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EQUIPMENT BUYING GUIDE

2023

FEA Foodservice Equipment Association

Information Involvement Influence

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Dan Androne, Head Chef, The Forest Hotel, Dorridge

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Welcome

FEA Foodservice Equipment Association

Information Involvement Influence

There's an incredible amount of innovation happening in commercial catering equipment. In such a fast-moving sector, it can be difficult to keep up with the new features and technologies that are being developed, which is where this guide can help. Key areas include sustainability and environmentally-friendly credentials – with more emphasis on energy efficiency than we've ever seen before.

Indeed, ever-higher energy prices have focused minds on running costs. The initial investment to buy a commercial kitchen appliance is only about 15% of its lifetime cost, so it's worth checking performance criteria and running costs before you buy. Investing in a high-end, more efficient piece of equipment may be more economical in the long run.

That's especially true given that a quality commercial appliance can easily last 10 years, so you don't want to get it wrong. You need to understand the exact requirements you want, so your supplier understands them too, and can advise you on the best solution. It can be something as simple as buying an icemaker for the back bar because the old one needs replacing, but you need to make sure that the new one fits in the hole left by the old one – if it doesn't, you create a whole new set of problems.

What about the demands you are putting on the appliance? Some equipment is designed for light use only. Use it as you would a heavy-duty model and it will suffer. Often suppliers are asked for a generic piece of equipment, such as a combi steamer. However, the options will be different depending on what you plan to cook in it, how many meals you will cook in it, how skilled your staff are and so on.

It's also important to understand the appliance's technical requirements. What services will it need to connect to? Do you need to factor in additional measures to ensure you remain compliant with regulations? Be careful what you ask for – and if you're not sure exactly what you should specify, get the supplier in to discuss it with you. They'll know the questions to ask to ensure you get the best solution.

This guide is an introduction to a variety of different types of foodservice equipment, and we've included some of the key areas of innovation too. Read on if you want to know why your fridges would benefit from variable speed compressors, or what to do if your electrical supply system can't match your peak demand.

We hope you enjoy!

Paul Anderson
Chair of the Foodservice Equipment Association (FEA)

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Up for grabs

Display cabinets to show off your products are a great weapon in the battle to grab customer attention

Hot holding technology has been a key part of many commercial operations for years, but recently it has become important for a wider range of businesses.

Traditionally you might expect to see hot holding systems in use in canteens, fast-service restaurants as well as display counters or grab and go merchandisers. The recent rise in popularity for food delivery has seen demand for hot holding systems increase in businesses that previously either didn't use it, or used it in very limited circumstances. Hot holding is the ideal way to store individual orders before collection to ensure they're kept at peak condition.

The aim of hot holding systems is similar in a way to refrigeration, in that it is designed to keep food at a desired temperature until required, except hot instead of cold. Maintaining quality and temperature, without deterioration of taste or texture, is no easy task. It's essential to keep food stored above the 'danger zone' temperature of 65°C – below that, bacteria starts to multiply. At the same time, you want to avoid the product either hardening or getting the dreaded soggy bottom. To achieve all that it's essential not only to get the temperature right, but also the humidity.

While refrigerated storage generally needs to be maintained at one temperature to store the products it holds, if the intention is to store them hot, different foods might need different temperatures. Manufacturers have developed systems that allow multiple different temperatures within the same unit. Powerful air circulation systems maintain discrete zones that can keep specific foods at the required temperature. This also helps to preserve moisture within the food, preventing it from drying out or "sweating".

These systems are available either in the traditional grab-and-go open-fronted form or with doors. As with refrigerated storage, both options have advantages and disadvantages based on how and where they are being used. While open-fronted hot holding provides hassle-free access for customers or staff, there will always be some thermal shedding despite advances in technology in terms of keeping the heated air within the cabinet. This can lead to an increase in the overall ambient temperature as well as increasing energy usage.

Units with doors can help to reduce the heat loss and energy consumption, making them particularly suited as hot holding solutions within kitchens or front of house locations where you don't want it to be too hot for staff or customers. For operators with limited room, sliding doors offer a space-saving alternative.

FAST THINKING

With hot holding, features like digital temperature controls, smart airflow systems, individually heated shelves and zonal air circulation are helping to ensure that hot food can be held for longer, without deterioration. There is also a lot of work on developing lower power units that can work off 13 amp supplies. Another feature to look for are glass sides, which improve visibility and offer more retail display area.

Away from merchandising, hot holding has become ever more important with the rise of takeaway and delivery services like Just Eat and Deliveroo. Cooked products that are waiting to be picked up need to be kept in the ideal 'climate' of heat and humidity – and the latest hot holding systems are designed to do just that.

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Fast thinking

The next generation of efficient and programmable microwaves can collect valuable user data

SHUTTERSTOCK/KOSTENKO MAXIM

Not only has microwave technology claimed its rightful position as one of the more versatile tools in commercial kitchens, it has reinvented itself as a key part of the next generation of multifunctional appliances.

Microwaves can be used for far more than simply heating or reheating food – although to be fair, they're very good at that too. Manufacturers have helped to reinvent microwave technology by combining it with other forms of cooking to create equipment that is powerful, flexible and fast. And, thanks to modern control systems, recipes can be programmed in, allowing staff to achieve consistent results with minimal training.

