



## A 'magic device' for The Regency Club

Founded from humble beginnings, The Regency Club, made its mark in Queensbury in 1991 when the family-run social club first opened its doors. Three decades on, and a series of impressive refurbishments later, The Regency Club is now known as one of the finest 'Bar and Grills' around, with a unique concept based on a fusion of Indian spices and the influences of Kenyan cooking techniques.

Open seven days a week, the impressive 130 seater restaurant employs a talented team of 42 and the chefs lovingly prepare and cook all menu items from scratch, which has allowed The Regency Club to develop a strong reputation, where food quality is prized; as Owner, Rahul Sharma, elaborates:

*"It's important that our food is consistent and top quality. Rather uniquely, our menu has not changed in the 30 years we have operated. Essentially, the same authentic taste that you would have had if you dined with us 30 years ago, is the same as you get when dining with us now. To maintain this standard, we rely on a combination of tradition and innovation: tradition from our recipes, and innovation from our suppliers."*

In order to uncover the very latest innovations in catering equipment, Rahul attended an industry trade event which is when he first came across Oil Chef:

*"The claims that Oil Chef were advertising on stand, surrounding food quality and oil savings of over 50%, truly stopped me in my tracks. I thought, these claims are too good to be true! I needed to see the results with my own eyes which is why I jumped at the chance of a demonstration which was arranged just a week later. First of all, I was amazed by the*



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*ease of installation which simply involves inserting the device into the well of the fryer. We then kept the device for a trial period so that we could monitor Oil Chef's claims surrounding oil saving and improved food results. Within just a week, we were sold. We could clearly see the results, so it was a no brainer to order an Oil Chef device for all 7 of our fryers. Now our chefs couldn't imagine frying without it."*

The patented and award-winning range of Oil Chef devices use proven technology to fry food quicker, extend the life of frying oil, reduce frying temperatures and save money for operators. This is thanks to catalytic converter technology which serves to slow down the oxidation process of the oil, which occurs when it is heated, therefore maintaining the low viscosity of the oil and boosting its thermal conductivity for unbeatable results, as Rahul goes on to reveal:

*"Since using Oil Chef devices, we have been able to reduce our cooking temperature - and therefore energy usage - whilst benefitting from the exact same results of high temperature cooking. Our deep fried foods are also being cooked quicker, with crispier, lighter brown results that hold well, which is especially key for the growing takeaway element of our business."*

Prior to installing Oil Chef, The Regency Club – like many restaurants – used to change their oil once it became dark as this would indicate oil degradation. However, when using the Oil Chef technology, a new approach has been embraced as Rahul details:

*"Prior to installing Oil Chef, our chefs were in a habit of changing oil on a fixed day every single week, when the oil was becoming dark. Now our chefs have a new routine of changing cooking oil based on the food results themselves.*

*To put this into perspective, we now use 60L of oil per month instead of 100L which is a great saving for our business."*



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With every oil change, The Regency Club also boil out each Oil Chef device. This involves removing the device and immersing it into a pan of boiling water for 20 minutes. Then simply shaking to remove any excess water before patting dry and placing back into the fryer.

For Rahul, Oil Chef truly ticks all the boxes when it comes to effortless, effective frying:

*“We've been absolutely overwhelmed and overjoyed by Oil Chef, and the reason being is that the product actually does what it says on the label. It's a magic device which we completely believe in because we've seen the results for ourselves!”*



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