



Imagine being able to have a full, quality meal when going to support your football team, when you visit your local convenience store, or when you have a stay in hospital?

Imagine, as the operator, not having to have catering skills, having automatic replenishment of stock, and being able to produce a quality food offering without waste. This is now possible with the latest innovative foodservice solution from R H Hall.

“iWave” is an innovative automated foodservice solution that will provide a perfect end result time after time 24/7. Utilising unique encoded barcodes to cook, store and transmit usage information, the “iWave” requires no catering skills.

The solution

*No more guesswork or food wastage the “iWave” system delivers your foodservice cooking and regeneration requirements 100% every time and **can be totally tailored** to meet every foodservice requirement.*

Operation is simple. *The food product is placed and sealed in a special plated container that contains a unique encoded barcode. The plated meal is simply passed in front of the “iWave” and is scanned into the system. Next, the food is placed inside the oven and the start button is pressed. The result is a food product, cooked to perfection! Food is not handled, creating a very hygienic operation.*

Automatically re-order the stock you use. *The oven can be linked to the iwave database held on your server anywhere in the World, and, report the items used since the last upload to enable a replenishment order to be automatically generated.*

The unique encoded barcodes allow each food item to be identified, and each time this item is cooked, it adds to the usage count.

Unique identifier. *Programmed via the keypad, this identifier might identify an individual oven, or a workstation if there is more than one oven in a workstation (in a hospital ward for instance), or simply a site if it is a pub or restaurant.*

Fresh Food Waste Barcode. *Where fresh food is being stored, waste can be an issue. A waste barcode is available that will record food that is passed its use by date before it is disposed of. This data is added to the replenishment order, but will be reportable separately so that waste can be monitored by oven, workstation or site.*

System Highlights

- *Suitable for fresh, frozen and ambient food products*
- *100% error proof with consistent and safe food regeneration*
- *Menus can be created to meet any dietary or nutritional values*
- *Operates off a standard 13amp plug*
- *Mobile*
- *Very economical to run with an eco friendly carbon footprint providing a saving of + 60% over conventional food service regeneration*
- *Up to 50% capital cost saving compared to traditional regeneration equipment*
- *Full Management reporting, automated stock control, HACCP*
- *Ability to fix the required food margin and control budgets*
- *The NHS mobile ward kitchen food cart is a great example of how flexible and versatile this system can be.*

The “iWave” stock control system will replace much of the manual intervention currently required to re-order your stock. The added benefits of waste and stock loss reporting will give management early warning of slow-moving lines and potential miss-appropriation of stock.

The Target Market

Suitable and adaptable for virtually every foodservice type outlet where speed, quality, consistency, accountability, safety and reliability of foodservice regeneration are required. It will meet any foodservice volume demands from the smallest of operators to the largest of chain outlets/restaurants.

The system is uniquely suitable for sectors such as ward service, hotel room service, in flight dining, schools/universities, stadium, convenience stores, petrol forecourts, pubs, event catering, contract catering and vending to name but a few!

Short Case Study

The first sites to purchase the **iwave** system were the Hammersmith and Charring Cross hospitals.

The **iwave** installation took place on the 30th May 2008. Over 60 **iwave** systems were installed and rolled out over the two hospitals in just 24 hours. This all took place on the Friday between 3pm and 10pm. The previous food trolley regeneration machines were taken out, the **iwave** systems installed and staff trained on the use. By the Saturday morning, the **iwave** systems were in full use, providing patients with a quality room/ward level of fresh, hot food that could be served 24 hours a day, seven days a week.

Food offering satisfaction levels are currently operating at 96%.

Between the two hospitals, they are now serving up to 1200 patients a day.