What's more, they're ideal for helping to maximise the productivity of smaller locations and are perfect for quick-service restaurants, fast food and cook-and-go outlets, and compact systems free up working space for staff.

Combining cooking systems such as grilling, infra-red, convection or impingement with microwaves allows these high-speed ovens to not only cook food fast, but also brown the product, delivering superior results. They can also reduce cooking times by 50% compared to, for example, a conventional convection oven.

Increasingly manufacturers are integrating powerful filtration systems that scrub grease and particulates from the air in the oven chamber as well as lowering its temperature before the air is released. This can save costs by reducing the need for additional ventilation systems as well as keeping the ambient temperature at a more comfortable level for staff and customers when installed front of house.

BRAIN WAVES

However, it's when the wider implications for integrating microwaves more deeply into standard commercial cooking processes are considered that the potential for change shows itself. The industry is looking for ways to improve its sustainability and part of that is moving to electronic equipment. As microwaves only use electricity, they create no greenhouse gases at point of use; furthermore, they have no heat-up time, which means they're only consuming electricity when they're in use, which has the added advantage of helping to lower running costs. This also allows chefs to respond quickly to changes in customer behaviour and spikes in demand.

The compact nature of much of this new wave of rapid cook systems, along with inbuilt air filter systems, gives enormous flexibility in where they can be installed. This allows for businesses in locations too small for traditional appliances to provide a more varied menu of freshly cooked items.

Microwaves are increasingly fitted with connectivity features, which means operators can automatically record all operational data generated by their equipment, and that can deliver valuable insights into how it's being used, ways they can change to improve efficiency, and provide advance warning of any issues before they develop.

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Riding the wave of innovation

Seven guiding principles, set by Panasonic founder Kōnosuke Matsushita – have stood the business in good stead for over a century. Jared Greenhalgh, European sales manager, explains how

Having developed its first professional microwave in the early 1960s, Panasonic has over 50 years' experience working with microwave technology and operators around the world. It has become a global market leader in microwave and rapid cook technology and following true to one of its founding principles – to have an 'untiring effort for improvement' – proudly looks toward the future; working on the development of new technology, continually improving the build quality of its products, and driving the service it offers to its customers to even greater standards.

Having long been recognised for its build quality and reliability, and for good reason – a professional kitchen can easily achieve over 200 use cycles per microwave, per day, so the demands on it are extremely high – Panasonic understands how to reliably deliver on high-quality requirements. As reflected by its extensive range of professional microwave ovens for commercial use – high-quality, high-performance products to suit every market which, in the tough everyday working conditions of a professional kitchen, offer advantages at all levels of kitchen management; from efficient thawing to gentle cooking. Its rigorous product testing ensures its commercial microwave ovens are robust and reliable; operating in some of the most demanding environments, and achieving consistent results at an enhanced speed.

Take the NE-SCV2BPQ speed convection oven, for example – an innovative, affordable solution for operators seeking a high speed oven which will perform consistently. Designed to cook, toast, bake, grill and reheat fresh and frozen foods, the SCV2 suits a variety of culinary tasks – from baking morning goods; perfectly cooking meat, vegetables and delicate items like fish; heating and browning the top of dishes like lasagne; to giving that freshly oven-baked feel to toasted bread. The SCV2 helps speed up service times and reduce the pressure on other sections within the kitchen.

For operators cooking larger quantities of food quickly, Panasonic's NE-1880BPQ/NE-3280BPQ heavy-duty gastronorm commercial microwave oven is powered by four magnetrons and has a 44-litre cavity – large enough to accommodate two 1/1 gastronorm trays at a time. With the functionality to regen whilst maintaining high quality, and beautifully steam salmon and raw vegetables at the touch of a button without the need for its own dedicated water supply, it gives operators the ability to cook on-demand without waiting for pre-heating. This is hugely beneficial to enhancing the efficiency of the kitchen – less time, high-speed service and lower costs.

With the cost of energy the highest it's ever been, energy efficiency has never been so important. Operators looking to improve the energy efficiency within their kitchens will benefit from using an energy-saving microwave and the cost savings as a result. Having invested in independent expert testing* of its NE-1878 microwave to prove the performance of its NPD, the unit generated outstanding results in terms of both its energy efficiency and overall performance. As the first unit of its kind to use inverter technology, which offers gentler, more even cooking, on a lower power setting, operators benefit from significant energy saving – up to 18% compared to similar models, making it the green machine of choice!

Panasonic's progressive approach to business is reflected in its long-term environmental vision, which showcases its commitment to an environmentally sustainable future. The Panasonic 2030 Strategy strives toward a circular economy, including the professional cooking division; using its resources to adopt a greener economy. This stance supports Panasonic's sustainable production and efforts towards global sustainability, with its mission to achieve net-zero C02 emissions in all operating companies by 2030. This acceleration towards carbon neutrality is coupled with one of its key principles, to support its customers by helping them reduce their C02 emissions using innovative new products and business practices.

