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A SPECIAL FEATURE ON AAHAR

NEW DELHI 14-18 MARCH 2023

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2023 37th AAHAR THE INTERNATIONAL FOOD & HOSPITALITY FAIR

Aahar 2023

The International Food & Hospitality Fair

New Consumer Trends & Product Innovations

After the successful show in April'22, after a gap of two years due to pandemic, the current edition of AAHAR - the International Food & Hospitality Fair, the most awaited B2B event in Asia, is is the largest fair in the food & beverage and the hospitality sectors in India. The show is scheduled during March 14-18, 2023, 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 tourism & hospitality along with 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 50,000 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 of trade visitors will visit Aahar 2023. 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, 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.

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Visiting Hours
• 14-18 March 2023
10 a.m. to 6 p.m.

Hammer Publishers Pvt. Ltd.

Sales Offices:

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Budget 2023 to provide Boost to the Tourism & Hospitality Industry

The current budget presented by Union Finance Minister, Nirmala Sitharaman shows the mood of the government to allocate resources for the development of tourist circuits and revival of regional air connectivity to further help revive the footfall of tourists and provide a boost to the tourism & hospitality industry.

To boost the sector, 50 tourist destinations would be chosen through a challenge to be developed into a whole package for domestic and international tourism. For domestic tourism "Dekho Apna Desh" has already been promoted very widely now similarly international tourism too will be revived with these initiates.

The finance minister spoke about enhancing opportunities for private investment in infrastructure. She revealed that initiatives would also be taken to set up tourism in villages adjacent to the border.

The need to support One District One Product (ODOP) concept by creating sufficient infrastructure would be realised by the government's initiative to encourage states to set up a Unity Mall in their tourist circles.

Income tax rebates announced in the budget will result in an increase in disposable incomes which will further enhance the tourists. The initiatives taken in the current budget expected to revive the pandemic-affected hospitality and tourism sector and mark a significant step towards a more sustainable future.

The good news is that the post-pandemic complete rebound is on the cards for the travel and hospitality industry. Going forward, we expect to see better business growth and revival of the economics. Both the food & beverage and hospitality sectors of the country are showing a great revival after the pandemic.

In Food sector current trend has induced the growth of tasty & healthy products. A natural outcome of this growing culture in urban India is also the healthy growth of the Indian bakery industry. Also there is larger trend of the café coffee culture across urban landscape of the country. On the other hand this has given momentum to the eating out culture, in general, across urban India.

The effects of globalisation also have made inroads into the food preferences of the eating out crowd, which in turn has led to the emergence of a number of Japanese, Mediterranean, Mexican and other fine dining options across the Indian food service industry, and also to the growing consumption of alcoholic beverages. As the influence of globalisation matures, the demand for exotic cuisines would grow.

In the Indian hospitality industry, the growing demand for mid market and budget hotels and expanding presence of hospitality companies towards tier-II and tier-III cities are two happening trends. Major hotel chains are acquiring properties to expand their portfolio in niche tourism markets. The MICE and wellness segments are also expected to play crucial roles in the Indian hospitality industry in the near future, and their potential can be better harnessed with more numbers of business hotels with sophisticated convention facilities, ideally across scenic and offbeat locations.



Growth of QSR

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 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 popularity of online food ordering and food delivery platforms have enabled QSRs reach more consumers.

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 new level.

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.



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Refrigeration in Food Service

In food service industry refrigeration is one of the most important commercial equipments. Choosing the right refrigeration products is essential for establishments to ensure not only to have quality storage options but preserve food too. It is essential that the equipment models one select are energy efficient, long-lasting, and a perfect fit for the establishment where it has to be used.

There is an extensive range of restaurant refrigeration equipment including, chest freezers, blast chillers, food prep tables, drop-in units, chest refrigerators, reach in refrigeration, walk-in coolers and freezers, reach-in wine refrigeration, worktop and under counter refrigeration, and more.

Refrigerators have drastically positive impact on the food service departments of the hotel industry, restaurants, pubs and other catering establishments. Practically, food service departments these days cannot do without a refrigerator. It is used to store food and also preserve food. The industry can now save a lot of money from the food that would have been disposed of to the garbage, thanks to refrigeration solutions.

Nutritionists also recommend that eating healthy foods improves our lives and enable us to live longer. A refrigerator offers the ease and convenience of getting food by helping in lengthening perishable foods' lifespan and still retaining their nutritious contents, which is otherwise impossible.

It also helps in preserving beverages; making beverages cool every time the customers require good service. We all know that a cool desert is soothing. Low temperatures also inhibit bacterial growth hence preventing food decay.

The new makes of refrigerators not only preserve food, but they are also cost-effective, and consume less power. Let us take a look at some of the refrigeration solutions.

Refrigerator

Refrigerator is one of the most commonly used appliances for storing food and beverages. The working principle of a refrigerator is based on refrigeration and evaporation, wherein heat is drawn out from the objects and transferred to the surrounding atmosphere. A refrigerator cannot cool below -10 degree Fahrenheit. Low refrigerator temperature may slow down the growth of microorganisms, but it may not be effective enough to kill pathogenic or spoilage causing microorganisms. For optimum preservation, maintain the temperature between 34 degree and 40 degree Fahrenheit.

Freezer

Freezer is another commonly used domestic and industrial kitchen appliance that works on the same principle as a refrigerator. However, in freezers, an evaporating or a cooling gas is used to evaporate heat from the object. In addition, a freezer-only unit can store food at temperatures as low as -34 degree Fahrenheit, whereas the minimum temperature that can be achieved in a refrigerator can't go lower than -10 degree Fahrenheit. Most food remains in good quality, if the freezer temperature is set between -10 degree and -20 degree Fahrenheit.

Chiller

A Chiller is used to cool food quickly at low temperatures, which prevents bacterial growth. As bacteria multiply at temperature between +8°C (46°F) and +68°C (154°F), chiller prevents bacterial growth by reducing the temperature of cooked food from +70°C (158°F) to +3°C (37°F) or below, thereby making the food safe for consumption. Chillers are usually used for commercial purposes, especially in food catering and fast food set ups.

The Science

To understand the fundamentals of refrigeration, few basic definitions should be considered. They are:

A). Heat is a form of energy transferred by virtue of a difference in temperature. Heat exists everywhere to a greater or lesser degree. As a form of energy it can be neither created nor destroyed, although other forms of energy may be converted into heat, and vice versa. It is important to remember that heat energy travels in only one direction; from a warmer to a cooler object, substance, or area.

B). Cold is a relative term referring to the lack of heat in an object, substance, or area. Another definition describes it as the absence of heat, no process yet has been devised of achieving 'absolute zero,' the state in which all heat has been removed from any object, substance, or area. Theoretically this zero point would be 459.69 degrees below zero on the Fahrenheit thermometer scale, or 273.16 degrees below zero on the Celsius thermometer scale.

C). Refrigerants are chemical compounds which are alternately compressed and condensed into a liquid and then permitted to expand into a vapour or gas as they are pumped through the mechanical refrigeration system to cycle.

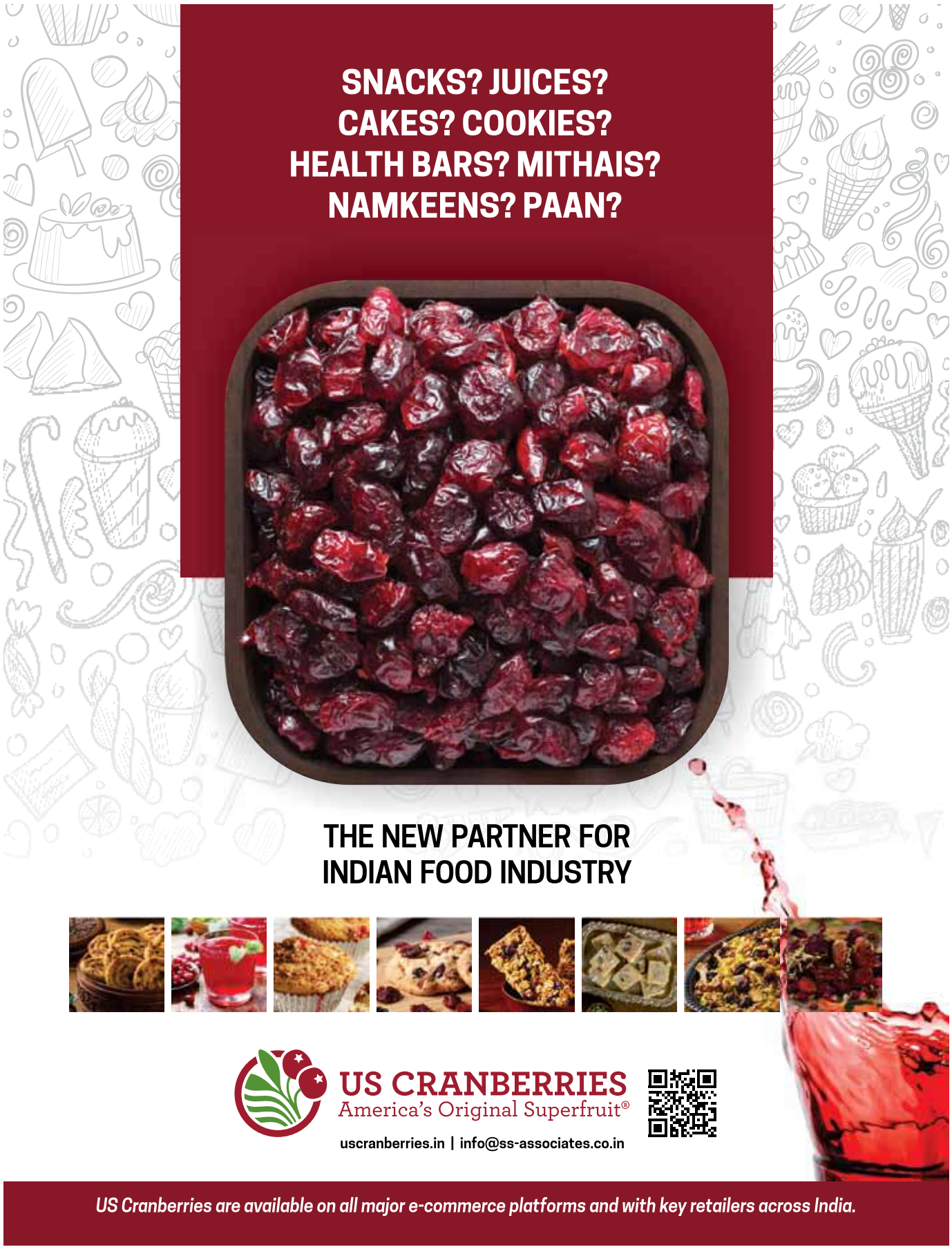
The refrigeration cycle is based on the long known physical principle that a liquid expanding into a gas extracts heat from the surrounding substance or area. You can test this principle by simply wetting your finger and holding it up. It immediately begins to feel cooler than the others, particularly if exposed to some air movement. That is because the liquid in which you dipped it is evaporating, and as it does, it extracts heat from the skin of the finger and air around it.

Refrigerants evaporate or 'boil' at much lower temperatures than water, which permits them to extract heat at a more rapid rate than the water on your finger.

D). Refrigeration system fundamental components: The job of the refrigeration cycle is to remove unwanted heat from one place and discharge it into another. To accomplish this, the refrigerant is pumped through a closed refrigeration system. If the system was not closed, it would be using up the refrigerant by dissipating it into the surrounding media; because it is closed, the same refrigerant is used over and over again, as it passes through the cycle, removing some heat and discharging it. The closed cycle serves other purposes as well; it keeps the refrigerant from becoming contaminated and controls its flow, for it is a liquid in some parts of the cycle and a gas or vapour in other phases of the cycle.

What You Need

If you own a restaurant, you know the importance of refrigeration. It keeps all your meat and produce fresh, resulting in better quality and



happy customers. However, if you are looking to upgrade your system or just starting your venture into the restaurant business, you may not have the knowledge needed to purchase the perfect system for your establishment.

Refrigeration is a fundamental component of any restaurant, but many times, owners don't know what type is ideal for their set up. Essentially, there are three types of commercial refrigeration units to consider: reach-in, under-counter, or full-size walk-in. Each offers a bevy of benefits and helps streamline the food preparation process.

Reach-in units are the typical units you may see in a residence; yet commercial ones offer more capacity and features, which allow you to set the perfect temperature for your needs.

Under-counter refrigerators also provide a quick way to access food you need while saving time. Often, these units are placed under food preparation counters and are a flawless way to keep the final touches for prep work, such as condiments or sauces, close at hand.

