



Care Home Catering

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Kitchen Design

Please attribute any quotes to Ray Hall, Managing Director, RH Hall

Kitchen design, with no compromise

With 35 year's specialist experience, our breadth of knowledge goes beyond the supply of products alone - we pride ourselves on understanding and anticipating the needs of our customers. We consult and advise both customers and food companies on how to get the optimum results from their food, menus and equipment - we provide innovative total foodservice solutions that meet clients' needs perfectly.

The team at RH Hall are experts in the planning and provision of a range of kitchen schemes. We can advise on how to plan the layout, within the space available, develop menus and help choose the most suitable equipment for the needs of the operation.

However, there is no need to compromise on your ideal foodservice equipment needs, as our creative and dynamic Foodservice Solutions division can provide bespoke and tailored equipment and menu solutions for any foodservice operational need.

As an approved national distributor for over 70 foodservice brands, with exclusive distributorships in the UK for Sharp, Maestrowave, Crown Verity, Smeg and Simply Stainless with a product range of over 10,000 items of catering equipment, RH Hall can truly give unbiased advice on what equipment and solutions we feel would work best for a client.

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With our modern fully equipped 15,000 sq ft UK based fabrication factory we are able to offer clients a complete and extremely comprehensive foodservice equipment product offering and a fabrication/metal work/production service – for an ‘off the shelf’ or ‘perfect fit – made to measure’ service. We can even adapt standard foodservice equipment, tailoring it technically and cosmetically to suit our clients’ needs perfectly, which is quite a unique position for a distributor.

The Care Home Kitchen

The type of catering equipment a care home requires is very much dependent on the size of operation, the covers and menu on offer, including specific dietary needs and the staffing/speed of service that is possible. Building layout can also be an issue, i.e. whether the main kitchen is remote from resident lounges if a home is on a number of floors for example, so the consideration of the deployment of mobile units can be something to factor in too.

Equipment that is multi-functional and versatile is ideal and where space is at a premium, units with a small footprint can help save valuable space – as can those that can stack, one on top of the other or those that can be mobile and plugged in elsewhere for instant hot meals service around a home.

We advocate that if possible, it is best to see the equipment in the flesh to get the correct feel for build quality, functionality etc. Our distributors can help here in terms of showrooms and demonstrations. We also have a 3,000sq.ft. ‘state of the art’ development kitchen facility at our Bedfordshire HQ which showcases a vast range of the equipment we offer from the leading brands we represent. We have hosted development chefs and clients here, where they can not only look at the equipment, but gain hands-on experience of how the pieces work and feel.

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Kitchen Design Tool – bespoke solutions

A client can start the initial design process themselves, to get an idea of what can be achieved before seeking further advice from us. By working with one of our key exclusive supply partners, Simply Stainless, we now offer an online Kitchen Design Tool available at www.simplystainless.com.

With this design package an outline layout can be drawn up to fit a client's kitchen dimensions and to suit their working requirements. It allows for the full specification of work units/frames to be included from the range of Simply Stainless' off the shelf modular stainless steel tables, sinks, units, corner benches and racking, then accessories can be added, such as chefs drawers, door panels and under/over shelves. Once a client has an idea of what they would like, we can then advise them on their plan and see if there is any need for bespoke alterations, which can fully maximise the space available. We can of course make these in our fabrications factory. We will produce a fully costed out plan along with a delivery/installation schedule – we can offer very competitive finance packages too. Once finalised, the final kitchen is then available from RH Hall from stock and can be fitted by our team if required. Bespoke dimensions which require tailoring by our factory has a turnaround time generally within 7 days from the date of order.

Clever equipment solutions

Incorporating clever pieces of equipment to go with an optimum layout, can help save space, time and costs within an operation. An example of an extremely versatile piece of accelerated cooking equipment that operates from a small footprint, with a simple plug in and go arrangement is the **Maestrowave Combi Chef 7** - this oven is able to operate in a veritable combination of modes – bake, roast, grill, steam, defrost, regenerate, microwave, boil or simply keep food warm – this oven can do it all and is extremely easy to use. It allows operators to produce quality results in super quick time.

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Where location of the kitchen can be a challenge, take the kitchen to the dining room! The new **Combi Station** is a simply brilliant solution to just wheel in and provide a ready-made kitchen – no chef required! Comprising of a market leading **Maestrowave Combi Chef V+** combination microwave oven, Simply Stainless bench mounted on heavy duty castors and a Gram Carbon Trust (ETL) approved fridge/freezer housed beneath, this really is the ultimate convenience in catering – take the pre-prepared meals out of the fridge, pop into the Combi Chef to heat and then serve.

On a final note, we also always advocate that a caterer or manager should select the best products they can afford and in these challenging times it's no different. Many cheaper imports are flooding into the UK and it can be tempting to go down this route, but unknowingly to many, a lot of this equipment doesn't have any product conformity standards.

For more information visit: www.rhhall.com, www.rhhallfabrications.com or www.simplystainless.com

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