

# HOTELEX

## 2006

**A visit to Shanghai's Hotelex exhibition turned up a few new products and loads of insight into the world's fastest growing economy.**

By Robin Ashton

From breakfast dim sum buns sold in street stalls to American quick service and the finest fine dining, the 20 million citizens of Shanghai, China, have a world of foodservice options. Here are a few interesting things we saw at Hotelex, an annual show staged at Shanghai's new Convention Center.

*Note:* Some of the products shown here are available only for the Chinese market, but you can contact suppliers' U.S. offices with questions about sourcing for your overseas stores, using the stateside Web sites provided.



Hatco has designed several products exclusively for the Asian market. Michael Lu, who heads the company's Asian sales operations, showed us rectangular and round warmers/steamers that can be converted with inserts for rice, dim sum, soups and other products. [www.hatco.com](http://www.hatco.com)



U.S.-based Middleby Corp. has an operation in China near Shanghai, said Sam Sidani, who is currently overseeing the facility. In addition to assembling Pitco fryers for its U.S.-based chain customers, the company has designed a fryer line for the Asian market under the Toastmaster brand. [www.middleby.com](http://www.middleby.com)



While many American and European manufacturers exhibited at Hotelex—Enodis, Ali, Middleby, Hobart, Manitowoc, Electrolux, Henny Penny and Rational among them—the show also featured many Chinese and other Asian suppliers.



An interesting grease recovery unit called the Goslyn was shown by former Yum! purchasing exec John Sowerby (l.) and his son Duncan (r.) with support from consultant Doug Fryett. This unique device skims valuable fats off waste water with a simple, effective process, minimizing the need for grease trap maintenance. It has NSF and UL approvals. [www.goslyn.com](http://www.goslyn.com)



CookTek's Bob Walters showed us products in the Apogee induction cooking line, and demonstrated how the technology keeps the cooking surface cool to the touch. [www.cooktek.com](http://www.cooktek.com)