



HOSPITAL CATERER DECEMBER 2015 FOOD & BEVERAGE VENDING

Please attribute any quotes from this information to Ray Hall, Managing Director, R H Hall

Traditional vending options are usually synonymous with foods such as crisps and chocolate, therefore not promoting nutritious or healthy foods. In a hospital environment, where a healthy diet can have an impact on recovery, modern vending options can provide hot, healthy snacks at any time of day, for patients, visitors and staff. One such option is the new 365soup® Soup Server.

This unique, innovative dispensing system allows 100% natural soup to be served with minimum effort and guaranteed results. It's a great way to get soup on the menu, 365 days a year! Incredibly easy to use and able to operate as back or self-serve, with a variety of payment options, it creates a fantastic opportunity for additional revenue in any establishment.

We are currently working alongside a major foodservice company to offer a complete soup serving system, fully branded and offering the UK's No 1 Soup! More news on the exciting collaboration coming soon...

- A unique soup dispensing system, serving from Crop to Cup, a range of soup from the UK's No1 Soup brand.
- High quality soup, freshly made using a unique 'cold fusion' process, with a 12 month shelf life. Guaranteed to contain no artificial ingredients, colourings or preservatives. Fresh vegetables ensure a great texture and 'crunch'.
- Profit from every serving, 365 days a year, 24/7!
- Lease the system from as little as £2.50/day over 5 years. Selling just 50 cups/day at £2.49 a cup, R H Hall estimates that just one system will generate £26,467 gross profit/annum.
- Small footprint, large output and a single 13 amp supply
- Touch screen technology, automatic soup portion control, monitoring and reporting services.
- Easy, hygienic and safe to fill using patented durable soup pouches
- Easy to clean and maintain with self-cleaning function
- Soup can hold in the server for up to 12 hours. No other soup serve system offers this totally closed technology.
- Soup stays in perfect condition from first serve to last drop
- Meets every foodservice safety standard and compliance
- The soup server identifies the soup and automatically programs itself to required serving temperature.
- Set your own margin and control your profit with confidence
- Stock with the confidence that your soups will sell through with no waste

With health on the mind of many consumers, this innovative product has a proven track record in Europe, bringing an ideal solution for the UK market. A great alternative to traditional 'fast foods', the Soup Server offers a fantastic 'On the Go' snack for the health conscious consumer.

Each of the 2 litre soup pouches carries a unique barcode containing batch information for tracing ingredients, ensuring conformity to HACCP guidelines. The interactive display shows all nutritional data, including allergens, reducing the need for staff interaction and ensuring speed of service. An electronic reporting facility also provides nutritional information and product traceability on demand.

For more details, please visit www.rhhall.com

R H Hall are the Sole UK & Eire Importer for the 365soup® Soup System

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