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Trade Journal for the Hotel, Restaurant and Catering Industry

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Kitchen Revolution

Cooking operations are undergoing a transformation through technology



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Online meal solutions

Start-ups come up with new services

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Chocolate Cafés

Pushing concepts to drive business

Featured inside: Nigel Bell, Hiroshi Akai, Rakesh Nanda, Dhaval Udeshi, Sanjeev Pant



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The foodservice industry in India is going through interesting and exciting times. Eating out habits of diners and technology trends in the industry are evolving at a rapid pace. While exposure to international trends and culture is making consumers more adventurous in trying out new cuisines and experimenting with food, rising costs of operations are compelling food operators to look for ways to trim expenses.

These developments are bringing new possibilities and challenges for the foodservice industry. On the one hand people are dining out more often, which is spurring entrepreneurs to open more restaurants, QSRs, cafes, bars and bistros. At the same time, to meet the surge in food service demand, commercial establishments are taking steps to boost efficiency and productivity in kitchens. There is increased willingness on the part of food operators to go for equipment upgrade and process innovation so as to ensure high service standards and customer satisfaction. Taking such steps has also become necessary because diners are now more aware of healthier foods, kitchen hygiene and green practices in the places they dine in.

To keep up with the changing demands and needs, foodservice equipment manufacturers and suppliers have joined the quest to bring more innovative machinery on the market. The upshot is that there is easy availability of high quality kitchen equipment and products, which come with many tangible benefits such as energy efficiency, greater functionality and better ease of use. Technology savvy kitchen equipment is also helping food operators to improve service time, reduce equipment maintenance issues, cut down on energy costs and improve profit margins.

So while serving quality food and good service will remain the key to attracting and retaining customers, there are equally compelling reasons for the foodservice industry to invest in high quality equipment.

As I said, consumer tastes and industry trends are changing and canny operators will do well if they keep their customers happy and their kitchens up to speed.



Amitabh Taneja

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With the world's growing demand for food prepared away from home comes the call for ever more sophisticated commercial foodservice equipment. With a continuous focus on new product development and process innovation, Manitowoc is a leading one-stop supplier of best-in-class food and beverage equipment



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Amping up efficiency standards

Equipment upgrade and reducing operating costs are the trend in the hospitality industry today. With improvements in refrigeration, heating, storage and food preparation technology, kitchens are adopting energy-efficient, environment friendly and technology-savvy products

by Sanjay Kumar

Contemporary kitchens are like culinary playgrounds for chefs providing them with a series of peak experiences and performance-pumping accessories. A large part of the credit for this felicitous development is thanks to improvements in the quality, productivity and efficiency wrought upon commercial kitchens by the kind of equipment that is available today.

There are various brands, both international and local, offering top-of-the-line commercial kitchen appliances. Many of them, including larger-sized equipment such as refrigeration units, now come with a growing selection of prices and options, making it fairly convenient to choose efficient equipment throughout the cooking line. With food

& beverage outlets and chefs looking for equipment that bring functionality, power, and ease to everyday life in kitchens, the demand for advanced and intelligent kitchen machinery has touched off in big way.

“The Indian food service market is ready for leading edge products that can reduce energy use, improve food quality and allow more open kitchen formats,” says Nigel Bell, executive chairman, Adande Refrigeration Ltd. The company’s refrigeration solutions based on the ‘unitary’ model, have proved a hit with top chefs everywhere, leading to increased demand for Adande refrigeration products by quick service restaurant chains, specialist kitchen house dealers and commercial kitchen architects.



*Nigel Bell,
Executive Chairman,
Adande Refrigeration Ltd.*

The staggering growth in the number of food outlets, expansion of the catering segment and changing culinary preferences are encouraging commercial kitchen equipment manufacturers to launch newer and more innovative products. Buoyed by the surge in demand and intensifying competition for smarter kitchen appliances, equipment manufacturers are straining their sinews to bring more cutting edge innovations to their wares. "Kitchen equipment today are totally technology driven and they play a vital role in kitchen operations. Equipment are making kitchens smarter today by enhancing the quality, efficiency and consistency of food preparations and by helping chefs to upgrade cuisine," says executive chef Davinder Kumar, Vice President (F&B Production), Le Meridien hotel, New Delhi (on the cover), who has over four decades of experience as a chef with top hotels. According to Kumar, the defining feature of a smart kitchen equipment is that it should not only offer a smarter way of cooking but also provide an effective means to save on energy and time consumption and wastage of resources such as water.

