



OVENS & MICROWAVES FEATURE HOTEL F&B OCTOBER 2017

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

What should caterers consider before buying new oven equipment?

To choose the right kind of equipment, operators should look at their menu and decide what tasks the oven should undertake. Options include standard fan ovens for bake off, multifunction ovens for roasting, as well as microwaves, ranges and combi ovens! The Smeg ALFA Range of ovens provides an innovative and versatile solution. Savouries, breads and morning goods including the most delicate of products, like croissants, can be cooked to perfection, with multifunction options available for roasting and grilling meats – in fact, there is relatively little that these ovens can't cook!

When looking at microwaves, consider if it is 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 convection oven or 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! 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.

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.

What is the latest piece of oven technology?

A subject of current discussion in the microwave market 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.

Manufacturers are always looking for new and innovative ways that microwave technology can be used. The Combination Microwave market is continuing to grow – with these clever machines offering the speed of microwave cooking, combined with the versatility of more conventional methods. Many also include pre-programmable menu facilities, such as the Maestrowave Combi Chef 7 which includes Menu Creator 2.0™, allowing users to set up to 99 different menu settings and deploy these to as many

machines as required via SD card – ensuring total consistency. We are currently seeing rapid progress with Combination Microwave technology and expect to see imminent changes in this area – we are currently working with some major manufacturers in developing the next generation!

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.

How important a role do microwaves play in the modern kitchen?

Microwaves are definitely an essential part of today's commercial kitchen – essential for speed of service and still allowing an operator to offer a wide choice of menu. Microwaves are also very energy efficient. If simple reheat and defrosting of foods is required then a microwave will suffice, but if an operator wants to reheat and cook food products then a combination microwave convection oven is well advised.

If you could offer one tip to Hotel F&B managers deciding on a new oven unit, what would it be?

First and foremost you should look at choosing from a recognised brand – the major manufacturers are often the most innovative and have developed machines with intelligent features that are time/labour saving and energy efficient too. So, choose a leading brand with an established reputation – don't be tempted to go down the cheap import route.

R H Hall are the Sole UK distributor for Sharp Professional Microwave Ovens and Smeg Foodservice Ovens.

For more information:

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