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FOR MORE INFORMATION

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*Tested December 2022 UKAS Accredited independent EMC Test Laboratory, Eurofins Hursley

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Easy does it

Combi ovens take some of the stress away by automating daily tasks with superior efficiency

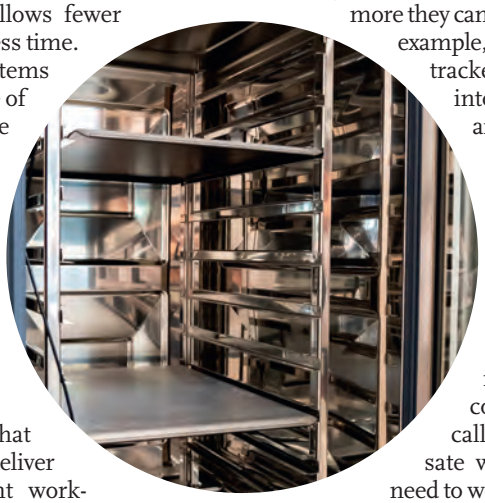
SHUTTERSTOCK/HACOHOB; ANDREY SAYFUTDINOV

Improving efficiency has always been one of the biggest factors behind purchasing new equipment, but the events of the past few years have seen it become probably the most important driver for businesses looking to navigate economic uncertainty.

A combination of the shortage of skilled staff and rising costs have caused many to look for new ways of running their kitchen, and this often involves replacing all or parts of the traditional cookline with multifunctional appliances to drive efficiency in many different ways, such as a reduction in energy use and therefore bills. Less equipment requires less energy, so if you're able to cut down on the gear you need to prepare your menu, those savings will have an immediate effect on your margins.

Combi ovens are the most well-known example of a multifunctional appliance. They've become common sights in a variety of kitchens, whether it's supplementing traditional equipment or largely replacing it. They can be used to roast, steam, bake, panfry, prove and more. Batches of food can be programmed to cook overnight, allowing you to stay ahead of surges in demand and offer a more varied menu. This also makes them ideal for use as part of a cook-chill system, regenerating previously prepared food when required.

The flexibility and speed of multifunctional appliances allows fewer staff to do more in less time. Modern control systems can replicate a range of recipes exactly, time after time, meaning that only a small amount of training is required in order to operate systems like combi ovens.



FROM POT TO PLATE

Another feature that has the potential to deliver even more efficient working methods is online connectivity. From recording hazard analysis and critical control point data to updating menus and remote monitoring by service providers, connectivity can help streamline a range of processes.

It can also cut costs, for example by making standardised recipes far simpler to implement. And the more kitchen equipment you have with online connectivity, the more they can be used in tandem. For example, every ingredient can be tracked, from when it is put into a refrigerator to when and how it's cooked.

It can also help lower energy use by automatically regulating demand at times of peak load. Connectivity software allows modern systems to work with energy monitoring systems, with consumption automatically adjusted to compensate when other appliances need to work harder.

A kitchen is by definition a multifunctional environment. People need to be able to carry out a range of tasks within it, as safely and efficiently as possible. Choosing equipment that is capable of multitasking can help you streamline your operation and thrive in difficult business environments.

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Rational is famously synonymous with the combi-steamer and while its iVario isn't as well known, it's gaining popularity as a gamechanger in professional kitchens. Rational is inviting businesses who are curious about the iVario to trial its benefits in their kitchens for free by participating in the TrialBlazer challenge.

This exciting free trial gives businesses the chance to have an iVario technologically-advanced bratt pan installed and running in their kitchen for six weeks, backed by a tailor-made training and support package throughout the period. The trial is available on all iVario models, suited for hospitality and catering professional kitchens.

Alex Signorelli, owner and proprietor of Signorelli's Deli, said: "We decided to trial the iVario to expand our corporate catering opportunities. Following the trial, we were motivated to invest in the iVario due to the remarkable transformation it brought to our food offerings and the significant boost in kitchen productivity, all with minimal effort."

Throughout the six-week trial kitchen teams are supported by a Rational professional chef and Rational will provide a full package of accessories. At the end of the six-week trial the operator can hand the iVario back at no cost to them or they may choose to purchase or lease the cooking system.

"The support provided during and after the loan period has been unbelievably wonderful, whether on the phone or in person," said Robbie Mukherjee, owner and proprietor of Muk A G's pie company. "The equipment's efficiency for cooking larger batches and its versatile settings are superb. It outperforms cooking in pots on a commercial hob, cleaning between batches is a breeze, and also takes up less space compared to a commercial hob, which is fantastic."

Want to learn more? Scan the QR or speak

Hot stuff

The workhorses of the kitchen are powered cleanly and efficiently – and look good too

SHUTTERSTOCK/DAVID TADEVOSIAN

Convection ovens, hobs, grills and salamanders, griddles and chargrills, boilers, bratt pans, kettles, and the good old deep-fat fryer are the traditional members of the cook line and, despite the introduction of 'wow' factor appliances such as combi ovens, multi-cook pans and turbo ovens, they remain the backbone of many commercial kitchens.

Remember the ovens and grills of yesteryear? Square, rugged and, let's be honest, a bit ugly. Well, they're nothing short of sexy these days. We're seeing theatre kitchens and front of house cooking in so many more areas of the foodservice sector, and that means equipment needs to not just perform well but look good and be easy to clean, too.

This doesn't mean that performance has been compromised. Indeed, as with every area of foodservice equipment, there is a whole lot of research and development going on to minimise energy use and help the industry meet its net zero carbon targets. For example, there are grills that, like induction, only activate the heat source when a tray is placed into the unit.