As the popularity and demand for cutting edge innovative kitchen products grows, manufacturers are competing to bring more such products on the market. Take, for instance, the SelfCookingCenter 5 Senses brought out by Rational International India Pvt Ltd, a leading catering industry machinery and equipment manufacturer. The equipment has found wide acceptance in the market and is a common feature in high-end kitchens. "It can grill, steam, bake, rise, roast, braise, simmer, stew, poach or blanch. The unit independently determines controls and monitors the optimum

cooking process – just by the push of a button," says Hiroshi Akai, managing director.

While hotel majors such as ITC, Oberoi, Indian Hotels Company and other leading chains understand the efficiencies that technologically advanced equipment bring to the overall food service business, even smaller players have now cottoned on to the multifarious benefits that these equipment bring to bear on kitchen operations. "Not only do they fuel the culinary passion and creativity of chefs, their flawless performance and cutting edge design is a big asset in running kitchen operations, says chef Kumar.

Improvements in design and technology in food service equipment are also bringing about dramatic reductions in energy consumption, resulting in carbon-footprint reductions and significant cost savings. "By improving their energy efficiency through investments in cleaner and superior technology equipment, kitchens can help to bring down operating costs, achieve faster payback and gain from significant ongoing energy and water saving opportunities over the product's life cycle," says Kumar.

Such considerations are prompting equipment manufacturers to put their engineering prowess into finding more efficient ways to maintain food quality, conserve energy and reduce cost. In the refrigeration space, companies like Adande have taken this principle to heart. Its insulated drawer ensures 'low velocity cooling', which helps prolong the shelf life of food by preventing dehydration. This design innovation provides unmatched temperature stability and exceptional humidity control. Even during frequent or prolonged drawer openings, the attack from high temperature ambient air is minimal, providing a cool and benign microclimate



Hiroshi Akai
MD, Rational International
India Pvt Ltd

With food & beverage outlets and chefs looking for equipment that bring functionality, power, and ease to everyday life in kitchens, the demand for advanced and intelligent kitchen machinery is on an upswing



Top Trend Products

Alto-Shaam



Beef and pork costs can be controlled by cooking in an Alto-Shaam Cook & Hold oven. Using this fanless technology maximises yield through reduced shrinkage. The Cook & Hold oven is famous for producing unmatched tenderness and greater yield than conventional cooking methods. The soft, gentle Halo Heat technology tenderises meats naturally, producing amazing flavour and juiciness in expensive cuts of meat in the Cook & Hold oven with outstanding results. This energy efficient oven allows operators to cook overnight, reducing labour needed in the kitchen. www.alto-shaam.com



Cambro

Cambro's insulated Combo Cart Plus is the most versatile holding cabinet on the market. It holds a variety of hot or cold food, with or without electricity. It holds GN food pans, sheet pans, trays and even large pizza boxes. Tough, durable polyethylene exterior will not dent, rust or chip – a great alternative to metal holding carts. Ideal for banquets, large events, outside catering, convention centres, hotels and large institutions, it ensures excellent food quality and temperature retention for 4 hours or more, even when unplugged. The electric Combo Cart Plus is over 50% more energy-efficient, on average, compared to leading metal carts. www.cambro.com

Manitowoc

Manitowoc Foodservice recently introduced the new FilterQuick filtration into its famous range of Frymaster's Oil Conserving Fryers. The FilterQuick is started and stopped with fingertip ease from the front of the fryer. No doors to open. Oil handling is minimal. Additionally, the FilterQuick controller monitors and helps control food and oil quality, oil life and equipment performance. 40% less oil, 10% less energy: lower levels of energy use deliver cost savings and extend component life; creating a positive impact on your operating budget and the environment. www.manitowoc.com



Ditsch

Traditional baguette rolls get a new look and a delicious taste with Ditsch's pretzel coating. The baguette rolls have a soft crumb and long-lasting texture. They are fully-baked, ensuring quick replenishment with a high guarantee of success – they just need to be thawed and served. Thanks to the unique shape they can be prepared with different fillings – perfect for adding variety to the products in the counter. And because the rolls are pre-sliced (hinge-cut), there is no need for the staff to slice it, thus operational safety is increased. All staff has to do is add the filling. www.ditsch.de



WMF

In a logical advance following the WMF presto – one of the most successful machines from the world market leader – the new speciality machine WMF 1500 S raises all the positive features of its predecessor to a higher level of coffee and milk perfection. For one thing, the Windows CE-based man-machine-interface (MMI) touch display makes operation, care and maintenance fully intuitive. For another, the user interface helps in the creation of a wide range of different coffee and milk delicacies. Combined with a number of milk systems which offer cold and hot milk or hot milk froth, and with a storage capacity for up to 48 individual drinks, there are no limits on creativity. The user experience is enhanced still further by the ideal dimensions of 32.5 x 68 x 59 cm and the exclusive design of the machine and its attractive lighting. www.wmf.de



