



## ACCELERATED COOKING LUNCH BUSINESS NOVEMBER 2015

*Please attributes any quotes to Ray Hall, Managing Director, R H Hall*

Leading brands are developing models with new features and functionality in response to customers looking for product innovation. One key is not just the equipment itself, but in menu's and food products too – the marrying of equipment and food/menu developments to get the maximum quality, value for money and labour saving solutions. We have been working with leading food producers and packaging companies to develop dishes specifically for microwave regeneration.

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.

There will always be a place in every kitchen for a basic microwave, but future developments are likely to focus on automation, particularly for multi-sited operations. Menu consistency is key and machines which offer easy menu programming will become more and more appealing.

In addition, energy efficiency is a top requirement for many users and is fast becoming a definite key feature. Machines that can produce optimum results whilst keeping energy usage low will meet the needs of many new or refurbished kitchens.

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](http://www.rhhall.com) and follow the link on the home page.

The revolutionary iWave® Foodservice Solution uses microwave technology to provide a fully automated, 'straight to plate' system. With barcode scanners replacing traditional touchpad or manual controls, the iWave® offers a 'fool-proof' solution for certain applications – vending, care homes, hospitals and schools to name just a few. We can work with various food companies to fully test and develop a bespoke menu for any site. With e-reporting options available, stock and budget control can be also managed easily.

In addition to a microwave, many sites will need a solution for stove top cooking such as frying, poaching or boiling. Induction is a fairly recent technology that combines cooking speed with safety and energy efficiency. The induction process works by 'direct' heating of a metal cooking vessel, as opposed to using 'heat transfer' which you have when burning gas on a traditional cooking stove. For nearly all models of induction cooktop, the cooking vessel must be made of a ferromagnetic metal or placed on an interface disk which enables non-induction cookware to be used on induction cooking surfaces. This direct heating creates an incredibly safe environment, with cooking surfaces being cool to touch when the pan is removed, and also ensures that the

energy generated is used efficiently. All heat is passed through the pan and in turn, the food being cooked. Very little ambient heat is generated, helping to keep the kitchen cooler and ensuring all the heat ends up in the right place.

The Maestrowave MC30L4B Induction Hob offers an affordable and compact solution for those taking their first steps into induction cooking. With a single cooking zone and easy to use controls, this countertop unit provides an option for smaller sites or perhaps those just testing the compatibility of their menu with induction technology.

***For more information:***

[www.rhhall.com](http://www.rhhall.com) [www.maestrowave.com](http://www.maestrowave.com)

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