

Buying Guide



Food safety and hygiene is an essential part of every professional foodservice business and all food and catering businesses have a legal responsibility to adhere to Food Hygiene Regulations. The law sets out clear HACCP (Hazard Analysis at Critical Control Points) guidelines for the safe production of food, which not only protects the public (your customers), but also protects businesses reputations too.

Food safety is about the correct handling, preparation and storage of food to control harmful bacteria, preventing foodborne illnesses. And it relates to all aspects of a business – the premises and personal hygiene of staff too. It's primarily spread by inadequate cleaning of hands, equipment and surfaces and by cross contamination – most likely when raw food touches (or drips onto) ready to eat, cooked food, equipment or surfaces. Also inadequate pest and waste control. Get it wrong and it can have extremely serious, life threatening results.

To overcome these challenges, it is vital to establish good practice, but to do that you need the right equipment and systems in place. Our range provides solutions for all health and hygiene requirements, including: stainless steel tabling to provide adequate workspace to carry out all tasks hygienically; to shelves and racking for storing foods correctly; sink units for food prep and equipment cleaning; hand wash sinks and dryers for personal hygiene; fly killers to help eradicate flying pests; and food transport trolleys and plate stackers for handling food and food waste.

Advantages

- A lot of operations pay outside contractors to supply personal washroom equipment and services as it has been seen as a specialist area, however, this equipment is now very affordable, reliable and easy to fit by operators themselves. There are even mobile hand wash sinks available for restricted or remote catering sites or outdoor catering.
- Hand dryers, fly killers and storage systems are essentially maintenance free, especially if you choose reputable brands.

Buying Tips

We can provide advice on the equipment that will help minimise the risks within an operation, helping with HACCP compliance.

- **What equipment?** – Consider the flow and activity levels within all areas of your kitchen prep and cooking areas, route to storage and plate return/waste area, this will help determine where cross contamination can be kept to a minimum with the correct placement of shelves, workbenches, sinks, plate stackers etc. Choose designs that will minimise dirt traps.
- **Build quality and reliability** – Choose the best you can afford. Look for leading brands with an established reputation for quality, durability and reliability. For pest control and hand dryers, look for current technology and for fly killers, check the longevity of UV tubes. Check the availability and cost of spare parts and the after sales service, plus any warranty periods. The Simply Stainless range comes with a lifetime warranty.
- **Operational features** – For shelving, choose materials best suited for each application i.e. metal for dry foods, plastic coated wire for coldroom or freezer stored goods. Look for adjustable shelves and consider solid or slatted shelving depending on the foods to be stored. For hand dryers, look at the drying times – the higher the output the faster the dry time, noise levels, infra-red sensors and energy saving auto cut-out. For fly killers, look for quality construction, good square metre coverage, easy installation, easy to clean and safety features. For front of house siting, look for stylish, discreet designs.

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