

Welcome...



We think it's fair to say that there isn't much we don't know about catering equipment and the foodservice industry. Our considerable expertise has been built up from being within the business for almost 40 years. Today we are the largest foodservice equipment solutions supplier in the UK and we strive to be the very best, continually developing the products and services we offer, making us a truly nationwide 'one stop' catering equipment supplier. This growth has been achieved by listening to you, our customers, placed at the forefront of the market. We pride ourselves on understanding and anticipating the needs of our customers, providing catering solutions for tomorrow's needs - today.

R H Hall continues to work on evolving our products and services to ensure we deliver to your expectations - continuing to invest in our business and furthering our commitment to our customers.



Our philosophy is clear - to provide all sectors of the industry with an unparalleled premium buying experience - providing best name brands, an extensive product range, guaranteed stock availability and dedicated teams of knowledgeable staff to provide unbiased professional buying advice, all backed up by nationwide service, spare parts and technical support second to none.

In all we represent over 100 top brands, equating to over 10,000 products, all available on a free next day delivery service. You can rest assured that when you purchase from us you get premium brands and a premium service - but without the premium price! We give you the very best buying terms in the industry, whatever the size of your order and you can be certain of no hidden extras - our terms are transparent, they are what they say they are. You also get peace of mind - we have a nationwide network of R H Hall approved distributors, so no matter where you are there is one of our distributors nearby to offer you further sound advice, product demonstrations, immediate supply and reliable after sales service.

Our professional team, both in house and within our network of over 1,400 nationwide appointed dealers, can offer unbiased advice to help enhance or expand a business, based on what we believe is the best and latest solution. And if there isn't one... well, we'll develop one! Our R&D team, based within our state of the art Development Kitchen, will work alongside each customer to develop a bespoke, unique solution - creating a real recipe for success. Whether it's a one off piece of equipment or a tailored roll out for a nationwide chain, we really are your 'one stop shop' for catering equipment - you need look no further.

We can also draw upon expertise from the valuable relationships we have with our approved business partners. We are extremely proud to work with some of the best brands in commercial catering equipment - we are the Sole UK & Eire Distributor for Sharp Professional Microwave Ovens - and have been for over 20 years!

APPROVED DEALERS

OUR NATIONWIDE APPROVED DEALER NETWORK OFFER LOCAL SALES AND SERVICE BACK UP THROUGHOUT THE UK - SUPPORTED BY OUR KNOWLEDGE AND CONTINUED INVESTMENT IN THE INDUSTRY.



OUR MISSION TO YOU

WE PROMISE TO:

- 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 buying experience

We also hold Exclusive Distributor status for Maestrowave Catering Equipment, Smeg Foodservice Ovens, iWave® Foodservice Solutions, Simply Stainless Modular Fabrications, Crown Verity Professional Barbecue Systems and the New Covent Garden Soup Server. In 2011 we formed our Fabrication Services division, operating from a modern and fully equipped 15,000 square foot British Factory and enabling us to offer a complete and extremely comprehensive Foodservice product catalogue. Our growing team boast many years of experience in all forms of metal fabrication between them. They also love a new challenge - all projects from small, to full product roll out are welcomed. Today, the majority of our orders are for bespoke projects and custom builds, with production built entirely to the customers specification. Our in house design department are able to take custom requirements and transfer these directly to the production floor for manufacture. We are also able to provide sample and prototype units before full production begins, ensuring every detail is as required. Whether your requirement is a bespoke stainless steel bench or a custom designed service counter, we can work with you to make your ideas a reality!



DEVELOPMENT KITCHEN
THIS STATE OF THE ART FACILITY IS HOST TO
PRODUCT TESTING, MENU DEVELOPMENT,
TRAINING & INDUSTRY MEETINGS

We also work in partnership with a number of major food companies and suppliers to help us keep abreast of industry trends and maintain our position at the forefront of innovation. Our Development Kitchen was created specifically for this reason, allowing us to provide not just the right equipment, but a complete business solution too. This 2,500 square foot facility offers a valuable hands-on environment to develop new menus and concepts and plays host to many industry events including 'Cook Live' demonstrations and foodservice seminars - many top development chefs from around the UK have now experienced this centre of excellence.

R H Hall is a firm believer in supporting the foodservice industry, both now and for the future. We support a number of professional bodies including the Craft Guild of Chefs, Microwave Technologies Association, Catering Equipment Suppliers Association, Cedabond, ENSE, Hospital Caterers Association and Health Estates & Facilities Management Association, as well as being approved suppliers for ESPO and NHS Supply Chain.

We always advocate that you should select the best equipment you can afford - many cheaper imported products are flooding into the UK and it can be tempting to go down this route. But unknowingly to many, a lot of this equipment doesn't reach any product conformity standards. We insist on this and urge you do too! In fact, our investment into the integrity of our products runs into tens of thousands of pounds a year - but we don't pass this cost on to our customers, we absorb this operational cost into our business as we believe it has to be given to ensure we offer the best and safest products possible. We have maintained ISO accreditation since 1998 and all of our key brand products are WEEE, RoHS and CE compliant.



CUSTOMER SERVICE
OUR SALES & CUSTOMER SERVICE
TEAMS EMPLOY A WEALTH OF
KNOWLEDGE BETWEEN THEM,
ALLOWING US TO DEAL
WITH YOUR NEEDS QUICKLY
AND WITH CONFIDENCE.



FABRICATIONS DIVISION
OUR 15,000 SQ. FT. BRITISH FACTORY IS
FULLY EQUIPPED WITH THE LATEST
MACHINERY, ENABLING US TO TAKE ON A
NUMBER OF BESPOKE PROJECTS



SHARP

iwave
FOODSERVICE SOLUTIONS

MAESTROWAVE

NEW
COVENT GARDEN
SOUP Co.
SOUP SERVER

**SIMPLY
STAINLESS.**

smeg
FOODSERVICE

CROWN VERITY