

hospitality supplement

A SPECIAL FEATURE ON AAHAR

NEW DELHI 10-14 MARCH 2026

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Aahar 2026

The International Food & Hospitality Fair

AAHAR 2026 – The International Food & Hospitality Fair is taking place from 10–14 March 2026 at Bharat Mandapam, New Delhi, and is marking its 40th edition as a premier global trade exhibition for the food, beverage, and hospitality sectors.

This flagship B2B event is recognised as one of Asia's most influential platforms in its industry, bringing together over 1,700 exhibitors from India and around the world. It showcases a wide range of products and services including packaged foods, dairy, confectionery and bakery

items, beverages, fresh produce, food processing technologies, hospitality equipment, packaging solutions, and cutting-edge service innovations.

AAHAR 2026 attracts senior professionals, buyers, distributors, importers, retailers, chefs and hospitality decision-makers who engage in networking, sourcing and business development across the entire supply and value chain. The fair also features live culinary experiences, chef demonstrations, mixology sessions and food tastings, offering insights into emerging global trends.

Organised annually by the India Trade Promotion Organisation (ITPO) in association with the Ministry of Food Processing Industries (MoFPI), AAHAR serves as a dynamic gateway for international brands entering the fast-growing Indian market and for domestic companies expanding global partnerships. The event is organised with the support of Agricultural and Processed Food Products Export Development Authority (APEDA) and leading apex industry associations including the 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) and the Forum of Indian Food Importers (FIFI).

As reflected in the 2025 event figures, the fair

demonstrates a strong scale and reach. It covers over 100,000 square metres of gross exhibition area, hosts more than 1,700 exhibitors, and welcomes overseas participants from major countries. The event also attracts more than 100,000 business visitors, reflecting its growing international profile and industry relevance.

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. A part 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 2026. 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.

In line with the emerging and future-ready trends shaping the Indian food & beverage and hospitality industry, the forthcoming edition of Aahar is expected to attract a strong and impressive turnout of industry visitors.

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8,9,10,11,12,12A, Open Area Hangars

Visiting Hours

• 10-14 March 2026
10 a.m. to 6 p.m.

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Cloud Kitchens: Reinventing the Economics of Food Service

Cloud kitchens are no longer just a temporary solution that emerged during the pandemic. They have become a permanent and fast-evolving business model that is reshaping how food brands launch, grow, and compete. For hospitality professionals, the key question today is not whether cloud kitchens work, but how to run them profitably in an intensely competitive delivery market.

At the most basic level, a cloud kitchen removes the costliest component of a traditional restaurant - prime real estate and front-of-house operations. But saving on rent alone does not guarantee success. Strong operators are building multi-brand portfolios, delivery-friendly menus, and technology-driven systems designed specifically for off-premise consumption.

Multi-Brand Models: One Kitchen, Many

Identities

One of the biggest advantages of a cloud kitchen is the ability to operate multiple virtual brands from a single facility. Instead of relying on one cuisine, operators can serve several demand segments at once - burgers, biryani, healthy bowls, desserts, or late-night comfort food.

This significantly improves asset utilization. The kitchen space, equipment, and staff remain largely fixed, while revenue opportunities expand across categories. It also protects the business from demand fluctuations. If one cuisine slows down, another can sustain volumes.

However, multi-brand success requires clarity and discipline. Each brand must feel authentic, with a focused menu, clear positioning, and packaging designed for delivery. Customers

quickly lose trust when brands appear generic or repetitive.

Leading operators treat each virtual brand as a separate business from a marketing perspective, while sharing backend operations such as procurement, production processes, and manpower.

Dark Kitchen Scaling: Growth Through Replication

Unlike traditional restaurants that expand through large capital investments, cloud kitchens scale by replication. Once a concept performs well in one location, it can be duplicated in other neighborhoods using compact kitchen spaces.

This hub-and-spoke approach places production units closer to residential clusters, reducing delivery times and ensuring food arrives

in better condition. Many successful chains now operate networks of small kitchens rather than a few flagship outlets.

Standardization plays a crucial role here. Pre-designed kitchen layouts, centralized sourcing, and proven menus allow new units to start operations quickly with limited risk.

That said, scaling brings operational challenges. Maintaining consistent food quality, controlling inventory, training staff, and protecting online ratings across locations become critical. A weak unit can affect the reputation of the entire brand.

Delivery Profitability: The Real Test

Despite strong demand growth, profitability in delivery remains a major concern. Aggregator commissions typically range between 18 percent and 30 percent, eating into margins. Add to that packaging costs, platform discounts, and logistics charges, and the pressure on profitability becomes clear.

Successful operators are responding with smarter strategies:

Designing menus around items that travel well and deliver strong margins

Building direct ordering channels through apps and websites

Streamlining prep processes to reduce labor cost per order

Adjusting prices to account for platform commissions

Expanding into multiple day parts such as breakfast and late night to improve utilization

High order volumes alone do not guarantee success. Without positive unit economics, scaling only increases losses.

Technology Stack: The Operational Backbone

Technology is what makes complex multi-brand delivery operations manageable. Without the right systems, order errors, delays, and cost leakages quickly escalate.

A well-equipped cloud kitchen typically uses:

Order management systems that integrate multiple delivery platforms

Kitchen display systems to replace manual order tickets

Inventory tools to track consumption and reduce wastage

Analytics dashboards to monitor performance and demand patterns

Customer data tools to encourage repeat business

Advanced operators are now using predictive analytics to forecast demand by time and location. This helps optimize staffing, purchasing, and production planning.

Automation is also becoming more common, especially in high-volume kitchens. Semi-automated cooking equipment and intelligent order routing can improve speed, consistency, and cost control.

The Competitive Landscape Ahead

The cloud kitchen sector is entering a more mature phase. Early enthusiasm led to overcrowding, but weaker players are gradually exiting while disciplined operators are strengthening their positions.

Future winners are likely to be those who can achieve three things:

Clear brand differentiation in crowded online marketplaces

Strong operational control across multiple units

Direct relationships with customers beyond aggregator platforms

Hybrid models are gaining popularity as well. Many established restaurants now operate delivery-only satellite kitchens alongside dine-in outlets, using their brand equity to capture a wider market while managing costs.

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Profit Engineering for Restaurants and Caterers

India's foodservice industry has recovered strongly, but profitability remains under pressure. Rising ingredient costs, higher wages, expensive real estate, and intense competition mean that strong sales no longer guarantee healthy margins. Many outlets operate at full capacity yet struggle to generate consistent cash flow. The difference between survival and success increasingly lies in disciplined profit engineering - a systematic approach to reducing costs, optimizing menus, controlling waste, and focusing on formats that deliver higher returns per rupee invested.

Cost Reduction Without Compromising Quality

Smart operators are shifting from broad cost cutting to precision cost management. Instead of lowering food quality or shrinking portions,

they analyze where money leaks out of the system.

Procurement is the first lever. Long-term vendor relationships, bulk purchasing, seasonal sourcing, and standardized ingredients across menu items can significantly lower input costs. Centralized kitchens for multi-outlet brands reduce duplication of equipment and manpower while ensuring consistency.

Energy is another major expense. High-efficiency refrigeration, induction cooking, and preventive maintenance of equipment can lower utility bills substantially over time. Scheduling heavy cooking during off-peak electricity hours, optimizing air conditioning zones, and switching to LED lighting deliver quick savings with minimal investment.

Labour productivity is equally critical. Cross-training staff to handle multiple roles reduces

idle time and dependence on specialized hires. Digital scheduling tools help align staffing with demand patterns, preventing overstaffing during slow periods.

Menu Engineering as a Profit Tool

The menu is not just a list of dishes. It is the primary financial engine of any food business. Successful operators track both popularity and contribution margin of each item.

High-profit, high-demand dishes should be prominently placed on menus, highlighted visually, or recommended by staff. Low-margin items that are popular may require portion adjustments or recipe refinement to improve profitability. Dishes that are neither popular nor profitable should be removed to simplify operations.

Ingredient cross-utilization is a powerful

strategy. When the same base components appear across multiple dishes, inventory risk falls and purchasing efficiency improves. For example, sauces, gravies, or bakery bases can support several menu items with minimal variation.

Pricing strategy also matters. Small price adjustments across multiple items often face less resistance than sharp increases on a few dishes. Bundled offerings, combo meals, and add-on upgrades increase average order value without significantly raising preparation costs.

Waste Control as Hidden Profit Recovery

Food waste is one of the largest invisible losses in hospitality operations. It occurs at multiple stages - purchasing, storage, preparation, and plate waste.

Accurate demand forecasting reduces overproduction. Data from past sales, seasonal patterns, and event bookings can guide purchasing decisions. Proper storage practices, FIFO inventory rotation, and portion standardization prevent spoilage and overuse of ingredients.

Kitchen discipline is essential. Standard recipes, measured portions, and training on yield management ensure that raw materials translate into maximum usable output. Trimmings and surplus ingredients can often be repurposed into stocks, sauces, staff meals, or secondary dishes.

Buffet operations, common in catering and large hotels, require special attention. Live cooking stations, smaller replenishment batches, and monitoring guest flow help reduce end-of-service wastage. Increasingly, surplus food is being redistributed through authorized channels, improving both sustainability and cost efficiency.

High-Margin Formats Lead the Future

Not all foodservice formats deliver the same profitability. Operators are increasingly prioritizing models that generate higher margins with lower capital intensity.

Delivery-focused cloud kitchens eliminate expensive dining space and front-of-house staff. Premium takeaway outlets with limited seating combine visibility with operational efficiency. Specialty formats such as dessert boutiques, beverage bars, and snack concepts often achieve strong margins due to lower ingredient costs and faster service cycles.

Catering businesses are also evolving. Instead of competing only on price for large events, many are moving toward curated menus, experiential setups, and value-added services that justify premium pricing. Corporate catering, subscription meal services, and institutional contracts provide predictable revenue streams and better capacity utilization.

Retail extensions offer another profit avenue. Packaged foods, ready-to-cook products, bakery items, sauces, and festive hampers allow brands to monetize their reputation beyond the dining space while leveraging existing production capabilities.

Building a Profit-Focused Culture

Profit engineering is not a one-time exercise. It requires continuous monitoring and disciplined execution. Daily sales reports, food cost percentages, wastage logs, and labour ratios must be reviewed regularly. Technology can simplify this process through integrated POS systems and analytics dashboards.

Equally important is team alignment. Chefs, managers, and service staff should understand how their decisions affect profitability. Incentive structures linked to cost control and revenue targets encourage ownership at every level.



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The Transformation of Hospitality Procurement

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

Now hospitality for many Indian travellers is not only limited to comfortable rooms and tempting food & beverage offerings. Besides quality room and food

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

We all know that quality hospitality often entails high quality products and personnel. In this regard, we can say that not only the hoteliers but also the suppliers need to bolster their quality to match international standards, so as to not lose out on the competition.

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

Thus suppliers and hoteliers should not opt for mindless cost-cutting in terms of products and personnel but focus

more on giving an elevated experience to the guests. The refreshing difference in experience from the run-of-the-mill can bring in the desired revenues, especially if the innovativeness also takes into account of affordability for the guests concerned.

Optimising Technology benefit with effective Manpower

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

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

Ensuring ROI's

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

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

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

The hotels and resorts in the country, by and large, must also bolster their safety measures for women travellers. The safety of women travellers is an issue of paramount importance, but it also assumes great business sense in this age, as women travellers are



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becoming a sizeable force to reckon with in the Indian hospitality industry.

Foodservice trends

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

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

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

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

The Food industry

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

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

Purchasing – A key element

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

But in today's context, purchasing is beyond the standard procedures. The purchase managers now are more responsible in understanding the market scenario and competition. They are part of planning and organising each product required in the property. Purchase

managers needs to co-ordinate with multiple HOD's of various internal departments, understanding their needs and organising the same in most efficient and effective manner. They need to ensure better ROI's for the property by selecting & procuring best products at best price within a stipulated time period. Purchase managers are now actively involved in the decision making process and offer best solutions for the organization.

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

Money saved is money earned.

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



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Dadoo Ceramics

Dadoo Ceramics stands as a distinguished name in the Indian tableware manufacturing industry, with a legacy spanning five decades. Established in 1972 by S.P. Dadoo and Hari Dadoo in Khurja, India, the company initially operated as a small pottery business, specializing in handcrafted vases. Recognizing the potential for innovation in the sector, the founders expanded into manufacturing by 1974, gradually incorporating stoneware and bone china products by 1990. Today, the brand is synonymous with quality, innovation, and customization, catering to both domestic and international markets.

With a commitment to craftsmanship and quality, Dadoo Ceramics has pioneered high-fired ceramic technology, ensuring its products are lead-free, cadmium-free, microwave-safe,



and dishwasher-safe. By firing ceramics at temperatures exceeding 1200 degrees Celsius, the company produces durable and aesthetically refined tableware that meets international safety and quality standards. Collaborating with globally recognized testing laboratories such as SGS and Bureau Veritas, it maintains stringent quality control measures to uphold excellence.

The company has built a strong domestic

presence, supplying premium retailers such as Shoppers Stop, Fab India, and Home Center. Its global footprint extends across Europe, America, Middle east, Russia. These partnerships underscore its ability to deliver superior craftsmanship tailored to diverse consumer preferences worldwide.

Distinguished by its handcrafted approach, Dadoo Ceramics emphasizes meticulous artistry

in its production process. Each piece undergoes careful shaping, finishing, and coloring by skilled artisans, ensuring products of unmatched quality. The company's emphasis on customization allows clients to tailor tableware to specific aesthetic and functional requirements, serving a broad spectrum of industries, including hospitality, retail, and catering.

Innovation remains at the core of Dadoo Ceramics' operations. By integrating advanced manufacturing techniques inspired by global leaders, particularly from China, the company enhances production efficiency while preserving artisanal integrity. A notable milestone includes successfully replicating the iconic red mug, a technically complex project that took three years to perfect. Such achievements exemplify its dedication to precision and excellence in ceramic craftsmanship.

Sustainability is a key focus area, reflected in the company's transition away from bone china production, which contains animal-derived materials. Instead, it prioritizes stoneware and porcelain ware, ensuring eco-friendly manufacturing practices. Sustainable packaging solutions, including brown corrugated boxes and waste paper, have replaced traditional non-biodegradable materials, reinforcing the brand's commitment to environmental responsibility.

Primarily established as a B2B enterprise, Dadoo Ceramics has supplied custom-designed tableware to high-end hotels, restaurants, and retail brands. Moving forward, it aims to expand into the B2C segment, introducing a dedicated line of branded products for high-end markets across major Indian cities. Future initiatives also include an increased focus on porcelain ware, complementing its core stoneware offerings.

