

## FIRST CHOICE EXPANSION PLANS

**Company plans move into new purpose built building to support current and future planned capacity growth in spare parts supply, engineer training and additional customer support.**

The First Choice Group is a leading provider of spare parts for commercial catering, refrigeration, bakery and laundry equipment, and in recent years has added engineer training and food waste technology to the services it offers it's customers. The company has recently announced the relocation to a new purpose built facility located on the Kingswood Lakeside Employment Park in Cannock, Staffordshire. The building will provide First Choice with a much needed new HQ facility to service the needs of their expanding business. The site will provide a building totalling 100,000 sq ft with a three storey office, incorporating several commercial kitchens for training purposes, overlooking the existing lake. The new premises will provide capacity for increased customer support, engineer training and customer services across the company. It is also ideally located next to the M6 and M6 Toll road, which means that delegates attend-

ing events and training at First Choice can easily access the site via a major road link and the new site will offer ample parking spaces for visitors.

The new office space will allow the company to increase capabilities in key areas, such as the parts automation centre and the engineer training facilities. The new building will also allow the multiple teams to expand to support the growth of the company. The First Choice Group is committed to providing award winning customer service and the planned expansion will enable further business developments which will enhance the overall customer experience. For the company, customer satisfaction is key and maintaining the existing level of high standards is essential.

These are exciting times for the company and for the local area of Cannock, with Councillor George Adamson, leader of Cannock Chase

Council, welcoming the move. He said: "This is great news for Cannock, it will mean more jobs for local people and that is always a huge positive point. We have been working with First Choice to help them move into the Kingswood Lakeside Employment Park and so far things are going smoothly."

First Choice company Director, John Whitehouse also commented on the exciting new plans for the company: "We have been established for 16 years now and First Choice has become a familiar name in both the commercial catering industry and the local area. The business has seen double digit growth every year, moving to larger and larger premises in the process and it's still expanding! The firm is outgrowing its current headquarters on Swaffield Park and is intending to move to a new 3 storey premises and warehouse, built on the newly finished second phase of the Kingswood Employment Park in early 2017."



# Combico UK now certified to carry out ACS Gas Training and Assessments

**Combico UK is the specialist training arm of the First Choice Group and provides technical training for engineers and technicians working within the commercial foodservice industry. Its dedicated onsite training facility staffed by a team of professional trainers with many years experience in the commercial catering equipment industry, has now been approved by Logic Certification to carry out ACS gas training and assessment.**

Combico provides the very best in technical training. Facilities include a fully functional professional kitchen equipped with current models from major commercial catering equipment manufacturers together with the very latest in educational technology. Videos, presentations and exploded view drawings are displayed in high definition quality on an 84 inch interactive screen. The built in PC software and 'multitouch' functions ensure that trainees can actively engage with the training materials and take away useful digital information via the USB port. It also ensures that the training team can provide effective and engaging courses for those who attend.

Combico UK is certified by Logic Certification to run ACS gas courses and carry out assessments. Suitable for both the experienced gas engineer looking to renew commercial catering ACS qualifications or an engineer that has successfully completed a New Entrant Commercial Catering Approved Prior Learning (APL) course



and is looking to broaden skill sets. Combico UK has a range of gas courses covering the CCCN1, ComCat 1, ComCat 3 and ComCat 5 qualifications with all courses being recognised under the Nationally Accredited Certification Scheme for Gas Fitting Operatives (ACS).

A number of manufacturers have chosen

Combico UK to carry out technical training on their behalf, and First Choice run regular courses covering the installation and maintenance of combination ovens manufactures by both Rational and MKN. The companies facilities are also available to other manufacturers to carry out training programmes conducted by their own staff for their partners, service providers and dealer networks. Combico supply all facilities and are happy to act as hosts and live equipment facilitators.

Once fully trained and certified, engineers are supported by telephone technical assistance and access to the online resources of the Combico UK website, which contains a wealth of technical data including the latest exploded view drawings and technical updates.

**LOGIC CERTIFICATION**   
**APPROVED CENTRE**



# Choose Brita Steam Water Treatment Systems to keep your customer's Combination Oven scale free

Scale build-up can have a significant impact on the running costs of a Combination Oven and result in the inconvenience of increased maintenance and downtime. The key to a long term solution is an efficient water filter system with timely filter exchange to keep the system at optimum efficiency. The Brita Purity Steam systems are designed specifically to meet the needs of Combination Ovens.

Brita PURITY Steam systems allow a higher flow rate than can be achieved with the PURITY Quell ST filter system to match the needs of a Combination Oven. Its modified filtration process reduces carbonate hardness and improves water taste with an improved flow performance of up to 500 litres an hour. These units can be fitted with an MDU electronic display that gives all the information you need to keep the unit at peak efficiency. Unlike replacement pod systems, where the whole filter is replaced, with the Brita PURITY Quell ST system only the inner cartridge needs replacing.



