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GREEN FEATURE

Please attribute any quotes from this information to Kris Brearley, Sales Director, RH Hall

- ***How important is CSR these days and how easy is this for businesses to implement?***

A sustainable business is a good business and having a CSR policy is becoming more vital and for a lot of larger companies and organisations it's now the 'norm' – a given to be expected if you are trading with a responsible business partner and one that is especially required in tendering for contracts.

It's no longer acceptable to just pay 'lip service' to CSR, no matter what size your business, having a CSR policy is an important way forward and can be very easy to implement. It doesn't have to be a complicated or costly exercise. Sustainable initiatives can be implemented easily and in the long term deliver real benefits and savings.

The starting point is to incorporate environmentally friendly practices into an overall business strategy and then set attainable goals – small steps not huge leaps – this way, it won't leave you daunted or completely confused!

Careful and responsible procurement and better use of existing equipment will all form part of a viable CSR policy as will provenance in food sourcing and waste recycling.

- ***What should operators consider when purchasing equipment with environmental issues in mind?***



As the leading independent catering equipment distributor in the UK we work on behalf of a number of the leading brands in the industry and the majority if not all of these companies now manufacture products that have sustainable and environmentally friendly technology in their designs and in their practices, from sourcing the raw materials, through to manufacture and delivery. Sustainability won't happen fully without manufacturers embarking on environmentally friendly processes and thankfully the foodservice industry has really started to wake up to this fact.

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Equipment is evolving all the time and there are plenty of very good pieces of kit on the market which can help a company build their green credentials. Nowadays a lot of the equipment available is very well built with extended warranty and regular maintenance intervals built in – both of which definitely help sustainability.

When procuring catering equipment, businesses/organisations should look at their current catering facilities in line with whatever budgets they have available – is there a case for prime cooking equipment replacement or for example, could just a couple of stand-alone induction hobs or a combination microwave provide them with the additional speed and productivity required for certain menu items - complementing their operation and saving energy?

Caterers should look for energy efficient models to save on water, gas and electricity consumption and that maximise performance.

- ***What are the latest trends in environmentally friendly equipment? ie Induction hobs, intelligent features which save energy etc***

Equipment is becoming more intelligent, with programmable models aiding efficiency and ensuring consistent results, leading to less wastage. In addition, features such as rapid pre-heat functions save on power and aid unit recovery after loading/unloading; self-diagnostic facilities are built-in to some equipment which can detect any operational problems, again helping to keep them running at optimum performance and efficiency and auto power cut out is a great feature which saves energy when the equipment is not in use.

We have also seen more versatile pieces of equipment coming onto the market, for multi-function use and new technologies in accelerated cooking – for example the **The revolutionary iWave® Plated Meals System, the Maestrowave Combi Chef 7 and Maestrowave Induction Hobs.**

The revolutionary iWave® Plated Meals System

Dramatically improve your meal delivery service 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, caterers are able to provide a choice of good quality, nutritional meals within 5 minutes from request. 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. Suitable and adaptable for virtually every foodservice type outlet where speed, quality, consistency and accountability are required. It will meet any foodservice volume demand, from a single outlet to a complete multi-sited operation. Up to 50% capital cost saving compared to traditional regeneration equipment too makes it an ideal solution all round.

Maestrowave Combi Chef 7

The latest and most flexible **combination microwave oven** from Maestrowave, is the new **Combi Chef 7**. A true multi-tasking piece of equipment it's able to operate in a combination of modes and can bake, roast, grill, steam, defrost, regenerate, microwave, boil or simply keep food warm all in one flexible, efficient unit. Packed full of new features and the latest version of Menu Creator (Menu Creator 2.0™) the oven will produce the best results ever in super quick time!

For example, a beef topside joint of up to 6lb (2.7kg) can be cooked in combination mode in just 11 minutes. By using the combination mode of grill and convection, you can also be sure of a quality result. Accelerated cooking, with quality!

