

WAREWASHING FEATURE EDUCATERING FEBRUARY 2016



Please attribute any quotes from this information to Kris Brearley, Sales Director, R H Hall Sole UK Distributor of Simply Stainless Modular Fabrication and key supplier of the Smeg Professional Warewashing range.

There are a wide variety of different machine options and manufacturers available to buyers, the most important element is to identify the right machine with the right specification for your application. If the machine doesn't have the correct specification then it just won't do the job correctly and invariably won't offer the desired results.

Some establishments may not always have the expertise to know which machine is right for their operation. As a supplier of many leading brands of warewashing equipment, we can provide advice on the right type of machine for the throughputs needed and the space available.

Many users underestimate the type of machine they need, Don't just choose a machine based on the overall daily throughput, but take into account peak times. Passthrough or 'hood' style dishwashers offer the best solution for sites with a large throughput. Smeg offer machines that are able to handle outputs of up to 72 baskets per hour and these are usually configured with stainless steel tabling positioned either side for efficient loading and unloading. Simply Stainless offer both 'cleans' outlet benches and 'dirties' inlet tables, which come complete with a sink for pre-rinsing of heavily soiled items. These units are suitable for all leading commercial dishwashers and available in sizes of both 1200 and 1600mm.

For sites with smaller kitchens or less throughput, undercounter dish and glasswashers offer a more compact solution. The Smeg range includes models with outputs of up to 60 baskets per hour.

Modern warewashing equipment needs to be highly functional and energy efficient. Smeg incorporate many design features throughout the range to meet these needs – from rotating arms and nozzles that reach all areas of the tank, to double skinned and insulated bodies to reduce heat loss and ensure optimum heating times.

Operation of these machines is based on ease of use, and easy to use controls, plus many built in features such as self-wash cycles and Smart Wash chemical dosing mean the Smeg range do not require any lengthy staff training.

Please visit www.rhhall.com for more information.

FOR MORE PRESS INFORMATION CONTACT:

Emma Smith

01296 663400

emma.smith@rhhall.com

R H Hall, Hallco House, Beacon Court, Pitstone Green Business Park, Pitstone, Bedfordshire, LU7 9GY

T: 01296 663400

F: 01296 663401

E: sales@rhhall.com

W: www.rhhall.com