

GUIDELINES TO IMPROVE FOOD & BEVERAGE services in hotels



Types of customers

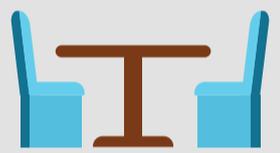
Accommodation customer

Break the gap between hotel and restaurant services. Offer both services in the same place to satisfy the needs of the guest.



Catering customer

customer that generates a reservation at the hotel restaurant for a specific lunch / dinner. Offering a varied menu of quality and friendly atmosphere.



Food & Beverage



Room service

Food service sent to the guest's room. Personalized attention 24h or 12h to the guests. **Premium Room Service**, the room has a kitchen, where the chef and waiter prepare the food.

Restaurant

Breakfast, one of those that is almost never lacking in hotel catering and, in some cases, the only one offered to guests. **Lunch and dinner services**, gastronomic offer through menu or à la carte.

The menu includes the portion of food that is served daily. And the à la carte dishes have the chef's specialties that are prepared in the kitchen to serve the customer whenever they want.

Solutions to improve Food & Beverage with QUALITYFRY



QualityFry, a 24/7 kitchen service

NO NEED Install a kitchen
Smoke outlet
Extractor hood
Chef

BENEFITS **Eliminate fumes, minimize frying odors, and fry different foods** in the same oil without mixing their flavors. **Increase your revenue** by adding an attractive menu for your guests. **Simple to use** equipment, just introduce the product, press a button and the product is ready to serve.

QualityFry, plug & play kitchen

Expand your menu with **fresh, frozen, sweet and salty foods** at their optimal point, in record time and fully automatically. **Single-phase equipment**, you only need an electrical outlet to start cooking. **Kitchen space will not be a problem**, they can be installed in different locations offering autonomy and mobility thanks to their reduced dimensions.

BENEFITS

QualityFry. No fumes. No odors.

BENEFITS It offers a **24-hour service** without depending on the restaurant's kitchen. It offers a **perfect and profitable frying** with high rotation products. Regenerates products, **recovers the golden and crisp surface of any food**, even if it has been cooked for a long time. **Speed of preparation**, its frying times are between 2 and 3 minutes for any type of products, being able to program up to 6 products at the same time; two in the frying chamber and four in the waiting carrousel. Ideal for **placing in sports areas, swimming pools, golf courses, etc.** to provide an alternative **snack at the meeting points at all hours**. **Eliminate handling errors** by staff and **standardize kitchen processes** among the hotels in your chain.

