



## Back Bar Feature

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***Please attribute any quotes from the information below to Kris Brearley, Sales Director, RH Hall***

- ***What are the most important pieces of back bar equipment for operators?***

Functionality as well as looks matter for equipment that is being used in front of house operations. As an important basis for most bars, there is a need for drinks refrigeration, ice makers and good counter areas for preparation of drinks.

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 – the 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.

If a bar serves hot bar snacks then a versatile, plug in and go microwave or combi oven with a small footprint will be an important piece to have. An example of an extremely versatile piece of accelerated cooking equipment that operates from a small footprint, with a simple plug in and go arrangement is the **Maestrowave Combi Chef 7** - this oven is able to operate in a veritable combination of modes – bake, roast, grill, steam, defrost, regenerate, microwave, boil or simply keep food warm – this oven can do it all and is extremely easy to use. It allows operators to produce quality results in super quick time from a de-skilled base.

If food is being served within the bar area, they should consider whether the inclusion of counters and food display cabinets could be of real benefit to attract food sales too.

- ***How can operators ensure that their back bar is kept clean and tidy and equipment is maintained? How important is staff training in this?***

Simple low cost maintenance is the key to keeping equipment in good working order – cleaning both internally and externally where appropriate on a daily basis after service is a must to prevent harmful bacteria building up. That and regular 6 monthly servicing will keep units in peak condition and ensure they operate to optimum efficiency. Educating and training staff in to the why's and wherefores of proper cleaning as part of the bar's daily management is a really important factor in maintaining the equipment.

- ***What should operators look for in back bar equipment?***

Operational features should be considered carefully, not all models of equipment have the same! So for instance in refrigeration, 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.



Stylish bar counters are also important and integral equipment in a bar operation. Highly robust counter tops are a must since these are the areas that get constant use and knocks. The Simply Stainless range of modular counters and tops are manufactured from high grade 1.5mm thickness stainless steel as opposed to 1.2mm thickness found on many counter tops. They also come with a lifetime warranty which is a big testament to the quality.

We recommend that you buy the best equipment that you can afford and bear in mind the CO<sup>2</sup> emissions – the lower the carbon footprint the more efficient and environmentally friendly. Don't be tempted to go down the cheap import route – the equipment 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.

- ***What can operators do with the layout of their back bar to improve efficiency and profits?***

By having a layout where everything (or most things) are to hand that bar staff require for service can really help improve efficiency – the less your staff have to walk up and down a bar area the better. Layouts are very much dependent upon the structure of the building - some operators have to consider theirs in light of immovable objects, like structural beams for example. To maximise layout we would suggest looking at sticking to one manufacturer, in this way you can ensure that their units will marry up together well, keeping gaps between units to a minimum – good for bar cleanliness too.

Incorporating clever pieces of equipment to go with an optimum layout, can help save space, time and costs within an operation – improving efficiency and profits.

#### ***Layout Design Tool – bespoke solutions***

A client can start the initial design process themselves, to get an idea of what can be achieved before seeking further advice from us. By working with one of our key exclusive supply partners, Simply Stainless, we now offer an online Design Tool available at [www.simplystainless.com](http://www.simplystainless.com).

With this design package an outline layout can be drawn up to fit a client's dimensions and to suit their working requirements. It allows for the full specification of work units/frames to be included from the range of Simply Stainless' off the shelf modular stainless steel counters, units and corner benches, then accessories can be added, such as sinks, drawers, door panels and under/over shelves. Once a client has an idea of what they would like, we can then advise them on their plan and see if there is any need for bespoke alterations, which can fully maximise the space available. Bespoke dimensions which require tailoring by our factory has a turnaround time generally within 7 days from the date of order.

With our modern fully equipped 15,000 sq ft UK based fabrication factory we are able to offer clients a complete and extremely comprehensive foodservice equipment product offering and a fabrication/metal work/production service – for an 'off the shelf' or 'perfect fit – made to measure' service. We can even adapt standard foodservice equipment, tailoring it technically and cosmetically to suit our clients' needs perfectly, which is quite a unique position for a distributor.



• *Please include any other comments that you feel our readers will be interested in.*

Out of the vast array of manufacturers and models available, operators should choose a leading brand with an established reputation for good quality and reliability. This way they will ensure compliance with all the relevant food safety regulations and be sure of the availability of spare parts and an efficient after sales service, keeping any down time to an absolute minimum. Try to buy the best that funds will allow and to provide for extra capacity for future peaks in service.

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 imc back bar refrigeration and can provide impartial, independent expert advice on specifying the correct refrigeration equipment for an operation.

*Please include a definitive website address where readers can go for more info on your company.*

Please visit [www.rhhall.com](http://www.rhhall.com) for more information.

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