



## **KITCHEN SERVERIES & COUNTERS**

**HOTEL F&B OCTOBER 2015**

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***What are the demands put upon kitchen serveries and counters?***

Food prep and serving areas are definitely a kitchen essential and often taken for granted. Without some kind of space available, a menu simply cannot be produced! Any servery or counter needs to be strong, sturdy and easy to clean down at the end of each service. Having the space available for a suitable amount of preparation or serving areas in a busy kitchen can often be an issue, as space tends to be taken up by crucial cooking and refrigeration equipment.

Operators should look for a leading brand with an established reputation for good quality and reliability. Doing this will ensure compliance with all the relevant food safety regulations and provide assurance on the availability of spare parts and efficient after sales service, keeping any down time to a minimum.

***How much planning needs to go into the positioning of a kitchen servery?***

Planning the position of your servery area is hugely important to ensure a good flow in a busy kitchen environment. Consider where meals are plated and ensure these are within easy reach of the serving area. If back of house, your servery also needs to be easily accessed by waiting staff. Front of house serveries will need to be correctly positioned for maximum customer impact and ease of access.

Always try to buy the best unit that the budget will allow and ensure future needs are considered when planning.

***How functional do kitchen counters need to be? Are there any particular designs that benefit a mass catering environment?***

Features such as easy to clean exteriors and interiors are vital and users should consider any requirements for heated or refrigerated areas, as well as just ambient storage. Visible temperature displays are very useful for HACCP monitoring and compliance with food safety guidelines.

Whilst many kitchen counters may initially appear to be simple, there are many options that can enhance preparation areas and therefore maximise space and efficiency. The Simply Stainless range of tabling and preparation equipment is fully modular and expandable. For example, a standard 1200mm Wall Bench can be enhanced with drawer units, additional undershelves, door panel kits and overselves. These items can all be retro fitted and easily assembled on site and are also available for free next day delivery anywhere within the UK. This provides a great option for expanding sites as prep areas can be improved and extended at any time.

Where space is limited, hotels should also consider refrigerated counters. These units help to combine 2 of the most important items in a commercial kitchen, leaving space available for other important items. Various door and drawer configurations are available, in both chilled and frozen temperatures, with saladette or pizza tops available where needed.

***Are open plan kitchen serveries and counters becoming more popular in hotels? If so, do hotels need to consider anything different when purchasing serveries that will be on show?***

Open plan kitchens and dining areas are definitely something that have become fashionable in the past few years and with these front of house set ups, the kitchen and its serving area need to remain functional, whilst looking attractive to customers. Style and looks are of paramount importance, but the best advertisement remains the food itself. If the food is going to be on display, the counter or servery will need to ensure that it is kept at the correct temperature, whilst looking its best. Sneeze screens will also need to be considered to prevent the risk of any contamination from passing customers.

Hotels may consider a bespoke set up that they can have designed to their unique specification. This will allow for bespoke colour options, branding and design options that are more pleasing to the eye than standard preparation or serving areas. With our specialist fabrications team, based out of our 15,000 sq ft factory, 'if you can sketch it, we can make it'! Our bespoke solutions team have the expertise to take your ideas from conception to full implementation, working hand in hand with our approved dealer network.

**For more information visit: [www.rhhall.com](http://www.rhhall.com), [www.rhhallfabrications.com](http://www.rhhallfabrications.com) or [www.simplystainless.com](http://www.simplystainless.com)**

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