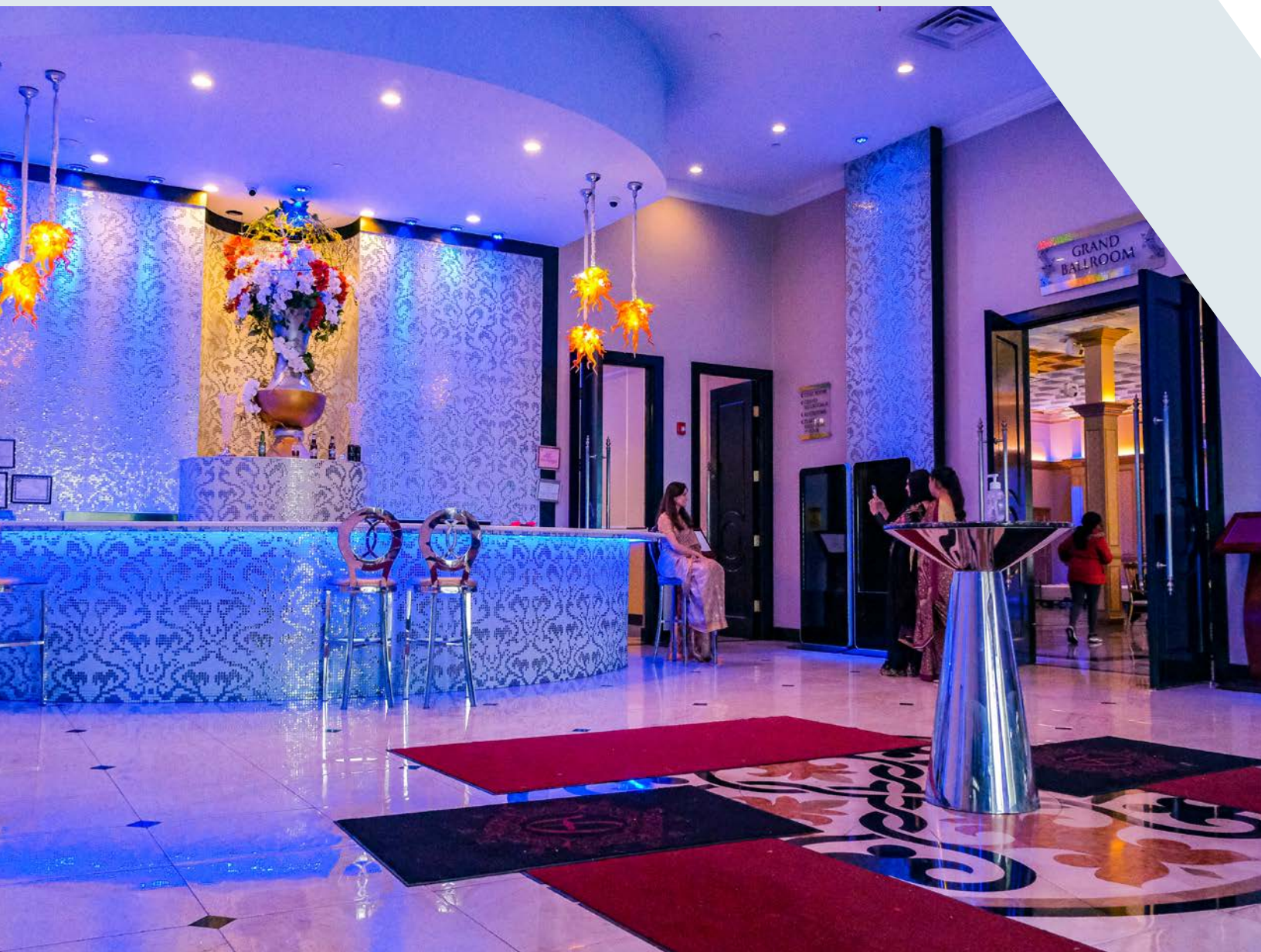


Thakur Foods & Hospitality.

One company. A variety of food and events for every moment.



Delivering an Extraordinary Dining Experience & Work Environment.

Harpal Singh Obhan, CEO and owner of Thakur Foods and Thakur Hospitality, proudly employs more than 100 people across six New Jersey locations. Thakur brands include the Deewan Banquet facility, Tequila N Tacos, and Spice Culture: a restaurant offering various Indian, Chinese, and Thai dishes. Collectively, they can serve hundreds or even thousands of diners in a single evening.

