



## OVENS & MICROWAVES FEATURE OOH APRIL 2018

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

### ***What types of oven and microwaves are available?***

There are many choices available on the equipment market for ovens and the unit chosen often comes down to personal preference as well as space and budget restrictions. Whatever the preference, it has to be a versatile and flexible workhorse able to make light work of the most demanding dishes and be able to respond to the on-going changing demands that come with any professional commercial kitchen. Most operations want to offer a varied and attractive food offering and so without a doubt an oven that can 'multi task' in response to that will be a good investment.

To help make the right choice, caterers must be clear on the intended use: the volume of throughput; the types of dishes/menu available; variations in service time; staffing skills and find out about the latest features and operational functions before they invest.

Options range from large combination steamers, through bake off ovens and combination microwaves, to simple but essential microwave only.

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.

### ***What should caterers consider before buying new equipment?***

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. To choose the right kind of equipment, operators should look at their menu and decide what tasks the oven should undertake. If 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! 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.

### ***Are there any environmental considerations?***

A recent article in The Daily Express made claims that microwaves are damaging to the environment. In response, we have supported and worked with the Microwave Technologies Association to provide evidence to the contrary. Please see the attached study for more details... <http://www.microwaveassociation.org.uk/factsheets/Microwaves-26-1-18.pdf>

***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](http://www.rhhall.com) and follow the links from the home page.

***What one tip would you offer on getting the best from your oven or microwave?***

Understanding is still the key to success with any cooking. To maximise usage of a microwave or oven effectively, I think it is paramount that all caterers are educated as to the full potential of their unit. By fully understanding a microwave and getting the right techniques for each type of food, succulent meat, poultry and fish together with perfectly cooked vegetables that retain taste, texture and nutritive value are all possible. Many of the techniques used in microwave cooking are the same as used in conventional cooking, but with a few minor adjustments. There is a great deal of diversity of dishes that can be prepared quickly and easily from fresh ingredients. We recommend that the correct training of staff on how to use and look after the equipment in the first instance will definitely help the life span of any equipment. In addition, simple regular low cost maintenance and cleaning will keep it in peak health and condition. At RH Hall we train our distributors to be able to offer the best advice and training to the end user. Such advice as to when and how to clean the oven, service interval recommendations and the best use of the oven are just part of the training given to customers. We also have an extensive facility at our HQ fitted out with all the very latest equipment so clients and distributors can see and operate a number of microwaves in addition to a very wide range of kitchen equipment.

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

***For more information:***

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

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