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A SPECIAL FEATURE ON AAHAR

NEW DELHI 07-11 MARCH 2024

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2024 38th AAHAR THE INTERNATIONAL FOOD & HOSPITALITY FAIR

Aahar 2024

The International Food & Hospitality Fair

The current edition of AAHAR 2024 - the International Food & Hospitality Fair, the most awaited B2B event in Asia, is the largest fair in the food & beverage and the hospitality sectors in India. The 38th edition is being held during March 07-11, 2024, featuring new trends in F&B as well as hospitality services, food processing, culinary tech, retail and new innovations at Bharat Mandapam, 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 (MoFPI), 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), Forum of Indian Food Importers (FIFI).

The fair is poised to grow in size after completion of ITPO's ambitious project, world class Centre at Pragati Maidan. Covering the highest ever 1,10,000 sqm. + (Gross Area), have more than 1800 exhibitors and also feature exclusive wine pavilion & networking avenues. 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 companies. The new attraction this year are Nutraceuticals, Aquaculture & Marine Products, Floriculture, Plant Proteins, Dairy Products, Fresh Fruits & Vegetables.

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 2024. 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.

38th International Food & Hospitality Fair

FOOD INDIA Exhibition on Food, Processed Food & Beverages

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

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Visiting Hours
• 07-11 March 2024
10 a.m. to 6 p.m.

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The Rising QSR Industry

Burping on a burger has become a norm not only with the gen Z and millennials but with all age groups. If not the burger, they are drooling over a pizza or even momos. Yes, fast food has become the preferred delicacy for Indians. The fast food concept, it is believed, originated in the west to cater to people with shortage of time for satiating their hunger. However, if one looks at the Indian food industry's history, one finds that sweet shops selling snacks has existed at any given point in Indian history.

From ancient Indian history to the present day scenario the key of the Indian households, for serving guests who have come for a quick visit, has been to serve them with snacks like samosas, kachoris, Dhoklas, etc and sweets like gulab jamuns. This food, it is found, has been an integral part of Indian culture since long.

The fast food consumption, over the years, has been increasing and, in recent times, it has enlarged at a rapid rate due to the millennials' hectic lives and expansion of the working population, globally. The result is: burgeoning growth of the QSR (quick service restaurant) industry. In India, it has evolved over the years. Today, the QSR industry in India does not merely cater to a person desiring a quick meal but it has become a dynamic sector catering to the diverse tastes and preferences of millions. From global giants to home grown favourites, QSR brands have become an integral part of the country's culinary landscape.

QSR industry in India has been growing at a rapid rate. According to Mordor Intelligence there has been a healthy Y-o-Y increase of 8.41% growth in the number of outlets from 2021 to 2022. It predicts that the Indian QSR industry would be valued at about $ 25.46 in 2024 and is expected to reach USD 38.71 billion by 2029, growing at a CAGR of 8.74% during the forecast period (2024-2029).

According to a report from credit rating agency ICRA, the QSR sector is expected to grow by 20-25% in FY 2024. It has been witnessing a robust revenue expansion of about 30-35 per cent in year-on-year (YoY) terms estimated for FY2023, it added. ICRA states that the segment is also witnessing increasing penetration to Tier 2 and Tier 3 cities which is mostly driven by capital expenditure and rapid expansion. The growing disposable income of residents in Tier 2 and Tier 3 cities is encouraging the QSR chains to focus on the emerging markets.

The Business Research Company predicts that the fast food and the quick service restaurant size is expected to see a strong growth in the next few years and grow from $295.03 billion in 2023 to $ 316.11biliionin 2024 at a compound annual growth rate (CAGR) of 7.1% and to at a compound annual growth rate of 6.9%

The Research and Markets predicts that QSR market in India, which was valued at Rs 171.80 billion in FY 2022, is expected to reach Rs. 431.27 Bn in FY 2027, expanding at a compound annual growth rate (CAGR) of ~20.47% during the FY 2022 - FY 2027 forecast period.

As per a report by ICRA the top five players in the domestic quick service restaurant (QSR) industry are likely to add around 2,300 stores between FY 2023-2025 with an estimated capital expenditure (capex) of about Rs 5,800 crore (excluding refurbishment) for this period, twice that of the levels seen during the pre-Covid era.

As per the ICRA report the domestic QSR industry witnessed a sharp recovery in ADS and revenues during FY 2023, supported by demand drivers like changing food consumption habits, favourable demographics, improving purchasing power, steady urbanisation, and new store additions.

Suprio Banerjee, Vice President and Sector Head–Corporate Ratings, ICRA Limited, states, "The capex spree in the QSR industry is likely to be driven by favourable demographics, steady urbanisation in India, growing per-capita GDP and significant headroom available in terms of QSR penetration, compared to a developed economy like the US. Increasing formalisation of the sector is expected to improve the penetration levels considerably."

Starting a QSR Outlet

All this makes it enticing for enterprising entrepreneurs to venture into this business. But one has to take several aspects into consideration while investing in the venture.

The most important one is finance. Evaluating your finances is extremely important. If you're in a financially secure enough position, you can fund your QSR on your own. If you can't fund your QSR on your own, you can get venture capital from investors. The third option is to apply for a loan. For this, you will have to present your business plans and financial projections to the bank or credit union.

Some of the other aspects that need to be considered are:

Type of QSR: decide whether you want to start a window counter for only takeaways or have a fast food restaurant with a sitting arrangement. In the latter case you could make a full serviced restaurant or self-serviced one or assisted self-service. This all depends on one's budget.

Location: Like in any F&B outlet, this is one of the most critical factors for determining the success or failure of the outlet. It should ideally be in a densely populated area, keeping the targeted audience. The accessibility and visibility are also essential factors. Your product will also drive the decision for your location. You'll likely target specific demographics depending on what types of food and drink you offer.

Licenses required: The 5 licenses essential for starting a QSR are: Food License from FSSAI, GST Registration, Police Eating House license, Local Municipal Corporation Health License, and Fire License. Fire licenses and the like can be acquired once you commence restaurant operations; however, it is recommended to have all the permits in place before opening the outlet.

12 licenses required to open a restaurant

It may be mentioned that food and drink

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The Rising QSR Industry contd...

establishments face some of the strictest health and sanitation regulations.

FSSAI (Food Safety and Standards Authority of India) License not only authorizes you to run a restaurant but also gives confidence to your customers.

Staff needed: The team behind the counter and the kitchen is extremely significant for the popularity and success of a QSR. The chef is the most important person as he not only cooks the delicacies but also designs the menu and guides rest of the kitchen staff. In a takeaway kitchen, a minimum of 5-6 employees is required in the kitchen.

Kitchen equipment: The essential equipment would be kitchen fryers, griddle, Stove top/ grill, refrigeration equipment, a commercial kitchen hood (for the safety of you and your kitchen staff), prep table (these are required for meal preparation before you cook your meals), commercial ovens, convection ovens, food processors, commercial meat slicers, commercial mixers, commercial dishwashing equipment, commercial sinks.

There would be other requirements too. The above are extremely essential ones.

Marketing strategy: This comprises of two types – online and offline. For online marketing you could make use of social media sites like Facebook, Instagram, Twitter, and TikTok, depending on the inclinations of your target audience. Customer reviews are also important. You could create account on sites like Google, My Business and Yelp and ask your consumers to leave a review.

The tried, tested and cheapest mode of offline marketing is: pamphlets. An excellent billboard could also act as an offline publicity gimmick. You could also partner with other local businesses for cross-promotion, place an ad in local newspaper or participate in events in your locality in the town

Role of technology: Today, Technological innovation has become the watchword in QSRs ranging from ordering and payment systems to kitchen equipment. QSRs have adopted digital ordering and payment systems. Today customers can place and pay for them through apps. This has helped QSRs in streamlining their operations and reducing manual labour.

Point of Sale (POS) and billing software plays a critical and integral part in the success of a QSR. Point Of Sale systems are undergoing some of today's most groundbreaking innovations in restaurant technology. This software is like an operating system for your entire restaurant. It can not only help manage your staff and inventory but also present data which can help you make insightful and important decisions for your business.

Staff uniform: To create a favourable image of the QSR it is necessary for all staff members to look presentable and be well dressed. It is thus necessary that you have uniforms for the staff.

Operations Management

Besides the necessities for opening a QSR one must also be aware of effective operation management of the fast food restaurant. To succeed in QSR business one must understand and have comprehension of three major operations namely, product standardization, front and back house co-ordination and the know-how of how to choose suppliers for inventory

Product Standardization can be achieved by trained staff and controlling of recipe units. An example of this is a burger. Its taste comes from the sauces and the premixes. Besides the patty, extras like the fries make it attractive, enticing and delectable and tempting to order this fast food item every time he is hungry.

In a QSR, the entire staff works as one unit – from the person assembling to the person cashing the order. There is no differentiation between the front house or back house. They are all aware of the process.

As far as finalising suppliers is concerned one should judge him by his caliber to meet your goals.

Challenges

The Quick service restaurant industry or the fast food industry has continued to flourish but it faces numerous challenges too, which an entrepreneur planning to enter this segment must also contemplate on.

Some of these challenges could be:

Stiff competition: With several domestic and international players entering the QSR industry, it is becoming an extremely competitive market. Increasing popularity of food aggregators and delivery platforms too has made it easier for consumers to compare prices thus making the competition more acute and rigorous. Offering innovative and differentiated menu items, providing excellent customer service could help in tackling this issue.

Increasing costs: The increasing costs of raw materials and other supplies is a worrying factor. To ensure profitability, effective cost management strategies like optimizing procurement processes, reducing waste, optimizing menu pricing, improving operational efficiency et al have to be put in place.

Regulatory compliance: QSRs have to comply with regulations like labour laws, licensing norms and food safety and hygiene. They could invest in necessary resources to tackle these issues.

Labour: Today there is a labour shortage and it is difficult to attract and retain qualified and experienced staff. Shortage of labor could lead to overwork which could lead to discontent among the employees. One way of not overburdening the staff is by investing in training programmes which will help prevent employees leaving the organization. You could also try other options like offering them higher pay, flexible scheduling or opportunities for advancement.

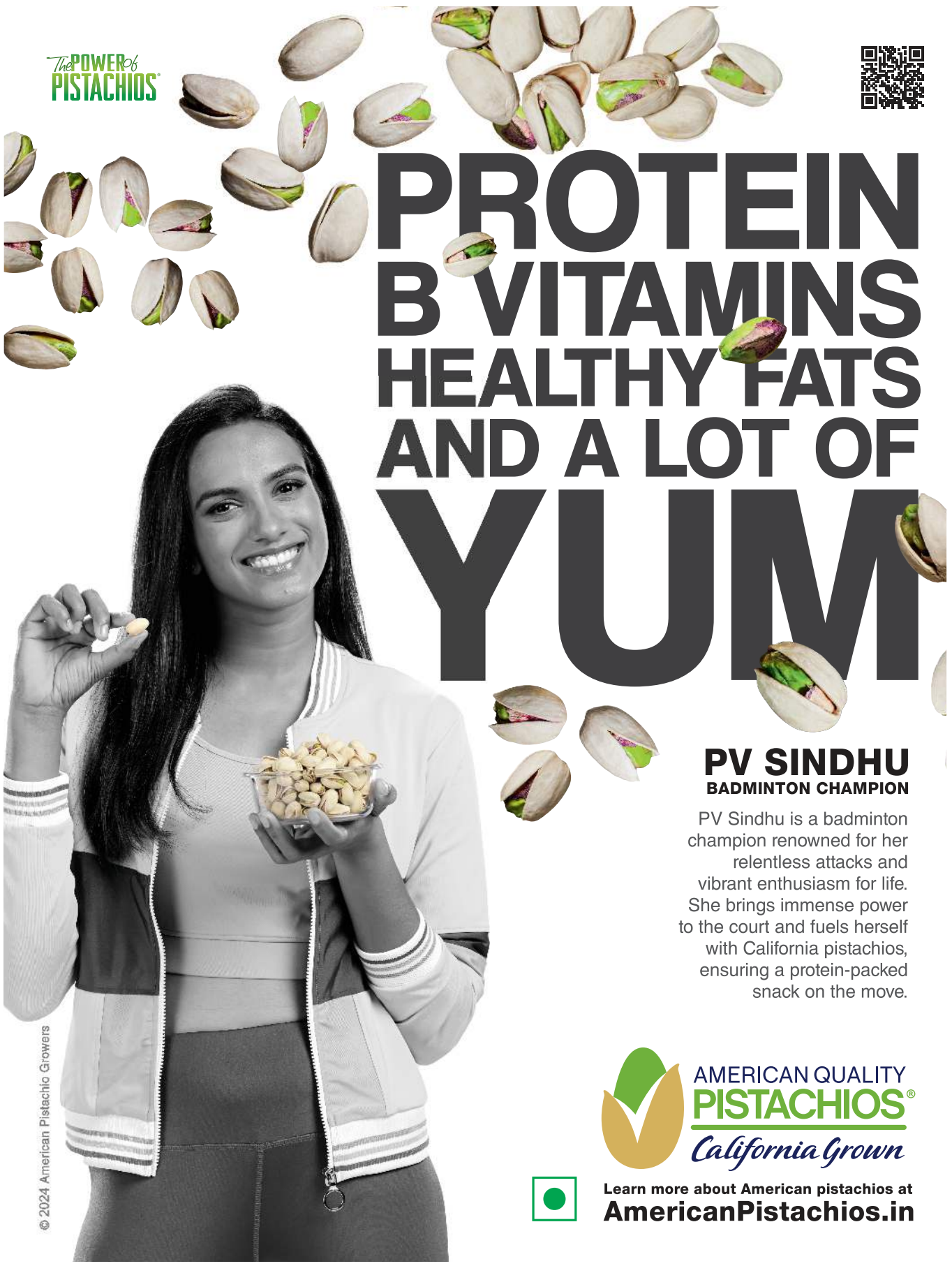
Theft and fraud: Like in other regular F&B outlets, theft and fraud are regular occurrences in quick service restaurants. Stealing cash or inventory, phony refunds are occurrences which one has to be careful about. One way to combat theft and fraud is to implement strong security measures, such as surveillance cameras, audits and cash handling procedures.

Conclusion

The quick service restaurants are proving extremely popular in India; and the influence of western snacks like burger, rolls, pizzas and even other snacks like Momos, of Tibet and Nepal, are becoming favourites in India. There is thus ample opportunity for investing in the fast food industry. The tastes are varied so one has to gauge the preference of the clientele.