After completing his culinary training and hotel operation management training in Mumbai, Obhan embarked on a career that commenced as an executive sous chef with Carnival Cruise Lines. He relocated to the United States and joined the team at a prominent banquet hall in New Jersey. In 2003, he realized his entrepreneurial aspirations and opened his own restaurant. Since then, he has expanded into Thakur Foods and Thakur Hospitality.

“The aspiration is always the food,” he asserts, but an equally significant mission lies in fostering a stable employment environment and cultivating a positive workplace culture for every member of the team. “Some people have been working with us for 14, 15, 20 years,” he says.

“RATIONAL supports all types of cuisine. That’s the beauty of a RATIONAL, it is for everything.”

Harpal Singh Obhan, CEO & Owner,
Thakur Foods & Hospitality



Industry:
Catering & hospitality

Core business:
Restaurants & banquet hall

Location:
Piscataway, NJ, USA



A More Eco-Friendly, Efficient Workplace.

In 2019, as the industry grappled with a labor shortage, Thakur Foods purchased its first RATIONAL iCombi Pro; today it owns four.

“We wanted to be more eco-friendly and more work-friendly, using technology to replace the human workload,” Obhan says. “RATIONAL plays a key role. It’s reduced turnover and made the chefs more relaxed and able to finish work on time.”

What previously took 30 minutes to prepare now takes 10-12 minutes, and the savings in labor, energy, and waste reduction led to his RATIONAL investment paying itself off in less than a year. “It’s expensive, but it’s 100% worth it,” he says.

The Thakur brand kitchens are focused on moving forward and growing through improved time management practices, careful organization, efficient waste control, and equipment that sets up employees for success. “I want to provide as good a workplace environment as possible for my employee team – that is most important. RATIONAL is a big key and a game changer.”

Introducing employees to the RATIONAL technology was easy, Obhan adds. “It is user friendly, and everybody can understand it. You don’t have to be an engineer to use it. The sales team and the technology teams came in and explained the basics to our staff, and they understood very quickly.”

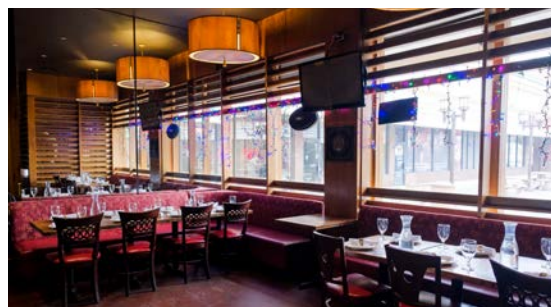


The challenge:

- › Provide an exceptional, authentic dining experience for every guest and a positive workplace environment for every employee.

The solution:

- › 4× iCombi Pro



Achieving the Authenticity of Tandoori Ovens.

The Thakur kitchens, renowned for their diverse range of international cuisines, rely on the iCombi Pro to expertly prepare Mexican, Indian, Asian, Cuban, and continental recipes. With the ability to roast and grill seasonal vegetables, chicken, fish, goat, beef, and an array of other ingredients, RATIONAL ovens accomplish the task in a fraction of the time traditionally required. ConnectedCooking allows the kitchen team to conveniently store recipes, ensuring precision and consistency with every dish they create.

“It’s a perfect fit for all the products we have on our menu,” Obhan says. “With the click of a button, the recipe goes in, and in seven or eight minutes, it comes out properly cooked,” he said. “We use it to prepare Indian, Mexican, kebabs, steaks...that’s the beauty of a RATIONAL, it is for everything.”

“We used to cook in a traditional tandoori before, but not anymore. As a chef-owner, I’m talking to all the restaurant owners who think the smoky flavor or texture will be missing. Nothing is missing. The color, the texture, the taste...everything comes out the same as the tandoori.”



Customer benefit:

- › **iDensityControl:** intelligent climate management for optimal cooking.
- › **iCookingSuite:** intelligent cooking that learns from you.
- › **ClimaPlus:** optimum steam saturation and high-performance dehumidification.
- › **iCareSystem:** automatic cleaning leaves the unit hygienically clean.



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