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CLP 6 Senses Experience Zone Promotes Low-Carbon Cooking Technology at HOFEX 2019

CLP Power Hong Kong Limited (CLP Power) unveiled a **CLP 6 Senses Experience Zone** to promote a low-carbon catering culture at the four-day HOFEX 2019 trade show, Asia's leading food and hospitality industry event, which began today (7 May) at the Hong Kong Convention and Exhibition Centre. The zone features a wide array of electric kitchen equipment and showcases the latest technology to enhance energy efficiency in the catering sector and offer customers a superior dining experience. It also provides a valuable platform for both Hong Kong and overseas businesses who are interested in catering trade to interact and exchange ideas.

Visitors can see, smell, taste, touch, hear, and immerse themselves in a world of smart new applications and intelligent technology for the catering industry, including an automatic noodle cooker with lifting technology to save energy by ensuring temperature precision and avoiding overcooking. The zone also features an electric steam cabinet with an energy recovery system which uses exhaust steam to heat up water connected to water pipes for cooking, saving 15% in energy use. A dishwasher with a similar system, recycling steam to pre-heat water and offering an energy saving of up to 48%, is also on display.

The lounge area of the **CLP 6 Senses Experience Zone** uses 3D mapping technology to give visitors different dining experience under various moods and scenes. In an electric open kitchen next door to the lounge, celebrity chefs from Hong Kong and overseas cook up dishes using smart kitchen equipment and chat with visitors.

CLP Power Chief Corporate Development Officer Ms Quince Chong said: "With the rapid pace of smart technology development, CLP continues to act as an energy partner for the commercial and industrial sector, helping the catering industry save energy and enhance its operational efficiency. We not only promote electric cooking but we also encourage the industry to apply the latest smart technology from the preparation and cooking of dishes to the way they are served, as well as in daily

operations and restaurant fittings. This smart technology ultimately provides customers with a more unique dining experience.”

At the exhibition, industry representatives were also invited to share their experiences and best practices in energy saving and operations in the zone. The CLP Eco Building Fund and CLP Electrical Equipment Upgrade scheme are also being promoted to encourage restaurants and hotels to carry out energy efficiency improvement works to save power and lower their operational costs.

About CLP Power Hong Kong Limited

CLP Power Hong Kong Limited ("CLP Power") is the Hong Kong utility subsidiary wholly owned by CLP Holdings Limited, a company listed on the Hong Kong Stock Exchange and one of the largest investor-owned power businesses in Asia. CLP Power operates a vertically integrated electricity supply business in Hong Kong, and provides a highly reliable supply of electricity and excellent customer services to 6 million people in its supply area.

Photo captions:

Photo 1



Financial Secretary of the HKSARG Mr Paul Chan (Centre) tries out some of the latest energy-efficient kitchen equipment, accompanied by CLP Power Chief Corporate Development Officer Ms Quince Chong (Left).

Photo 2



CLP Power Chief Corporate Development Officer Ms Quince Chong (Centre) introduces CLP subsidy schemes to Financial Secretary of the HKSARG Mr Paul Chan (Left), that would help the catering sector to save power and lower operational cost.

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