Finally, a walk-in refrigerator offers ample room for food storage. With this type of unit, you can buy in bulk without spoilage, which often earns you discounts from food wholesalers.

Once you have decided which refrigerators provide the most benefit to your business, you should also consider what sizes you need. Units that are too large tend to waste money, while refrigerators that are too small may not accommodate your needs. There are many different sizes for you to choose from, but many restaurants opt for customised versions if they can't find the perfect one to satisfy their requirements.

For reach-in refrigerators, remember to find one that will fit through the door and where its condenser is located. If the refrigerator is massive, it may not work in your kitchen. In addition, the location of the condenser, either top-mount or bottom-mount, can play a role in convenience, cleaning, and accessibility.

Other Aspects

While the refrigerators mentioned above are the cornerstone of a successful kitchen, don't overlook other aspects of refrigeration. You may need a refrigerated display case for beverages or a bartender's fridge underneath the bar. At first glance, these may seem like high initial expenditures, but they often pay for themselves thanks to the time they save.

Saving Energy

Commercial refrigerators and freezers use lots of energy, operating round the clock to keep perishable products cool. Typical commercial refrigerators consume up to 17,000 kilowatt-hours of electricity while large commercial freezers consume up to 38,000 kilowatt-hours, resulting in high energy bills.

To help businesses save energy and money, there are many ways to reduce energy use of commercial refrigerators and freezers.

Here are just a few tips:

Only turn on anti-sweat heaters when ambient conditions cause condensation on the display doors. Try installing adaptive controls for these devices so they turn on and off automatically when necessary.

Check door gaskets and auto closers to make sure they are in good condition. Warm, humid air can enter refrigeration compartments if these are not working properly, resulting in energy waste and spoiled food.

Make sure the refrigeration system is clean and dust-free, especially the coils. This can help improve heat transfer within the system.

Besides this make sure the refrigeration system has enough space around it to ensure good airflow over the heat exchange coils. This helps lower the amount of wasted energy.

Install motion sensors for case lighting systems. This will turn lights on and off only when needed.

Install night curtains on open cases to help keep refrigerated air from escaping when standard business hours are over.

Care and Maintenance

Maintaining your commercial refrigeration isn't necessarily a difficult task, as long as you maintain a rigorous upkeep schedule. Each week, you should check the temperature and defrost settings to make sure you don't lose food to spoilage.

To keep your electric bill down, check to see that employees turn out the lights of the walk-in unit, as leaving the light on increases energy usage and causes the temperature to rise. Finally, you should clean all refrigerators to maintain a high level of food safety.

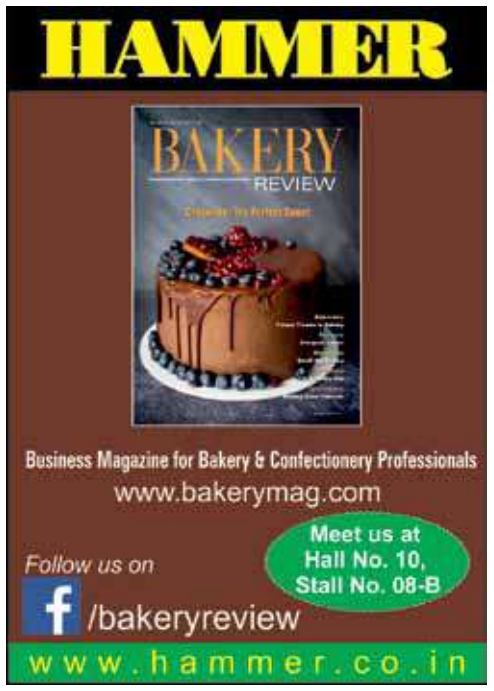
Every month or two, there are extra steps you can take to ensure the integrity of your refrigeration. This includes cleaning the condenser and evaporator coils, much like you would do on an air-conditioning unit. Once you have completed this, you can check the unit for leaks, as well as oil the fan.

To ensure your unit works efficiently and lasts as long as possible, schedule one or two tune ups a year. During this process, take care of the inspection, cleaning, and maintenance of all your equipment. However, this low-cost tune up pales in comparison to the cost of replacing the refrigerator altogether.

In refrigeration cycle the refrigerant undergo number of changes in its state to produce refrigerating effect. Such changes constitute the refrigeration process. For carrying out the process the system is provided with components and control devices for efficiency of the machine. These controls and components are to be checked and repaired as and when necessary.

There are safety devices like high and low pressure cut outs, motor overload switch, relief valve, oil safety switch, etc. which are also to be taken care of. The valves and safety devices constitute the controls.

Source: Food & Beverage Business Magazine





Enhancing the Food Appeal

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



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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.

Budget

Most important aspect is to have a specific budget in mind and consider the value of your tableware purchases within that budget. But do not be too stingy on the pricing of tableware. While finalising the budget for tableware always remember that it is better to buy tableware with quality and durability even if they are a little more expensive as this could save you cash in the long-run. Great quality china will not scratch as much when stacked, as the bottom would tend to be smooth and more resistant to markings left behind by flatware.

Operators starting a new restaurant, or re-designing an existing one often forget to budget for tableware at the beginning of a project. And when it is time to choose tableware, they often realise they have overspent, and this could result in curtailing of the tableware's budget. This irresponsible practice must be abhorred by the restaurateurs or would be restaurateurs.

The Stock

Another key consideration is to know how much stock you need to keep, based on the number of covers in the restaurant. Mostly 130 percent of the required stock is kept to replenish as and when required. It is also a good idea to have few extra pieces in case of breakage or unexpected guests.

No one wants to invest in a new tableware product line to find out six months later that it has been discontinued. Check that your choice of crockery has good long-term continuity or ask about continuity guarantees from the manufacturer concerned. Before committing to a line, ask about lead times or local stocking dealers for delivery.

In Relation

The tableware of the restaurant must relate to the ambience, décor, theme and also to the food of the given restaurant. Mostly Chefs at the restaurant choose the tableware. They should ensure that the tableware matches the ambience, theme, décor, and style and content of their food. Nowadays diners are increasingly looking for an overall experience when they come to the restaurant, which includes how a dish is being presented.

Ambience, lighting and décor set the scene before the food arrives, so in order to impress diners, select tableware within this broader context; not just based on how a dish looks with a given tableware. It is a good idea to take dishes out into the restaurant and see how they work from the diners' perspective.

Durability & Usage

Durability of tableware is important for business purpose but one shouldn't use the same crockery and cutlery for ages, which can give repetitive or boring look and feel to the dining experience. Nowadays diners may not like to dine in a restaurant where the crockery is older than the Chef of the restaurant and looks so too.

To achieve a middle ground, choose a number of core tableware items which are great performers in terms of durability then select some tableware items that add more consumer interest but might not be highly durable.

Also choose your tableware while taking into account of your kitchen operations. If your restaurant serves some dishes on hotplates, go for choosing dinnerware that can withstand the high heat, and invest in underliners. Also shop for plates and bowls that are microwave-safe or oven-safe, which will be more durable and long lasting. If your culinary focus is on sizzlers and steaks, don't forget about Sizzle Platters, which are a great way to serve steaks, sizzlers and other piping hot cuisines.

Besides the longevity of the tableware, whether the design of the tableware can be sustained for a long period must be taken into account. The challenge involved in replenishing the tableware stock after breakage is another important factor to be taken into account while purchasing tableware.

There are other important factors to be considered while selecting tableware. For example, will the plates be cleaned manually or on dishwasher, the proper storage for the plates to make them last long, do the plates hold heat well so your meals don't cool down too quickly, are the plates too heavy, too wide, or too awkward to hold comfortably by servers are some of the factors to be taken into consideration while selecting tableware.

Bone China Vs Porcelain China

Many people are confused as to the difference between 'China and 'porcelain.' The term 'China' comes from its country of origin, and the word porcelain is Latin, meaning seashell. It implies a product which is smooth, white, and lustrous.

The production of bone china begins in a similar fashion as porcelain china but includes an extra ingredient named bone ash. This is a white powdery substance and the byproduct of incinerated animal bone. Bone ash gives the body of the plate a unique milky white colour. Bone ash adds translucency to the body of the dinnerware, and makes the dish stronger while making it softer.

Succinctly, the bone ash makes the crockery more resilient and less likely to break. Often times, you can place your hand on the back of a plate and hold it up towards a light. If you can see your hand, it is likely to be a bone china! Otherwise, the dinnerware product is most likely to be porcelain.

Bone china offers a slightly more elegant appeal than porcelain due to the comparatively lighter weight and body composition. It is typically a bit more expensive than porcelain due to its manufacturing process and overall elegant perception. Porcelain is generally thicker than bone china products. Porcelain is forged at a higher temperature – averaging around 1,455° Celsius / 2,650° Fahrenheit. Both porcelain and bone china are microwave and dishwasher-safe.

Source: Food & Beverage Business Magazine

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Ventilate the Kitchens

Kitchen is one of the most important places in the foodservice industry. A hotel or a restaurant is known by the quality of food it serves. Therefore it is important to plan a kitchen that suits the requirements of the industry. Kitchen planning is not only about setting the cooking system and arranging the spices and ingredients. It involves varied aspects and one of the aspects is to provide good working condition for the people working out there or the manpower involved.

If precaution is taken for the food prepared, one has to take care about the kitchen ventilation too, from the sanitation and cleaner air perspective.

The need

Indian cuisine restaurants in particular and most others, which see a lot of grilling and smoke need fresh air curtains and effective exhaust systems to not only prevent smoke and odour from reaching the guest but also result in a better ambience for the staff.

Fire safety equipment and wastewater disposal system take care of not only the aesthetics but also the hygiene aspects, which can never be ignored. Good air-conditioning ensures the comfort of the guest and kitchen area staff, which reflects in the interactive bonhomie of the modern interactive kitchen even if it were through the glass separators.

Human resource considerations point to an increased involvement and pride for the cooking staff in case of interactive or show kitchens. The future is fast turning into interactive kitchen domain and one can visualize the time when chefs and cooking staff double up as stewards too.

Ventilation System

Modern kitchens are dependent on fresh air supplied by the ventilation systems to dilute contaminants present within it. Due to lack of fresh air supply contaminants can build up to a point where they become a health hazard.

Basically, the two main approaches to improve the air quality of the kitchen working area are source control and removal of contaminants. Although source control is the most effective way of dealing with the air quality problem, it is often impractical, expensive and sometimes impossible; it will be unwise to adopt source control in case of kitchen, because burners and furnaces can't be controlled easily.

Advanced designs of new kitchens feature mechanical systems that bring outdoor air into the inner space. Some of these designs include energy efficient Heat Recovery Ventilators and Volatile Organic Compounds (VOCs), etc.

Other Measures: Though for ventilation purpose, the simplest way is to have duct ventilation patterns above the gas ranges but due to incomplete combustion (in case of tandoor) of fuel other techniques are also used. The use of ozonizer within a kitchen like closed environment, ultraviolet emitters to control algae, slime, odours, virus and bacteria and dehumidifier to dehumidify and keep the indoor environment cozy and comfortable are fewer ways one can use in kitchen.

Quality of Kitchen Air

The ventilation and the care a kitchen receives influence its long-term performance. Proper and adequate ventilation enables the kitchen to intermittently purge the contaminants out of it.

Poor air quality is caused due to inadequate source of ventilation and it can aggravate the state with a contaminated duct system, which is a common feature. In fact, a building's heating, ventilation, and air conditioning (HVAC) system provides conditioned air to occupied spaces within the facility. Typically, air from within an occupied space, along with fresh air drawn from outside, is drawn in through a filter designed to protect the mechanical equipment and increase its years of service. Over time, the deposits in the ducts due to exhaust fumes and from outside air can form sizable accumulations. It is therefore important to keep a track of the ventilation functions.

For cleaning ducts in larger establishments, it is imperative to use portable equipment in order to gain access to all locations to be cleaned. For successful duct cleaning one needs to employ vacuum cleaner that is comprised with HEPA filter equipped negative air machine or duct vacuum generating at least 4,000 CFM. This HEPA vacuum should be on hand for contact vacuuming of turning vanes, plenums, coils, drip pans, registers and other surfaces.

Setting up of an exhaust system, by itself is not an end to the kitchen ventilation problem. Continuous check is required and a buffer help should also be there in hand for emergency situations.

Designing for a Kitchen Exhaust

For a commercial establishment, kitchen plays a pivotal role, and its proper upkeep on regular basis requires a well-designed kitchen exhaust system. It has to be designed in a way that it reduces the degree of wastage (in terms of smoke) and also ensures optimum utilization of space. Hence, ever since the planning stage the role of architects, interior designers and project consultants assumes significance.