The demand for fast food is increasing from Indian snacks like samosas, and chaats to global cuisines. But this does not mean that your outlet would succeed per se. The competition too is increasing! So you have to be on your toes. There are several challenges which you have to face but, as the saying goes: Determination is the key to unlocking achievement.

Once you have decided to venture in this field there is nothing to prevent you from succeeding if you are determined! ■



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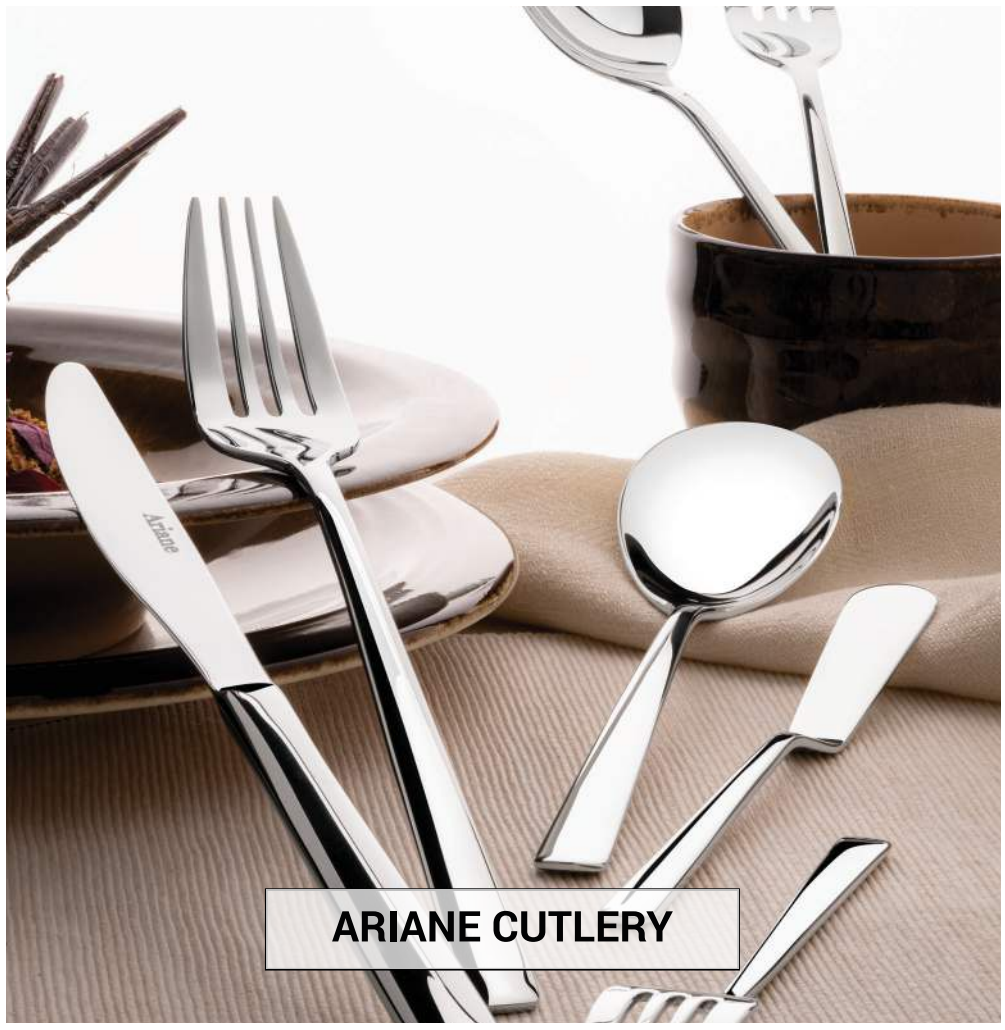

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Health Restaurants

The growing popularity of healthy foods and drinks in India can be traced to the changing patterns in India's society and economy in the recent years, and is increasingly reflected by the profusion of healthy foods and beverages in the sleek super market shelves of Indian cities.

We are now seeing a plethora of health foods, which are termed as functional foods. The popularity of organic foods, which can be described as zenith of health foods, are also on the rise, and super health foods are becoming vogue among the higher echelons of the Indian society and also among the upwardly mobile metropolitan India.

With health consciousness rising in the urban Indian society — a healthy trend which is also contributed by the unhealthy reality of a spate of lifestyle diseases afflicting us — there is a pressing need for the Indian food service industry to bring more healthy food products & beverages for the eating out crowd, without compromising on the guests' tastes.

It is about time we have more 'health restaurants' in the Indian food service industry. They should not only stringently adhere to all FSSAI rules and regulations but should go beyond that. They should ideally serve not only healthy food & beverages, but 'only' healthy food & beverages. Moreover, the menus of these restaurants should ideally be certified as 'healthy' by the renowned and independent dieticians and nutritionists, who of course, should not have any stake in such restaurants.

The Role of Experts

Nowadays, with many dieticians and nutritionists having national fame, it can be a pragmatic decision on the part of restaurants serving healthy food & beverages to get their restaurants' menus endorsed by such renowned dieticians and nutritionists. A given health restaurant can choose to get any one nutritionist and/or dietician to endorse its menus.

Most of health professionals support that restaurants which are focused on serving healthy food & beverages should get their menus evaluated or endorsed by nutritionists and dieticians of repute. This can be a healthy exercise and it can facilitate those restaurants to stand apart from the crowd.

However, endorsement of menus of restaurants attempting to position themselves as healthy restaurants by renowned nutritionists and/or dieticians can be easily done by the evaluation of the past and present offerings of those restaurants, but that is no guarantee that those restaurants would maintain their healthy track record of serving only healthy food & beverages in the near and distant future too.

To prevent a possible loss of health quotient of health restaurants in the future, it would always give more credence if such health restaurants have a renowned nutritionist or a dietician or both in their panel on a regular basis, who would supervise the health quotient of their food & beverage offerings from time to time. These nutritionists and dieticians on the panel can also work in tandem with the Chef or the team of Chefs of those restaurants to develop the menus in a way so that they can amalgamate the best of taste and health.

This measure would help health restaurants to maintain quality control and hence their market positioning, both of which are extremely crucial in this frantically competitive food service industry. Health restaurant can be a market savvy option for restaurateurs in the Indian food service industry in these times, when more numbers of people in India are more aware of the health quotient of food & beverages than they were ever before. Many of them are in fact, looking for healthy eating options and preferring them.

Some Healthy Infusions

In fact, there is a popular perception that taste and health don't go hand in hand, but like most popular perceptions this too has very little scientific validity. This assumption can be easily countered with tasty and healthy products like soyabean cutlets, soyabean chops, ragi cakes, ragi rotis, multigrain rotis and multigrain breads, desserts with yoghurt and dahi, grilled fish and chicken and many, many other healthy food options. Health restaurants should focus on snacks based on millets like ragi, bajra, and whole grain.

The Indian food service industry should also show a shift towards multigrain rotis and multigrain breads, and should more extensively use whole wheat grain as the base for cakes, and for frying purposes, oat crumbs should be used by the health restaurants instead of bread crumbs.

Pumpkin seeds, flax seeds, and chia seeds should be used as ingredients in such health restaurants, wherever it is feasible. It can be a pragmatic option to have ground flaxseeds into muffin, cookie, or bread recipes. Here it deserves a mention that both flax seeds and chia seeds are rich in Omega 3 fatty acids.

And of course, the products of such restaurants must be less on salt, should have minimal use of preservatives that is not more than wherever they are absolutely necessary, and should have very less or no added sugar. At the same time totally abhorring the use of preservatives in a restaurant is not a practical option. Maple syrup, molasses, Stevia could be used as alternatives to sugar in health restaurants, wherever possible. Health restaurants

Health Restaurants contd...

should have extensive use of fresh green seasonal vegetables and fresh seasonal fruits in their dishes, as long as the taste of the dish is not compromised upon.

The issue of affordability in health restaurants could be addressed in a 'healthy way' by going for indigenous ingredients and through extensive usage of seasonal vegetables and fruits in the restaurants' menu.

There is no denying the fact that the Chefs and F&B Managers of health restaurants would have to exercise their creativity quite vigorously to invariably incorporate good taste in their healthy offerings. It is because without taste, healthy food cannot have market edge.

Other Measures

Healthy food & beverages needn't necessarily be something exotic or organically produced, entailing exorbitant pricing. Even everyday commonplace food like roti and pulses can be spruced with health and can be prepared in a healthy manner.

There is no need for health restaurants to serve only costly food, which would be out of reach of the majority of the eating out crowd, and neither it is necessary that they can have only presence in the metros and tier-I cities of the country. Even tier-II cities can have market for such health restaurants.

Allergen status of food items which have potential to cause allergy should be mentioned in the restaurants' menu. This would safeguard people vulnerable to allergies to certain types of food. This can be another attribute of a health restaurant; by introducing this measure they can be friendly to the guests who are susceptible to allergies.

The role of interactive menus, where guests can have a say (but not final say) in changing the menu according to their preferred choices, can also be helpful in maintaining or enhancing the health quotient of health restaurants. Lack of sufficient health attribute in the Indian food service industry today is basically a supply side problem.

If guests can have more say in the food & beverages that they are being served in restaurants, they are expected to choose healthy options. And a great majority of guests who would come or do come to such health restaurants can be expected to choose only healthy food & beverages in their menu suggestions, provided of course they do not compromise on the tastes.

Restaurants should have a selection of food products for people afflicted with gluten related disorders. Restaurants positioning themselves as health restaurants can do well to heed to such wonderful advice. It would be better if menu for people with gluten related disorders are highlighted in a distinctive manner, like in a different colour than the rest of the menu. Of course, such exercises again require the advice/help of the nutritionists and dieticians.

To attract more and more people afflicted with certain types of health issues, restaurants can make special menus as per medical issues of individuals for e.g. diabetic menu, hypertensive menu, dyslipidaemia menu, etc. This idea can be adopted by the health restaurants. By developing menus for people with special medical issues, the health restaurants can enhance their clientele base.

It would also be better if such health restaurants have a juice bar within their premises, serving healthy fruit juices in uncommon combinations. This can be an added attraction to such restaurants.

The Ambience

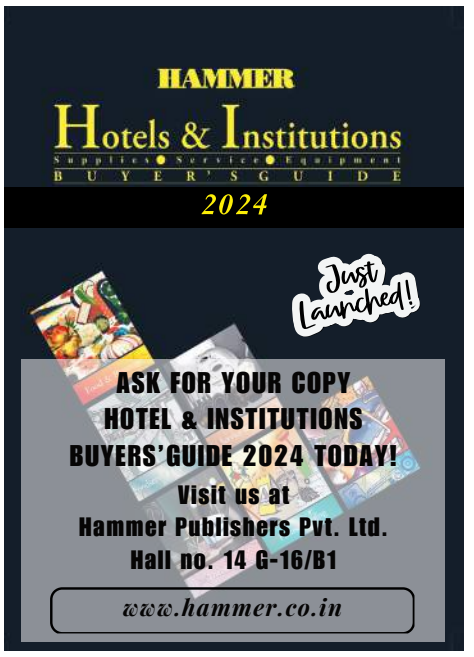
The ambience and décor of such restaurants should also reflect a healthy lifestyle. For example, larger than life sized photos of people walking, exercising, cycling, plying sports, etc. can be part of their décor. Soothing and soul uplifting music can be part of the ambience of such restaurants. And of course, it goes without saying that any restaurant thinking of positioning itself as health restaurant should have spic and span hygiene; not only in its kitchens but in every inch of its space.

By organising some health and fitness related events from time to time like marathon run, kick boxing competition among women or lectures or fitness sessions by health or fitness experts, these health restaurants can get more publicity and hence market momentum among its target guest profile.

The Future

Yes, health restaurants with the incorporation of the above discussed attributes can be construed as a relatively new concept in the Indian food service industry. But it can still garner quick popularity for these restaurants and effectively fill a market gap in the Indian food service industry of present times.

We can infer that the growing popularity of healthy foods and drinks in India would eventually help many Indians to have a firm control over their chronic lifestyle ailments or in preventing their occurrence in their lives. This in turn would have positive influences in many of our lives, lifestyle and productivity. We can say that these healthy eating and drinking choices would enhance the span and quality of many of our lives, in the years to come. ■



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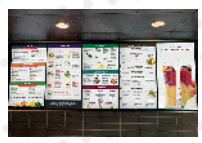
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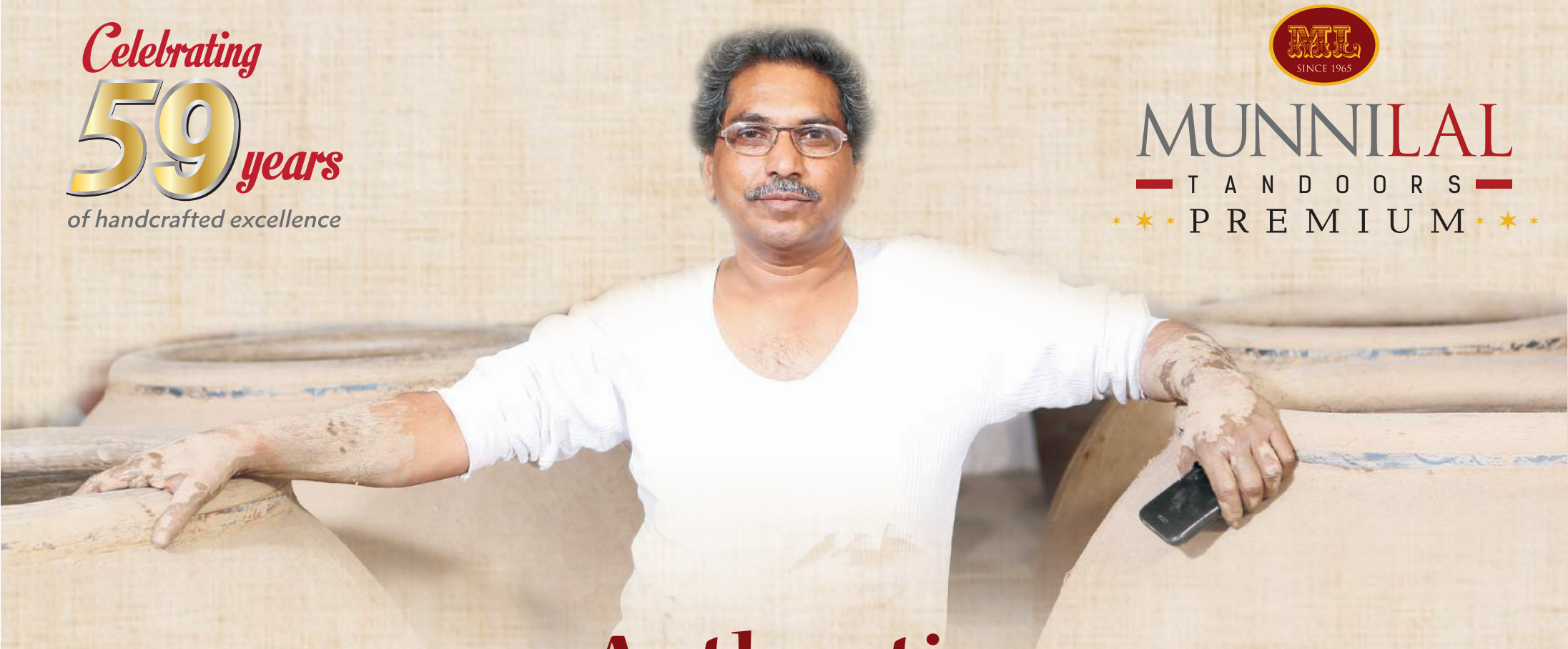

