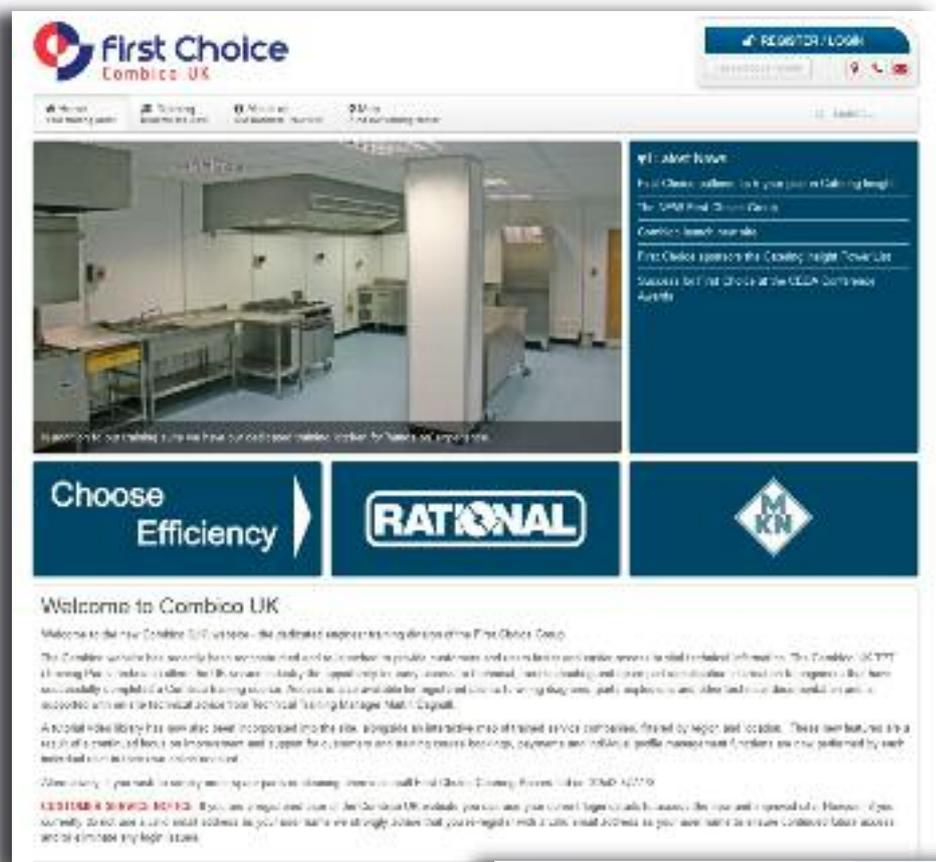


THE NEWLY REDESIGNED COMBICOUK WEBSITE REPRESENTS THE FUTURE OF FIRST CHOICE

Over the past year the CombicoUK website has undergone major reconstruction and when re-launched later this month, will provide customers and users faster and easier access to vital technical information. The CombicoUK TPT (Training Parts Technical) function offers the UK service industry the opportunity for easy access to technical, troubleshooting and spare part identification information for RATIONAL AG, with plans to include other world leading manufacturers of popular cooking appliances. 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 or a hand held 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.



The new website signals the future of CombicoUK as part of the First Choice Group and the ambitious plans to significantly expand the business by 2020. These developments will ensure continued investments are made into CombicoUK to provide training engineers with the very best in service and manufacturer training in the UK.



The latest collection of printed van stock and ancillaries brochures are now available

First Choice has just published its' latest Van Stock Brochure of OEM and universal spare parts for commercial refrigeration equipment alongside a Commercial Kitchen Ancillaries and Catering Van Stock brochure. The Refrigeration Van Stock brochure in particular contains 56 fully illustrated pages with details and photographs of over 1,200 parts, tools and consumables from a selection of industry leading global brands. The catalogue contains a range of essential specialist tools and consumables, such as leak detector sprays, manufacturer cleaning fluids and thermometers, needed by RAC engineers.

The Commercial Kitchen Ancillaries brochure has 78 fully illustrated pages of products, ranging from water softeners, pre rinse units, taps, faucets and ventilation canopy baffles to grease eradication technology and food waste management solutions.

Finally, the Catering Van Stock brochure is filled with 60 pages of



essential OEM and universal spare parts for commercial catering engineers. This latest edition contains products and parts such as, heat lamps, thermocouples, gas valves and fan motors to name just a few.

The new brochures join the existing 7 catalogues detailing spares for cooking, dishwashing and coffee making equipment, together with a catalogue of specialist tools used by catering engineers. All First Choice catalogues are available on CD, USB

and can also be viewed as well as downloaded on the website. Printed copies of the latest First Choice brochures are readily available when requested over the phone. The Customer Service team have access to the full range of printed brochures and catalogues and can include them in your next order delivery.

Call the team today on 01543 577778 for your copy.

MKN Training Courses are now available

As a result of the continued growth at First Choice Combico UK we have recently began offering training courses for the Flexi Combi's featuring the MagicPilot touch and slide operating system. These 2 day courses will involve a mix of both theoretical classroom environment learning, using our state of the art education software and technology, alongside practical demonstrations with the MKN equipment.

Our first training event took place on the 9th of June and due to its' unprecedented success we are now

in the process of establishing a calendar dates for regular training to take place at our facilities in Cannock.

