

FIRST CHOICE CONTINUES TO EXPAND ITS' PORTFOLIO FOR THE FOOD SERVICE INDUSTRY

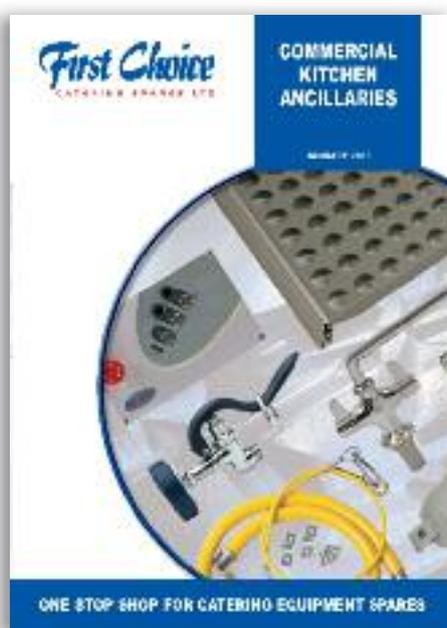
First Choice Catering Spares Ltd was originally founded 15 years ago as a 'One Stop Shop' for everything a service technician needs to keep catering equipment operating.

The First Choice Group has been in business for 15 years and now employs over 120 people at its' premises in Cannock, Staffordshire. The company specialises in meeting the needs of the commercial catering market and over the years has expanded the core business of commercial catering spare parts supply.

Today the company has diversified into the refrigeration, environmental solutions and engineer training sectors, in order to provide a wider and more comprehensive offering to its' customers in the foodservice industry.

First Choice Environmental Solutions is the latest edition to the group and it specialises in solving the problems of food waste in professional kitchens. Working in partnership with leading manufacturers around the world, First Choice now offers new technologies to reduce excess water usage, protect drains from costly FOG build up and eliminate food waste storage and transport issues.

Combico UK Ltd represents the specialist training arm of the First Choice Group and currently provides technical training courses for RATIONAL AG combi ovens at its' dedicated onsite training facility. In the coming year the company plans



to expand the services on offer, incorporating a wider range of equipment training, as well as the launch of a new faster and fully responsive website.

What's more, the company has just strengthened its' product ranges by publishing the latest Refrigeration Van Stock brochure, as well as the first ever Commercial Kitchen

Ancillaries brochure. This newest edition to the collection of catalogues and literature includes products such as fly killers, water filtration systems, pre-rinse units and gas hoses to name just a few.

At First Choice we are committed to providing a quality of service that ensures a safe and healthy workplace for our employees, as well as minimising our potential impact on the environment. After the introduction of our Environmental Policy in 2013 we now address many of the current environmental issues that both the company and our customers have to face.

Furthermore, in our continual strive to achieve customer satisfaction and a service of excellence, we are currently working towards achieving ISO 9001 accreditation by the end of 2015. As a company we are excited to further optimize our relationships with both customers and suppliers through the implementation of the ISO 9001 Standards.

First Choice Catering Spares is a proud Platinum Partner of CEDA and is a member of CESA, FCSI and BSA.



At the  of Catering Equipment Service

ONE STOP SHOP FOR CATERING EQUIPMENT SPARES

FIRST CHOICE CATERING SPARES LTD
UNIT 1 SWAFFIELD PARK
HYSSOP CLOSE
HAWKS GREEN
CANNOCK
STAFFORDSHIRE
WS11 7FU



Fully automated, hyper accelerated food waste decomposition systems providing rapid break down and elimination of food waste and odours, on-site at the source.

Food waste represents the largest part of our refuse that currently is still being sent to landfill. Every day, institutional and commercial kitchens across the UK and Ireland, along with supermarkets and food producers, generate thousands of tonnes of costly food waste.

The EnviroPure EPW aerobic food waste decomposition system provides a complete bespoke, on-site solution, through the rapid break down and elimination of all food waste including bone and fibrous materials, where it is generated. Virtually eliminating all FOG's, fats, oils and grease inside 24 hours, producing safe grey water that

can be sent to drain, or even used to irrigate grassed or planted areas (not crops).

The system is available in various sizes and configurations to handle requirements ranging from 54kg up to more than 6000kg a day.

It can be used as a stand-alone unit, or provide a fully integrated building wide solution, with a central unit taking waste from remote locations such as the dish wash and food prep areas, or even multiple kitchens.

The EnviroPure EPW system is the food waste solution of choice for a

wide range of catering facilities, such as hotels, schools, prisons and restaurants across America and is now available in the UK from First Choice Environmental Solutions Ltd.

For more information on the EnviroPure System contact our Project Manager Martin Allen on 07733884911 or alternatively email enviropure@firstchoice-cs.co.uk.

www.enviropure.firstchoice-cs.co.uk



First Choice Refrigeration Spares has been chosen as a finalist in the 'Wholesaler/ Distributor of the Year'

category at the ACR Awards 2015. We have been chosen for our extensive range of OEM spares and

products picked using our state-of-the-art automated warehouse system, as well as our award winning customer service and technical support. The National ACR Awards is an event which celebrates the UK's best air conditioning and refrigeration projects, products and people. This year's awards will be taking place on Thursday 29th January 2015 at the Town Hall, Birmingham.

Combico UK is the dedicated training arm of First Choice and the specialist division will continue to expand the range of courses and technical support services available throughout 2015.

