our flash steamers is that they are specifically designed to be simple, easy to useand maintain. Steam, in and of itself, is a excellent method to preserve product quality and freshness.

What are your future plans for further growth of Antunes in India?

In 2018, we formed a joint venture partnership with Mr. and Mrs. Kamdar in Chennai to assemble water filtration systems for the NGO, Splash International. Splashworks to improve water, sanitation, hygiene (WASH) and menstrual health conditions for the urban poor, especially kids. Antunes has been working together with Splash for over 15 years and supplies water treatment systems to support their mission.

We've recently expanded our water filtration operations to assemble our cooking equipment products. In the second quarter of this year, we will begin assembling our vertical contact toasters, VCT models and some of our flash steamers, models Miracle Steamer (MS) and Deluxe Food Warmer (DFW). We are also working with our global development team to createproducts specifically for the region.

In the coming years, we will continue to invest in our capabilities in India with expanded operations, localization of components and local product development capabilities and enhanced customer support.

How you plan to increase the penetration of your products in Indian market? What channels you are adopting for maximum reach?

Our product solutions are predominantly designedto improve speed of service, consistency and simplify operations. QSR and Fast Casual concepts are our primary targets and we believe we have ample room to grow within these market segments in India.

Which verticals beside QSRs you are planning to reach?

While we see opportunities with other segments such as Traditional Restaurants, Hotels, Catering and Convenience stores, at this time, our primary market focus is QSR and Fast Casual. We are keeping our eyes and minds open to evolving our strategy as our experience in the market grows.

Are you planning to export Indian manufactured products to other countries?

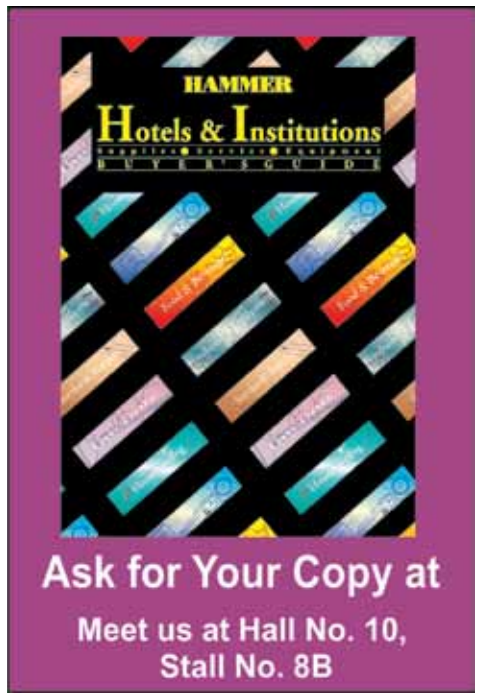
We've strategically decided to expand our operational footprint and capabilities in India based on it's geographic location, workforce and business climate. We plan to serve other markets from our India operations including the Middle East, Southeast Asia and Africa.

How is your experience in the India market till now?

Our experience has been overwhelmingly positive. We are so honored to feel welcomed by our customers, business partners and team members. During the pandemic, we strategically continued to invest in our local operations, hired Mr. Vipul Kapoor as International Sales Manager focused on India and the Middle East and expanded our distribution and service networks. Through these efforts, we've acquired new customers and expanded our product offering to current customers.

Would like to add anything further?

We are approaching our journey in India with an open-mind and learning attitude. We are eager to build long-term relationships with customers, business partners and the local community for mutual success.



Hatco

Whatever your needs are, Hatco has you covered. Here's a sneak peek of a few of our innovative equipment solutions that will be at the Aahar Show.

See you at Hatco booth #11-15A at Aahar from April 26-30!

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Customer Relation Management

The most comprehensive definition of CRM may be given as - "Customer Relationship Management is a comprehensive strategy and process of acquiring, retaining & partnering with selective customers to create superior value not only for the company but also to the customer". The importance and methodology of Customer Relationship Management (CRM) got changed due to use of computers & sophisticated telecommunication technologies which are faster methods in having direct interaction with customers by the service providers.

