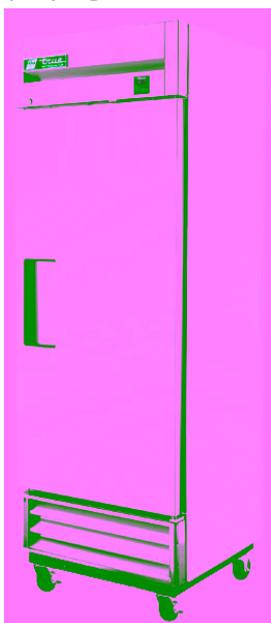


REFRIGERATION FEATURE

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

Refrigeration really is the workhorse in any kitchen – what other piece of equipment has to work at maximum efficiency 24/7? It is also at the forefront of minimising the risk of food poisoning, playing a vital role in maintaining the safety of food in optimum storage conditions.



It is imperative to plan the location of your refrigeration within the kitchen and to make the most of space by using upright, under counter and remote units to maximise operating efficiencies and it's vital to choose the correct equipment for your operation...

Optimum performance is guaranteed by the revolutionary new model ranges which combine innovative technology and environmentally friendly power systems to deliver outstanding energy efficiency and the bonus of long term cost savings – something that foodservice professionals working with ever tightening budgets should be aware of. These models will pay for themselves in terms of energy savings very quickly and in terms of sustainability, their efficiency and longevity and whole lifetime costs should make them very attractive to operations where a sustainability policy is increasingly expected.

Most leading brands have commercial cabinets available in a range of models, with programmed temperatures and humidity settings for specific commodities e.g. fresh meat, wet fish, vegetables, chilled food, wine, beer and frozen food. The size, type and model required will depend upon the operation and throughput. Caterers should also consider their operation and the required application of refrigeration – will it be used in the kitchen area, counter display, the bar, or for communal area vending?

For the kitchen and storing food, caterers should consider the mix of fresh, chilled and frozen food they serve and the volume of meals being prepared. Also the location required for ease of access will also play a part – is the food required by chefs quickly to hand say, in under counter refrigerators – maybe refrigerated drawers as opposed to or as well as cabinets would suit storage of foodstuffs better? Throughput will help to identify the capacity and power of the units required. But they should be mindful of any future plans for expansion or change in operation. Walk-in coldrooms and freezer rooms can be easier if there is space when storage volumes are high or variable and some items that can be stored more remotely than in the heart of the kitchen. Smaller reach-in and step-in models are good for smaller turnover or where space is at a premium.

When looking at front of house refrigeration, good looks and efficiency are key, whether it is for food counter display or the back bar area – that all important first impression matters to attract and increase customer satisfaction – creative and dramatic displays are now possible with the range of refrigerated merchandising units available on the market.

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Reliability and durability are a consideration – choose a leading brand with an established reputation for good quality and reliability. Look for energy efficient models to maximise performance and help reduce costs. A full manufacturer’s warranty, spare parts availability and good after sales service are vital to avoid any unnecessary downtime.

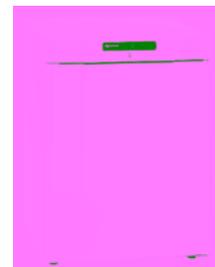
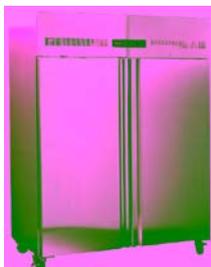
Operational features should be considered carefully, not all models have the same! So for comparison, consider things like visible temperature displays; rapid cooling; self-closing doors; adjustable and removable shelving; coved internal corners, removable door gaskets; forced/blown air to ensure uniformed temperatures; castors for moving units to allow ease of cleaning and possible re-location –all the features that make cleaning and operating the equipment easier.

We recommend that you buy the best refrigeration equipment that you can afford and bear in mind the CO² emissions – the lower the carbon footprint the more efficient and environmentally friendly. Don’t be tempted to go down the cheap import route – these cabinets won’t stand up to the strains put on this type of equipment and importantly the aftersales back-up won’t be available or at best hard to expedite. A full manufacturer’s warranty (which range from 1-5 years), spare parts availability and good after sales service are vital to avoid any unnecessary downtime and food wastage. The warranties from the leading manufacturers are definitely worth having and should play a fundamental part in equipment choice.

We 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 stock and supply various leading refrigeration brands within their extensive product range – including True, Electrolux, Lec, Gram, Williams, Celltherm cold and freezer rooms and imc back bar refrigeration and can provide impartial, independent expert advice on specifying the correct refrigeration equipment for an operation.

For further information visit www.rhhall.com



FOR FURTHER PRESS INFORMATION: Linda Stone, Media Monkey, 07880 734326

R H Hall, Hallco House, Beacon Court, Pitstone Green Business Park, Pitstone, Beds, LU7 9GY
T: 01296 663400 F: 01296 663401 E: sales@rhhall.com W: www.rhhall.com