

## First impressions count...

There's no doubt about it, beautifully prepared food, **attractively displayed**, can prove to be irresistible. So choosing the right servery and food display equipment is a key issue for any catering business.

The choice however can be bewildering, with a vast array of manufacturers and models available – **offering heated, ambient and refrigerated solutions**. Here are some general guidelines and points to consider...



First and foremost you should always choose a **reputable manufacturer** to be sure of compliance with all relevant regulations, and to ensure ongoing service and spare parts availability.

Another sound piece of advice is to **think about your future needs** as well as your present needs. Try to buy the best unit that funds will allow, providing you with extra capacity as your business expands.

## **But what else should you look for?**

- Ensure that units look **stylish and modern**, especially if they will not be fully stocked all the time. However, the design should not detract from the products you are trying to display.
- On refrigerated units, **ensure that temperatures meet all food legislation requirements** and that they have automatic defrost and water evaporation functions. Good units should have a digital temperature display to enable you to check the cabinet temperatures.



- Heated units should **have good heat distribution** and may have a humidifying feature to prevent foods drying out.
- Consider the layout of the units; for example, you may need to **specify self-service or back service options**. Refrigerated units may offer a choice of compressor on the left or right or even attached to the underside, out of sight; they should not be too loud or generate too much heat.



- Units should be **easy to clean** at the end of the day without any hidden dirt, crumb or water traps.
- The back service units should have **double glazed glass** to the rear to help retain heat within the cabinet.

- Does the unit have **internal illumination** to show your products off to their best advantage?
- Finally, always **talk to your dealer**. They will offer independent and impartial advice as well as being able to visit you on site to see how the unit will be used.