

Buying Guide



T: 01296 663 400
E: sales@rhhall.com
W: www.rhhall.com



This equipment is the perfect solution for those catering on a larger scale, where the volume of covers dictates the need for holding dishes ready for service, such as in schools or universities or for foodservice operations where food or plated meals need to be transported and held at the right temperatures before serving in locations remote from their kitchens such as in hospitals, care homes or banqueting in hotels.

Keeping freshly cooked food at the correct temperatures for serving is harder than it sounds and you need the right equipment to do it, as food safety is of paramount importance as is keeping the food in fresh condition too. It's about getting the right cabinet for the menu/dishes served. For example, if certain cooked foods are susceptible to drying out, then a dry heat cabinet will make them even dryer over a period of time, so a cabinet that has a humidifier that injects a small amount of moisture in the cupboard cavity will be best. Whereas foods with high moisture content such as pasta dishes, or high fat content, such as pies and sausage rolls will keep well in dry heat cupboards. And it's not just about heat, chilled cabinets are available too and once again the same food safety compliance applies.

Gantries, bain marie tops and hot cupboards can also play a vital role in keeping foods ready for service, helping to accommodate any peaks or lengthy service periods.

Advantages & Key Benefits

- Food and plated meals can be prepared in advance of service times and held safely, in optimum conditions until required, helping kitchen efficiency and service throughput.
- Reduces food wastage as foods are held in optimum conditions, so they will stay fresh and attractive looking from the start of service to the very end.
- Difficult or remote dining locations can easily be catered for.
- Food safe and food hygiene compliant.

Buying Tips

- **What equipment?** – Caterers should assess their needs in line with their operation – what food is served, where and when, the throughput, length of service and any peaks. Also be mindful of any future plans to change menus, expand operations or change layouts. Consider where the equipment can be stored when not in use and for mobile cupboards, look at door widths to ensure they will get through – look at compact or narrower models if required. Capacities are determined by how many plated meals or plates stacked each cupboard will take.
- **Build quality and reliability** – Choose a leading brand with an established reputation for good quality, durability and reliability. This way you will ensure compliance with all the relevant food safety regulations. These brands usually build in great operational features too and energy efficiency, which should always be considered. Look for a full manufacturer's warranty – the minimum being at least a year. Check the availability of spare parts and after sales service.
- **Operational features** – Look for solid stainless steel construction, double skinned, fully insulated cabinets for greater energy efficiency. Good heat/chill recovery time, gastronom compatible, fan assisted or forced/blown air are for even temperature distribution, digital electronic temperature controls and visible temperature display, adjustable and removable shelves. For mobile units look for solid castors, push bar and plug park. For gantries and hot cupboards, halogen or quartz lighting to enhance display, infra-red heat lamps, sneeze guards, variable temperature controls.

Key to icons

- LD** **Light Duty**
Designed for commercial use in a less busy environment
- MD** **Medium Duty**
Strongly constructed to perform in a busy situation
- HD** **Heavy Duty**
High standard of build to provide good service under heavy use
- HD+** **Extra Heavy Duty**
High powered, fast throughput with the highest standard of build
- 13 Amp**
Plug and go!
- Hardwired**
Hard wiring required
- Gas**
- SS** **Stainless Steel Construction**
- 1 YEAR WARRANTY** **Warranty**

Hot Cupboards

1888



- 270 x 10" plates or up to 40 plated meals
- Thermostat
- 3 removable chrome wire shelves
- External Dimensions: 845 W 625 D 970 H
- On Site Warranty



P6P2



- 236 x 10" plate capacity or 36 plated meals
- Plain top
- Digital temperature control
- External Dimensions: 900 W 670 D 900 H
- On Site Warranty



1887



- 240 x 10" plates or up to 30 plated meals
- Thermostat
- c/w 3 x 1/3 & 4 x 1/4 GN bains marie top
- External Dimensions: 845 W 625 D 975 H
- On Site Warranty



MSB9



- 210 x 10" plates or up to 42 plated meals
- 2 shelves
- 30-85°C temperature range
- External Dimensions: 900 W 610 D 900 H
- On Site Warranty



