



Microwave Feature

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The use of microwave ovens and technology is continuing to grow year on year! Once operators realise the value of having a microwave in their kitchen they reap the benefits, which are numerous, briefly they are:

Fast and incredibly efficient; they are the greenest cooking/reheating product available on the market; they are very, very affordable with an incredibly swift ROI.

Operationally, they work hand in hand with traditional equipment, but give operators the opportunity to extend menus, help cut queues and increase throughput, spend and revenue, from day one! Easily expandable and flexible, no bit of kit is so simple to implement!

RH Hall, together with food companies, development chefs and packaging companies have worked very hard over the years in developing food concepts that are absolutely perfect for microwave regeneration – by combining these, the food is now so good, you really wouldn't know the difference versus traditional cook methods – they've blind tested this!

RH Hall also has its own Bespoke Foodservice Solutions division and with their UK based fabrications factory it affords them the capability to make changes to standard microwave oven models and foodservice equipment to tailor it technically and cosmetically to suit a client's needs perfectly or to design and build bespoke products from scratch.

The value of microwave oven

They are essential for speed of service – considerably faster than conventional ovens and they also allow an operator to offer a wider choice of menu. Their versatility also provides advantages and the leading brands are developing models with new features and functionality in response to customers looking for product innovation, so they can be easily operated from a de-skilled base. Microwaves are very energy efficient too. In fact, when cooking vegetables they use three times less energy than that of a gas hob. Their footprint is also smaller than conventional ovens, great where space is at a premium.

What ranges of microwave are available?

RH Hall only stock and supply microwaves from leading brands - ones that are proven, RH Hall offers the latest and most versatile range of microwaves and combination microwaves:



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The market leading Sharp range of microwaves available through RH Hall offer heavy and extra heavy duty build quality with total control, flexibility and versatility –with in-built features to save time and energy. The best-selling range goes from 1500W to 1900W to cater for all foodservice applications.

The wattage determines the speed of reheat/cook times. Genuine commercial microwave ovens start at 1000 watts and go up to 3200 watts. The most popular outputs are 1000, 1200, 1500 and 1900, as these output sizes can all be run from a standard 13amp socket and are generally fairly compact in size yet big enough inside to accept a good-sized dinner plate.

Microwave or combination microwave?

The modern microwave oven in today's dynamic commercial kitchen has become a vital piece of equipment for defrosting and rapid reheating of pre-cooked foods. In fact, today's catering kitchen often has several in use to meet today's busy and fast demand for efficient menu serve and table turnaround.

If you require the microwave to be used mainly for the simple reheat and defrosting of foods then a straight Commercial microwave will suffice. However, if you wish to reheat and cook food products then a microwave convection oven is well advised. Items such as pastry will become soggy if reheated in an ordinary microwave whereas using a combination microwave convection oven the crisp golden brown and conventional finished result will be achieved however in microwave time!

These two types of oven work extremely well in tandem together. For example, whilst reheating /cooking pastry products using the combination model the ordinary microwave is available for all your straightforward reheat/defrost requirements.

Designed with incredible flexibility in mind the **Sharp R1900M "Dual Control"** is a must for heavy-duty use. With its 1900 watt power this is a very fast microwave that has an "extra heavy duty build quality", but still runs off a standard 13 amp plug, has two control panels and is capable of programming up to 100 of your favourite menus – ideal for de-skilled operations and speed of turnaround.

The features available today allow a choice of manual and programmable models and some even allow the chef to enter the detailed names of individual dishes and daily/weekly specials - as with the **Maestrowave Combi Chef 7**, which is able to operate in a variety and combination of modes making it the most flexible, efficient and easy to use oven yet!

It can bake, roast, grill, steam, defrost, regenerate, microwave, boil or simply keep food warm - this is the oven that can do it all. This high speed oven features Menu Creator 2.0™ software. Packed with features, the oven will produce the best results at the simple touch of a button – a total combination of 11 cooking modes can be used to achieve top quality results. Up to 99 menus can be pre-programmed to ensure consistency time after time. But



don't be daunted, the Menu Creator 2.0™ is extremely easy to use; however, if required, full technical support is available from RH Hall.

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What should caterers consider before buying new equipment?

It is very important to choose the correct microwave oven wattage. You need to choose an oven with sufficient power, but just as importantly, do not over specify. If too low, you can be frustrated by delays, and if too high, it will be difficult to judge the timing of small portions. Whilst it is common for caterers to choose speed (the higher the output the faster reheat times), it is also very important to understand that for some food products too much speed will destroy smaller portions of food or the delicate and sugary types of products.

The higher output models (above 1900 watt) are designed for the reheating of larger portions of food and as the oven cavity sizes are much larger than the regular commercial microwave the requirement of more microwave output is vital to aid more even cook/reheat result.

If a caterer is looking to invest in new microwaves, they should also look at a microwave with variable power, as this will allow more dense food products to be reheated/cooked slower allowing for the conduction of heat to work through to the middle to avoid an overcooked outside and raw centre! The use of variable power works in the same way as your hob and gives you the exact control you need to create speed yet a quality cooked/reheat result.

A further feature to look for is stage cooking. This allows an operator to program in a series of different defrost /cook / reheat tasks to allow a complete process to be carried out at the press of a button. For example, it is possible to defrost then cook and keep warm ready for serve up all in one go. Most leading brand models now have this function as standard.

What are the advantages of microwaves over ovens?

Microwaves are an essential part of today's commercial kitchen. They are essential for speed of service – considerably faster than conventional ovens and they also allow an operator to offer a wider choice of menu. Their versatility also provides advantages and the leading brands are developing models with new features and functionality in response to customers looking for product innovation, so they can be easily operated from a de-skilled base. Microwaves are very energy efficient too. In fact, when cooking vegetables they use three times less energy than that of a gas hob. Their footprint is also smaller than conventional ovens, great where space is at a premium.