There is already a training date set in the calendar for this new course and it is as follows:

November 9th-10th

With plans already being outlined for the 2016 training calendar, we are expecting the number of available MKN courses to greatly increase.

What's more, we hope to expand our training services for other

manufacturers within the foodservice industry. Creating a facility that provides the very best in comprehensive training for commercial catering service engineers across the board.

For more information on course structure, availability and pricing please call our dedicated Training Coordinator Simon Groucutt on **01543 460355**.



Enviropure delivers sustainable food waste elimination solution to Cambridge College

First Choice Environmental Solutions is delighted to announce the supply of a system from our Enviropure range to CATS College in Cambridge. The EPW 240i system now handles the food waste generated by the catering facilities at their new multi million pound learning and accommodation block for 400 students at their Chesterton campus. The recently completed project by HK Projects of Sheffield, included the design and supply of the ground floor quick service dining facilities, complete with a coffee and snacks station, plus self help kitchens on all accommodation floors. The locations state of the art kitchen and service areas are on the ground floor with the wash up area at lower ground level.

Negotiations with HK Projects, their client CATS College and the Environmental Solutions team started in April, concluding with an agreement to supply and install a bespoke unit by the end of July. The location had a history of drainage problems and the Enviropure system was selected because of its unique characteristics and capabilities, releasing only grey water to the sewerage system. "We saw the system as the answer to the sites historic food waste problems - simply a better, more environmentally friendly and cost effective solution" Jason Fish Managing Director HK Projects.

The installation of the unit threw up some interesting challenges and was by no means a simple exercise, as the building was in the latter stages of construction and without a service lift. The unit needed to be dropped into an accessible lower ground service corridor and moved into position to complete the installation. Difficulties that were fully appreciated by Dave Robinson Group Director of



Operations "We're very proud of being green in terms of our food waste elimination and given the constraints of the install the team were first class, handling everything that was thrown at them with total professionalism"

The Enviropure EPW 240i has now been in operation at CATS for almost two months, providing the effective food waste elimination solution the College needed and wanted. Operationally the system has eased the work load of staff and created a better working environment. "We've been used to having enzymes in our washing up, pumping the grease and fat into the pipeline, so now the fact we have a system that can break down almost any food waste and grind anything down, including bones, is fantastic. It is remarkable that it can

get rid of that much food and not pollute the water supply or clog up our pipework." Ian Maclaren, head chef of CATS College Cambridge

We would like to thank our supply partner for choosing Enviropure and for the parts they played in the successful delivery of this project.

HK Projects - www.hkprojects.co.uk
Keith Elkington Transport - www.keithelkingtontransport.co.uk
Cannock Catering - www.cannockcatering.co.uk



RATIONAL and First Choice boost one another with partnership



(L-R) John Scott, First Choice Commercial Manager, John Whitehouse, First Choice Director, Martin Dagnall, First Choice Technical Training Manager, Mark Boyce, RATIONAL Service Manager UK and Leonhard Ring, RATIONAL Service Manager Europe.

During a recent visit to the First Choice HQ in Cannock, Mark Boyce and Leonhard Ring from RATIONAL spent time with the company Directors touring the Combico UK facilities, experiencing first-hand the dedication and investments that have been made at the specialist training centre.

The specialist training centre and fully functional professional kitchen provide an opportunity for catering industry service technicians to gain knowledge of the sophisticated RATIONAL appliances in a relaxed and comfortable atmosphere. Training and updates from the latest RATIONAL 5 Senses technology is also included in the courses available.

These courses are the only way to gain the knowledge you need to work on RATIONAL appliances in the field. Our training courses are certified by RATIONAL as are the instructors guiding you. To attend a course you don't need anything except yourselves, everything else is provided.

Both Mark and Leonhard were very

impressed with the specialist facilities available for engineers who attend the RATIONAL training courses. The visit was a big success and it led to RATIONAL reiterating and cementing their commercial partnership with the First Choice Group, certifying Combico UK as an official RATIONAL Training Partner and First Choice Catering Spares as the leading supplier of RATIONAL spares and chemicals.

Over the past 15 years, First Choice has built a reputation partnering with many of the leading brands within the sector. Having already been a supplier of RATIONAL parts for a number of years, being listed as an official RATIONAL Training Partner and spare parts supplier will further expand the First Choice offering and provide customers with the very best in customer service and supply of essential RATIONAL spare parts and chemicals throughout the UK.

As the leading supplier of RATIONAL spares in the UK, First Choice also benefits from enhanced delivery agreements with RATIONAL AG.

Direct to site orders are available, with the 2-3 day economy option as standard or for a little extra the Express Saver Option for next day delivery, when orders are placed with us before 1pm and 10am on Fridays.

The Rational SelfCooking Centre Whiteefficiency 3-day training courses have been in demand and therefore are available every calendar month. Once fully trained and certified, the technician who has completed the course and purchases spare parts will enjoy the full benefit of the Combico support system, which include technical assistance from our Technical Training Manager Martin Dagnall. They will also be provided with a password to log in to the Combico UK web based Parts Technical Platform. The following dates are still available for 2015 for the 3-day SCC WE Course:

October	November	December
6th - 8th	3rd - 5th	8th - 10th
20th - 22nd	17th - 19th	

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

October	November	December
27th	24th	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 GROUP