



KITCHEN EQUIPMENT FEATURE SLTN 18TH AUGUST 2016

Please attribute any comments to Kris Brearley, Sales Director, R H Hall

How important is it to assess kitchen equipment, especially before a busy period such as the festive period?

Operators will be incredibly reliant on a number of key pieces of kitchen equipment and all equipment should be carefully assessed before any big event or busy period. Any particularly old or unreliable items should be considered for replacement in advance. In addition, any items that are particularly crucial to the menu offering should have any routine maintenance carried out and/or potentially a full service, which can usually be arranged by your kitchen supplier. Bear in mind that some companies will offer limited cover during weekends, bank holidays and 'shutdown' periods such as Christmas. It is always worth looking at potential 'back up' kit that can stand in during emergencies.

What factors should operators consider when assessing their kitchen equipment? What, in your view, are the kitchen kit staples? And what additional equipment can make life easier in the kitchen?

All kitchens will need refrigeration, storage, prep space and of course cooking equipment including ovens, ranges, hobs, fryers and microwaves. Each type of equipment will usually have a list of 'must have' features depending on the menu offering. Equipment that is multi-functional and versatile is ideal and where space is at a premium, units with a small footprint can help save valuable space – as can those that can stack, one on top of the other.

A microwave is definitely an essential part of today's commercial kitchen – essential for speed of service and still allowing an operator to offer a wide choice of menu. Microwaves are also very energy efficient. If simple reheat and defrosting of foods is required then a microwave will suffice, but if an operator wants to reheat and cook food products then a combination microwave convection oven is well advised, providing excellent versatility and therefore a good 'back up'.

The Maestrowave Combi Chef 7 is able to operate in a variety and combination of cook 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. There is a web video available on line which demonstrates the benefits of combination Microwave ovens - visit www.rhhall.com and follow the link on the home page.

How important is the quality of equipment for a kitchen which is used heavily on a daily basis? Is it worth kitchen operators investing more money in a quality product which has more longevity? What impact can a regular cleaning and maintenance schedule have on kitchen equipment?

Many cheaper imports are flooding into the UK and it can be tempting to go down this route, but unknowingly to many, a lot of this equipment doesn't have any product conformity standards and the back-up of a full warranty. So when purchasing, I would recommend operators to go for a well-

known brand - guaranteed quality doesn't cost you more! Regardless of size or duty, sturdy manufacture is a 'must' and this is what you get by choosing a well-known brand - anything else won't perform or last. Choose a leading brand with an established reputation for good quality, durability and reliability. These brands usually build in great operational features too, which should always be considered.

We recommend that the correct training of staff on how to use and look after the equipment in the first instance will definitely help with the life span of any equipment. Simple and regular low cost maintenance and cleaning will keep it in peak health and condition and very importantly will help avoid breakdowns at times when they least expect or need them. Your supplier should always be able to provide the key maintenance tips for your equipment.

What impact have recent developments in technology had on kitchen equipment?

Combination ovens have become a big hit as they provide a whole host of cooking options and features within a small footprint, whether this be a simple reheat process, steam, roast, bake, grill and with some combining microwave energy as well, provide lightning cook times but with a traditional cook appearance.

Modular Fabrication systems are now available with many options – from wall benches and centre tables, to wall shelves, sinks and cupboards – plus add-ons including chef drawers, door panel kits, overshelves and more. The latest Simply Stainless range even provides a kitchen designer tool which is so easy to use. You simply enter the size of the intended kitchen area and drag and drop in the wish list of tables, sinks, cupboards, wall shelves and kitchen equipment and hey presto you have designed your very own kitchen! The kitchen planner will then provide you a same day quotation. Visit www.simplystainless.com to use this innovative tool.

What impact can good kitchen equipment have on running a busy kitchen – from prep right through to service?

Quite simply, the right equipment should make everything easier – from careful design, to the right product features (and of course relevant training), through to regular maintenance. With the right mix, operators should see speedy prep and service, with minimal machine down time.

What are the top tips chefs and kitchen staff should bear in mind when it comes to choosing kitchen equipment?

- Choose the best equipment you can afford.
- Choose an established and reliable brand, with good spare parts availability and a comprehensive warranty.
- Ensure all equipment is suitable for the menu being offered.
- Ensure all staff are trained on features and maintenance for all equipment.

For more information:

www.rhhall.com

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