



CONFERENCE EDITION



INITIAL TEST RESULTS & FINDINGS

ENERGY, CO₂, FOOD WASTAGE & NUTRITIONAL REPORT



Would you benefit from?

- **Reducing your energy use and costs**
Up to 70% savings in comparison with conventional kitchen systems
- **Reducing your food waste forever**
Saving up to £6,000.00 per ward
25 Ward Trust = over £150,000.00 per year
- **Massively reducing your capital equipment costs**
Initial equipment investment usually repaid within 12 months
- **Massively reducing service & maintenance costs**
- **Knowing your food safety temperatures are correct**
- **Having management reports on:**
 - Power
 - Food safety temperature
 - Nutrition
- **Removing or greatly reducing food theft**
- **Providing a quality meal on demand 24/7**
Your patient can be eating a hot nutritious meal in 5 minutes from request
- **Controlling the presentation & quality of your meals**



A fully automated plated meal solution suitable for fresh, frozen and ambient foods that is very economical to run with an eco friendly carbon footprint, providing a saving of up to 70% over conventional foodservice methods. To date over 4 million meals have been served using this system.



iWave® saves energy, reduces utility costs, CO₂ emissions and saves on meal wastage costs



iWave® only uses energy when the product is being cooked. There is no warm up or stand by time. By replacing manual controls with a 'fool-proof' barcode scanner and unique encrypted barcodes, any chance of operator error has been removed, ensuring every meal is delivered at its best and only using the energy required to cook the product. iWave® is a table top system which operates off a standard 13amp plug supply. It is very economical to run, with an eco friendly footprint, providing a saving of up to 70% over conventional foodservice methods.



SCAN



PLACE



PRESS

Results from recent tests prove the iWave® will save energy and dramatically reduce food wastage

During July of this year, tests were carried out at two different hospital sites. The aim of the study was to establish the most energy efficient system, to serve food to patients whilst keeping food wastage to a minimum.

For the tests two systems were compared, the existing equipment and the iWave® system. One hour before service, meters were attached to the existing equipment. The equipment was then switched on, to heat up, prior to the food being loaded. The system was then transferred to the ward serving area, as normal. At the same time, one hour before service, meters were connected to the iWave®, to ensure a like for like comparison. The iWaves completed their cook cycles and once completed the meters were removed.



INITIAL RESULTS – ENERGY

The results showed that the iWave® system produces an energy saving of over 54%. In a 30 ward hospital with an average of 15 beds in each ward an energy saving of 35,697 kW (19,419 Kg/CO2 emission) could be achieved for the year. Factoring in an 80% efficiency, the savings could increase to around 63%.

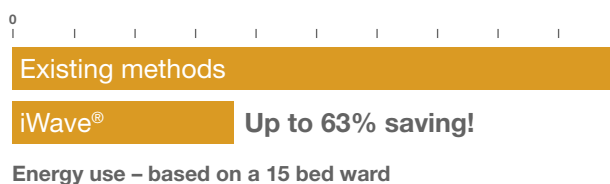
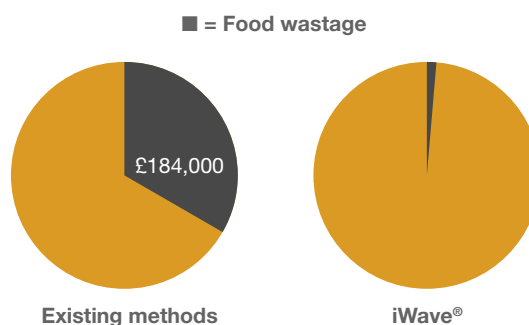


ILLUSTRATION OF POTENTIAL FOOD WASTAGE SAVINGS

The existing equipment has an average food wastage of between 12% and 30%, while the iWave® has little or no wastage. Basing the food cost per patient at £1.40, the annual savings in the 30 ward hospital would be a staggering £91,000, if we assume a 20% food wastage with the existing system. For a 30 ward hospital with 30 beds in each ward the annual food wastage savings could increase to a massive £184,000.



iwave[®]
PLATED MEAL SOLUTIONS

iWave® e-nutritional monitoring software will automatically generate detailed nutritional reports broken down by individual meal for each patient.

Every time one of the unique iWave® barcodes is scanned, the identity of the food or user is recognised and logged by the iWave®. This information is sent to the iWave® server via a wired, GPRS or wireless connection. Alternatively information can be stored on the iWave® and downloaded directly to a laptop or PDA with an infra-red or Bluetooth connection.

You choose what's right for you....

Safety first with iWave® access control

Only permitted or trained personnel can operate your iWave® system with the unique iWave® access control software, ideal for public locations.

e-cost centre

Take control and reduce your operational costs with the iWave® e-cost centre software. Receive automatic reports analysing the cost of every meal, energy consumption and even your hourly labour costs!

e-profit centre

Watch your profits grow with the iWave® e-profit centre software. Receive regular reports detailing the profit for each meal cooked in your iWave® system.

e-ordering

No more manual orders or overstocking with the iWave® e-ordering software. Your iWave® will automatically generate replenishment orders for food cooked that session, day or week. Choose to have this sent directly to your nominated food supplier or input automatically into your existing Purchase Order software system for approval.

e-waste monitor

Prevent food wastage and ensure stock rotation with the iWave® e-waste software. Your iWave® will automatically generate reports for food that reaches its use by date before disposal. Consolidated information will be available by food type and monitored by individual user, iWave®, workstation or site.

e-food theft monitor

Regular stock checks can be carried out with the iWave® e-food theft software and hand-held barcode scanners. All data is automatically fed into the central iWave® database to highlight any unreported losses.

e-nutritional monitor

Help speed up patient recovery by monitoring the daily nutritional intake by individual patient with the iWave® e-nutritional software. Your iWave will automatically generate detailed nutritional reports broken down by individual meal for each patient.

e-carbon footprint monitor

Reduce and hit your carbon footprint targets with the iWave® e-carbon footprint software. Your iWave® will automatically generate reports to show your daily carbon footprint reduction and monitor target progress.

e-maintenance

Let your iWave remind you when it is time for its annual service, maintenance or PAT test with the iWave® e-maintenance software. Choose to have this request sent directly to your iWave® service centre or to your Maintenance Manager.

Whatever the type or scale of operation, we can tailor an iWave® foodservice solution to suit.

From a one off ward to a multi-sited mobilisation, we have the knowledge and experience to understand your requirements and provide the iWave® solution that best fulfils them.



Ward catering, Retail,
Staff restaurant &
out of hours vending

**YOUR
BRAND!**



The iWave® system is a fully bespoke solution to meet the performance and branding requirements of your foodservice business.



iWave Foodservice Solutions
Sole Worldwide Distributor
RH Hall
Hallco House
Beacon Court
Pitstone Green Business Park
Pitstone
Bedfordshire
LU7 9GY

T: 01296 663 400
E: iwave@rhhall.com
W: www.maestrowave.com
W: www.rhhall.com

iWave and the iWave logo are the registered trademarks of Maestrowave

