



PUB & BAR – FEBRUARY 29TH 2016 COMBI OVENS, COOKERS, GRILLS, PIZZA OVENS & BARBECUES

Please attribute any quotes on this information to Kris Brearley, Sales Director, R H Hall

How can operators ensure their ovens enjoy a long life?

Regular maintenance and cleaning will help to prolong the life of your equipment, so it is very important that all staff are aware and capable of performing essential daily tasks. Look for products that are easy to clean and maintain – removable parts such as grease traps, particularly on barbecues, are invaluable.

Most products should come with at least a 1 year On Site manufacturer Warranty as standard, but operators should also consider on-going maintenance contracts to ensure their equipment is operating at its peak.

What advice would you offer an operator buying an oven?

Managers and chefs should consider their equipment needs in line with current and future menu requirements, numbers and times/peaks in service – for example, it maybe that two smaller, versatile ovens that can adapt to changing service needs are better than investing in one large unit or that for example, one larger bake-off oven could cover a breakfast offering by itself and then bake-off products, such as baguettes, ready to be filled for the lunch service. To help make the right choice, chefs must be clear on the intended use of their oven. Look at the volume of throughput, the types of dishes/menu available, variations in service time, staffing skills and find out about the latest features and operational functions before they invest.

Space and installation aspects are also key considerations. Consider the footprint of some ovens in comparison to their potential output and whether products can be stacked, one on top of the other. Chefs can easily switch between one or two ovens depending on demand, which will give them great flexibility and potentially added profits when operating to full capacity, off-setting initial outlays. Alternatively a secondary smaller back-up oven such as the Smeg ALFA43UK could be installed to help cater for peaks – or a microwave added for speed. There is a huge range of options to suit and fulfil all needs and cost effectively.

An oven to look out for: The Smeg ALFA144XE1 has a proven track record of success and is already being used by some of the UK's leading operators. Recently selected as the winner of the Ranges & Ovens category at the 2015 Product Excellence Awards, this is one of the most technically advanced ovens on the market today, offering an innovative and versatile cooking solution.

For barbecues, look for a genuine commercial model, a domestic typical shed BBQ will not be able to recover quick enough during a busy service and also will not last. Look for a BBQ that uses commercial grade stainless steel (be wary that many domestic models use stainless steel but are of light duty construction). Operators should check out the grid racks -

stainless steel work much better than coated ones that invariably chip and flake off in time. Look for good portability as many have poor constructed wheels. Ensure the product comes with a full commercial warranty. Some have a lifetime guarantee! Look for a model that provides useful add on accessories and also one that you can remove the hood. After all you would not buy a domestic cooker for your commercial kitchen so apply the same thought process for your outdoor BBQ!

Crown Verity provides the complete outdoor cooking system, with a range of grills to suit every user with the smallest outdoor space to the busy event caterer looking for the ultimate outdoor cooking station. Every model in the range is built to the same high specification using only the finest materials and workmanship throughout and has the option to be modified to suit any requirement.

An outdoor kitchen built around a Crown Verity BBQ, is an investment that will generate large returns from day one. With an extensive range of BBQs to suit every size of operation, exciting accessories and the exclusive Simply Stainless range of tabling, sinks plus new portable hand wash system, and outdoor canopies we can help create the perfect outdoor solution. We can even offer expert menu advice!

What training can operators invest in to ensure that staff are using ovens etc to their full potential?

Training requirements can vary hugely depending on the type of equipment selected and the skill level of operators. With RH Hall's access to the most extensive range of foodservice equipment available on the market today, together with our vast knowledge and experience within the sector, we are ideally placed to offer expert, unbiased advice – working with our National Dealer network and National Account team. In addition our development team can work closely with a chef to look at equipment and create new menus, adapt recipes and perfect equipment timings to enhance cook/bake/regeneration results. Chef's and managers can also come along to our development kitchen and see and use the ovens first hand. We also run regular demonstrations and events where the Crown Verity system can be seen in action – endorsed by Ben Bartlett, BBQ Champion – who can offer lots of hints and tips on best use of the product and cooking techniques.

Website for further information:

For more information, please visit www.rhall.com

R H Hall are the Sole UK Distributor for the Smeg range of Foodservice Ovens, Maestrowave Catering Equipment and Crown Verity Professional Barbecue Systems

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