The Customer Relationship Management (CRM) assumes greater importance in Hospitality industry, as hospitality product is largely people based, consumed and experienced in close encounter with service provider lasting more than one interaction.

The intangibles like service, ambience etc. along with tangibles like food, accommodation etc. are equally important & getting the right blend makes hospitality service fairly complex & challenging. There are many facets for customer relationship like Guest satisfaction, value for money, loyalty complaint management & related retention measures. hospitality industry is different from other industries due to it's perish ability, intangibility, inseparability and variability. Now customer satisfaction has been at a forefront of most management thoughts practiced for decades, therefore, Customer Relationship Management is but an adjunct to whole business of creating and retaining customers. Clearly it is a matter of being in synch with customers changing needs that shapes business success stories.



Principles of CRM

"CRM is easy concept but hard reality". There is always a need to understand the customer's perspective and customer demand to put in systems to deliver services accordingly, so that the customer knows that the hotel understands the needs accordingly.

There should always be a sense of reliability on the hotel and its services. Reliability builds trust which is critical to any relationship. It is important to be consistent in both the service offering as well as the service delivery in order to build the relationship.

The hotel should ensure that the customer gets complete information on all services & products. The information should not only be complete but it should also be accurate.

Loyal customers should be rewarded. It is very important to distinguish between regular customer, and others. It is more important to build strong relationship with regular customer since it is much more cost effective to reward loyal customers than it is to acquire new customers.

CRM value chain

Customer data! Customer information! Customer knowledge wisdom to completely satisfy customers needs in specific parameters. In today's fierce competitive world, achieving total customer satisfaction is a key element in setting the business goals & objectives of hospitality industry.

Customer Relation Strategies & Practices

The guest profile/guest history maintained by the property give valuable information about guests such as contact details, personal preferences etc. The guest feedback form is also an important tool as it invites comments from guest on the quality of their experience and the services offered and any suggestion for improvement.

The interaction between guest & employee provide a lot of information about guest as it is accepted truth that only a few guests fill the feedback form. Those guests who are dissatisfied with the service would de-motivate other guests.

As in hospitality industry employee plays a very crucial role therefore it is very important to recruit employees who have the necessary temperament and attitude to interact and manage guests especially under pressure. As it is an established fact that it is always easier to instil mechanical skills but interpersonal skills are more difficult to inculcate, therefore proper training must be imparted particularly to those employees who are in direct contact with guest.

There should always be a constant interaction with guests and the property so that the satisfaction level of the guest can be gauged out and guest needs can be fulfilled in a better way.

Guest loyalty program is also an important strategy for Customer Relationship Management as it gives value to a regular guest through commensurate rewards. This program can be clubbed together with customer loyalty program of other service providers like bank etc.

Some times even though with meticulous planning service failure is inherent in hospitality industry but the real test lies in how quick your service recovery is i.e. how fast you rectify the fault and rebuild relationship with customer. Sometimes it provides golden opportunity to the establishment if service recovery is managed well. Guest also appreciates it and it become quite possible that relationship may be stronger than ever.

Therefore Customer Relationship Management is a continuous process with ever changing strategies. The ultimate aim of any establishment particularly of hospitality industry is to provide complete satisfaction to the guest as it is also the best marketing tool for any establishment. It is always easier to retain your loyal customer than making efforts to make new one. The "We care" principal has to be embedded very vitally in the organization for long term benefits to accrue and for "delighted "customer to come back. Today the customer wants to be treated as if you know who they are, you understand their needs and you value their business.

Marketing and customer relationships

The role and importance of a good PR person is being understood much more than before and some of the good Chefs are doing excellent work.

A) Menu design and layout: Menus are potent advertising pieces and should be treated as such. Some establishments may prefer a formal menu design, professionally printed on good quality paper. Whatever the design style chosen, it should be a true reflection of the establishment's type of food and service.

