



COOKING EQUIPMENT FEATURE CARE HOME CATERING – AUTUMN 2015

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

- ***What are the latest items of cooking equipment available to help care home caterers provide a nutritionally balanced, healthy menu for residents and their visitors?***

The revolutionary iWave® Foodservice Solution could be an ideal tool for homes looking to offer additional flexibility, or with an unskilled catering team. 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.

Meal delivery service 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.

The iWave® is extremely easy to use - manual controls have been replaced with a "fool-proof" barcode scanners 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. Any foodservice volume demand, from a one off ward to a complete multi-sited home mobilisation, can be accommodated.

- ***Can versatile equipment help save space in the kitchen and give caterers extra flexibility when it comes to adapting recipes to suit different dietary requirements?***

Where space is limited, selecting a versatile piece of kit that can cover many catering tasks is essential. The Maestrowave Combi Chef 7 offers microwave cooking, fan/conventional oven and grilling all in one unit and also has many additional features to offer including the latest Menu Creator 2.0™ software package, which allows you to 'create your own menu' and programme up to 99 menus using any method of oven, microwave, grill or combination and with or without the turbo fan! This oven is the most flexible, efficient and easy to use oven yet and will help you produce the best results ever, in super quick time – it's really an oven that can do it all and produce consistent results time after time. Fits into a skilled or non-skilled kitchen with complete ease, this piece of equipment is very easy to operate with sophisticated results being possible within both operations. The model sits on a counter and operates from a single 13 amp supply. We have produced a brand new video showing all the features and benefits of combi cooking using the latest and innovative Maestrowave Combi Chef 7. Simply log on to www.rhhall.com and follow the links from the home page.

- ***What are the latest technological advances in cooking equipment that are relevant to this sector?***

The iWave® system is a great example of how the latest technology can dramatically improve a catering operation. Replacing tradition touchpad or manual controls with barcode scanners eliminates any room for error for even the most unskilled operator.

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.

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.

- ***Please include a definitive website address where readers can go for more info on your company*** www.rhhall.com and the recently re-launched website of www.maestrowave.com

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