



SHARP
Be Original.

SERVE GOOD TIMES WITHOUT THE SMOKE AND ODOUR WITH SHARP



“Food is love” is not only a statement, but the truth of Indian food and cuisine industry. According to a survey, most of the people would like to watch what they eat. The love for food also brings the restaurant experience with it, which, many times, is a make or break for the customers. Especially, if it is a barbecue and live grill restaurant.

CHALLENGE

The restaurant has live grills on every table. This creates a lot of smoke, which makes it uncomfortable for the diners. Additionally, the smell of barbecue lingers, which creates an unpleasant atmosphere. The smoke and the smell had to be brought under check to create a pleasant atmosphere.

SOLUTION

After a detailed study, Sharp team setup the (3000sq. ft., 100 people capacity) Faridabad outlet with 8 High wall FUSSIKE models. All focused to control the smoke and mixed smell of various barbecue dishes.

RESULT

The restaurant observed that the quantity of ambient smoke and smell reducing. The air felt pleasant and fresh. There was less smoke and odour, which in turn heightened the overall experience of the restaurant.

Customers were now enjoying their food more comfortably and felt elated with their experience. As the restaurant manager said



“We bought the Sharp Air purifiers, after thoroughly checking out its performance against the competitors. Its performance is simply extraordinary. An excellent product, backed by exceptional service!”

By Restaurant Manager



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