Speaking of induction, the benefits of the technology are being used in a host of different prime cooking appliances, not just hobs. From grills and griddles to soup kettles and buffet warmers, equipment using induction can be fast, safe and energy efficient. And because they produce little in the way of waste heat, induction hobs can reduce the strain on a kitchen ventilation system, too.

SECOND'S UP

A lot of the foodservice market is moving to electric, but sites with limited power supply have struggled and that's where intelligent energy management systems that run all appliances in a kitchen come in. Second by second, they divert power to where it is needed most, to ensure the kitchen supply doesn't get overloaded while not compromising on food safety.

Convection ovens have recently been added to the government's Energy Technology List (ETL), which is designed to show buyers which appliances are the most energy efficient. The FEA hopes to see more manufacturers putting their products up for testing to enter this and other new categories, which include combi ovens. Hobs and grills are also due to be added. The FEA and their members are actively involved with the ETL researchers, putting the final touches to the testing requirements.

Hydrogen-powered appliances are also being explored by some manufacturers, which could help to meet the industry's carbon strategies and operators' sustainability objectives, especially where electricity supplies are limited. We expect to hear of further developments in hydrogen trials in 2024.

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Inventing SPEED.PRO™, the first baking speed oven, and more recently, SPEED-X™ the world's first self-washing combi speed oven, it's Unox's latest development that will redefine the way a chef interacts with their oven, according to Scott Duncan, Managing Director of Unox UK.

"Innovation runs to the very heart of our business. From striving to develop commercial cooking equipment with energy efficiency and sustainability at its core, to technology that supports operators, drives consistency and delivers precision time and time again," he said. "Continuing to explore the possibilities in terms of manufacturing and technological evolution, we've launched X-Generation – the most powerful range of combi ovens ever."

Redefining the way a chef interacts with their equipment, X-Generation will set a completely new standard in terms of performance and opportunity in a kitchen. Two unique models, CHEFTOP-X™ and BAKERTOP-X™ are the result of a project that lasted more than three years and combined the expertise of over 50 dedicated engineers, physicists, chemists and chefs. Taking inspiration from the way we interact with our remarkably intelligent smartphones, the latest ovens from Unox feature Digital.ID™, for a fast, intuitive and fully customisable interface, complete with hyper-connectivity enhanced with artificial intelligence.

"CHEFTOP-X™ and BAKERTOP-X™ really are the next generation in professional cooking," said Duncan. "Ovens that understand the way a chef speaks, in whatever language, and can intuitively learn how and when they are used to drive efficiency and consistency in the kitchen. Equipped with state-of-the-art technology, the ovens come with 'HEY.Unox', enabling chefs to operate the oven with their voice. This, combined with the brand-new, optional OPTIC.Cooking accessory, allows the operator to simply add tray of food, letting the oven recognise the ingredients virtually and start the correct cooking programme.'

The two new Unox combi ovens, CHEFTOP-X™ for foodservice and BAKERTOP-X™ for bakeries and pastry shops, have been designed to minimise their environmental impact, both during production and especially when in use. They feature ingenious functions such as SMART.Energy, a feature that is capable of reducing and optimising consumption and CO2 emissions continuously, even when the oven is empty. Moreover, these features combine to provide personalised suggestions to users to be greener while cooking, for example by warning them if the door has been open for too long.

Aside from features, the Generation-X range from Unox achieves outstanding operator functionality. Featuring Unox's Digital.ID™ operating platform, the ovens are smarter than anything seen before.

"First seen on SPEED-X™, Digital.ID™ is a truly remarkable user interface that can now be found on CHEFTOP-X™ and BAKERTOP-X™," said Duncan. "Operated from the oven or via an app for complete remote access, anywhere and at any time. Built on a user profile format, operators can log into any connected Unox Digital ID™-enabled oven, anywhere in the world to instantly see their personalised layout, including language, buttons, menus and favourites.

"The system is at its full potential when combined with DIGITAL.Training and COOKING.Concierge – features that put the operator in direct contact with the Unox Corporate chef team right through the oven, for ongoing support, advice and guidance."

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Keep your cool

Fridges might be becoming smaller, but they're also smarter, helping chefs keep on top of stock

SHUTTERSTOCK/VIRRAGE IMAGES, GUYS_WHO_SHOOT

When it comes to the humble fridge, there's a mind-blowing choice of size, configuration, application and options. Some models are very familiar, such as the standard upright cabinets, the counters and undercounters, and the coldrooms that are the refrigeration workhorses of the commercial kitchen. Then there are the specialist models, such as blast chillers and blast freezers, prep stations, refrigerated pull-out drawer units and merchandisers.

And then there are the ones with wow factor – such as cabinets with specialist cycles incorporating an ice-cream function, rapid thaw or hard and soft chill cycles. Multi-use cabinets can operate as a refrigerator or freezer at the change of a setting, allowing for variations in the operator's seasonal cooking demands, and customised front of house models can almost look like works of art. Not so humble, then.

But what they all have in common is the ability to keep food safe, at the right temperature, until the operator needs it. Which is why it's so important to ensure your staff follow best practice – don't leave the door open, don't put hot food in a standard fridge (you need a blast chiller or blast freezer for that), don't overfill the fridge, don't block its ventilation grills, and so on.