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Ventilate the Kitchens

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:

- Natural Supply & Natural Exhaust (20% effective + 5%)
- Mechanical Supply & Natural Exhaust (40% effective + 5%)
- Natural Supply & Mechanical Exhaust (60% effective + 5%)
- Mechanical Supply & Mechanical Exhaust (90% effective + 5%)

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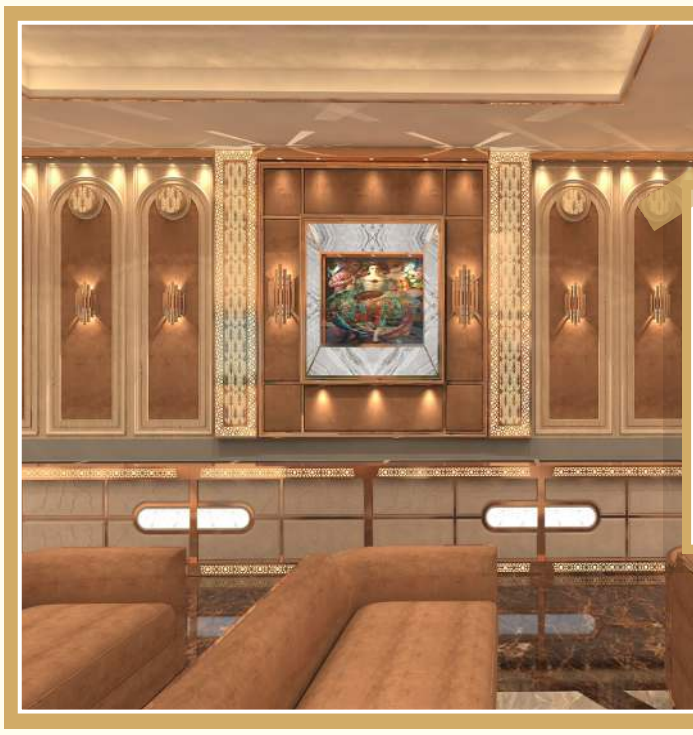

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Future of Dining

In an era dominated by technology, cutting-edge innovations are often perceived as exclusive luxuries. The digital landscape is ever-evolving, leaving many on the side-lines, yearning to immerse themselves fully in the world of digitalisation.

In the contemporary restaurant landscape, establishments are confronted with pivotal challenges. . Issues ranging from persistent backend challenges like staff turnover to front-end concerns such as maintaining consistent customer experiences and adhering to stringent post-pandemic hygiene standards are pressing. Addressing the prevalent issue of employee turnover demands innovative retention strategies.

Maintaining a seamless customer experience is crucial; even a single average interaction can significantly impact patron perception. In the wake of the post-pandemic era, stringent hygiene standards require unwavering attention. Managing operational costs, while delivering quality service, is a delicate balancing act.

Even with the industry's swift adaptation, the integration of these technologies presents formidable challenges for restaurants. This includes the need for substantial investment, extensive training, and overcoming potential resistance to change, highlighting a critical problem in the sector.

In response to these challenges, Alphadroid's entry into India's dynamic hospitality market emerges as a transformative solution. Their groundbreaking subscription-based 'Robot-as-a-Service' model introduces an innovative approach, providing accessible, high-end technology solutions. This not only addresses the financial constraints traditionally associated with such advancements but also offers a remedy to the persistent issues faced by the industry.

Extending beyond just the technology; Alphadroid signifies a fundamental shift toward accessibility and resilience. This forward-thinking strategy ensures that the industry remains at the forefront of innovation, leveraging technology to elevate guest experiences and enhance operational efficiency in our ever-evolving landscape.

A Promising Solution

Alphadroid, a pioneering robotics service company, emerges as a promising solution. The company is founded by tech-entrepreneur Sanjeev Kumar, with a steadfast commitment to revolutionise hospitality sector. Alphadroid is reshaping the hotel & restaurant experience through a commitment to customer-centric innovation, ingeniously blending automation with a profound appreciation of the irreplaceable human touch.

Encouraging businesses to explore and adopt innovative solutions, Alphadroid's collaborative approach deeply considers each business' distinct needs. Service Robots bring a dual advantage for consumers, delivering an engaging and efficient dining experience, while also streamlining restaurant operations through a unique selling point of technology intervention.

Meeting Demand

Beyond automation, Alphadroid showcases expertise in Artificial Intelligence and augmented reality. The company's comprehensive portfolio operates through a flexible "Robot-as-a-Service" subscription model, catering to diverse needs. Supported by a dedicated team specialising in innovative solutions, the company actively shapes technology services to meet industry demands.

Within a year, Alphadroid has achieved remarkable success, attributed to robust market engagement, impactful product demonstrations, and strategic partnerships. With ambitious plans to deploy 250 service robots in the year 2024, the company aims to revolutionize operations across hotels, restaurants, QSRs, and premium spots.

The Service Partner

Alpha - the robot stands out as the ultimate service partner, automating repetitive tasks with unparalleled precision, consistently staying three steps ahead. From graciously welcoming guests, to serving refreshments and offering customised messaging and directions, Alpha - the robot ensures a seamless and delightful experience.

Its human-like interaction mode, paired with a user-friendly open tray designed to carry 40kgs ensures effortless placement and retrieval, contributing to the creation of exceptional Alpha moments. Introducing a 3D Interactive Avatar for personalised touch, it efficiently manages bookings, oversees check-ins and check-outs, and assists guests in navigating their surroundings.

With a strategic base in India, Alphadroid aligns with the country's surging demand for technological solutions for the hospitality industry. The company welcomes prospective clients for first hand experience to explore their Noida location guaranteeing comprehensive service coverage across India. Backed by a distributed team for swift assistance, the company reflects its dedication to delivering top-notch service across India. For those curious to know more, detailed information is available on their website and social media channels.

How does it work?

Using a "plug and play" based model the service robot is ready to use from the moment it is delivered to the customer. It provides end-to-end solutions with complete technology support, thus boosting operational efficiency and ensuring a seamless dining experience for all customers.

Recognised by restaurant owners as a source of innovation and revenue, these robots are at the forefront, promising an integrated and accessible future. Their introduction brings simplicity, affordability, and a profound impact on how we engage with dining, fundamentally reshaping the essence of the restaurant experience.

Experience the innovation and reliability that define Alphadroid in the dynamic landscape of service robotics!

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Experience cosmos® ... Experience Quality

Polen Food Hosts Indian Delegation

Polen Food unveiled its premium pastry and chocolate products to Indian chefs and the Hammer Publishers team at its R&D Center in Istanbul, Turkey. The exclusive two-day event, hosted at cutting-edge Research and Development Center, focused on showcasing key offerings, including the Vizyon Select chocolate line and Vizyon Sugar Paste category.

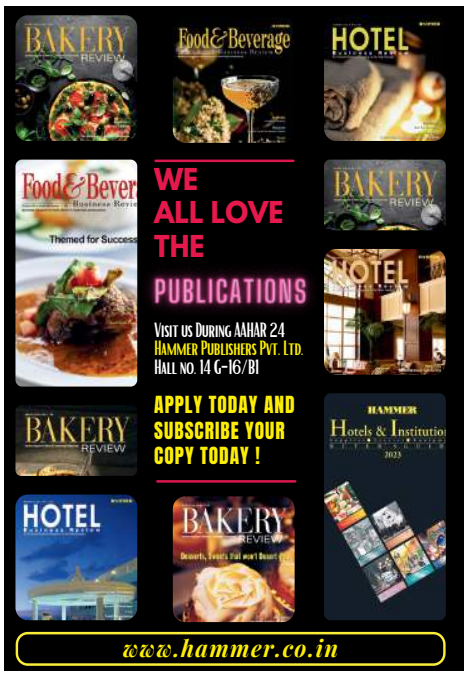
Polen Food's commitment to innovation and collaboration was underscored during this strategic gathering. The immersive sessions were dedicated to exploring avant-garde applications, devising intricate recipes, and cultivating creative concepts tailored to the dynamic landscape of premium pastries.

As a beacon of culinary excellence, the company aimed to create an environment that fosters synergy between the visitors and Polen Food's expert team. This initiative marks a significant stride toward advancing the realms of gastronomy, where the intersection of tradition, cultures and innovation propels the industry forward. The event encapsulated Polen Food's dedication to excellence, innovation, and partnership, reflected its position in the global industry once more.

Established in 1997 to serve the flour and bakery products sector, Polen Food started its journey with the production and sale of flour and bread improvers. It has become one of the leading international companies in the sector in a short span of time due to value it offers through quality and innovation, and it's constantly developing team, researcher spirit, solution-oriented and innovative approach.

Polen Food, the leading company of Turkey in the flour improver sector, has successfully included in its product portfolio in the pastry, chocolate and industrial sauce markets, as well as the world bread market. With its high production capacity and highly equipped infrastructure the company ensures complete solution for its clients needs in the flour & pastry sector. The company operates in a total area of 32,000 m² production facilities, located in Istanbul Esenyurt, Çorlu European Free Zone and Çorlu Türkgücü.

Polen Food, which has a widespread customer network in the domestic market, continues its way with firm steps in the global sense with its exports to more than 60 countries. In addition to the support it offers to its customers with its well-equipped workforce and continuously developed technical infrastructure, Polen shares its knowledge with its customers through seminars, training and application studies organized at the R&D and Innovation Center. ■



Your Premier Choice for Banqueting & Catering

Anupam Industries

Anupam Industries stands as a trusted and premium service provider in the Banqueting and Catering sector for the past 24 years, where authenticity remains the hallmark. The essence of 'Anupam', signifying incomparable excellence, resonates throughout the company's offerings. Anupam's expertise positions it as the market leader, presenting a diverse array of high-quality and functional F&B furniture, uniforms, counters, buffet setups, cutlery, crockery, and buffet-related equipment. Our vision is to deliver a royal experience to our customers through top-tier service and an environmentally-friendly approach. Having collaborated with approximately 38,500 caterers & banquets in India, we have established ourselves as industry frontrunners.

Ready-to-Use Banquet Interiors

Innovating the industry, we've recently introduced ready-to-use banquet interiors, a pioneering concept in India. With this innovation, you can swiftly create luxurious banquets within just 3 to 5 days, significantly enhancing your profits. Our offerings extend to the largest collection of foldable banqueting & catering setups, along with specific cuisine-based Chaffing Dishes. Furthermore, our range is augmented by durable and elegant dining furniture with a 3-year warranty, accompanied by trolleys, dustbins, and over 17,500 products on live display at our showroom.

The Range

Anupam serves as your one-stop destination for stainless steel buffet products suitable for any celebration, whether corporate events, weddings, or outdoor gatherings. Our range encompasses stainless steel pots and pans in varied shapes and sizes, Polycarbonate GN Pans, and Trays. Additionally, we offer a comprehensive selection of hollowware, Kadais, and Tawas. Anupam Industries boasts Designer Catering Buffet tables designed to seamlessly blend with any dining space, offering both style and functionality.

Unique Features

Our layout designs and architecture are striking, incorporating various types of Stainless Steel in PVD concept & fusion. Our versatile, foldable, and photogenic tables are perfect for showcasing your food varieties. Moreover, our enviable collection of setup pieces allows for interchangeable and enjoyable arrangements. With numerous layouts to choose from, regardless of the event, you're guaranteed a unique design for your guests.

An Invitation

Anupam cordially invites you to "The Majestic Hospitality and Catering Event" 07-11 March 2024, to visit & experience the largest & exclusive collection at their newly furnished 87,500 sq. ft, Mall, at B-12, Mayapuri Indl Area, Phase-1, New Delhi-64.

The company will be presenting a new concept of Ready-to-Use Banquet Interiors along with new designs of foodservice Counters and Setups. The company will also introduce a new range of Dining Furniture for Banqueting.

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Setting Rigid Performance Standards

Hatco Foodservice Equipment India Pvt.Ltd.

Hatco since few years 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.

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.

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.

Introducing Latest Oven Innovation and Made-In-India Equipment at Aahar 2024

Alto-Shaam India Pvt. Ltd.

Alto-Shaam, a global leader and innovator in the foodservice equipment industry, will introduce its latest innovation in the multi-cook category, Converge® multi-cook ovens, along with made-in-India holding solutions at AAHAR 2024.

Converge ovens provide expanded menu potential in the smallest footprint, by pairing controlled humidity and the patented vertical air flow of Structured Air Technology®. With up to three independent chambers in a ventless space, operators can now steam, bake, grill, and air fry at the exact same time, in the same oven, without sacrificing quality.

The new ovens feature advanced controls and are very simple to use — requiring little or no operator training and can be managed remotely through Alto-Shaam's innovative cloud-based remote oven management system, ChefLinc™. Converge also features a self-cleaning design, saving operators time and labour.

Perfectly paired with its cooking solutions, Alto-Shaam will also present its holding solutions during the show, including its hot holding cabinets made in India with exclusive Halo Heat® technology. This patented technology allows operators to hold food for even longer without compromising food quality.

