

# Buying Guide



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Prime Cooking & Heavy Duty Equipment

Prime cooking equipment generally refers to the larger, modular kit that is incorporated into a commercial kitchen as either freestanding pieces or form part of an in-line or island style cooking suite. This section includes, hobs, bratt pans, salamander grills, griddles/char grills, fryers, and pasta boilers – the equipment traditionally needed for high volume catering, although manufacturers are now offering compact versions and a choice of depths for medium duty usage in smaller kitchens.

The range of equipment is extensive and apart from the obvious factors to consider, such as menu and covers, the final choice often comes down to personal preference. Some prefer to stick with the traditional, more familiar set-up of a gas range, with convection oven and bratt pans, whereas others might opt for the inclusion of more state of the art technology, such as induction hobs. Also, depending on the operation, individual cooking equipment may be required to accommodate particular food types, for example in ethnic cooking, a deep fat fryer is a must or in large volume production kitchens, tilting bratt pans for high capacity batch cooking. Whatever the selection, equipment that is versatile, used regularly and can cope with the rigorous demands of high volume production.

Without doubt, most operations want to offer a varied menu, so cooking equipment that can 'multi task' and adapt to changes, will be a good investment, whilst saving kitchen footprint too. Some manufacturers are now combining various prime cooking functions into single multifunctional units – see our specialist equipment section for more information.

## Advantages

- Multi-tasking modular equipment can help save space and allow chefs to control several cooking functions all close to hand.
- Greater flexibility with increased choice of cook tops and bottoms, allowing operators to configure their own prime cooking requirements – even including refrigerated bases beneath hobs, so raw materials can be safely stored to hand in the cooking line.
- Retaining the same modular range manufacturer will help with overall layout and usability of kitchen footprint, as all the units will match and 'butt up', giving clean lines, a better overall look and help with cleaning (eradicating dirt traps where opposing manufacturer's units don't fit well together). It also means one point of call is required for after sales service

## Buying Tips

- **What equipment?** This is very much dependent on the size of operation, the covers and menu on offer, including specific dietary needs, staff skill levels and speed of service, including any peaks. Consider kitchen size and existing equipment, plus any future plans for expansion or changes in menu and of course budget. It is more efficient to buy equipment that will be used on a regular basis and not stand idle.
- **Reliability & Durability** - Buy the best equipment you can afford for your requirements, choose leading brands with a reputation for good quality and reliability. Be aware of energy consumption and look at running and whole life costs of equipment. Check the availability of spare parts and after sales service, plus the warranty period.
- **Operational features** - Look for heavy gauge stainless steel construction with heavy duty hinges, cast iron burners, heavy duty knobs, ignition and flame failure protection, thermostatic controls, easy clean interiors. On fryers: powerful burners for fast frying, easy to operate drain outlet, lift out elements for ease of cleaning, thermostatic controls. For salamander grills: high speed infra-red burners for fast results, vitreous enamelled interiors. For griddles, look for plates with maximum heat retention. For bratt pans: 90° tilt for ease of pouring and cleaning; touch screen panels for simple, intuitive operation; pre-programmable cooking.

*Our development kitchen showcases a vast array of cooking equipment and customers can see and try them out before making their choice. We have a development team too that can work closely with chefs/caterers to look at equipment and create new menus, adapt recipes and perfect equipment timings.*

## Key to icons

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