One of the big hospitality design trends over recent years has been the squeezing of kitchen space in order to make room for other things, such as more customers. That in turn has led many refrigeration manufacturers to produce slimline versions of their standard models. The capacity may be smaller, but all the features are present and correct. For example, undercounter blast chiller/freezers mean that even small kitchens can benefit from cook-chill technology.

REFRIGERATION INNOVATION

Connectivity is becoming a key aspect of the refrigeration equipment category, enhancing the ability to keep food safe, even in a crisis. Many will be familiar with the already existing hazard analysis and critical control points temperature logging systems, which mean a chef no longer has to pace round a site, checking and logging fridge temperatures. Instead, the data is fed to a PC or digital device, such as a smartphone, eliminating this time-consuming chore.

What's more, there are systems with alert triggers to warn staff if a unit is working outside its design parameters – in other words, that something is wrong. It will indicate if the unit is struggling to maintain temperature, so that a member of staff can intervene. Maybe it's something simple, such as it has been overloaded, or the door has been left ajar, which can be corrected instantly. Or it could be more serious, with a component failing or something that has been building up over a few days or weeks, such as a blockage in the condenser. Either way, staff can quickly arrange a service engineer visit to sort it before things become serious.

As well as looking after the refrigeration, this type of early intervention prevents food loss, and increasingly innovative controls and components on advanced models have connectivity built in.

Other refrigeration innovations include variable speed compressors and variable ventilation, along with smarter internal airflow designs, all of which can improve energy efficiency. Then there are the changes to the fluorinated gas regulations, which mean cabinets are now using different refrigerants to improve efficiency and sustainability while reducing carbon emissions. Specific types of refrigeration are seeing innovation in energy saving; for example, open-fronted merchandisers with carefully crafted air curtains that are designed to seal in the cold air.

The Energy Technology List (ETL) sets out the most efficient refrigeration models on the market – it's a first stop for any buyer interested in reducing their impact on the environment. Changes to the ETL testing requirements are in the pipeline and should mean that we see more manufacturers putting their refrigerated cabinets on this list.

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*Based on published manufacturer's EcoDesign data when switching from a product with a market average level of energy consumption, at an energy rate of 34p/kWh

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Viessmann cold room features for improved energy efficiency and hygienic food storage options

KEY BENEFITS

- Higher hygiene standards ensured by SmartProtec® antimicrobial surfaces
- Hygienic, joint-free overlapping of the walls which prevents build-up of dirt and water
- Fully hygienic wall radii and integrated corners ensuring optimal insulation
- Anti-slip stainless-steel floors in a variety of designs
- Lower aging effect of Viessmann cold rooms due to the use of cyclopentane as blowing agent resulting in an stable high insulation value for many years
- Reliable management of thermal bridges due to extremely precise and qualitive production and foaming
- Less joints in cold rooms to minimize thermal bridges
- Enabling the customer to reach their sustainability goals

Contact us

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„Every company must become a climate solutions company. It must come straight from the heart. We need to emphasize the responsibility that we have to the future, and be aware that how we live today will impact future generations." - MAX VIESSMANN, CEO Viessmann Group

Cold room, refrigeration units and shelving systems all from a single source customised to your needs

- Quick and easy installation via tongue and groove system with self-centering eccentric cams
- Easy expansion and simple re-assembly without use of adhesives or silicone
- Viessmann joint-free and continuously underlapping stainless steel floors
- Anti-slip stainless steel floors
- Extensive range of accessories
- Available with optional refrigeration units and shelving systems thanks to perfectly matched system technology
- High standards of packaging for the safety of goods and transportation

Time to shine

PHOTOSHOOT: MR1

As a big consumer of water and energy, it pays to pick the most efficient warewasher

Well-organised warewashing plays a key role in improving kitchen efficiency, hygiene and in making working life easier for staff. And that's not all – efficient, effective warewashing can enhance the experience of your customers through sparkling tableware, glasses and cutlery, not to mention saving money through reduced energy use.

Picking the right warewashing equipment depends on your expected throughput and the size of your kitchen, and whether you need it to clean glass, dishes or utensils, or a combination of all three. Making sure you pick a machine that can cope with the maximum amount of washing you generate is vital, as overloading smaller units can result in lower quality and non-hygienic cleaning, as well as potentially leading to breakdowns and maintenance issues.

Manufacturers have worked hard down the years to decrease the energy and water consumption of their equipment, while ensuring they meet required hygiene standards and cleaning power. Beyond mechanical and technical innovations, this includes the development of new specialist cleaning chemicals. Utensils with heavy, baked-on debris require different treatment than delicate glassware, so it's vital you have the right equipment for every job.

MEASURED EFFICIENCY

The government recently announced it would be adding warewashing equipment to the Energy Technology List (ETL) as part of the Professional Foodservice Equipment category. This gives the UK's foodservice equipment sector the first energy efficiency product performance benchmark and provides a simple way for end users to assess the efficiency of warewashing equipment before purchasing it.

The two specific product groups that have been added to the ETL list are undercounter and passthrough dishwashers. In order to conform with the standards of the ETL list they need to meet the specified description of the functions of this category, as well as meeting performance requirements related to water and energy consumption, cleaning performance and passing sanitisation tests.

