



HefmA Pulse

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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, ward kitchens are able to provide patients a choice of good quality, nutritional meals 24/7, 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, every time. And because the food is not handled, it creates a very hygienic operation. Any foodservice volume demand, from a one off ward to a complete multi-sited hospital mobilisation, can be accommodated.

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.

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**
- **Operates off a standard 13 amp plug**
- **Fully mobile**
- **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**
- **The NHS mobile ward kitchen food cart is a great example of how flexible and versatile this system can be**

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The *iWave*® plated meal systems are now specified within the NHS Supply Chain framework contract, so any Trust can now order via the NHS Supply Chain without having to do their own OJEU tender. Working with all the leading approved food partners (most are featured on the *NHS Supply Chain ready meals contract*), *iWave*® is already proving to be a very successful quality foodservice solution for hospitals throughout the country.

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

Short Case Studies:

- **Hammersmith and Charing Cross Hospitals**
- **Culinaré Exquisite Foods**

Hammersmith and Charing Cross Hospitals

The first sites to purchase the *iWave*® system were Hammersmith and Charing Cross hospitals. Over 60 *iWave*® systems were installed and rolled out over the two hospitals in just 24 hours. This all took place on a Friday between 3pm and 10pm. The previous food trolley regeneration equipment were taken out, the *iWave*® systems were installed and staff trained on their use. By the Saturday morning, the *iWave*® systems were in full use, providing patients with a quality room/ward level fresh, hot food service that was available to be served 24 hours a day, seven days a week. Food satisfaction levels are operating at 96%. Between the two hospitals, they are now serving up to 1200 patients a day.

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.

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's presentation once on the plate remains intact - maximising the attractiveness and appeal of each ready meal.

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".

Kris Brearley, Sales 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 'on demand' meals service".

This concept will be rolled out across Europe and Culinaré already have 30 *iWave*® systems in locations in the UK and Republic of Ireland. For more information, visit www.culinarefoods.com.

For more information visit: www.rhhall.com

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