



SMEG OPEN NEW OPPORTUNITIES SLTN – OCTOBER 15TH 2015

As a result of new design and trusted technology, Smeg have launched 2 new models to enhance their successful range of professional Catering and Bake Off ovens.

Based on the best selling ALFA43UK, these 2 new models – ALFA45UK and ALFA45MFPGN – feature a side opening door, which offers an ideal solution where space is limited and offers an alternative to traditional 'drop down' door versions.

The ALFA45UK is a traditional fan oven – ideal for bread, pastries and much more – whilst the ALFA45MFPGN offers Multifunction capabilities and humidification – perfect for roasting – plus a refractory stone especially for pizza's.

Both models have a spacious internal capacity (accepting 4 x 435x320mm trays), 50-250°C thermostat and 0-60 minute timer.

Duncan Vipas, Sales & Purchasing Manager at R H Hall adds "Smeg are continually developing their range of ovens, but sticking to the principles of a combining a precisely designed cooking chamber with uniform heat distribution for quick and even baking. We are pleased to announce that there will be even more new ovens coming to the range soon."

**For details, please contact the R H Hall Sales Team on 01296 663400 or sales@rhhall.com
R H Hall are the Sole UK Distributor for the Smeg Foodservice range of Professional Ovens.**

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