Are there any foods that microwaves can cook that caterers might be unaware of?

Today's microwave ovens are sophisticated, yet easy to use and produce excellent cooking results in a fraction of the time it takes to cook foods conventionally and their versatility is under estimated. Many foods and dishes can be cooked very, very well in a microwave oven: cakes, sauces, meat, fish, vegetables, fruit, pasta, rice, eggs and jams can all be cooked with great results – you can even roast a chicken in one, but you won't get a crispy, brown skin! However, a duck will cook well because of the amount of fat naturally found under the skin of the meat.

Meat and pastry products are often better cooked conventionally then re-heated in a microwave oven, but with the versatile combination microwave ovens available, these types of foods can be cooked with microwave technology with excellent results.

Microwave cooking uses the moisture found in the food itself.

Understanding is still the key to success with microwave cooking. To maximise usage of a microwave effectively, I think it is paramount that all caterers are educated as to the full potential of their unit and also be receptive to implementing the alternative cooking techniques required and then they'll be able to fully appreciate the great results that are possible and implement its use more and more in the meals produced by their kitchen.

By fully understanding their microwave and getting the right techniques for each type of food, succulent meat, poultry and fish together with perfectly cooked vegetables that retain taste, texture and nutritive value are all possible. Many of the techniques used in microwave cooking are the same as used in conventional cooking, but with a few minor adjustments.

There is a great deal of diversity of dishes that can be prepared quickly and easily from fresh ingredients. Not only that, but more nutrients are retained in microwave cooked food than by any other cooking method. In fact, correctly cooked vegetables contain 85% of their original vitamin content, when boiled they often contain none! A great benefit especially for growing children where they would only need to eat a little to get more of the vitamins they need.

Historically there has been a lot of negativity towards cooking with microwaves, but there shouldn't be, microwaves can cook great food in a fraction of the time it would take with other methods. Not only do they save time, but money and nutrients too.

What one tip would you offer on getting the best from your microwave?

Be prepared for a bit of trial and error! Overcooking is one of the common problems experienced when new to microwave cooking or introducing new dishes. It is better to undercook first until you are familiar with a recipe, test it and then increase the cooking



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time. You should also factor in standing time and test a dish after this – a bit of trial and error will help establish the correct timing for a perfect result. You can always put it back in the oven for an extra minute – whereas overheated or overcooked food is ruined.

Consider each of the foods you are cooking – every food has a different moisture, fat and sugar content and different starting temperatures – e.g. refrigerated, ambient etc. and these factors all affect cooking times and can affect the final result.

If unsure, always start with a recipe you are familiar with – if you have cooked it before you will know exactly what the finished dish should look and taste like, so you can then compare and tweak the cooking procedure to get the same result.

Also when using your microwave on a regular basis, one tip that shouldn't be overlooked for getting the best from a microwave is regular cleaning - keep the oven's cavity and inner door clean of food spillage / deposits at all times. This will avoid cavity burn ups and prolong the life of its heart "The Magnetron". This measure will also help the consistency and speed of reheat/ cook times.

You could purchase the **Cavity Protection System** which is a unique and simple plastic cavity liner which is safer to use, easier to clean and provides long term financial benefits. This invaluable accessory is exclusive to Sharp commercial microwave ovens. Every Sharp sold with the **CPS** comes with a lifetime warranty on the cavity.

Further information:

Alternative microwave applications...

The revolutionary *iWave*® Plated Meals System



Meal delivery can be dramatically improved whilst cutting food wastage and energy costs with the unique, fully automated *iWave*® 'straight to plate' foodservice solution. Suitable for chilled, frozen and ambient foods, it's very economical to run with an eco-friendly carbon footprint, providing a saving of up to 70% over conventional foodservice methods.

With this system, catering operations are able to provide customers with a choice of good quality, nutritious hot meals that can be served within five minutes of selection.

The *iWave*® is extremely easy to use - manual controls have been replaced with a "fool-proof" barcode scanner and unique encrypted barcodes on dishes, with any chance of operator error being removed; every meal is delivered on demand, on time and at its best, every time. And because the food is not handled, it creates a very hygienic operation. Any foodservice volume demand can be accommodated.

The **iWave**® system also features a stock control system and this can replace much of the manual intervention currently required to re-order stock. The added benefits of waste and stock loss reporting will give management early warning of slow moving lines and potential misappropriation of stock.

Every time one of the unique **iWave**® barcodes are scanned, the identity of the food or user is recognised and logged by the system. The information is sent to the **iWave**® server via a wired, GPRS or wireless connection. Alternatively information can be stored on the **iWave**® and downloaded directly to a laptop or PDA with an infra-red or Bluetooth connection.

The use of the full e-reporting capabilities of the **iWave**® are optional. The system will work as a simple scan and cook unit if preferred. Other reporting needs can also be provided for on a bespoke basis.

iWave® System highlights:

- **Suitable for fresh, frozen and ambient food products**
- **100% error proof with consistent and safe food regeneration**
- **Operates off a standard 13 amp plug, small footprint ideal for restricted space**
- **Very economical to run with an eco-friendly carbon footprint providing a saving of up to 70% over conventional food service regeneration**
- **Up to 50% capital cost saving compared to traditional regeneration equipment**
- **Full management reporting, automated stock control, HACCP**
- **Ability to fix the required food margin and control budgets**

Please include a definitive website address where readers can go for more info on your company

www.rhhall.com

www.microwaveassociation.org.uk

www.maestrowave.com



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