



FREE SCHOOL MEALS PROVISION...

GET FULLY EQUIPPED WITH RH HALL

As of September 2014, the Government's universal infant free school meals (UIFSM) programme comes into play. This is where all Key Stage 1 pupils (reception, year 1 and year 2) attending schools in England* will be entitled to a free hot school lunch.

The new measures are aimed at improving academic attainment by making sure children eat healthily in school.

The countdown to September is on, so it's time to act now!

Independent, unbiased advice and support

from RH Hall to ensure you are fully equipped

for the new school year...

- *Over 10,000 items of catering equipment from leading foodservice brands*
- *Complete professional kitchen design*
- *Off the shelf or bespoke tailor made solutions*
- *ESPO accredited*



It maybe that you have to raise your number by tens or even hundreds of extra meals per day, either way it's vital that its done well. To effectively and efficiently deliver the best meals possible you need the best equipment solutions possible!

Here are some of our ideas to offer food for thought...

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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, school kitchens are able to provide pupils 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. Any foodservice volume demand can be accommodated.



365soup[®]
365 days / 24 hours / 100% taste

365 Soup

The world's first soup machine which serves 100% natural soup is now available in the UK exclusively from RH Hall. Nine different delicious varieties formulated by nutritional experts are available 'on tap', all made from 100%



natural ingredients and free from artificial additives. Supplied in ambient pouches, each pack carries a unique bar code containing batch information for tracking and tracing ingredients to ensure conformity to HACCP guidelines invaluable when used in conjunction with 365 Soup's electronic reporting facility.

Very easy to operate through touch screen menus, soup is ready to serve continually from the 12L packs and the operator can set the desired cup size of serving between regular and large. The soup will hold for a maximum of 12 hours. The unit needs minimal maintenance and has its own self-clean facility built in.



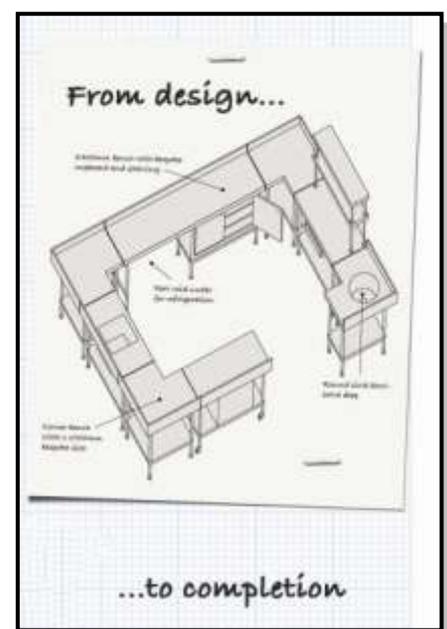
Modular Stainless Steel & Bespoke Solutions

RH Hall's Bespoke Foodservice Solutions Division marries together all our products and expertise to provide a bespoke design and planning service that brings you even more creative, cost effective fabricated solutions – no other equipment supplier offers this kind of market leading, unique service in the UK.

Bespoke sizes, add-on's and alterations to existing units are all available, tailoring solutions to clients' exact requirements. You can even start the design process online using the new Kitchen Designer Tool available on www.simplystainless.com.

Combine the highest standard of finish, competitive pricing and a turnaround for large bespoke projects from build to delivery within 7 days – that's simply the best bespoke performance available on the market.

We also stock a wide range of Simply Stainless 'off the shelf' tabling, benches, sinks and accessories. All available on a Next Day delivery basis.



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These are just some of the product ideas we can help you with, however we do have more expertise and services to offer including...

Dedicated Foodservice Solutions Team & Development Kitchen

We are continually developing the products and services we offer – whether it is a toaster or a complete solution, we can deliver exactly to our foodservice customer needs and even anticipate them in some cases – through our creative and dynamic Foodservice Solutions division, providing bespoke and tailored solutions for any foodservice brand, concept, menu or operational need.

Having been established 35 years in the industry, RH Hall has a vast and extensive knowledge of the market and of foodservice equipment. Our breadth of knowledge stems from manufacturing and the technical aspects right through to menu development and how to cook and use equipment to its best.

We not only supply products, we consult and advise both customers and food companies on how to get the optimum results from their food, menus and equipment and we regularly work with development chefs and catering managers in our state-of-the-art 3,000 sq ft Development Kitchen.

Very importantly, we can back all this expertise up with a knowledgeable in-house sales team, a knowledgeable nationwide dealer network and excellent service and after sales capabilities.

Think of RH Hall for all your foodservice equipment to fulfil tomorrow's needs... today.

To discuss your requirements or to request the RH Hall Encyclopaedia of equipment please call our sales office on 01296 663400.

*Funds are also being freed up for Wales, Scotland and Northern Ireland to run similar measures; however under devolution, schools are locally managed and it is up to the individual education bodies to spend the money on free lunch or not.

