



B & I – AUGUST 2015 WAREWASHING

Please attribute any quotes from this information to Kris Brearley, Sales Director

R H Hall – Sole UK Distributor of Simply Stainless Modular Fabrication and key supplier of the Smeg Professional Warewashing range.

What type of warewashing equipment is available?

There are a wide variety of different machine options and manufacturers available to buyers. Passthrough or 'hood' style dishwashers offer the best solution for sites with a large throughput. Smeg offer machines that are able to handle outputs of up to 72 baskets per hour and these are usually configured with stainless steel tabling positioned either side for efficient loading and unloading. Simply Stainless offer both 'cleans' outlet benches and 'dirties' inlet tables, which come complete with a sink for pre-rinsing of heavily soiled items. These units are suitable for all leading commercial dishwashers and available in sizes of both 1200 and 1600mm. Getting this set up right is crucial for larger operations, to ensure that staff can quickly deal with the high levels of both soiled and clean items. The Simply Stainless range is supplied from stock on a next day delivery, easy to assemble and is fully modular and expandable, so the washing operation can be added to at any time. For sites with smaller kitchens or less throughput, undercounter dish and glasswashers offer a more compact solution. The Smeg range includes models with outputs of up to 60 baskets per hour.

What should caterers consider before buying new equipment?

The most important element is to identify the right machine with the right specification for your application. If the machine doesn't have the correct specification then it just won't do the job correctly and invariably won't offer the desired results. Many small to medium sized businesses underestimate the type of machine they need, Don't just choose a machine based on the overall daily throughput, but take into account peak times.

What are the essential items of warewashing equipment?

Again, this really does depend on the type of operation. A basic undercounter dishwasher will be essential for most catering set up's – with glasswashing only options available for bars and pubs that don't sell food

Do certain types/models of equipment use less energy than others?

Modern warewashing equipment needs to be highly functional and energy efficient. Smeg incorporate many design features throughout the range to meet these needs – from rotating arms and nozzles that reach all areas of the tank, to double skinned and insulated bodies to reduce heat loss and ensure optimum heating times.

How much training is involved when operating warewashing equipment?

Operation of most machines is based on ease of use and easy to use controls The Smeg range offer many built in features such as self-wash cycles and Smart Wash chemical dosing, which avoid the need for any lengthy staff training.

What one tip would you offer someone who is buying/using a warewasher?

Choose a leading brand with an established reputation for good quality, durability and reliability. Establish clearly the availability of spare parts and after sales service, plus the length of warranty available. To get a consistent good finish, you need to keep your machine well maintained - maintenance is key, rather than repair!

Please visit www.rhhall.com for more information.

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