



To,

M/s Agnisumukh

Bengaluru

This is to bring to your notice that we have installed stoves of M/s Agnisumukh (Radiant Heat Devices) in the month of March 2015 in our main kitchen of Hotel Atria , Bengaluru. (soon to be Radisson Blu)

We have made a study in comparison with our conventional Blue Flame Stoves and Agnisumukh Stoves and the following are the observations towards the effectiveness and efficiency of these Cooking ranges.

- ✓ Health friendly stove for the range chefs – heat transformation from the stove to the chef's abdomen area is absent
- ✓ Safety feature – the flow of gas has been regulated to minimal in order to get the maximum output
- ✓ Saving of LPG is close to 40%
- ✓ Even transfer of heat into the vessel – leads to uniform cooking
- ✓ Cooking by retaining maximum nutrients
- ✓ Saving time and maximising the competency level of the chef
- ✓ Carbon – free : No vessel blackening, due to this the kitchen stewarding team are extremely happy to wash the cooking pots with minimal usage of water and detergent/ washing liquid which leads to less drain blockage. No noticeable odour.
- ✓ Exhaust System - since the stoves are carbon free , the kitchen may not require high end exhaust system.
- ✓ No food-catch at the bottom of the cooking vessel – therefore it leads to less manpower attention and leads to multi-tasking
- ✓ Appropriate vessels to be used to match the ring size in order to get the maximum saving.

My management and team are extremely happy using this device and would like to express that we are planning to change the existing cooking ranges to Agnisumukh Ranges.

Chef Kasiviswanathan

Executive Chef / The Atria Hotel / Bengaluru



Date: 07th SEPTEMBER 2015.