With a foundation built on tradition and an unwavering commitment to innovation, Dadoo Ceramics continues to shape the tableware industry, offering products that seamlessly blend artistry, functionality, and sustainability.

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AMPRO MARKETING, is a Marketing Consulting Company established in 2019 and based out of Gurgaon, India. It has acquired knowledge and experience over the years

for promoting imported food products in India. The company offers services in identifying opportunities, establishing and expanding market base and improve the consumer awareness and perception thereby increasing the demand in the Indian market. AMPRO MARKETING can assist in building trade relationships, increase knowledge and awareness on the products represented, assist in facilitating procurement and identify the best opportunities to promote brands. The objective is to understand the intricacies of businesses and their highest priority goals, and ideate communication strategies customized as per requirements. AMPRO MARKETING communications related activities cover a broad range of functions that include: Strategy, Planning & Management, Research & Analysis, Media Interface, Industry Monitoring, Brand and Image Management, Trade & Consumer Activities and Internal Communications. AMPRO Marketing team has almost two decades of expertise in handling US Co-operator Groups & EU projects.



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Whether meals are transported between kitchens and serving areas or held close to guests for quick and efficient service, ScanBox solutions ensure taste, texture, and presentation remain uncompromised.

Flexible Solutions for Diverse Operations

A defining strength of ScanBox is its versatility. The boxes can function as stationary units for buffets and banquets or as mobile solutions for conferences, weddings, and large-scale events. Designed for both indoor and outdoor use, they move effortlessly across locations, enabling staff to handle large quantities of food with ease.

This flexibility is particularly relevant for the Indian hospitality sector, where large gatherings, varied cuisines, and extended service windows are part of everyday

operations.

Supporting Staff and Sustainability

ScanBox places strong emphasis on ergonomics and ease of use. Thoughtfully designed to reduce physical strain, the boxes help improve working conditions for kitchen and service teams managing demanding workloads. Quiet operation allows placement close to guests without disruption, while adjustable ventilation and clear digital displays ensure precise temperature control.

Energy-efficient systems further support sustainability goals by reducing energy consumption and operating costs - an increasingly important consideration for modern hotels and resorts.

Durable Design That Makes a Difference

With a sleek, contemporary design, ScanBox solutions integrate seamlessly into a variety of serving environments, from luxury hotel buffets to open kitchens and convention spaces. Built for durability and long-term performance, they represent a reliable investment for hospitality professionals who value efficiency, consistency, and presentation.

By combining functionality, reliability, and thoughtful design, ScanBox helps hospitality businesses deliver quality in every serving.

Find out more on Scanbox.se/en



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The New Competitive Advantage in Hospitality Tiore Global

The hospitality industry has always been guest-facing, but its true strength lies behind the scenes. In a post-pandemic, demand-volatile environment, operational resilience has become a defining competitive advantage for hotels and serviced accommodations.

Occupancy rates fluctuate. Event seasons spike suddenly. Supply chains tighten without warning. In this landscape, operational predictability is no longer optional - it is strategic.

Procurement, particularly for essential consumables, plays a critical role in this equation.

Toiletries and in-room essentials may appear routine, yet disruptions in quality or delivery can create ripple effects across housekeeping, inventory planning, and ultimately, guest satisfaction.

Forward-thinking hospitality leaders are now prioritizing supplier partnerships built on standardized processes, transparent manufacturing practices, and disciplined dispatch cycles.

The goal is not simply to source products, but to build dependable systems.

This is where structured suppliers like Tiore are aligning with industry needs - emphasizing batch consistency, formulation stability, and committed delivery timelines. By removing uncertainty from everyday essentials, such partnerships allow hotel operators to focus on what they do best: delivering exceptional guest experiences.

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India International Hospitality Expo (IHE) 2026 Set to Redefine the Future of Hospitality

05 - 08 August 2026, India Expo Centre & Mart, Greater Noida, Delhi NCR

India International Hospitality Expo (IHE) 2026 returns for its ninth edition as one of India's most comprehensive sourcing platforms for the hospitality and foodservice industry. Scheduled from 05 - 08 August 2026 at the India Expo Centre & Mart, Greater Noida, the exhibition brings together the complete hospitality ecosystem under one roof - from hotels and resorts to restaurants, cafés,



QSRs, cloud kitchens and catering companies.

Positioned as a high-impact B2B marketplace, IHE showcases solutions across every stage of hospitality development and operations. Key exhibitor segments include Architecture, Interior Design & Construction; Furniture, Fixtures & Equipment (FF&E); Operating Supplies & Equipment (OS&E); Commercial Kitchen & Foodservice Equipment; HORECA Food & Beverage Supplies; Technology, Automation & AV Systems; Wellness,

Spa & Recreation Solutions; Sustainable Hotel Supplies; Décor, Lighting, Tableware and more. The exhibition addresses both new project requirements and ongoing operational needs, offering a single destination for sourcing, upgrading and innovation.

A defining strength of IHE is the quality of its visitor profile. The expo attracts hotel owners, promoters, general managers, procurement leaders, executive chefs, F&B directors, restaurant and café entrepreneurs, QSR operators, caterers, architects, designers, consultants, developers and institutional buyers - all actively seeking products, partnerships and solutions to strengthen their businesses.

Beyond the exhibition floor, IHE delivers a structured business environment through



curated B2B meetings, culinary master classes, live pastry, bakery & culinary competitions, awards and knowledge-driven sessions. These parallel events create valuable opportunities for learning, networking and deal-making, transforming the expo into a results-oriented industry platform rather than just a product showcase.

As India's hospitality and foodservice sectors continue to expand across both metro and emerging markets, IHE 2026 serves as a strategic gateway for brands to enhance visibility, build long-term partnerships and engage directly with decision-makers shaping the future of the industry.

Pioneers in Kitchen Equipment Since 1946

New India Electric Co. (NIETCO)

With over 26 years of expertise in manufacturing and distributing premium kitchen equipment, New India Electric Co. (NIETCO) has become a trusted name in the industry. Established in 1946, NIETCO initially focused on importing high-quality food processing machines to India. Over the decades, the company has expanded its product portfolio, catering to the evolving needs of chefs, bakers, and food industry professionals.

Since 2000, NIETCO has been a key distributor of Italian pasta machines, offering top brands like the Marcato pasta machine, Marcato Atlas pasta machine, and Imperia pasta machine. The company specializes in pasta-making accessories such as ravioli molds, cookie presses, and Marcato Ravioli molds, ensuring professionals and home chefs have access to world-class tools.

Beyond pasta machines, NIETCO provides a diverse range of commercial kitchen equipment, including Lincon pulverizers, citrus juicers, REBER food processors, and Pastalinda machines. Whether customers seek electric pasta makers, cookie presses, or advanced food processing tools, NIETCO's extensive lineup meets all culinary demands.

At Aahar 2026, NIETCO is proud to showcase its latest innovation—the Pastaline Dough Sheeter, designed for pastry, pasta, and confectionery applications. Available in electric and manual versions with roller widths of 30 cm, 45 cm, and 60 cm, this compact and efficient sheeter ensures precision rolling for sugar paste, gum paste, shortcrust pastry, and modeling chocolate. Its adjustable thickness settings (0–12 mm) make it an essential tool for cake designers, pastry chefs, and pasta makers.

With a commitment to quality and innovation, NIETCO continues to be India's go-to distributor for premium kitchen equipment, empowering culinary professionals with cutting-edge tools for their craft.

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Hatco Opens State-of-the-Art Experience Center in Gurgaon, Strengthening Its Commitment to the Indian Market

Hatco Corporation marked a significant milestone in its India journey with the inauguration of its Hatco Experience Center in Gurgaon, officially opened on 9th March 2026. The opening event witnessed strong



participation from leading foodservice consultants and dealers from across India, underlining Hatco's growing presence in the Indian commercial kitchen market.

The Gurgaon-based Experience Center was inaugurated in the presence of Lorne Garth Deacon, President and CEO of Hatco Corporation, accompanied by senior leadership including Joe Flaherty, Director – International Sales; Cindy Cervantes, Chief Financial Officer; and Kyle Briesemeister.

Designed as a comprehensive product experience, live demonstration, and training

hub, the Hatco Experience Center allows customers to interact with equipment in a real-world environment and gain deeper insight into Hatco solutions.

Addressing the gathering, Ravinder Sehrawat, Director – Sales and Operations for India and the Subcontinent, thanked consultants and dealers for their continued support.

"This Experience Center in Gurgaon is a result of the strong partnership we share with our consultants and dealers across India. Hatco India has the complete backing of our team in the US, and we are firmly on track to expand and grow our business in this market," he said.

Speaking at the inauguration, Lorne Garth Deacon emphasized India's strategic importance for Hatco.

"India is an important market for us. We are making strategic investments and continuously

working on customer feedback from the Indian market. This feedback is implemented into our products to make them suitable for local requirements. India is a price-sensitive market, and we are expanding our economy range to address these needs," he stated.

Highlighting the long-term vision behind the facility, Joe Flaherty, Director – International Sales, described the Experience Center as a long-awaited and critical step for Hatco India.

"This Experience Center in Gurgaon was long awaited and has given us a strong base in India. Customers can now experience our products firsthand, take part in live demonstrations, and clearly see the value Hatco solutions bring to their operations," he said.



"We will also be starting our flagship Hatco training schools for the Indian market from April onwards."

Echoing Hatco's confidence in India's growth story, Cindy Cervantes, Chief Financial Officer, spoke about the company's investment focus.

"India is a growing market and the future is bright. The hospitality sector is booming, and we as a company are very serious about our business here. We are building capability and investing in resources to support the market and our customers," she said.

The opening of the Hatco Experience Center in Gurgaon reinforces Hatco's long-term commitment to India, providing a strong platform for customer engagement, training, and localized growth.

Where Concept Meets Construction & Operations Deliver Results

The Bar & Brewery Consultant

The Bar & Brewery Consultant is a pan-India hospitality consulting firm dedicated to building iconic bars, breweries, cafés, restaurants, resorts, and nightlife destinations that don't just look great-but perform exceptionally well.

With years of hands-on industry experience, we provide end-to-end consultancy solutions, covering every stage of a hospitality project. From concept ideation, interior designing, brand positioning, menu engineering, bar & brewery setup, kitchen planning, licensing support, and vendor sourcing to operational SOPs, staff training, and launch strategy, we ensure seamless execution from paper to profit.



Our expertise lies in aligning creative vision with commercial success. Every project is tailored to its location, audience, and market dynamics-whether it's a high-energy sports bar, a destination brewery, a luxury resort bar, or an innovative standalone restaurant. We focus on optimizing layouts, controlling costs, increasing per-cover revenue, and delivering faster ROI.

With successful projects executed across Delhi NCR, Mumbai, Uttar Pradesh, Himachal Pradesh, North India, and beyond, The Bar & Brewery Consultant is now proudly operating pan India. Our expanding portfolio reflects our commitment to quality, consistency, and long-term sustainability for our clients.

At The Bar & Brewery Consultant, we don't believe in templates-we build bespoke hospitality businesses designed to stand out and scale.

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Visit us for more info:

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LiveCook is a prominent manufacturer and supplier specializing in high-performance, commercial-grade induction cooking equipment. Based in India, the brand focuses on transitioning professional kitchens-such as those in **hotels, restaurants,** and catering services-from traditional gas-based cooking to advanced electromagnetic induction technology. Here is a brief overview of what **"we" over there** offer and why the technology is significant

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Redefining Excellence in Banqueting and Catering Solutions

Anupam Industries



For over 25 years, Anupam Industries has been recognized as a premium name in the banqueting and catering industry, consistently establishing benchmarks in quality, innovation, and design. The name "Anupam," meaning incomparable, reflects the company's commitment to excellence, a philosophy embedded across its product range and service approach. Built on authenticity, craftsmanship, and forward-looking design, Anupam Industries has positioned itself as a leading solutions provider across India.

Its comprehensive portfolio includes premium F and B furniture, designer buffet



counters and setups, elegant dining solutions, refined cutlery and crockery, and a complete range of buffet and service equipment. The company focuses not only on supplying products but on creating well-designed dining environments that strengthen brand perception and guest experience. With collaborations spanning over 38,500 caterers and banquet

businesses nationwide, Anupam Industries serves as a growth partner to many established industry brands.

In 2008, the company introduced India's first "Ready-to-Use Banquet Interiors" concept. This solution enables banquet venues to transform into revenue-ready spaces within 3 to 5 days, minimizing operational downtime.

Designed to improve efficiency and profitability, the concept supports venue upgrades, higher booking potential, and improved pricing power.

Anupam Industries offers one of India's largest collections of foldable banquet setups, cuisine-specific chafing dishes, and durable dining furniture supported by a three-year warranty. Its portfolio also includes trolleys, dustbins, service essentials, and over 17,500 products displayed at its experiential showroom. As a one-stop destination, the company provides stainless steel buffet systems suitable for corporate events, weddings, and large-scale outdoor functions, alongside cookware, GN pans, trays, hotelware, kadais, and tawans engineered for durability and presentation.

The company differentiates itself through design precision and finishing standards. Its layouts combine stainless steel engineering with premium PVD fusion finishes to deliver durability and visual appeal. Foldable and modular tables are designed for flexible configurations while enhancing food presentation. Through multiple layout formats tailored to event types, Anupam Industries delivers structured, scalable solutions that help venues operate efficiently and competitively.

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An Invitation

Anupam cordially invites you to "24rd The Majestic" 10-14 March 2026, 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 introducing first time in India 'Neo Heritage Collection' & a new range concept of Hotel Rooms, Ready-to-Use Banquet Interiors along with amazing designs of foodservice Counters and Setups. The company will also introduce a new range of Dining Furniture for Banqueting.

Pipeline to Success R R Hospitality Solutions

Established in 1995, the company based out of Delhi 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.



Multi-Cook Innovation and Made-in-India Solutions



Alto-Shaam, a global leader in foodservice equipment, returns to AAHAR to showcase its advanced portfolio of multi-cook ovens and locally manufactured holding solutions, reinforcing its long-term commitment to the Indian market.

At the exhibition, the company is highlighting its ventless multi-cook platforms - including the Vector® and Converge® ovens - engineered to enhance kitchen efficiency, versatility, and production capacity. Powered by Alto-Shaam's patented Structured Air Technology®, these ovens use high-velocity vertical airflow to deliver consistent, high-quality results across multiple food types simultaneously, without flavour



transfer. This enables operators to prepare meats, seafood, baked goods, and other menu items at their ideal settings within a single unit.

The Vector oven features up to four independent cooking chambers, allowing simultaneous preparation of

diverse dishes without water requirements. Its stackable design provides flexibility for kitchens with space constraints. The Converge multi-cook combi oven further expands operational capability by enabling steaming, baking, air



frying, and grilling at the same time within a ventless footprint, with configurations offering up to three combi units in one system.