AAHAR marks Alto-Shaam's first trade show in India as an exhibitor, and follows the opening of its new manufacturing facility in Pune, Maharashtra, in September 2023, which Vijay Pawar, Alto-Shaam Director of Sales and Culinary for India and Sri Lanka, says further highlights its

investment and commitment to expansion in the region: "The opening of our new manufacturing facility in Pune was the next step in supporting the Alto-Shaam global vision, enabling us to provide on-the-ground support and service to our customers and partners in the region.

As the leading foodservice and hospitality show in India, AAHAR provides the perfect opportunity to engage with the market, so we are really excited to be exhibiting for the first time. On stand, our team will present our total kitchen solutions demonstrating how they can be utilised to solve key industry challenges such as reducing labour, energy and costs."

Innovative Chocolate

Pranav Foods Industry

Luker chocolates are crafted at the manufacturing plant in Colombia. It is made of selection of the beast single origin cocoa beans, which reflect the diversity of the land. It has created a rich portfolio of balance, selected origins and heritage recipes. The company works exclusively with Cacao Fino de Aroma, a special type of cocoa classified by the International Cocoa Organisation (ICCO) for its fruity, flowery and nutty malt notes. Only 8% of the cocoa produced in the world is Cacao Fino de Aroma. The Chocolate Dream is a collaborative model of social innovation in which Luker Chocolate seeks to transform the chocolate value chain from origin. This builds sustainable well-being amongst the communities where it sources the cocoas.

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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Customer Experience over Equipment Sales;

This mantra truly defines Trufrost & Butler.

The company don't like to limit itself to just selling equipment. They want to take a more collaborative approach with theeir customers - helping them take a more informed decision and enabling them to experience the value added to their businesses.

The Culinary Labs & Experience Centres are a medium for Trufrost & Butler to do just that. With 3 state-of-the-art Culinary Labs in Gurugram, Mumbai & Bengaluru, and more on the cards in the coming years, the experience centres are a space to come and explore, to 'touch & feel' the equipment, the finish, the quality - to try before being bought This helps in making a balanced decision about what goes in the kitchens, bars, cafes & hotels. The team of corporate chefs and baristas are there to ensure a happy marriage between the right equipment & the ideal recipes delivered at amazing consistency to ensure a happy customer.

They value innovation, embrace the advancements in technology being constantly made and are always looking to push the bar. They bring the best of the best, with international market leaders like Rational & La Cimbali, and cutting edge machinery by Trufrost & Butler. With the most extensive bouquet of products to offer in India, they offer everything from coffee machines, bakery showcases, professional refrigerators and pizza ovens to dishwashers, induction systems and cold rooms. They cater to everyone from QSRs with a small footprint to leading hotel chains and cloud kitchens across the country.

5 years on, with over a 100 employees, 3 Culinary Labs and 300+ products – Trufrost & Butler is India's most comprehensive food service equipment company. Experience the difference in Hall no.14, Pragati Maidan at Aahar 2024 from March 7-11 or anytime at www.trufrost.com!

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Canned Food Products

Bueno Foods International

Bueno Foods International is a leading provider of high-quality canned food products in Delhi, India. With a commitment to delivering nutritious and delicious canned goods, they cater to the diverse culinary needs of customers while ensuring the highest standards of food safety and hygiene.

Their mission is to offer convenient and healthy food solutions to consumers while maintaining the freshness and flavour of the products. They aim to become the preferred choice for canned foods by consistently

exceeding customer expecta.ons and adhering to ethical business prac.ces.

They specialize in a wide range of canned food products, including: Canned fruits and vegetables Ready-to-eat meals and soups Sauces and condiments Cold Pressed oils

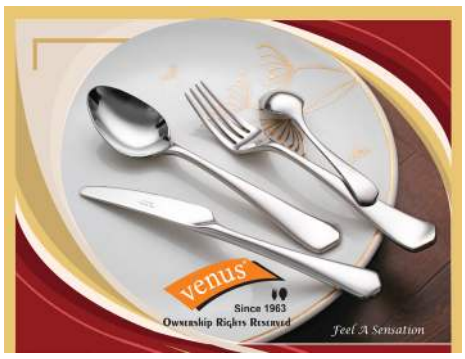
At Bueno Foods, quality is the top priority. They source the finest ingredients from trusted suppliers and employ stringent quality control measures throughout the production process. The state-of-the-art facilities are equipped with modern technology to ensure the freshness, taste, and nutritional value of canned goods.

They have established a robust distribution network that spans across Indian Sub-continent and its surrounding regions. The products are available in supermarkets, grocery stores, hotels, restaurants and online platforms, making them easily accessible to consumers across the city.

The company is certified by regulatory authorities for adherence to food safety standards and quality management systems. The certifications include Halal, ISO 9001 and FSSAI (Food Safety and Standards Authority of India), demonstrating its commitment to excellence in every aspect of our opera.ons.

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.

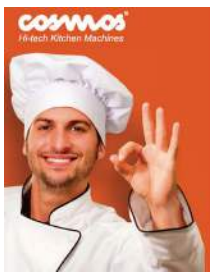
Innovation is the key to the success of any business. Complementing his father's dynamism and creativity, his son Parveen (Vicky) Khurana, further added unique, alluring & exquisite product range, thus extending the Venus legacy. Vicky Khurana joined his father's business almost 26 years back. Through 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 chain like ITC., ITDC. etc and leaking Fast Food chains

T&S Launches its Aesthetic Faucet Line LakeCrest:

Sophisticated design blends with commercial durability

Ever since the introduction of Pre-Rinse Unit in the industry, T&S has set excellent standards for new products designed to keep up with the evolving needs and applications while considerably cutting on the carbon footprints and installation time. The robust brass castings and cartridges have already excelled commercial standards in terms of quality, durability, and sustainability. The extensive product range encompasses practically to every industry- from plumbing and foodservice to laboratory, medical, institutional, pet market and more. Rigorous testing guarantees, 'Reliability built in' and dependable product performance for long term.

Building on the same legacy of customer satisfaction and commitment to offer best quality products T&S is thrilled to announce the latest enhancement to its aesthetic product lineup: the LakeCrest manual faucet line in India during AAHAR show 2024. LakeCrest line is a perfect blend of modern aesthetics with commercial grade strength and sturdiness.

It features five distinguished designs, including single-lever faucets, a concealed widespread faucet design, metering faucet and a new semi-pro kitchen faucet. Offering traditional T&S durability in an elegant modern package, LakeCrest's tapered shape meets the design needs of contemporary office buildings and public facilities without surrendering the commercial-duty construction that supports long-term reliability.

"The LakeCrest line brings a new look to the T&S family - one that features a finer form and greater attention to style without sacrificing the durability and reliability that T&S is known for," said Liz Hofius, T&S product marketing manager.

Made of stainless steel, the semi-pro kitchen faucet is a light-duty commercial faucet designed for customer-facing applications, such as front of house needs in restaurants, an office break room or an open kitchen. Using a toggle switch on the spray handle, the semi-pro can clean with a powerful rinsing spray or supply water using aerated flow. The single-handle faucets - with models for single hole and 4" center applications - are available in both chrome and brushed nickel finishes. Meet specialized needs with the two-handle concealed widespread faucet with EasyInstall design and available with black or red and blue indexes.

Meet their experts during the AAHAR Show (7-11 March), 2024 at Pragati Maidan, New Delhi in Hall 14, for an in-depth dive to know more about our outstanding products. Do join them for our latest product launch event on 9th March at 3PM at their Booth! To discover the full range of models, detailed descriptions and pricing information, view the LakeCrest line from T&S on the website: https://www.tsbrass.com/brands/lakecrest.

Introducing 2024 Novelties

Umberto Ceramics International Pvt. Ltd.

In the dynamic world of porcelain tableware, Ariane Fine Porcelain stands at the forefront, driven by steadfast commitment to excellence and innovation. Drawing on years of expertise and technical prowess, they unveil latest novelties for 2024, each a testament to their dedication to creativity, functionality, and durability.

Lir: Immerse yourself in the captivating beauty of the Lir Collection, a tribute to the majestic depths of the ocean. Inspired by the Irish sea god, each piece echoes the serene waves and rugged coastline, offering more than just tableware but an enchanting journey into the soul of the sea.

Sahara: Embrace the tranquil allure of the desert with our Sahara collection, characterized by earthy tones and intricate textures that evoke warmth and serenity.

Titanium: Experience the perfect fusion of elegance and practicality with Titanium, a fine dining collection. Breaking away from convention, Titanium redefines classic charm with a modern twist, embodying bold culinary spirit while retaining vintage essence.

Equinox: Enter the celestial realm with Equinox, a collection designed to adorn any dining ambience with its elegant simplicity and charming surface patterns, perfect for casual dining experiences.

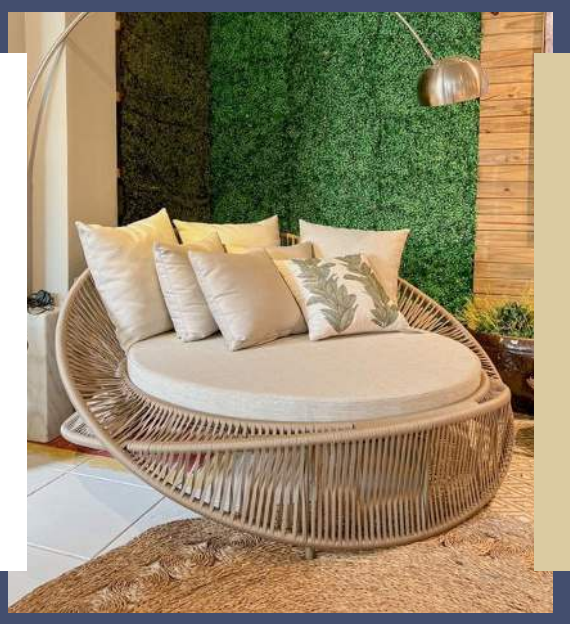
Lunar: Inspired by the ethereal beauty of the moon, Lunar showcases a harmonious blend of matte and gloss finishes, capturing the essence of the lunar phases in its exquisite design.

Splash Denim: Timeless and durable like denim itself, Splash Denim adds a touch of modern sophistication to any table setting, blending hues of blue denim on glossy tableware for a unique aesthetic.

Oxide 2.0: Experience the allure of Oxide 2.0, named for its unique oxide spots and featuring a versatile colour palette that adds a distinctive charm to any dining experience, particularly suited for plating Asian cuisine.

Crafted by industry professionals for industry professionals, these novelties epitomize Ariane Fine Porcelain's ongoing pursuit of excellence. Whether for fine hospitality, catering, or food & beverage establishments, the collections promise to elevate every dining experience to new heights.

CROSSWEAVE
CHERISH OUTDOOR LIVING



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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.

2024

38th AAHAR
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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.

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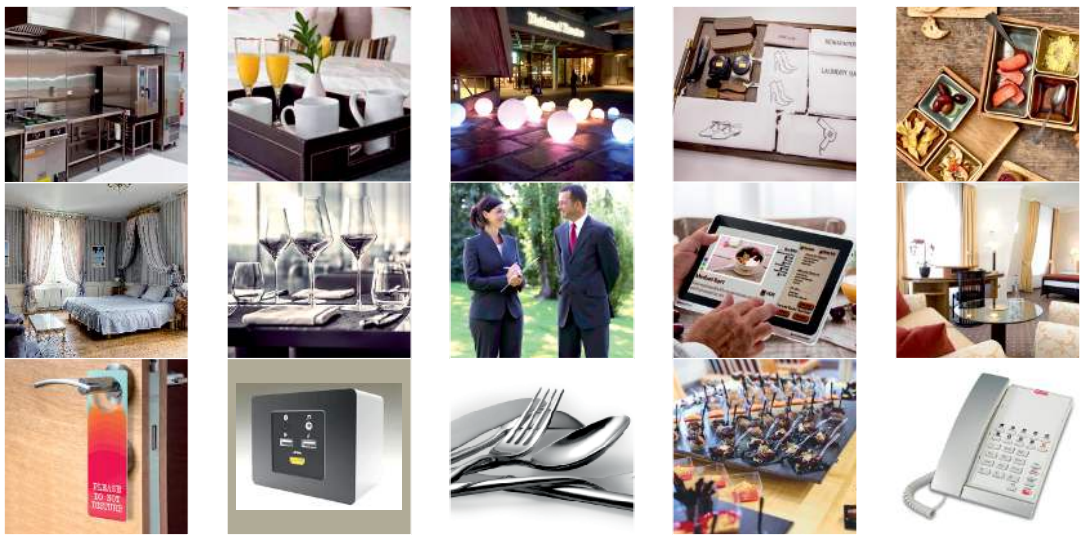

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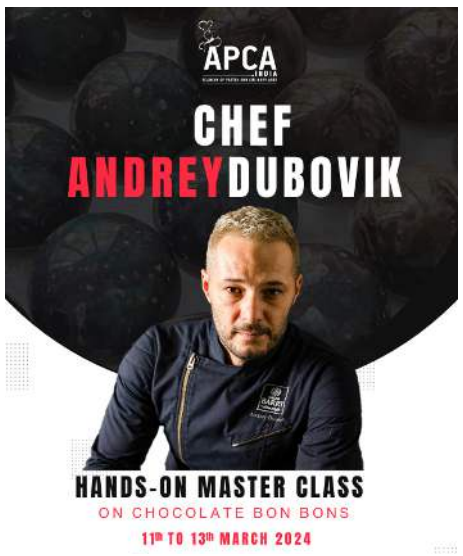
Masterclass by Chef Andrey Dubovik

Academy of Pastry & Culinary Arts

"APCA", Asia's largest pastry, bakery & culinary school has announced the launch of its highly anticipated Masterclass on Chocolate Bon-Bons by Chef Andrey Dubovik from 11-13 March, 2024. Designed to empower professional chefs, artisans, entrepreneurs, and aspiring chefs, each session of the Chocolate Masterclass promises to be a delectable journey filled with insights, techniques, and tastings that will delight the senses.

Chef Andrey Dubovikis a self-taught chocolatier and famous for his unique designs of chocolate bon-bons, masters in various ganache and air-brush techniques. "We invite chocolate lovers of all levels to join us and embark on a delicious adventure where they'll not only learn the intricacies of chocolate-making but also indulge in the joy of creating



their own sweet creations.", said the company spokesperson.

