



COOKING EQUIPMENT FEATURE CARE HOME CATERING – AUTUMN 2016

Please attributes any quotes to Ray Hall, Managing Director, R H Hall

- **What can the latest technology offer the sector?**

The iWave® system is a great example of how the latest technology can dramatically improve a catering operation. Replacing traditional touchpad or manual controls with barcode scanners eliminates any room for error for even the most unskilled operator. This revolutionary Foodservice Solution could be an ideal tool for homes looking to offer additional flexibility, or with an unskilled catering team. With this system, care home kitchens are able to provide patients with a choice of good quality, nutritious hot meals that can be served within five minutes of selection. Meal delivery service can be dramatically improved, whilst cutting food wastage and energy costs with the unique, fully automated iWave® ‘straight to plate’ foodservice solution. Suitable for chilled, frozen and ambient foods, it’s very economical to run with an eco-friendly carbon footprint, providing a saving of up to 70% over conventional foodservice methods. The system is also incredibly easy to use - manual controls have been replaced with a “fool-proof” barcode scanners and unique encrypted barcodes on dishes, with any chance of operator error being removed; every meal is delivered on demand, on time and at its best. Any foodservice volume demand, from a one off ward to a complete multi-sited home mobilisation, can be accommodated.

With malnutrition prevention being high on the priorities for care home management, the iWave®’s e-nutritional software can help managers monitor the daily nutritional intake by individual resident – it will automatically generate detailed nutritional reports broken down by individual meal for each resident. The iWave® system also features a stock control system and this can replace much of the manual intervention currently required to re-order stock. The added benefits of waste and stock loss reporting will give management early warning of slow moving lines and potential misappropriation of stock. Every time one of the unique iWave® barcodes are scanned, the identity of the food or user is recognised and logged by the system. The information is sent to the iWave® server via a wired, GPRS or wireless connection. Alternatively information can be stored on the iWave® and downloaded directly to a laptop or PDA with an infra-red or Bluetooth connection. The use of the full e-reporting capabilities of the iWave® are optional. The system will work as a simple scan and cook unit if preferred. Other reporting needs can also be provided for on a bespoke basis.

For more information:

www.rhhall.com and the recently re-launched website of www.maestrowave.com

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