Complementing its cooking technologies, Alto-Shaam is presenting a growing range of heated holding solutions manufactured at

its Pune facility. These systems incorporate the company's patented Halo Heat technology, which maintains food quality and temperature over extended holding periods without compromising texture or moisture.

According to Adil Parkar, Commercial Leader for the Indian Subcontinent, AAHAR serves as an important platform for engaging with India's rapidly evolving foodservice sector. The company

aims to support operators with equipment that enhances consistency, improves labour efficiency, and enables broader menu capabilities.

Visitors can experience Alto-Shaam's integrated kitchen solutions at Hall 14G, Booth 02, during AAHAR.

Cleaning Beyond Expectations

Charnock Equipments Pvt. Ltd.

Charnock Equipments Pvt. Ltd. has been a trusted leader in the Indian cleaning and hygiene industry for 26 years, embodying the philosophy of "Trust and Beyond." Established in 1999 with a vision to be the one-stop destination for industrial and commercial cleaning solutions, Charnock has grown from a small office in Bangalore to a nationwide presence with 16 offices across India and a strong international distributor network. The company offers a comprehensive portfolio of cleaning machines, housekeeping tools, trolleys, and chemicals, catering to a



diverse range of industries with budget-friendly, economy, and premium solutions. Charnock is committed to delivering top-tier quality products at competitive prices, backed by prompt and efficient after-sales service. The company's cleaning and sanitization solutions help industries maintain the highest hygiene standards, while its advanced, patented technologies set benchmarks in operational efficiency and reliability. Charnock also provides extensive on-site training during and after the commissioning of machines, ensuring seamless integration and low-cost maintenance for its clients. With ready stock availability in major cities and a forward-thinking approach to technological advancements, Charnock continues to drive innovation in the cleaning industry. As it marks 26 years of excellence in 2026, the company remains dedicated to evolving with industry demands, setting new standards, and delivering unparalleled service. With an unwavering commitment to trust, quality, and innovation, Charnock invites businesses to experience the difference and redefine their approach to hygiene and cleanliness.

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Consolidated Procurement for Scalable Growth

Trufrost and Butler Private Limited

Trufrost & Butler focuses on delivering comprehensive, end-to-end equipment solutions designed to support foodservice businesses during their critical growth phase. Whether establishing a cloud kitchen, café, bakery, ice-cream parlour, or QSR



outlet, operators face multiple operational challenges - from team building and menu development to location planning and daily management. Simplifying equipment procurement becomes essential to ensure smooth execution.

The company advocates consolidating sourcing through a single trusted partner, enabling businesses to avoid the complexity of coordinating multiple vendors. This approach not only streamlines project timelines but also delivers tangible operational and financial benefits.

By offering bundled procurement, Trufrost & Butler helps clients achieve more competitive pricing while optimizing freight and logistics costs. A unified supply framework also allows for coordinated

installation and commissioning, ensuring that all equipment components function seamlessly from day one. Importantly, clients benefit from a single point of accountability along with dependable after-sales service support.

Trufrost & Butler's portfolio spans a wide spectrum of professional equipment categories, including refrigeration systems, bakery machinery, coffee equipment, soft-serve solutions, display showcases, and specialized biomedical units. By bringing diverse solutions together under one roof, the company enables hospitality entrepreneurs to source high-quality equipment efficiently while maintaining budget control.

Through its integrated procurement

TRUFROST & BUTLER



model, Trufrost & Butler aims to empower businesses to launch faster, operate more efficiently, and scale sustainably without being constrained by fragmented supply chains.

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Experience Innovation Live at AAHAR 2026



Delta Nutritives Pvt. Ltd. is participating in AAHAR 2026 with a comprehensive showcase of premium ingredients and advanced foodservice machinery sourced from leading global brands. The company presents its flagship Celebre range alongside a curated portfolio of internationally recognized products that cater to the evolving needs of the bakery, confectionery, and HoReCa sectors.

Visitors to the Delta stall can explore a wide spectrum of high-quality solutions, from specialty ingredients to professional-grade equipment designed for modern production environments. The showcase reflects Delta's role as a key distributor and solutions provider, bringing globally trusted brands to the Indian market.



A major highlight of the presentation is a series of live demonstrations, offering hands-on insight into product performance and application. An authentic pizza demonstration features premium pizza flour from Molino Dallagiovanna, while a croissant session showcases selected offerings from Aryzta. Additional bakery demonstrations present products from Switz International, illustrating their suitability for both commercial and artisanal operations.

In the frozen dessert segment, visitors can experience live ice cream preparation using advanced machines from Carpigiani, demonstrating efficiency, consistency, and output quality in real-time conditions. These sessions provide hospitality professionals with practical insight into how integrated ingredient and equipment solutions enhance both product quality and operational efficiency.

Delta Nutritives' participation highlights its commitment to supporting the growth of India's foodservice industry through reliable supply, technical expertise, and access to internationally benchmarked products. By combining trusted brands with live demonstrations, the company creates an engaging platform for chefs, bakers, entrepreneurs, and hospitality buyers to evaluate solutions that can elevate their offerings.

Through its presence at AAHAR 2026, Delta Nutritives Pvt. Ltd. reinforces its position as a strategic partner for businesses seeking innovation, consistency, and performance across the bakery and HoReCa landscape.

An Ongoing Legacy

Venus Industries

Venus Industries, a leading hotelware manufacturer and exporter based in New Delhi, was established in 1963 under the leadership of Mr. J.K. Khurana. For over six decades, the company has grown steadily with an unwavering commitment to quality, innovation, and customer satisfaction, serving the diverse needs of India's hospitality sector.

Today, Venus is recognised as a trusted Indian brand for cutlery, chafing dishes, platters, barware, hollowware, and tableware. Its products are widely relied upon by chefs and foodservice professionals for durability, performance, and refined design. From luxury hotels and fine-dining restaurants to caterers, institutions, and healthcare facilities across cities and smaller towns, the company caters to every segment of the hospitality industry and has played a significant role in shaping hotelware trends in India.

A major early milestone was a business



association with Indian Airlines (now Air India), which strengthened the company's credibility nationwide. Over the years, Venus has supplied products to a broad spectrum of hospitality clients including leading hotel chains, resorts, restaurants, educational institutions, hospitals, and corporate groups such as ITC, Taj, and IHG.

Starting with the manufacture of cutlery, the company gradually expanded into a comprehensive range of hotelware products recognised both domestically and internationally. In 1992, Venus became the first manufacturer in India to produce roll-top chafing dishes, leading to a professional association with the US-based company Vollrath, which sourced banquet equipment such as chafers, soup stations, and tea urns from Venus for many years. Mr. Khurana also pioneered the concept of the Laufen dish, a movable five-section serving unit widely used in banquet halls for self-service.

The company has developed more than sixty cutlery designs and an extensive range of handcrafted, custom-made products across chafers, tableware, barware, and hollowware, enhancing both functionality and aesthetics in dining spaces across major properties.

Carrying forward the legacy, Mr. Parveen (Vicky) Khurana joined the business nearly three decades ago, bringing fresh vision and entrepreneurial energy. He expanded the portfolio with premium and contemporary offerings, diversified into banqueting furniture tailored for caterers, and established a four-storey showroom displaying the complete product range for industry buyers. Ms. Seema Khurana, Director, has contributed significantly by strengthening marketing strategies and brand presence.



Venus Industries was also honoured at the North Zone round of the PHDCCI National Young Chef Competition (NYCC), a prestigious platform celebrating excellence, innovation, and the future of Indian

hospitality. The recognition, received by Founder Mr. J.K. Khurana, reflects the company's long-standing contribution to the sector and its commitment to nurturing emerging culinary talent.

Throughout its journey, Venus Industries has remained dedicated to supporting craftsmanship, creativity, and professionalism within the hospitality ecosystem. With its experienced workforce, established infrastructure, and enduring values, the company continues to uphold the legacy of the Venus brand while looking confidently toward the future, representing not just business success but a sustained commitment to excellence and the advancement of hospitality in India.

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Three Decades of Innovation, Redefining Commercial Kitchen Automation

EssEmm Corporation

Celebrating 30 years of excellence, EssEmm Corporation continues its dynamic presence at AAHAR, India's premier hospitality and food service exhibition. What began as participation has evolved into a platform for unveiling industry-shaping innovations, reinforcing EssEmm's leadership in commercial kitchen automation.

EssEmm Corporation, headquartered in Coimbatore, the force behind the trusted COSMOS brand, has spent nearly three decades transforming bulk food preparation across central kitchens, industrial canteens, hospitals, institutions and catering units. At AAHAR 2026, the company is going to showcase not just machines—but an integrated, intelligent kitchen

ecosystem designed for speed, safety, scalability, and sustainability.

From Automation to Smart Kitchen Ecosystems

In 2026, EssEmm's vision has expanded beyond standalone equipment to workflow-driven automation. Its solutions are strategically structured around three core stages—pre-preparation, processing, and cooking—ensuring seamless production flow in high-demand kitchens.

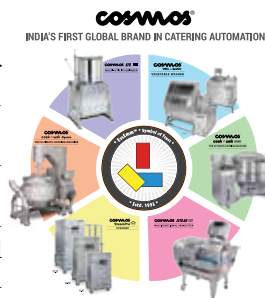
From hygienic rice and vegetable washing systems to precision cutting, marinating, grinding, and high-capacity automated cooking platforms, EssEmm enables commercial kitchens to achieve uniform output across shifts

while reducing manpower dependency and operational inefficiencies.

Induction-Led Innovation for Sustainable Kitchens

At AAHAR 2026, EssEmm will spotlight its advanced pre-preparation solutions and high-performance automated cooking platforms, followed by its next-generation Induction Cooking Series — demonstrating its strength across the complete food production cycle.

With advanced induction cooktops, wok fryers, boiling kettles and griddles, the company addresses the growing demand for:



Energy-efficient operations
Reduced ambient kitchen heat
Enhanced safety standards
Precise and programmable cooking control

This shift toward induction technology supports QSRs, urban central kitchens, and global hospitality brands seeking compliance-ready, sustainable solutions.

Preserving Authentic Taste with Automation

While automation drives efficiency, EssEmm remains committed to preserving traditional taste and texture. Flagship platforms like the Cook-Wok range are engineered to replicate artisanal cooking techniques at scale—ensuring that “home-style” consistency meets industrial productivity.

With certifications including CE, ETL, UKCA, and AGA, EssEmm continues to strengthen its global footprint across UAE and other Middle East countries, North America, Europe, Australia, New Zealand, Singapore, Sri Lanka, and other South Asian regions.

AAHAR: A Decade of Growth and Global Dialogue

Over the past few years at AAHAR, EssEmm has not only launched innovations but also built strategic partnerships, strengthened distributor ecosystems, and deepened engagement with hospitality consultants and food service leaders.

AAHAR 2026 marks another milestone in EssEmm's journey—showcasing next-generation automation that bridges the gap between high-volume output and premium quality.



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Suite Heart Forever Petals Packaging

Since its inception in 1987, Petals Packaging has established itself as a leading manufacturer and supplier of premium portion packs for the hospitality, travel, and food service industries. The company specializes in a diverse range of products, including Salt Sachets, Pepper Sachets, Sugar Sachets, Mouth Freshener Sachets, Chilli Flakes Sachets and Oregano Seasoning Sachets, all crafted using high-grade raw materials sourced from trusted vendors. Designed by a team of skilled professionals, these products align with market trends, offering attractive aesthetics, precise portioning, and superior quality. Available in various colors, prints, and sizes, Petals ensures customization to meet the specific needs of its clients. The company's state-of-the-art automated manufacturing process, combined with rigorous quality assurance measures, guarantees hygienic, safe, and long-lasting packaging solutions. Known for its cost-effective pricing, timely delivery, transparent dealings, and efficient logistics, Petals remains committed to maximum customer satisfaction. An ISO 9001-certified firm, it has built a strong reputation for delivering innovative, high-quality packaging solutions to esteemed clients, including Indian Railways, IRCTC, Taj Group of Hotels, ITC Hotels, ITDC, and leading fast-food chains. With a customer-centric approach, the company continues to redefine packaging excellence, ensuring that businesses receive reliable, industry-leading solutions tailored to their needs.

The company also does contract packaging for reputed institutions.

Hands-Free Utility Line Sinks

T&S Brass and Bronze Works Pvt. Ltd.



T&S Brass is excited to introduce the brand-new Utility Line Hand Sinks and Hand Sink Packages. This new line of hand sinks features

stainless steel construction, hands free activation, and multiple package options for smooth installation.

The Utility Hand Sink is available as a stand-alone unit or part of a packaged solution featuring either a knee activated or sensor activated faucet.

The sink is available with or without a splash back and select packages include a soap dispenser and mixing valve. Each Utility Line Hand Sink comes complete with a drain assembly for complete and convenient installation.

Product Highlights

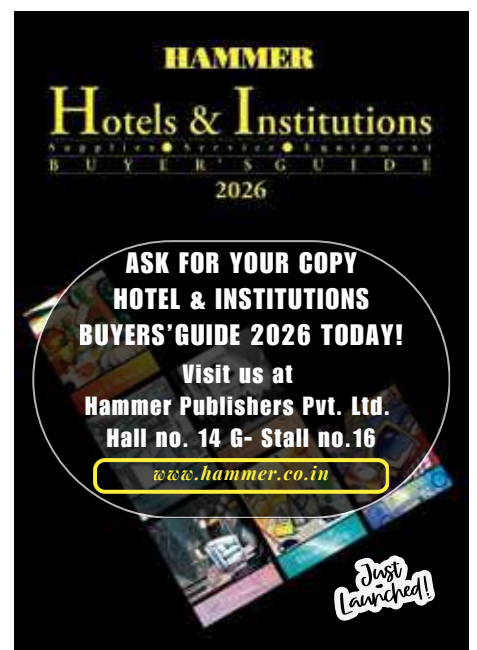
Stainless Steel Construction
Multiple Package Options & Configurations
Complete with Drain Assembly

T&S Brass and Bronze Works, Inc. is a leading manufacturer of faucets, fittings and specialty products and accessories for the foodservice, industrial, commercial plumbing and laboratory markets. Founded in 1947, the company introduced the industry's first pre-rinse unit, followed by key innovations like the foot pedal valve over the next decade. T&S products are highly acclaimed throughout the industry for being well-built, long-lasting and reliable. Rigorous testing and a focus on interchangeability have helped set T&S apart



from the competition for more than 75 years.

Today, more than 300 employees manufacture products and serve customers from the company's main headquarters in South Carolina, with many more working behind the scenes at distribution facilities in California and China. In the last two decades, T&S has significantly increased its overseas presence, with representatives now selling products in Europe, Australia, the Middle East, Canada, Japan, Southeast Asia and South America.