## Brita Tri-flow Taps

Brita tri-flow taps provide the convenience of a hot/cold mixer tap plus an ever ready supply of Brita filtered water for better tasting beverages. Ideal for smaller caterers using filter coffee makers and as a supply of tap water for the dining table. The taps offer 3-Way dispensing of hot, cold and fresh Brita filtered water via two levers: one for standard hot and cold unfiltered water, with which you can additionally control the temperature and flow rate of the tap, and a separate marked lever for Brita filtered water.

An integrated flow controller in the filter head ensures optimised water jet with high water pressure. Installation kits come complete with hoses and a Brita P1000 filter cartridge, which reduces limescale, chlorine and impurities for great tasting water. Each P1000 filter cartridge treats up to 1200 litres of water in hard water areas of up to 10dH, 600 litres at 10-17dH and 400 litres in very hard areas above 17dH. The filter head will also accept P3000 filter cartridges for increased capacity of between 3400 and 1100 litres of water, depending on water hardness. An electronic system monitors water usage and a traffic light neon indicator shows when a filter needs replacing.



- Filter needs replacing
- Replace filter soon
- Filter working normally



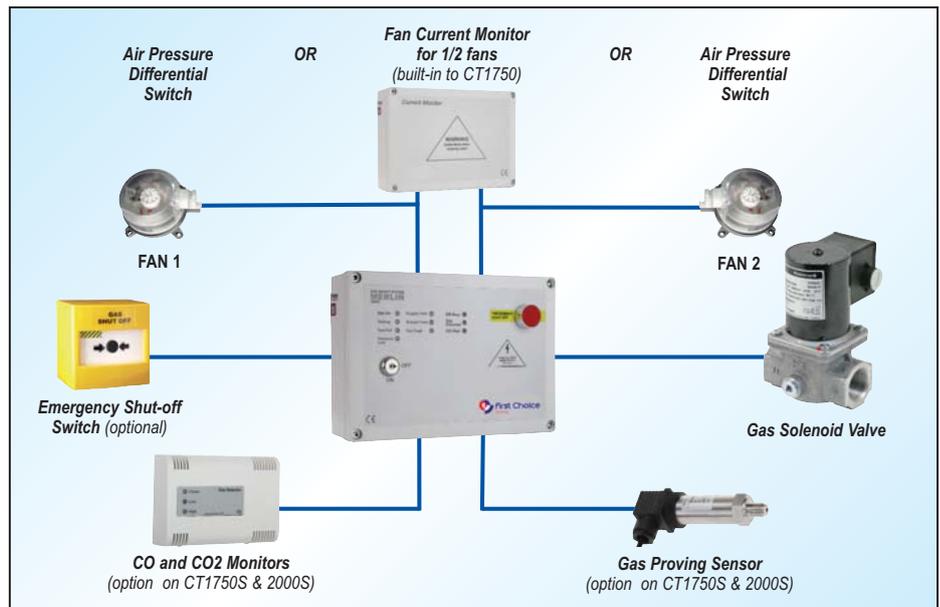
# Merlin Gas Interlock Systems

## Protection for Kitchen Ventilation Canopies

An adequate ventilation system is essential in all commercial catering kitchens using gas or solid fuel appliances to safeguard the health of the workforce. But a ventilation system can only do its job if it is operating correctly and this can be ensured by an efficient interlock system that automatically isolates the gas supply should the ventilation system fail.

Under the latest official guidelines, IGEM/UP/19, an interlock is required to monitor the ventilation system of all new installations and in existing installations the system should be reviewed when replacing or adding equipment. In addition to interlocking systems a gas proving capability is also required where equipment without flame failure devices is present.

Merlin interlock systems are specifically designed to comply with these guidelines for use in commercial catering kitchens and meet the requirements of BS6173. Available in a range of four models, systems can monitor up to four fans with either air pressure differential switches or fan current monitors (built in to model CT1250). Two of the systems can also have additional CO and CO2 monitors integrated for greater air quality monitoring capabilities and a gas proving sensor can also be fitted.



## Compact and Convenient Fire Extinguishers

The FirePal range of fire extinguishers are particularly suitable for all types of fires in food preparation areas, leaving no residue to clean up. A first response extinguisher that is effective against most types of fires, including cooking oil or fat, electrical equipment, flammable liquids and gases.

- **SUITABLE FOR MOST TYPES OF FIRE** - Cooking oil or fat, electrical equipment, flammable liquids and gas
- **EASY TO USE** - 70-80% smaller than conventional extinguishers
- **ZERO MAINTENANCE** - No service costs and 5 year warranty
- **NO RESIDUE** - No clean up after use
- **NON-TOXIC** - Safe to use and environmentally friendly



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