One must bear in mind that while looking for economically viable designs, at no stage there should be any compromise on comfort factor for those using the kitchen. Providing a comfortable working condition for kitchen employees has become significant.

Technology has come to play a significant role in the replacement of filtered outdoor air in the kitchen rather than former practice of opening windows for air passage. The basic design has is to ensure continuous mechanical supply and mechanical exhaust in the kitchen which can have harmful impact on kitchen occupants.

If one goes by what can be called 'Indian standard,' all kitchen room shall have proper ventilation/exhaust from any of these methods mentioned below:

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Display Kitchen

Display kitchens require a great deal of conceptualizing and vision so that they are future proof. These are the jewels in the crown of a good Food and Beverage operation. Exhibiting the kitchen to the customers is a specialist activity. It also involves exceptional programming necessities. Adjustments and adaptations in cooking methods, as well as operational measures may be required in order to achieve the desired result. Here, we will raise some of the key factors to be considered when determining whether a display kitchen is the right choice or not and also the various nuances of the display kitchens.

Gaining Popularity

The Display Kitchen, if designed properly can create the brand value for the hotel or restaurant. Cooking in front of the guests has its own set of requirements, like accommodation in cooking methods, operational procedures, HACCP etc. to achieve the desired image.

Display kitchens, following a HACCP program can get customers to be comfortable with safety issues of food handling. The customer automatically perceives that when food is prepared in full view, the culinary staff is more conscious of safe food handling practices. Display kitchen staff orchestrates their moves with the great consciousness as if they are performing on stage. The element of theatre is a form of entertainment that enhances the overall dining experience.

Important Aspects

There is a variety of issues that must be considered when determining whether a display kitchen is the right choice for a particular operation.

Display kitchens, by their nature, remain in full view of the customers. Some of the functions that occur in a foodservice facility are not, as appetizing as others. The owner should decide as to which components should be in full view, and which components should be given the rear seat. One of the areas is pre-preparation because the culinary team needs easy access to areas that are in full view, as well as those that are hidden. This requirement needs additional planning and coordination.

The visual component is very important aspect in display kitchens. When designed properly, even the support equipment and configuration takes into account what the guest will see, and how it looks. Storage areas have to be concealed or kept neat. Built-in equipment may be more desirable than freestanding equipment to achieve a finished look. Both the operation and construction budgets can be impacted by decisions made to accommodate these aesthetic objectives.

Speaking of impact on expenditures, the cost of the building per square foot is typically more expensive in the front-of-house, as that to the back-of-house. It is typically more expensive to provide a display kitchen in lieu of a concealed, back-of-house scenario.

Display kitchens should be viewed as an investment and if properly themed can get great returns. Display kitchens often present opportunities for the culinary staff to interact with the guest. Such interaction, if desired, can have an impact on the operation for the life of the facility. The pool of potential employees can be significantly reduced based on this operational feature, as not every available employee is well suited to interact with the guest and convey the image one wishes to convey.

Attributes of a Display Kitchen

Layers of Activity

The visual impact of a display kitchen is significantly enhanced when there is a variety of activity that occurs at different levels of depth perception. It looks really attractive when there is a whole bunch of stuff going on simultaneously in different parts of the display kitchen. One way to achieve this is to incorporate pieces of equipment with constant activity. Rotisseries, open-hearth ovens, char broilers, tandoors, roomali roti ranges are good examples of equipment that project constant activity.

The idea can be taken to its culmination if the stations are strategically located. For instance, a display kitchen with a pick-up counter at the front, an expeditor's station on the chef's side behind that counter, with an island cooking suite behind that, and an open hearth oven with a constant flickering flame behind that. This layout has the potential for a variety of activity to occur simultaneously, one behind the other.

How is the View?

The objective of a display kitchen is to create food in front of the customer. It would make sense, then, that the display kitchen be located so that it can be easily viewed from the dining room or from the entrance of the restaurant. In certain scenarios it is appropriate for the display kitchen to be visible from as much of the dining room as possible, while in other situations the display kitchen may only be visible from a portion of the dining room. There is no right or wrong answer; rather such a decision depends on the overall concept. The location of the display kitchen, however, is an important issue that can affect the Restaurant's design and should be addressed early in the design process.

Flow

Flow is even more important for display kitchens, primarily because the interface between the service staff and kitchen staff occurs in full view of the dining area. Under normal circumstances, this interface can be chaotic at times.

In display kitchens, chaotic conditions simply aren't an option. The service staff and kitchen staff need to meet, but never cross paths. The culinary staff should be able to access all support areas and produce their food without interruption from the

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Display Kitchen contd...

servers. The servers, likewise, should be able to access all required areas without having to navigate the culinary staff. Because display kitchens are often divided, with some areas in full view and others concealed, achieving proper flow patterns can be more challenging than in traditional configurations. Proper consideration should be given to the final layout.

Importance of Equipment

Equipment in a display or exhibition kitchen often acts as an indirect focal point for guests. While all eyes are on chefs as they demonstrate their talents, the right mix of functionally aesthetic equipment that allows the kitchen staff to work efficiently is needed. Customers don't want to see a boring kitchen; they want something exciting. The kitchen equipment has become an important part of the look and feel of display kitchens. Today, kitchens are more flexible and allow customers to become a part of the dining experience.

Many manufacturers are creating new pieces of equipment that are both eye-appealing and functional. From wood-burning ovens to upscale Western grills and decorative ranges, to the simple tandoor, the kitchen equipment is being made innovative functional and ornamental. The kitchen appliances now complement the overall decor of the restaurant.

Flashy or Functional

Although the kitchen is open to customer's viewing, it doesn't mean it has to be loaded with high-end, flashy equipment. Choose one or two pieces to spotlight the Chef's skills. The visual impact of the display kitchen is enhanced when there is activity at different perception levels. In essence, it is important to provide layers of activity wherever possible.

The purpose of setting up multiple stations is two-fold; it keeps the equipment separated and thus keeps congestion down. It also triples the amount of action in the kitchen. Since there is one focal point and many smaller action stations, there is constantly something for customers to watch. The activity occurs at different depths. The end result, is a display kitchen with cohesive activity.

Make It Work

Equipment that is attractive to customers must be also functional. It is important to remember that form follows function: first make it work, then make it look good. If a hotel is going to go through the expense of constructing a display kitchen, it cannot afford to have an eyesore in the middle.

One has to make the discrimination about what is eye appealing and what is industry appealing. One can keep the cost of the equipment down by playing up other aspects of the kitchen, like you can animate the restaurants open kitchen by turning the cooking action to face the dining room. By doing this, customers can see the Chefs' faces and the cooking process, instead of the plating and pick-up. A large counter covers most of the cooking equipment so customer eyes are directed towards the action and visual piece or pieces of equipment which could be the kitchen signature.

Design Aspect

Although equipment plays an important role in achieving a polished display kitchen, design can make or break a kitchen. It will not do any good if a piece of equipment looks great, but does not fit in with the rest of the kitchen. From a customer's perception, it looks better if the design is modular, even if it ends up costing more. The modular equipment in a display environment returns the investment manifold.

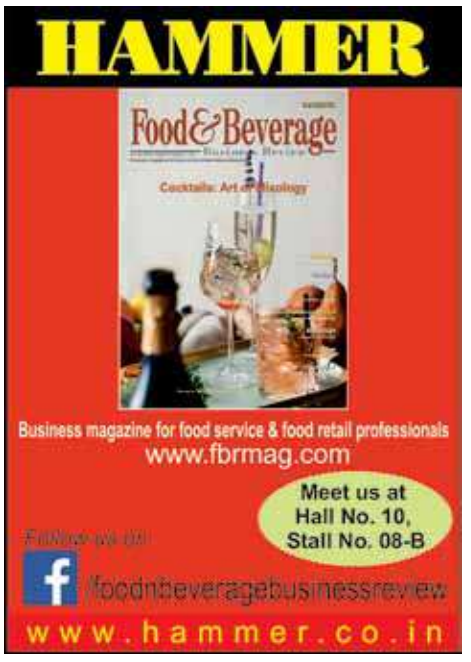
Sanitation Aspect

No matter how attractive a piece of equipment is; if it is unkempt it won't be sending guests the right message. Most people will agree that the most important feature of display kitchen equipment is the ability to keep it clean.

One can choose all stainless steel equipments that are easy to clean and will look good even after many years. Countertops made of granite, or Corian can be easily cleaned and they are eye-catching too. The exteriors of the equipment can be wiped off with a simple soap and water solution. Dark coloured equipment shows less dirt and grease.

Anything in the customers' view must be immaculately clean and taken care of and the equipment must be reliable. In a normal closed kitchen situation, if something breaks down, guests wouldn't know about it. In a display kitchen, though, all eyes are on the kitchen. Therefore, it is better to have some very reliable pieces of equipment in the kitchen, along with excellent service backup from the manufacturers or distributors.

Source: Hotel Business Review Magazine





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Topline Food Equipment LLP

Topline Food equipment LLP started its journey in 2000 with the aim of modernizing and assisting the Food and ethnic products business in India. We started with the representation of Y-Fang Sealing machines, Taiwan (Brand Supersealer) to offer top sealing of plastic trays and cups. Supersealer was specialising in Semi-Automatic and Fully-Automatic top sealing machinery. Supersealer is also offering technology to extend shelf life of sweets and bakery products using Vacuum and MAP technology to extend the benefit of this technology to the retail segment.



Topline also brought the first Manual sealing machines for plastic cup and trays under its own brand Topsealer. The introduction of this sealer was to offer affordable sealers to the QSR segment. Over the years the range of Manual sealers was also expanded to increase its applications in various areas of food business

Topline also represent Anko Food machines from Taiwan ANKO, a well established and a Global supplier of Food machinery for manufacturing a wide variety of foods. Anko supplies machinery for the complete range of Chinese Foods and ethnic foods. ANKO machinery is used in automation of Rasgulla, Gulab Jamun for Canning. In the frozen food segment customers were able to use ANKO machinery to produce Samosa, stuffed Parathas, Spring Roll and Samosa pastry sheet, Momos and Kachori.

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The balance chocolate is the innovative set of chocolates answer to health concerned consumer needs with alternative ingredients such as natural sugars, plant based dairy alternatives and functional ingredients. Selected chocolate portfolio offers real chocolate products made with finer flavour cocoa whic provides a unique sensorial profile, from single estate to regional and country. Heritage recipes provide unique recipes to cater to specific market needs and applications. It has wide range of white, milk and dark chocolates with particular flavour and performance characteristics.

The couvertures are used in applications like enrobing, decorative figures, moulding, fillings & ganaches, decorating and desserts. The chocolate is available in 2.5 kg & 20 kg formats.

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Trufrost & Butler sets Experience Centre

Recognising the latent need of its prospective customers to 'touch & feel' the equipment before purchase, Trufrost & Butler has set up a Company driven Experience Centre at Jayanagar, Bengaluru. This is its second flagship Experience Centre – the first being already operational at its corporate office in Gurgaon.

At this 'state of the art' Experience cum Culinary Centre, you will find the key products of Trufrost and Butler on display in an aesthetic, yet functional manner – in the actual setting of a bar, a coffee shop, a professional kitchen, an ice cream parlour and so on. Here the prospective customers can visualise the use of the various equipment in their eventual environments and also allows them to get store design tips and space saving ideas, ahead of their committing themselves to making an investment and ensuring that it remains judicious.In addition, prospective clients who wish to experiment with their recipes under the guidance of a culinary team can see how they would turn out after cooking.

The Experience Centre at Bengaluru was inaugurated on 5th January, 2023 and was visited by leading entrepreneurs, restaurateurs, hospitality professionals, kitchen equipment fabricators and leading kitchen consultants from Chennai, Hyderabad, Bengaluru, Mumbai, Coimbatore and even states like Gujarat, Punjab and West Bengal.The Experience Centre can be visited on any working day with prior appointment.

Design Support

Neeraj Seth, Managing Director & Co-Founder of Trufrost & Butler says – "Our focus is not merely in selling our equipment but in delivering holistic solutions that work for our customers and help them grow their business. We draw immense satisfaction when our customers turn into repeat clients and refer other customers to us. Our two brands – Trufrost & Butler work in tandem to provide holistic solutions that are contemporary, energy efficient, space saving, technologically advanced, and yet do not burn a hole in your pocket. Whether you are setting up a cafe, a patisserie or a bakery, fine dining or a quick service restaurant, commercial or a cloud kitchen, bar or a pub, an ice cream parlour



or a juice bar, supermarket or a convenience store, or planning a walk-in coldroom or a refrigerated warehouse, you can call us for help in offering you the right advice on equipment selection, design as well as culinary support."



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.

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.