B) Copy: Customer should be able to read and understand the menu easily, so it is important to consider the size and type of print to be used, the words used to describe the dish, and perhaps the inclusion of foreign terms.

C) Restaurant design and ambiance: A food service establishment should appeal to the eye and the nose. All visible areas should be clean, well lit and well maintained. Lighting should be appropriate. Chairs should be comfortable and tables should be appropriately appointed with flatware and china that are suitable to both the food and the atmosphere of the restaurant.

D) Personal relations: The chef's basic PR role is in the area of menu writing. The chef has the most important role to play in explaining the concerned cuisine to his own cooking team, the service staff. The chef should have enough knowledge of the material acquired to answer the media, critics and guests. The chefs and the media should have healthy and friendly relationship based upon mutual professional respect. The chef has an important part to play in ensuring good quality and realistic photographs.

Tableware

A hotel's tableware gives indication of the image of the restaurant and reflects what it offers at a first glance. Furthermore, it creates a visual appeal which Chefs like to call 'visual synchronisation' with food. Food is not just about filling up your stomach. It has always been about the experience.

Presentation of the dish is as much important as its taste. The sensory perception of food begins with visual appeal and then moves on to aroma, flavour, taste, etc. If the first perception of food goes wrong, the rest of the experience also tends to go wrong. So tableware adds character and personality to the dish and thus can make the food more appealing.

Tableware is very important as its sets the mood for the dining experience. A presentable and attractive table enhances a guest's dining experience, as well as the feel and ambience of the restaurant. For a restaurant in a luxury hotel, the right selection and showcasing of tableware is no less important than having the right dish on the menu.

Customised crockery and tableware seem to be the trendsetters these days since they also give a personalised touch by embossing the logo of the restaurant. The customisation can further be tweaked to help enhance the overall look and feel of the restaurant.

Earlier, it was only chinaware that was commonly used, but restaurants across India nowadays have started to diversify into stoneware, clay crockery, granite slates and metal ware. The visual appearance of crockery and cutlery used in a restaurant plays a crucial role and helps improve the overall presentation of the food served, which thus can lead to more customer satisfaction and can help generate more revenue.

Tableware should vary according to the cuisines. Different cuisines require different tableware. However, customisation of crockery helps a restaurant give cuisine-centric crockery, set a personalised twist or give a surprise element/innovation to different dishes. The selection of tableware depends on the kind of restaurant and the overall concept of the restaurant. For example, if a restaurant is more about fun dining then the crockery used should be quirky in design. On the other hand if the restaurant is more about fine dining then the crockery used should showcase luxury.

The type and design of tableware are integral to food presentation. Also we should keep in mind the colour of the dish, the texture of the dish, ease to serve the dish on the table, size of the table, how would the plate look on the table, ease of eating off the dish, cost of the tableware, durability of the tableware, its washing ease, its reaction to sharp objects like knives, etc., tableware's ease of stacking/storage among other factors. When so many things are to be seen in tableware, it automatically becomes important or rather critical to the overall dining experience across food service outlets.

Choosing the Right Tableware

Tableware comprises the dishes or dishware, which are used for setting table, serving food & beverages and for dining. Its wide ambit includes cutlery, glassware, serving dishes and other useful items. Tableware has utilitarian and as well as cosmetic appeal for the guests.

There are several challenges for a hotel's restaurant to source the right kind of tableware. Tableware cannot be bought by only seeing its picture. You need to see it in real and feel it. However, getting a variety of samples is a big challenge. Moreover, repeat supply of tableware can be a challenge. Very often we do not buy a given tableware because we like the design, just because we know that if we reorder them after six months, stocks are not likely to be available.

Buying tableware for a foodservice establishment is always a crucial decision, often involving major investment. The right plates and cutlery can facilitate in bringing the right look to the restaurant's design. On the other hand, clumsily designed tableware or tableware which doesn't gel with the theme of the restaurant, can attract resentment among the discerning restaurant goers. We can say that procuring the appropriate crockery or cutlery can help in developing the image or branding of the restaurant.

