

# Buying Guide



Food safety and hygiene is an essential part of every professional foodservice business and all food and catering businesses have a legal responsibility to adhere to Food Hygiene Regulations. The law sets out clear HACCP (Hazard Analysis at Critical Control Points) guidelines for the safe production of food, which not only protects the public (your customers), but also protects businesses reputations too.

Food safety is about the correct handling, preparation and storage of food to control harmful bacteria, preventing foodborne illnesses. And it relates to all aspects of a business – the premises and personal hygiene of staff too. It's primarily spread by inadequate cleaning of hands, equipment and surfaces and by cross contamination – most likely when raw food touches (or drips onto) ready to eat, cooked food, equipment or surfaces. Also inadequate pest and waste control. Get it wrong and it can have extremely serious, life threatening results.

To overcome these challenges, it is vital to establish good practice, but to do that you need the right equipment and systems in place. Our range provides solutions for all health and hygiene requirements, including: stainless steel tabling to provide adequate workspace to carry out all tasks hygienically; to shelves and racking for storing foods correctly; sink units for food prep and equipment cleaning; hand wash sinks and dryers for personal hygiene; fly killers to help eradicate flying pests; and food transport trolleys and plate stackers for handling food and food waste.

## Advantages & Key Benefits

- A lot of operations pay outside contractors to supply personal washroom equipment and services as it has been seen as a specialist area, however, this equipment is now very affordable, reliable and easy to fit by operators themselves. There are even mobile hand wash sinks available for restricted or remote catering sites or outdoor catering.
- Hand dryers, fly killers and storage systems are essentially maintenance free, especially if you choose reputable brands.

## Buying Tips

*We can provide advice on the equipment that will help minimise the risks within an operation, helping with HACCP compliance.*

- **What equipment?** – Consider the flow and activity levels within all areas of your kitchen prep and cooking areas, route to storage and plate return/waste area, this will help determine where cross contamination can be kept to a minimum with the correct placement of shelves, workbenches, sinks, plate stackers etc. Choose designs that will minimise dirt traps.
- **Build quality and reliability** – Choose the best you can afford. Look for leading brands with an established reputation for quality, durability and reliability. For pest control and hand dryers, look for current technology and for fly killers, check the longevity of UV tubes. Check the availability and cost of spare parts and the after sales service, plus any warranty periods. The Simply Stainless range comes with a lifetime warranty.
- **Operational features** – For shelving, choose materials best suited for each application i.e. metal for dry foods, plastic coated wire for coldroom or freezer stored goods. Look for adjustable shelves and consider solid or slatted shelving depending on the foods to be stored. For hand dryers, look at the drying times – the higher the output the faster the dry time, noise levels, infra-red sensors and energy saving auto cut-out. For fly killers, look for quality construction, good square metre coverage, easy installation, easy to clean and safety features. For front of house siting, look for stylish, discreet designs.

## Key to icons

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

## MEX25W



- 40 M<sup>2</sup> coverage
- Easy to clean, robust & efficient
- Can be table, ceiling or wall mounted
- External Dimensions: 360 W 140 D 260 H
- Workshop Warranty



## MEX25SS



- 40 M<sup>2</sup> coverage
- Easy to clean, robust & efficient
- Can be table, ceiling or wall mounted
- External Dimensions: 360 W 140 D 260 H
- Workshop Warranty



## MEX50SS



The Maestrowave 'MEX' range of fly killers has been 'The Professional's Choice' for many years, offering a heavy duty and durable solution. The range includes models offering coverage from 40 M<sup>2</sup> to 110 M<sup>2</sup>, all available in either white or stainless steel.

- 80 M<sup>2</sup> coverage
- Easy to clean, robust & efficient
- Can be table, ceiling or wall mounted
- External Dimensions: 510 W 140 D 260 H
- Safety switch for quick & easy tray removal
- Workshop Warranty



## FB26



- 80 M<sup>2</sup> coverage
- 2x 13W eco bulbs
- Hygienic glueboard application
- External Dimensions: 310 W 90 D 300 H
- Exchange Warranty



## MEX50W



- 80 M<sup>2</sup> coverage
- Easy to clean, robust & efficient
- Can be table, ceiling or wall mounted
- External Dimensions: 510 W 140 D 260 H
- Workshop Warranty



## MEX75W



- 110 M<sup>2</sup> coverage
- Easy to clean, robust & efficient
- Can be table, ceiling or wall mounted
- External Dimensions: 660 W 140 D 260 H
- Workshop Warranty



## FB52



- 160 M<sup>2</sup> coverage
- 4x 13W eco bulbs
- Hygienic glueboard application
- External Dimensions: 500 W 90 D 300 H
- Exchange Warranty



## UDP1



- Infrared automatic operation
- 25 second approx drying time
- Chromed swivel nozzle
- External Dimensions: 270 W 200 D 240 H
- Workshop Warranty



## UDP1SS



- Infrared automatic operation
- 25 second approx drying time
- Chromed swivel nozzle
- External Dimensions: 270 W 200 D 240 H
- Workshop Warranty



