

BEIS HY4HEAT

HYCATERING CONSORTIUM

HYDROGEN GAS CATERING EQUIPMENT



THE HYCATERING CONSORTIUM

Enertek International Ltd – Consortium lead and R&D partner



Falcon Foodservice Equipment – Gas catering equipment manufacturer



The HyCatering Consortium comprises Falcon Foodservice Equipment (the UK's largest manufacturer of catering equipment) and Enertek International Ltd, (an independent R&D consultancy specialising in product design and development). These two companies have worked collaboratively throughout the Hy4Heat programme with input from key component suppliers to produce a range of five certified 100% hydrogen gas catering appliances comprising a hydrogen gas grill, griddle, chargrill, open top range, and a fryer.

Beyond the Hy4Heat project, Falcon have already made a public announcement that these products have been added to the company's portfolio, and the company is proud to be the 'first to the market' with hydrogen commercial catering equipment.

THE PRODUCTS - 100% HYDROGEN CATERING APPLIANCES

Hydrogen Grill



Hydrogen Griddle



Hydrogen Chargrill



Hydrogen Open Top Range



Hydrogen Fryer



Each of the catering appliances have been certified by BSI as being in compliance with the Gas Appliance Regulation for use with hydrogen.

PRODUCT FEATURES - (Applicable to all appliances):

- User operation virtually identical to natural gas models
- Dimensions and performance identical to the natural gas equivalents
- Installation requirements straightforward and similar to natural gas models
- Zero carbon emissions
- Costs (when manufactured in volume) will be similar to natural gas equivalents
- Safety features comply with hydrogen standards (PAS 4444)

FUTURE DEVELOPMENTS

Falcon Foodservice Equipment have a policy of continuous investment in product development and are committed to further investment in hydrogen catering equipment.

Existing models will be adapted for use with methane (natural gas) so that 'Hydrogen Ready' versions will be available for use with natural gas prior to the gas supply being converted to hydrogen.

THE MARKET OPPORTUNITY

Conversion of the gas supply to hydrogen offers continuity and minimal disruption for the caterer, especially with the advent of hydrogen-ready appliances in the years preceding conversion of the gas supply to hydrogen. The market is driven by:

- Many professional chefs have a preference for cooking on gas
- The cost of gas is lower than the cost of electricity (and likely to remain so)
- Gas cooking offers instant, easily controllable heat