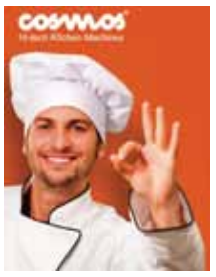
Today the legacy of original brand 'Venus', is continuing with same loyal staff, same machinery & infrastructure and same management.





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.



Pipeline to Success

R R Hospitality Solutions



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 Hospitality Solutions 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



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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.

Shining with Quality

King Metal Works

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

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



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

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

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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 !



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Welbilt brings the best choice in Premium Combi Ovens and the NEW talent for your Kitchen

Welbilt provides the world's top chefs, premier chain operators and the growing independent food and beverage sector with industry-leading equipment and solutions. The bedrock of every foodservice establishment is the quality fare and experience it serves to its guests and that experience starts in the kitchen. By listening to the "Voice of the Customer" we keep innovating and evolving so that we continue bringing to our customers the absolute best in foodservice equipment's & solutions.

Convotherm

Convotherm Maxx pro has been conceived from the user's perspective from beginning to the end. Long lasting and reliable. German engineering at its best. It is redefining the standard for high end combi ovens. High quality materials with excellent workmanship. Innovations that really make sense. Optimized functions in both hardware and software and forward -looking digitization – with technical intelligence, yet easy to operate. Designed and engineered for the best cooking, steaming and baking results. Last but not the least, end to end energy and resource efficiency with easy servicing -for sustainably cost-effective operating costs over the entire service life of the appliance.

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The NEW Merrychef conneX range – speeds up service, reduces take away queues and maximizes profits. The most compact high-speed oven on the market, it can cook, toast, reheat and grill with the new colour coded Merrychef accessories. The perfectly balanced tri-pleX technology delivers the maximum performance ensuring food is cooked consistently without wasting energy. The Merrychef conneX range introduces the next generation digitally connected controller with an easy-to-use touchscreen allowing everyone in the team to deliver the consistent, high quality hot food that Customers demand. Kitchen staff love it as they can carry on serving, avoiding long queues, while the food is cooking

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Seasoning Solutions

Nestle Professional

Maggi has introduced a range of seasoning solutions designed for chefs by chefs. The seasonings are easy to use, versatile, customizable and delivery friendly for restaurants, caterers, banquets, cloud kitchens and hotels. The range includes Biryani seasonings (Hyderabadi & Lucknowi) – 12+ signature spices in unique blend to deliver authentic taste, enabling standardisation and customisation with multiple applications for Tikkas, Kebabs & Curries,



Rice seasonings & Manchurian Sauce Mix, Pasta Sauce Mix - These eliminates stocking of multiple ingredients and used for multiple applications like Brown Sauce, Soups & Noodles.

Pasta Sauce mixes helps retaining texture during delivery and rich coating with signature note of herb, cheese & tomato. It offers multiple applications like Mac & Cheese, Arabiatta & Baked Vegetables.

Also available from Nestle Professional is Coconut Milk Powder, Milkmaid and Maggi Liquid Seasoning.

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.

Bringing the world of Hospitality and F&B to India

India International Hospitality Expo

INDIA INTERNATIONAL HOSPITALITY EXPO
INDIA EXPO CENTRE & MART
AUGUST 3-6, 2022

One of the largest B2B hospitality expo, the four-day IHE2023, opens on August 2, 2023 at IEML, Greater Noida

The India Expo Mart & Centre (IEML) in Greater Noida is all geared up for the 2023 edition of the India International Hospitality Expo (IHE2023), which has emerged as one of the country's biggest B2B show designed exclusively for the hospitality and food sectors.

The Expo, to be held on August 2-5, 2023, will be representing verticals that are relevant to the hospitality sector, notably, Amenities, F&B and Kitchen Equipment, Furniture and Furnishings, Housekeeping, Laundry, Tableware and more.

In the words of Mr Rakesh Kumar, Chairman, IEML, and Director General, Export Promotion Council for Handicrafts (EPCH), "IHE has emerged as one of the most well-managed hospitality shows across the globe and our core focus on B2B engagement and business generation has helped make a mark in Indian hospitality. We welcome decisionmakers from star



hotels, resorts to guest houses as well as fine dining restaurants to cloud kitchens. If you're anyone linked to the hospitality sector, you're cordially invited to know how we can help you grow your business by sourcing from the best."

In addition to 1000+ exhibitors and over 25000 visitors, the 4-day expo will host the following concurrent events with the support of prominent industry bodies.

Four-day conference loaded with knowledge-based discussions by industry leaders on emerging market opportunities, new technologies and sourcing alternatives. Some of the country's top hotel and restaurant CEOs like Rattan Keswani, Priya Paul, Zorawar Karlra and many others have spoken at the past editions of IHE Conclave.

Masterclasses where the country's leading chefs and mixologists will share their recipes and expertise. The event has seen the likes of Chef Ranvir Brar, Chef Vineet Bhatia, Chef Ajay Chopra and many others.

The young chefs' competition conducted by the Indian Culinary Forum (ICF)

Sommelier Training and Competition among the students for beverage master

And the much-awaited IHE2023 Excellence Awards, honouring the best and brightest of the hospitality world.

"We have been growing non-stop and our teams have been working round the clock to create IHE a very fruitful business experience for our exhibitors and visitors. We can guarantee a seamless



exhibition experience to all our attendees and participants as the venue hosts some of the most prestigious events like the Auto Expo, Elecrama, COP14 and has catered to the state heads of over 15 countries ," Chairman Kumar said. India Expo Centre and Mart has been the venue of nine out of the 12 biggest trade shows in India, is spread across 58 acres (2,35,000 sq. m.).

Like in the past six years, IHE2023 will be much more than an exhibition – it will also be a knowledge fest for professionals engaged in the food and hospitality sectors. From students of hotel management and the culinary arts, to professionals in the F&B, front office, housekeeping, kitchen management, purchase and engineering departments of hotels, to owners and operators of standalone restaurants, IHE2023 offers something for everyone. It is a show that just cannot be missed.

We mean it when we say that we're all about helping you grow your business. The testimonials of our exhibitors and visitors



is a proof of that.

If you've been waiting to upgrade your Hospitality and F&B business, you'd not regret waiting till August 2023 to source from the best.

Don't believe us, see the video testimonials from the attendees of IHE 2022 here

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Exquisite Contemporary Designs

Stackwell

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

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



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

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



Laminated Top Conference Tables. These tables have removable modesty front panels. The peculiarity of this table is that its legs are made of stainless steel. Hence, even after extensive usage it will look as fresh as new. The front and side modesty panels are not like Chinese metal panel but provide the matching / same as top. This makes the product look very decent and elegant. Look wise and also durability wise products are far better than the Chinese products. So far, company has supplied more than 5000 tables to the reputed Convention Centers & Five Star Hotels.

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



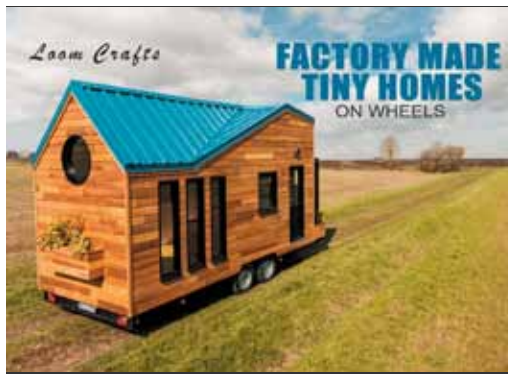
Large Benefits of Tiny Homes for Hotels

Loom Crafts

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

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

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



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

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

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

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

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

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t 800g	6291079359029	12x800g

Granules



Weigh	Barcode	Pack Config.
t 200g	6291079359081	48x200g



Weigh	Barcode	Pack Config.
t 400g	6291079359098	24x400g



Weigh	Barcode	Pack Config.
t 800g	6291079359104	12x800g

Fine Grind



Weigh	Barcode	Pack Config.
t 200g	6291079360483	48x200g



Weigh	Barcode	Pack Config.
t 400g	6291079360490	24x400g



Weigh	Barcode	Pack Config.
t 800g	6291079360506	12x800g

IMPORTED & MARKETED IN INDIA BY:

KRAVOUR FOODS PVT. LTD.

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Sapora is derived from an Italian word Sapore which means Taste and Flavour. Anything that brings liveliness or interest Sapora (Pink Himalayan Salt) is Unrefined, Unprocessed, Natural and Health Friendly

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At Sapora, we believe in breaking through the boundaries of what is possible in spice. Good health is paramount. We believe that food is at the centre of good. Adventurous spirit. Everything we do is to make our products taste better and look better in people's homes. Explorers of spice thinking. Our curiosity about spices and flavor science leads us to inspire others with our thinking and possibilities for use. Strive for sensorial. We look at everything our brand touches and elevate it to engage all the senses. Mastering what nature has provided Explore the science of flavour Highlight the health benefits of spices Elevate spices and senses through design.

We are sustainable by design!

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.

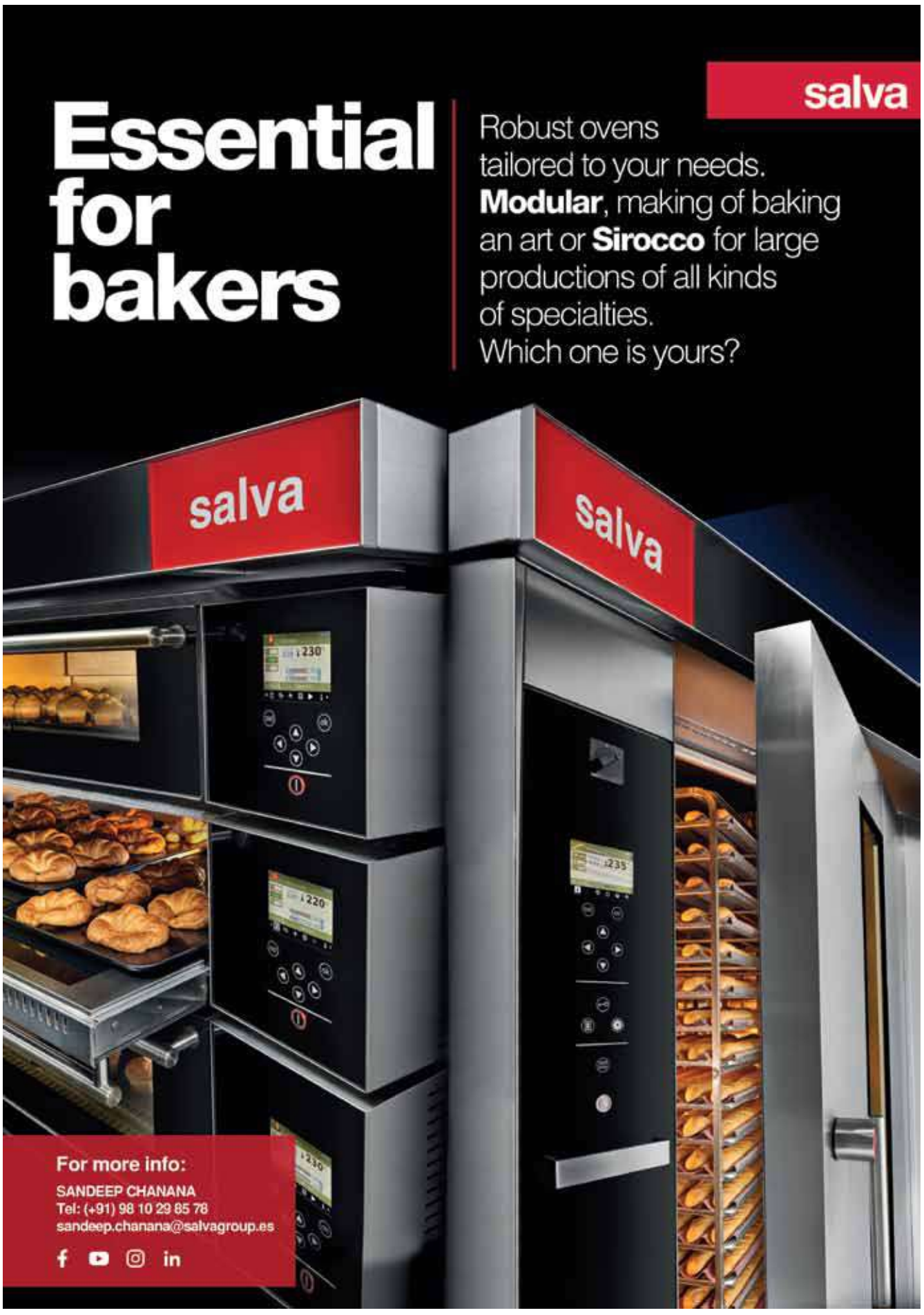
BOIRON offers a comprehensive range of frozen fruit purees and coulis. With over 70 different authentic-tasting fruit purees, coulis, fruit pieces and semi-candied fruits to choose from, it has inspired many innovations in the culinary world. Euro Food is proud to be associated with this brand which 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.



