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UpDate
The **rhhall** Newsletter **Summer 2008**

Premium service without the premium price!

We are all aware of the much talked about "Credit Crunch".

At R H Hall our business philosophy will remain unchanged! We spoke, in the last newsletter about our plan. That plan is now well under way. We will continue to offer a premium service to our customers with a price that you can afford. We will continue to look for ways to enhance both our product and service offering, ensuring that whenever you contact us we will strive to enhance your business.

Among the many attributes that we believe, the team at R H Hall can offer your business, are:

Top quality brands at market leading prices.

Off the shelf availability of products.

The knowledge, expertise & experience to identify & create business solutions to expand & enhance your business.

An innovative, proactive approach to creating new concepts to develop your business.

We continue to invest in our staff, ensuring they have the knowledge & expertise to help our customers.

Included in our plans this year was to ensure that we continue to add new and innovative products to our portfolio and increase the number of expert staff we employ. The first stage of this is now complete. Further on in this newsletter you can read all about these new initiatives.

To under pin our philosophy of offering a "Premium Service without the Price" we have recently launched our "Summer Solutions, 30 year birthday bonanza". This is quite simply the UK's largest foodservice promotion! Over 200 best selling, top quality branded products are offered at unbelievable value for money, with off the shelf availability. Added to this is an unbeatable after sales service to ensure the smooth integration into your business.

You can read more about this on page three.

We are sure it will be a big winner!

So here's to a fantastic birthday year!

Ray Hall

Managing Director



From a toaster...to the complete solution



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New Products to help bring Summer Success!

Fresh and contemporary baking with display oven

The Maestrowave MPBF/R Potato Baker is one of a kind! In sharp contrast to the many traditionally styled ovens, the Maestrowave unit takes on a fresh and modern design that is both easy on the eye and practical. In keeping with its up to minute looks it is equipped with many state of the art features, including fan assisted convection cooking, audible timer for up to 120 minutes, 240 degrees maximum temperature and neon indicator.

The MPBF/R is available in front or back serve models, has three removable wire shelves, a large heated display allowing maximum visibility and a top display, self-supporting, glass door. With a capacity of 60 8oz jacket potatoes cooking in under an hour this flexible machine is sure to be a winner!



MAESTROWAVE

For more information and brochure please call the sales office on **01296 663400** or email sales@rhhall.com

Save energy with the Maestrowave induction Hob

Built to exacting standards the Maestrowave MC30L4B induction hob will withstand the demands of any commercial kitchen

The Induction hob produces powerful, yet energy efficient heating. It will simmer to boil in seconds, with its 60-240 degrees temperature range. The unit can detect when a pan is removed, cutting energy automatically, saving as much as between 40% and 70% energy when compared to conventional hobs. This could mean a saving of over £3,000.00 per year!

Safe and Easy to Clean

As there is no flame, there are no spillages to catch alight. No food can burn on to the flat glass hob and it is incredibly easy to wipe clean with just a damp towel.

For more information and brochure please call the sales office on **01296 663400** or email sales@rhhall.com



MAESTROWAVE

Keep the ice Flowing with the new Hoshizaki KM series Ice Makers

Hoshizaki have introduced the new KM model range of energy saving high performance icemakers. Offering high ice production up to 75Kg per day and large storage bins, they are competitively priced, easy to maintain and utilise a stainless steel evaporator and easy to clean condenser air filter.

There are three models in the range and boast reduced water and energy consumptions that in today's energy conscious world are a reason to buy in its self. The KM35 produces 35Kg per day of clear individual crescent ice, the KM50 50Kg and the KM75 75Kg. With front air ventilation and front access for maintenance these units are easy to maintain and can be built into a bar design.

These high specification machines have been tested to an ambient temperature of 40 degrees and come with a 2 years parts and labour warranty.

For more information and brochure please call the sales office on **01296 663400** or email sales@rhhall.com



Summer Solutions

30 Year Birthday Bonanza!

30



In our previous newsletter, we said that we would be increasing the number of promotions to help you celebrate our 30th birthday. That's exactly what we have done! Well its here, the UK's largest foodservice promotion, with more choice than ever before! It's an unbeatable package to help your business rocket during the months ahead. Over 200 best selling, top quality, branded products have been assembled at market leading prices with massive additional incentives.