Tableware is an important component of the overall look of the dining area of the restaurant. The quality of tableware shows upon the efforts taken to leave an impression on guests that dine at the restaurant. Tableware has been playing an important role in dining experience since ages, but in this post-modern age, where presentation of the food in the restaurant business has become almost as crucial as the quality of food itself, the role of tableware has assumed immense significance for the food service business.

When selecting your tableware, be sure to take the time to choose the right options that fit in to your restaurant's concept. It is important that the first impression is a memorable one that leaves customers eager to come back to your outlet again and again.

Most of the food service establishments favour white crockery since it is believed that food looks better on these large, plain dishes. Also at the same time against the blank canvas of the plate, the food's colour and texture can easily pop up, making it look more appetising. And it is a general belief that if food looks good, it is more likely to taste good too.

Though many prefer white plates but they are not exactly unique. It may be the convention across the Indian food services industry, but it is not innovative. If the restaurant has a profusion of matte colours in its decor, then huge white plates would look odd. Play with patterns, colour and shape. Even with white dinnerware, you can experiment by adding colourful accents or shapes to the setting. Think how you can use your eclectic stash of crockery to reflect on your style of food, or on your specific ingredients. The right selection of the plates needs to be according to the dish being served. For example, risotto is apparently best served in a shallow, rimmed dish, so one can eat from the outside in.

To ensure that investment on the tableware works in a fruitful way, few aspects need to be kept in mind.



Water Damage Control

The sight of water damage is so ubiquitous that many assume it to be insignificant. However, the reality is completely different. Left unrepaired, even water seepage and leakage could spell major damage to a property, causing financial loss to owners not only in terms of incurring unnecessary maintenance cost but also by robbing them of their most valued customers.

What appears to be common water damage can also structurally damage and weaken the property -- wood rot, peeling paint, and facilitating mould growth -- significantly lowering its value in the real-estate market, damaging its reputation as a comfortable destination, and interrupting regular operations.

An unrepaired leak originating on the hotel's roof can put at stake the life of ceilings, walls and flooring underneath, besides electronics and the personal belongings of hotel guests. It can affect electrical wiring, creating a potential fire hazard.

In fact, as is the nature of water, a small undetected leak can quickly slide down through a building, charting its own routes in the course and travelling a great distance from the original source, making it difficult, if not impossible, for repairing personnel to detect.

The loss that such a leak may cause is humungous. For example, if a corroded pipe on top floor of a multi-storey building goes undetected, the damage can extend to several floors and make a hole in the pocket of the owners.

Moreover, people are today aware that a damp room poses serious health risk and therefore not worth their money. It is likely that they would prefer a small neat accommodation with good indoor air quality than a damp luxurious suit with visible mould growth and invisible colonies of dust mites.

Sources of Hotel Water Damage

Sources of water damage are hardly any different for hotels from residential or even office building. However, certain buildings that are located in areas that receive high rainfall and flood are more vulnerable to water damage. The roof on a building collects a lot of water, and inferior designs and downpipes can result in leaks. Moreover, to prevent blockages and overflows, which can escape back into the building, adequate maintenance of roof rainwater services is considered a necessity.

Severe storms and flooding are powerful sources of water damage even in most well-designed and well-maintained roofs and buildings.

Secondly, the sophisticated plumbing hook-ups that are required today in view of the multiple high-tech appliances such as washing machines, coffee machines, refrigerators, ice machines, etc., can also be a potential source of water damage as they can cause leaks when installed improperly.

Grey/foul waters tend to present intermittent leaks, which can slowly build up over time, as these types of appliances are not in constant use. Sprinkler piping and pump sets operate at high pressures, so any break in a line can give rise to rapid loss of large volumes of water. Sewage backup can also cause hotel water damage, contamination and potential health hazards.

Thirdly, facility systems in a hotel can also be major source of water damage.

Plant rooms, boiler rooms and HVAC installations bring additional large volumes of water into a building and any leak in these systems can result in extensive water flow throughout multiple floors, especially if these systems are located on the top floor or roof.

