

Buying Guide



Accelerated cooking equipment has revolutionised kitchen service, helping to lighten the load and increase throughput without sacrificing food quality. This equipment has also helped to open up whole new menus to many establishments, allowing for greater variety and adaptability of dishes.

Most accelerated cooking appliances are based on microwave technology, and the commercial microwave and combination microwave lead the way. However, developments in technology make these machines capable of far more than just defrosting and heating. In fact combination microwaves can now perform almost every cooking requirement a kitchen needs in one compact table top appliance and with the option of pre-programmable menus on most ovens, sophisticated and consistent results can be achieved in both skilled and non-skilled operations.

For rapid defrosting and reheating of foods, microwaves are the answer and as you will see with our Sharp range, there are a variety of power options, from light duty for lower volumes to extra heavy duty for prolonged use. Combination microwaves are your choice if you wish to reheat and cook foods. They capture the speed of microwave cooking, but give the cooked appearance of convection. There is very little you can't cook in combi's - the Maestrowave Combi Chef 7 for example, can operate in a veritable combination of modes: bake, roast, grill, steam, defrost, regenerate, microwave, boil or simply keep food warm.

New innovations in this category include High Speed Grills which use microwave technology for optimum speed and performance - and the revolutionary iWave automated food system with barcode reader technology for heating pre-packaged foods.

Advantages & Key Benefits

- Offers all types of foodservice operations greater speed, flexibility, versatility and efficiencies, regardless of menu offering, cooking style and throughput.
- Pre-set menu facilities eliminate the need for lengthy manual cooking processes, saving energy, reducing wastage and guaranteeing excellent results every time. And with menu creation software, centrally developed menus can be easily deployed to remote multiple sites.
- With speed and ease of use, food can be offered outside usual service times, by unskilled staff, increasing revenue streams beyond existing ones.

Buying Tips

By choosing the right model you can expect a lifetime of between 3-5 years, even in the busiest environments.

- **Power output** – choose the right power level based upon throughput, menu and type of operation – be realistic what you will use it for, now and in the future. Don't under or over specify – insufficient power can lead to delays and too high can make it difficult to judge timings of smaller portions and possibly overcooking and wastage. Oven wattage determines the maximum speed of the reheat or cooking process. Minimum output for commercial use should be 1000W.
- **Build quality and reliability** – Choose the best you can afford. Look for leading brands with an established reputation for quality, reliability and current technology. Don't go for cheap imports or domestic models. Genuine service back-up and warranties are crucial.
- **Operational features** – Built in features to look for that save time and energy include: Programmable models - useful to reduce errors and wastage; variable power, ideal for denser food products; in microwaves, the double quantity facility will calculate multi portion cooking requirements automatically; in combi's, the rapid cool down facility is invaluable when switching between modes.

We are also able to offer 60hz machines for offshore use - Ask our Sales Team for details.

Key to icons

	Light Duty Designed for commercial use in a less busy environment
	Medium Duty Strongly constructed to perform in a busy situation
	Heavy Duty High standard of build to provide good service under heavy use
	Extra Heavy Duty High powered, fast throughput with the highest standard of build
	13 Amp Plug and go!
	Hardwired Hard wiring required
	Gas
	Stainless Steel Construction
	Warranty