

## TUCO OCTOBER 2017 OVENS FEATURE



***Please attribute any quotes on this information to Ray Hall, Managing Director, R H Hall***

### ***What types of oven are most suitable for universities?***

An oven is a vital piece of equipment in any kitchen, whether it is part of a cooking range or a stand-alone model, it has to be a versatile and flexible workhorse able to make light work of the most demanding and varied dishes and be able to respond to the ongoing changing demands that come with any professional commercial kitchen. But with university caterers facing stiff competition from the High Street for the student pound, they need to have a varied and attractive food offering and an oven that can 'multi task' in response to that will be a good investment.

### ***What are the benefits of multifunctional equipment?***

A standard convection oven should offer excellent results when dealing with bread and pastry products, but a multifunction oven includes many additional features such as grill elements and humidification – allowing for perfect results when cooking meat products.

The Smeg ALFA Range of ovens provides an innovative and versatile solution. Savouries, breads and morning goods including the most delicate of products, like croissants, can be cooked to perfection, with multifunction options available for roasting and grilling meats – in fact, there is relatively little that these ovens can't cook!

### ***What should caterers consider before buying new equipment?***

Whatever the choice of oven, caterers must carefully consider their purchase. Sturdy, commercial manufacture is a must, anything less won't perform or last! Choose a leading brand with an established reputation – they shouldn't be tempted to go down the cheap import route. They should also consider the availability of spare parts and after sales service, plus what length of warranty is available. Look in detail at the menu to be offered and ensure that the oven purchased is up to the task – more than one may be required to allow for menu variety or provide crucial back up in busy periods. Also consider any new technologies or products coming to the market – your catering equipment supplier should be able to provide you with the very latest product information.

### ***Are there certain types or models that use less energy than others?***

Energy efficiency is extremely important in today's market and many commercial ovens will require hardwiring to a certain kW rating as standard. However, unique to Smeg is a switchable power supply that can be run from different kW ratings depending on the power on site – anything from 3kW plug-in to 8.3kW 3 phase hardwired - making them ideal for any site with no limitations.

### ***How important is it that oven models are easy to clean and maintain?***

Regular maintenance and cleaning will help to prolong the life of your oven, so it is very important that all staff are aware and capable of performing essential daily tasks. Most ovens 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.

### ***Website for further information:***

For more information, please visit [www.rhhall.com](http://www.rhhall.com)

**FOR FURTHER PRESS INFORMATION CONTACT: Emma Smith, 01296 663400**

[emma.smith@rhhall.com](mailto:emma.smith@rhhall.com)

**R H Hall, Hallco House, Beacon Court, Pitstone Green Business Park, Pitstone, Bedfordshire, LU7 9GY**

**T: 01296 663400**

**F: 01296 663401**

**E: [sales@rhhall.com](mailto:sales@rhhall.com)**

**W: [www.rhhall.com](http://www.rhhall.com)**