



MICROWAVES FEATURE B & I MAGAZINE JULY 2019

Please attributes any quotes to Ray Hall, Managing 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. New for 2019 is the R7500M Inverter Microwave, which offers the perfect solution for the operator seeking precision results.

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 features are most useful?

Built in features to look for that save time and energy include: Programmable models – useful to reduce errors and wastage. Variable power – ideal for denser food products. Double or Triple quantity facility for multi portion cooking.

The Maestrowave Combi Chef 7 has many features to offer including the latest Menu Creator 2.0™ software package, which allows you to 'create your own menu' and programme up to 99 menus using any method of oven, microwave, grill or combination and with or without the turbo fan! This oven is the most flexible, efficient and easy to use oven yet and will help you produce the best results ever, in super quick time – it's really an oven that can do it all and produce consistent results time after time. Fitting into a skilled or non-skilled kitchen with complete ease, this piece of equipment is very easy to operate with

sophisticated results being possible within both operations. The model sits on a counter and operates from a single 13 amp supply. We have produced a brand new video showing all the features and benefits of combi cooking using the latest and innovative Maestrowave Combi Chef 7. Simply log on to www.rhhall.com and follow the links from the home page.

The new Sharp R7500M incorporates Inverter technology. This provides constant power, instead of the pulsed power that most microwaves produce. This allows operators to have total control of the product they are regenerating – particularly with more delicate menu items.

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.

R H Hall are the Sole UK & Eire distributor for the Sharp range of Commercial Microwave Ovens and Exclusive Worldwide Distributor for Maestrowave Catering Equipment.

For more information:

www.rhhall.com www.maestrowave.com

FOR PRESS INFORMATION CONTACT:

Emma Smith

emma.smith@rhhall.com

01296 663400