Each session of the Chocolate Masterclass promises to be a delectable journey filled with insights, techniques, and tastings that will delight the senses. From understanding the origins and varieties of cocoa beans to mastering the art of tempering, moulding, and decorating chocolates, participants will uncover the secrets behind creating artisanal chocolate masterpieces.

Key highlights of the Chocolate Masterclass include:

Hands-On Workshops: Roll up your sleeves and immerse yourself in the chocolate-making process, from tempering and moulding to ganache filling and decorating.

Creative Techniques: Learn advance airbrush techniques for flavour pairing, truffle making, and more from Chef Andrey Dubovik at APCA Gurgaon.

Take-Home Treats: Leave with a box of handcrafted chocolates made during the workshop, along with recipes and tips to continue your chocolate-making journey.

Networking Opportunities: Connect with like-minded individuals, expand your professional network, and foster collaborations.

Reserve your spot today and take the first step towards unlocking your full potential with APCA Masterclass. For more information and registration details call or WhatsApp @7838381229

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Global Linen Company

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Global Linen Company stands proudly at the forefront of the textile industry, where it weaves together a legacy of excellence, sustainability, and innovation. Renowned for its unwavering commitment to environmental stewardship, this global leader has redefined the art of crafting luxury linen products.

As a Leading Manufacturer, Supplier, and Exporter of Premium Home Textile and Hospitality Linen products, Global Linen takes pride in offering a diverse range of high-quality products catering to the comfort and luxury needs of homes and hospitality establishments. Their portfolio includes bed linens, bath linens, cushion covers, curtains, bed covers, comforters, mattresses, hotel beddings, banquet linens, hospital linens, and customized linen solutions such as sofas, curtains, headboards, room chairs, and other furnishing products.

Global Linen Company takes immense pride in its dedication to sustainability. From sourcing eco-friendly raw materials to implementing ethical manufacturing practices, every thread is woven with a commitment to reducing environmental impact. Their sustainable approach extends beyond products, contributing to a greener, more responsible industry.

Each piece reflects meticulous craftsmanship, blending comfort and sophistication seamlessly. Whether it's bedding, bath linens, or home textiles, the company's dedication to excellence sets them apart in the world of luxury textiles. With a footprint that spans continents, Global Linen Company has become a global ambassador of timeless elegance. Yet, amidst their global presence, they remain deeply rooted in local communities. The company actively engages in philanthropy, supporting causes that resonate with their values, fostering positive change on a global scale.

Discover the perfect fusion of tradition and innovation in

Global Linen Company's designs. From classic patterns to cutting-edge creations, their products cater to diverse tastes. By staying ahead of trends and pushing creative boundaries, the company consistently delivers linens that stand the test of time.

Beyond business, Global Linen Company is a beacon of corporate responsibility. Through initiatives supporting local communities and eco-friendly practices, they weave a tapestry of positive change. From empowering artisans to reducing carbon footprints, every step contributes to a better world.In conclusion, Global Linen Company isn't just a purveyor of luxury linens; it's a testament to the harmonious marriage of opulence and responsibility.

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Ensuring Chefs' Health

CHEFMATE

Kitchen ventilation is one of the top priority utility services needed in the kitchen as it deals with the humans in the Kitchen. Hither to the focus on Kitchen ventilation was minimal as it was considered as a huge cost. Covid 19 taught us the importance of healthy air and the focus

on kitchen ventilation has since then gone up.

CHEFMATE is brand of state of art Kitchen hood manufacturers in India who are dedicated to commercial kitchen ventilation (CKV) for the last 25 years, having the HVAC back ground they always pride themselves as "Air Engineers" instead of Kitchen hood manufacturers.

The company launched many firsts in India in the CKV domain. Many innovative products like UV hoods, Misthoods, Condensate hoods, Waterwash hoods are launched under the Atma Nirbhar Bharat motivation. A unique hood designed as Ventless Hood has been launched to serve the needs of Malls and Kiosks where the fume is treated in the hood itself by 4 stages of filtration.

For the first time front cooking station has been launched to support the needs of Breakfast counters, poolside cooking or in Mall kiosks. The company has exported hoods to UAE & SAARC countries. The company is expected to set up overseas plant in UAE to support its future growth plans.

IHE 2024: Celebrating the Grandeur of India's Hospitality

India International Hospitality Expo

INDIA INTERNATIONAL HOSPITALITY EXPO
INDIA EXPO CENTRE & MART
AUGUST 3-6, 2024

The India International Hospitality Expo (IHE) 2024 is set to be the grandest edition and marks its seventh consecutive year of showcasing the pinnacle of India's hospitality sector. Slated from the 3rd to the 6th of August at the prestigious India Expo Centre & Mart, this event promises an unparalleled experience, reflecting the sector's dynamism and the nation's rich cultural heritage. Under the auspices of Honourable Prime Minister Shri Narendra Modi's vision, articulated during the G20 Tourism Ministers' Meet, IHE 2024 is a testament to India's commitment to showcasing its spirit of hospitality on a global stage. Emphasizing

the ethos of 'Atithi Devo Bhavah' (Guest is God) and aligning with the G20 Presidency's motto of 'VasudhaivaKutumbakam' (One Earth, One Family, One Future), the expo aims to redefine the parameters of global tourism and hospitality.

IEML Chairman, Dr. Rakesh Kumar, shares his enthusiasm for India's prominent position in the global hospitality industry. He highlights the remarkable recovery and growth of the travel and tourism sector post-COVID-19, with expectations for continued exponential expansion. He attributes this success to India's rich cultural diversity, heritage, and burgeoning tourism, all of which have played a crucial role in advancing the hospitality sector. The International Hospitality Expo (IHE) 2024 is designed to further propel this growth, aiming to offer unparalleled service to international visitors and cement India's status as a prime destination for hospitality business and foreign investment, adds Dr. Rakesh Kumar.

India's agricultural prowess, being a leading producer of milk, pulses, jute, spices, and more, coupled with the food processing industry's growth, sets a solid foundation for the hospitality sector. The anticipated addition of approximately 12,000 hotel rooms in 2023 alone, with a steady growth forecasted through 2025, showcases the sector's vibrant future. With India's significant contribution to global travel and tourism GDP, the expo is poised to be a "Mecca" for stakeholders worldwide.

IHE 2024 is set to welcome 25,000 B2B buyers from luxury hotels, resorts, homestays, restaurants, cloud kitchens, and the F&B space, making it an essential sourcing hub for the industry. This event not only highlights the sector's promising growth trajectory but also offers a platform for stakeholders to source, converge, collaborate, and carve out future paths for India's hospitality business on the global stage.

IHE 2024 Explores India's Leading Role in Hospitality Business" perfectly encapsulates the essence and ambitions of the upcoming International Hospitality Expo. It highlights the focus on showcasing India's prominence and potential within the global hospitality industry, serving as a pivotal platform to explore the vibrant opportunities presented by India's rich cultural heritage, diverse tourism landscapes, and robust hospitality sector.

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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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A Legacy of Excellence

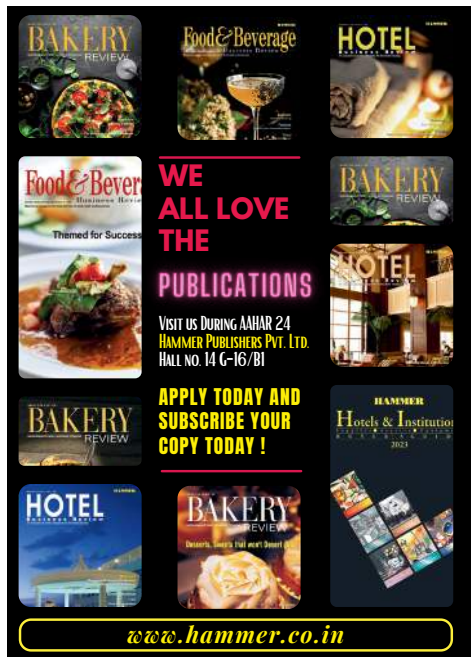
SKY Enterprises

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.



Handcrafted Furniture

Crossweave

Crossweave is a leading manufacturer, designer and producer of high class customized outdoor furniture. They produce handcrafted furniture where each piece is built with finest details of aesthetic and craftsmanship. The company is

the result of years of understanding, exposure and working with prominent hospitality groups, such as Taj, Leela, Hyatt and many more, local and overseas clients.

Starting the unit in a small place of 2100 sq.yard. decades back, now the factory is spread in almost 42000 sq.yard. area, with a separately dedicated unit for wood bases, and small wooden furniture of 5000 sq.yard. The second plant is under construction in Gurgaon, which will double the production capacity, with all state of the art machinery and finishing equipment. The company sources wicker from Rehau and fabrics from leading brands like sunbrella and agora as per clients demand, and aluminium is sourced from the leading and biggest brand Jindal pipes.

Working with international designers like D.B.T.A, P-49 and many more gives an edge and better understanding of hospitality needs and quality parameters. Three years back the company entered into the high-end retail with the brand name "ishllo" which has showrooms in Surat and Ahemdabad and more flagship stores are in pipeline. They are also exporting to UK, Middle east, Morocco and Spain.

Their dedicated in-house design and finishing team is always eager to learn and execute the client dreams and expectations. Timely delivery and the high-quality standards are their U.S.P.

Disclaimer

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

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.

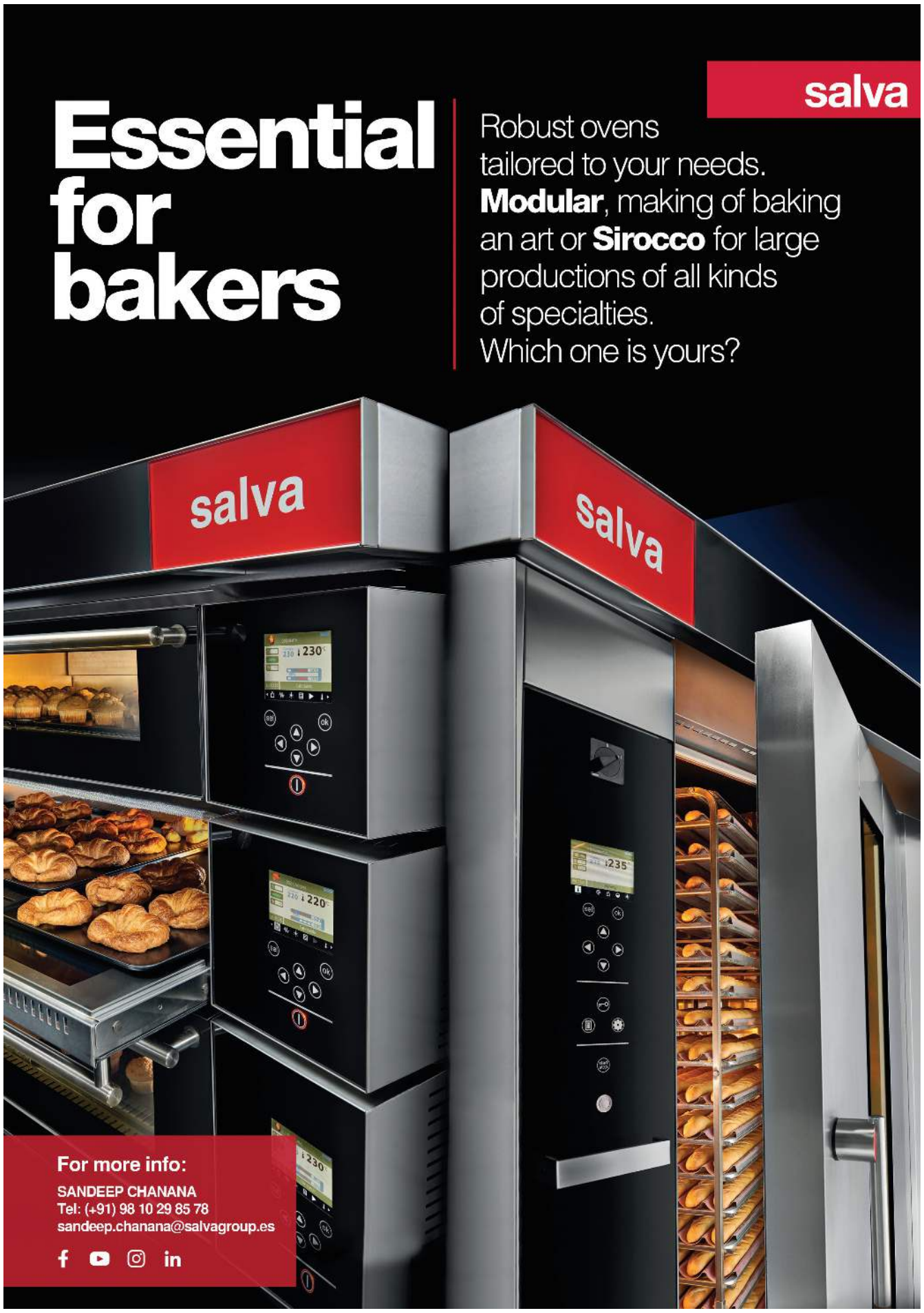
IREKS is known worldwide for first-class baking ingredients and creative product ideas. Represented in more than 90 countries, this brand offers premium bread mixes, improvers, confectionary mixes, sourdough mixes, malts along with gluten-free and organic bread mixes for the bakery industry and commercial 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.



Exceptionally Tabletop Products

Soft Sensations Pvt. Ltd.

Welcome to a new era of unparalleled dining experiences! SSPL is delighted to introduce itself as the premier destination for exquisite tabletop solutions, setting the stage for elevated hospitality.

At SSPL, the vision is to transform ordinary dining into extraordinary moments. The belief is that the art of dining goes beyond just the food – it's an immersive experience, and the tabletop is the canvas where this experience unfolds.

It offers a curated selection of tabletop masterpieces that blend functionality with aesthetics seamlessly. The diverse range includes luxurious dinnerware, innovative cutlery, elegant glassware, and captivating live cooking stations. Each piece is crafted with precision and sophistication, designed to elevate the ambiance of any dining space.

SSPL understands that excellence lies in the

details. The company collaborates with renowned international designers and manufacturers to bring customers tabletop solutions of the highest quality. Immerse yourself in a world where craftsmanship meets innovation, ensuring longevity and style in every piece.