Engineered in India for the World

Cornell India

At AAHAR 2026, Cornell India is presenting its latest buffet innovation - the Height Adjustable 3-in-1 Cold Well / Cold Pan / Frost Top - developed to enhance flexibility and efficiency in contemporary hotel foodservice operations.

This multifunctional system is designed to operate as a cold well, cold pan, or frost top within a single unit, enabling operators to adapt quickly to varied service requirements. A smooth height-adjustable mechanism allows chefs and service teams to modify presentation levels in real time, making it suitable for everything from live stations to premium buffet displays. The unit maintains stable chilled temperatures while elevating product visibility for items such as desserts, salads, seafood, and beverages.

Encased within an elegant granite top, the equipment integrates seamlessly into luxury buffet counters while maintaining a refined, clutter-free



All-in-One

Frost Top - Cold Well - Cold Pan
single unit - convertible in 30 seconds

appearance. Its design also supports installation in mobile counters, offering hotels and catering teams the ability to create flexible layouts for banquets, outdoor events, and specialty service formats without compromising performance.

Built to Cornell India's standards of durability, energy efficiency, and international-grade engineering, the system reflects the company's focus on delivering reliable, high-performance solutions tailored to the needs of modern hospitality environments.

The introduction of this product also highlights the broader transformation underway in India's foodservice equipment sector. Increasingly, hospitality operators are turning to domestically manufactured solutions that combine global quality benchmarks with an understanding of local operating conditions. From buffet systems to advanced kitchen infrastructure, Indian-made equipment is steadily moving from being a substitute for imports to becoming a preferred choice.

Cornell India's showcase at AAHAR reinforces this shift, positioning Indian engineering as capable of delivering innovation, resilience, and world-class performance for hospitality projects both within the country and internationally.



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Premium Colatta Glaze Launches in Indian Market

PT Gandum Mas Kencana

A one of the leading confectionery and chocolate manufacturers in the Far East, is introducing its flagship bakery and confectionery ingredient brand, Colatta, to the Indian market. Imported from Indonesia, Colatta has rapidly emerged as a trusted name among professional bakers, pastry chefs, and culinary artisans across Asia and the Middle East. Designed to meet both industrial and artisanal requirements, Colatta offers a comprehensive range of chocolate-based products, bakery premixes, toppings, decorations, and finishing solutions. The brand is

Colatta *haan* *Bendico* *laKeira*

recognized for delivering consistent quality, appealing visual finish, and rich flavors that enhance a wide variety of sweet creations.



One of Colatta's key innovations is Colatta Glaze, a ready-to-use, fat-based glaze developed specifically for professional bakery applications. Unlike conventional glazing solutions that require tempering or complex preparation, Colatta Glaze offers ease of use while delivering a smooth texture and

excellent glossy finish. Its versatile formulation makes it suitable for glazing, filling, coating, drizzling, and decorating a wide range of bakery and dessert applications, including cakes, donuts, brownies, éclairs, waffles, pastries, and artisanal desserts.

Colatta Glaze is available in three popular flavors Dark Chocolate, White, and Strawberry and is offered in convenient 1 kg and 250 g pack sizes, making it suitable for both boutique patisseries and large-scale production kitchens. The product is designed to perform seamlessly as both a finishing glaze and a filling solution, offering flexibility and consistent results.

Colatta's entry into the Indian market marks a significant milestone, introducing a premium



fat-based glaze solution at a time when such specialized products were limited. In India, Colatta is distributed by Purisight Tradeworks (Kochi) and TKN Impex (Bangalore), ensuring strong market reach and reliable technical support. Colatta's presence at AAHAR highlights its commitment to innovation, quality, and professional baking excellence".



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Safeguards & Represents Interest of Members

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

Business Promotion

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

Hotremai Facilitation to its Members for Exhibitions

HOTREMAI's Secretariat streamlines all booth-allotment formalities for exhibitions through a smooth single-window system. It handles documentation, submissions, and follow-ups on behalf of members. This simplified process saves time and effort, allowing members to focus on their exhibition preparation and business goals.

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.

Ample basement parking for visitors will be provided during AAHAR 2026 at a nominal parking fee by ITPO.

The Hotel & Restaurant Equipment Manufacturers' Association of India

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Fine Quality Pulses

GPA Foods P. Ltd.

AgroPure group began its journey in the year 1970 with a complete set up of dal and flour mill under the guidance of Sh.Ghanshyam Dass Goyal. Today AgroPure group of companies is a leading



brand of processor, manufacturers and exporters of fine quality pulses and besan. Apart from incredible business strategy the secret behind AgroPure's remarkable success is the superior standard of quality and well planned supply chain. The team of highly qualified and well experienced staff has helped in maintaining and growing the company in the field of delivering total quality and business development.

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

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Enabling the Next Chapter of India's Sourdough Story

Bakels India

Bakels India highlights the rapid rise of sourdough as a defining trend in the country's evolving baking landscape. Once limited to niche artisan bakeries, sourdough has moved into the mainstream, influenced by European bread traditions from France, Italy, and Germany. What began as a home-baking experiment during the pandemic has developed into a broader movement that is reshaping consumer expectations around bread quality, authenticity, and taste.

Indian consumers today are increasingly informed and health-conscious, seeking products that offer both flavour complexity and a credible craft narrative. Sourdough appeals on multiple levels - its tangy taste, rich aroma,



and open crumb structure, combined with the heritage of slow fermentation and natural leavening, position it as a premium alternative to conventional bread. For bakeries, cafés,

and food brands, sourdough provides a strong platform for differentiation in a competitive market.

For commercial producers, however, scaling sourdough production presents technical challenges. Maintaining consistency in flavour, texture, shelf life, and yield requires precise formulation, process control, and specialized ingredients. Bakels addresses these requirements through advanced starter systems, enzyme technologies, and stabilized cultures designed to deliver authentic sourdough characteristics with dependable performance.



According to Vikas Toshniwal, Managing Director of Bakels India, intelligent baking solutions enable professionals to achieve artisanal quality at commercial scale. The company's curated range of sourdough products supports bakers in balancing traditional craftsmanship with modern production efficiency.

As demand for artisanal bread continues to grow across India, Bakels positions itself as a technical partner for bakeries seeking to expand their sourdough offerings while maintaining product consistency and profitability.

Bakels India showcases its new sourdough range at AAHAR 2026, where visitors can interact with the company's chefs and product specialists at Booth 2G 10A.

A Trusted HoReCa Food Solutions Partner

Holy-Land Marketing Pvt. Ltd.

Holyland Group is one of India's most established names in food processing and HoReCa supply, known for its consistent quality, reliability, and long-standing customer relationships. Founded in 1976, the company has grown into a diversified food enterprise with a portfolio of over 250 SKUs across 14 trusted brands, serving professional kitchens, institutions, and retail markets across the country.

Its flagship brand Golden Crown has become a preferred choice for chefs for canned fruits and vegetables such as pineapple slices, sweet corn kernels, baked beans, tomatoes, and fruit cocktails. Alongside this, brands like Euro Gold, The Holy Sauce, and Canz cater to evolving culinary needs with sauces, condiments, specialty ingredients, and convenience products. Focused on bringing freshness and ease of use to food preparation, brand Mr Freeze offers a curated range of frozen products that includes staples like fresh frozen green peas and ready-in-minutes frozen snacks. The Group also partners with renowned international brands such as Pearl River Bridge, Maepranom, and Namjai, bringing authentic Asian flavours to Indian kitchens.

Holyland's product range spans canned and processed fruits and vegetables, specialty sauces, seasonings, cheese, frozen items, and ready-to-use ingredients designed for efficiency in commercial kitchens. Every product is backed by structured sourcing, modern processing systems, and stringent quality checks to ensure uniform taste and performance.

Operational strength remains a key differentiator. The company manages 16 advanced warehouses with 2,50,000 sq ft area across India for high-volume storage and temperature-controlled handling. Supported by automated inventory systems and optimized distribution planning, Holyland ensures seamless last-mile delivery and consistent replenishment to HoReCa, institutional, and retail partners nationwide.

With a strong multi-brand strategy and nationwide footprint, Holyland Group continues to play a pivotal role in supporting India's growing foodservice and retail ecosystem.



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High-Performance Dairy Creams

Ken Foods

ken Ken Foods, a Spanish company specializing in dairy cream production, presents its range of high-performance dairy creams developed for consistent quality and year-round availability. The company operates fully certified facilities that comply with international safety and quality standards, ensuring reliability for professional foodservice and bakery applications.

The creams are produced using premium milk sourced locally from Galicia, a region in Spain known for its natural purity, abundant water resources, and lush green pastures. Milk is collected daily and processed into cream that is filled into Tetra Pak packaging within 72 hours of collection, preserving freshness and

delivering a clean dairy flavour without undesirable buttery or rancid notes.

Ken Foods employs a gentle UHT process specifically engineered for whipping cream. This method maintains the integrity of fat globules, enabling superior functionality, higher whipping yield, and excellent stability - critical attributes for pastry, confectionery, and gelato professionals.

The company exports its cream solutions and specialized blends to numerous international markets, serving the needs of professional confectioners, pastry chefs, and gelato makers. At AAHAR, Ken Foods introduces its Ken 35% UHT premium dairy



cream to the Indian market. Designed for demanding culinary environments, the product provides freshness in pastry preparations while ensuring strong structural stability for cake decoration and prolonged shape retention.

Ken Foods offers its cream products in practical packaging formats suitable for both boutique and large-scale operations, including 1-litre Tetra Square packs and 10-litre aseptic bag-in-box systems.

Through this launch, Ken Foods aims to support India's growing bakery and dessert sector with reliable, high-performance dairy solutions tailored to professional standards.

EcoEase Cabins

Loom Crafts

The hospitality industry is undergoing a transformation, with resorts and boutique hotels seeking cost-effective yet premium accommodation solutions. Loom Crafts, a leader in prefabricated modular homes and outdoor furniture, is addressing this need with the launch of EcoEase Cabins—a game-changing, fully finished resort cabin solution designed for glamping sites, eco-resorts, and boutique hospitality ventures.

Each EcoEase Cabin spans 320 sq. ft. and is priced at an affordable ₹10 lacs, covering everything from structural construction to final finishes, interiors, and essential amenities. Unlike traditional resort accommodations, which require high capital investment and lengthy construction timelines, EcoEase is a plug-and-play solution, requiring only a basic plinth and MEP (Mechanical, Electrical, and Plumbing) connections.



Once delivered, it can be installed within just two days, making it one of the fastest accommodation solutions available.

Designed with a modern slanted roof, large glass sliding doors, and green wooden panel exteriors, EcoEase Cabins seamlessly blend into natural landscapes, creating a harmonious retreat for guests. Loom Crafts' expertise in modular architecture ensures durability, comfort, and a high-end finish, while also offering a sustainable and eco-friendly alternative to traditional resort construction.

For resort owners looking to expand quickly without the burden of large-scale construction, EcoEase Cabins offer a practical, elegant, and cost-efficient solution. With Loom Crafts' legacy of



innovation and quality craftsmanship, this latest offering is set to redefine the future of resort accommodations in India.

For more information, visit www.loomcraftsprefab.com

Loom Crafts – Innovating Hospitality, One Cabin at a Time.

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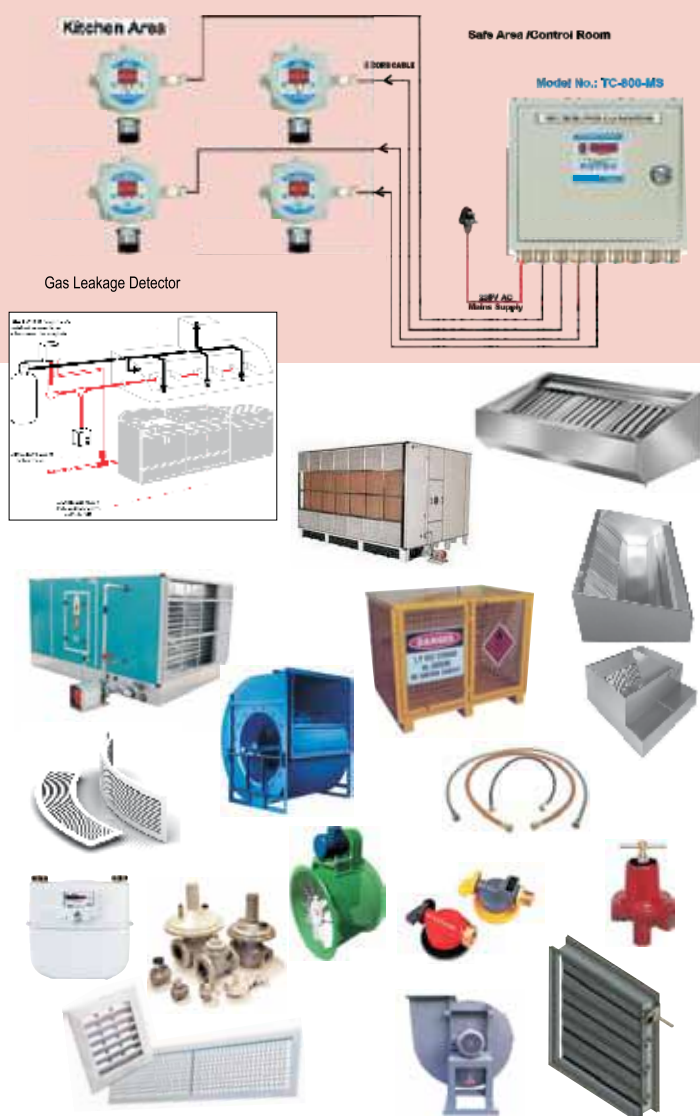
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Setting New Standards in Hospitality Uniforms

SKY Enterprises

Established in 2004, Sky Uniforms has grown into a trusted leader in uniform manufacturing, delivering premium-quality attire and F&B linen solutions across diverse industries. Known for its commitment to excellence, the company is a preferred partner for hospitality businesses seeking refined, durable, and professional presentation.

Sky Uniforms specializes in hospitality, corporate, industrial, security, education, and healthcare sectors. Its extensive range includes waiter and chef uniforms, housekeeping attire, manager suits, security and industrial wear, as well as school and hospital uniforms. Complementing its apparel line, the company offers high-quality F&B linen such as napkins, table covers, and chair covers, helping businesses create an elegant and cohesive dining experience.

Every product is crafted using carefully sourced fabrics



and precise stitching to ensure durability, comfort, and long-lasting performance. This dedication to quality and detail has earned the trust of prestigious institutions and leading hospitality brands.

