



## MICROWAVES & LIGHT EQUIPMENT HOSPITAL FOOD + SERVICE – MARCH/APRIL 2017

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

### ***What are the essential items for a hospital kitchen?***

The essential items for any kitchen largely depend on the menu offering, staffing and the space available in the kitchen. Refrigeration and some kind of oven will be the very basics, as well as a microwave for reheating. There are many other items of catering equipment available for the larger operation – fryers, bain maries, hobs, ranges, steamers and much more!

Microwaves today are split into 2 main categories – standard microwave only, which are perfect for reheating a wide range of foods – and combination microwaves, which offer huge versatility for cooking a wider range of products, with the speed of microwave cooking. Combination ovens are perfect where space is limited and provide a 'kitchen in a box'.

The market leading Sharp range of microwaves available through RH Hall offer heavy and extra heavy duty build quality with total control, flexibility and versatility –with in-built features to save time and energy. The best-selling range goes from 1000W to 1900W to cater for all foodservice applications and are available in both touchpad or manual control versions.

The Maestrowave Combi Chef 7 is able to operate in a variety and combination of cook modes making it the most flexible, efficient and easy to use oven yet! It can bake, roast, grill, steam, defrost, regenerate, microwave, boil or simply keep food warm - this is the oven that can do it all. This high speed oven features Menu Creator 2.0™ software. Packed with features, the oven will produce the best results at the simple touch of a button – a total combination of 11 cooking modes can be used to achieve top quality results. Up to 99 menus can be pre-programmed to ensure consistency time after time. But don't be daunted, the Menu Creator 2.0™ is extremely easy to use; however, if required, full technical support is available from RH Hall. There is a web video available on line which demonstrates the benefits of combination Microwave ovens - visit [www.rhhall.com](http://www.rhhall.com) and follow the link on the home page.

### ***What is the latest technology in microwaves and light catering equipment that hospital caterers should be aware of?***

Leading brands are developing models with new features and functionality in response to customers looking for product innovation. One key is not just the equipment itself, but in menu's and food products too – the marrying of equipment and food/menu developments to get the maximum quality, value for money and labour saving solutions.

Hospitals can dramatically improve their meal delivery service 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.

With this system, ward kitchens are able to provide patients a choice of good quality, nutritional meals 24/7, within 5 minutes from request. The iWave® is extremely easy to use - manual controls have been replaced with a "fool-proof" barcode scanner 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, every time. And because the food is not handled, it creates a very hygienic operation. Any foodservice volume demand, from a one off ward to a complete multi-sited hospital mobilisation, can be accommodated.

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.

The iWave® plated meal systems are now specified within the NHS Supply Chain framework contract, so any Trust can now order via the NHS Supply Chain without having to do their own OJEU tender. Working with all the leading approved food partners (most are featured on the NHS Supply Chain ready meals contract), iWave® is proven to be a very successful quality foodservice solution for hospitals throughout the country.

***R H Hall are the Sole UK & Eire Distributors for the Sharp range of commercial microwave ovens, and Exclusive Worldwide Distributor for the iWave Automated Foodservice Solution.***

***For more information:***

[www.rhhall.com](http://www.rhhall.com) [www.maestrowave.com](http://www.maestrowave.com)

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