

Introduction

It is imperative to find the right equipment to withstand the rigours of a tough hospital environment. Not only is good health and hygiene practice of paramount priority, adhering to HACCP (Hazard Analysis at Critical Control Points) guidelines where the production of food is concerned, but also minimising the risk of bacterial transfer in all areas of practice. By having the right equipment in place it can help manage these key areas and minimise the risks and keep threats at bay to patients and staff.

We have launched a new Medical Solutions range to support our customers' demands for such equipment. For the ward kitchens we have the new iWave® technology where we offer a fully automated foodservice solution for fresh, frozen and ambient foods. This intelligent, 100% error proof system can handle the creation of menus to meet any dietary and nutritional values, whilst bespoke features including automated stock, cost, profit and carbon footprint e-monitoring help efficient management.

For any medical application there is a wide range of fridges and freezers designed to meet all temperature and storage regulations, complemented by easy to assemble modular flat pack high grade no. 4 finish stainless steel shelving, tabling and cupboards. Countertop and wall mounted water boilers, coupled with ward beverage trolleys enhance patient care allowing for hot drinks to be served bedside. Ward service is further improved by regeneration trolleys – multigen and minigen bulk hostess trolleys with HACCP monitoring, plus serving and clearing trolleys in 2, 3 and 16 tier versions for various outputs.

For thorough sanitization of crockery and cutlery our commercial dishwashers operate at temperatures up to and exceeding 85°C.

Vax commercial vacuum cleaners in upright and cylinder models with HEPA filtration to reduce the impact of airborne particles complete the range.

We've highlighted in this section some of our latest projects in addition to the medical solutions product range. Please call if you would like to discuss your requirements further and arrange a full site survey.



Tips for buying Medical foodservice equipment

Which is the right equipment for you?

We can provide advice on what equipment will help minimise the risks and prevent cross contamination – a vital part of HACCP.

Assess your real needs in line with your current and future menu requirements and throughput. Look at your type of operation - What food is served? The numbers and turnaround of patients? Specific pieces of equipment can then be specified to accommodate particular foods types and capacities determined by throughput.

Reliability and durability

Ensure you choose a leading brand with an established reputation for good quality, durability and reliability. Look for efficient after sales service, plus double check the length of warranty available. Our new tabling range comes with a lifetime warranty.

What operational features should you look for?

High grade stainless steel manufacture for ease of cleaning and maximum durability; easy operation; thermostatic controls.

Key to Icons



1 Year Warranty



2 Year Warranty



3 Year Warranty



13 Amp
Plug and go!