The water supplies in some areas contain certain minerals, which can increase the corrosion rate of the water and make pipes and appliances vulnerable to damage.

Fourthly, the basement can be major cause of concern because if equipment is stored in a humid hotel basement or the hotel has a damp crawl space; moisture problems may cause water damages throughout the facility.

In such cases, suggestions of professional basement waterproofing contractors can be sought.

How to Control Water Damage

At times, hotel water damage restoration can be very expensive and therefore the best damage control solution is to have the establishment in good repair at all times though a meticulous water damage mitigation programme.

Check Expensive Equipment: Such a programme can start with the check of critical and expensive equipment in the hotel as even spillage of water can damage that equipment. The next step is to identify the source of this leakage and fix it.

Roof Inspection: As already mentioned, a well-maintained roof plays a very important role in arresting water damage. Besides regular maintenance, roofs must be inspected after rains and windstorms for any damage and if identified get it promptly repaired. But make sure that the roof is closely inspected — the flashing, drains, downspouts and roof-mounted equipment such as antennas or satellite dishes.

Strict Maintenance: Excessive wear and tear can cause water damages and the key to avoid it is to have a strict maintenance schedule for the building and equipment and also follow it.

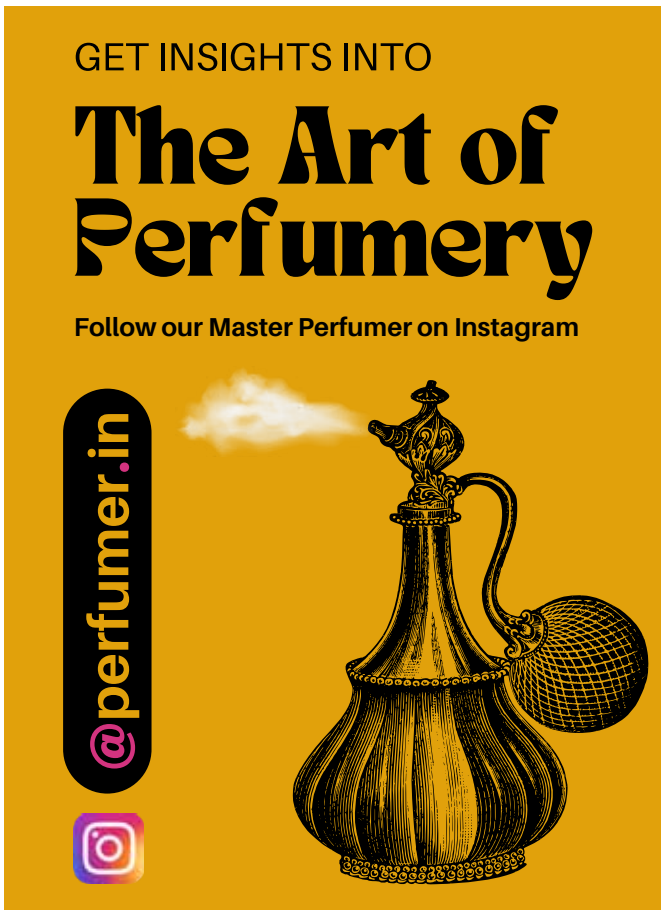
Eye on Nearby Construction: Besides your own building, preventing water damage also requires one to keep an eye on the new constructions and renovation projects nearby as debris from construction projects and landscaping can also clog drains during heavy rains.

Emergency Response Plan: Having an emergency response plan can help deal with a real situation of water damage better, by limiting response time and also the extent of damage. This written plan should include details on what to do in the event of a leak or liquid damage, a repair vendor phone list and the designation of one person in authority to oversee the process. Besides these, a more comprehensive plan may include determining an evacuation and shelter plan; training staff for emergency situations; investing in backup power and communication systems; protecting business data and carrying adequate business interruption insurance.

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The Perils of too much Education



Customer service goes beyond high grades and theories of management.

