



GARDEN CENTRE CATERING – FEBRUARY 2014

GREEN PRODUCTS

Please attribute any quotes from this information to Kris Brearley, Sales Director, RH Hall

- ***A guide to delivering sustainability best practice in foodservice. How can operators measure their energy usage and set objectives?***

No matter what size your operation, having a policy on sustainability is an important way forward and one that is increasingly being expected. This can be very easy to implement; it doesn't have to be a complicated or costly exercise. Sustainable initiatives can be implemented easily and in the long term deliver real benefits and savings to a business.

The starting point is to incorporate environmentally friendly practices into an overall business strategy and then set attainable goals – small steps not huge leaps – this way, it won't leave you daunted or completely confused!

Careful and responsible procurement and better use of existing equipment will all form part of a viable sustainability policy as will provenance in food sourcing and waste recycling.

For operators to start monitoring their energy usage, they must first look at calculating their operational carbon footprint, by quantifying greenhouse gas emissions it will then help the business understand what impact it has and then will help them to identify and prioritise areas that need reducing which in turn will often result in cost savings and by knowing and understanding where this usage occurs, objectives can be set to realistically start reducing this impact over time. The Carbon Trust can help in terms of guidance as to how to start looking at calculating a business' carbon footprint on an organisational level as well as individual products/services within a business – more specifically the catering operation for example.

Then when taking the business forward sustainably, emissions and costs can be minimised when these factors are considered at early project stage – for example when looking to expand the operation or when just simply purchasing replacement equipment, looking at options with the least carbon emissions will lead to greater commercial efficiency; it has been found that there is a correlation between the two.

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- ***How is new technology helping operators to be more energy efficient?***

As the leading independent catering equipment distributor in the UK we work on behalf of a number of the leading brands in the industry and the majority if not all of these companies now manufacture products that have sustainable and environmentally friendly technology in their designs. Equipment is evolving all the time and there are plenty of very good pieces of kit on the market which can help an operation build their green credentials and become more energy efficient.

Newer energy efficient models help to save on water, gas and electricity consumption whilst ensuring maximum performance. We also find equipment from the leading brands are very well built with extended warranty and regular maintenance intervals built in – both of which definitely help sustainability as does very importantly looking at the whole life costs of a piece of equipment rather than initial outlay – a longer term perspective is far more beneficial for a business and the environment.

When procuring such equipment, operators should also look at their current catering facilities in line with whatever budgets they have available and buy the best they possibly can, also assess their needs in line with their offering; is there a case for prime cooking equipment replacement or for example, could just a couple of stand-alone induction hobs or a combination microwave provide them with the additional speed and productivity required for certain menu items - complementing their operation and saving energy?

Equipment is becoming more intelligent, with programmable models aiding efficiency and ensuring consistent results, leading to less wastage. In addition, features such as rapid pre-heat functions save on power and aid unit recovery after loading/unloading; self-diagnostic facilities are built-in to some equipment which can detect any operational problems, again helping to keep them running at optimum performance and efficiency and auto power cut out is a great feature which saves energy when the equipment is not in use.

We have also seen more versatile pieces of equipment coming onto the market, for multi-function use and new technologies in accelerated cooking – for example the **the Maestrowave Combi Chef 7 and Maestrowave Induction Hobs.**



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Maestrowave Combi Chef 7

The latest and most flexible **combination microwave oven** from Maestrowave, is the new **Combi Chef 7**. A true multi-tasking piece of equipment it's able to operate in a combination of modes and can bake, roast, grill, steam, defrost, regenerate, microwave, boil or simply keep food warm all in one flexible, efficient unit. Packed full of new features and the latest version of Menu Creator (Menu Creator 2.0™) the oven will produce the best results ever in super quick time!

For example, a beef topside joint of up to 6lb (2.7kg) can be cooked in combination mode in just 11 minutes. By using the combination mode of grill and convection, you can also be sure of a quality result. Accelerated cooking, with quality!

Menu Creator 'create your own menu' feature now allows for up to 99 menus to be pre-programmed using any method of oven, microwave, grill or combination or microwave plus grill using the turbo fan function on or off. Errors are eliminated with perfect cooking stages and timings all very easily pre-programmed onto the unit's Menu Creator 2.0™ software. Great results can be achieved within both skilled and non-skilled operations.

Induction Equipment – Maestrowave Induction Hob

New induction equipment is coming to the market all the time as manufacturers see the interest in this form of cooking continuing to grow and most manufacturers now know they have to offer some form of induction cooking in their product ranges. Further product developments in this area will build on the environmental benefits and the precision cooking control aspects induction can offer.

Induction cooking is cost efficient in terms of energy usage – when using an induction hob, for example, almost 95% of every pound spent on energy goes straight into the pan, whereas with gas it's about 50% and with electric it's less than 60%. And with energy prices set to continue to rise, induction could be a good investment for the future.

The unit can also detect when a pan is removed, so it cuts energy automatically – a great safety feature as well as an energy saver – this feature can save between 40-70% energy over conventional hobs once the pan is removed – this could mean a saving of over £3,000 per year! Another plus point is their ease of installation – just plug in and go! Another cost saving in induction's favour is elimination of the need for extraction systems or air conditioning. This is because the cooking pan itself conducts the heat, the rest of the hob remains cool, meaning no build-up of heat or fumes in the kitchen which also makes it ideal for small or restrictive kitchens.

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- ***How can operators make meaningful comparisons between different items of equipment during the buying process? What industry benchmarks are available?***

The operational ability of a piece of equipment is one area; looking at the key functions in terms of what you need the equipment to do, but also look at the energy saving abilities (auto cut-off for example, pre-programming) and carbon emissions listed against each piece of equipment.

However, with R H Hall's access to the most extensive range of foodservice equipment available on the market today, together with our vast knowledge and experience within the sector, we are ideally placed to offer a specialised, independent foodservice solutions service across a range of equipment.

We also have an extensive development kitchen facility and team at our HQ fitted out with all the very latest equipment so clients and distributors can see and operate a very wide range of kitchen equipment and see the benefits of each piece for themselves. Our development team can work closely with a business' own chefs to look at equipment and create new menus, adapt recipes and perfect equipment timings to enhance cook/bake/regeneration results or bring in our tried and tested concepts to also maximise their operation, helping to improve service and efficiencies.

We can also 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. We are also members of CESA who have launched a 'Cut carbon and costs calculator' to further help operators with their choices.

- ***Web address for further information***

Please visit www.rhhall.com



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