



MICROWAVE FEATURE HOSPITAL FOOD + SERVICE – JAN/FEB 2021

Please attribute any quotes to Nick Sanders, Business Development Manager, R H Hall

- ***The independent review of NHS hospital food recommends investment in hospital kitchens and ward kitchens so a 24/7 service can be provided for all patients, whatever the time of day or night, as well as giving staff access to suitable facilities if they are working on a site without 24/7 food service. What is the best mix of microwaves, ovens and combis to achieve this (bearing in mind this category of user is not going to be a trained chef)?***

When considering the best options for users without full catering training, ease of use and safety are key factors. Traditional options such as Commercial Ovens, Ranges and Combis all use high power and can be daunting to use. Options that require minimum staff interaction (also a key hygiene consideration) and offer simple operation should be of great interest. The iWave® system from Maestrowave, operates using microwaves with built in barcode readers that work with uniquely authorised options from a number of leading food companies – simply Scan, Press and Cook! This provides access to hot, healthy and nutritional food at the touch of a button. Our leading food partners have plated meal solutions from frozen, fresh and ambient.

- ***What is the latest technology in microwaves, ovens and combis for hospital catering teams to produce the best results in quality meals and variety for patients?***

One of the unique features of the iWave® system is its e-reporting functionality, which can be tailored to suit the requirements of an individual site and offers a wealth of invaluable information. From proving that all meals served have reached the correct temperature, to demonstrating energy savings, reduced waste, CO2 and sustainability, the data can be used by Catering Managers, Dieticians or Nutritionists – with the option to cross reference against patients, visitors or staff members for further benefits.

- ***If investment is available for the hospital kitchen, what advice/recommendations would you offer to ensure caterers choose the mixture of equipment that is right for them?***

Operators should look at the overall service to be delivered and consider all elements. Older remote or distant buildings may require their own localised heating and service points. Don't be afraid to consider new styles of food system – including vending and microwaves - by working with the right company you will have full support and advice. Consider overall life cycle costs and not just the initial purchase price. Finally, and very importantly, always choose fully commercial equipment and ensure your supplier is able to offer a full service support package and can provide a 'one stop shop' for all foodservice equipment needs.

- ***What are the latest energy saving features in microwaves, ovens and combis?***

In addition to the general energy saving benefits of microwaves, which do not require pre-heating and provide 'on demand' cooking, one of the latest developments in the commercial microwave market has been inverter technology. The unique Sharp R7500M offers the ultimate in durability, efficiency and reliability and by using constant rather than pulsed power, it provides energy savings as well as incredibly consistent results. By providing the operator with precision control, it is perfect for defrosting or heating delicate foods, as well as providing ultra fast regeneration times with a high power 1800W output.

R H Hall are the Sole Worldwide Distributor for the iWave Automated Foodservice Solution and Sole UK and Eire Distributor for the Sharp range of Professional Microwave Ovens.

For more information:

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