

香港中華煤氣有限公司

The Hong Kong and China Gas Company Limited

## Launch Press Conference of New Generation Flame Cooking Appliances Towngas Automated Appliances for a Future of More Flexible Restaurant Business Operations

(January 20, 2015), The Hong Kong and China Gas Company Limited (Towngas) held a Launch Press Conference of New Generation Flame Cooking Appliances today by introducing a series of commercial gas cooking appliances with automatic functions to the catering industry.

The catering industry has led Hong Kong to the reputation of "food paradise". The industry has been one of the most distinctive local industries of Hong Kong, which has also created numerous job opportunities for Hongkongers. The market competition of the catering business has been increasing due to the rising costs of labor, food ingredients, rent and etc. Towngas has proven its best to launch and improve a series of commercial automated gas appliances for the industry, so as to improve the kitchen operation environment. This will enhance the employees' occupational safety and health, encourage more people to start their own business, and reduce the entry threshold for young people.

Automated product not only improves the business operation flexibility by replacing some of the cooking procedures, but also customizes the procedures to achieve standardization. It increases the stability of food production by replacing the repetitive cooking procedures, thus reducing the possibility of staff injury. This measure can effectively secure the important human resources of restaurants. Suitable distribution of staff and equipment increases the efficiency of productivity by lowering the operation costs.

Alfred Chan, Towngas Managing Director said "As a public entity, Towngas has been fulfilling its corporate social responsibility by working closely with the catering companies. Towngas has particularly worked together with the manufacturers of the automated flame cooking appliances to improve and optimize the existing flame cooking appliances, with reference to advice and use of habits of the local chefs. By creating innovative and advanced appliances to support the sustainable development of small and medium sized restaurants, we hope that this would help create more business opportunities and working opportunities for young people."



Mr. Chan continued "The biggest feature of the six automatic appliances we introduced today is the automation of repeated physical required movements. For example, the Auto-Tossing Gas Wok Range can automatically toss the wok for 120 times per minute. This helps reduce the physical strain of chefs who could have tossed woks up to several hundred times per day as well as ease the burden of work. Staff could enjoy better health both mentally and physically, so as to bring greater economic benefits to the restaurants. "

The new generation automation gas appliances simplify the process of cooking food. They do not only enhance the business operation flexibility of small and medium sized restaurants, but also conform to the cooking habits "flame cooking" and "heating power" of Hong Kong people. Like the claypot rice, one of Hong Kong people's winter favorites, its traditional cooking method relies on the continuous manual control of flame and timing. The new automatic claypot rice cooker, introduced by Towngas, equipped with the programmed automatic control on the flame and timing, can prepare up to ten pots of claypot rice at one time with consistent quality by only pressing one button. The automatic control can as well reduce the possible errors in cooking as likely occurred in manual control of cooking.

In addition, the Jet Gas Oven with high productivity can prepare a large quantity of grilled food such as grilled satay, roasted fish and pizza. It can cook dozens of grilled food in a few minutes of time. The slim sized machine is also well suited for the restaurants with small kitchens.

Towngas has valued the partnership with the commercial and industrial customers. Collect opinions and suggestions from the catering industry and aim at introducing new products and enhancing the customers' business performances. The goal of the launch of a series of industrial and commercial gas appliances with automatic functions is for energy saving, cost control and improvement of working environment. They are designed to create ideal kitchen operations as well as more promising food quality.

## **Press Release**





At the Launch Press Conference of New Generation Flame Cooking Appliances", Alfred Chan, Towngas Managing Director has explained the new series of automated appliances have improved the existing flame cooking appliances with reference to the opinions and use habits of the local chefs.



Legislative Councilor of catering industry Tommy Cheung (First Right) demonstrated the Auto-Tossing Gas Wok Range and cooked fried rice for the guests.

## **Press Release**



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Representatives of the catering sectors (Left to Right: Principal of Chinese Cuisine Training Institute Winnie Ngan Suk Yin; Deputy Chairman of The Association of Hong Kong Catering Services Management Limited Leung Chun Wah; Chairman of Hong Kong Federation Restaurants Related Trades Dr. Chan Shou Ming; Legislative Councilor of catering industry Tommy Cheung; Alfred Chan, Towngas Managing Director; Peter Wong Wai Yee, Executive Director and Chief Operating Officer – Utilities Business of Towngas; Chairman of Institution of Dining Art Kelvin Yau; and Chairman of Association of Restaurant Managers Wong Wing Chee) have praised the easy operation of the Auto-Tossing Gas Wok Range.



Alfred Chan, Towngas Managing Director (Second Right), Legislative Councilor of catering industry, Tommy Cheung (First Right) and representatives of different catering sectors are visiting the six new automated commercial gas appliances. The Smart Claypot Rice Cooker was being introduced in the photo above.

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Alfred Chan, Towngas Managing Director (Second Right), Legislative Councilor of catering industry Tommy Cheung (First Right) and the representatives of various catering sectors have tasted the Thai satay skewers being cooked using the Jet Gas Oven (Conveyor Type).

\*please refer to the Annex for product description

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