

TECHNOLOGY IS A TWO WAY LEARNING PROCESS



By | Rachita Sehgal

We already have a wide portfolio of Washmatic dishwashers and would be launching pot washers and vegetable washers in near future. We'll also be introducing new range of grease traps under the brand name Grease Wash. On the refrigeration side, we are working on upgraded models of frost free freezers and blast chillers with improved aerodynamics. Sunil Khanna, Managing Director, Aster Technologies and Washmate India shares more with HC.

Do you feel technology is an important aspect for f&b industry?

Technology is an extremely important part of f&b segment as volumes of food production increase and number of process driven roll out restaurants increases rapidly. More and more food is produced offsite which needs technology for ensuring food safety. Most BPO's, IT/ITES organisations and airports do not allow use of LPG. Malls have their own norms for life safety and do not allow many conventional appliances which can be hazardous in a Mall scenario as compared to high street environment. Chain restaurants rely on technology for consistency of quality and hotel chains require technology for HACCP compliance.

Over the years what kind of technology evolution have you seen as a leading industry supplier?

We have seen extensive use of deskilled cooking at the restaurant level whereby all the skilled jobs are carried out at the base kitchen level. Therefore, while blast chilling has become extremely popular in base kitchens, equipment such as combi ovens and conveyor ovens are commonly used at store level. We have also seen increased use of computerised fryers and remotely monitored cold rooms not to forget induction cooking especially at airports and FOH, ACS units for FOH cooking and UV cassettes in exhaust hoods.

F&B technology is a complex thing to understand, do you take up any

training sessions to educate the chefs/hotellers?

In all cases whenever we offer a new product or new technology, we do have a series of meetings and extensive discussions as a part of our presale services. The same process is repeated again during post sale performance trials and commissioning of our equipment or complete kitchen projects. We try and understand the exact needs of our clients and try to deliver optimum performance. Since all clients and their respective chefs have different expectations as far as end results are concerned, it becomes a two way learning process which involves experts from clients side and our chefs, R&D engineers besides product advisers.

What new products will you be launching focusing on the India market?

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Any further Information.

Today, the f&b operators are much younger and extremely tech savvy and unless we catch up with them we will miss the boat.

