

Chef Profile: Aniruddha Limaye



Testimonial regarding Adande drawer technology as used by Aniruddha Limaye, Executive Chef at Courtyard by Marriott Pune Hinjewadi

“I have been working on cruise lines for 11 years and on the ships we always have to make sure that the hygiene factor related to food is strictly followed.

By this I mean the receiving, storage, pre-preparation and cooking adheres to United States Public Health standards, and for that you need to have equipment of top quality in your kitchen.

In my 11 years experience on ship, I have never come across any refrigeration unit like this one

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where you can utilize the same unit as a refrigerator and a freezer.

When I got this machine for trial here in my hotel at Courtyard by Marriott Pune Hinjewadi, at first I was really skeptical about its use, but after using it for a few days in different areas of the kitchen (hot galley and cold galley), I was impressed.

Then I thought of using it in the restaurant too and I started using it as an ice cream freezer. It worked really well as an ice cream station where I could keep all my

condiments on top of the unit and the ice cream in the drawer.”



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"Then I thought of using it for breakfast as I had always faced a problem providing well chilled juices to the guests throughout the service period continuously in a busy hotel like ours.

So I bought juice bottles and made a customized holder for the bottles to keep 6 varieties of juice at proper temperature; it has been working really well. I am really happy about the uses for this equipment.

I can recommend this machine's capability and also a very important feature, that of saving energy which was proved by the technician showing me the consistent temperature records and its ability to consume less electricity.

It truly is a multi-utility, energy saving machine."

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