Combico (UK) Ltd is the dedicated engineer training arm of First Choice Catering Spares Ltd, the largest supplier of Rational spare parts in the UK, and is an approved Rational Training Partner offering comprehensive training packages for the range of SelfCooking Centres and Combination Ovens manufactured by Rational AG. Throughout 2015 the company plans to expand the services available to incorporate a wider range of equipment training and additional support for customers.

The Combico website is currently under reconstruction and when re-launched later this month, will provide customers and users faster and easier access to vital technical information. The Combico UK PTP Plus (Parts Technical Platform) from Combico offers the UK service industry the opportunity for easy access to technical, troubleshooting and spare part identification information for the world's most popular cooking appliances manufactured by Rational. Access is also available for registered clients to wiring diagrams, parts explosions and other technical documentation and is supported with on-site technical advice from Technical Training Manager Martin Dagnall.

The new website has been designed to be fully responsive meaning it will resize and reposition its layout in order to work on any device, whether PC, tablet or a mobile device. A tutorial video library will also be incorporated into the new site, alongside an interactive map of trained service companies, filtered by region and location. These new features are a result of a continued

focus on improvement and support for customers and training course bookings, payments and individual profile management functions are now performed by each individual user in their own online account.



All Combico UK Rational appliance training courses are certified by the manufacturer and the trainee must complete a test paper and achieve a pre-determined level of understanding before receiving a manufacturers' certification of competence. Once fully trained and certified, the technician will enjoy the full benefit of the Combico UK technical support and will be provided with a password and log in to the Combico UK web based Parts Technical Platform. Whilst office based technical assistance when on site will ensure your client receives the best available service response.

The specialist training centre and fully functional professional kitchen provide an opportunity for catering industry service technicians to gain knowledge of these sophisticated appliances in a relaxed and comfortable atmosphere.

Combico provides the Rational SCC WE 3-day Technical Course, and with a specialist and comprehensive package available, we guarantee the

best technical insight into cooking appliances, to suit the individual needs of the engineer. Training and updates for the latest Rational 5 Senses technology is also included in this course.

January 6th - 8th 20th - 22nd	February 3rd - 5th 17th - 18th	March 3rd - 5th 24th - 26th
April 14th - 16th 28th - 30th	May 12th - 14th 19th - 21st	June 2nd - 4th 16th - 18th
July 7th - 9th 21st - 23rd	August 4th - 6th 18th - 20th	September 8th - 10th 22nd - 24th
October 6th - 8th 20th - 22nd	November 3rd - 5th 17th - 19th	December 8th - 10th

In addition to our programme of SCC WE Training Courses, for 2015 we will be delivering a 1-day Rational Installation Training course.

January 27th	February NA	March 17th
April 21st	May 26th	June 23rd
July 14th	August 25th	September 29th
October 27th	November 24th	December 15th

Further information relating to course fees, dates and availability can be obtained via the Combico UK website, our Training Coordinator - Simon Groucutt on **01543 460355**, or Martin Dagnall - Technical Training Manager on **01543 460370**.

First Choice appointed as a preferred partner for Glen Dimplex Professional Appliances



Glen Dimplex PROFESSIONAL APPLIANCES

Continuing the focus on aftersales service, First Choice are pleased to announce that we have been appointed as a preferred supplier of genuine spare parts for the GDPA range.

With a wealth of knowledge in the industry stretching back over 15 years, First Choice is already partnered with many of the leading brands within the sector. Having already been a supplier of Lec and Burco parts for a number of years, being listed as one of Glen Dimplex's preferred suppliers will enable us to further our offering and provide customers with the very best in customer service and supply of essential spare parts throughout the UK.

Stocking a wide selection of spare parts from our warehouse in Cannock, we aim to offer next day delivery on all Lec and Burco spares to most parts of the UK, if ordered before 5pm.

Jon Usher, Head of UK Sales and Marketing for Glen Dimplex Professional Appliances explains:

"We are committed to the continued development of our extensive range of commercial catering appliances and medical refrigeration equipment in order to maintain our position as a leader in the market. Built on the foundation of quality and reliability, we offer purchasers of our equipment full peace of mind with one of the most comprehensive warranties across all products in our range.

This announcement of First Choice Catering Spares Ltd as one of our preferred suppliers of spare parts comes as a result of a longstanding relationship with the team and the expertise and attention to detail the company provides to service engineers throughout the foodservice and



From Left: Karen Davies - Commercial Manager - Spares and Accessories, GDPA; Mark Abbott - Managing Director, GDPA; John Scott - Commercial Manager, First Choice Catering Spares Ltd; John Whitehouse - Managing Director, First Choice Catering Spares Ltd

medical industries. In providing this dedicated provision, service engineers are able to quickly and efficiently handle customer enquiries, resulting in a reduction in downtime and the associated disruption to a commercial premises."

John Whitehouse, Director at First Choice Catering Spares Ltd goes on to say:

"We are all delighted with the announcement that First Choice Catering Spares Ltd is now one of the preferred suppliers of spare parts for Glen Dimplex Professional Appliances. With a relationship that has spanned a number of years, our team has

developed a sound technical knowhow and comprehensive knowledge needed to support the appliance manufactured under the Burco and Lec brands, two of the most well-known and respected names in the catering and medical markets."

Lec
COMMERCIAL

BURCO

ONE STOP SHOP FOR CATERING EQUIPMENT SPARES

Tel 01543 577778
Fax 01543 504141
Email enquiries@firstchoice-cs.co.uk
Web www.firstchoice-cs.co.uk