



SLTN AUGUST 20TH OVENS FEATURE

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What should pub, bar and restaurant operators look for when purchasing a commercial oven or fryer?

For bake-off ovens specifically: Look for stylish designs for installation in prominent positions and go for a high quality stainless steel finish. A rapid pre-heat function enables fast recovery after unloading. Also look at the controls – both manual and programmable options have their benefits, depending on the user operation.

The **Smeg ALFA Range of bake-off ovens** provides an innovative and versatile solution for any user. Savouries, breads and morning goods including the most delicate of products, like croissants, can be cooked to perfection, but what a lot of people don't realise is that the equipment's flexibility expands way beyond that – in fact, there is relatively little that these ovens can't cook! Another big plus is that they look good enough to be sited 'front of house' with the aroma of freshly baking food, helping to maximise sales.

Brand new for 2015 are 2 side opening models to further enhance the range. The ALFA45UK is a traditional fan oven, perfect for baking and reheating a wide range of goods, whilst the ALFA45MFPGN adds a grill and humidification features for roasting. This model also includes a refractory stone base which is perfect for cooking pizza's! Both models accept 435x320mm trays and have a temperature range of 50-250°C.

How much should an operator expect to pay for a new commercial oven or fryer and what should operators consider when budgeting for new equipment?

The cost of a new commercial oven can vary hugely. 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 should also research the latest features and operational functions before they invest.

Caterers should consider their equipment needs in line with current and future menu requirements, numbers and times/peaks in service – for example, it maybe that two smaller, versatile ovens that can adapt to changing service needs are better than investing in one large unit or that for example, one larger bake-off oven could cover a breakfast offering by itself and then bake-off products, such as baguettes, ready to be filled for the lunch service.

What kind of lifespan can an operator expect from an oven and/or fryer? What steps can operators take to extend the life of their equipment?

The lifespan of an oven will vary dependent on its usage, maintenance and quality. Always choose a leading brand with an established reputation for good quality and reliability. Most

ovens should come with at least a 1 year On Site manufacturer Warranty as standard. Ensure good spare part availability prior to purchase, to prevent any extensive down time should a fault occur. Regular maintenance and cleaning will help to prolong the life of your oven.

In what ways have oven and/or fryer technology improved over the years?

Manufacturers are always looking for new ways to improve cooking performance – features such as twin reversing fans on many of the Smeg ALFA models ensure even cooking temperatures and impressive results, time and time again. Whilst preset controls are not a new technology, things are continually being improved to provide ease of use and menu programmes offer a solution where consistency is key.

Are there any current trends in oven/fryer technology that operators should be aware of?

Energy efficiency is fast becoming a key factor in many purchases. Many ovens will need hard wiring to a certain kW rating, but unique to Smeg is an adjustable kW rating on larger units. Operators can easily adjust the machine from 3kW to 8.3kW, dependent on the power supply available and the output required. Some units remain operational from a simple 13 amp plug, making the unit easy to install and keeping energy costs low.

Website for further information:

For more information, please visit www.rhhall.com

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