

iWave[®] awarded NHS Supply Contract for “Modular Mobile Regeneration Systems”

Launched on July 1, 2011, a new NHS Supply Chain Contract is available for “Modular Mobile Regeneration Systems”. R H Hall will be supplying exclusively the iWave[®] plated meal solution from Maestrowave.

Kris Brearley, Sales Director for R H Hall comments, “Our iWave systems are now specified within the NHS Supply Chain framework contract, it means any Trust can now order via NHS Supply Chain without having to do their own OJEU tender. Having passed all criteria – due diligence, financial, quality assurance, sales, service, pricing structures with the iWave product offer, we are very proud of this achievement.”



About iWave[®]

iWave[®] from Maestrowave is the intelligent solution for every foodservice situation where speed, quality, consistency, accountability and safe cooking are required. The system will meet any foodservice volume demands from a one off ward to a complete multi-sited hospital mobilisation. The iWave[®] system has been developed with some of the leading manufacturers and suppliers of ambient, chilled and frozen meals. By replacing manual controls with a ‘fool-proof’ barcode scanner and unique encrypted barcodes, any chance of operator error has been removed, ensuring every meal is delivered at its best, as easy as ABC.



A-Scan



B-Place



C-Press

Why Choose the iWave® system?

Working with food partners, most of which are featured on the *NHS Supply Chain ready meals contract*, iWave® is already a very successful foodservice solution, installed in hospitals throughout the country. These sites include Broomfield, Basildon, Derby Royal, Royal Liverpool, St Mary's, Charing Cross, Hammersmith, Leicester General, Broadgreen, Royal National Orthopaedic, The Walton Centre, Northwick Park & St Georges Tooting Hospital to name a few! Applications are varied and include ward catering, retail, staff catering, out of hours and vending. A demonstration of the vending application can be found at : www.hotfoodvending.com/#/ba-instructional-clip/4542358497

The team at R H Hall, which was established in 1978, are the exclusive distributors of the system. They are able to provide full consultancy, demonstration, presentation and evaluation service from their state of the art development kitchen facilities, together with live trials on site using their experienced staff.



Massive Savings in costs can be achieved!

The iWave® system is suitable for fresh, frozen and ambient foods. *It can reduce energy use and costs with savings up to 70% in comparison with conventional kitchen systems. In addition, food wastage will be reduced with potential savings in the region of £6,000.00 per ward. In a Trust of 25 wards this could be a over £150,000.00 each year.

**Download latest HefmA energy & food wastage report at:*

[www.rhhall.com/netalogue/presroom/\(b\)%202011%20iWave%20HefmA%20Conference%20Leaflet.pdf](http://www.rhhall.com/netalogue/presroom/(b)%202011%20iWave%20HefmA%20Conference%20Leaflet.pdf)

Managing your Food

Each system is capable of very detailed and extremely useful management reports. Some examples of these are:-

- e-carbon footprint monitor - Reduce and hit carbon footprint targets with the iWave® e-carbon footprint software. The iWave® will automatically generate reports to show daily carbon footprint reduction and monitor target progress.
- e-nutritional monitor to help speed up patient recovery by monitoring the daily nutritional intake by individual patient with the iWave® e-nutritional software. The iWave® will automatically generate detailed nutritional reports broken down by individual meal for each patient.
- e-waste monitor - Prevent food wastage and ensure stock rotation with the iWave® e-waste software. The iWave® will automatically generate reports for food that reaches its use by date before disposal. Consolidated information will be available by food type and monitored by individual user, iWave®, workstation or site.
- e-maintenance monitor will remind the client when it is time for its annual service, maintenance or PAT test with the iWave® e-maintenance software. They are able to choose to have this request sent directly to their iWave® service centre or to their Maintenance Manager.

Providing a quality meal on demand 24/7

Your patient can be eating a hot nutritious meal in 5 minutes from request

Case Study – Broomfield Hospital

Last November saw Broomfield Hospital in Chelmsford open a new wing; the largest development on the site since the hospital was first opened in 1940. The new facility was built to achieve centralisation of all the acute services onto one site. It consists of four levels and a rooftop helipad.

The Hospital treats a large number of out-patients and in-patients per year. Irene Wright is Patient Services Manager at the Hospital, "It



is extremely important that whilst on site patients receive the best catering we can provide. We have introduced the iWave system onto three levels of the new wing. Level 2 zonal kitchen has a bank of 16 iWave systems; level 3 also has 16 and level 4, maternity services, has 8 iWave systems. Between them they are catering for over 300 patients. Through the new system we can offer hot meals as and when a patient requires it. Our menu is also more extensive with a choice of 24 different dishes available in addition to salads and sandwiches. The patient experience feedback has been very positive and our wastage has been cut to a minimum".

R H Hall has been instrumental in providing the iWave systems, working alongside hot meals provider Anglia Crown. The plated meals system 'Crown Cuisine' is regenerated to perfection in the iWave and can then be delivered to the patient freshly cooked. Speed, consistency, quality and accountability of the food menu is guaranteed through this automated foodservice system. Any chance of operator error has been removed by replacing manual controls with a 'fool-proof' barcode scanner and unique encrypted barcodes on each meal. Irene Wright is a supporter of the new system, "The iWave always ensures that food is delivered at its best -which has a very positive impact in terms of patient care and recovery. It's helping us to provide a much improved experience".

The Company behind iWave®

About RH Hall

RH Hall was established in 1978 and during the past 33 years has built up an enviable & solid reputation within the foodservice equipment supply and service market. Today RH Hall employs over 50 Staff and has a turnover of £10.5 Million (UK) the company is profitable, financially sound and considered the largest and most dynamic independent foodservice equipment company of its kind in the UK.

RH Hall Exclusive Brands

From a toaster to the complete Solution

Sole distributors for iWave Foodservice & Medical Solutions, Sharp, Simply Stainless, Maestrowave, Menu Creator, Smeg & Crown Verity Professional Foodservice Equipment.

Approved National Distributors for over 100 leading foodservice equipment brands.

Proud investors in British manufacturing:

Our New Fabrication Services Division was launched at our modern 15,000 sqft factory in May 2011.

Best Brands and Best Service

Our philosophy is about providing all sectors of the industry with an unparalleled service - providing the best name brands, an extensive product range, guaranteed stock availability, dedicated teams of knowledgeable staff to provide unbiased professional buying advice, backed by a nationwide service, spare parts and technical support second to none. We also ensure we offer some of the very best buying terms available in the industry too!

Our Mission to You

R H Hall continues to work on its investment and commitment to you, our customers. Continually evolving our products and services to ensure we deliver against your expectations.

WE WILL:

- Listen to your needs and offer professional advice according to your catering requirements
- Work with you to provide solutions for future projects and concepts
- Provide you with the correct specification to cater for your immediate and future plans
- Meet your budgets, expectations and deliver on time
- Maintain equipment to ensure reliability and consistency
- Provide you with the ultimate foodservice equipment distribution package

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