

EQUIPMENT

Your guide to the latest products available to restaurateurs this month



HGEM Little Gems

HGEM has partnered with Learning Pool to launch Little Gems, a 12-part training course for hospitality operators. The modules have been created to enable operators to support their teams in delivering exceptional customer service, with a focus on four main areas of the guest experience: people, process, product and place. These four are then broken down into three segments. hgem.com

SYNERGY GRILL Synergy Grill Outdoor Unit

Synergy Grill has introduced a range of outdoor cooking stations to its portfolio. The unit is designed to maintain a powerful, consistent heat thanks to a combination of fuel injection air gas technology and natural ceramics. Thermal shock resistant bars also allow chefs to cook a higher volume of food. It is available in wood cladding or stainless steel in three sizes. synergygrill.com



EURO CATERING Palux Pressure Steamer

Euro Catering has released the Palux Pressure Steamer to deliver full-flavoured vegetables that retain colour, vitamins and minerals to an à la carte standard. Chefs can use the unit to blanch, poach, pasteurise and regenerate dishes, steam and cook sous-vide. A timed cooking option also allows chefs to cook overnight, programming the equipment up to 24 hours ahead. euro-catering.co.uk



INNERGLASS LTD Green Planet

Innerglass Ltd has launched Green Planet, a new range of products made from mainly plant-based alternatives to plastic. The products available include straws and glassware made from PLA, including oxo-bio flexy glassware which naturally decompose after exposure to air, warmth and light. There are also microwave- and dishwasher-safe takeaway containers made from recycled sugarcane. ig-groupuk.com



WILLIAMS Meat Ageing Refrigerator

Williams has launched a Meat Ageing Refrigerator alongside its range of walk-in meat ageing models. It operates at a temperature range of 1-6°C and provides humidity of 60-90%. Himalayan salt blocks assist with moisture management. The 727mm x 824mm x 1960mm unit has room for four 2/1 GN perforated shelves with a maximum weight of 20kg per shelf. williams-refrigeration.co.uk