

Buying Guide



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This equipment is the perfect solution for those catering on a larger scale, where the volume of covers dictates the need for holding dishes ready for service, such as in schools or universities or for foodservice operations where food or plated meals need to be transported and held at the right temperatures before serving in locations remote from their kitchens such as in hospitals, care homes or banqueting in hotels.

Keeping freshly cooked food at the correct temperatures for serving is harder than it sounds and you need the right equipment to do it, as food safety is of paramount importance as is keeping the food in fresh condition too. It's about getting the right cabinet for the menu/dishes served. For example, if certain cooked foods are susceptible to drying out, then a dry heat cabinet will make them even dryer over a period of time, so a cabinet that has a humidifier that injects a small amount of moisture in the cupboard cavity will be best. Whereas foods with high moisture content such as pasta dishes, or high fat content, such as pies and sausage rolls will keep well in dry heat cupboards. And it's not just about heat, chilled cabinets are available too and once again the same food safety compliance applies.

Gantries, bain marie tops and hot cupboards can also play a vital role in keeping foods ready for service, helping to accommodate any peaks or lengthy service periods.

Advantages

- Food and plated meals can be prepared in advance of service times and held safely, in optimum conditions until required, helping kitchen efficiency and service throughput.
- Reduces food wastage as foods are held in optimum conditions, so they will stay fresh and attractive looking from the start of service to the very end.
- Difficult or remote dining locations can easily be catered for.
- Food safe and food hygiene compliant.

Buying Tips

- **What equipment?** – Caterers should assess their needs in line with their operation – what food is served, where and when, the throughput, length of service and any peaks. Also be mindful of any future plans to change menus, expand operations or change layouts. Consider where the equipment can be stored, when not in use and for mobile cupboards, look at door widths to ensure they will get through – look at compact or narrower models if required. Capacities are determined by how many plated meals or plates stacked each cupboard will take.
- **Build quality and reliability** – Choose a leading brand with an established reputation for good quality, durability and reliability. This way you will ensure compliance with all the relevant food safety regulations. These brands usually build in great operational features too and energy efficiency, which should always be considered. Look for a full manufacturer's warranty – the minimum being at least a year. Check the availability of spare parts and after sales service.
- **Operational features** – Look for solid stainless steel construction, double skinned, fully insulated cabinets for greater energy efficiency. Good heat/chill recovery time, gastronom compatible, fan assisted or forced/blown air are for even temperature distribution, digital electronic temperature controls and visible temperature display, adjustable and removable shelves. For mobile units look for solid castors, push bar and plug park. For gantries and hot cupboards, halogen or quartz lighting to enhance display, infra-red heat lamps, sneeze guards, variable temperature controls.

Key to icons

- LD** **Light Duty**
Designed for commercial use in a less busy environment
- MD** **Medium Duty**
Strongly constructed to perform in a busy situation
- HD** **Heavy Duty**
High standard of build to provide good service under heavy use
- HD+** **Extra Heavy Duty**
High powered, fast throughput with the highest standard of build
- 13 Amp**
Plug and go!
- Hardwired**
Hard wiring required
- Gas**
- SS** **Stainless Steel Construction**
- 1 YEAR WARRANTY** **Warranty**