



## REFRIGERATION TUCO – FEBRUARY 2016

***Please attribute any quotes from this information to Kris Brearley, Sales Director, R H Hall***

### ***What are the essential refrigeration appliances for a university kitchen and front of house areas? What are the advantages of each one?***

The range of refrigeration equipment available is vast and the options best suited depend on the type of operation and size of kitchen. Standard upright and under counter fridges and freezers offer basic but essential storage, with double door options available for larger sites. Chest freezers are also available for bulk storage needs. Refrigerated counters offer a solution for prep areas and are available with 2 to 4 doors and various drawer configuration options. More specialised equipment include blast chillers and freezers, meat or fish temperature options and bespoke cold rooms for sites requiring a larger chilled or frozen storage area.

R H Hall stock and supply various leading refrigeration brands within their extensive product range – including True, Electrolux, Lec, Gram, Williams, and IMC back bar refrigeration.

### ***Should caterers look for functionality or a good aesthetic when purchasing front of house refrigeration?***

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.

Operational features should also 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.

### ***What food safety procedures need to be in place when using refrigeration?***

The food being stored must be reviewed in full to ensure the right temperature range is available. Fresh meat and fish both need to be stored between specific temperatures and should always be stored in a full stainless steel cabinet – both inside and out – for hygiene.

Always ensure that the unit chosen has measures in place to alert of any failure, alarms should sound if the temperature raises above its set level. The ambient temperature of the kitchen should also be considered, some compressors will not cope with high temperatures and will operate inefficiently. Look for ‘tropical’ compressors, which can work in ambient temperatures between 30-40°C.

### ***What one tip would you offer caterers when purchasing new refrigeration?***

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 (some models come with up to 5 years!), spare parts availability and good after sales service are vital to avoid any unnecessary downtime.

***Please include a definitive website address where readers can go for more info on your company.***

Please visit [www.rhhall.com](http://www.rhhall.com) for more information.

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