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.

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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. 'Gnosch Foods', a young organisation, 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, 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.

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.

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.

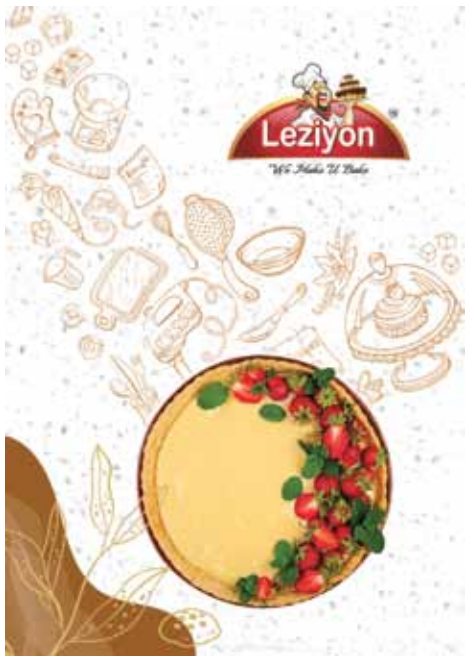
Boosting Bakery Business

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

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.

Presenting New Innovations

Fagor Professional

Fagor Professional is a Spanish company specialized in the manufacture and commercialization of equipment for foodservice and laundry industries, offering a wide range of high-quality and high-technology solutions with a strong commitment to sustainability and social responsibility. Founded in 1954 in Oñati (Basque Country, Spain), the company has become one of the leading brands in the sector with a worldwide presence: 7 factories and 35 commercial implementations, giving support all over the world.

Fagor Professional Foodservice's product range includes solutions to every kitchen's needs, such as cooking equipment, ovens, dishwashing machinery, refrigeration, distribution, and static preparation equipment. These solutions are designed to meet the needs of all types of establishments, from small businesses to large restaurant chains and hotels, and at the same time, they have been manufactured to ensure optimal performance and durability.

Behind the brand, there is an expert, committed and close team that guarantees you a specific response to your most demanding requirements and that accompanies you in the process of making your business grow.

Fagor Professional belongs to ONNERA



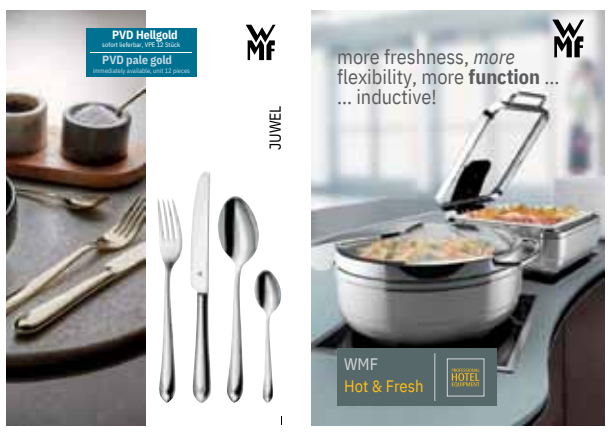
Group: an international business group dedicated to providing equipment solutions for restaurant, laundry and refrigeration applications. At the same time, it is also part of Mondragon Corporation, the leading Basque industrial group and a world benchmark for cooperative work.

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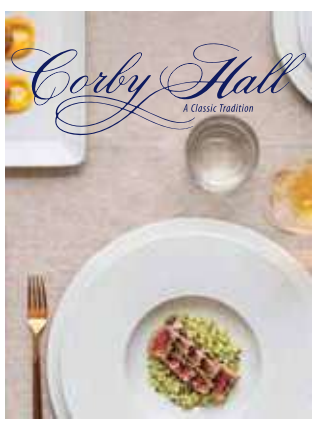
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Tableware



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Flatware



Miracle Lamp



Your Business Partners

Pizza Solutions

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.

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.

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.

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for Hotels & Institutions

Experience and Innovation

Rans Technocrats Pvt. Ltd.

RANS Technocrats is a renowned Indian company with 27 years of experience in manufacturing kitchen equipment for the food service industry. The company prides itself on its updated technology and advanced products that meet the needs of hotels and restaurants across India.

RANS Technocrats caters to customers throughout India with a dedicated team that provides service and support. The company's state-of-the-art machinery and commitment to quality have enabled it to deliver equipment that meets international standards.

The company has developed specialized brands to offer a comprehensive range of kitchen equipment.

ULTIMATE offers a wide range of baking ovens, salamanders, and pizza ovens.



ICEDEN provides international quality commercial refrigeration equipment, including display counters, deep freezers, under-counter refrigerators, and freezers.



GRATEINOX specialises in high-quality kitchen floor gratings made of stainless steel. The company's extensive experience in sheet metal fabrication has also enabled it to offer a wide range of customised commercial kitchen equipment under the RANS brand.

Overall, RANS Technocrats has established itself as a leading manufacturer of kitchen equipment in India, offering high-quality products and excellent service to customers across the country.



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.

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. The range of products includes kitchen equipment, refrigeration, bakery equipment, slicers & cutters, food processor, coffee machine, salamender etc.



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

IBCA is a leading institute that specialises in teaching comprehensive Bakery and Culinary programs, providing students with national and international certificates. The institute is accredited by City & Guilds (London), Tourism and Hospitality Skill Council, India (THSC), and National Skills Development Corporation, India (NSDC).

With a team of skilled and proficient instructors who have gained a wealth of experience in the industry, IBCA prepares the next generation for upcoming challenges in their Bakery and Culinary Arts careers. All courses follow an international curriculum to give students the right exposure for equipping them with the highest standards. IBCA follows strict guidelines that instill discipline and aptitude in students to prepare them as per the prevailing industry standards. IBCA transforms amateurs with little or no knowledge of Bakery and Culinary Arts into hard-working professionals who are ready to compete in this challenging world of crafting their own careers. The institute provides suitable opportunities to uplift their amateur career with professional guidance.

The Bakery and Culinary Arts Instructors at IBCA share their knowledge and wealth of experience to pave the path for students to take their skills to the next level. The institute provides excellent training and methods being applied as per international standards so students can stand among the top professional chefs worldwide and feel proud of their skills.

IBCA is one of the leading schools of its kind in North India, with over 5 years of experience in the field of bakery and culinary arts. The institute guarantees job placement as it has over 120 associated product partners. More than 150 students have been placed internationally, having learned the skills of top chefs and the best.

IBCA has become an excellent platform for newbies to learn and master the field of Bakery and Culinary Arts in their sophisticated courses. All courses have a standard curriculum to give students guidance in various methods, processes, preparations, and building recipes from scratch. Bakery and Culinary Arts recipes are articulative, and precise, and require precise skills for which students must take the initiative in learning the basic concepts.

The features that make IBCA standout as one of the best institutes for Bakery and Culinary Arts are its skilled and proficient team of instructors, extensive hands-on training and practical learning, modern infrastructure updated with the latest technologies, top industry experts sharing their personal and professional experience and knowledge, impeccable career guidance and counseling for making a career in Bakery and Culinary, and instilling discipline, learning approach, and progressive attitude in students to excel in this competitive age.



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Perfect 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 in the Spanish market and one of the ten largest European manufacturers. SALVA Industrial S.A. is ISO 9001-certified and is 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 'Kwicko Pro Wash' Convection oven with self cleaning system. The multipurpose



electric ovens tower is 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.

Salva has also launched new boutique, Elecsol Ovens, Utlra Artic Roll in Blast Chillers and Freezers with STC Control Panel 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 STC Control Panel' means it can connect to the internet via the SALVA LINK program and be controlled from any mobile device.

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LEVEL 2
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DIPLOMA IN FOOD PREPARATION COOKING (Patisserie and Culinary)
Duration 12 Months
- 6 MONTHS AT INSTITUTE
- 6 MONTHS OF PAID INDUSTRIAL TRAINING

STARTING: JULY 2023
TIMING - 9:30 AM to 5:00 PM
DAYS - MONDAY to FRIDAY

LEVEL 3
ADVANCED LEVEL
DIPLOMA IN FOOD PREPARATION COOKING (Patisserie and Culinary)
Duration 18 Months
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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.

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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.

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



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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 | Jalebi 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.



T&S Brass Announces Launch of EverSteel Line

T&S Brass and Bronze Works Pvt. Ltd.

The reliability of T&S now in premium stainless steel. T&S Brass and Bronze Works Pvt. Ltd., the leading provider of commercial plumbing fixtures, will be launching its new EverSteel line during the AAHAR Show 2023.

The new EverSteel line offers time-proven designs in premium stainless steel. Lead-free and built for commercial use, EverSteel products come with a five-year warranty and T&S' heavy-duty quality and reliability. The line includes commercial faucets, pre-rinse units, glass fillers and workboard faucets — all crafted with premium steel to meet the highest global standards.

"As we continue to expand the EverSteel line, we are providing even more heavy-duty stainless-steel products and offering more lead-free options for both national and international customers," said Ken Gallagher, T&S vice president global sales.

Available at affordable price points, the EverSteel line meets WRAS, SASO, CSA, PUB, NSF and DVGW global certifications. In North America, EverSteel meets the following compliance/certifications: ASME A112.18.1 / CSA B125.1, NSF 61, and NSF 372.

The line will debut during the AAHAR Show, 14-18 March, in Pragati Maidan, New Delhi. Attendees can visit Hall 14, booth 14-06-A to see EverSteel in person and learn about T&S' innovative, water-saving commercial plumbing products. For more than 75 years, T&S has been setting standards for new products designed to keep up with evolving needs and applications while also cutting both carbon footprints and installation times.

T&S Brass and Bronze Works, Inc. has been a leader in providing innovative equipment solutions to the foodservice and plumbing industries for more than 75 years — since 1947 — when it developed the first pre-rinse unit. Today, with facilities on the east and west coasts of the U.S., in Shanghai, China and in Europe, T&S leads the way in environmental initiatives from eco-friendly manufacturing processes to development of award-winning water- and energy-conserving products. T&S is among the



first commercial plumbing manufacturers to be registered by UL to ISO 9001 Certification, the most stringent a corporation can receive.

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Topline

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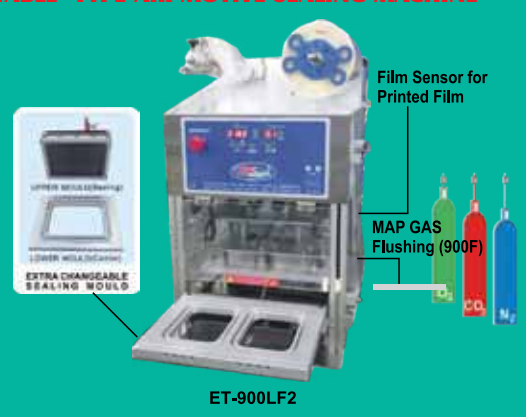
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From 14 to 18 March 2023

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.

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.



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.

A Legacy of Excellence

SKY Enterprises

Sky Enterprises, a renowned name in the uniform manufacturing industry, has a legacy that dates back to the pre-independence era. Since its inception, the company has been



committed to delivering top-notch quality products to its customers. Its unwavering focus on quality has been the cornerstone of its success and has earned the company a reputation for excellence in the market.

Sky Enterprises is known for its exceptional range of uniforms and uniform-related accessories that are crafted using the finest quality cloth and dress materials. The company's products are highly valued for their superior quality and fine stitching, which are a testament to the company's commitment to delivering nothing but the best. Sky Enterprises sources its raw materials from trusted vendors to ensure that only the best quality products are used in the manufacturing process.

The company has emerged as a pioneer in the manufacturing and supply of uniforms in India. Its product range includes uniforms for a wide range of industries, such as the Indian Air Force, Indian Navy, Schools, Reception areas, Housekeeping, and Corporate Environments, among others. Sky Enterprises has established itself as a one-stop-shop for all uniform requirements, and its customers can choose from a variety of options that cater to their specific needs.

The company boasts a prestigious clientele list, which includes prominent institutions. The company's products have been well received by its clients, who have praised the quality, durability, and attention to detail. Its commitment to quality, attention to detail, and customer satisfaction has set it apart from its competitors. The company's unwavering focus on excellence has been instrumental in its success, and it continues to strive for perfection in all its endeavours.



Providing Innovative Foodservice Solutions

MOD Kitchen Equipment Pvt. Ltd.