MSB9G



- Supplied with gantry
- 210 x 10" plates or up to 42 plated meals
- 2 shelves
- External Dimensions: 990 W 675 D 1360 H
- On Site Warranty



P6B2



- 222 x 10" plate capacity or 33 plated meals
- Wet or dry bain marie top
- Digital temperature control
- External Dimensions: 900 W 670 D 900 H
- On Site Warranty



MSB12



Robust and reliable, the Parry MSB12 mobile bain marie servery is made from high grade stainless steel. Fully mobile, on 4 swivel castors - 2 of which are braked - the unit is functional, hygienic and easy to clean. The servery top will accept 3x 1/1 gastronorm containers.

- 280 x 10" plates or up to 56 plated meals
- 30-85°C temperature range
- External Dimensions: 1200 W 610 D 900 H
- 2 shelves
- Wet/dry bain marie top
- On Site Warranty



P6P3



- 316 x 10" plate capacity or 48 plated meals
- Plain top
- Digital temperature control
- External Dimensions: 1125 W 670 D 900 H
- On Site Warranty



H0T12



- 360 x 10" plates or up to 70 plated meals
- Thermostat
- 2 shelves
- External Dimensions: 1200 W 650 D 900 H
- On Site Warranty



P6B3



- 302 x 10" plate capacity or 45 plated meals
- Wet or dry bain marie top
- Digital temperature control
- External Dimensions: 1125 W 670 D 900 H
- On Site Warranty



BM30MS



- 344 x 10" plate capacity or 48 plated meals
- Digital display
- 2 removable shelves
- External Dimensions: 1285 W 670 D 900 H
- On Site Warranty



HC20MS



This general purpose, plain top hot cupboard is suitable for use in all commercial catering establishments and demonstrates the expertise that Victor have, following 50 years in the food service market. With a capacity of 36 plated meals, or 258 x 10" plates, this compact model provides an ideal starting point for any operator who does not want to compromise on quality.

- 258 x 10" plate capacity or 36 plated meals
- 2 removable shelves
- External Dimensions: 980 W 670 D 900 H
- Digital display
- Castors
- On Site Warranty



MSB12G



- Supplied with gantry
- 280 x 10" plates or up to 56 plated meals
- 2 shelves
- External Dimensions: 1290 W 675 D 1360 H
- On Site Warranty



HC30MS



- 344 x 10" plate capacity or 48 plated meals
- Digital display
- 2 removable shelves
- External Dimensions: 1270 W 670 D 900 H
- On Site Warranty



P6P4



- 396 x 10" plate capacity or 60 plated meals
- Plain top
- Digital temperature control
- External Dimensions: 1450 W 670 D 900 H
- On Site Warranty



H0T15



- 450 x 10" plates or up to 90 plated meals
- Thermostat
- 2 shelves
- External Dimensions: 1500 W 650 D 900 H
- On Site Warranty



P6P5



- 476 x 10" plate capacity or 72 plated meals
- Plain top
- Digital temperature control
- External Dimensions: 1775 W 670 D 900 H
- On Site Warranty



P6B5



- 462 x 10" plate capacity or 69 plated meals
- Wet or dry bain marie top
- Digital temperature control
- External Dimensions: 1775 W 670 D 900 H
- On Site Warranty



Hot Cupboards, Banquet Carts & Holding Cabinets

HOT18



- 540 x 10" plates or up to 108 plated meals
- Thermostat
- 2 shelves
- External Dimensions: 1800 W 650 D 900 H
- On Site Warranty



HOT18P



- Passthrough
- 108 plated meal capacity
- Thermostat
- External Dimensions: 1800 W 650 D 900 H
- On Site Warranty



1000-BQ2/96



- 96 x 10" plated meal capacity
- 16-93°C temperature range
- Halo Heat' for longer holding life
- External Dimensions: 954 W 773 D 1714 H
- On Site Warranty