Blending innovation with functionality, Sky Uniforms delivers tailor-made solutions that enhance brand identity while ensuring

comfort and practicality. From luxury hotels to corporate offices and healthcare institutions, the company continues to set new benchmarks in professional attire

Explore the collection at Hall No. 06 or visit www.skyuniforms.in to discover uniform solutions tailored to your business needs.

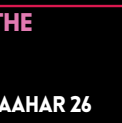
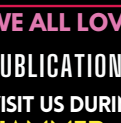


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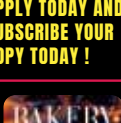
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Redefining Banquet Furniture

Stackwell

Stackwell has established itself as a leader in the banquet furniture industry, renowned for its exquisite contemporary designs, premium quality, and durable products. Offering a diverse range of banquet furniture, the company provides aluminum-framed and steel-framed powder-coated stacking chairs, flat-fold banquet tables, flexi-back/action-back chairs, frill-less laminated top conference tables, and glass-top tables for buffet arrangements.

A pioneer in ergonomic seating solutions, Stackwell is the only company in India to introduce flexi-back/action-back chairs, designed for enhanced comfort during long hours of banquet and conference seating. These chairs, stackable up to 10 units, minimize storage space while ensuring superior support with specially designed ergonomic backs. With over 10,000 chairs supplied, they have gained



widespread acceptance across the hospitality sector.

Another standout innovation is the frill-less laminated top conference table, designed with removable modesty front panels and stainless steel legs for exceptional durability. Unlike conventional Chinese metal panels, these tables feature modesty panels that match the tabletop, offering an elegant and refined aesthetic. With over 5,000 tables supplied to prestigious convention centers and five-star hotels, this product has set new benchmarks in design and longevity.

Stackwell's dedicated design team continuously enhances its product line, focusing on innovation, durability, and sophistication. Committed to delivering "Value for Money for Years," the company remains a trusted partner in the hospitality industry, providing furniture that seamlessly blends functionality, style, and lasting quality.



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At Euro Foods, we believe that every delectable recipe tells a story — one that warms the world, one bite at a time. We understand that it is the heart poured into crafting a recipe and the soul-infused in its execution that truly brings it to life.

Today, Euro Foods stands as a trusted and renowned brand, recognized for delivering premium quality food and non-food products across India and international markets. We take pride in importing, distributing, and exporting over 1,000 SKUs from more than 25 globally acclaimed brands.

Whether you're an emerging gourmet

kitchen, a luxury diner, a five-star hotel, an institution, an airline, a patisserie, or a bakery, our extensive product portfolio serves as the perfect foundation to help you transform culinary concepts into exceptional masterpieces.

What began as a passion for food by our founder has evolved into a brand synonymous with quality and excellence. Now, we proudly unveil a refreshed brand identity — a symbol of our unwavering promise and commitment to deliver superior solutions. This evolution embodies our dedication to offering an expanded product range, streamlined processes, and continuous innovation. It signifies our resolve to stay ahead of industry

trends while remaining deeply rooted in our rich experience and legacy.

With over 20 years of specialized expertise in the food and HORECA industry, Euro Foods is uniquely positioned to deliver customized, comprehensive product offerings and end-to-end service solutions tailored to your business needs. We are continually raising the bar to serve you better and empower your culinary vision. Our mission remains steadfast: to enrich the gourmet food and beverage industry by



providing solutions that transform every dish into a work of art — one that is not only exquisite in taste but also deeply satisfying to the soul. With Euro Foods, you're not merely sourcing products; you're unlocking a world of culinary possibilities. Together, let's craft the extraordinary.

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f y i n

SSPL: Elevating Dining to an Art Form

Soft Sensations Pvt. Ltd.



Soft Sensations Pvt. Ltd. (SSPL) has emerged as a premier destination for exquisite tabletop solutions, redefining hospitality experiences with unparalleled elegance. Believing that dining is more than just a meal, SSPL envisions it as an immersive experience where the tabletop serves as the canvas for culinary artistry. Through its meticulously curated collection, the company seamlessly blends functionality with aesthetics,



offering luxurious dinnerware, innovative cutlery, elegant glassware, and captivating live cooking stations. Each piece is designed with precision and sophistication, ensuring durability, style, and an effortless integration into any dining space.

Committed to excellence, SSPL collaborates with world-renowned designers and manufacturers to bring forth tabletop solutions that merge artistry with cutting-edge innovation. Understanding that every hospitality establishment has a distinct identity, the company provides tailor-made solutions that align with diverse themes, whether classic, contemporary, or avant-garde. Sustainability remains a core priority, with an eco-friendly range that enables businesses to create refined dining experiences while contributing to a greener future.

Beyond its products, SSPL takes pride in offering a seamless partnership, supported by a team of professionals dedicated to transforming visions into reality. From concept to execution, the company ensures that every dining experience leaves a lasting impression. Headquartered in New Delhi, SSPL is strategically positioned to serve the hospitality industry across India and neighboring countries, delivering unparalleled tabletop solutions that transcend borders. Through its unwavering commitment to quality, craftsmanship, and innovation, SSPL continues to set new benchmarks in the art of dining, where every table tells a story of elegance, sophistication, and unforgettable moments.

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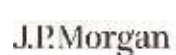
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Choice for European Products

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.

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Ecofrost GOOD WITH POTATOES

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 Laita 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, Laita 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.

Ecofrost

Ecofrost is a Belgium-based manufacturer of high-quality frozen potato products, headquartered in Péruwelz. Founded in 2003 by families with deep roots in potato cultivation and processing, the company specializes in producing a wide range of deep-frozen French fries and potato specialties for foodservice operators, retailers, and industrial clients worldwide. By working closely with selected growers, Ecofrost ensures consistent raw material quality while maintaining full traceability from field to finished product.

The company operates a modern, highly automated production facility equipped with advanced processing, freezing, and packaging technologies that guarantee uniform taste, texture, and safety standards. Its portfolio includes classic fries, coated fries, specialty cuts, and customized solutions designed to meet diverse culinary requirements across international markets. Ecofrost places strong emphasis on reliability of supply, operational efficiency, and responsiveness to customer needs.

With exports reaching numerous countries across Europe, Asia, the Middle East, Africa, and the Americas, Ecofrost has established itself as a dependable global partner in the frozen potato sector. The company's focus on innovation, strict quality control, and sustainable production practices enables it to support large-scale foodservice chains as well as independent distributors seeking consistent, premium frozen potato products.

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."

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Preserving Freshness, Redefining Displays & Simplifying Gelato Making – Innovation at Every Step

Antarctica Equipment

Antarctica Equipment is a leader in temperature-controlled food display and refrigeration solutions, backed by over 36 years of expertise. With a state-of-the-art manufacturing facility in Manesar and a dedicated experience centre, they drive innovation tailored for cafés, bakeries, ice cream parlours, and gelato chefs—setting new standards in quality and service.

Through strategic partnerships with global pioneers like Future Products Group (FPG), Ifi S.p.A., and VALMAR GLOBAL, Antarctica Equipment brings world-class refrigeration, display, and

gelato-making technologies to India. Their portfolio includes premium display cases, gelato and ice cream cabinets, batch freezers, blast freezers, pasteurizers, bar counters, and customized refrigeration systems—designed to enhance food preservation, presentation, and gelato production.

Committed to excellence, sustainability, and customer-focused innovation, Antarctica Equipment upholds global manufacturing standards. As the licensed business partner for FPG New Zealand and the exclusive partner for Ifi and

Valmar, they serve bakeries, patisseries, confectionary shops, cafés, sweet shops, QSRs, institutional canteens, food retail outlets, and artisan ice cream makers—ensuring seamless integration of advanced refrigeration and gelato technology to maintain freshness and quality.

Antarctica Equipment offerings come backed by robust and reliable service and support, setting new benchmarks in food display, refrigeration and artisanal gelato production—driving industry transformation with sustainable and impactful solutions.



The Preferred Spices for HoReCa Industry Masala Mandi

Masala Mandi Spices has emerged as a trusted partner in the HoReCa (Hotels, Restaurants, and Catering) industry, redefining flavor standards with its commitment to quality, authenticity, and variety. With an extensive range of over 50 premium-quality blended, whole, and seasoned spices, the brand empowers chefs to craft exceptional culinary experiences, ensuring consistency and rich flavors in every dish.

Rigorous quality checks and adherence to industry standards guarantee the purity, freshness, and aroma of every product. By sourcing the finest ingredients and using meticulous processing methods, Masala Mandi Spices ensures that every kitchen, whether in fine dining establishments, bustling restaurants, or catering services, has access to top-tier spices that elevate their creations.

The brand's diverse product portfolio includes expertly crafted blended spices like Chicken Tikka Masala, Dal Tadka Masala, and Amritsari Channa Masala, making traditional Indian flavors easy to achieve. Essential whole spices such as Jeera (Cumin Seeds), Ajwain (Carom Seeds), Black Cardamom, and Cloves add depth to a wide variety of dishes, while herbs and seasonings like Oregano and Chilli Flakes provide a global culinary touch.

To cater to the dynamic needs of professional kitchens, Masala Mandi offers flexible packaging options, ranging from 15 grams for specialized use to 500 grams for bulk consumption, ensuring optimal freshness while reducing waste. The brand's extensive presence in over 500 stores across India, including modern trade, general trade, and online platforms, ensures accessibility for culinary professionals nationwide.

With a robust logistics and supply chain network, Masala Mandi guarantees timely deliveries, allowing chefs to focus on creating memorable dining experiences without worrying about ingredient shortages. As a trusted name in the industry, Masala Mandi Spices continues to set benchmarks by providing authentic flavors, premium ingredients, and unparalleled customer satisfaction, making it an indispensable partner for culinary professionals.



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Pistachio as Craft - Elevating a Gelato Icon

Leagel S.R.L

LEAGEL
by IFF

Leagel S.R.L., an Italian specialist in ingredients for artisanal gelato and pastry, presents its advanced pistachio solutions developed to support professional gelato makers in achieving both technical precision and distinctive flavour expression. In the world of artisanal gelato, pistachio is widely regarded as a benchmark of craftsmanship, and Leagel places this iconic ingredient at the centre of ongoing research and product development.

The company begins with the meticulous selection of pistachios, assessing each batch for aromatic intensity, natural colour, and flavour balance. Dedicated processing techniques are then applied to preserve the integrity of the raw material while enhancing its sensory characteristics. Rather than standardising flavour, Leagel focuses on expressing the



authentic profile of pistachio, enabling professionals to deliver products that are both consistent in performance and unique in character.

This approach has resulted in a comprehensive range of pistachio-based solutions tailored specifically for artisanal production. These products function as reliable technical tools that streamline workflow while allowing chefs

and gelato artisans the freedom to develop their own signature recipes and presentations.

Despite its global popularity, pistachio remains one of the most technically demanding gelato flavours to execute successfully. Achieving excellence requires precise control over ingredient quality, formulation, and processing parameters. Leagel addresses these challenges through continuous research, deep respect for raw materials, and ongoing collaboration with industry professionals.

By transforming pistachio from a standard menu item into a point of differentiation, Leagel helps gelato makers elevate both product quality and visual appeal in the display cabinet.

The company's solutions are designed to support creativity while maintaining the reliability required in professional environments.

For more information, visit www.leagel.com

Elevating Hospitality with World-Class Kitchen & Bakery Solutions!

Andy Mannhart Verpaco India



A leading provider of high-quality hospitality solutions, specializing in kitchen and bakery equipment, utensils, and tabletop products. Originally established as a joint venture between Andy Mannhart AG and Verpaco India, the company became fully independent in 2023, allowing it to expand its vision and operations to better serve the dynamic needs of the hospitality industry across India and neighboring countries.

With over three decades of expertise, Andy Mannhart Verpaco India has successfully equipped more than 150 hotel projects across India, Sri Lanka, Bangladesh, Nepal, Bhutan, and the Maldives. The company offers an



extensive portfolio of over 15,000 products sourced from around 600 factories worldwide, catering to the HORECA industry.

Their product range includes premium cutlery, crockery, glassware, buffetware, professional kitchenware, bakery and pastry tools, live cooking stations, and guestroom amenities. The company maintains ready stock of over 1,000 fast-moving SKUs, ensuring just-in-time serviceability and on-time delivery, with a strong commitment to customer satisfaction.

Headquartered in IMT Manesar, Gurugram, Haryana, with a registered office in New Delhi, the company is led by Director Mr. Sanjay Dewan. Under his leadership, Andy Mannhart Verpaco India has strengthened its international presence, exporting to Sri Lanka, Bangladesh, and Bhutan while sourcing high-quality products from global markets, including France, Vietnam, Germany, and Switzerland.

The company prides itself on its on-time delivery rate, superior after-sales support, and a strong reputation among over 2,000 chefs and hospitality professionals. Andy Mannhart Verpaco India continues to set industry benchmarks, providing world-class solutions for the evolving needs of the hospitality sector.



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The Art of Pizza, Perfected

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.

Tailoring Excellence, Defining Standards

Uniforms Unlimited

Uniforms Unlimited (UU) stands as a pioneering force in the uniform manufacturing industry, recognized for its commitment to impeccable craftsmanship, innovative designs, and superior quality. Established formally in 2005, the company carries forward the legacy of Jazeel Mehta, who began crafting uniforms in 1987. Today,



joined by his children, Zubin and Zia, UU has set unparalleled standards in designing and producing finely tailored uniforms that blend style, comfort, and durability. With a relentless focus on research, innovation, and technology, the company integrates CAD systems for precision in design and pattern-making, ensuring perfection in every piece. Operating from a state-of-the-art, 50,000 sq. ft. facility in Mumbai, UU caters to a distinguished clientele, including five-star hotels, luxury resorts, cruise liners, airlines, hospitals, schools, and corporate entities, delivering complete uniform solutions with efficiency and precision. Expanding its expertise, the brand's signature line, "Chefs Unlimited," is synonymous with premium chef wear, earning the trust of top culinary professionals. Additionally, its in-house design studio, "Dezenzia" by Zubin Mehta, elevates uniform aesthetics to meet the highest international standards. With a dedication to excellence and a progressive approach, Uniforms Unlimited continues to redefine industry benchmarks while expanding its reach across diverse segments.

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Experience and Innovation

Rans Technocrats Pvt. Ltd.



RANS Technocrats is a renowned Indian company with 28 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

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



iceden

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



GRATE INOX

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.

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, Pasma, 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.



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Professional Chef Courses

The Institute of Bakery and Culinary Arts

The Institute of Bakery and Culinary Arts (IBCA) is a premier institution dedicated to delivering comprehensive Bakery and Culinary programs, offering both national and international certifications. IBCA is officially accredited by City & Guilds (London), Tourism and Hospitality Skill Council (THSC), India, and the National Skills Development Corporation (NSDC), India. It is also an NSDC-approved Centre of Excellence in Delhi.