MTI



Foodservice operators can generate lucrative new revenue streams by adding MTI's Autofry to their business. The Autofry makes frying easier than ever because it does not require venting, which means it is extremely safe, simple and inexpensive to install and operate. The Autofry is built for maximum reliability and safety with a built-in fire suppression system in every model and with four models available there is one for every frying need. www.mtiproducts.com

Winterhalter

Winterhalter's PT Series warewashers are already impressive when it comes to cleaning results, speed and economic efficiency. The new developed double-rack system for the PT Series allows two racks to be washed simultaneously in one wash cycle. The advantage: foodservice companies can benefit from double the wash capacity and therefore reduced operating costs. The double-rack system ensures brilliant cleaning results. By washing two racks in one wash cycle, the consumption of energy, water, detergent and rinse aid is halved per rack. This means that operating costs go down by up to 50%. This doubled washing capacity is of particular advantage at peak times: huge amounts of items being washed are dealt with quickly and flexibly. www.winterhalter.biz



Melitta

Melitta SystemService is presenting the first model of a completely new automatic coffee machine generation. Under the motto 'Coffee Perfection in Every Cup', the Melitta Cafina XT6 has been developed for HoReCa businesses dedicated to superior coffee quality but also seeking greater performance. The new machine can prepare up to 170 coffee specialties per hour and is expected to set new standards in the mid-range class. Its front is ergonomically tilted toward the user; its lighting concept provides subtle highlights. Daylight LEDs illuminate the complete dispensing area to accentuate the machine's coffee, milk and chocolate specialties. www.melitta-professional.de



Vitamix



Vitamix presents the Vitamix XL. This machine offers power and precision to maximise serving abilities and expand menu offerings. The Vitamix XL is engineered to reduce prep time and improve staff efficiency without compromising the artistry of a dish—resulting in labour and time savings. The ≈4.2 peak output horsepower motor and large 1.5-gallon blending capacity allow for up to 24 (8 oz.) servings in a single batch for both hot and cold ingredients. A Variable Speed Control Dial and Pulse function provide further flexibility and creativity. The machine's low countertop profile and removable lid plug make it easy to add ingredients while blending. Also available in a programmable model, the Vitamix XL is a must in kitchens where quantity, quality and consistency are paramount. commercial.vitamix.com

T&S

EnviroPure systems, from T&S Brass, are self-contained, continual feed, fully automated, fully customisable machines that convert organic food waste into water. Food waste is emptied into a chute where it is chopped into smaller pieces then pumped into a digestive chamber. There, it's blended with water, compressed air, and a proprietary mix of 100% natural vitamins, minerals, and nutrients that accelerates the normal decomposition rate. Ultimately, that chopped up, churned up slurry is forced through a very fine filter and, within 24 hours, turns what used to be yesterday's leftovers into a safe, grey water effluent. There are no enzymes used, no harmful bacteria created, and the effluent can be streamed directly into your city's municipal wastewater system or repurposed for landscape irrigation. www.EnviroPureSystems.com



Article source: FS Europe & Middle East 6/14

Ubert

The question whether to choose rotisserie or combi-oven is obsolete! With the new Convex Combi-Tower CKT2000 Ubert Gastrotechnik, Germany, has combined both appliances into one unit. Both – rotisserie and combi-oven – are self-cleaning and pass-through. Having the same appealing design in glossy black they are a great-looking merchandiser at the POS. The rotisserie cooks succulent grilled products, with crispy skin, juicy flesh and inimitable taste. The continuous rotation of the grill is not only visually appealing, but also helps to create golden brown products with significantly less weight loss. The combi-oven, equipped with all the established operating modes supplies side dishes, gently cooked, preserving vitamins or simply regenerated. www.ubert.com



True

True's refrigerated pizza prep tables offer market-leading design and are manufactured specifically to satisfy the demands of the busy pizza preparation area. All models are manufactured using the highest quality materials and components, providing the user with the most consistent product temperatures (0-4 °C), lower utility costs, exceptional food safety and the best value in today's foodservice marketplace. True's Pizza Prep tables have fully configurable pan options and can be outfitted with optional cheese and ingredient racks. With over 16 different sizes and configurations, True's range of pizza preparation tables offers the most complete solution in the industry. www.truemfg.com





Ziggy Bar



Six Senses Zighy Bay, Oman

The Six Senses Zighy Bay resort on the northern Musandam Peninsula in the Sultanate of Oman is set in spectacular isolation between breathtaking mountains and the Indian Ocean. The 82-villa resort, which is located at some of the most beautiful sandy beaches of the region, is built as an authentic Omani village, each villa offering ample privacy, a stone-clad infinity-edge pool, outdoor shower and a summer house. The resort features a Six Senses Spa and Wellness Centre with nine treatment rooms, two hamams, sauna, steam and ice caves, spanned over more than 1,900 sq m. Adventure experiences for children and teens include diving, snorkeling, rock climbing, mountain biking, and cooking classes in the organic garden.