Menu Creator 'create your own menu' feature now allows for up to 99 menus to be pre-programmed using any method of oven, microwave, grill or combination or microwave plus grill using the turbo fan function on or off. Errors are eliminated with perfect cooking stages and timings all very easily pre-programmed onto the unit's Menu Creator 2.0™ software. Great results can be achieved within both skilled and non-skilled operations.



Induction Equipment – Maestrowave Induction Hob



New induction equipment is coming to the market all the time as manufacturers see the interest in this form of cooking continuing to grow and most manufacturers now know they have to offer some form of induction cooking in their product ranges. Further product developments in this area will build on the environmental benefits and the precision cooking control aspects induction can offer.

The high cost of most induction equipment has held back volume sales in the past. I believe that we will

see more induction equipment on the market in the next 12 months, which is more affordable and once the acceptance is more wide spread, prices will definitely start to be driven down.

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Induction cooking is cost efficient in terms of energy usage – when using an induction hob, for example, almost 95% of every pound spent on energy goes straight into the pan, whereas with gas it's about 50% and with electric it's less than 60%. And with energy prices set to continue to rise, induction could be a good investment for the future.

The unit can also detect when a pan is removed, so it cuts energy automatically – a great safety feature as well as an energy saver – this feature can save between 40-70% energy over conventional hobs once the pan is removed – this could mean a saving of over £3,000 per year! Another plus point is their ease of installation – just plug in and go! Another cost saving in induction's favour is elimination of the need for extraction systems or air conditioning. This is because the cooking pan itself conducts the heat, the rest of the hob remains cool, meaning no build-up of heat or fumes in the kitchen which also makes it ideal for small or restrictive kitchens.

- ***People tend to get bogged down in the initial cost rather than thinking of the long term, how important is it to consider the whole life cost rather than initial cost?***

It is completely natural for buyers to just look at the initial cost – obviously where budgets are tight, it is a key deciding factor. Payback on a lot of our equipment can be achieved very quickly, but where greater investments are being made, looking at the whole life costs rather than initial outlay is a must – a longer term perspective is far more beneficial for a business and the environment.

- ***Any other relevant information, facts or statistics***

We recommend that the correct training of staff on how to use and look after the equipment in the first instance will definitely help the life span of any equipment. In addition, simple regular low cost preventative maintenance programmes and daily cleaning will keep it in peak health and condition.

At RH Hall we train our distributors to be able to offer the best advice and training to the end user. Such advice as to when and how to clean, service interval recommendations and the best use of their equipment are just part of the training given to customers. We also have an extensive facility at our HQ fitted out with all the very latest equipment so clients and distributors can see and operate a very wide range of kitchen equipment.

With RH Hall's access to the most extensive range of foodservice equipment available on the market today, together with our vast knowledge and experience within the sector, we are ideally placed to offer a specialised foodservice solutions service.

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Our development team can work closely with an organisation/businesses own chef/caterer to look at equipment and create new menus, adapt recipes and perfect equipment timings to enhance cook/bake/regeneration results or bring in our tried and tested concepts to also maximise their operation, helping to improve service and efficiencies.

Our team can also advise on the savings available through manufacturers registered with the ECA (Enhanced Capital Allowance) Scheme which provides tax relief for businesses that invest in energy efficient equipment and with The Carbon Trust where there is an Energy Technology List which details products that offer better energy efficiency and reduced running costs.

RH Hall is also a member of the B2B Compliance in line with the Government's WEEE directive since 2008. All our exclusive/key brands are 100% WEEE compliant. The Directive aims to both reduce the amount of electrical and electronic equipment being produced and to minimise the impact on the environment by encouraging the re-use, recycling and recovery of it.

- ***Web address for further information***

Please visit www.rhhall.com

Pictures to be attached:

1. The iWave automated plated meals system
2. The Maestrowave Combi Chef 7
3. **The Maestrowave Induction Hob** is a very good example of an entry level induction product