

Care Home Catering

Launch issue – February 2014

Complete Meal Solutions

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

The revolutionary *iWave*® Plated Meals System



Meal delivery can be dramatically improved whilst cutting food wastage and energy costs with the unique, fully automated *iWave*® ‘straight to plate’ foodservice solution. Suitable for chilled, frozen and ambient foods, it’s very economical to run with an eco-friendly carbon footprint, providing a saving of up to 70% over conventional foodservice methods.

With this system, care home kitchens are able to provide patients with a choice of good quality, nutritious hot meals that can be served within five minutes of selection.

The *iWave*® is extremely easy to use - manual controls have been replaced with a “fool-proof” barcode scanner and unique encrypted barcodes on dishes, with any chance of operator error being removed; every meal is delivered on demand, on time and at its best, every time. And because the food is not handled, it creates a very hygienic operation. Any foodservice volume demand, from a smaller home to a complete multi-sited care home can be accommodated.

With malnutrition prevention being high on the priorities for care home management, the *iWave*®’s e-nutritional software can help managers monitor the daily nutritional intake by individual resident – it will automatically generate detailed nutritional reports broken down by individual meal for each resident.

The *iWave*® system also features a stock control system and this can replace much of the manual intervention currently required to re-order stock. The added benefits of waste and stock loss reporting will give management early warning of slow moving lines and potential misappropriation of stock.

Every time one of the unique *iWave*® barcodes are scanned, the identity of the food or user is recognised and logged by the system. The information is sent to the *iWave*® server via a wired, GPRS or wireless connection. Alternatively information can be stored on the *iWave*® and downloaded directly to a laptop or PDA with an infra-red or Bluetooth connection.

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The use of the full e-reporting capabilities of the *iWave*® are optional. The system will work as a simple scan and cook unit if preferred. Other reporting needs can also be provided for on a bespoke basis.

***iWave*® System highlights:**

- **Suitable for fresh, frozen and ambient food products**
- **100% error proof with consistent and safe food regeneration**
- **Menus can be created to meet any dietary or nutritional values. RH Hall has worked with a number of specialist plated meals suppliers with the *iWave*® system**
- **Operates off a standard 13 amp plug, small footprint ideal for restricted space**
- **Fully mobile to create a flexible and versatile system – can be**
- **Very economical to run with an eco-friendly carbon footprint providing a saving of up to 70% over conventional food service regeneration**
- **Up to 50% capital cost saving compared to traditional regeneration equipment**
- **Full management reporting, automated stock control, HACCP**
- **Ability to fix the required food margin and control budgets**

Short Case Study:

- **Culinaré Exquisite Foods**

Innovation ready on a plate with Culinaré Exquisite Foods

Culinaré Foods is a manufacturing company based out of a 35,000 sqft production facility in Lancashire and specialises in producing meal solutions within innovative packaging concepts. The product range concentrates on three key areas of sandwiches, hot eating snacks and more recently working with RH Hall, Tony Aram of Pro-position and the innovative Torus Pak® packaging, Culinaré have launched the next generation of 'Straight to Plate' meal solutions, suitable for a number of applications, including care homes.

A choice of 30 meals, including an 'all day' breakfast, traditional roast beef and Christmas dinner, have been created by Culinaré's development chefs, and the single portion meals are presented in the revolutionary Torus Pak® packaging system, which Culinaré are exclusive partners for in the UK.

The packs feature a twin removable film, opening from the bottom so the chef' created meal's presentation once on the plate remains intact - maximising the attractiveness and appeal of each ready meal, a fundamental

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Peter Kitchener, the Sales and Marketing Director at Culinaré foods comments, "We have been working with Chris O'Neill and the team at RH Hall over the last few months developing the joint technology of both "Straight to Plate" and the **iWave**®. As soon as we saw the **iWave**® it was evident what benefits could be achieved in many sectors of the foodservice market.

"Seeing the ability to efficiently reheat our products from a very low skill base, ensuring all the necessary due diligence is taken care of automatically, we then knew we had to add the bar code technology to our "Straight to Plate" meals."

Ray Hall, Managing Director, RH Hall says, "The new concept will fit a number of foodservice environments, but will be especially good for healthcare operations, where the combined system will keep food wastage to a minimum and allow for a quality meals service".

For more information, visit www.culinarefoods.com.

For more information visit: www.rhhall.com

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