

# EQUIPMENT

Our round-up this month includes a tabletop barbecue machine, warewashers, hot cupboards, fryers, grills and a thermometer

## 1. SKEWER SUCCESS

RoboQ is a new barbecue cooking concept that offers a profitable new revenue stream for pubs, hotels and restaurants and delivers consistent results with no waste.

RoboQ grills skewers of meat, fish, vegetables and fruit in just over three minutes from raw and two minutes from precooked. The tabletop BBQ machine is ready to go in an instant with no pre-heating required – the machine switches on automatically upon insertion of up to six skewers. The skewers can then be served with paninis, wraps, speciality breads, fresh salads or tapas style.

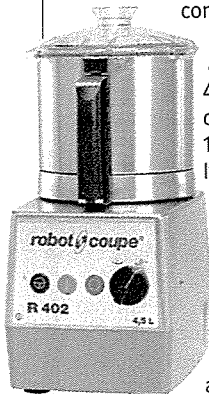
As soon as the grilling cycle is complete the machine switches off. RoboQ is nearly smoke free and features a built-in filtration system so no external ventilation is required.

In addition to supplying the equipment, which is available for purchase, lease purchase or to hire, JM Posner can supply precooked, frozen or chilled food ingredients and menu development advice.

**To buy it, call**  
**JM Posner**  
**020 8421 9482**  
**www.jmposner.co.uk**

## 2. CHOP CHOP

The new R402 from Robot Coupe offers all the benefits of the company's standard R401 machine with a larger capacity 4.5-litre bowl, coping easily with 100-plus covers. It offers a choice of speeds, giving chefs the flexibility to select the correct speed for every job, and is available as a single-phase 230V appliance requiring



just a standard 13amp plug. The slower speed, 750rpm, delivers diced, julienne or chipped vegetables while the 1,500rpm food processing function creates fine breadcrumbs and dough.

Robot Coupe has also taken its popular CL50 veg prep machine one step further, launching the CL50 Gourmet. The Gourmet adds a further three brunoise (dicing) and two waffle discs to the original range of 48 cutting discs available.

**To buy it, call**  
**Robot Coupe UK**  
**020 8232 1800**  
**www.robotcoupe.co.uk**

## 3. SAFETY FIRST

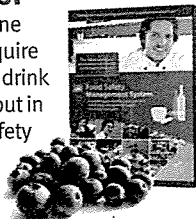
The Food Hygiene Regulations require all UK food and drink businesses to put in place a food safety management system incorporating HACCP (Hazard Analysis Critical Control Point) principles, and keep up-to-date records.

Aiming to offer a quick, low-cost and simple-to-implement solution to compliance, the Food Safety Management System is an online course with a complete, downloadable, ready-to-use food safety management system incorporating HACCP principles as required, developed by food safety training experts East GB.

It provides all the forms, process flow charts, HACCP plans, frequently asked questions and help guides needed to implement a food safety management system.

There are two versions to choose from. Where budget is a consideration, the Essential Edition aims to give operators everything they need for compliance at a competitive price and is also suitable for those who have a basic knowledge of HACCP but need to get everything down on paper.

Meanwhile, the Pro Edition goes into more detail and comes with



an "Ask the Expert" e-mail system that is suitable for someone who is relatively new to the business. A final assessment section provides a nationally recognised Level 3 qualification.

**To buy it, call**  
**The Safer Food System Company**  
**0115 972 0748**  
**www.thesaferfoodsystem.com**

## 4. SERVICE WASH

Amika is a new range of undercounter and pass-through warewashers from Maida Halcyon.

Control panels feature less expensive but easy-to-use, long-life electro-mechanical components rather than advanced computer chips, with rinse aid and detergent dosing dispensers built in and drain pump options available.

Models include small dish- and glasswashers with 150-second cycle times and 350mm or 390mm square racks, which operate from a standard 13amp supply and are ideal for small bars and low-volume sites.

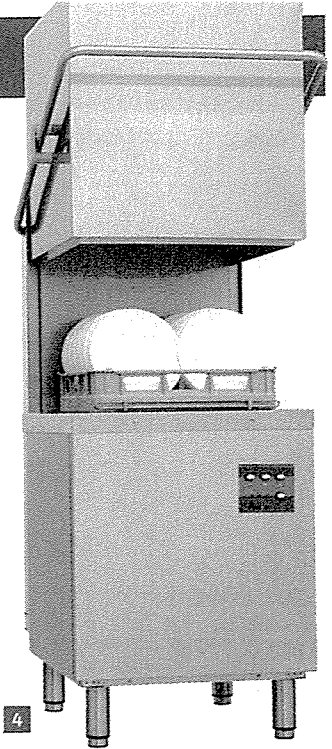
Larger machines include 450mm square rack and 500mm x 500mm undercounter machines with 90- and 150-second cycle times suitable for any establishment. They run off 13amp, single- or three-phase supply. The hood-type model 8XL runs off a single- or three-phase supply and features cycle times of 90 and 150 seconds.

All machines include a full one year parts and labour warranty.

**To buy it, call**  
**Maida Halcyon**  
**0845 130 8070**  
**www.maida.co.uk**

## 5. SLOW AND STEADY

Developed in the USA, Thermodyne is a low-temperature system for holding, slow-cooking and reheating food without overcooking or drying out. Used as a hot cupboard, it maintains food quality better and for longer than traditional methods. As a slow cooker, it produces superior results, even with cheaper cuts of meat, and minimises food shrinkage. It is also simple to use and enhances food safety.



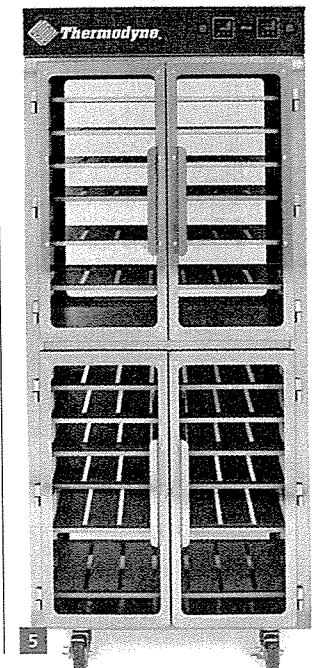
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Unlike conventional ovens and hot cupboards, where the heat is introduced to the cabinet cavity, with Thermodyne the heat is transferred by conduction from glycol liquid within the shelves of the oven. This "Fluid-Shelf" technology distributes heat uniformly throughout the cabinet, so food is held at precise temperatures and maintained at the same high quality.

Even continuous door openings do not cause temperature loss as the technology continues to deliver accurate temperatures to the food, ensuring the highest level of food safety possible.

Thermodyne is available in a choice of sizes, from compact counter-top units to high-volume, dual-cabinet models.

**To buy it, call**  
**Advance Catering Equipment**  
**0800 597 7427**  
**www.advancegroupuk.co.uk**



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