



LIGHT EQUIPMENT FOCUS CATERING INSIGHT FEBRUARY 2018

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

What advantages do high speed ovens have over competitor technology such as combi ovens or microwaves?

High speed combination microwaves offer a great deal more versatility than standard microwaves, combining conventional cooking methods such as convection and grill, with microwave speed. This enables operators to cook a greater variety of menu items, including those not usually associated with microwave cooking – such as pastry items, pies, pizza and panini's. In addition, they have a compact footprint, making them ideal for premises that are short on space, 'grab & go' and on demand establishments, such as coffee shops.

How do you ensure that in a portable format, the ovens have sufficient power and reliability?

In order to operate from a 'plug & play' 13 amp power supply, the balance of microwave and convection cooking is paramount. Often, when operating in combination mode, the advertised microwave or oven wattage will be reduced to allow for 13 amp operation.

What should be the top considerations for dealers looking to specify a high speed plug and play oven?

Firstly, look at the menu items being prepared and consider the key cooking methods required to achieve optimum results. Many high speed ovens use microwave and convection heat only, so consider if grill functionality is required. Combination microwaves also require a higher investment than a standard microwave, so additional time should be taken to ensure that the right unit is supplied. Look for a supplier who can provide demonstrations and training, and perhaps food trials and pre-programming for larger chain operators. The Maestrowave Combi Chef 7 utilises a combination of microwave, convection and grill to provide outstanding results, with Menu Creator™ software providing 99 menu settings for consistency – all at an affordable price. A video showing the key features of this model is available at rhhall.com

Where do you think the accelerated cooking equipment market is heading?

As technology moves forward, more suppliers will be looking to offer their high speed ovens with a 13 amp option – offering more versatility and market opportunities for this equipment. One example of this is the Electrolux Speedelight High Speed Panini Grill, with a 13amp version of this already popular solution being launched in 2018. R H Hall will continue to offer an exclusive package for this item – including demonstrations, food testing, on site training and installation.

Another subject of current discussion is the use of RF Solid State cooking technology, which provides far better and more consistent power control, along with many other benefits. The cost of this technology is currently very high, but we will see it introduced to the market in time. The use of barcodes with microwave cooking continues to be exclusively marketed and developed by iWave. The company are currently planning an addition to the range which will be designed to appeal to the wider catering market. Keep an eye on www.maestrowave.com for the latest news.

R H Hall are Exclusive Worldwide Distributors for the Maestrowave Combi Chef 7 and approved suppliers for the Electrolux Speedelight High Speed Grill.

For more information:

www.rhhall.com www.maestrowave.com

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