



TOP 10 EQUIPMENT 2014

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Please attribute this contribution to Kris Brearley, Sales Director, RH Hall

The current trends...

As the leading independent catering equipment distributor in the UK we work on behalf of a number of the leading brands in the industry and the majority if not all of these companies are now manufacturing equipment that have sustainable and environmentally friendly technology in their designs and in their practices, from sourcing the raw materials, through to manufacture and delivery.

Equipment is becoming more intelligent, with programmable models aiding efficiency and ensuring consistent results, leading to less wastage. In addition, features such as rapid pre-heat functions save on power and aid unit recovery after loading/unloading; self-diagnostic facilities are built-in to some equipment which can detect any operational problems, again helping to keep them running at optimum performance and efficiency and auto power cut out is a great feature which saves energy when the equipment is not in use.

We have also seen more versatile pieces of equipment coming onto the market in response to the demand for multi-functional use, coupled with new technologies in accelerated cooking.

New induction equipment is coming to the market all the time too as manufacturers see the interest in this form of cooking continuing to grow. The high cost of most induction equipment has held back volume sales in the past. I believe that we will see more induction equipment on the market in the next 12 months, which is more affordable and once the acceptance is more wide spread, prices will definitely start to be driven down.

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My 2014 top equipment picks for the sector are...

1. **The Maestrowave Combi Chef 7**
2. **Smeg Alfa43 Bake-off Oven**
3. **Sharp R21AT Microwave**
4. **Maestrowave Induction Hob**



1. **NEW Maestrowave Combi Chef 7**

The latest and most flexible Combi Chef **combination microwave oven**.

A true multi-tasking piece of equipment it's able to operate in a combination of modes and can bake, roast, grill, steam, defrost, regenerate, microwave, boil or simply keep food warm all in one flexible, efficient unit. Despite its small footprint, the oven is full of new features including Menu Creator 2.0™ software, which allows for up to 99 menus to be pre-programmed using any method of oven, microwave, grill or combination or microwave plus grill using the turbo fan function on or off. Errors are eliminated with perfect cooking stages and timings all very easily pre-programmed. Great results can be achieved in super quick time within both skilled and non-skilled operations.

2. **Smeg ALFA43UK Bake-off Oven**

The new ALFA43UK is a versatile 'bake-off' and 'convection' oven all in one powerful compact unit. It features a larger internal cooking chamber than any other model in



the range. The bigger space created between the trays internally, coupled with thermo ventilation and a rear mounted fan, provides an all-round improved cooking performance. The oven's fast recovery time makes it ideal for refrigerated or frozen products and our client, Dr. Oetker is using the oven for their commercial customers to cook Chicago Town

Pizza's, achieving perfect results every time. A high performance, good value oven with an affordable price point that is proving itself already in 100's of fast food outlets.

3. Sharp R21AT Microwave

The Sharp R21AT microwave is an incredibly flexible microwave - working with our clients we can programme the R21AT for use specifically in fast food and convenience retailers allowing operators or shoppers for example to heat up Kepak Convenience Foods products such as Rustlers and Zugo's Deli Café. The Sharp R21AT microwaves have interchangeable inserts so that operators can choose the range that they wish to stock – food to go can be offered without the increased waste and labour often associated with serve over counters. To date, they have a proven success of increasing sales by as much as 200%!



4. Maestrowave Induction Hob

The benefits of induction cooking are brought together in this simple plug in and go counter top hob. This super energy efficient, yet powerful hob will simmer to boil within seconds. In terms of energy usage, almost 95% of every pound spent on energy goes straight into the pan, and with energy prices continuing to rise, induction could be a good investment for the future. The unit can detect when a pan is removed, so it cuts energy automatically – a great safety feature as well as an energy saver – saving between 40-70% energy over conventional hobs once the pan is removed. And because the cooking pan itself conducts the heat, the rest of the hob remains cool, meaning no build-up of heat or fumes in the kitchen which also makes it ideal for small or restrictive operations.



FOR MORE PRESS INFORMATION CONTACT: LINDA STONE, MEDIA MONKEY TEL: 07880 734326 / lindastone2010@hotmail.co.uk