BL100H2



- Holds up to 108 10" plates
- 4 shelves & supports
- Adjustable temperature between 65 - 95°C
- External Dimensions: 1070 W 780 D 1810 H
- On Site Warranty



FSHC-6W1



- 6 x 2/1 GN capacity
- Humidified
- Thermostatically controlled heat & humidity
- External Dimensions: 645 W 749 D 816 H
- On Site Warranty



H8D-UC



- 8 x 1/1 GN capacity
- Suitable for E33D ovens or stand alone use
- Digital controls and display
- External Dimensions: 610 W 680 D 810 H
- On Site Warranty



P6B4



At just 670mm deep, the Lincat Panther range of hot cupboards are designed to fit through narrow doorways, making them ideal for smaller pubs & restaurants, plus nursing or care homes. Remaining large on features, the P6B4 includes a thermostatically controlled Bain Marie top which can be operated via wet or dry heat. Accurate digital electronic control of the hot cupboard temperature, adjustable between 20-99°C, ensures compliance with food hygiene regulations.

- 382 x 10" plate capacity or 57 plated meals
- Digital temperature control
- External Dimensions: 1450 W 670 D 900 H
- Wet or dry bain marie top
- Fan assisted
- On Site Warranty



H8D-FS-UC



- 8 x 460 x 660mm tray capacity
- Suitable for E32T ovens or stand alone use
- Touch screen controls
- External Dimensions: 735 W 810 D 810 H
- On Site Warranty



750-S



- 10 x 1/1 GN 65mm deep capacity
- 16-93°C temperature range
- Halo Heat' for longer holding life
- External Dimensions: 653 W 785 D 855 H
- On Site Warranty



H10D-FS



- 10x 460 x 660mm tray capacity
- Suitable for E32D ovens or stand alone use
- Digital controls and display
- External Dimensions: 735 W 810 D 1015 H
- On Site Warranty



H10D



- 10 x 1/1 GN capacity
- Suitable for E33D ovens or stand alone use
- Digital controls and display
- External Dimensions: 610 W 680 D 1015 H
- On Site Warranty



500-TH-111



This intuitive Cook & Hold oven cooks by time or probe to detect internal product temperature and automatically converts to 'hold' mode once the set parameters have been reached. Eight programmable menu buttons can store your favourite recipes, thereby reducing operational requirements. The SureTemp™ heat recovery system ensures immediate compensation for any heat lost when the door is opened and an alarm sounds if left open for more than 3 minutes!

- 5 x 1/1 GN 65mm deep capacity
- Halo Heat™ for longer holding time
- External Dimensions: 460 W 672 D 851 H
- Cooks by time or probe
- LED display
- On Site Warranty



HDW-2



- 2 drawers
- Independent thermostat to each drawer
- Completely insulated individual cavities
- External Dimensions: 749 W 575 D 537 H
- On Site Warranty



500-3D



- 3 drawers
- Holds 3 x 1/1 GN pans 150mm deep
- 16-93°C temperature range
- External Dimensions: 618 W 625 D 663 H
- On Site Warranty



UPCS400



- 6 x 1/1 GN grid capacity
- Holds multiple pans of hold or cold food
- Food can be stored for hours
- Polyethylene construction
- External Dimensions: 460 W 635 D 490 H

UPCH4002



- 6 x 1/1 GN grid capacity
- 71°C heat maintains food moisture
- Enables HACCP compliance
- 45 minute preheat time
- External Dimensions: 460 W 670 D 630 H



UPC800



- 8 x 1/1 GN grid capacity
- Holds multiple pans of hold or cold food
- Food can be stored for hours
- Double compartment
- External Dimensions: 520 W 690 D 1145 H

CD400



- Transports food carriers
- For UPCS400/UPC800
- 2 swivel and 2 fixed castors
- Durable construction
- External Dimensions: 530 W 710 D 230 H

Plate Warmers/Dispensers & Food Warmers

1868



- Approx. 90 plate capacity
- c/w 3 shelves
- Thermostatically controlled
- External Dimensions: 375 W 600 D 945 H
- On Site Warranty