Since the criteria was published there's been a lot of interest from FEA members wanting to get their energy efficient equipment on the list, as it's a great way of demonstrating the work they've done at improving their warewashing equipment. Warewashing can be a big source of resource consumption within kitchens, as they require electricity and water to operate as well as specially formulated chemicals.

While it's not simple to understand A-G energy ratings familiar from commercial refrigeration equipment, the expansion of the ETL list to include equipment like warewashers will be a powerful tool for buyers to find the best possible equipment to meet their requirements.

Warewasher manufacturers are constantly working on ways to improve the efficiency of their products to reduce the resources they consume. For example, some manufacturers now offer the ability to load two racks at the same time, which further increases throughput while helping to optimise energy, chemical and water use. Some offer powerful multi-stage water filtration systems that remove minerals and particulates that could damage the machine, as well as catching and containing food particles during the wash cycle and improving overall performance.

In response to the law banning many single-use plastics, many manufacturers are developing washing and drying systems that can be used to clean reusable plastic items. This involves special washing and drying programs with reduced heat, specially developed chemicals and racks designed to hold these lighter items in position for hygienic cleaning.

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EQUAL TO ANY CHALLENGE

The Winterhalter range

Our range of machines can cope with any space, any budget and any challenge. From washing traditional items like crockery, cutlery or glasses, to more modern items like reusable cups or water bottles, Winterhalter has the solution.

Our market-leading products have sustainability and connectivity at their hearts, delivering the latest dishwasher technology to every sector of the foodservice industry. We've developed our own range of specialist dishwasher chemicals, and we support our machines with our nationwide network of service engineers.

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Equal to any challenge.

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This is the future of warewashing...

MEIKO
The clean solution

Dishwasher manufacturer MEIKO is a foundation company with no shareholders

We aim to make the world cleaner but environmentally better.

Our profits are reinvested in research, development and training apprentices.

Freedom to invest and explore means our engineers and designers are agile and inventive, while always utilising the highest quality German engineering skills.

We build the best and most robust dishwashers – yes! – but we modify our designs with care for the environment to create innovative low-carbon footprint technology for food waste handling, cleaning and disinfection and all forms of warewashing.

Meiko has publicly committed to making our Offenburg production facility carbon-neutral by 2025 to demonstrate our commitment to protecting the environment.

"Meiko UK is committed to providing environmental education for our customers.

"Full training is given to managers and kitchen staff upon installing and commissioning our machines. Further backup and training support are available on request. Meiko provides onsite face-to-face training, but has also invested considerably in online training support using our own digital training programme, accessed through laptops, tablets and smartphones."

Paul Anderson, Meiko UK Managing Director.

PAUL ANDERSON
MANAGING DIRECTOR MEIKO UK

www.meiko-uk.co.uk

Carbon

Creative ways that food service operators can meaningfully tackle carbon

Meiko has initiated a series of free sustainability-focused publications. Scan here to download your copies

Waste

How to manage unavoidable waste as sustainably as possible

Water

Steps we can all take to make a difference

Key products for the hospitality sector developed as only Meiko can

Meiko M-iClean UL

This is an ‘all-purpose’ dishwasher. With a larger than average 500mm x 600mm rack and an entry height of 435mm, it washes crockery etc, but also big mixing bowls, crates and 600x400 bakery trays.

Rack Transport Heat Recovery

Featuring heat recovery as standard, Meiko machines turn a steamy area into a much nicer workplace. Ask us about space-efficient accessories, powered curves and sorting stations that suit a single operator or several.

Automatic Hoods

Automatic hoods for pass-through machines are gaining popularity by speeding up washing – saving 30-40 minutes per shift – and protecting staff from the strain of repeatedly lifting a heavy hood up and down. The fact that they help pay their way is the bonus for caring about the staff.

21% Savings Proven by Meiko

Meiko’s latest M-iClean undercounter dishwashers have improved heat recovery systems, cutting operating costs up to 21% compared to the predecessors. This is a 3 in 1 machine: dishwasher, bottle washer and reusables washer (with special racks).

Full back up service

Our vans only stock dishwash spares, in fact the top 350 needed for any job! An additional benefit of having a contract with Meiko is fast response typically within 8 working hours and a 94% first-time fix rate (2022 figure).

