



CATERING LIGHT AND HEAVY EQUIPMENT TUCO JANUARY 2020

Please attribute any quotes to Kris Brearley, Sales Director, R H Hall

- ***What equipment features should caterers look at when investing in new kit?***

In today's market, there are many catering equipment options and brands to choose from. To ensure the right equipment choice for their operation, caterers should consider working with a supplier who has in-depth knowledge of the equipment they are offering and are able to advise on the best and most cost-effective solution. Access to a range of brands is an advantage, so that the various features and benefits of each can be carefully considered. Also look at suppliers who can advise on more than just the 'out of the box' product, offering menu development, bespoke branding, food testing and more.

- ***What are the latest equipment technologies to make university caterers' lives easier?***

Innovative concepts that offer self-service are becoming more and more popular. The New Covent Garden Soup Server is a new, unique and innovative soup dispensing system that allows 100% natural soup to be served with minimum effort and guaranteed results - from crop to cup! It's a great way to get soup on the menu 24/7, 365 days a year! The ideal choice for a wide range of foodservice environments, this innovative and unique solution is incredibly easy to use and can be set up for back or self-serve, with a variety of payment options, creating a great opportunity for additional revenue in any environment. A totally unique plug and go soup dispensing system serving, from crop to cup, a range of the UK's favourite soup from the UK's No1 Chilled Soup brand.

- ***What are the most innovative machines out there?***

In addition to the New Covent Garden Soup Server, innovation can also be seen in the iWave Automated Foodservice System. Using the latest microwave technology, the system provides a unique, fully encrypted, bar-coded meal solution which is suitable for a number of applications. The iWave system is perfect for vending installations and we have seen recent success with Convistore 'micromarkets', working with fellow TUCO supplier North West Vending – see Case Study from our 2019 Winter 'Update' Newsletter attached.

R H Hall are Framework Suppliers for TUCO Catering Light & Heavy Equipment and Innovative Food & Drink Concepts

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