Recognizing the uniqueness of each hospitality establishment, SSPL offers tailor-made solutions to meet specific needs. Whether aiming for a classic, contemporary, or avant-garde ambiance, the team is dedicated to crafting a bespoke tabletop experience that complements brand identity.

At SSPL, there is a commitment to sustainable practices. Choose from the eco-friendly range of tabletop options, contributing to a greener and more responsible dining industry.

The commitment to excellence extends beyond products. Partnering with SSPL means gaining a dedicated team of professionals ready to assist in creating a dining experience that leaves a lasting impression. From concept to execution, SSPL is here to turn the vision into reality.

Headquartered in New Delhi, SSPL is strategically positioned to serve the hospitality industry not only in India but also in neighbouring countries. Wherever the establishment is, SSPL is ready to deliver unparalleled tabletop solutions that transcend borders.

Join SSPL in redefining the art of dining. Elevate hospitality experiences with SSPL, where every table tells a story of elegance, innovation, and unforgettable moments

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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, Canzona, Grani, Societe Fromagere du Livradois.

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

Joseph Heler

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.

Their story dates back over a century, when Joseph Heler's grandmother started the family tradition by making one whole Cheshire cheese every day in the family's farmhouse – Laurels Farm.

This cheese-making expertise was passed down through the generations to Joseph Heler himself, 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.

Being an entrepreneur, Joseph continued to develop his business, making newer varieties of cheese such as Red Leicester and Double Gloucester, and expanding his sales beyond Cheshire, reaching across Great Britain. 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.

Till present day...

The company is still located at the dairy on Laurels Farm – still home to the same old farmhouse where Joseph's grandmother began the story over a century ago. They remain an independent family business under the guidance of Mike & George, son & grandson of Joseph Heler.

Although they have grown over the years from their roots as a small farmhouse dairy, they are proud to say they still hold & protect the same values, traditions and cheese making principles that have served them so well through the ages.

They still produce all their cheese by hand, on open tables. They still use only the finest local milk, sourced from specially selected dairy farms. And they still treat each individual block of cheese they make with the same care and attention as when the Heler family's cheese making tradition began over a century ago.

Daily Dairy Holland

Daily Dairy Holland serves as a trusted cheese partner, catering to cheese enthusiasts worldwide. With a rich heritage dating back to 1900, our expertise in cheese craftsmanship is unparalleled. We take immense pride in our legacy and the quality of our offerings, spanning from iconic Dutch cheeses like Gouda, Smoked Cheese and Edam to our exclusive premium brands such as the Amanti labels with colorful and flavored cheeses.

At Daily Dairy, we prioritize personalized service, fostering relationships with customers who share our passion for exceptional cheese. Our commitment is evident in every aspect of our operations, as we meticulously attend to every detail from inception to delivery. We firmly believe in going above and beyond, consistently striving to exceed expectations and ensure utmost satisfaction.

Moreover, our expertise extends beyond

crafting exceptional cheeses; we are also seasoned professionals in export operations. With a deep understanding of shipping logistics, customs regulations, and cultural nuances, our team ensures the seamless and efficient delivery of our products to customers worldwide.

Whether you are a connoisseur seeking classic Dutch flavors or an aficionado of our unique specialties, Daily Dairy Holland is dedicated to delivering unparalleled cheese experiences, bridging continents with our delectable creations.

Payson Bretton By Laita

LAÏTA is a cooperative dairy company in north-west France, committed to respond to the needs of customers in retail, foodservice and industry sectors

Thanks to its advanced know-how Laïta transforms 1.44 billion litres of milk every year into a wide variety of dairy products. Open to the world, the products are sold in more than 110 countries under our brands, such as Paysan Breton or Even

As a dairy multi-specialist, Laïta offers a wide range of dairy products: milk, butter, cream, cheeses (spreadable cheese, soft cheese, Emmental cheese), crepes, cultured dairy products, dry ingredients, health nutrition, feed for young mammals, etc. Laita develop product ranges designed to meet our customers' expectations and food safety requirements.

LAÏTA works towards a common goal: to sustainably promote the milk of its founders members to contribute to the region's development and vitality.

The Company's Mission is to offer innovative and functional dairy products, sources of shared pleasure and good health to sustainably promote member farmers' milk."

Their teams' know-how and expertise, combined with the high performance of their manufacturing base are valuable resources in realising their cooperative goals: to sustainably promote the milk of the farmers belonging to their three founding cooperatives and thus ensure the viability of their business.

Paysan Breton

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, UHT cream, whipped cream, cheeses and crepes. The brand is the market segment leader for traditional butters with Le Moulé and ranks second for plain spreadable cheeses with the whipped cheese Madame Loïk. Paysan Breton sells its products in France and abroad through retail (supermarkets, hypermarkets) and food service distribution.

Nordex Foods A/S

Nordex Food was founded in 1984 and today has its own companies and branches 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.

The NORDEX FOOD Group is a family-owned company with headquarters in Dronninglund and 200 employees working either there or at our dairy in Nørager.

NORDEX FOOD is the Specialist in white cheese. They are a company in constant development with clear goals for growth. Their growth is based on a shared history and experience that is expressed in the company's culture in the form of deeply 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 our colleagues.

Nordex Foods supply their white cheeses and other dairy products in many cuts, volumes and packaging. Their wide range is sold under several different brands. Gnosch from all the brands under the umbrella brings to India – Akadia, Dairyland, Taverna, Monte Christo, Canzona

CollaSpA

The Colla family started its business in 1921 in a small dairy in Cadeo, province of Piacenza. The milk used, then as now, comes from farms located in the province of Piacenza, bordering the production area of Parmigiano Reggiano.

Over the decades and generations, the Colla family has constantly increased the production of Grana Padano, positioning itself among the first Italian companies, and starting in 2001 also with Parmigiano Reggiano.

In parallel with the production, in order to respond to the evolution of consumer demand and expectations, the company has implemented complex hard cheeses packaging plants.

Today the company operates three production dairies for a total of 150,000 forms of Grana and Parmigiano a year, four seasoning warehouses for a capacity of 1 million of wheels and two packaging departments capable of packaging up to 4,500 wheels per day.

The cheeses purchased by the Colla family, necessary to reply at customer demand, are the result of a historic selection of the best dairies.

The fundamental point of reference for commercial operators who turn to members of the Colla family is the quality of the product and its presentation to consumers.

Up to this, Colla company has been commissioned by the large-scale retail trade both in Italy and abroad for the creation of their private brand.

The innovative references in addition to the traditional ones that company offers, allow distributors to respond to an increasingly demanding consumer who is more attentive to the quality / price ratio. It is above all its production of Grana Padano and Parmigiano Reggiano cheeses and the excellent selection of those purchased that ensures the fundamental element of the company: consistency of quality."

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.

Quality Audio-Visual Experience

Hi Tech AV Systems

In today's fast-paced world, where the quality of audio-visual experiences can significantly impact business and customer satisfaction, Hi Tech AV Systems understand the importance of choosing the right partner.

Proven Expertise: With over two decades of experience, Hi Tech AV Systems, through its division AV Junction, has been transforming spaces into immersive auditory and visual spectacles.

Tailored Solutions: They specialize in providing tailored solutions for diverse industries, including hotels, nightclubs, bars, institutions, salons, gyms, and more. The expertise lies in addressing specific pain points and delivering comprehensive solutions.

Trusted Brands: Immerse yourself in a world of superior audio with large portfolio of trusted brands, including Marrin Audio, Pioneer, Yamaha, B&W, and more.

Their portfolio boasts prestigious projects, including the Toni&Guy Salon Chain, Taj Bhopal Hotel, and numerous others. These projects reflect the commitment to excellence and innovation.

Elevate the customer experience with state-of-the-art audio and visual solutions, creating an atmosphere that keeps patrons coming back. Also Streamline operations with smart solutions tailored for businesses, offering efficiency without compromising on quality. In the realm of education, the solutions contribute to creating dynamic learning environments. Institutions such as HDFC School, DPS, Rishi Wood University and SGT University benefit from their expertise.

Changing the Way You Cook

Guni Hospitality

Authentic Italian Pizza can only be made in traditional oven offering the right process and temperature to create a perfect pizza. Chef forno 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 innovation by Chef Gurmeet 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.

Staying Abreast

Sterling Solutions

Sterling Solutions is one of the leading suppliers of Commercial Kitchen Equipment & Spare Parts. It offers one stop solution for all branded machine's spare parts at competitive prices. Being an established company the company has been serving the foodservice industry with an excellent track record and ensures best customer satisfaction. They are working with almost each

brand which covers the trade range. They never compromise with the quality and the services provided to the customer.

Premium Wares

Dhanjal Industries

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

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

a 33 years tradition

Soft Sensations Pvt. Ltd.

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Welcome to a new era of unparalleled dining experiences with SSPL brands. SSPL has the distinction of setting up some of the most beautiful resorts & hotels in India & SAARC region. SSPL is your premier destination for exquisite tabletop solutions, setting the stage for elevated hospitality across India and neighboring countries. Our diverse range includes luxurious dinnerware, innovative cutlery, elegant glassware, and captivating live Cooking Stations. We understand that excellence lies in the details. That's why we collaborate with renowned international manufacturers to bring you tabletop solutions of the highest quality. Recognizing the uniqueness of each hospitality establishment, we offer tailor-made solutions to meet your specific needs. Whether you're aiming for a classic, contemporary, or avant-garde ambiance, our team is dedicated to crafting a bespoke tabletop experience that complements your brand identity. SSPL and its brands are committed to sustainable practices. Choose from our eco-friendly range of tabletop options, contributing to a greener and more responsible dining industry. From concept to execution, we're here to turn your vision into reality. Join us in redefining the art of dining. Elevate your hospitality experience with SSPL, where every table tells a story of elegance, innovation, and unforgettable moments.

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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.

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Precision and Professionalism

Pride Kitchen Equipments Private Limited

Pride Kitchen Equipments Private Limited stands as the epitome of a comprehensive solution provider for commercial kitchen needs, offering unparalleled expertise in planning, designing, and installing kitchen equipment. Specializing in setting up specialty kitchens, bars, coffee shops, sweet shops, bakeries, and canteens, Pride Kitchen Equipments Pvt. Ltd. has established itself as the go-to destination

for businesses seeking top-notch culinary infrastructure.

At the core of the company offers a curated selection of globally renowned brands. As the distributor for esteemed companies such as Berjaya Steel Products SDN BHD from Malaysia, Karma Global Ltd from Taiwan, and an array of other prestigious names, Pride ensures access to a diverse range of high-quality equipment catering to every aspect of commercial kitchen requirements.

From bakery equipment to commercial kitchen appliances, coffee machines to food processors, Pride boasts an extensive portfolio encompassing brands like Frozy, Magister, Cunill, JTC, Animo, Sirman, Robot-Coupe, Unox, Dean, Panasonic, Pasmo, and more. This comprehensive range ensures that clients have access to the latest innovations and industry-leading technology to optimize their kitchen operations.

Moreover, the company offers specialized solutions like Pride bake Induction and hot kitchen equipment, Rational combi ovens, Winterhalter dish/glass washers, Lincoln Impinger pizza ovens, Merry Chef fast ovens, and Antunes vertical bun-toasters. This diverse selection caters to the unique needs of various culinary establishments, empowering them to achieve efficiency, productivity, and excellence in their operations.

With a commitment to excellence, reliability, and customer satisfaction, the company not only provides top-tier equipment but also offers expert consultancy, meticulous planning, and seamless installation services.

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 Culinary 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.

Euro Foods India Limited stands as a beacon of excellence in the realm of imported and exported food products. With a relentless commitment to quality, we have carved a niche as a premier importer and distributor of high-end food brands, focusing on bakery-centric delights. Our discerning clientele, including 5-star establishments, top restaurants, bakeries, cafes, airlines, and more, rely on us for sourcing exceptional products.

Wide range of Chocolates | Bread Pre-Mixes | Frozen Purees | IQF Fruit Fillings | Syrups | Canned Fruits and Vegetables | Cereals Dry Fruits, Nuts & Seeds | Dairy | Dates | Gourmet Food & FMCG and much more...

Chef's Choice | les vergers boiron | VALRHONA Let's imagine the best of chocolate | DEPUIS 1885 GIFFARD | IREKS | Millac | Sosa | Espérance | ARTIGIANI DEL TARTUFO | Master Martini | MATILDE VICENZI

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Tel: +91 -22-28575629 / +91-22-28575677
Mumbai – 400072, INDIA

eurofoodsindia eurofoods.co.in

Extensive Range of Hospitality Equipment

Mittal International

Mittal International stands as a premier importer of kitchen and refrigeration equipment tailored to the discerning needs of hotels, restaurants, clubs, supermarkets, and various food and beverage institutions. Renowned for its bespoke services, Mittal International offers an extensive array catering specifically to the hospitality industry. Their comprehensive selection encompasses kitchen and refrigeration equipment essential for hotels, restaurants, fast food establishments, ice cream parlors, coffee shops, supermarkets, and food centers. Serving as the singular source for all customized requirements, Mittal International prides itself on providing a seamless experience.

With a longstanding presence spanning 37 years at AAHAR, Mittal International consistently showcases top-tier kitchen and refrigeration equipment. This year, they are set

to elevate their display with live demonstrations featuring a myriad of products, including the Scotsman Ice-cube machine, Taylor soft serve and thick shake freezer, La Cimbali Italian coffee machine, Rational and Eka Combi oven, Alfa Pizza Oven, Hotmax cooking, Coolex Refrigeration, Washmax dishwashing machine, and other cutting-edge equipment.

Mittal International extends nationwide support with installation and after-sales service, facilitated through their Head office in Delhi and Branch Offices across Mumbai, Chennai, Noida, and various other cities. Moreover, clients benefit from access to state-of-the-art test and training kitchens in Noida and Mumbai, with a forthcoming facility in Chennai. Prospective buyers are encouraged to participate in test drives, where the Mittal International team demonstrates optimal utilization of each equipment piece.

Counting hotels, fine dining establishments, QSR outlets, coffee chains, caterers, bakeries, supermarkets, cinemas, and many more among its esteemed clientele, Mittal International remains committed to delivering excellence in the hospitality equipment realm.

You are cordially invited to visit their stand in Hall No. 10.

Delicious Alternative

DarshanAnand Holdings Pvt. Ltd.