Catering institutes in India vie with each other to offer the latest in education to students, even if courses are dated in the late vestiges of the last century. The mushrooming of institutes has led a piquant situation in which there are a number of catering personnel coming out of the institutes and marching straight into the arms of recruitment agencies who promise the skies to the bright-eyed aspirants.

Most training and education programs miss out on some important factors of the business. The trainee could have the right info about the right way to serve wine and lay the table but it is important to develop his attitude to the job that will determine whether the training is put to practice if at all. This lack of awareness is confined not only to the innocent students and trainees but also to the owners and managers of food outlets. Burdened with the practical aspects of building sales and marketing inputs, the nitty-gritty of running the restaurant business is often taken for granted.

Ask the average restaurateur how important customer service is to business, and one usually gets a strong positive response. However on probing further the response to the question- "Do you objectively measure customer your service in any way?" normally elicits a negative response. For example on asking if they have put into place any special recruitment or training systems to ensure customer service delivery the puzzled and quizzical response explains it all.

What exactly is the key? Customer service can be understood as a positive perception of human interaction. Research and experience reveals that it is worth at least 40 percent of your customers' perception of the business with the rest made up of product and environment. Customers vote for a hospitality business with their wallets and purses, and form the decision to return according to their own, unique perception of what they experience while they're there.

Creation of really good customer service requires the management of quite a complex set of variables, and is very unlikely to happen by accident. If you go into any restaurant or hotel and receive consistent good service right across their staff, it means the organisation is a very special one indeed.

It all starts with a clear vision of what the establishment is trying to create, together with the evolution of what constitutes service performance targets. How long should a customer stand in a restaurant entrance before he is greeted? How long should a guest have to wait for a drink in a dining area or a bar? All eating joints' owners and managers probably want cheerful, helpful service, but how many specify these as targets within their business?

How often it is seen that there is really good service from one or two staff and pretty average service from the rest? This usually happens where the recruitment process applied within the business is not thorough enough to identify and reject the applicants who are not naturally service oriented. The end result is a mixture of staff whose service delivery is okay when a manager or supervisor is watching and inconsistent when there is no supervision. Most non-service oriented staff drops the pretence that got them the job when there is nobody in authority watching.

Here lurks a trap, wherein it is easy for the manager or supervisor to get an inaccurate picture of the service standard they are delivering because the service is good whenever they are watching. Another downside is that only constant supervision ensures customer service standards.

The real foundation of good service is good recruitment. If you get the right people they will run your business for you, and they will preserve a consistent standard of service whether you are there or not — because they want to, not because you want them to. Good recruiting should concentrate on finding people with the right attitudes rather than the right skills. Skills can be taught quite easily, while it is very difficult to change peoples' attitudes. A lot of managers try to find experienced staff, only to find that they have inherited the recruiting mistakes of other businesses.

Of course, good recruitment must be followed up with good training or it can't capitalise on those good attitudes. The right people are quite easy to train — they want to learn; they want to get it right. A structured training program over a week or two, applied to the right people, can produce wonders. The important thing is to train all staff into the same system — and not let supervisors or senior staff train them the way they want lest you get wildly inconsistent performance across the team.

Catering institutes need to incorporate this into their education systems so that their students emerge as better employee material for the fast growing food business.

With inputs from Chef Balendra Singh, Mentor, Institute of Bakery & Culinary Arts, Vikaspuri, New Delhi.



