



## LIGHT EQUIPMENT FEATURE

### FSM – FEBRUARY 2015

*Please attributes any quotes to Kris Brearley, Sales Director, RH Hall*

It really can be a mine field to decide what equipment to choose out of the hundreds of brands and variations of equipment. It really depends on your type of operation and throughput – but as a very basis, we would suggest that a Combination microwave oven (such as the award winning Maestrowave Combi Chef 7) which is extremely versatile and can perform a number of multiple tasks in one easy to use unit.

The **Maestrowave Combi Chef 7**, is able to operate in a verity and combination of 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 (999 menus are in development) 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.

Apart from energy saving efficiencies, light catering equipment such as the Maestrowave Combi Chef 7 with its amazing versatility can be used to do specific dishes more quickly than firing up their larger counterparts to perform the same task – especially where smaller quantities are required for quick turnaround where operators have peaks in service. Accelerated cooking and power saving features all work to the advantage of the caterer.

Caterers should assess their real equipment needs in line with current and future menu requirements and throughput. You can have lots of different types of light cooking equipment, but to have them sitting on a shelf for the majority of the time is of no value to a business. Look at your type of operation – what food is served? What numbers and turnaround of customers are there? Peaks in service? Specific pieces of equipment can be chosen to accommodate particular food types and capacities determined by throughput.

Operational features should be considered including controls for ease of use, such as thermostatic controls, temperature displays and removable parts for ease of cleaning.



Caterers should buy reputable brands and look for a full manufacturer's warranty – the minimum being at least a year. Many of our leading brands have warranties ranging from 2-4 years. They should also check the availability of spare parts and after sales service.

I would recommend that they go for a well-known brand - guaranteed quality doesn't cost you more! And if possible, try before you buy... we have an extensive development kitchen facility at our Pitstone HQ and this is open to all within the industry. It showcases a vast array of equipment and customers can see these pieces in the flesh and try them out before they specify them for their business. We also stock our leading brands through our 1,400 nationwide dealers, so help and advice on what is best for your catering operation is on hand at a regional level.

***For more information, visit [www.rhall.com](http://www.rhall.com)***

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