www.meiko-uk.co.uk

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Farquhar	Alistair
Farrell	Andrew
Fay	Chris
Fear	Steve
Fell	Julie
Fidler	Kevin
Finnerty	Sean
Fisher	Julian
Fitzwater	Andy
Fletcher	Darren
Fletcher	David
Fletcher	Donna
Flint	Stuart
Foad	David
Ford	George
Fordham	Richard
Forster	Craig
Foster	Matthew
Fox	Scott
Francis	Holly
Franks	Paul
Freeman	David
Freeman	Kyle
Frost	Simon
Fry	Mark
Gadhvi	Kurran
Gajate Emazabel	Eider
Gamble	Shaun
Ganpot	Kiran
Gardiner	Simon
Garlick	Neil
Garner	Nick
Garrett	Simon
Gaßmann	Thomas
Gates	Jodie
Gehl	Robert
Genoni	Andrea
Gibson	Rob
Gibson	Ross
Giles	Chris
Giles	Rhiannon
Gilhooly	Paul
Gimeno	Oscar
Glossop	Peter
Glover	Chris
Goddard	Darren
Godfrey	Paul
Goding	Dawn
Goodchild	Richard
Gosden	Neil
Graham	Ben
Graham	David
Graham	Patrick
Grahamslaw	Steven
Grant	Jack
Gravett	Liam
Greasley	Richard
Green	Mark
Greene	Conrad
Greenhalgh	Jared
Greep	Matt
Greer	Neil
Gregory	Ian
Grieves	Stuart
Griffin	David
Griffiths	Dean
Grist	Matt
Groves	Adrian
Grundy	David
Gull	Zoe
Gurley-Ward	Jessica
Hackett	Lee
Hale	Julian
Hall	Adam
Hall	Liam
Hall	Shaune
Hannon	Steve
Harding	Lee
Hardwicke	Oliver
Hariani	Laura
Harker	Lyndsey
Harling	Malcolm
Harlow	Mike
Harney	Simon
Hartmann	Matthias
Harvey	Caren
Harvey	Jess
Harwood	Sarena
Havercroft	George
Hawkes	Simon
Hayes	Patrick
Hayward	Scott
Hazell	Mark
Healy-wallis	Alex
Heard	Jack
Heavens	Matthew
Hegarty	Andrew
Hemsil	Steve
Hemsley	Darren
Henderson	Mark
Hendry	Haydon
Hennessey	Ruby
Heustice	Adam
Hewitt	Stephen
Hickman	Paul
Hilton	Graham
Hinton	Chris
Ho	Diane
Hobbs	Stephen
Hockey	Neil
Hockley	Mark
Hogan	Mark
Holmes	Jamie
Hones	Dave
Horsfield	Nicola
Horvath-Juhasz	Adam
Hounslow	Ben
Howard	Mark
Howe	Nick
Hoyles	Leon
Huber	Manfred
Hughes	Emrys
Hughes	Jack
Hughes	Jenna
Hughes	Lawrence
Hughes	Patricia
Hulait	Rag
Hussey	Steven
Hutchinson	Tim
Hutton	Ross
Iera	Alessio Giovanni
Igoe	Adam
Inwood	Michael
Jackson	Kerry
James	Nick
Jarrett	Peter
Jary	Mick
Jenkins	Lisa
Jenner	Oliver
Jessen	Berit Linde
Jewell	Sam
Jobson	Alan
John	Chris
Johnstone	Edward
Jones	Brian
Jones	Charlie
Jones	Christian
Jones	Fraser
Jones	Nathan
Jones	Nigel
Jones	Ty
Kawulok	Daniel
Kedwards	Scott
Keitch	Rob
Kellow	Roger
Kendall	Mike
Kennedy	Callum