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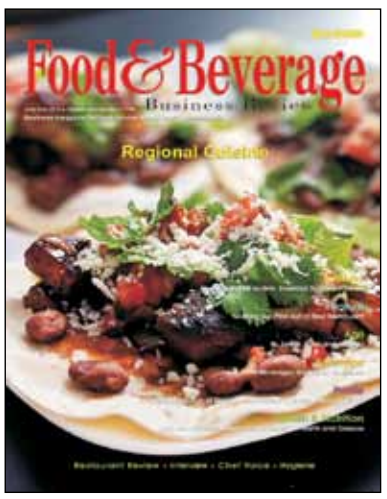
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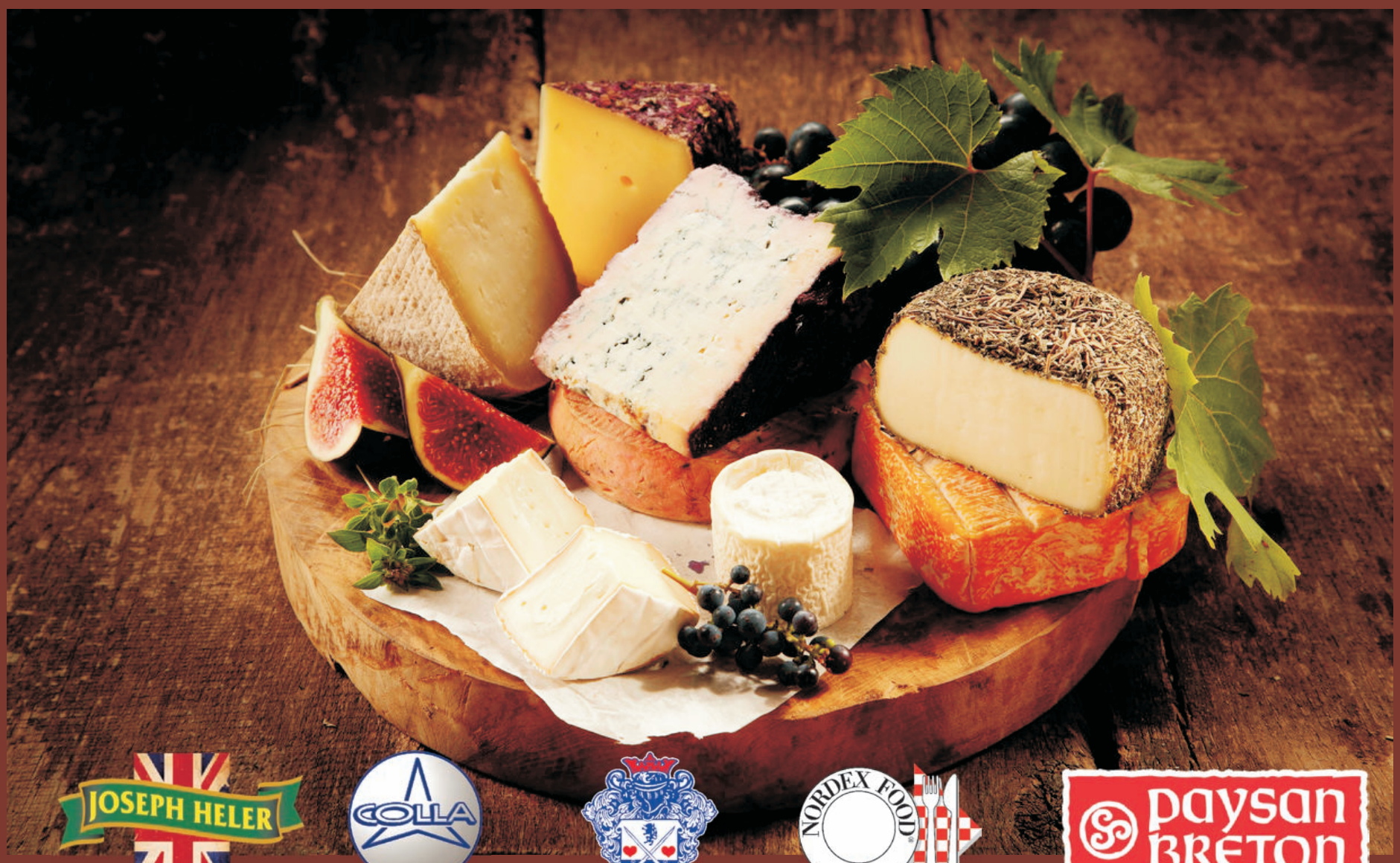
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