



COMBI OVENS FEATURE EDUCATERING AUGUST 2016

Please attributes any quotes to Ray Hall, Managing Director, R H Hall

- ***What is a combi oven?***

Combi Oven options range from large combination steamers – available in various sizes and with either gas or electric power – down to versatile combination microwaves, which offer many cooking features in a compact space. All combi models are designed to improve speed of service and offer versatility to cook a varied menu in a single machine.

The Maestrowave Combi Chef 7 Combination Microwave has many features to offer including the latest Menu Creator 2.0™ software package, which allows you to ‘create your own menu’ and programme up to 99 menus using any method of oven, microwave, grill or combination and with or without the turbo fan! This oven is the most flexible, efficient and easy to use oven yet and will help you produce the best results ever, in super quick time – it’s really an oven that can do it all and produce consistent results time after time. Fits into a skilled or non-skilled kitchen with complete ease, this piece of equipment is very easy to operate with sophisticated results being possible within both operations. The model sits on a counter and operates from a single 13 amp supply. We have produced a brand new video showing all the features and benefits of combi cooking using the latest and innovative Maestrowave Combi Chef 7. Simply log on to www.rhhall.com and follow the links from the home page.

- ***How can combis improve the efficiency and menu development of a school catering service?***

The main advantage with any Combi Oven is speed, particularly when looking at Combi Microwaves. The many features of a modern combination microwave also offer huge versatility, meaning these are capable of the different techniques needed in turning out various courses.

- ***Can schools make do with just one combi or is it worth having more than one?***

This really depends on the menu offering and peak times in service. If the combi is absolutely crucial to the day to day running of the kitchen, then having more than one machine will provide support and peace of mind. Combination Microwaves are a relatively small investment in comparison to combi steamers, which can be expensive pieces of kit – so budget will be a consideration.

- ***How can combi ovens be used to their full potential? Does this require training from the manufacturer?***

Getting the correct training for staff on how to use and look after the equipment in the first instance will help a caterer get the best from their equipment. With the Maestrowave Combi Chef 7, the menus are easily pre-programmed and then operation is extremely easy, even from a completely de-skilled staff base.

Understanding is still the key to success with combination microwave cooking though. To maximise usage of a combi 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 combi 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.

With the pre-programmed options available, if used correctly a combination microwave can operate at the touch of a button – with consistent and quality results.

- ***What cleaning procedures are required for a modern combi?***

Regular cleaning and maintenance is a must to prolong the life of your equipment and ensure it continues to work to its optimum performance. As with any microwave, regular maintenance to prevent build-up of food deposits is key to a healthy, long-lasting machine. Many combi steamers come with self-clean options – this is a feature that users should investigate before purchase.

- ***What one tip would you offer schools looking at purchasing a new combi oven?***

Choose a leading brand and buy the best equipment you can afford – take a close look at build quality don't be fooled into buying cheaper imports. Go for peace of mind - the leading brands, with an established and good reputation for quality, reliability and genuine service back up in a commercial situation is crucial.

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

www.rhhall.com or www.maestrowave.com

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