



GRAB & GO CATERING EQUIPMENT LUNCH BUSINESS

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

Grab & Go Catering Equipment is an easy way to increase menu offerings in any establishment, and even the smallest of sites can find a way to offer a snack menu using the wide array of equipment available. Caterers should look for items that operate from a 13 amp plug, require minimal staff training and come in a compact, countertop size.

As always, the quality of the equipment is of prime importance, and regardless of size or duty, sturdy manufacture is a 'must' and therefore you should choose a well-known brand - anything else won't perform or last. Many cheaper imports are flooding into the UK and it can be tempting to go down this route, but unknowingly to many, a lot of this equipment doesn't have any product conformity standards and the back-up of a full warranty. Choose a leading brand with an established reputation for good quality, durability and reliability. These brands usually build in great operational features too, which should always be considered.

Panini Contact Grills are a great starting point for many establishments – panini's have seen growing popularity over the years – and are available in a wide range of plate configurations to suit each individual operation. Capable of heating through many products including croissants and breakfast rolls, you can use your Panini grill to cook bacon, or even use a flat base model as a griddle to fry eggs. Cast iron is traditionally used and provides a heavy duty cooking surface, with non stick options a plus where more delicate foods are being cooked. If extra cooking space is required, consider a large single, or double model. Larger models should operate from a single or 2x 13 amp power supply to remain consistent with the typical requirements for Grab & Go equipment.

Whilst salad and crisps are popular 'side' choices for sandwiches and panini's, many customers will opt for chips if available. These turn a snack into a proper meal and also offer an extra revenue stream by using an 'add on' cost. There are a wide range of countertop fryers available on the market, starting typically from a 3 litre oil capacity. Users requiring a higher output can also opt for double fryers, which can operate from 2x 13 amp sockets.

Induction Hobs are becoming a popular option due to their speed, energy efficiency and high level of safety. Whilst some larger units can be very expensive, there are smaller countertop options available – perhaps with just a single cooking zone. These allow the possibility of introducing stir fries and curries to a menu, often a popular choice with consumers.

Microwaves have long been a true workhorse in the kitchen and should be a firm favourite in any grab & go set up. Typically, commercial models range from 1000W to 1900W, and users should never be tempted to go down the domestic route. Whilst initially cheaper, these units will just not withstand the rigours of a commercial kitchen and will often not be covered by any warranty – leading to costly replacements. Touchpad and manual controls are available, allowing skilled and un-skilled operators the easiest method of use. Great for reheating almost any food at speed,

users looking for something more versatile should consider a combination microwave, which incorporates a grill and convection oven to vastly increase the menu offering available from 1 unit. 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 and follow the links from the home page.

The Maestrowave range of Catering Equipment offers a wide choice of countertop equipment, from over 30 variations of contact grill, fryers, induction hobs and even more specialised items such as Slicers or Rice Cookers, which are essential for certain establishments. With over 30 years experience in the industry – selling Maestrowave and many other market leading brands - R H Hall can provide unbiased, independent advice to anyone looking to purchase grab & go equipment.

For more details, please visit www.rhhall.com and the recently re-launched website of www.maestrowave.com

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