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Kennedy	Tom
Kennedy	Victoria
Kenny	Donal
Kinkead	Diane
Kirkwood	Steven
Kitchin	Paul
Kitching	Kelly
Knights	Adam
Koen	Michael
Kovacs	Barna
Koymen	Kenan
Kralicek	Vaclav
Kress	Andy
Lacey	Colin
Lane	Kathrine
Lankester	Rodney
Lath	Trevor
Lawrence	Adam
Lawrence	Simon
Leask	Jack
Lee	Chris
Lee	Sam
Leech	James
Leeder	Stephen
Lennon	Lyndon
Lever	Corey
Lilley	Simon
Lindsay	Nickie
Lohse	Simon
Long	Jessica
Lopeman	Simon
Lord	John
Loria	Dan
Loughton	Steve
Lowe	Alaric
Lumsdon	Aaron
Lynch	Ken
Lyons	Ed
Machin	Simon
Mager	Barnaby
Magness	Toby
Mallett	Simon
Mansfield-Smith	Warren
Manship	Andrea
Manson	Ian
Mantle	Neil
Marshall	Carol-ann
Martin	Declan
Martin	Steve
Matthews	William
Mayne	Peter
McAllister	Peter
McCann	Danielle
McCartney	Emma
McCausland	Sophie
McDonald	Nick
McEwen	Steve
McFarlane	Colin
McGarvie	Steven
McIntyre	Noel
McKenzie	Rachel
McKinney	Damian
McLaren	Steven
McMahon	Steve
McNamara	Anna
Medina Garcia	Sally
Meehan	Gary
Mellon	Andy
Menichetti	Simone
Miles	Chris
Millar	Colin
Millar	Stewart
Mills	Carrie
Mills	Lynnette
Mistry	Alisha
Mitchell	David
Mitchell	James
Mitchell	Jeff
Moody	Stuart
Moore	Dean
Moorhead	Matthew
Morgan	Tim
Morris	George
Morris	Malcolm
Morrison	Fiona
Mott	Paul
Mourton	Mike
Muldoon	Jenna
Mundy	John
Munro	Ashley
Munro	Iain
Murphy	Brendan
Murphy	Stewart
Murray	Andrew
Musgrove	Jodie
Nally	Liam
Nesbitt	Megan
Newell	Kevin
Newman	Lloyd
Newsome	Matt
Ng	Kae
Nicholl	Crawford
Nicholl	Gary
Nickless	David
Nisbet	David
Noon	Martin
Norman	Richard
Notley	Jodie
Nugent	Beatrice
Nunes	Miguel
Oakley	Max
O'Brien	Keith
O'Connor	Billy
O'Hagan	Tina
O'Hare	Eoin
O'Keeffe	Michael
Oldfield	Dan
Oliver	Oriol
O'Neill	Colm
O'Neill	Shane
O'Neill	Wilnor
Ongley	Stephen
Oryino	Will
Osler	Stewart
O'Sullivan	Adam
Owen	Tom
Oyefuwa	Ayoola
Palmer	Lena
Pantelli	Andrew
Pappert	Stefan
Parry	Colin
Parry	Simon
Parsons	Ian
Pask	Nigel
Patel	Amber
Paterson	Sue
Payne	Christopher
Peel	Barry
Pelherbe	Thierry
Peltonen	Torbjorn
Penfold	Ray
Penn	Chris
Perry	Matthew
Perton	James
Phillips	Jack
Pierce	Wendy
Piggin	Andy
Pinder	Martin
Pitcher	Ben
Plaice	Nick
Plant	Andrew
Ponsford	John
Poole	Jamie
Potter	Dominic
Prabhakar	Randeep
Pratt	Dan
Price	Nick
Pucknell	Richard
Purdie	Rob
Purslow	Paul
Quilter	Julie
Radcliffe	Martin
Rainis	Jaroslav
Rawlinson	Lee
Rea	Jennifer
Read	Susan
Reed	Richard
Rehm	Manuel
Reynolds	David
Reynolds	Luke
Reynolds	Teresa
Ribeiro	Catarina
Richardson	Chris
Ricketts	Paul
Ridd	Daniel
Roberts	Glenn
Roberts	Katie
Roberts	Kristian
Roberts	Mark
Robertson	Adam
Robertson	Andy
Robson	Chris
Rogers	Phil
Romanowicz	Mo
Romeo	Clare
Ross	Ben
Rostron	James
Rouine	Chris
Royds	Paul
Ruf	Johannes
Rutt	Simon
Ryan	Dominic
Sach	Zoe
Sage	Betsy
Sales	Stuart
Sanders	Nick
Sanderson	Jason
Sanderson	Phil
Sandom	Kaj
Schnabl	Christian
Schneider	Martin
Schumacher	Philipp
Sclocchi	Michele
Scott	Allan
Scott	Graham
Scott	Harry
Scott	James
Scourfield	Roz
Sharland	Mark
Shaw	Grant
Shawyer	Jocelyn
Siberry-Scott	Andy
Siebert	Matthias
Sigurdh	Jan
Simpson	Matt
Simpson	Paul
Singleton	Scott
Skinner	Graham
Skinner	Malcolm
Slater	Luke
Small	Andre
Smallbone	Dan
Smith	Alistair
Smith	Ashley
Smith	Ian
Smith	Jonathan
Smith	Max
Smith	Richard
Snelgrove	Geoff
Soffe	Chris
Sousa	Robert
Southgate	Lisa
Stableforth	John
Steed	Mark
Stenhouse	Steven
Stephens	Marcus
Stephens	Paul
Stewart	John
Stobie	Stella
Stockley	Jack
Street	Gary
Sturla	Davide
Sullivan	John
Summers	Matt
Tapfumaneyi	Kudzai
Taylor	Andrew
Taylor	George
Taylor	James
Taylor	Scott
Tedder	Peter
Tennant	Graham
Thirkill	Mark
Thomas	Gareth
Thorell Dos Santos	Gustavo
Threlfall	Andy
Todhunter	Mark
Tordoff	Josh
Towns	Justin
Toye	Richard
Tucker	Andy
Tucker	Julian
Turner	Angela
Twiss	Dan
Uzar	Sev
van Delft	Vincent
van Henten	Douglas
Vanek	Tomas
Veal	Graham
Veale	Mark
Veerd	Anita
Veitch	Kevin
Vican	Marcel
Vincent	Matthew
Vincent	Neil
Vipas	Duncan
Wade	Alex
Wade	Jason
Wager	Robert
Wainwright	Richard
Wale	Simon
Walker	Lee
Wallace	Mervyn
Walrond	Matthew
Walton	Joshua
Ward	Andrew
Waring	Alex
Waring	Phill
Warren	Keith
Wathen	Ieuan
Weal	Hayley
Webb	Gayle
Webster	Barrie
Webster	Simon
Weightman	David
Wells	Ben
Wells	Brian
Wells	Simon
Welsh	Evan
Whitbread	Andrew
White	Natalie
White	Paul
Whitehouse	John
Whitfield	Tim
Wicks	George
Wilkinson	Adam
Williams	Leigh
Williamson	Sally
Winstanley	Robin
Woodman	Michael
Woodrow	Nathan
Wright	Barnaby
Wright	Stephen
Wrighton	Elllie
Wuelk	Philipp
Wykes	Nigel
Wynne	David
Youssef	Ahmed

701 UK Graduates

Amarnani	Harsh
Haddad	George
Lind	Brett
Mateo	Ruth
Nawaz	Sha Moin
Roberts	Matt
Russell	James
Velusamy	Vetrivel

8 UAE Graduates

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