Guests can choose from six distinctive F&B venues: the award-winning signature mountain-top restaurant Sense on the Edge; Spice Market, offering breakfast and Arabic dinner in a relaxed environment; Summer House, featuring healthy lunch, afternoon snacks and dinner; Wine Cellar for private dining for 2 to 8 persons; the Ziggy Bar with classic, modern, local and organic mocktails and cocktails and a tapas menu throughout the day and Shua Shack, presenting a unique family-style Bedouin dining experience including a local specialty which is prepared in the underground oven. www.sixsenses.com/zighybay ••



Spice Market



Mountain Picnic



Sense on the Edge



Shua Shack



Sense on the Edge



Summer House



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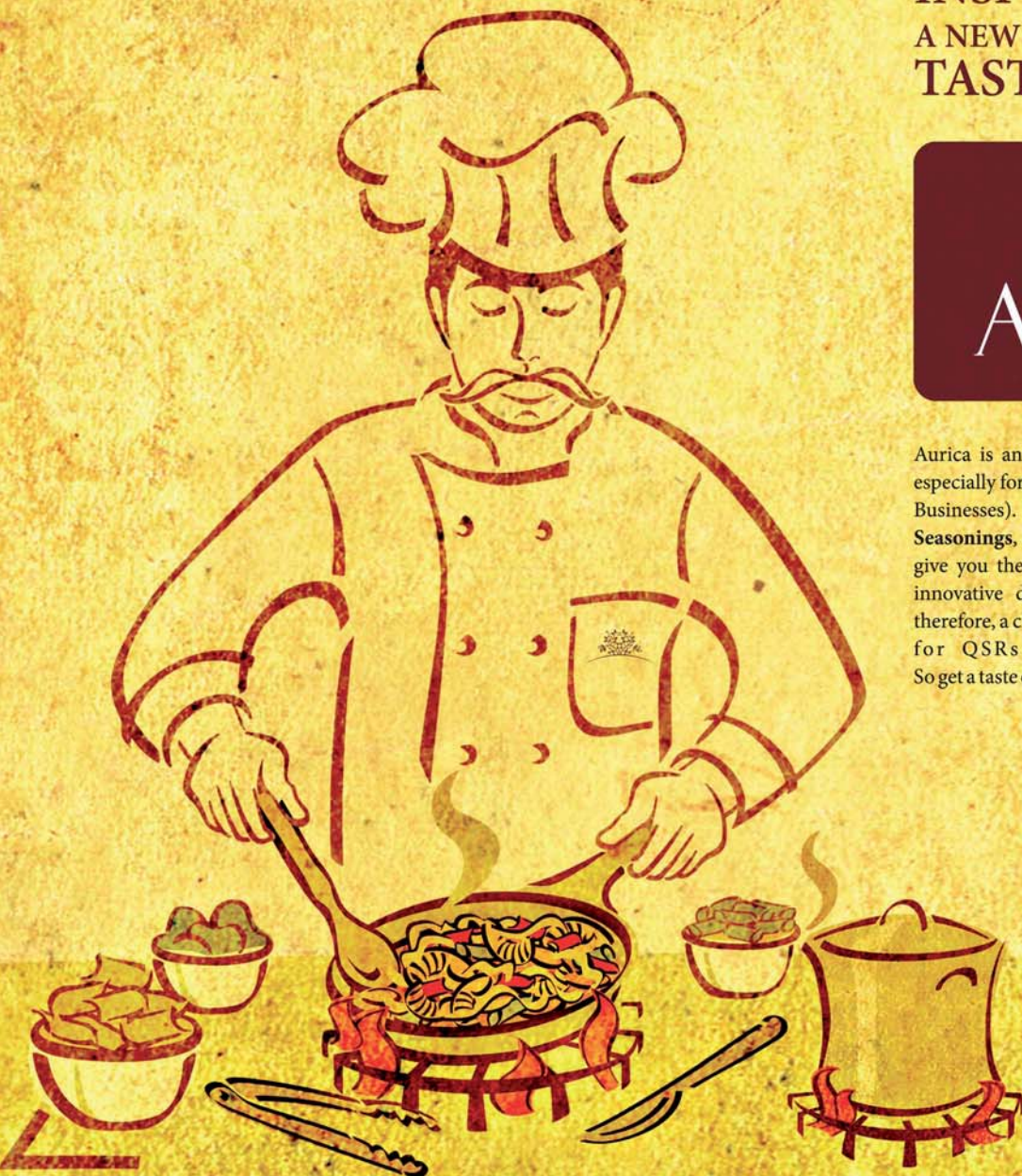
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