MOD Kitchen Equipment Pvt. Ltd was founded in 2004 with the objective of providing top-notch commercial stainless steel kitchen and catering equipment. Since then, MOD has been designing and developing innovative food service solutions to cater to the requirements of the fast-growing foodservice industry in India. With a focus on improved designs, production facilities, and customer service, MOD is now one of the leading company supplying food service, bakery, and beverage equipment to hotels, bakeries, coffee chains, and restaurants across India.

In addition to their wide range of domestic equipment, MOD also imports various types of kitchen equipment from world-class manufacturers in Italy, Indonesia, Hong Kong, France, Spain, Malaysia, and Germany, among other countries, to cater to the specific requirements of their valued customers. MOD is dedicated to Project and Key Accounts Management, and their projects range from 5-star hotels to canteens, schools, ashrams, hospitals, specialty restaurants, and more. With an exclusive team working on project execution, MOD can provide a complete solution with fabricated, refrigerated, and imported equipment.

MOD is an approved supplier to a variety of renowned restaurants and hotels, including Mamagoto, Speedyroll, Lite Bite group, Nirula's,



Striker restaurants, The Lalit group, The Oberoi group of hotels, and many other international and Indian QSRs. They provide their clients with a full range of services, including equipment design, equipment fabrication, imported and Indian equipment distribution, installation, warranty, and service.

With its focus on innovation, quality, and customer satisfaction, MOD Kitchen Equipment Pvt. Ltd is truly revolutionizing the foodservice industry in India.

Quality Hardware for Commercial Refrigeration and Cooling Equipments

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Pure and Healthy

Krevour Foods Pvt. Ltd.

Krevour Foods Pvt. Ltd., a leading importer and marketer of high-quality food products, has introduced Sapora, a premium brand of Pink Himalayan Salt in India. Derived from the Italian word Sapore, which means taste and flavour, Sapora is a natural, unrefined,



and unprocessed salt that is health-friendly and brings liveliness and interest to any dish. According to geologists, Pink Himalayan Salt is 250 million years old and the fastest-growing food ingredient category worldwide, naturally containing 84 micro-nutrients. Unlike white refined table salt, Sapora does not contain an anti-caking agent, which may contribute to high blood pressure.

Sapora stands out from other pink Himalayan salt brands for several reasons. It is food-grade certified, unlike other brands with doubtful origins. GMC has invested millions of dollars in bringing state-of-the-art cleaning and grinding technology to produce the cleanest pink salt on the market, free from foreign materials. Sapora is available in various packaging options, such as a DOY pack with a zipper and a glass bottle, to protect it from pollutants. Lastly, Sapora's DOY pack has nine SKUs, including 200, 400, and 800 gm, with fine ground, granules, and crystal.

Nutritionists, doctors, and health care professionals have realized that refined white table salt is not health-friendly, making Sapora a much healthier alternative. Pink Himalayan Salt has several health benefits, such as being more concentrated in potassium, higher in iron, and much higher in magnesium. It also contains iodine, could help improve respiratory issues, is good for the skin, supports cardiovascular health when used in moderation, and does not contain artificial ingredients.

From premium organic Himalayan Salt to herbs & spices, Sapora is an iconic brand that offers innovation, flavour, and organic products. Krevour Foods Pvt Ltd is proud to import and market Sapora brand in India.

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.



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 is a leading retail chain in India that offers a wide range of products for discerning customers. The company was founded by Rajesh Malhotra and Rakesh Malhotra, visionary entrepreneurs who saw an opportunity to provide high-quality products at affordable prices. Metro Plus Lifestyle Journey started in 1997 as a leading and renowned provider of modular furniture. In 2002, we opened the Courtyard, which comes under Metro Plus Lifestyle, The Courtyard is a well-known outdoor furniture Showroom located in Kirti Nagar New Delhi, India.

Today, Metro Plus Lifestyle has a strong presence in India, With its focus on quality, affordability, and customer service, Metro Plus Lifestyle is poised to continue its growth and success in the years to come. The company's customer service team is highly trained and always ready to help customers with any questions or concerns.

The company has established a strong reputation for commitment to quality, innovation, and customer satisfaction. It has won numerous awards and accolades for its exceptional furniture and has become a trusted name in the furniture industry, providing a wide range of premium quality furniture for banquets, restaurants, bars, café, and outdoor furniture.

Experience Centre by Mittal International



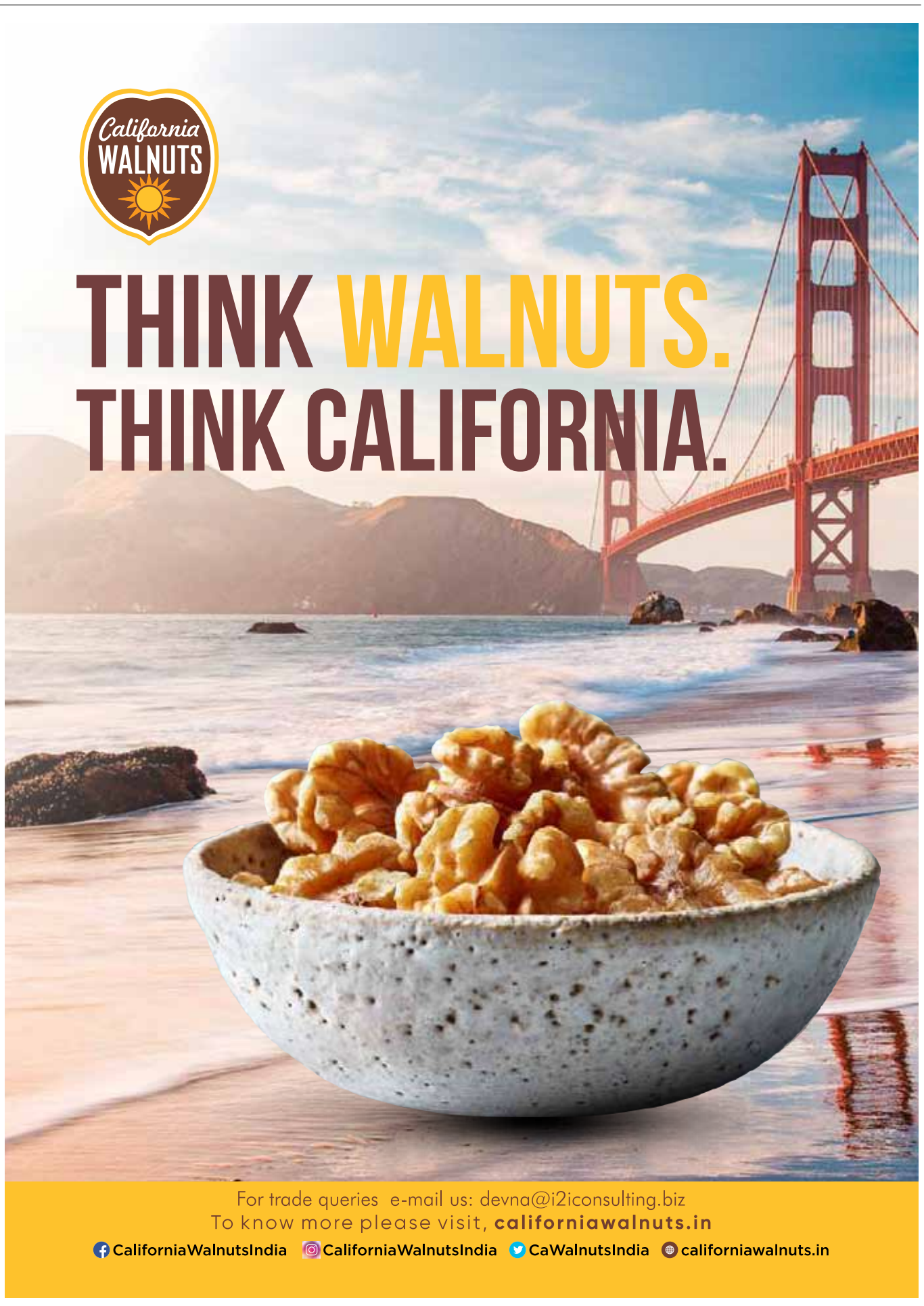
Mittal International, pioneer in introducing the world-class kitchen & refrigeration equipment to the Indian commercial kitchens, offers the best brands from around the world. They have recently added another feather to their cap by launching the first "Experience Centre' at Noida, a 1600 square foot facility. The objective of the facility is to offer firsthand experience to the buyers about the functional aspects of the equipment and choose products according to their individual requirements. Currently the centre is operational at one level, but will expand to four floors in near future.

With their ever-growing list of clients and upcoming projects pan-India, Mittal Internatioal as a leading supplier of hospitality & food service equipment, always wanted a one-stop-shop where buyers can come and experience the products along with live demos. Now buyers & distributors can sample the cuisines and final products along with the process and operation of the equipments. Offering a wide selection of automatic and semi-automatic coffee machines, another area of the center exudes a barista-like atmosphere.

The company was started by Rajendra Prasad Mittal in 1980 and is credited with introducing imported kitchen equipment in the Indian hospitality market. The company first brought the Scotsman ice cube machine to India in 1989 and sold the first La Cimbali coffee machine to Oberoi Mumbai.

Currently they offer a wide range of imported brands like Scotsman, Ugolini, Taylor, Vitamix, Hotmax, La Cimbali, Alfa Ovens, Eka Combi, Franke, Nivona, Expobar, Washmax, Robot Coupe, Sirman, Henny Penny, Menumaster, Berjaya, Winterhalter, Hobart, Salva, T&S, Cooper-Atkins, etc. a few to name, for hotels, restaurants, bars & pubs, coffee shops, supermarkets, Ice cream & beverage, bakeries, food processing, and the healthcare industries.

Mittal International has its pan-India presence through the network of dealers at Bangalore, Jaipur, Hyderabad, Ludhiana, Kolkata and Ahmadabad and branch offices at Mumbai & Chennai. They maintain a ready stock of all the brands to meet the immediate needs of the clients, providing them an added advantage over their competitors. With a talented team of specialists from the trade they deliver high quality services in a timely manner.



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.





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.

Creating New Niche

VRB Consumer Products Pvt. Ltd.

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



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



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

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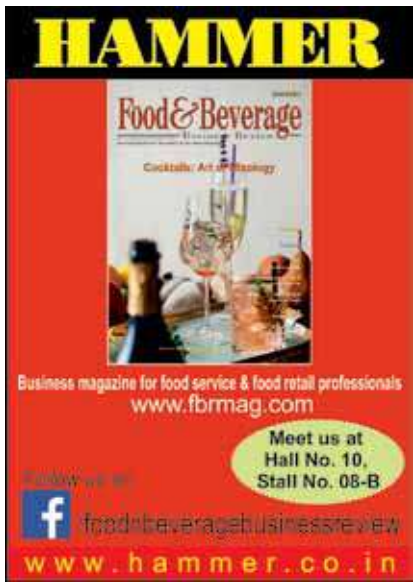
Setting High Standards

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.





Legacy of Handmade Products

Mehta Furnishers

Mehta Furnishers is a leading name manufacturing handmade products for the hospitality industry. Founded in 1984, with over 37 years of experience in crafting high-quality, durable and stylish products, it meet the specific needs of hotels, resorts, and similar establishments. The products are made using a combination of traditional techniques and modern design elements, ensuring that they are both functional and aesthetically pleasing.

Based in Delhi, India, Mehta Furnishers is dedicated to providing its customers with products that are of the highest quality. It take pride in its ability to manufacture products that are not only beautiful, but also durable and long-lasting. The product range includes baskets, furniture, dustbins,



hampers, trolley-carts, and caddies, all of which are made using materials such as cane/rattan, wood, and metal.

The company believes that its products should not only meet our customers' needs, but also exceed their expectations. Proper care and attention is taken in every aspect of manufacturing process, from sourcing the best materials to crafting each product by hand. The goal is to provide customers with products that they will enjoy using for many years to come.



The all new housekeeping strollers and the mobile caddies have carved a niche for themselves in boutique hotels that are always looking for unique ideas and aesthetic values.

Mehta Furnishers is a company with a rich heritage of quality and craftsmanship. With a commitment to excellence and a passion for its products, they are dedicated to providing their customers with the very best that they have to offer.



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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, Weikfield products, Nova Milk Powder & FLEX, Premium canned Mushroom Slices.

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.

Profitable Solutions

Alto-Shaam India

Alto-Shaam India is a partner to trust with through its innovative products and services, to ensure the success of its clients. With support around the country, the team of culinary and sales experts is dedicated



to find profitable solutions for its clients, according to the needs and challenges of their kitchen. As a leader in the foodservice equipment industry, Alto-Shaam provides a wide range of cooking, holding and chilling equipment.