# Hand Wash Basins, Drain Maintenance & Shelving/Racking

**WS2L** **MECHLINE**



- Comes complete with 3" lever taps
- 240 x 135mm bowl
- External Dimensions: 305 W 270 D 140 H
- Parts Only

**1 YEAR WARRANTY** **SS** **NEXT DAY DELIVERY**

**GREASE PAK** **MECHLINE**



- Battery operated model
- Helps to keep drains clear of FOGs
- Install almost anywhere in the kitchen
- External Dimensions: 410 W 186 D 499 H
- Parts Only

**1 YEAR WARRANTY**


**4ZIM900500** **CRAVEN**



- 4 tier
- Bright zinc chromate finish
- Adjustable feet
- External Dimensions: 900 W 500 D 1675 H
- Workshop Warranty

**3 YEAR WARRANTY**

**4NYM1200400** **CRAVEN**



- 4 tier
- Silver grey nylon coated finish
- Adjustable feet
- External Dimensions: 1200 W 400 D 1675 H
- Workshop Warranty

**3 YEAR WARRANTY**

**4ZIM1200600** **CRAVEN**



- 4 tier
- Bright zinc chromate finish
- Adjustable feet
- External Dimensions: 1200 W 600 D 1675 H
- Workshop Warranty

**3 YEAR WARRANTY**

**4ZIM1500600** **CRAVEN**



- 4 tier
- Bright zinc chromate finish
- Adjustable feet
- External Dimensions: 1500 W 600 D 1675 H
- Workshop Warranty

**3 YEAR WARRANTY**

**SS17 SHELIVING/RACKING** **SIMPLY STAINLESS**



From standard 4 tier racking, to specially designed tilted defrost shelving, Simply Stainless have a range of racking solutions to suit every user. Available in a range of sizes and constructed from solid Stainless Steel at an affordable price.

**SS17**

- 4 tier
- Fully adjustable
- Available in 900mm, 1200mm, 1500mm wide

**SS17DF**

- 4 tier with tilted defrost shelves
- Fully modular & expandable
- Available in 900mm or 1200mm wide

**LIFETIME WARRANTY** **NEXT DAY DELIVERY**

**4NYM1800600** **CRAVEN**



- 4 tier
- Silver grey nylon coated finish
- Adjustable feet
- External Dimensions: 1800 W 600 D 1675 H
- Workshop Warranty

**3 YEAR WARRANTY**



For our full range of Fabrications see pages 42-47...

# Trolleys, Platestackers & Display Baskets

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

Hygiene, Storage & Handling

**ETDT100N**



- Tray dispense unit
- 100 tray capacity
- Accepts 545 x 385mm trays
- External Dimensions: 603 W 509 D 790 H
- Workshop Warranty



**RSE9-Z**



- 2 tier
- For general purpose use
- Fully welded
- External Dimensions: 821 W 571 D 1000 H
- Workshop Warranty



**SS14/15/16 TROLLEYS**



Part of the Simply Stainless Modular Fabrication range, a range of trolleys suitable for serving or clearing - from 2 tier to 16 tier. General use and bakery specific options are available, all available for Free Next Day Delivery! Contact our Sales Team for a quote...

- **SS14** - 2 tier, Complete with castors and push bar, External Dimensions: 800 W 500 D 900 H
- **SS15** - 3 tier, Top quality no. 4 finish, External Dimensions: 800 W 500 D 900 H
- **SS16** - 18 level, Gastronorm compatible, External Dimensions: 377 W 570 D 1650 H
- **SS16-2/1** - 18 level, 2/1 Gastronorm compatible, External Dimensions: 581 W 680 D 1650 H
- **SS16BT** - 18 level, Accepts 400x600mm bakery trays, External Dimensions: 460 W 625 D 1800 H
- **SS16BT1** - 18 level, Accepts 460x660mm bakery trays, External Dimensions: 520 W 650 D 1800 H



**RSE11-Z**



- 3 tier
- For general purpose use
- Fully welded
- External Dimensions: 821 W 571 D 1000 H
- Workshop Warranty



**TCT1/10**



- 10 level
- Accepts 10 x 460x360mm trays
- 110mm pitch
- External Dimensions: 485 W 578 D 1343 H
- Workshop Warranty



**WM6**



- 6 plate capacity
- Wall mounted
- Ideal for storing plated food
- External Dimensions: 70 W 45 D 570 H
- Workshop Warranty



**TM48**



- 48 plate capacity
- Table mounted
- Ideal for storing plated food
- External Dimensions: 360 W 360 D 1140 H
- Workshop Warranty



**BW48-C**



- 48 plate capacity
- Folds away when not in use
- Adjustable for different size plates & dishes
- External Dimensions: 650 W 480 D 1270 H
- Workshop Warranty



**TMHR3L**



- Countertop
- Chrome plated mild steel
- 3 basket, 3 tier display baskets
- External Dimensions: 400 W 385 D 824 H
- Workshop Warranty