DarshanAnand is involved in Tea Processing for the last 16 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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Optimizing Business Operations

Romio Technologies

Romio Technologies is 15 year old Organisation which excels in modernizing and optimizing business operations. The comprehensive range of products and services are designed to elevate business of restaurants, food courts, sweet shops, cafés, retail, banquets, hotels to new heights.

Billing Solutions: Simplify the financial transactions with their advanced Billing Solutions. Their platform ensures accuracy, security, and efficiency in managing invoices and payments. Say goodbye to manual errors and embrace a seamless billing experience that

enhances both customer satisfaction and operational efficiency. Real-time inventory management and integrated features enhance your business operations, providing you with a competitive edge in the market.

Point Of Sale Machine: Transform your retail experience with cutting-edge Point Of Sale machines. Engineered for speed, reliability, and ease of use, our POS systems empower your business with swift and secure transactions.

Self-Ordering Kiosks: Embrace the future of customer service with Self-Ordering Kiosks. Empower your customers to personalize their orders effortlessly, reducing wait times and minimizing errors. The user-friendly interface ensures a smooth and enjoyable experience, giving your business a tech-savvy edge while enhancing overall customer satisfaction.

Digital Display Standee: Captivate the audience with Digital Display Standees. These sleek and dynamic displays transform any space into a visual masterpiece. Perfect for promotional events, advertising campaigns, or conveying essential information in a captivating manner, the standees are a versatile solution to leave a lasting impression.

Digital Menu Boards: Revolutionize how you present your offerings with Digital Menu Boards. These customizable and dynamic displays allow real-time updates, enabling you to adapt to changing menus, promotions, and customer preferences effortlessly. Enhance the dining experience, promote specials, and engage your customers in a visually appealing way.

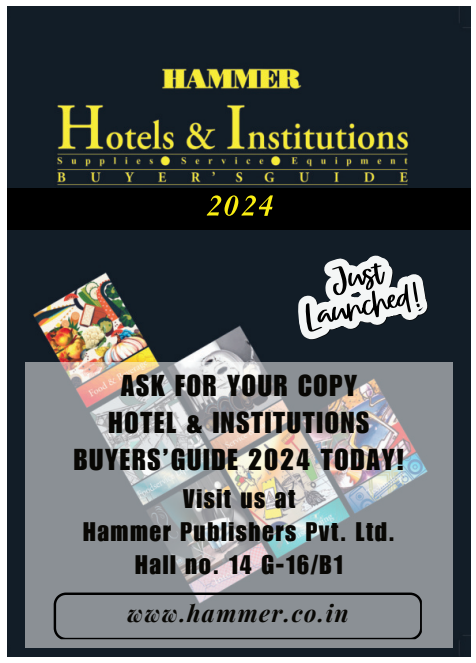
At Romio Technologies, they understand the evolving needs of businesses. The products are not just tools; they are strategic assets crafted to bring efficiency, innovation, and a competitive edge to your operations

Designer Furniture

S.K. International

S.K. International Est. itself in 1984 i.e. 39 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"



Steel belts, conveyors and Process Systems for the Food Industry

IPCO

IPCO steel belts have been supporting clean, hygienic and efficient food processing for nearly 100 years and the company's belts and process systems continue to provide reliable, high productivity solutions to food processors and manufacturers the world over.

IPCO installed the world's first steel bake oven belt in a continuously operating oven producing biscuits and crackers in 1925. Technologies introduced since then include belt dryers, meat cutting tables, contact freezers, chocolate conveying plant and specialised sheet casting systems.

Today, the company manufactures and supplies a wide range of solutions for the food industry, from belts, conveyors and components, to complete processing systems.

Steel belts for food processing – versatile, durable and hygienic

Versatile enough to be used at temperatures from as low as minus 80 °C through to extremes of 750 °C, steel belts can be found at the heart of processes as varied as freezing, drying and cooking, retaining their strength and flexibility over years of reliable service.

The No.1 application for belts in the food industry is baking, where key qualities include outstanding thermal properties resulting in a high quality bake,a smooth flat surface enabling easier cleaning and a long working life leading to an attractive return on investment.

Conveyor components and system upgrades

Experience gained in the supply of steel bake oven belts has led to the development of a comprehensive range of conveyor components covering every aspect of a conveying system from tensioning and drive stations to break points, graphite stations and all-important tracking systems.

IPCO's engineers understand how a belt interacts with the other components in a system; the condition of a belt provides an insight into how an entire system is performing. As a result, IPCO can deliver inspection and maintenance services that go beyond the belt, with investigations encompassing the entire line to understand how the system as a whole is performing.

High productivity processing systems for the food industry

IPCO has also developed complete processing solutions for a number of areas of food production and handling, including Rotoform pastillation and cooling lines, film casting, IQF freezing, and freeze drying systems used in the production of instant coffee.

Chocolate forming is an area of particular expertise and the company can supply everything from a standalone chip moulding system to complete, end-to-end production solutions for industrial ingredients – chips, chunks, drops and blocks – or decorative products – shavings, rolls, pencils, blossoms and more.

Adding Value to the Food Presentation

Makrey Exports

Makrey Exports is the leading manufacturer and exporter of all types of ceramics crockery, copperwares, wood wares and colored glassware for hospitality & catering industries in India. The company produces distinguished models of crockery, acrylic products, cutlery, colored glassware, hollowware, tableware, copper / brass Items, chafing dishes, under the brand 'Makrey'. The company offers its customers a high quality product range that meets the latest market trends at highly competitive prices based on their experience and know how. The company provides complete solution that meets customer requirements. Along with providing an extensive range of designs and products to choose from, Makrey also specializes in providing custom made

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

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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.

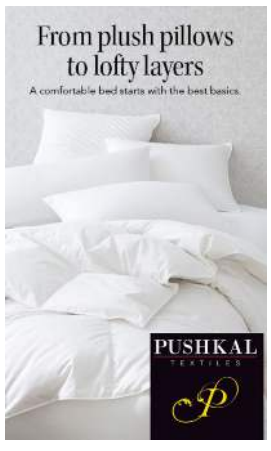
Beacon of Excellence

Pushkal Textiles

Nestled amidst the bustling textile landscape of India, Pushkal Textiles stands as a beacon of excellence in the realm of bed and bath linen. Founded in the year 1999, this illustrious company has gracefully navigated through the currents of time, emerging as a formidable force in the domain of hotel industry supplies.

At the heart of Pushkal Textiles' ethos lies an unwavering commitment to crafting products that transcend mere functionality, embodying a fusion of unparalleled quality and contemporary aesthetics. From the plush embrace of mattress protectors to the crisp allure of bed sheets and the comforting cocoon of duvets, every creation is a testament to meticulous craftsmanship and unyielding dedication.

The tapestry of offerings unfurled by Pushkal Textiles is as diverse as it is exquisite, encompassing an extensive array of products tailored to cater to the discerning needs of the hospitality sector. From the sumptuous softness of bath towels to the intricate elegance of restaurant napkins, each item is imbued with a sense of refinement that elevates the guest experience to unprecedented heights.



Yet, it is not merely the products themselves that set Pushkal Textiles apart, but the ethos that underpins its operations. With a steadfast resolve to deliver unrivaled quality at competitive prices, the company has carved a niche for itself as a market dominator, earning the trust and patronage of esteemed establishments ranging from three to five-star properties.

Moreover, the commitment to customer satisfaction extends beyond mere transactions, manifesting in a suite of services that exemplify professionalism and reliability. From timely deliveries that uphold operational efficiency to bespoke customization options that lend a personal touch, Pushkal Textiles epitomizes excellence in every facet of its operation.

As the preferred choice of renowned hotel chains like Radisson Blue, Sarovar, Lords, Bloom Hotels and Lemon Tree, Pushkal Textiles stands as a testament to the enduring power of craftsmanship and innovation. With each stitch meticulously woven and each thread imbued with care, it continues to redefine the paradigm of luxury in the realm of bed and bath linen.

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.

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for more information

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.

Fulfilling Passion and Dreams

Metro Plus Life Style

In the midst of the busy furniture world, there's a standout – Metro Plus Life Style Furniture. The story doesn't start with fancy celebrations when it officially began in 2000. Instead, it begins with the hard times of the founder, Sh. Rajesh Malhotra, faced before.

Long before the company went global, the founder had a vision: to create furniture that's both beautiful and practical. It was during those challenging times that the idea of Metro Plus Life Style Furniture was born – an idea that later became a symbol of quality and innovation. Today, as furniture reaches homes and businesses worldwide, founder spirit lives on. The journey isn't just about business; it's about resilience, creativity, and the pursuit of excellence.

The company invites to join them to the journey where every piece of furniture has a story of hard work, clever ideas, and a quest for excellence.

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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.

Elevating the Art of Packaging

Royal Box Shop

Royal Box Shop, led by Managing Director Kamal Chhabra, has become synonymous with premium packaging solutions in India. Based in Delhi's Sector-11, Rohini, they are a manufacturer renowned for their exquisite designs and commitment to quality. From bakeries to weddings, Royal Box Shop caters to diverse needs. Their extensive collection includes cake boxes, chocolate boxes, gift hampers, and more. Bakers can find everything from classic cake boxes and cupcake boxes to trendy transparent tall boxes and brownie boxes, while those seeking gift solutions have access to elegant wedding boxes, unique return gift boxes, festival gift boxes, return favor boxes, and many more, all crafted from high-quality materials.

Royal Box Shop prioritizes customer satisfaction.

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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.

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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Taste & Nutrition Solutions

NuTaste Food & Drink Labs Pvt. Ltd.

NuTaste, a renowned name in pioneering taste and nutrition solutions for brand owners in the food & beverage industry, boasts a team of over 25 dedicated food scientists and operates a BRC certified, in-house manufacturing unit. With the capacity and expertise to develop upscale innovative solutions, from syrups to sauces, marinades to seasoning, NuTaste stands as a beacon of culinary innovation.

Understanding the escalating demand for nutritionally enriched diets, NuTaste's team of experts tirelessly crafts inventive formulas and blends tailored to the distinct requirements of clients and their consumers. The commitment to quality and consistency remains steadfast, with NuTaste exclusively sourcing the finest ingredients and employing state-of-the-art technology to ensure each product surpasses the highest standards.

More than just a food tech enterprise, NuTaste emerges as collaborative partners in curating exceptional dining experiences. Enter a realm of flavors where innovation knows no bounds, and where NuTaste's ingenuity harmonizes with your imagination to redefine culinary possibilities. Welcome to NuTaste, where extraordinary tastes are born.

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.

Audio-Visual & Lighting Systems Design & Integration

Hi Tech AV Systems offers innovative solutions, in association with major technologies providers, to provide audio-visual and lighting design & systems integration requirements.

We provide specialised services from technical consultation and systems design, to installation and programming. Hi Tech AV Systems has the resources and technical expertise to support projects of any scale and complexity. We serve clients across the country. We understand the importance of delivering project on time, within budget, and in operational state.

To help ensure your success, we offer outstanding customer care by providing one-stop shop experience with broad base of product lines and strong integration with top technology manufacturers. Our reputation has been built on providing honest, accurate and detailed proposals for audio visual & lighting equipment and integrations, backed by a proven track record of completing projects within their original scope.

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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.

Catering for Your Specific Needs

ScanBox Thermoproducts AB

ScanBox was established over 30 years ago in Sweden and was founded on an idea for flexible production of insulated transport hot and cold

trolleys for the hotel and restaurant industry, outside catering, staff canteens, central kitchens, healthcare and any operation which requires the transportation and safe holding of hot and cold food.

Thanks to the flexibility and superb technology used, they were able to develop customized and cost-efficient solutions for distribution of food to large-scale kitchens and catering operations. The concept has been an international success that is highly praised by cooking professionals, public institutions and the hotel sector.

Today, ScanBox products are present all over the world and kept evolving the concept and products with a keen eye set on customer needs and environmental concerns. ScanBox has the most comprehensive range of insulated food transport carts in the hospitality, catering, bakery and healthcare industry, combining all the functions need in just one box.

One can choose hot, cold, ambient or combination options to suit the catering requirements. One can also have its personal special design or logo on the product to make it more special.

Stoneware & Porcelain

Dadoo Ceramics

Established in 1975 by two Dadoo brothers Satya Prakash Dadoo & Hari Prakash Dadoo, Dadoo Ceramics has only objective to manufacture and export high quality ceramic products for Home Stores, Hotels, Restaurants, Corporate Market.

The company is the recipient of National Awards by President of India for Quality products two times in 1994 & 2006 for both Bone China and Stoneware with top ceramic export award several times and has marked presence on the global map.

The works are located at Khurja (90 km from New Delhi) having a strong infrastructure in 12000 sq. mtr. equipped with latest automation with their design team giving customized products according to the demand of clients.

The stoneware products are handmade, high fired at 1200 degree cent. Lead free, cadmium free, food safe. They are exporting products to USA, Europe, Russia, UAE and also doing domestic supplies.

In the current year 2024 the company has introduce the Porcelain handcrafted Crockery collection, the perfect addition to all types of kitchens. These are made with lead-free materials; this crockery is not only food safe, but also microwave safe for easy reheating. With a timeless design and durable construction, the Crockery is sure to elevate the dining experience.

Ideal Pizza Experience

Wood Fire Co India

Wood Fire Co India was born out of an insatiable quest for perfection, igniting a journey marked by 12 years of relentless research and design. With over 600 installations spanning India and beyond, Wood Fire Co India (WFO) stands as a

distinguished premium brand in the realm of oven manufacturing.

Renowned for its unwavering commitment to excellence, WFO is synonymous with delivering unparalleled wood and gas fired ovens tailored to meet both commercial and residential needs. While embracing cutting-edge technologies, the company preserves the essence and allure of traditional oven structures, ensuring customers receive the epitome of reliability, durability, and aesthetic appeal.

In a recent strategic move, Wood Fire Co India has broadened its horizons to emerge as a comprehensive solution provider within the pizza industry. Alongside its signature ovens, WFO now offers an array of accessories, recipes, ingredients, and comprehensive training, complemented by consultations with a seasoned team of experts devoted to crafting the perfect pizza experience.

At Wood Fire Co India, the customer always takes center stage. Recognizing the diverse needs and preferences of its clientele, WFO prides itself on offering tailor-made solutions, ensuring each customer finds the ideal product to suit their unique requirements. This unwavering dedication to quality and customer satisfaction has fostered a loyal following, propelling WFO towards continued growth and leadership in the industry.

