

Buying Guide



Refrigeration

Refrigeration is essential in today's busy kitchens, it needs to be relied upon 24/7 and is vital for food safety. This equipment has evolved considerably over the last few years in terms of energy efficiency and this is a key factor when choosing the right units, especially in light of green issues and ever-rising utility bills. New legislation came into effect from July 2016, meaning all commercial refrigerators and freezers sold within the EU must pass Minimum Energy Performance Standards (MEPS), achieving at least a 'G' rating. Our Sales Team can advise on the energy ratings of all our products.

Optimum performance is guaranteed with the revolutionary new model ranges which feature thick CFC insulation, natural refrigerants and innovative technology, all equating to long term cost savings, sustainability, efficiency and unit longevity.

Most leading brands have commercial cabinets available in a range of models, including walk-in coldrooms, uprights, counters and pass through – and with programmed temperatures and humidity settings for specific commodities e.g. fresh meat, wet fish, vegetables, chilled food, wine, beer and frozen food. And this is where the mix of fresh, chilled and frozen food served and the required application of refrigeration needs to be identified – will it be used in the kitchen area, counter display, the bar, or for communal area vending? To aid selection, thorough planning is vital if space is to be capitalised on – combinations of upright and undercounter units sited correctly will aid work flow and help an operation perform at maximum efficiency, whether in the kitchens or front of house.

Advantages

- Energy efficient commercial models maximise performance and help reduce costs. Many units now have intelligent controllers which save energy, only running the refrigeration system when required.
- Walk-in coldrooms and freezer rooms can be sited remotely out of the kitchen area for larger volumes or to help with peaks in demand.
- Smaller reach-in and step-in models can maximise storage where space is at a premium.
- Undercounter models offer versatility in any size kitchen. Reducing transit times between prep area and refrigerator and if fitted with drawers, reduce the risk of cross-contamination and save even more energy.
- For front of house, creative and dramatic displays are now possible with stylish refrigerated merchandising/counter units – creating that all important first impression.

Buying Tips

By choosing the right model and maintaining it, you can expect it to last between 5-8 years, even in the busiest environments.

- **Capacity** – The size, internal capacity, type and model required will depend upon the operation and throughput, plus the application it's for. Be mindful of any future plans to expand operations.
- **Build quality and reliability** – Choose a leading commercial brand with an established reputation for good quality and reliability. Look for a high grade stainless steel finish and high density insulation. Don't go domestic - they can't maintain the correct temperatures and warranties won't cover commercial use. A full manufacturer's warranty (1-5 years), spare parts availability and good after sales service, including a maintenance contract, are advised.
- **Operational features** – Look at life cycle costs and bear in mind the CO₂ emissions – the lower the carbon footprint the more efficient and environmentally friendly – ask which refrigerant is in the unit – R600a is the most efficient. Also look for: visible temperature displays; rapid cooling; self-closing doors; door alarms; internal lighting; adjustable and removable shelving; coved internal corners, removable door gaskets; forced/blown air to ensure uniformed temperatures; easy access to condenser for repairs; castors for moving units to allow ease of cleaning and possible re-location.

Our team can advise on the savings available through manufacturers registered with the ECA (Enhanced Capital Allowance) Scheme which provides tax relief for businesses that invest in energy efficient equipment and with The Carbon Trust where there is an Energy Technology List which details products that offer better energy efficiency and reduced running costs.

Key to icons

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