1832



- Approx. 120 plate capacity
- c/w 4 shelves
- Thermostatically controlled
- External Dimensions: 375 W 600 D 1115 H
- On Site Warranty



1869



- Approx. 180 plate capacity
- c/w 3 shelves
- Thermostatically controlled
- External Dimensions: 610 W 600 D 945 H
- On Site Warranty



1863



- Approx. 240 plate capacity
- c/w 4 shelves
- Thermostatically controlled
- External Dimensions: 610 W 600 D 1115 H
- On Site Warranty



PDH1



- Capacity approx 60 plates 210mm-285mm dia
- Heated with lid
- 4 castors (2 braked)
- External Dimensions: 600 W 400 D 900 H
- On Site Warranty



VHFD



- 360° visibility
- Toughened glass panels and doors
- 30°C
- External Dimensions: 490 W 575 D 640 H
- Parts Only



SPC



The Parry SPC heated square pie cabinet is an attractive solution for the storage and merchandising of hot foods such as pies, pasties and sausage rolls. Constructed from high quality stainless steel and toughened glass, the heated merchandiser is both sturdy and easy to clean. The internal water reservoir helps to ensure that stored food doesn't dry out and along with the internal light, this makes an ideal unit for encouraging hot food purchases.

- 2 removable wire shelves
- Internal light
- External Dimensions: 400 W 400 D 330 H
- Up to 10 pies/shelf
- Glass doors to front & rear
- On Site Warranty



FDWDE-1X



- 4 shelf multi purpose rack
- Humidified
- Internal thermometer & light
- External Dimensions: 492 W 530 D 730 H
- On Site Warranty



KMER



- 85 potato holding capacity
- Front and back doors
- Toughened glass
- External Dimensions: 515 W 533 D 640 H
- Parts Only



LPW 



- 3 chrome plated rod shelves
- Thermostatic control up to 95°C
- Minimum food holding temperature of 72°C
- External Dimensions: 710 W 330 D 520 H
- On Site Warranty

LPW/LR 



Part of the Seal display range, the LPW/LR includes internal lighting and a humidity feature to keep food in perfect condition, for longer. Stylish, rounded and compact design allows for attractive display - front or back of house - where space is at a premium. Thermostatic controls provide a maximum temperature of 95°C, whilst a minimum temperature of 72°C meets all required guidelines.

- 4 chrome plated rod shelves
- Humidity feature
- External Dimensions: 710 W 330 D 520 H
- 2 x 25W lights
- Thermostatic control up to 95°C
- On Site Warranty

AGPC1 



- 3 shelves
- Piezo ignition
- Sliding doors to rear
- External Dimensions: 735 W 375 D 630 H
- On Site Warranty

E83 



- 50 pie capacity
- 4 racks - 493 x 295mm
- Thermostat control
- External Dimensions: 595 W 356 D 515 H
- On Site Warranty

CPC 



- 3 removable wire shelves
- Up to 20 pies/shelf
- Water reservoir prevents food from drying out
- External Dimensions: 740 W 360 D 420 H
- On Site Warranty

CPC1 



- 4 removable wire shelves
- Up to 20 pies/shelf
- Water reservoir prevents food from drying out
- External Dimensions: 740 W 360 D 530 H
- On Site Warranty

E84 



- 80-100 pie capacity
- 4 racks - 693 x 295mm
- Thermostat control
- External Dimensions: 795 W 356 D 515 H
- On Site Warranty

PC140G 



- 140 pie capacity (approx)
- Glass doors to front and rear
- Variable temperature
- External Dimensions: 1130 W 470 D 895 H
- On Site Warranty

UM50 



- 3 shelves
- Rotating rack
- 3 x shelves, 374mm diameter
- External Dimensions: 565 W 565 D 780 H
- On Site Warranty

Pizza Display, Hot Plates & Lamp Units

R206

Rowlett



- 6 hot plate capacity
- Individual hot plate size 272x150mm
- Retains heat for up to 45 minutes
- External Dimensions: 380 W 225 D 330 H
- Workshop Warranty



R210

Rowlett



- 10 hot plate capacity
- Individual hot plate size 272x150mm
- Retains heat for up to 45 minutes
- External Dimensions: 380 W 225 D 460 H
- Workshop Warranty



QLD1

PARRY



- 1 x 300W heat lamp
- Quartz bulbs
- 400W base element
- External Dimensions: 725 W 540 D 580 H
- On Site Warranty



Looking for more display options?



