Commercial Kitchens for the Future - Constructing & Cooking in New Buildings!

Chef Devinder Kumar
Quick Bio: Chef Devinder Kumar

- Born and raised in Northern India
- Studied pharmacy, joined family restaurant
- Started three successful restaurants
- Executive Chef at Stanford Dining
- Currently: Founder of Induur
- www.induur.com
  - Indian & Global Culinary Consulting
  - Higher Education/ Corporate Dining
  - Holistic Ingredients, Menus & Kitchens

Why Electric Kitchens? 3 P’s
My journey of Kitchens in last 40 years
Are you process oriented or Product oriented?
How do we cook now?
What’s Electric and hidden in a Plain Sight?
What I know to be true about cooking:

- Cooking is a joy for some, a chore for others
- Cooking is often a lot of work
- Cooking tech can be baffling, and the change is hard
- Choices can be overwhelming
- Culinary traditions matter... a lot!
- There are many outdated “myths” around cooking appliances in general, especially electric cooking
- There is a learning curve, but magic happens when we learn together!
Cooking in a New Way
“Translating Traditions”

Global Foods & Techniques:
- Stir Fries, Wok Cooking
- Indian Cuisine
- Low Temperature Cooking
- Steam Cooking
- Sous-Vide
- Canning and Preserving

Learn to Expect More:
- Set a temperature, like an oven
- Set stages of cooking
- Have full control of the process
- Use timed cooking
- Program recipes or app driven tech
- Shut off if food boils over, boils dry
- Safe from burns, excess heat and indoor pollution
- Protect the environment
What’s Coming?

It uses cruise magneto electric numerical control model
Commercial Kitchens, Culinary Training Facilities and Appliance Professionals

Large Scale Dining Facilities, Colleges, Schools and Corporate Facilities

Training Kitchens and Cooking Schools

Appliance Vendors, Trainers and Dealers
Join us.

Let’s go “Electric Green” together!