



MICROWAVES FEATURE FRY MAGAZINE 2017

Please attributes any quotes to Kris Brearley, Sales Director, R H Hall

What ranges of microwaves are available?

Microwaves today are split into 2 main categories – standard microwave only, which are perfect for reheating a wide range of foods – and combination microwaves, which offer huge versatility for cooking a wider range of products, with the speed of microwave cooking.

The market leading Sharp range of microwaves available through RH Hall offer heavy and extra heavy duty build quality with total control, flexibility and versatility –with in-built features to save time and energy. The best-selling range goes from 1000W to 1900W to cater for all foodservice applications and are available in both touchpad or manual control versions.

The Maestrowave Combi Chef 7 is able to operate in a variety and combination of cook modes making it the most flexible, efficient and easy to use oven yet! It can bake, roast, grill, steam, defrost, regenerate, microwave, boil or simply keep food warm - this is the oven that can do it all. This high speed oven features Menu Creator 2.0™ software. Packed with features, the oven will produce the best results at the simple touch of a button – a total combination of 11 cooking modes can be used to achieve top quality results. Up to 99 menus can be pre-programmed to ensure consistency time after time. But don't be daunted, the Menu Creator 2.0™ is extremely easy to use; however, if required, full technical support is available from RH Hall. There is a web video available on line which demonstrates the benefits of combination Microwave ovens - visit www.rhhall.com and follow the link on the home page.

What should caterers consider before buying new equipment?

To choose the right kind of microwave, operators should look at their menu and decide what tasks the microwave oven should undertake. If you require the microwave to be used mainly for the simple reheat and defrosting of foods then a straight Commercial microwave will suffice. However, if you wish to reheat and cook food products then a combination microwave oven is well advised. Items such as pastry will become soggy if reheated in an ordinary microwave whereas using a combination microwave the crisp, golden brown and conventional finished result will be achieved in microwave time!

It is very important to choose the correct microwave oven wattage. You need to choose an oven with sufficient power, but just as importantly, do not over specify. If too low, you can be frustrated by delays, and if too high, it will be difficult to judge the timing of small portions. Whilst it is common for caterers to choose speed (the higher the output the faster reheat times), it is also very important to understand that for some food products too much speed will destroy smaller portions of food or the delicate and sugary types of products.

Always choose from a commercial range of microwaves, operators shouldn't be tempted to go down the domestic route – these units simply aren't built for the rigours of a professional kitchen. Likewise we would also recommend that cheap imports are also avoided – the testing, safety and product back-up that are offered by the leading brand names are often not available with a cheap import.

What are the advantages of microwaves over ovens?

The most obvious advantage of a microwave is speed of cooking, they are essential for speed of service – considerably faster than conventional ovens and they also allow an operator to offer a wider choice of menu. Their versatility also provides advantages and the leading brands are developing models with new features and functionality in response to customers looking for product innovation, so they can be easily operated from a de-skilled base. Microwaves are very energy efficient too. In fact, when cooking vegetables they use three times less energy than that of a gas hob. Their footprint is also smaller than conventional ovens, great where space is at a premium.

Does the quality of the food suffer?

It definitely shouldn't, but be prepared for a bit of trial and error! Overcooking is one of the common problems experienced when new to microwave cooking or introducing new dishes. It is better to undercook first until you are familiar with a recipe, test it and then increase the cooking time. You should also factor in standing time and test a dish after this – a bit of trial and error will help establish the correct timing for a perfect result. You can always put it back in the oven for an extra minute – whereas overheated or overcooked food is ruined.

Consider each of the foods you are cooking – every food has a different moisture, fat and sugar content and different starting temperatures – e.g. refrigerated, ambient etc. and these factors all affect cooking times and can affect the final result.

What one tip would you offer on getting the best from your microwave?

When using your microwave on a regular basis, one tip that shouldn't be overlooked for getting the best from a microwave is regular cleaning - keep the oven's cavity and inner door clean of food spillage / deposits at all times. This will avoid cavity burn ups and prolong the life of its heart "The Magnetron". This measure will also help the consistency and speed of reheat/ cook times.

You could purchase the **Microsave Cavity Protection System** which is a unique and simple plastic cavity liner which is safer to use, easier to clean and provides long term financial benefits. This invaluable accessory is exclusive to Sharp commercial microwave ovens. Every Sharp sold with the **Microsave CPS** comes with a lifetime warranty on the cavity.

For more information:

www.rhhall.com www.maestrowave.com

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