



REFRIGERATION FEATURE

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Refrigeration really is the workhorse in any kitchen and it's no exception with university 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 university caterers working to tight budgets should be aware of. These models will pay for themselves in terms of energy savings very quickly.

University caterers should also consider their operation and the required application of refrigeration – will it be used in the kitchen area, counter display, the bar, or for communal area vending?

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.

When looking at front of house refrigeration, good looks and efficiency are key, whether it is for food counter display or the back bar area – that all important first impression matters to attract students and increase their customer satisfaction to remain on campus and purchase.

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.

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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®.

Partnering innovation

A great example of a new innovative product developed through working with our vending clients is the **iWave Feedstation**. Produced by our UK factory, this new solution has been incredibly well received by clients. Combining the ultimate accelerated regeneration system, the iWave® with in-built refrigeration and interactive live digital marketing and touch screen displays into a merchandising unit that can host real time promotions, hot food can be provided 24 hours a day 365 days a year.

Customers simply make their choice from the digital display, the menu item is dispensed and then they scan the barcode on the packaging and place the item inside the iWave® to begin the cooking process. It's totally fool-proof and eliminates any need for staff supervision. The system can be built up and programmed as required then added to at any time to cater for all foodservice demands.



For more detailed information or to arrange a demonstration, contact our Sales Office.

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

For further information visit www.rhhall.com

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