

# Buying Guide



The use of technology and state of the art manufacturing capabilities is bringing new and exciting products to the catering equipment market and revolutionising the way kitchens choose to operate. This equipment is highly energy efficient and with the inclusion of smart technology, extremely easy to use – with, in some cases intuitive, touch screen controls and often integral self-diagnostics.

Also within the specialist arena we are seeing an increasing trend for new multifunctional equipment. These pieces can undertake a number of tasks all in one unit and operate from a small kitchen footprint. However, they can be a substantial investment, albeit worth it, but understanding the full extent of their capabilities and functionality is paramount.

The RH Hall Development Kitchen, based at our HQ, showcases a wide range of this specialist equipment and can provide a full hands-on session to prior to purchase. We can quote for your requirements on a supply, installation, training and maintenance basis.

Here is just an overview of some of the key specialist pieces we supply...

## FRIMA VarioCooking Center®

This range of Multificiency units combine all the functions of a kettle, fryer, griddle, bratt pan, tilting pan and pressure cooker in one unit – all at once! Save up to 50% on the space needed in your kitchen and save up to 40% on energy usage and cook four times faster than conventional cooking. It includes an overnight cooking programme to make use of off-peak electricity too. Create a highly productive and flexible kitchen with intelligent cooking that works at the touch of a button - eliminate time-consuming routine chores such as constant checking, stirring and temperature adjustments. With units ranging from 30-5000 meals per serving there is a VarioCooking Center® to suit every size of operation.

## The Ovention Matchbox Oven

This impinger oven operates from a small kitchen footprint but can multi-task in a big way: it can bake, broil, cook, grill and roast and has up to 1,000 pre-programmed cook settings. It includes Ovention's Revolutionary Precise Impingement, enabling caterers to control time, temperature and independent blower speeds for every food item. Superior temperature control with FlexTemp means caterers can increase or lower temperature by 50 degrees or more from one item to the next. It incorporates Ovention's closed cooking system which means the doors are only opened when food is entering or exiting the oven chamber and no hood is required.

## Electrolux Libero

Libero Point is an innovative mobile front of house cooking unit with a technological air-filtering system that reduces odours. The range is versatile, compact mobile kitchen-like equipment designed to hold electric top appliances from the Libero Line range, allowing you to prepare and serve fresh, quick dishes anywhere and in record time! The configuration can include integrated refrigerated drawers to preserve fresh foods whilst keeping you closer to the cooking action. Hundreds of meals can be served efficiently with no compromise on food quality, especially good when serving gourmet buffets with a quick turnaround.

## Electrolux High Speed Grill (HSG) Panini

A revolutionary toasted sandwich maker for serving up tasty and crisp sandwiches in record times! The HSG Panini (High Speed Grill) is an ultra-modern grill design that turns a simple sandwich into a veritable treat in only 30 seconds! Handling any combination of bread and fillings, the HSG cooks sandwiches to the right level of crispiness and perfectly inside, thanks to 3 different heat sources.

## Key to icons

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