

NEWSLETTER

JANUARY 2013

HOSPITALITY SHOW

The Hospitality Show, the largest UK foodservice and hospitality exhibition to be held in 2013, returns to the NEC Birmingham from the 21st to the 23rd January with a brand new look and content. Once again First Choice will have a prominent stand at the show where will be delighted to share our latest news and demonstrate the latest additions to our range of products. Look for us in Hall 8, stand number 341.

The three day event, organised by Fresh Montgomery, returns bigger, better and more business-focused than ever before, bringing together over 350 exhibitors from the UK and abroad to create a unique trading platform. Showcasing the cutting edge in food & drink, catering equipment, interiors, exteriors, tableware and technology, alongside the world class culinary competition Salon Culinnaire. The Hospitality Show 2013 will also launch a host of new initiatives whilst welcoming back familiar favourites. Toby Wand, Managing Director at Fresh Montgomery comments, "The Hospitality Show focuses on the business of hospitality. Each element of the show will give visitors at least one good idea to take back to their business, whether it's finding a new product to solve a problem, meeting a valuable new contact, or learning some valuable insight direct from a Business Mentor. With a new look, new halls, and a renewed focus The Hospitality Show will be the place to do business, source new product innovations and network with like-minded business professionals in 2013."

At the exhibition First Choice will launch a new biological drain treatment system that has been specifically



developed for the UK market to deal with the problems caused by grease and fats in the drainage systems of commercial kitchens.

First Choice will also be showing how commercial caterers can make dramatic savings in water consumption in their dishwash operation by using low flow pre-rinse units developed by T&S Brass in the USA. This unique spray valve directs a concentrated fan of water onto the dirty crockery for a fast and efficient washing action using

just 2.46 litres of water a minute. This can save a busy catering business thousands of litres of water a year - good for the environment and good for the customers balance sheet.

Also on display will be the BRITA range of water treatment filters. BRITA Professional recently announced a new distribution model to the commercial UK catering market and have chosen First Choice Catering Spares Ltd to provide a more cost effective distribution of its products.

ALPENINOX ANGELO PO BLODGETT BLUE SEAL BURCO CLASSIQUE CLEVELAND CONVOTHERM CRYPTO-PEERLESS DAWSON ELECTROLUX FAGOR FALCON FOSTERS FRYMASTER GARLAND HATCO HOBART HOUNO IMC ITV KROMO KUPPERSBUSCH LINGAT MERRYCHEF MIDDLEBY UK MKN NUVU PARRY PITCO RATIONAL ROBOT COUPE ROWLETT SAMMIC STOTT BENHAM T&S VALENTINE WILLIAMS WINTERHALTER ZANUSSI AND MANY MORE!!

ONE STOP SHOP FOR CATERING EQUIPMENT SPARES

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GREASEBLAST Combats Fats, Oils & Grease in Drains with a natural biological action

The disposal of fats, oils and grease (FOG) from commercial kitchens is unavoidable. What is avoidable is the resulting blockages, slow drainage and bad odours that can have an affect on health and hygiene. To resolve the issue, First Choice Catering Spares Ltd has introduced a low-cost, automatic zero-maintenance biological drain dosing system, aptly known as GreaseBlast.

Specifically developed for the UK catering market GreaseBlast is remarkably easy to use and install. It is the latest solutions-driven product to emerge from leading international wastewater and drain treatment specialists, Environmental Biotech.

GreaseBlast is as powerful as the name suggests. The wall-mounted dosing system provides a permanent and natural solution to grease clogged drains.

Quite simply, an army of non-toxic vegetative micro-organisms are routinely dispensed directly into the drain line where they immediately start consuming the fat, turning it into

water and carbon dioxide; a process known as bioremediation.

John Whitehouse, co-founder and director of First Choice Catering Spares, explains:

"We work in partnership with leading brands in the catering market throughout the UK and are proud to be a distributor of GreaseBlast. We understand the expensive and time consuming issues FOG can cause and are confident in GreaseBlast's ability to provide our customers with consistent and effective results."

"GreaseBlast is an environmentally friendly way of maintaining free-flowing drain lines, which we know is paramount, especially considering the health and safety risks blocked drains can cause not to mention the untold damage to the environment."

Eliminating bad odours, blockages and slow drainage problems in the process, GreaseBlast's formula is understandably closely protected at its Research and Development facility in Florida, which is a leading educational authority on the application of bioremediation.

Aziz Tejpar, Managing Director of Environmental Biotech, comments:

"Contrary to popular belief, not all bacteria (micro-organisms) are suitable for drain line treatment. Biological solutions using certain spore bacteria can be incapable of producing a live colony within the drainage system to keep FOG build-up at bay."

"The reason our formula is so effective is that over 20 years' research has gone into developing highly powerful multi-strained micro-organisms that



are literally at work 24/7. They produce a live colony (biofilm) in the drainage system so as the waste is released the bacteria consume it on contact."

GreaseBlast contains no detergents or soaps. This makes it environmentally friendly and successful in solving drain line issues the natural way without the need for costly mechanical cleaning.

