Rikan launches new range for chefs

Customised buffet products unveiled at Abu Dhabi tradeshow SIAL

Hotel and restaurant supply company Rikan has launched a new range of customised, hammered, stainless steel buffet equipment, designed with chefs in mind, which was unveiled at the SIAL Middle East show in Abu Dhabi last month.

Rikan managing director Riaz Khimani said: "We have always concentrated more on the house-keeping side of hotels, so this time we decided that we needed to move away from this, because we already have an extensive range of products. We have been working on the buffet range for almost a year and a half now, and SIAL is the unveiling."

The range, which is available to hotels and F&B outlets, is made to order and each piece is designed according to the exact specifications of the customer — meaning that chefs are able to have pieces created to suit the demands of their outlets.

"If you have an idea, or a pattern or design, you can show us a picture and we will make it for you," explained Rikan marketing manager Russel Stokoe. "Chefs may look at a product and not be happy with what they see — they may want a product to be a bit bigger or smaller, so this is what we are able to do — that is where we come in and customise it for them.

"When you think about food and beverage, the first thing you must consider is the chefs, and so we wanted to create something for them." added Khimani.

"In this region, where you have so many lavish buffets, products like this are very popular. Each piece is made to order and individually priced. Everybody here [at SIAL] has loved it, they have really gone crazy about it, so perhaps you will soon see more of them across the country," Khimani said.

Rikan shifted its focus from housekeeping products to its new buffet range — which has been developed over the past 18 months — for the Abu Dhabi-based SIAL show, said managing director Riaz Khimani.



