

110 Vending equipment

Introduction

The need for consistent, good quality catering on site 24/7 is a requirement that many establishments and organisations have and this is an opportunity that R H Hall can provide a solution to. We offer a wide range of state of the art vending solutions underpinned by a full planning and advice service coupled with nationwide after sales support.

The benefits that come from offering a quality vending service are numerous. With the sophisticated equipment available today you can provide a top quality, convenient, consistent, safe and reliable service wherever and whenever you need it. Vending is especially beneficial for workplaces that are staffed outside normal hours. Not only can you save costs in terms of catering labour and less waste but the systems nowadays are pretty much error proof so you can get consistent and safe cooking results time after time and with an eye on the environment, they are very economical to run with an eco friendly carbon footprint.

Good profits are possible to be had too, especially if you buy your own equipment and stock it with your own choice of products. There is the added benefit of being able to have your own branded machine/equipment delivered directly to site which helps to add impact at the point of sale, helping to attract more business. By getting the service right, it can enhance your establishment's image and fulfil a real customer demand and bring in valuable profits too.

The range of vending options available extends to drinks, hot food, cold snacks and frozen, chilled and ambient solutions. We've chosen simple to use, fast and efficient machines for all our range. Numerous features are on offer with each, so ideally see the equipment in action and understand each of the benefits. The full R H Hall vending solutions package includes supporting plans, point of sale, warranty and maintenance for peace of mind.

We've highlighted in this section some of our best selling, most cost effective and user friendly options that enable you to offer the best 24/7 catering on site. However, we can also advise on and have available a much wider range of vending solutions, so call us if you would like to discuss your requirements further or would like to see a live demo in our development kitchen.



Key to Icons



1 Year Warranty



2 Year Warranty



3 Year Warranty



13 Amp
Plug and go!



Hardwired
Hard wiring required

Tips for buying Vending Equipment

How to choose the right equipment

Choose equipment to meet the demands of your establishment – the possible volumes, including expected peak demands and the choice of beverage, snacks or meals you want to offer which will best suit your customer base and at what price point. A mix of equipment and machines may provide the best solution. Consider location and accessibility. Consider contract rental or purchase.

Reliability and durability

Choose a leading brand with an established reputation for good quality, durability and reliability. Check the availability of spare parts and after sales service, and the length of warranty offered. For 24/7 catering check out the availability for out of hours back-up for technical advice and call-outs.

What operational features should you look for?

Illuminated and impactful designs to attract business front of house; ease of operation and cleaning; features to enhance speed and efficiency; consider new technology – the new iWave innovation allows you to scan your products enhancing vending performance. Consider any plumbing requirements.