As it is a special year for us we are offering the chance to collect "Anniversary Points". Each product purchased earns a given amount of points that can be redeemed against gift vouchers from Argos, Amazon, Thomas Cook or direct with us for fantastic Sharp LCD TV's and other products! That's in addition to the fantastic prices! It's as simple as that, the more you buy the more points you build, the more money you save!

For details of the promotion ring 01296 663400 or email summersolutions@rhhall.com

Barclays Bank & R H Hall help the homeless

Barclays put millions of pounds into charities, what's probably not so well known is that their staff put their own time in as well, actively raising money and giving hands on support. About a year ago Barclays undertook a project to work with a homeless day centre in Liverpool - The Whitechapel Day Centre.

Their first task was to start the process of providing food - amazingly they managed to collect over 15,000 cans of food, donating 3,000 of these to the day centre.



MAESTROWAVE

The next task was to ensure there were adequate cooking facilities - that's when RH Hall were able to help!

Margaret Johnson, Community Scheme Team Manager, started to search the internet. Fortunately the first website she found was RH Hall's - as the site provides comprehensive information and impartial advice on all of the top Foodservice brands in the market place.

The day centre serves up to 80 people at a time, so the kitchen needed a high output conveyor toaster. Emma Smith, our Sales Administration Manager, helped identify the right product for the task - the Maestrowave MEMT18050, producing up to 300 slices per hour, this was more than capable of handling the job!

Commenting on the service she received from RH Hall, Margaret said "when I contacted the company and spoke to Emma Smith, she was absolutely brilliant".

To view the full range of Maestrowave products log on to www.maestrowave.com

For the latest prices & spec on the UK's leading foodservice brands www.rhhall.com

Summer Sizzler Competition



The prize is a mini hi-fi system, ideal for those Summer sounds!

All you have to do is answer the following questions correctly and you will be entered into the "Summer Sizzler" draw.

- Q1.** How many potatoes can you fit in the new Maestrowave Potato Baker?
- Q2.** How many best selling, top quality, branded products are there in the UK's largest foodservice promotion?
- Q3.** How much can you save, a year, with the new Maestrowave Induction Hob?

Answers by fax, post or email together with full contact details please.

E: info@rhhall.com

W: www.rhhall.com



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New to the Team

As part of our ongoing expansion programme, we have four new members to the team.

We welcome, Mike Watson - Finance Administration Manager, Derek Poole - Area Sales Manager for the South, Caroline Maybourne - Assistant Service and Spares Administrator and Anne Farnham - Credit controller

Mike Watson - Finance and Administration Manager

Mike will be responsible for the financial and administration aspects of the business. Previously, Mike was mainly employed in the Telecom's industry, working overseas for several years in exotic places such as Anguilla, Bermuda and The British Virgin Islands. (Now he settles in sunny UK!!!)

He has spent the last 18 months gaining experience in different lines of businesses, prior to deciding that the catering equipment industry was the one for him!

When we asked Mike what he thought about R H Hall, he said " I am impressed by the friendly and positive working environment, customer-friendly attitude of the staff and the Company's prospects for growth."

Derek Poole - Area Sales Manager for the South

Derek started his career in the catering industry in 1988 and has worked in the microwave market since then, having worked for various companies including Sharp. Derek says," My association with R H Hall goes back over 20 years and I have witnessed first hand the growth we have undertaken. I look forward to the challenge of ensuring the current expansion plans are met." Derek's broad knowledge of the microwave market is sure to be a great asset to our customers, and underpins our philosophy of ensuring that our customers have access to experts in their field.

Anne Farnham - Credit Controller

Anne joins the accounts team after spending many years in several different industries including the accounts departments of a technical publications company, the water industry and several manufacturing companies.

Anne's experience and friendly approach to her role is sure to guarantee that when you have a query on your account with us that it will be a pleasant experience

Caroline Maybourne - Assistant Service and Spares Administrator

Caroline joined R H Hall on the 7th of July 2008.

Caroline's role is to assist in all aspects of the service department, from Spares to Customer Service.

Caroline joins R H Hall as an experienced receptionist having worked for the past 6 years in this role.

As with all R H Hall new staff, Caroline is receiving full training to ensure that we continue to improve and enhance the level of support we give our customers.



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