



MICROWAVES FEATURE COST SECTOR CATERING - JUNE 2018

Please attribute any comments to Ray Hall, Managing Director, R H Hall

What sort of kit should public sector buyers have?

- At least 1 standard commercial microwave only – an essential item in any commercial kitchen.
- Larger operations may need to consider multiple microwaves – some models can be stacked to save space
- A combination microwave should also be considered. These combine microwave speed with more traditional cooking methods such as convection and grill, providing excellent results!

What features should they look for?

- Consider pre-programmable controls to reduce errors and wastage
- Variable power levels for complete control
- Double quantity facility for multi portion reheating
- Rapid cool down in combination microwaves – invaluable when switching between cooking modes

What questions should they be asking suppliers?

- What wattage do I need? Models range from 1000W to 1900W and it is important to get the right output for your menu. Underspecifying can lead to delays, whereas over specifying can lead to poor, overcooked results and wastage.
- Always make sure you are buying a genuine commercial model. Domestic machines will just not handle the rigours of a commercial environment.
- What warranty is available? A genuine commercial product should come with at least 1 year on site, with many of the heavy duty models available having 3 years. The warranty cover on the magnetron is important, as this is the heart of the machine
- What support do you offer? Always work with a supplier that is able to demonstrate experience, to ensure you get the right product for your needs. A good supplier should be able to provide unbiased advice and even training on some products. Also consider if they are able to offer good, prompt service back up.

Do certain types/models of this equipment work well within specific markets in the cost sector? If so, why?

We have seen great success in healthcare with iWave®, a fully automated foodservice solution that is suitable for use across the whole cost sector. Using unique barcode technology, hot meals can be provided quickly and easily. Simply scan the product, place in the microwave and press start! iWave® is the intelligent solution where speed, quality, consistency, accountability and safe cooking are all of prime importance. Our dedicated Food Solutions team can provide more information on this versatile product.

For more information, please visit:

www.rhhall.com

www.microwaveassociation.org.uk

www.maestrowave.com

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