Inventing a new cooking category in the industry, Alto-Shaam's Vector® H Series Multi-Cook ovens provide up to four independent cooking chambers in a single oven with no flavour transfer. Now, operators can cook four different food items at different temperatures, fan speeds and cook times in a single oven.

Structured Air Technology® features patented vertical airflow that provides superior cooking evenness and food quality. With an intuitive control and added Wi-Fi capability using ChefLinc™ remote oven management, managing a menu and foodservice establishment has never been more intuitive, saving valuable time and labor in the kitchen. Additionally, Vector H Series ovens can be operated without a traditional extraction hood, even when cooking raw proteins, and feature a compact 533mm footprint to save space in the kitchen.

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.

Reusable Concept

Meiko Clean Solutions (India) Pvt. Ltd.

To improve sustainability hotels and restaurants are turning to alternatives for 'single use plastics' such as drinking straws and plastic bottles. Switching to providing guest water in glass bottles, carafes or jugs creates a more tailored service and has a better image than branded plastic water bottles.

Glass is much heavier than plastic and it must be spotlessly clean and sanitized, so washing in a commercial dishwasher or glasswasher is the obvious solution. Robust handling, storing and transport methods to ensure glassware remain whole and without scratches are key when implementing a reusable system with water bottles.

Meiko racks are purpose made to suit the height and width of the glassware. This brings the additional advantage of allowing hotels and restaurants to choose their own individual style of bottle to suit, rather than having to use those from the water supplier.

Convertible dishwasher makes best use of space

When it comes to choosing the ideal machine for cleaning jugs, carafes or bottles, make sure to find one that can be used for more than that purpose. The dishwashing areas in hotels and restaurants are usually small and every inch is used.

It will be a bonus for you if the dishwasher carries out bothcleaning crockery and dishes as well as glassware including bottles etc. You



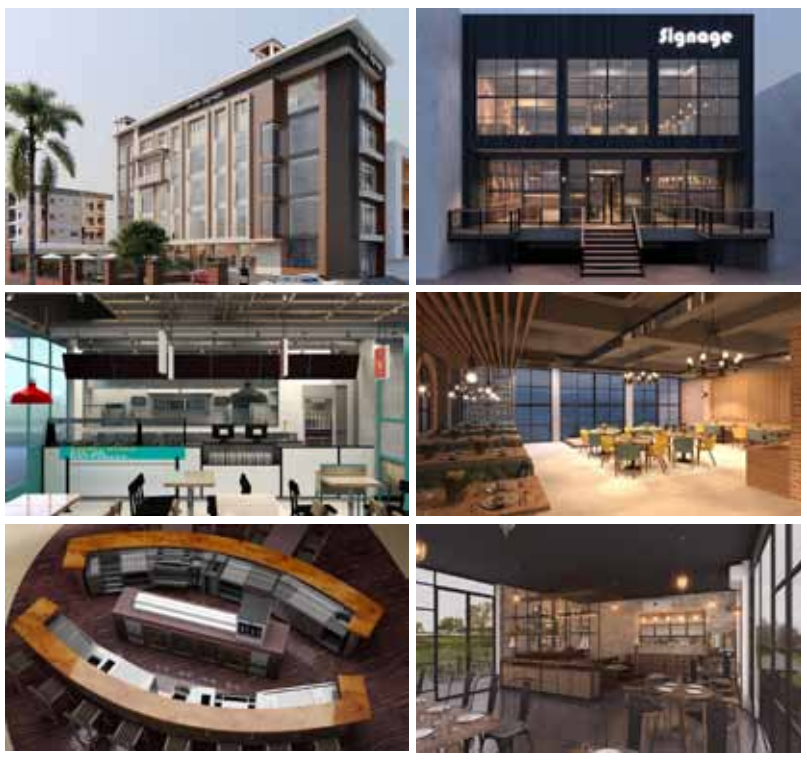
can save precious space when convert a normal dishwasher into a bottle washer. This is the case with the M-iClean U from Meiko.

Implementing a reusable system with water bottles just makes sense as it is environmentally friendly, and it will save you money on the long run. What you can be sure of is that your guests will appreciate the sustainable solution right from the beginning!

Brainstorming is Everything.



Come and meet us for brainstorming ideas for developing "The Big Idea" or the concept of your Hospitality Project.



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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.

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Taste & Nutrition Solutions

NuTaste Food & Drink Labs Pvt. Ltd.

NuTaste Food & Drink Labs Pvt. Ltd. is one of the India's leading provider of Taste & Nutrition Solutions to Brand owners in the Food, Beverage, and Nutrition Industry. With over 15 years of experience, the company has served prestigious National & International companies with a range of products, from seasonings to syrups & bakery items.

The company is known to adhere strictly to quality standards and commitments established by their parent company, Fuerst Day Lawson Ltd FDL (U.K.). The company is also reputed for their co-creation of high-end innovative food and beverage products, which includes concept development, technical assistance, scale-up to manufacturing, and packaging.

Their product offerings include flavours and fillings, bakery pastes and juices, blends, menu concepts, finished products, and blends for vitamin and mineral enrichment in various food products, staples, drinks, nutraceuticals, therapeutics, and supplementary foods. The company is said to formulate their products as per RDA requirement & label claim / nutritional values designed to address the customer-specific needs.

The company's presence in more than 20 states and 100+ towns pan India, with a satisfied customer base of 10000+ customers through 150+ channel partners across all regions, is also notable.

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

Strengthening Global Presence

Tecfrigo S.p.A.



Founded in 1980, Tecfrigo a Italian family-owned company, is among the market leaders in refrigerated display units for pastry, ice cream, wine, meat and other food products. The Company has maintained its robust position throughout its history due to its strategy to develop solid business partnerships.

Tecfrigo is strongly present in Europe (main market), and also achieving growth in Middle East and Australia, along with strongly improving its presence in south-east Asia. It is also strengthening its footing in India, where Tecfrigo currently has six distributors.

Despite its global reach, the business continues to be based in its 15,000 sqm premises in northern Italy, in the Emilia-Romagna region; an excellent location in terms of logistics, and there are no plans to relocate production anywhere else. The production site houses two halls where all the product lines are manufactured, with strict quality control in place for incoming components and raw materials, and functioning on lean manufacturing principles to achieve maximum efficiency.

The company motto is to be as close to its customers as possible, since it strongly believe in long-term relationships. This is the strongest point and USP in a highly competitive market. Product development is an integral part of Tecfrigo's strategy and the company is currently pushing its vertical displays and researching to develop more innovative products in the near future.



Ideal Pizza Experience

Wood Fire Co India

Wood Fire Co India was ignited from a fiery desire for perfection. With a 10 year history of research and design and over 400 installations across India and abroad, today Wood Fire Co India (WFO) is an established premium brand in the oven manufacturing business.

WFO is known for delivering the best quality wood and gas fired ovens for every commercial and residential requirement. WFO has a reputation for keeping in pace with new technologies while retaining the



structure and aesthetic of traditional ovens. Customers get the most reliable, durable and beautiful ovens available in the market.

Wood Fire Co India has recently expanded its offerings to become a one-stop solution provider for the pizza industry. In addition to its top-of-the-line ovens, the company now offers a range of accessories, recipes, ingredients, training and consultations with a team of experts ready to assist customers in creating the ideal pizza experience.

At Wood Fire Co India, the focus is always on the customer. WFO understands that every customer has unique needs and requirements and offers customized solutions to ensure that every customer gets the perfect product for their specific needs. WHO's commitment to quality and customer satisfaction has earned it a loyal customer base as it continues to glow and evolve as a leader in the industry. If you're looking for the hottest, best quality products and services in the pizza industry, look no further than Wood Fire Co India.

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Laundry Solution Providers

Cleancare

Cleancare is a company that specialises in the design, planning, manufacturing, supply installation, testing & commissioning, and maintenance of both industrial and commercial laundry projects. With over 7 years of experience, the company has developed expertise in completing and handing over laundry projects, resulting in highly satisfied customers.

Cleancare procures the best-suited inventory of raw materials and uses cutting-edge manufacturing technology to develop high-quality products that are in demand globally. The company invests substantial resources in conducting worldwide market research to anticipate clients' needs, and its line of products



is carefully developed and rigorously inspected to ensure their worth. All work is under the scrutiny of quality controllers who conduct timely audits and verify every product range.

The company is led by Kuljeet Singh, who has more than 2 decades of experience in the hospitality trade and has been an active participant in various events and exhibitions related to the industry. Cleancare provides technical consultancy to its customers regarding different types of laundry and dry cleaning and supports its customers by helping them in lay-out drawing, installation, running, and servicing.

The company aims to build a mutually profitable relationship with its customers, ensuring their long-term success, through the understanding of their needs and the needs of their customers as well. It is committed to achieving its commitments for quality, cost, and schedule and enhancing the systematic research and use of best preventive practices at all levels, ensuring reliable risk management.

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Paper and Aluminum Products

Paragon Products

PARAGON TISSUES

Paragon Products, a well-known company based at Delhi, are the suppliers & exporters of high-quality paper and aluminum-based products. Founded in 2002 by Pankaj Mittal, and supported by a group of knowledgeable experts specialising in developing products, tailored to the demands of their customers. They offer a range of products such as printed and plain tissue paper, toilet paper, kitchen towels, face tissue boxes, printed napkins, aluminium foil, cling film, and other housekeeping supplies.

Their tissue paper, created from paper pulp, is famous for its softness, great absorbency and disposable nature. They provide a wide variety of tissue paper items, including printed tissue paper, paper napkins, and facial tissue. Toilet rolls, another product of Paragon Products, have been around since the 19th century. Their aluminium foil is widely utilised to wrap a wide range of goods, including food, cosmetics, and other items.

Offering its customers the highest possible quality products is Paragon Products' commitment. They only use certified-grade raw materials, and they adhere to the highest hygienic requirements throughout the manufacturing process. Modern equipment and facilities for quality testing are part of their business setup, which helps them produce flawless products.

A team of committed professionals works hard to provide the best service possible in terms of product quality, open communication, prompt delivery, and moral business conduct. Due to their high-quality packaging, extensive network, convenient payment options, stellar market reputation, and client-centered philosophy, they have amassed a sizable clientele of happy customers. The Crown Plaza, Bitoo Tikki Wala (BTW), and Samrat Hotel are a few of their key customers.

Customers view Paragon Products as a trustworthy and reputable manufacturing company because of their in-depth awareness of the market, innovation, and quality, as well as their rapid adoption of new technologies, regular training of their employees, and emphasis on client satisfaction. For caterers, banquets, restaurants, and hoteliers looking for high-quality paper and aluminum-based products, they have emerged as the top option.

Their small but effective professional team is innovative, outgoing, focused on providing excellent customer service, and always willing to assist customers in obtaining the customised product range they desire.

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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.

Luxurious Bed & Bath Linen

Home Zone India

Home Zone India was created to deliver high-quality bed and bath linen products at affordable prices. This has been the approach of the founder-owner and continues to serve at the core of the organization. The mission is to provide customers with timeless interiors that offer superior comfort and luxury.

Company produces exquisite bed & bath line for hotel rooms with different infill material like down & feather, Microfiber & hollow fibre which makes the highest quality pillows, duvets, toppers, protectors, towels & banquet linens.



The products provides the hotel suite complete luxurious and comfortable. Give a posh look to the room with exquisite bed and bath linen by choosing minimal designs in high-quality fabrics.

With invincible quality associated with Home Zone India which has made it a top-notch brand in the luxury hospitality linen market.

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

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.





Trusted by Chefs

Kay Sons Oils Pvt. Ltd.

Dr. Smith is an HoReCa brand extension of Kay Sons Oils Pvt Ltd, which specializes in providing end-to-end services in 3PL solutions, warehousing, clearing and forwarding, and distribution across the states of Haryana, Punjab, Delhi, Himachal Pradesh, J&K, Uttarakhand, U.P & Rajasthan. As a leading provider of HoReCa, Bakery Ingredients, and Food & Beverage services, Dr. Smith is committed to the growth and success of its customers, partners, and employees, delivering quality since 1999.

