

Gastronomy Foods

Managing growing portfolio of KFC Restaurants and Starbucks Coffee Houses, Akram Khan, Managing Director of Gastronomy Foods, was keen to assess the current cleaning methods and equipment to look at ways to increase efficiency and productivity.

With a cleaning team of over 700 people, Akram needed to ensure that his exacting cleaning standards were being met across all sites. With cleaning methods and equipment within sites constantly evolving, they needed a supplier who understood their business and would help solve the challenges they were facing.

Our Innovation Programme

Arrow's Innovation Programme is designed to support new product development, providing solutions that solve currently unmet market needs. Our experienced Innovation Team are committed to finding new product solutions, working closely with our customers to explore new products and technologies that meet these needs in a truly innovative way.

Having worked with Arrow for over 12 years, Akram was confident that Arrow's Innovation Programme would help Gastronomy find the solution they needed.

“*Arrow started as suppliers, but got to know our business and our business processes. We thought their Innovation Programme was a great way of seeing how they could help us.*”

Akram Khan, Managing Director of Gastronomy Foods



At the time, we couldn't visualise exactly what we wanted or needed but all of the options meant that we could shape the products and tools we needed. They took all of our feedback after every session and by the time the final product came out, we had our fingerprints all over it.

Akram Khan, Managing Director of Gastronomy Foods

Innovation in Action

Following a detailed audit of site cleaning processes, the Arrow team worked closely with Gastronomy Foods to identify the challenges faced and create with a completely new cleaning product.

Over the course of the programme, 12 different products were brought to the table, ranging from simple ideas to complex products. Structured feedback, delivered after every session, meant that Arrow were able to design a bespoke 'niche brush' cleaning tool for Gastronomy that ensured cleaning standards would be achieved.



Would I recommend Arrow? Absolutely. From their innovation, help and support, their actual products through to their deliveries – Arrow to me are second to none. I would recommend Arrow to everyone.

Akram Khan
Managing Director of Gastronomy Foods