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The New Smeg ALFA41 Oven

The Alfa 41 oven is the latest addition to the extensive oven range from R H Hall. Manufactured by Smeg, this is a compact oven with a big heart. The large internal capacity allows for four levels of cooking.

With the increase in eating 'on the go' bake-off has become increasingly popular and there is certainly an opportunity to maximise sales and throughput with a versatile bake-off system. Stylish and attractive designs are a must when installing into prominent positions, either front of house or front of shop – the ideal place to encourage customers to try and buy.



The Alfa 41 encompasses the very latest technology, reliability and new unrivalled design features, developed to cater for all needs – high or low volume, bakery and/or catering operations. The innovative design ensures bread, savouries and even the most delicate of products, like croissants, can



be cooked to perfection time and time again thanks to its unique design that ensure even cooking temperatures throughout the oven.

The oven is ideal for the smaller operator, where the diversity of the machine reduces the need for a number of pieces of equipment.

The oven is thermo ventilated and has a rear mounted fan making it ideal for "Bake-Off" and "Convection" operation. Its fast recovery time makes it ideal for refrigerated or frozen products. Add to this a unique system that helps to ensure even cooking; you have an essential piece of equipment in the busy kitchen.



The oven is fitted with a timer that can be set between 0 and 60 minutes.

With all of these features it is one of the most competitively priced ovens on the UK market whilst still retains the high quality you would expect from



Smeg.

Now being specified by many food companies & independent/national companies alike, this oven is already showing that it is a real winner.

Note for editors:- R H Hall are sole UK & Eire distributors for Smeg Professional Equipment.

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