With a wide range of canned products, including vegetables, fruits, purees, chutneys, and peppers, all harvested with the goodness of nature and packed with automated hygiene,



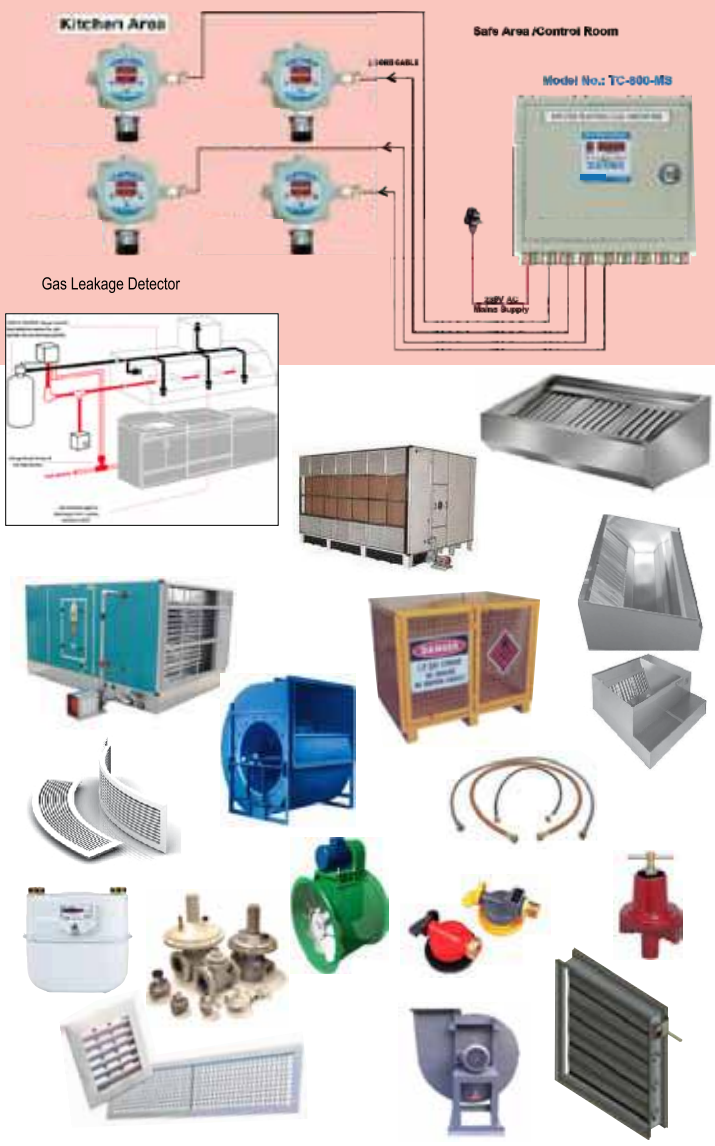
Dr. Smith is dedicated to delivering nothing but the best to its customers. The brand's philosophy centers around responding to the changing palate of Indians today, bringing innovative preparations made from the freshest ingredients and authentic flavors from around the world into homes and lives.

From farm to fork, Dr. Smith is committed to quality assurance, sourcing the best quality ingredients, state-of-the-art processing, and careful packaging. All Dr. Smith products go through rigorous quality checks at every stage to ensure they meet the brand's high standards.

Chefs can trust Dr. Smith's canned food products, which are made in India and packed with Indian taste and the goodness of ready-to-use ingredients. The brand offers an extensive range of products that are loved and relished by all, making it a go-to choice for chefs in the industry.

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Foodservice Equipments

Famous Enterprise

Famous enterprise is a leading Delhi-based company offering a wide range of commercial kitchen equipment. With our 20-years of professional expertise, they offer best services for their valued customers. Working in the industry with their savvy entrepreneurship, it has an ISO 9001: 2015 certification. Registered with the Ministry of Micro, Small and Medium Enterprises (MSME), Government of India, they are engaged in the manufacturing and supply of kitchen appliances and equipment.



The company pays huge attention to its customer's needs promising the best quality of in-house manufacturing products which are easily affordable. They also provide kitchen equipment consultancy services and hope to take this market segment in a new direction. They aim to bring an integrated and connected network of proficiency with which you select your kitchenware.

The complete range of commercial kitchen equipment includes: Deep freezer, Coffee machines, Display counters, Fire extinguishers, Ice cream freezers, Cooling equipment (for example, water coolers), Oven and Water purifiers. They also manufacturer Visi Cooler, deep freezer and chest freezer.

The precise and high-end quality equipment and services set them apart in the kitchenware industry and B2B market segment. Being seasoned professionals they can meet the varied expectations and needs of their clients. All products come with excellent efficiency and are manufactured in a way which makes them suitable for use in all seasons. Company offers turnkey solution to renovate and redecorate kitchen with the best machinery at affordable prices.

Famous Enterprises provides the fabrication of kitchen equipment and allied items to New Store Opening (NSO) projects, Hotels, Restaurants, Sweet shops, Catering services, Industrial canteens, Fast food shops, Bakeries, and many more.

The company has successfully undertaken and completed a number of national and international projects with leading and reputed brands. We meticulously categorise and segregate our products and offer a variety of options with differentiated and unique qualities. Some of our major clients are KFC Maldives, Supertech Builders, Palm Green, Axis E Corp Solutions, Rebeal and Venky's Chicken. Famous Enterprises is the authorized dealer of more than 20 national and international brands. A few of partners are Middleby Celfrost, Usha, Climatrol, and Trufrost.

With a dedicated and highly enthusiastic team of professionals, they serve the business needs and see their clients grow exponentially. They ensure that clients should get the best available services and products; thus, assuring value for money too. It is our constant efforts towards improvement that makes us the best in the kitchenware industry.

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.

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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Steel with Style

Stec Hotelware LLP

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.



Efficient and Better Cooking

Kanhaiyalal Tandoor Pvt. Ltd.

Kanhaiyalal Tandoor Pvt. Ltd.
ISO 9001:2015

Kanhaiyalal Tandoors is a manufacturer and exporter of high-quality tandoors and related equipment, based in India. The company was established in 2008-09 and has since then gained a reputation for its excellent craftsmanship and commitment to customer satisfaction.

The company offers a wide range of tandoors, including Gas tandoors, Charcoal tandoors, and Electric tandoors, each designed to meet specific customer requirements. The tandoors are made using high-quality materials and are available in various sizes and shapes to cater to the needs of restaurants, hotels, and catering companies.

Apart from tandoors, the company also offers a range of related equipment, such as Bar-be-Cue, Pizza Ovens and Smoker Grill. These products are designed to complement the tandoors and enhance the cooking experience.

Kanhaiyalal Tandoors has a strong presence in the international market and exports its products to several countries



across the globe, including United States, United Kingdom, Canada, Australia, and the Middle East. The company has a dedicated team of professionals who ensure that the products are delivered on time and meet the highest quality standards.

In addition to its manufacturing operations, the company also provides after-sales services, such as installation, maintenance, and repair of the tandoors. The company has a customer-centric approach and strives to provide the best possible service to its clients, with a strong commitment to quality, customer satisfaction, and innovation.

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.

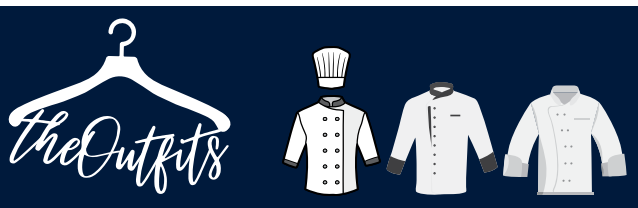
The promoter has the requisite expertise to



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.

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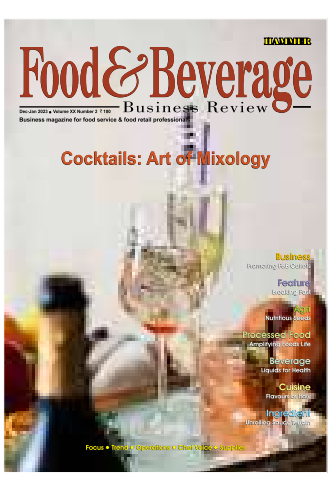
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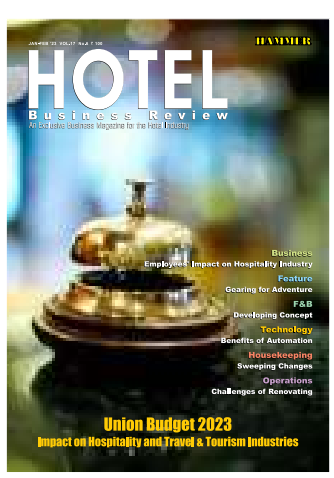
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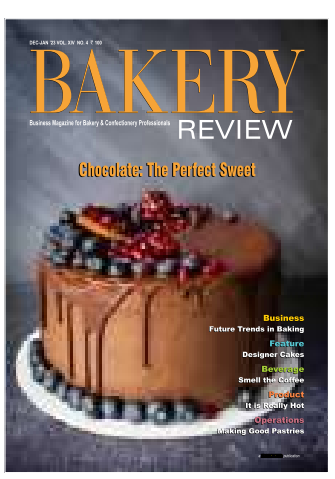
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Hotel Business Review - the first and only bi-monthly magazine exclusively for Indian hotel business. The magazine provides information to professionals seeking innovative strategies along with new ideas, opportunities and current issues that affect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



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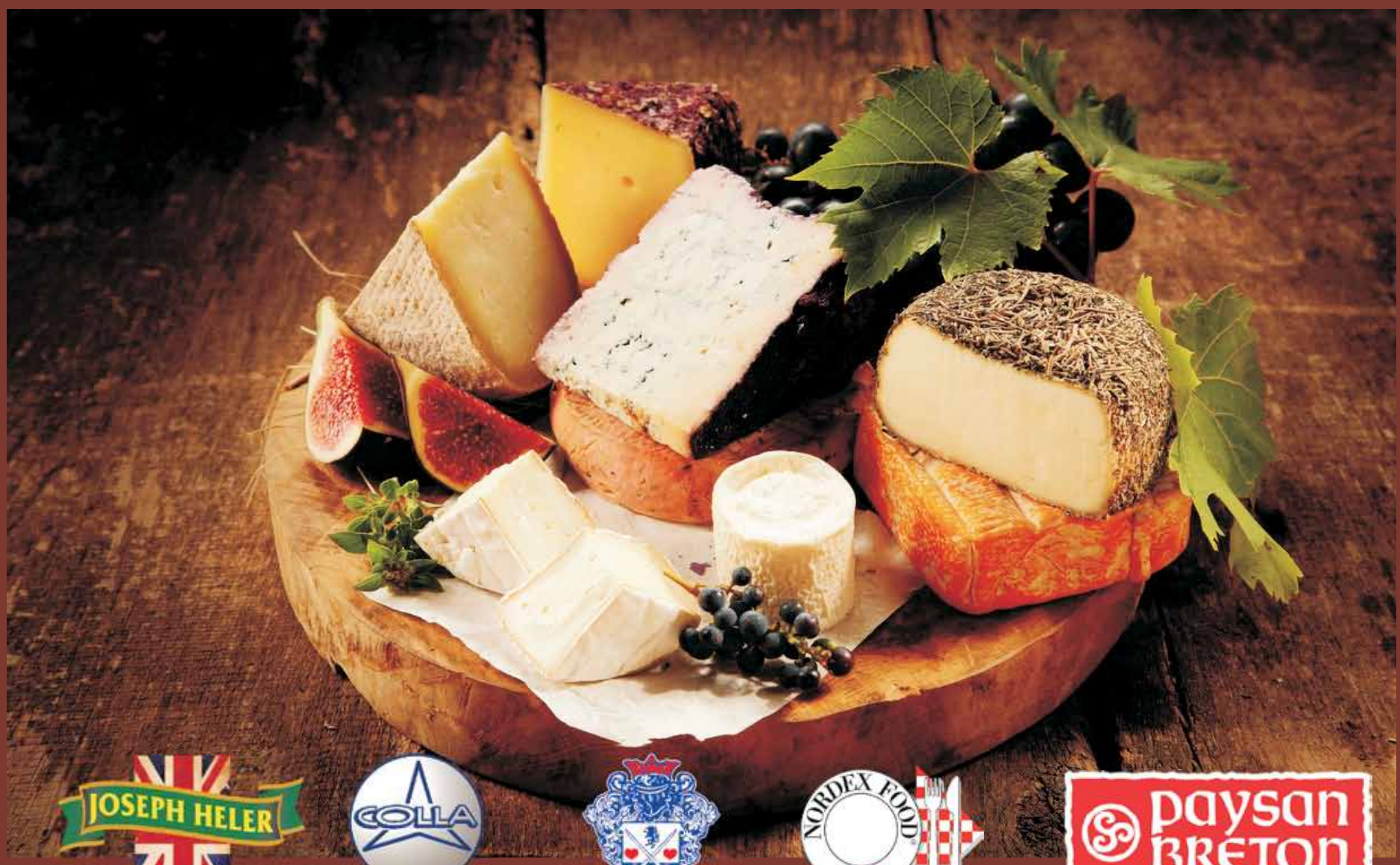
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