Moreover, as the concept of wood-fired cooking extends beyond ovens to encompass BBQs and smokers, Wood Fire Co India remains at the forefront of innovation, designing products with the discerning chef in mind and catering to their specific needs.

Furthermore, in line with its expansion efforts, WFO is actively broadening its dealer network to reach a wider audience and better serve its growing customer base.

Disclaimer

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

Epitomizes Versatility

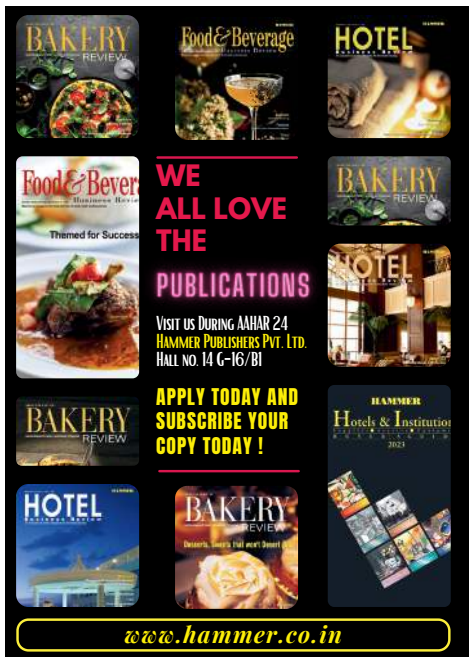
Lords Wear Pvt. Ltd.

Lords Wear Private Limited stands with a steadfast commitment to serving diverse industries, including hospitality, corporate, healthcare, light industries, automobiles, and more, Lords epitomizes versatility through its comprehensive range caters to the discerning needs of various sectors, ensuring top-notch quality and unparalleled service.

At Lords, innovation and efficiency converge within its state-of-the-art production facilities. Equipped with cutting-edge machinery from renowned global brands such as Juki, Brothers, Puff, and Durkop, the company upholds the highest standards of craftsmanship. Its in-house capabilities, including computerized embroidery and quilting, epitomize precision and finesse.

Materials are meticulously sourced from reputed mills across India, with a focus on quality and durability. Every yarn is carefully dyed to perfection, imbuing the products with a lasting shine and unmatched longevity. Lords takes pride in delivering value for money, consistently exceeding client expectations.

Driven by a customer-centric ethos, Lords places utmost importance on understanding and fulfilling the unique needs of each client. Whether outfitting schools, colleges, armed forces, or crafting promotional products, the company ensures excellence in every stitch, embodying its commitment to unparalleled quality and service.



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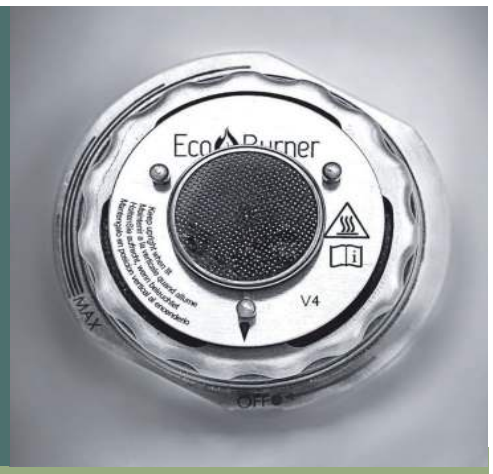

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Laundry and Kitchen Solutions

Saraswati Engineers

Delhi-based Saraswati 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. 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.

The imported kitchen equipments marketed by Saraswati 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 and many others brands.

RR One Stop Solution Company

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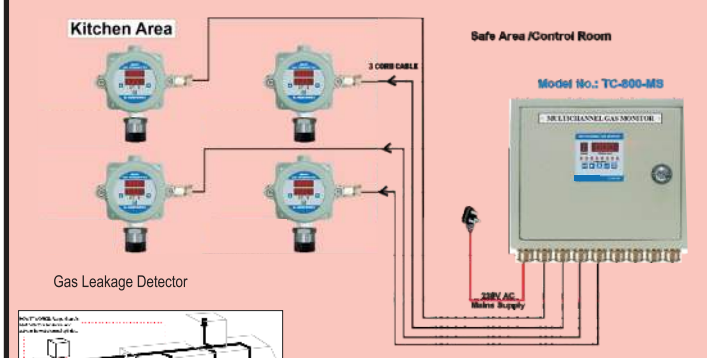

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Luxurious Bed & Bath Linen

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.

BLUE FAB- Innovation in Hotel Uniform & Table Linen

Since 1996 serving to hospitality industry; as founder & manufacturers I am 'Sanjay Mallick, happy to share 28 yrs of success story alongwith many milestones during this Journey. Over these golden years we have combined timeless excellence with current culinary trends throughout our products range like Chef Jackets, F&B Uniform and Linen for Banquets.

I belive a Jacket which Earn not buy from a chef's vision. Is plays very crucial in ensuring the safety from extreme heat, customised designed head gears facilitating hygiene and quit obviously Stylish,trendy; beyond these aspects it symbolises team work unity, professionalism and respect for their culinary craft.

It can be customised asper required detailings like uses,Plus Sizes in trendy style, cost effective, colours, branding, type and Style.We learnt a lot and to be learn a lot too; by the exchanging our soulful vibes with customers desires. Shortly Blue Fab gonna be Globalisation journey ; start with United States of America and without your beliefs on us we can't ride international. Looking forward for your positive response and believe.

Eco-Friendly Cooking Systems

The PLS Group

The PLS Group, an Indian-based company, specializes in the production, marketing, and exportation of eco-friendly cooking systems, notably the traditional clay oven, known as the 'Clay Tandoor,' along with a comprehensive range of commercial kitchen and professional bakery equipment. While the Tandoor range falls under the flagship company "Parshadi Lal & Sons P. Ltd.," the kitchen and bakery equipment are marketed under the group entity "P Lal & Sons." Additionally, through PLS Hospitality Pvt. Ltd., the group offers hospitality services and consultancy.

Since its establishment, the company has been dedicated to enhancing the quality

of its equipment to meet the demands of modernized commercial kitchens and bakeries. Its products, a harmonious fusion of traditional craftsmanship and contemporary techniques, have been exported to numerous countries worldwide and installed in various establishments including star hotels, restaurants, canteens, clubs, hospitals, catering units, bakeries, defense kitchens, and farmhouses.

With a commitment to excellence, the PLS Group boasts an extensive selection of top-quality kitchen equipment tailored to meet the specific needs of its clientele. Adhering to rigorous quality standards, the company ensures the production of world-class products while prioritizing exceptional customer service to cater to the diverse requirements of its clientele. Renowned for its expertise in crafting equipment with precision, quality, and impeccable finishing, the PLS Group remains dedicated to serving its customers' needs with utmost professionalism and care.

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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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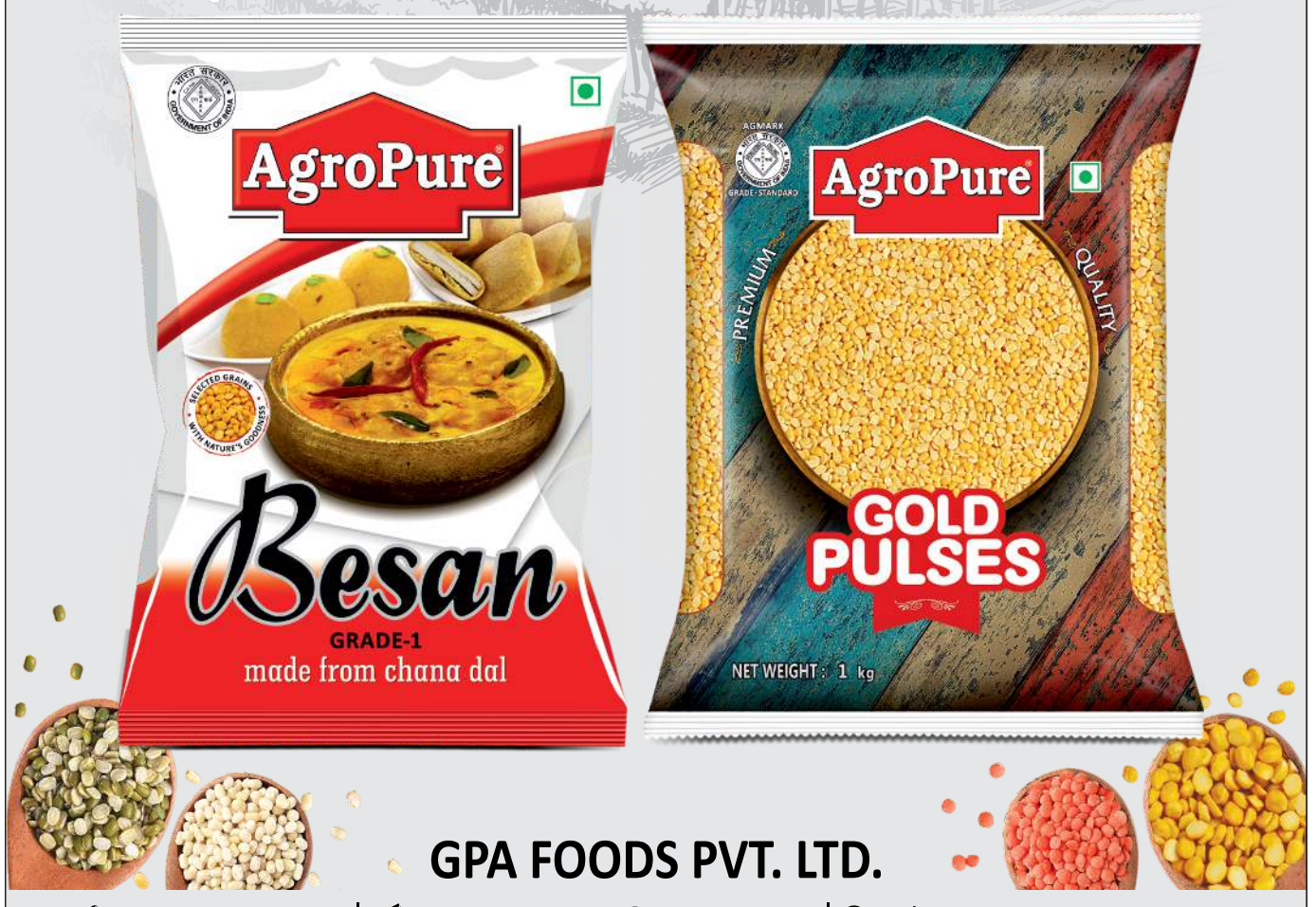

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Efficient and Better Cooking

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.

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

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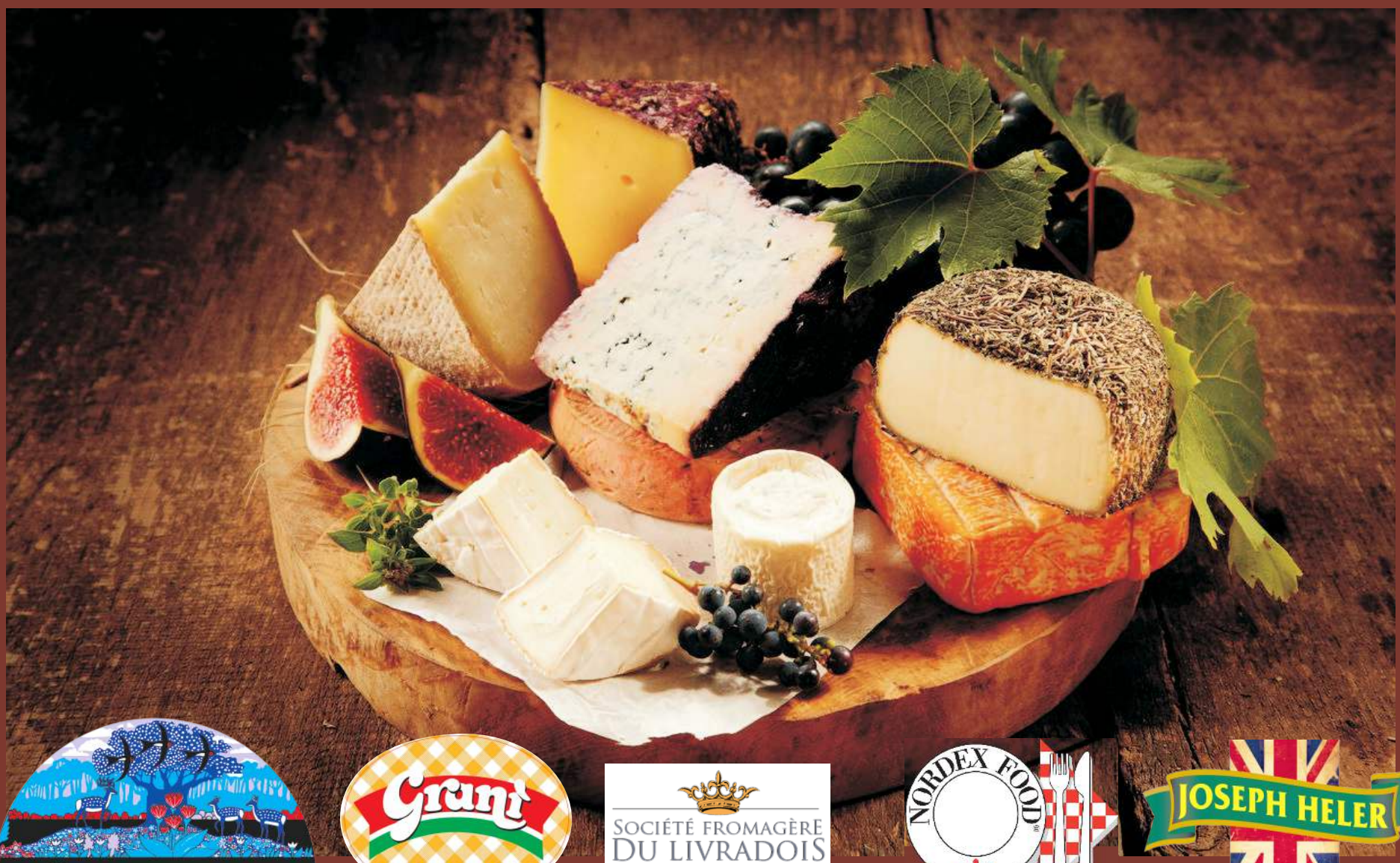

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