See pages 102-109...

HDU20ZG

Victor



- 300W quartz lamps
- Heated glass base
- Independent controls to base and gantry
- External Dimensions: 780 W 580 D 520 H
- On Site Warranty



LD2

SEAL



- Halogen gantry
- Glass sneeze screen
- Thermostatic control
- External Dimensions: 790 W 538 D 562 H
- On Site Warranty



UM050

SEAL



This innovative product combines oven and merchandiser in one unit - perfect where space is at a premium. The thermostatically controlled 50-250°C fully insulated oven can cook a 12" pizza, whilst a further 3 can be held in the lit, humidified merchandiser, which includes 3x rotating chrome shelves. Diffused twin lights create even, attractive illumination and this unit is perfect for back service areas that can be seen by the public.

- 3 shelves
- 374mm diameter per shelf
- External Dimensions: 565 W 565 D 925 H
- Rotating rack
- 50-250°C built in oven with 380 x 390mm shelf
- On Site Warranty



QLD2

PARRY



- 2 x 300W heat lamps
- Quartz bulbs
- 400W base element
- External Dimensions: 1135 W 535 D 575 H
- On Site Warranty



C2LU

PARRY



- 2 x 250W heat lamps
- Infrared bulbs
- 400W base element
- External Dimensions: 725 W 475 D 725 H
- On Site Warranty



Lamp Units, Gantries, Carveries, Food Carts & Salad Bars

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Food Service Equipment

Want to make your own gantry?

SIMPLY STAINLESS



Hatco

See page 46
Contact sales for lamp options...

C4LU

P PARRY



This best selling range of servery lamp units is available in 2, 3 or 4 lamp options, all with infra red bulbs. The 4 lamp C4LU operates from a total loading of just 1.8kW, meaning you can simply Plug & Go!

- 4 x 250W heat lamps
- 800W base element
- External Dimensions: 1425 W 475 D 725 H
- Infrared bulbs
- Keeps food at ready to serve temperatures
- On Site Warranty

2YEAR WARRANTY  

LD3

SEAL



- Halogen gantry
- Glass sneeze screen
- Thermostatic control
- External Dimensions: 1130 W 538 D 562 H
- On Site Warranty

2YEAR WARRANTY  

C3LU

P PARRY



- 3 x 250W heat lamps
- Infrared bulbs
- 400W base element
- External Dimensions: 1095 W 475 D 725 H
- On Site Warranty

2YEAR WARRANTY  

LD4

SEAL



- Halogen gantry
- Glass sneeze screen
- Thermostatic control
- External Dimensions: 1470 W 538 D 562 H
- On Site Warranty

2YEAR WARRANTY  

BTC4

Victor



- 400 x 400mm carvery pad
- Quartz heated gantry
- Variable heat control to base
- External Dimensions: 400 W 400 D 115 H
- On Site Warranty

2YEAR WARRANTY  

CCSU2

P PARRY



- 2 x 250W heat lamps
- Simmerstat control
- 2 x 2/3 gastronorm size carvery plate
- External Dimensions: 970 W 441 D 850 H
- On Site Warranty

2YEAR WARRANTY  

VT1

SINO ON FOAM




- Ambient temperature
- Flexible foodservice trolley solution
- Can be personalised with bespoke graphics
- External Dimensions: 970 W 655 D 835 H
- Parts Only

1YEAR WARRANTY  

AMTT

P PARRY



- Ambient unit
- Can be used with chilled eutectic plates
- Available in Red or stainless steel
- External Dimensions: 1100 W 400 D 300 H
- On Site Warranty

2YEAR WARRANTY