With over eight years of excellence, IBCA has established itself as a leading institute in North India, transforming aspiring chefs with little or no experience into skilled professionals ready to thrive in the competitive world of Bakery and Culinary Arts. All courses follow an internationally recognized curriculum; ensuring students receive industry-aligned training and exposure to global standards. The institute's faculty comprises highly skilled and experienced instructors who impart practical knowledge and real-world expertise, equipping students with the necessary skills to excel.

IBCA emphasizes extensive hands-on training, allowing students to master baking and culinary techniques through immersive, practical learning. The institute boasts state-of-the-art infrastructure, modern facilities, and cutting-edge equipment to enhance the overall learning experience. With a strong focus on career development, IBCA instills industry discipline, professional aptitude, and a progressive learning mind set to prepare students for real-world challenges.

IBCA's commitment to student success is

reflected in its robust career support system, with over 120 industry partnerships facilitating national and international placements. More than 150 students have been successfully placed globally, securing opportunities in leading hospitality brands. Additionally, IBCA provides mentorship from top industry professionals, offering valuable insights and expertise that help students refine their skills and gain a competitive edge.

As an institution that fosters precision, creativity, and discipline, IBCA serves as the ideal launch pad for aspiring chefs, whether

they are beginners exploring their passion or professionals aiming to elevate their careers. The institute ensures its graduates stand among the finest chefs worldwide, equipped with the knowledge and expertise to excel in the dynamic culinary industry.



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Chef's Choice

Remington Steel Arts

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

Remington knives are appreciated due to its sharp, long lasting edges, user-friendly shapes



and sizes and wide range that it offers. The wide range includes French Cook's Knives, Paring Knives, Steak Knives, Vegetable Knives, Carving Knives, Slicing Knives, and many more. Remington

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

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

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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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Redefining the Tea Experience Chayam Tea

Chayam Tea has been a key player in tea processing for the past 17 years, with a strong presence in North Bengal, producing over 2 million kilograms of CTC tea annually. It supplies to leading brands and wholesalers across India while also expanding its footprint in the export market and other operations.

With CHAYAM, the brand has redefined the tea experience. The relationship between chai and India is a timeless one—deeply embedded in culture. Whether sipped from a roadside kulhad or enjoyed in an



upscale café, tea or as we know it, Chai, is an essential part of everyday life.

At CHAYAM, the mission is to promote well-being without compromising on taste. By offering healthy, convenient, and delicious alternatives, the brand encourages a shift towards a more mindful tea-drinking lifestyle.

Infused with authentic, organic and natural ingredients, CHAYAM brings a modern twist to traditional chai, making it appealing to the millennial palate while staying true to its roots—using the freshest tea sourced directly from farms.

With a focus on quality, flavor, and wellness, CHAYAM offers Whole Leaf, Natural, Fresh, and Convenient tea blends. The brand has an omnichannel presence, available online through its website (chayamtea.com) and common web marketplaces such as Amazon, Flipkart, Big Basket, etc. It is also stocked in premium retail chains such as Nature's Basket (Pan-India), Modern Bazaar, Dorabjee's, and various other chains and stores. Additionally, CHAYAM teas are served in various cafés across India.

Your Global Baking & Chocolate Partner

Polen Food



Polen Food is one of the leading manufacturers and exporters of pastry and

bakery ingredients, industrial chocolate, and flour and bread improvers from Turkey.

Founded in 1997, Polen Food exports to 80 countries worldwide.

At Polen Food, expertise, innovation, and passion are combined to deliver complete solutions for the pastry, bakery, and chocolate industry. The company's extensive product portfolio is carefully developed to meet the expectations of professionals who demand consistent quality, superior performance, and exceptional taste.



Within its Pastry & Bakery Ingredients range, the company offers whipping cream powders, custard creams, and a wide selection of cake, cookie, and dessert mixes designed to deliver perfect texture and reliable results. Its Velvet Cake Mixes provide rich color and a soft crumb structure, while pastry additives enhance stability and shelf life. To support creativity and presentation, Polen Food supplies cold glazes, coating and decoration sauces, filling creams, topping sauces, and sugar paste. Its ice cream products and retail range extend professional quality to both industrial users and end consumers.

The company's Chocolate Products portfolio includes premium couverture chocolate and compound chocolate suitable for coating, molding, and enrobing applications. Chocolate chips and coin chocolates offer



convenience and versatility in bakery production, while hazelnut cream provides a smooth texture and rich flavor for fillings and spreads.

In Bread & Flour Solutions, Polen Food provides advanced bread improvers and flour improvers that optimize dough performance, increase volume, and maintain freshness. Its industrial bakery solutions

are designed to enhance operational efficiency while preserving consistent product standards.

POLEN FOOD positions itself not only as a supplier of ingredients but as a reliable partner delivering innovative solutions and trusted quality to customers worldwide.

Designer Furniture

S.K. International

S.K. International Est. itself in 1984 i.e. 41 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 36 years and now the company enters a vast market of office furniture as well as Interior



design and execution, which includes complete interior solution from designing to planning, furniture, paint & polish, stone work, ceiling, complete turnkey, etc. Its after continuous process of hard work, research & development the brand SKI developed its other Companies i.e. SKI PROJECTS which undertakes the interior designing & execution work and EURO MOBEL for the office furniture and desking solution. The company setup includes a well experienced team of architects, Interior designers, 3D designers, etc. and latest modular furniture manufacturing plant for the quality, finishing and timely delivery of the products. Known for the quality, reliability and environmental responsibility the company steps in the vast field to cater a larger clientele.

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

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61 Years of Mastery in Tandoor Craftsmanship

Munnilal Tandoors



At AAHAR 2026, Munnilal Tandoors marks 61 years of excellence in the tandoor industry, celebrating a legacy that began in 1965 when founder Mr. Munnilal started crafting clay tandoors at the age of 14. Over the decades, his dedication to preserving traditional techniques while embracing modern innovation has established the company as a globally respected name in tandoor manufacturing.

A key highlight at the exhibition is the Angara V Station, a live tandoor

and sigri station designed with a contemporary steel structure that combines visual impact with durability and high performance. Engineered for optimal heat efficiency and long operational life, the unit enhances kitchen productivity while creating an engaging live cooking experience for guests.

The station is suited for a wide range of hospitality environments, including luxury hotels, fine-dining restaurants, premium



catering operations, banquet venues, cloud kitchens, and live buffet counters. Its versatile design supports both operational efficiency and presentation-driven service formats.

As certified manufacturers, Munnilal Tandoors produces industry-compliant, safety-tested equipment and has built a strong international presence, supplying chefs and hospitality businesses worldwide. The company continues to adapt to evolving industry requirements, particularly the growing shift toward gas-fired systems that

offer improved efficiency and regulatory compliance while retaining authentic cooking performance.

Visitors to AAHAR can explore the company's latest advancements in clay and gas-fired tandoors at Booth 04B, Hall 12A. To commemorate the milestone year, Munnilal Tandoors is also hosting a special Q&A session with Mr. Munnilal, where he will share practical insights on equipment maintenance, fuel efficiency, safety standards, and techniques for maximizing cooking performance.

Through its ongoing commitment to craftsmanship, safety, and innovation, Munnilal Tandoors continues to shape the future of traditional tandoor cooking in modern professional kitchens.

For more information, visit www.munnilaltandoors.com



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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.



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Renowned as a trusted brand, we specialise in wholesale and retail cake and food decorating equipment. Nestled in Mumbai, NOOR is a family-operated bakery supply haven, catering to the baking industry in India and beyond.

Our extensive collection includes an array of bakeware, moulds, and paper goods, tailored for commercial bakers, culinary experts, home bakers, and those passionate about baking.

With over six decades of experience in



industrial settings, we've transitioned seamlessly into retail, delivering unbeatable prices for both trade and retail customers. Proudly authorised dealers of Food Grade Mild Steel (aluminium-coated steel, perfect for baking), we guarantee durability and rust resistance.

Highlights of Our Collection:

Icing Nozzles – As trailblazers in icing nozzle production, we've mastered nearly 85 unique patterns and designs for icing and meringue nozzles. Crafted with precision and an artisanal touch, our nozzles effortlessly bring intricate designs to life, satisfying the needs of professionals and hobbyists alike.

Icing Bags – Our premium bags for cake and food decoration are fashioned from top-tier



polyester-coated fabric. Lightweight, flexible, and extraordinarily sturdy, these bags guarantee enduring quality and easy washability. We offer options in cotton-coated and disposable variants as well.

Baking Pans & Trays – Elevate your baked goods with our high-quality baking pans, enhancing the quality of bread, cakes, cookies, and pastries. Our cake moulds, constructed from Food Grade Mild Steel, promise rust-free longevity. Explore an array of options, from cookie sheets to springform pans, all designed to prevent sticking.

Palette Knives & Spatulas – A cake decorator's trusted companion, our spatula range spans from regular to premium, ensuring flawless finishes.

Airbrush – Dive into a world of vibrant colours with our Color Spray Gun and Portable

Compressor, perfect for airbrushing pastry decorations.

Cutters, Tools & Accessories – Elevate your baked creations with our assortment of high-quality cutters, moulds, and tools. From rolling pins to measuring spoons, cake dividers to vegetable carving sets, we've got it all.

Sugarcraft Equipment/Tools – Discover fondant smoothers, flower cutters, modelling tools, and more. Our selection is ever-evolving, shaped by client demands and industry trends.

With our finger on the pulse of baking trends, we're committed to providing you with the finest and most up-to-date equipment and tools. Our exceptional service, innovative products, and open embrace of customer feedback set us apart.

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Join us in transforming your baking ventures into masterpieces with NOOR - Your Baking Solution Partner.

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BTC's present strategy for consolidating its future is threefold: strengthening its nationwide



network, competing in global markets and seeking broad based collaborations with international partners making a new beginning for BTC.

In the last few years. We have come through a period of looking inward. Enhancing capacity. Cutting costs and refocusing our strengths on technology absorption, quality control and precision engineering.

Our quality equipments are latest in Technology at par with the International Standard. They are heavy duty in Built, Sturdy, Dependable, Perfect in Working Performances and have a long Life. Our supplies are to Luxury Star Hotels & Resorts, Hospitals, Hostels, Ashrams, Garment Exporter, Defence, Govt. and Semi -Govt. Institutions, Launderers & Dry-Cleaners, etc. Not only in India, we also export our quality product to our Neighbouring Countries Viz. Nepal, Bhutan, and Sri-Lanka and to Bahrain and Saudi Arabian Countries etc. with our 10,000 major Installation Comprising of 40,000 Machines.

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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 customised 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 The Lalit group, The Oberoi group of hotels, Taj group, Eros group and DS group, Mamagoto, Speedyroll, Lite Bite group, Nirula's, Striker



restaurants 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.

Trusted Equipment for Hospitality Leaders

Siddharth Impex

Founded in 2007 by Managing Director Mr. Mukesh Walia, Siddharth Impex has established itself as a reliable supplier of housekeeping, cleaning, and operational equipment for the hospitality industry. The company serves hotels, restaurants, resorts, commercial kitchens, and institutional facilities with a comprehensive range of products designed to support efficient day-to-day operations and maintain high hygiene standards.

Siddharth Impex offers an extensive portfolio covering core housekeeping machinery, service equipment, and guest-



facing utilities. Its product range includes wet and dry vacuum cleaners, auto scrubber machines, janitorial carts, mop wringer systems, cleaning accessories, and laundry carts. The company also supplies essential hotel service equipment such as luggage trolleys, room service carts, and housekeeping trolleys, all engineered for durability, smooth mobility, and intensive commercial use.

Beyond cleaning infrastructure, Siddharth Impex provides washroom and public-area solutions, including tissue dispensers, soap dispensers, hand dryers, bathroom accessories, aerosol air freshener systems, and hygiene-support products. Additional offerings such as shoe shine machines, microfiber cloths, caution boards, and specialized cleaning kits further position the company as a one-stop solution for facility maintenance requirements across hospitality environments.

The company emphasizes the use of robust materials such as stainless steel and high-grade polymers to ensure long service life under demanding operating conditions. Many products are specifically designed for hotel and restaurant workflows, enabling staff to perform tasks efficiently while maintaining superior guest-area presentation.

Operational leadership is supported by Mr. Ranveer Kumar, who has been associated with the organization since its inception and oversees day-to-day operations, ensuring seamless coordination and timely service delivery.

With a strong focus on quality, reliability, and practical functionality, Siddharth Impex continues to support hospitality businesses in maintaining cleanliness, operational efficiency, and professional service standards. Its growing presence reflects a commitment to meeting the evolving infrastructure needs of modern hotels and foodservice establishments across India.



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for its reputation that has been earned over many years.

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

Antunes:

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



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

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.



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Let's connect at AAHAR 2026!

Find us in Hall 14G at Stall 03-A.

We look forward to seeing you there.

Fci
Freeze Controls (India)

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Where Innovation Meets Reliability in Commercial Kitchen Solutions!

Akasa International Pvt. Ltd.



A distinguished and globally recognized company, upholds the highest standards in product quality and manufacturing techniques under its renowned brand, AKASA. Founded by Mr. Ajay Mehta, an Electrical and Telecommunication Engineer and former quality control engineer at Bajaj Electricals Ltd., the company began its journey in 1983 by manufacturing testing instruments for domestic appliances, switches, and MCBs as per BIS standards. Over the years, it evolved into a trusted manufacturer of Oven Toaster Grillers for leading brands such as Bajaj, Crompton, and Philips, before launching its own brand, AKASA, in 1998. Today, AKASA specializes in crafting commercial kitchen equipment that is ergonomically designed, energy-efficient, and cost-effective, catering to the dynamic needs of the hospitality industry. With an unwavering commitment to innovation, reliability, and customer satisfaction, AKASA has earned a stellar reputation among hotels, resorts, fine-dining restaurants, fast-food chains, caterers, banquet halls, and institutional kitchens across India and beyond. Led by the visionary leadership of Mr. Ajay Mehta, who also serves as the president of the esteemed FHSAI association in the HORECA industry, the company continues to uphold its core philosophy: "Building Trust with Our Quality."

Flavors You Love, Quality You Trust!

VRB Consumer Products Ltd.

Founded in 2013, VRB Consumer Products is a leading player in India's food and consumer goods industry, recognized for its innovative approach and commitment to delivering high-quality products that meet the diverse needs of Indian consumers.

With a strong nationwide presence, VRB Consumer Products operates multiple successful brands, each with its unique offerings:

Veeba: One of India's most popular and innovative food brands, Veeba is known for its wide range of condiments, sauces, spreads, and ready-to-cook sauces. With a focus on taste and quality, Veeba has quickly risen to prominence as a go-to choice for consumers who value culinary creativity and convenience.

