

# Breakthrough Products in “Food To Go” & “Out Of Hours” Catering



**B**on Appetit's 'Little Tasty Food Outlet' is the leading provider within the UK of hot food vending. Key business sectors now using the Bon Appetit service include hospitals, the military, call centres, education, finance, manufacturing and logistics/distribution, with clients including John Radcliffe Hospital, RAF, Virgin Atlantic, Cambridge University, Barclays, Honda, Nestle and P&G.

The 'Little Tasty Food Outlet' combines Bon Appetit's unique food products and the latest in vending technology to provide the breakthroughs that the catering market have been looking for - healthy, quality food, available anytime & ease of service - simply heat and eat in minutes!

R H Hall has been working closely with Bon Appetit and have been instrumental in their vending success by supplying the microwave technology needed to regenerate and cook the frozen snacks and meals. Recent developments have led to the introduction of the new revolutionary iWave® automated foodservice system being incorporated into the Tasty Food Outlet concept.

Keith Pordum, CEO of Bon Appetit, said: "With the difficult economic conditions of recent years showing

no signs of abating the business community continue to focus their attention on reducing costs. A key area receiving attention is whether staff/customers can be served high quality, hot food more cost effectively than at present. Well, the answer is a resounding yes, and Bon Appetit has been reaping the benefits with our hot food vending service."

What sets Bon Appetit's Hot Food Vending Service apart from other catering solutions is that it is available 24 hours a day and saves over 90% of the cost of a conventional workplace canteen. In addition, in a retail environment it is a profit generator.

A good recent example is GSK, which on two of their UK sites introduced five Bon Appetit hot food service modules to cater for night and weekend shifts. These are the times of day that conventional canteens, with their higher overhead, can be costly to provide. Bon Appetit fits the bill nicely, as the machines can be time locked so as not to take sales away from the contract caterer's canteen during key opening hours. Also, as the food is stored frozen there is no wastage, which is a big benefit for caterers who generally experience large food wastage costs with their own service. The rapid expansion of the Bon Appetit service has mainly been achieved by working closely with the contract catering and facility management companies, such as Sodexo, Compass and ISS with equipment expertise provided by supplier R H Hall.

Although cost savings is a big incentive in considering the Bon Appetit service, it really boils down to just how good the hot food offering is. Based on research they identified that the demand is for high quality, tasty food, that is quick to prepare, with plenty of choice and variety. Their service is all about the quality and range of food, which is exclusive to Bon Appetit. The 'food to go' favourites from the menu include Breakfast Muffins, Paninis, Baguettes, Beans, Cheeseburgers & Pastry Rolls, and their restaurant range satisfy those with a larger appetite.

The general consensus at taste tests is: "Wow! I wasn't expecting that."

Bon Appetit has developed a unique range of



For further information contact  
R H Hall's office on 01296 663400,  
visit [www.rhall.com](http://www.rhall.com)

packaging which ensures the frozen product is heated consistently in the iWave® systems, which feature encrypted bar code scanner technology. Heating times are 60 to 100 seconds for the breaded products and from 3.5 minutes for the meals.

The iWave® systems allow the snacks or dishes to be scanned and their optimum cooking temperature and timings to be automatically registered on the iWave.

All the customer has to do is simply scan the product, place their vending choice into the iWave®, press start and wait for their food to be cooked to perfection. It's so extremely easy, super quick and convenient.

## iWave® – A Breakthrough Solution

"A fully automated foodservice solution suitable for chilled, frozen and ambient foods."

- Ability to operate 24/7, 365 days a year.
- 100% error proof with consistent and safe cooking time after time.
- Menus can be created to meet any dietary or nutritional values.
- A table top system which operates off a standard 13amp plug supply.
- Very economical to run with an eco friendly carbon footprint providing a saving of up to 70% over conventional foodservice methods.
- Features and bespoke services include automated stock control, cost, profit, carbon footprint e-monitoring and HACCP to ensure you have full control of your foodservice operation at all times.
- The system can be built up and programmed as required then added to at any time to cater for all foodservice demands. The system can also be converted for mobile operation.

## The Company behind iWave®

### About RH Hall

RH Hall was established in 1978 and during the past

**bacon & egg  
muffin**



**ham & cheese  
panini**



33 years has built up an enviable & solid reputation within the foodservice equipment supply and service market. Today RH Hall employs over 50 Staff and has a turnover of £10.5 Million (UK) the company is profitable, financially sound and considered the largest and most dynamic independent foodservice equipment company of its kind in the UK.

### RH Hall Exclusive Brands

#### *From a toaster to the complete Solution*

Sole distributors for iWave Foodservice & Medical Solutions, Sharp, Simply Stainless, Maestrowave, Menu Creator, Smeg & Crown Verity Professional Foodservice Equipment.

Approved National Distributors for over 100 leading foodservice equipment brands.

### Proud investors in British manufacturing:

The New Fabrication Services was launched at their modern 15,000 sqft factory in May 2011.

### Best Brands and Best Service

Their philosophy is about providing all sectors of the industry with an unparalleled service - providing the best name brands, an extensive product range, guaranteed stock availability, dedicated teams of knowledgeable staff to provide unbiased professional buying advice, backed by a nationwide service, spare parts and technical support second to none. They also ensure they offer some of the very best buying terms available in the industry too!