



Cost Sector Catering Magazine

Feature: Light Equipment (Mixers & Blenders)

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Please attribute any comments in the feature to Kris Brearley, Sales Director, RH Hall

Food preparation equipment, including mixers and blenders, are used in the important stage of turning fresh food that comes into the kitchen into food that is ready for cooking or for direct service to the consumer. Mixers and blenders are more sophisticated preparation tools than the traditional peeler for example, often with multi-functions.

Good quality equipment is an investment and careful selection can maximise workspace areas as well as optimise kitchen efficiency. Without a doubt there is a wide range of mixers and blenders available and the choice made will depend upon the style of food an operation/establishment offers and the type and format of raw ingredients bought in.

When selecting this type of equipment, RH Hall recommend considering the following:

- Choose a model that will meet the demands of your establishment, consider the number of covers served, the style of food offered, the ingredients used, the size of your kitchen and the available space to accommodate pieces of equipment (floor standing or table top) – multipurpose equipment is ideal if limited space is available or those that are lightweight and portable for storage away from worktops.
- Choose a leading brand with an established reputation for good quality, durability and reliability. Choose commercial equipment – not domestic! Commercial equipment is made for high-performance and long, hard use and include built in safety features.
- Check the availability of spare parts and after sales service and the length of warranty offered. But to make sure your mixers and blenders continue to operate to their maximum efficiency, they must be looked after and maintained with regular servicing.

- Operational features to look out for include: stainless steel manufacture for ease of cleaning and maximum durability; simple operation; ergonomic design, especially when repetitive actions are required to operate; easily removable tools and attachments; operational safety features to reduce the risk of injury.

RH Hall have a large range of mixers and blenders (stick, jug and planetary) from the leading brands, all in stock for next day delivery. We can discuss individual requirements, and give independent, professional advice on what equipment would be suitable for an establishment.

Brands stocked include: Robot Coupe, Sammic, Metcalfe, Kitchen Aid, Electrolux, Blue Seal, Hamilton Beach

For more information, please visit www.rhhall.com

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