



MICROWAVES & LIGHT EQUIPMENT PUB & BAR JULY 2018

Please attribute any comments to Kris Brearley, Sales Director, R H Hall

How important are microwaves to a successful commercial 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.

What should operators look for with light kitchen 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 simple reheating 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.

For more information, please visit:

www.rhhall.com

www.microwaveassociation.org.uk

www.maestrowave.com

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