



Innovate your Menu with **iwave**[®] FOODSERVICE SOLUTIONS

Please attribute any quotes to Kris Brearley, Sales Director, R H Hall

Meal delivery 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.

With this system, catering operations are able to provide customers with a choice of good quality, nutritious hot meals that can be served within five minutes of selection.

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 smaller individual outlet to a complete multi-sited operation 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 give management early warning of slow moving lines and potential misappropriation of stock.

Every time one of the unique iWave[®] barcodes is 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.

Other reporting needs can also be provided for on a bespoke basis. For example, the iWave[®]'s e-nutritional software helps managers monitor the daily nutritional intake of individuals – automatically generating detailed nutritional reports broken down by meal choice for each person – this software can be tailored to deliver detailed reports in any number of foodservice applications.

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.

iWave® System highlights:

- **Suitable for fresh, frozen and ambient foods**
- **100% error proof – consistent, safe food regeneration**
- **Menus can be created to meet any dietary/nutritional values. RH Hall has worked with a number of specialist plated meals suppliers with the system**
- **Operates off a standard 13 amp plug, small footprint ideal for restricted space**
- **Fully mobile to create a flexible and versatile solution**
- **Very economical to run - eco-friendly carbon footprint providing a saving of up to 70% over conventional food service regeneration**
- **Up to 50% capital cost saving compared to traditional regeneration equipment**
- **Full management reporting, automated stock control, HACCP**
- **Ability to fix the required food margin and control budgets**

Launched in 2008 within the healthcare market, the system has seen great success and is now rapidly expanding into wider foodservice, including recently the UK's first all iWave® powered restaurant and into retail with tailor made solutions for 'grab and go'.

R H Hall are the Exclusive Worldwide Distributor for iWave Foodservice Solutions.

For more details, visit the newly relaunched www.maestrowave.com or www.rhhall.com

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