



REFRIGERATION FEATURE

CARE HOME CATERING – SUMMER 2015

Refrigeration really is the workhorse in any kitchen and it's no exception with care home kitchens – what other piece of equipment has to work at maximum efficiency 24/7? It is also at the forefront of minimising the risk of food poisoning, playing a vital role in maintaining the safety of food in optimum storage conditions.

It is vital to choose the correct equipment for your operation...

Optimum performance is guaranteed by the revolutionary new model ranges which combine innovative technology and environmentally friendly power systems to deliver outstanding energy efficiency and the bonus of long term cost savings – something that caterers working to tight budgets should be aware of. These models will pay for themselves in terms of energy savings very quickly.

For the kitchen and storing food, caterers should consider the mix of fresh, chilled and frozen food they serve and the volume of meals being prepared. Throughput will help to identify the capacity and power of the unit required. But they should be mindful of any future plans for expansion or change in operation. Walk-in coldrooms and freezer rooms can be easier if there is space when storage volumes are high or variable (as with the academic year) and smaller reach-in and step-in models are good for smaller turnover or where space is at a premium.

Reliability and durability are a consideration – choose a leading brand with an established reputation for good quality and reliability. Look for energy efficient models to maximise performance and help reduce costs. A full manufacturer's warranty, spare parts availability and good after sales service are vital to avoid any unnecessary downtime.

Operational features should be considered carefully, not all models have the same! So for comparison, consider things like visible temperature displays; rapid cooling; self closing doors; adjustable and removable shelving; coved internal corners, removable door gaskets; forced/blown air to ensure uniformed temperatures; castors for moving units to allow ease of cleaning and possible re-location –all the features that make cleaning and operating the equipment easier.

RH Hall stock and supply various leading refrigeration brands within their extensive product range – including True, Electrolux, Lec, Gram, Williams, Celltherm cold and freezer rooms and IMC back bar refrigeration.

Innovations:

RH Hall's expertise goes beyond product supply alone...

Through our innovative solutions we can meet and even anticipate clients' needs perfectly, whether this calls for 'off the shelf' products or bespoke solutions for any operational need, foodservice brand, concept or menu. We frequently adapt standard foodservice equipment, tailoring it technically and cosmetically to suit a client's needs through our own Fabrications business and our 15,000 sq ft manufacturing facility. We also work with key business partners to bring together 'total solutions' that marry together innovative food/menu items, with unique equipment at maximum operating efficiencies, such as with the iWave®.

Continued...

The revolutionary *iWave*® Plated Meals System

Meal delivery can be dramatically improved whilst cutting food wastage and energy costs with the unique, fully automated *iWave*® ‘straight to plate’ foodservice solution. Suitable for chilled, frozen and ambient foods, it’s very economical to run with an eco-friendly carbon footprint, providing a saving of up to 70% over conventional foodservice methods.

With this system, care home kitchens are able to provide patients with a choice of good quality, nutritious hot meals that can be served within five minutes of selection.

The *iWave*® is extremely easy to use - manual controls have been replaced with a “fool-proof” barcode scanner and unique encrypted barcodes on dishes, with any chance of operator error being removed; every meal is delivered on demand, on time and at its best, every time. And because the food is not handled, it creates a very hygienic operation. Any foodservice volume demand, from a smaller home to a complete multi-sited care home can be accommodated.

With malnutrition prevention being high on the priorities for care home management, the *iWave*®’s e-nutritional software can help managers monitor the daily nutritional intake by individual resident – it will automatically generate detailed nutritional reports broken down by individual meal for each resident.

The *iWave*® system also features a stock control system and this can replace much of the manual intervention currently required to re-order stock. The added benefits of waste and stock loss reporting will give management early warning of slow moving lines and potential misappropriation of stock.

Every time one of the unique *iWave*® barcodes are scanned, the identity of the food or user is recognised and logged by the system. The information is sent to the *iWave*® server via a wired, GPRS or wireless connection. Alternatively information can be stored on the *iWave*® and downloaded directly to a laptop or PDA with an infra-red or Bluetooth connection.

The use of the full e-reporting capabilities of the *iWave*® are optional. The system will work as a simple scan and cook unit if preferred. Other reporting needs can also be provided for on a bespoke basis.

***iWave*® System highlights:**

- Suitable for fresh, frozen and ambient food products
- 100% error proof with consistent and safe food regeneration
- Menus can be created to meet any dietary or nutritional values. RH Hall has worked with a number of specialist plated meals suppliers with the *iWave*® system
- Operates off a standard 13 amp plug, small footprint ideal for restricted space
- Fully mobile to create a flexible and versatile system – can be
- Very economical to run with an eco-friendly carbon footprint providing a saving of up to 70% over conventional food service regeneration
- Up to 50% capital cost saving compared to traditional regeneration equipment
- Full management reporting, automated stock control, HACCP
- Ability to fix the required food margin and control budgets

Please attribute any comments to Ray Hall, Managing Director, RH Hall

For further information visit www.rhall.com or call our Sales Team on 01296 663400

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