



REFRIGERATION FEATURE OOH – SEPTEMBER 2015

Please attributes any quotes to Kris Brearley, Sales Director, R H Hall

- ***What models are best suited for smaller outlets?***

Single upright or undercounter units are best suited where space is limited - narrow or shallow options are available – and can be used for a variety of foods. Caterers that require extra prep space should look at refrigerated counter options, with a large choice available, also providing additional work top areas.

- ***Which are most energy efficient?***

Modern refrigeration products are usually very economical to run and products on the Energy Technology List – managed by The Carbon Trust – can be eligible for tax relief with the ECA (Enhanced Capital Allowance) scheme. Your supplier should be able to tell you which products are applicable along with comparable running cost. The well known established brands are generally more energy efficient compared to the lower priced imports.

- ***What features should buyers look out for? Which ones are unnecessary?***

The finish of your refrigeration is important for certain foods. All stainless steel interiors are usually recommended for storing fresh meat or fish. Any front of house kitchens should also carefully consider the finish and appearance of the cabinet they choose.

Self closing doors are often important to prevent any potentially critical problems caused by a door being left open, as are temperature alarms if the unit exceeds a certain temperature. Visible temperature displays also help.

Many units offer rapid cooling settings and operate using forced or blown air to ensure uniform temperatures throughout.

Castors should be considered for ease of cleaning and any other requirement for moving.

- ***What tips would you offer in successfully operating them once bought?***

Refrigeration is the true workhorse of any kitchen and is relied upon 24/7. Vital in maintaining food safety, it is crucial to choose a leading brand with proven reliability and durability. The ambient operating temperature of the unit needs to be taken into account, some compressor units will not cope in very hot kitchen temperatures.

Simple in house maintenance can also keep your unit functioning at its best. Keep any air vents clear from dirt and dust, and conduct a regular weekly/monthly clean which will greatly aid longevity, performance and also keep running costs down as the units will be working more efficiently. When blocked with debris these vents can cause the refrigeration system to overheat and lead to failure and breakdown. A quarterly clean of the compressor will also aid performance and reliability and keep the running cost down to its factory specified level.

- ***What aftercare packages are available? Are they worth having?***

It is wise to have periodic service and maintenance in place; there are many service organisations that can provide this. Should the worst happen and a failure occurs, a product with a full on site guarantee and good spare part availability is essential. Look to buy from an established company with proven after sales service to ensure down time is kept to a minimum.

- ***What one tip would you offer someone who is about to buy a fridge?***

Choose a leading brand, with an established reputation for good quality and reliability. This should ensure good spare parts availability and after sales service, with a good manufacturer's warranty. This offers peace of mind on one of the most important foodservice equipment items in any kitchen.

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

www.rhhall.com

FOR PRESS INFORMATION CONTACT:

Emma Smith

emma.smith@rhhall.com

01296 663400

R H Hall, Hallco House, Beacon Court, Pitstone Green Business Park, Pitstone, Beds, LU7 9GY

T: 01296 663400

F: 01296 663401

E: sales@rhhall.com

W: www.rhhall.com