Tasty Pixel: A value-driven brand offering a variety of affordable and high-quality products, including sauces, spreads, instant noodles, pickles, and more. Tasty Pixel caters to a broad market segment, providing great-tasting food solutions that are both accessible and satisfying.

Barisco: The name Barisco embodies our dedication to serving the distinct needs of both bars and coffee cafés, offering a versatile range of products that inspire creativity and innovation. Engineered for both efficiency and excellence, Barisco enhances flavor while reducing inventory waste, making it effortless to craft unforgettable cocktails with sophistication, while empowering mixologists to create signature drinks with endless customization and variety. Whether in a bustling bar or a cozy coffeehouse, Barisco provides the essential tools for an exceptional drinking experience.

Wok Tok: A dynamic and modern brand specializing in ready-to-cook Chinese and Pan-Asian sauces, dressings, and instant noodles. Wok Tok combines authentic flavors with convenience, allowing consumers to enjoy delicious, better-for-you Chinese food at home with ease.

VRB Consumer Products operates from over 5,00,000 sq. ft. of production facilities in Neemrana and Keshwana, Rajasthan. The company's diverse portfolio is available across multiple distribution channels, including General Trade, Modern Trade, and E-commerce, ensuring that millions of consumers across India have access to its products.

As part of its ongoing growth strategy, VRB Consumer Products is focused on expanding its product range, increasing its retail presence, and enhancing its marketing and production capabilities. With a commitment to quality, innovation, and customer satisfaction, VRB Consumer Products continues to strengthen its position as one of India's most trusted consumer goods companies.

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Complete Uniform & Linen Solutions for the Hospitality Industry Lords Wear Pvt. Ltd.

Lords Wear Pvt. Ltd., established in 1988 and headquartered in Nagpur, is a leading Indian manufacturer of institutional uniforms and hospitality linen, trusted by hotels, restaurants, healthcare facilities, and large commercial establishments across India. With more than three decades of experience, the company delivers durable, functional, and professionally designed apparel tailored for high-intensity operational environments.

At AAHAR 2026, Lords Wear will showcase its comprehensive range of hospitality solutions at Stall No. 14-D, Hall No. 14, 1st Floor. Visitors can explore an extensive portfolio that includes chef coats, steward uniforms, service staff attire, aprons, and premium bed, bath, and table linen. Each product is engineered for comfort, durability, and performance under



repeated industrial laundering, making it ideal for hotels, caterers, QSR chains, bakeries, cloud kitchens, and institutional foodservice operations.

Beyond hospitality, Lords Wear also manufactures specialized uniforms for healthcare, industrial, security, and corporate sectors, enabling large organizations to source

complete workwear solutions from a single reliable partner.

At the exhibition, buyers will have the opportunity to review customization options, fabric selections, branding and embroidery capabilities, and bulk supply programs designed to meet the evolving needs of modern hospitality businesses. Supported by a strong manufacturing backbone and a pan-India distribution network, Lords Wear ensures consistent quality, timely delivery, and cost-effective procurement at scale.

For owners, procurement heads, consultants, and operators attending AAHAR 2026, Lords Wear offers a reliable one-stop destination for professional uniforms and linen solutions that enhance staff presentation, comfort, and operational efficiency.

CHEF'S KNIVES WIDE	PARING & TURNING KNIVES	DECORATIVE KNIVES
BUTCHER'S KNIVES NARROW	BUTCHER'S KNIVES BROAD	BUTCHER'S KNIVES WIDE
BREAD KNIVES STRAIGHT, POINTED & ROUND TIP	ICE CREAM SCRAPER	SCRAPER
		
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BENT SPATULA	PALLETTE SPATULA	BONE CUTTING CHOPPER 850 GMS
COLOUR CODED KNIVES	SHARPENING STONE & ROD	CHOPPER 350 GMS
CARVING KNIVES & FORK	SAMOSA PATTI KNIVES	MULTIPURPOSE KNIVES
DETAILED CATALOGUE CAN BE DOWNLOADED FROM OUR WEBSITE : WWW.CHEFSKNIVES.CO.IN *ALL THE KNIVES SHOWN ABOVE AS WELL AS LISTED IN OUR CATALOGUE ARE AVAILABLE IN ALL COLOR CODED HANDLES		

Pioneers in Ovens and Baking Systems with Innovation and Quality

Salva International SA

With a history dating back to 1943, Salva Group is a European manufacturer specializing in the development of complete production systems and integrated solutions for the food retail sector, premium artisan bakery and pastry, and the HoReCa channel (hotels and organized foodservice).

Across five specialized manufacturing facilities totaling more than 24,000 m² of production space, the company designs and manufactures industrial and professional ovens, fermentation chambers, preparation machinery, accessories, and advanced control panels. Its approach extends beyond individual equipment, focusing on coherent and standardized production systems that ensure consistent

results, operational efficiency, and maximum profitability for every establishment.

Present in more than 90 countries and certified under ISO 9001, Salva serves as a strategic partner for international chains, premium supermarkets, artisan bakeries, and hotel groups seeking consistency, technical reliability, and energy efficiency in competitive markets such as India.

Solutions for Food Retail

For supermarkets and convenience stores, Salva provides compact, plug-and-play solutions optimized for limited spaces. Its convection



ovens and baking systems deliver consistent results across multiple outlets, reduced energy consumption through ECO-optimized designs, higher productivity with lower waste, and remote connectivity via the SALVA LINK system. The objective is to maximize profitability per square meter while ensuring the availability of freshly baked products, a critical driver of growth in the premium bakery segment.

Solutions for Premium Artisan

Bakery and Pastry

For artisan bakeries and boutique brands, Salva combines baking precision, thermal stability, and structural robustness. Its portfolio

includes deck ovens for traditional and sourdough breads, rotary rack ovens for high-volume production, and controlled fermentation systems that support optimal product development, consistent crust and texture, precise steam and temperature control, and long-term durability with efficient maintenance. These solutions enable professionals to achieve technical excellence and strong product differentiation.

Solutions for Hotels and HoReCa

Within the HoReCa segment, where versatility and speed are essential, Salva offers compact ovens and flexible systems that support on-site production. These solutions enable fast service for buffets and breakfast operations, simple operation for non-specialized staff, automatic programs for consistent results, and seamless integration into customer-facing environments. This positioning is particularly relevant for hotels and organized foodservice operations focused on guest experience and perceived quality.

Innovation and Energy Efficiency

Salva's ECO engineering optimizes electrical consumption, helping reduce operating costs without compromising performance. Connectivity through the SALVA LINK platform enables remote monitoring, parameter adjustment, real-time analysis, and preventive maintenance, enhancing overall technical management.

Combining European heritage, technological innovation, and a global outlook, Salva positions itself as a strategic partner for the advancement of premium artisan bakery, pastry, and modern food retail operations worldwide, including the rapidly growing Indian market.

Setting the Gold Standard in Culinary Education

Academy of Pastry & Culinary Arts (APCA)



The Academy of Pastry & Culinary Arts (APCA) stands as one

of Asia's leading institutions dedicated to professional pastry and culinary education. Established with a vision to bring world-class culinary training to the region, APCA has consistently raised the benchmark for skill-based education in hospitality and gastronomy. With campuses across key Asian cities, the academy has built a reputation for excellence, innovation, and global exposure.

Rooted in classical French techniques and international best practices, APCA's curriculum combines rigorous hands-on training with strong theoretical foundations. Its state-of-the-art kitchens, modern infrastructure, and industry-aligned programs ensure that students are equipped not only with technical expertise but also with the discipline and creativity required in professional kitchens. The

academy's faculty comprises globally experienced chefs who bring rich industry insights into the classroom, bridging the gap between education and real-world application.

A distinguishing feature of APCA is its emphasis on international exposure. The academy regularly hosts renowned visiting chefs from around the world, offering students the opportunity to learn diverse techniques and contemporary trends firsthand. This global perspective, coupled with strong industry partnerships, enables students to secure placements in leading hotels, restaurants, and patisseries both in India

and abroad.

Beyond placements, APCA nurtures entrepreneurship. Many alumni have successfully launched their own bakeries, cafés, and culinary ventures, contributing to the evolving food landscape across Asia.

By fostering creativity, discipline, and business acumen, the academy empowers aspiring chefs to become not only skilled professionals but also industry leaders.

Through its commitment to excellence and innovation, APCA continues to shape the future of pastry and culinary arts education in Asia, inspiring the next generation of chefs to

pursue their passion with confidence and competence.

In India, APCA is present in Delhi NCR, Mumbai and Bangalore



Cooling with Precision Freeze Controls (India)

For over 25 years, Freeze Controls has been a trusted name in the refrigeration industry, supplying premium hardware components while collaborating with Indian manufacturers to enhance product value. Representing globally renowned brands, the company offers an extensive range of high-quality products, including door locks, hinges for hinged and sliding doors, telescopic stainless-steel slides for commercial refrigeration, drain and door heaters, PVC



covings, gaskets, and pressure relief valves. Freeze Controls is also the official representative of Complex, the Inoxveneta Spa business unit specializing in professional kitchen components such as fillers for hoods, foam-insulated drawers, and sliding rails. These telescopic and linear sliding rails, made from stainless or galvanized steel, offer an excellent quality-to-price ratio and are widely used in professional furniture and industrial drawer extraction systems. Additionally, Freeze Controls supplies Kason's GreenGuard commercial hardware and accessories for OEM, fabrication, and replacement applications in commercial coolers, freezers, ice makers, refrigerated and heated cabinets, food service kitchens, warewashing machines, industrial enclosures, and truck body doors. With a commitment to quality, durability, and cutting-edge solutions, Freeze Controls continues to set new benchmarks in refrigeration hardware innovation.



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📍 Visit Italian Country Pavilion at AAHAR 2026. **Hall 1G-03A**
Discover authentic Italian excellence - crafted for the world, ready for India.
Meet the producers. Taste the heritage.
Build the future of premium food and hospitality together.



CALLIPO

Since 1913, Callipo has been a symbol of premium Italian seafood excellence. Callipo handcrafted Yellowfin tuna fillets are among the most appreciated formats across Asia & Middle East. The fully hand-made processing ensures exceptional texture, superior quality, and a truly authentic taste, making them the preferred choice for chefs who demand only the best.



MOLINI VALENTE

Founded in 1854, Molini Valente produces premium soft wheat flours, combining seven generations of milling heritage with modern technology. Its fully automated plant ensures consistent quality and food safety, supplying high-performance flours to bakers, industry, and Ho.Re.Ca professionals with efficient, large-scale production and delivery.



POLSELLI

Born in Arce, in the province of Frosinone, in the first half of the twentieth century, from a small artisan reality, Polselli today is the protagonist in the quality milling sector. Guided by the entrepreneurial experience of a family that has now reached its fourth generation, the company works every day to satisfy the needs of consumers, with unique, natural and innovative products.



MARTINOROSSI

An Italian food company with over 70 years of expertise in processing cereals and legumes. The company focuses on innovation and quality to create plant-based, allergen-free, and high-protein solutions. Its portfolio includes brands such as Beamy, Goodly, and MR. Beans for plant-based foods, Mais Corvino products made from distinctive black corn, and MartinoRossi Professional, tailored for the Ho.Re.Ca sector



A.R. TARTUFI

Truffle flavoured oils, truffle sauces or fresh truffles. Italian Artisanal Truffle Manufacturer with 20 years of production experience. High quality truffle-based delicacies and fresh truffles. Their wide assortment satisfies all your truffle needs without compromising on food safety.



OLEIFICI MASTURZO

A family-owned company with over a century of experience in olive oil production, Oleifici Masturzo offers premium extra virgin and olive pomace oils made from carefully selected Italian olives. Backed by six generations of expertise, the company delivers natural, cold-pressed oils known for consistent quality and versatility across cooking, salads, and frying.



F. BASILE

Specialized in manufacturing dry fruits, in particular hazelnuts, natural as well as processed like diced roasted hazelnuts, hazelnut paste, hazelnut chocolate spread, whole roasted hazelnuts. The company was founded in 1965 and is in the heart of Italian hazelnuts production, Campania region.



CACAO CRUDO

CACAO CRUDO brings to you a new way to produce and savour chocolate. They process cacao and chocolate below 42°C, in order to preserve the taste of mono-origin cacao from Perù and the super precious nutrients. Their products are all sweetened with coconut sugar and are produced without any compromise on quality



IL BUON GUSTO ITALIANO

As a strategic alliance of 45 Italian producers, the network leverages a €1.8 billion turnover and a 40% export rate to bridge the gap between global buyers and local brands. Through its centralized platform, it offers a comprehensive range of dry, fresh, and frozen products, simplifying the supply chain and ensuring efficient market entry for all member companies.



FUNGO & TARTUFO

FUNGO & TARTUFO

Family business specialising in truffle-based products since 1977, such as truffle oil, truffle sauce, whole truffles in brine, etc. Quality certifications: FSSC 22000, FDA, CEE stamp

The Italian pavilion is set to draw strong interest from **importers, distributors, hospitality buyers, and food manufacturers** looking for premium **Italian products and dependable supply partnerships**. ITA aims to boost bilateral trade by enabling direct connections between Italian producers and Indian businesses, fostering new collaborations across the food sector.

Reliable Commercial Kitchen 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.

The Future of Commercial Cooking: Livecook Induction Drives the Shift to Smoke-Free Kitchens

LiveCook.

As the industry moves into 2026, the professional kitchen is undergoing rapid transformation. At the center of this shift is Livecook, a manufacturer of high-performance induction systems that bridges traditional culinary output with modern environmental and efficiency standards.

Speed and efficiency at the core

The long-standing gas versus electric debate is increasingly being shaped by measurable performance metrics. Livecook's induction technology uses electromagnetic fields to heat cookware directly, delivering energy efficiency levels of up to 90 percent compared to approximately 40 percent in conventional gas hobs. In high-volume restaurant environments, this results in faster boil times, often reducing heating time by several minutes, while lowering overall energy consumption and operational costs.



Precision and versatility

Livecook's 2026 product range spans from compact 3.5 kW countertop models to heavy-duty 15 kW freestanding ranges. Digital control systems enable precise temperature adjustments down to individual degrees, allowing chefs to handle delicate

preparations such as sous-vide alongside high-heat applications like wok cooking. This level of control supports consistency across service periods.

Health and safety in the workspace

Induction surfaces remain comparatively cool because heat is generated within the cookware rather than the cooktop itself. This reduces ambient kitchen temperatures and improves working conditions for staff. Livecook systems also incorporate integrated self-ventilation solutions that filter and recycle cooking fumes, reducing the need for extensive ducting and supporting smoke-free live



cooking setups in open kitchens and compact urban spaces.