Brita PURITY Water Treatment Systems match the filter to the job it has to perform

Although perfectly safe to drink, UK water contains impurities which can spoil taste, smell, appearance and overall quality of drinks and scale build-up, can have a significant impact on running costs together with 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.

Purity Technology has enabled Brita to set new standards in water filtration. Never before has achieving optimum water quality for any application been so simple, secure and reliable. PURITY matches the filtration system to the job it has to perform, which guarantees the best possible water quality for the application - irrespective of whether it is coffee making, vending, baking, steaming or dishwashing.

Small to Medium Beverage Machines

The **Brita PURITY C** range of filters are designed to meet the needs of the small to medium duty requirements of beverage and vending equipment. The C500 can also be used as a low cost solution for treating water feed to small combi/steam ovens. A simple system of fixed head and replaceable cartridges provides 4 stage filtration to reduce carbonate hardness and improve water taste.

Large Beverage Machines

The **Brita PURITY Quell ST** system is designed for the higher duty requirements of larger beverage machines. Again the cartridges provide a four stage filtration to reduce carbonate hardness and improve water taste. Unlike the PURITY C system, where the whole filter is replaced, with the Quell ST system only the inner cartridge needs replacing and an optional electronic display unit built into the head gives all the information you need to keep the unit operating at peak efficiency.

Combination/Steaming Ovens

The **Brita PURITY Steam** system is designed specifically for the requirements of combi/steam ovens that require a higher flow rate than can be achieved with the Purity Quell ST filter system. Its modified filtration process reduces carbonate hardness and improves water taste with an

improved flow performance of up to 500 litres an hour. As with the Quell ST system only the inner cartridge needs replacing and an electronic display unit can be built into the head to give all the information you need to keep the unit operating at peak efficiency.

Dish/Glasswashing Machines

The **Brita PURITY Clean** and **Brita PURITY Clean Extra** filters are designed specifically for the requirements of dish and glasswashers where the highest standards of hygiene and cleanliness are required. Its multi stage filtration process provides partial or complete demineralisation of the water to avoid unsightly deposits on the washed glasses and crockery as well as providing long-term protection against limescale build-up in the dishwasher. As with the Quell ST system only the inner cartridge needs replacing.



PURITY C Range

PURITY Quell ST

PURITY Steam

PURITY Clean & Extra Clean

Low Flow Pre-Rinse from T&S Brass can save you thousands of litres of water a year

Commercial Catering organisations in the UK understand the need to save water, but are unwittingly pouring millions of litres of water down the drain every year. Dishwasher manufacturers go to great lengths to ensure that their products use as little water as possible. But the pre-rinse spray, used to rinse excess waste product from the plates before they go into the dishwasher is often unregulated.

Pre-rinsing is an essential stage in an efficient dishwashing process as it keeps the wash water cleaner for longer and loosens remaining deposits for a faster wash. Modern, environmentally friendly dishwashers may use less than 2 litres of fresh water to wash each rack of tableware. But the pre-rinsing operation can be using up to 15 litres of fresh water a minute with some pre-rinse units commonly found in the UK. The same pre-rinse performance can be achieved using just 2.46 litres of water a minute using the Low Flow spray valves developed in America by T&S Brass. The Low Flow valve directs a concentrated fan of water onto the plate for a fast and efficient washing action with the minimum of waste. This can save a commercial catering organisation thousands of litres of water a year. Good for the environment and the balance sheet.

The Low Flow valve uses dramatically less water than any other pre-rinse spray valve on the market, even other water saving designs.

T&S Low Flow valves have a universal fitting which means that it can replace the standard spray valve on many existing pre-rinse spray units. It is also available on a wide range of complete pre-rinse units, available for single water supply or hot and cold supplies and can be supplied with or without a basin filling faucet.

T&S introduced the first pre-rinse unit to the foodservice industry back in 1947 and since that time has set the standard for innovation in its field. Its extensive range of products includes faucets, electronic faucets, drinks dispensers and hose reels. First Choice Catering Spares Ltd is the exclusive supplier of T&S products to the UK commercial catering market.



Valera Spares Partner

Following the recent acquisition of Valera by Unitech, First Choice Catering Spares Ltd has been appointed the exclusive Spare Parts Partner for the brand. Valera started business as a specialist Sanyo microwave oven distributor two decades ago but expanded over the years by adding a wide range of cooking, refrigeration and display equipment to its portfolio. In recent years sales of refrigeration equipment grew to represent the bulk of the company's offering. First Choice has taken over the entire stock of Valera spares and is able to offer next day delivery from UK held stock of all of the commonly needed spares for the full Valera product range.

Refrigeration Spares

Sales of refrigeration spares has been a growing part of our business in recent years and to offer improved support to our customers we have created a specialist refrigeration team. To head the team we have recruited Steve James who can boast a wealth of experience in the commercial refrigeration field. Steve is a member of the Institute of Refrigeration and originally trained at Phillips Commercial as an engineer. More recently he was employed by Total Refrigeration as Technical and Training Manager for Unilevers back-up service to the Wall's/Ben & Jerry's brands.



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