



THE CATERER PRODUCT EXCELLENCE AWARDS 2015

FOOD PREPARATION CATEGORY:

SIMPLY STAINLESS MODULAR FABRICATION

The Simply Stainless range of Modular Fabrication is able to create the perfect food preparation area for any commercial kitchen. This easy to assemble system can be extended at any time, creating a bespoke result with 'off the shelf' delivery times.

The range encompasses everyday food preparation essentials, such as Wall Benches, Sinks and Wall Shelves – but also includes more specialised items such as dishwasher outlet/inlet tabling, events tables and food service trolleys. The range is completed with a large choice of add on accessories – chefs drawers, leg braces, overshelves, undershelves and more – that allow the unit to be adapted and altered to complete bespoke specification.

With models available in sizes from 600mm to 2400mm, the high quality of the range is shown using the 'knock test' and 'stability test' – backed up with a top quality no. 4 finish and 1.2mm tops. Once assembled, this 'off the shelf' system is even stronger than welded alternatives! This confidence in quality is backed up with a Lifetime Warranty on every product in the range – an industry first!

The range is so easy to assemble that it can be done on site in a matter of minutes. All required parts and tools are supplied. Add-on accessories can be fitted at any time, so your preparation area can adapt as your menu does. Chefs Drawers and extra Undershelves can easily create extra storage space and Leg Braces can be fitted should you need extra space to store a new fridge or warewasher underneath your existing preparation area. Overshelves can even be added to any table to create an immediate servery area.

As the system is fully modular, it isn't just accessories that can be added at any time. Should a kitchen expansion take place, creating the need for extra food preparation areas, additional benches or sinks can be supplied and will sit flush alongside your existing Simply Stainless equipment. This truly flexible solution eliminates any concern in the longevity of your food preparation area – it really can be added to or part replaced at any time!

One of the real highlights of the range is the speed within which it can be supplied. All models and accessories are available 'off the shelf' for Next Day Delivery. Add to this the fact that each model can be assembled in minutes and you can have a complete food prep area – ready to use – in 24 hours!

One of the most important factors in a food preparation area is hygiene and the Simply Stainless range is easy to keep clean. High quality stainless steel ensures the units do not rust and single sheet construction means no exposed edges or dirt traps. Mobile benches are available where units need to be regularly moved for cleaning.

In summary - quality, availability, value and the true flexibility of this range make the Simply Stainless range of Modular Fabrication the perfect solution for any Food Preparation area!

ENDS

For more details, please visit www.rhhall.com or www.simplystainless.com, where you can use the Kitchen Designer tool to create your very own perfect kitchen! You can also view videos on the benefits and easy assembly of the range at www.youtube.com/user/rhhallcatering

R H Hall are the Sole UK & Eire Importer for the full Simply Stainless range of Modular Fabrication.

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