Operational impact

Features such as automatic pan detection, durable stainless steel construction, and reduced emissions position Livecook as a viable long-term solution for commercial kitchens adapting to evolving building regulations and environmental standards. As gas restrictions expand in new developments across multiple markets, induction technology is increasingly being adopted as a primary cooking platform rather than a secondary alternative.

Vedantique® - A Legacy of Aromatic Craft



For more than 170 years, Vedantique® has upheld a distinguished tradition as a family-run house of perfumery, sustained across six generations dedicated to the art of fine fragrance. Over time, the brand has refined its craft and deepened its understanding of scent as a subtle yet powerful element of atmosphere, resulting in aroma solutions defined by discretion, balance and quiet sophistication.

Vedantique® offers an extensive portfolio that includes Aroma Oils, Air Fresheners, Floor Fragrances, Odour Neutralizers, Fountain Fragrances, Reed Diffusers and bespoke scent creations. Each formulation is carefully developed to enhance environments without overpowering them, ensuring sensory harmony across a wide range of spaces.

Within the hospitality sector, the company partners with leading hotel brands to create distinctive scent identities that complement architecture, interior aesthetics and overall guest experience. From custom fragrance compositions to tailored diffusion systems,



Aroma Oils for Diffusers



Reed Diffusers



Carpet Fresheners



Laundry Fragrances



Floor Fragrances



Hot/Cold Towel Fragrances



Air Fresheners



Perfumery Workshops



Aroma Candles

Vedantique® integrates scent seamlessly into refined settings, adding depth, character and memorability to each environment.

Guided by a rich heritage while remaining responsive to contemporary needs, Vedantique® continues its pursuit of thoughtful fragrance innovation, honouring the integrity of a six-generation lineage.

Vedantique® will showcase its range of aroma solutions at AAHAR 2026 - Hall 14F, Stall 29B. More information is available at www.thearomadepot.com.

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Delivering Excellence in Commercial Kitchen & Laundry Solutions

Chandra Engineers

Chandra Engineers is a Delhi based technical solutions company serving the commercial kitchen, laundry, and hospitality equipment sectors for over three decades. With a PAN India service network, the company delivers structured engineering support focused on operational continuity, equipment reliability, and lifecycle performance.

Its services cover end to end requirements including equipment supply, genuine spare parts, installation, commissioning, system retrofits, breakdown response, preventive maintenance, AMC, and CAMC programs. A technical workforce of more than 55 trained technicians, supported by over 10 senior engineers with 15 plus years of field experience, enables rapid response and consistent service standards across regions.

The company provides technical support and project execution for globally recognized kitchen equipment brands such as Kolb, YPT, Nayati, Meiko, Movilfrit, Convotharm, Electrolux, UNOX, Rational, Santos, Hatco, Roller Grill, Sirman, Sammic, Robot Coupe, Spar, Livecook, Washmatic, Winterhalter, Elanpro, Trufrost, Manitowoc, and PCNS.

In the laundry segment, it works with Danube, Electrolux Professional, LG Commercial, Speed Queen, Lavamac, IPSO, B&C Technologies, Union, Cleancare, Thermopatch, Hoffmann, Sidi, Italclean, Maestrelli, and Unisee.

For hospitality and facility solutions, the portfolio includes Cleanfix, JVD, Conair, Euronics, Dolphy, Cambro, and Resguardo.

Chandra Engineers undertakes turnkey projects and supports luxury hotels, premium



resorts, restaurant chains, flight kitchens, hospitals, garment exporters, industrial canteens, and commercial laundries across India, operating as a long term technical partner focused on performance, compliance, and service reliability.

Experience-Led Teppanyaki by HAKS

As dining continues to evolve beyond just food into immersive, chef-led moments, teppanyaki has emerged as one of the most engaging formats for modern restaurants.

Recognising this shift early, HAKS introduced the HAKSWOK™ Teppanyaki, a precision-engineered solution designed not just for cooking performance, but for curating a complete dining experience around the grill.

Unlike conventional teppanyaki setups that rely heavily on large exhaust systems, the HAKSWOK™ Teppanyaki features a self-suction mechanism that captures smoke and odours directly at the source. This integrated technology makes the unit virtually smokeless and odourless, allowing



restaurants to install teppanyaki counters indoors without bulky overhead hoods or complex ventilation infrastructure. The result is a cleaner, more flexible layout—ideal for contemporary dining rooms, chef's tables, and experiential formats where guests sit close to the action.

Built for performance as much as



presentation, the unit offers precision heat control, optimized plate construction, and a workflow designed for high-volume service while maintaining theatrical cooking. For chefs, it means consistency and efficiency. For diners, it transforms a meal into a memorable event.

"We see teppanyaki not just as equipment, but as a stage where cuisine and interaction come together," says Rajeev Sachdeva, CEO, HAKS. "By integrating self-suction technology and refining the cooking surface, we've made it easier for restaurants to introduce live teppanyaki experiences without operational constraints."

With this innovation, HAKS continues to take a leadership role in shaping the future of live Asian dining formats across hospitality spaces.

Discover the HAKSWOK™ Teppanyaki and more innovations at AAHAR, Hall 11, Stall 01B.

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For Faster, Smarter & Better Cooking

Kanhaiyalal Tandoor Pvt. Ltd.



Kanhaiyalal Tandoor is a leading Indian manufacturer and exporter of premium tandoors and professional cooking equipment, established in 2008. What began as a traditional, craft-driven tandoor manufacturing unit has today evolved into a tech-forward, globally recognised brand in the hospitality equipment space, combining heritage craftsmanship with modern engineering and design.

Renowned for its deep understanding of authentic tandoor, the company offers a comprehensive

portfolio of Gas, Charcoal and Electric tandoors, designed to meet the diverse operational needs of restaurants, hotels and large catering establishments.

Each product is built using high-grade materials and is available in multiple sizes and configurations to suit high-volume commercial kitchens.

A key highlight of the brand is its signature "Tandoor Glow" range, which beautifully reflects the company's design evolution. The range contrasts traditional, hand-moulded clay tandoors with



contemporary, high-polish copper and stainless-steel body finishes, delivering the soul of traditional cooking in a strikingly modern form.

Strengthening its focus on product modernisation and kitchen safety, Kanhaiyalal Tandoors has also introduced advanced auto-ignition systems with flame-failure gas safety technology, enabling safer, faster and more efficient kitchen operations for professional users.

Beyond tandoors, the company manufactures a complete range of complementary equipment including Bar-be-cue units, pizza ovens and smoker grills, designed to seamlessly integrate into modern commercial kitchens and elevate the overall cooking experience.

The brand has earned the trust of some



of the most respected names in the hospitality industry, with installations across leading hotel chains and brands such as Taj Hotels, Oberoi Hotels, JW Marriott and Punjab Grill, among many others.

With a strong international footprint, the company exports its products to key global markets including the United States, the United Kingdom, Canada, Australia and the Middle East, supported by a dedicated professional team ensuring timely delivery and consistent quality standards.

In addition to manufacturing the company also provides comprehensive after-sales support, maintenance and repair services. Driven by a customer-centric approach and a commitment to continuous innovation, the company continues to set new benchmarks in performance, safety, design and reliability for the global hospitality industry.

Reinforces Its Position as a Manufacturing-Driven Partner for India's Hospitality Sector



In today's hospitality market, where guest comfort, hygiene, durability and operational value are under constant scrutiny, selecting the right bed and bath linen partner has become more important than ever. In this environment, Comfortech® has steadily strengthened its position as a dependable manufacturing-led supplier to hotels, guest houses, institutions and professional buyers across India. Established in 2004 and based in Ghaziabad, Uttar Pradesh, Comfortech® has built its reputation on consistency, product quality and a practical understanding of hospitality requirements.

A key strength of Comfortech® lies in the fact that it is a manufacturer, not merely a trading company. This distinction is especially important in hospitality procurement, where buyers increasingly seek partners that can offer better control over quality, customisation, delivery and pricing. With a factory-direct approach, Comfortech® is able to offer strong value while maintaining dependable quality standards and service reliability. This manufacturing advantage enables the company to remain price competitive while meeting the

expectations of a quality-conscious market.

The company offers a comprehensive range of hospitality-focused products, including white bed linen, pillows, duvets, comforters, quilts, mattresses, mattress toppers, mattress protectors, pillow protectors, cushions, bolsters and bath linen such as towels, bath mats and



pool towels. By covering multiple essential categories under one roof, Comfortech® provides hospitality buyers with the benefit of streamlined sourcing and consistency across core bed and bath requirements.

In the hotel sector, linen is not merely a utility product; it directly contributes to guest experience and brand perception. Factors such



as softness, finish, comfort, durability and ease of maintenance all play a role in the standards a property is able to uphold. Recognising these operational realities, Comfortech® focuses on delivering products designed for practical hospitality use while also supporting customised requirements based on the needs of different properties and institutions.

With more than two decades of industry presence, Comfortech® continues to stand for the values that matter most in hospitality supply—quality, consistency, competitive pricing and reliability. As the industry continues to evolve, the company remains committed to supporting hotels and institutional buyers with manufacturing-backed solutions designed for comfort, built for performance and delivered with confidence.

Nothing Short of Impeccable Styles

Mehta Furnishers

Behind every impeccably maintained hotel is a dedicated housekeeping team, whose efficiency and precision shape the guest experience. The key to their success lies not only in skill but also in the tools and equipment they rely on daily. With the right solutions, hotel operations can be seamlessly enhanced, ensuring both staff and guests experience effortless luxury.

For over four decades, Mehta Furnishers has been at the forefront of crafting functional, stylish, and durable housekeeping solutions. Built with high-quality materials such as wood, cane, wicker, and metal, each piece is designed to elevate hotel operations while adding a touch of sophistication. From housekeeping carts, minibar replenishment carts, linen and luggage carts, strollers, bins, trays, to butler stands and other essential accessories, the

company ensures that every product meets the highest standards of durability and elegance. Hoteliers looking for solutions that blend efficiency with style can explore Mehta Furnishers' extensive catalog at www.mehtafurnishers.com or reach out for custom inquiries at mehtafur@gmail.com.

Founder Y.K. Mehta emphasizes this commitment, stating, "We create carts and caddies that not only meet the operational requirements of housekeeping but also elevate the overall guest experience. Our dedication to quality and customer satisfaction drives us forward on this ever-evolving journey."

Crafted for longevity and efficiency, Mehta Furnishers' products feature sturdy steel frames, block-board cabinets, robust shelving, and heavy-duty non-marking PU castors, ensuring seamless movement and ease of use. These carts aren't just built to last—they're built to perform with precision.

As the hospitality industry continues to prioritize functionality without compromising aesthetics, Mehta Furnishers delivers compact, maneuverable, and practical solutions that blend safety, efficiency, and style. Designed to enhance daily operations while maintaining an upscale ambiance, their products contribute to a refined hotel environment where elegance meets efficiency.



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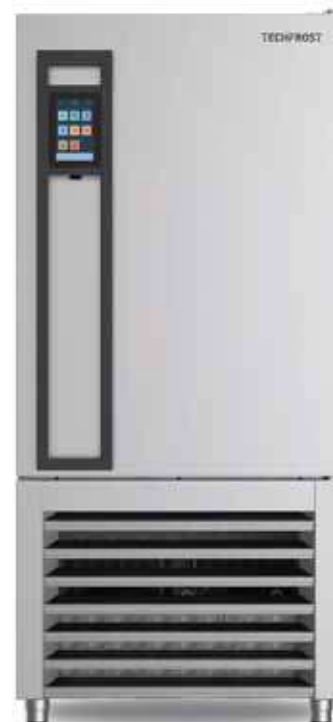
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Alto-Sham India Pvt. Ltd.....	17	Euro Foods Pvt. Ltd.....	37	Indo Bakels Pvt. Ltd.....	5	Mehta Furnishers.....	24
Andy Manhart Verpaco India Pvt. Ltd.....	30	Freeze Controls India.....	42	Institute of Bakery & Culinary Arts - IBCA.....	38	Mish Horeca (LIVECOOK).....	13
Antarctica Equipment Pvt. Ltd.....	51	Gnosch Foods Pvt. Ltd.....	1, 56	Italian Country Pavillion.....	45	Mod Kitchen Equipment Pvt. Ltd.....	22
Anupam Industries.....	11	GPA Foods Pvt. Ltd.....	19	Kanhaiyalal Tandoor Pvt. Ltd.....	27	Munnilal Tandoor Pvt. Ltd.....	9
Cast Alimenti.....	48	Hammer Magazines Sponsored Subscription.....	52	Kiam Foods (Masala Mandi).....	50	P Lal & Sons.....	55
Chandra Engineering.....	32	Hatco Foodservice Equipment India Pvt. Ltd.....	15	Krishna Alloys.....	46	Panasonic Appliances India Co. Ltd.....	18
Charnock Equipments Pvt. Ltd.....	40	HOTREMAI.....	20	Lácteos Industriales Agrupados S.A.....	3	Perfumista.....	24
D K G Sales Pvt. Ltd.....	31, 53	i2i Consulting (CWC).....	49	Leagel by IFF.....	21	Petals Packaging Company.....	6
Dadoo Industries.....	34	i2i Consulting (US Poultry).....	41	Loomcrafts Furniture India Pvt. Ltd.....	28, 29	Premium Enterprises (Noor).....	44
EssEmm Corporations.....	12	India Exposition Mart Ltd.....	54	Makrey Exports.....	23	R R Hospitality Solutions.....	24

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Pudong, Shanghai, China
<https://www.hdeexpo.com>

21-24 April 2026
FHA-Food & Beverage
Singapore Expo 1, Expo Drive, Singapore
<https://foodnhotelasia.com>

1-3 July 2026
India Horeca Expo 2026
Trade Fair Complex, Coimbatore,
Tamil Nadu, India
<https://indiahorecaexpo.com>

15-17 July 2026
Sigep Asia 2026
Sands Expo & Convention Centre,
Halls A, B & C, Singapore
<https://sigepasia.com.sg>

21-23 August 2026
International Kolkata Foodtech 2026
Biswa Bangla Mela Prangan (Milan Mela
Complex), Opposite Science City, Kolkata,
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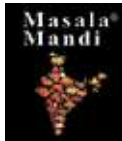
5-8 August 2026
India International Hospitality Expo 2026
India Expo Centre & Mart, Greater Noida,
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17-21 October 2026
SIAL Food
Paris Nord Villepinte, Paris, France
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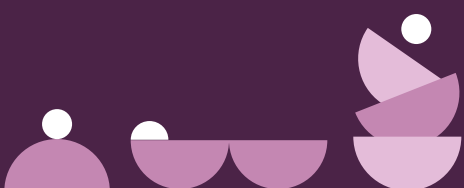
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