



COMBI OVENS FEATURE

CASUAL DINING – JULY 2015

Please attributes any quotes to Ray Hall, Managing Director, RH Hall

- ***What are the latest features available to operators on combi ovens, which improve their usability during busy service?***

Equipment is becoming more intelligent, with programmable models aiding efficiency and ensuring consistent results, leading to less wastage. In addition, features such as rapid pre-heat functions save on power and aid unit recovery after loading/unloading; self-diagnostic facilities are built-in to some equipment which can detect any operational problems, again helping to keep them running at optimum performance and efficiency and auto power cut out is a great feature which saves energy when the equipment is not in use.

Combi's can be operated manually or as we have seen in the past few years, unique pre-programme options have been developed which save valuable time in an operation and ensure food quality and consistency time after time.

Multi-functional benefits have come to the fore in the past few years – for example:

The Maestrowave Combi Chef 7 has many features to offer including the latest Menu Creator 2.0™ software package, which allows you to 'create your own menu' and programme up to 99 menus using any method of oven, microwave, grill or combination and with or without the turbo fan! This oven is the most flexible, efficient and easy to use oven yet and will help you produce the best results ever, in super quick time – it's really an oven that can do it all and produce consistent results time after time. Fits into a skilled or non-skilled kitchen with complete ease, this piece of equipment is very easy to operate with sophisticated results being possible within both operations. The model sits on a counter and operates from a single 13 amp supply.

We have produced a brand new video showing all the features and benefits of combi cooking using the latest and innovative Maestrowave Combi Chef 7. Simply log on to www.rhall.com and follow the links from the home page.

- ***How can combi ovens aid menu planning and cooking multiple meals/courses at the same time?***

The many features of a modern combination microwave offer huge versatility, meaning these are capable of the different techniques needed in turning out various courses.

- ***Are there any tips or tricks that operators can use a combi oven for to achieve great results for diners?***

Getting the correct training for staff on how to use and look after the equipment in the first instance will help a caterer get the best from their equipment. With the Maestrowave Combi Chef 7, the menus are easily pre-programmed and then operation is extremely easy, even from a completely de-skilled staff base.

Understanding is still the key to success with combination microwave cooking though. To maximise usage of a combi effectively, I think it is paramount that all caterers are educated as to the full potential of their unit and also be receptive to implementing the alternative cooking techniques required and then they'll be able to fully appreciate the great results that are possible and implement its use more and more in the meals produced by their kitchen. By fully understanding their combi microwave and getting the right techniques for each type of food, succulent meat, poultry and fish together with perfectly cooked vegetables that retain taste, texture and nutritive value are all possible.

- ***How are combi ovens designed to be used and maintained easily?***

With the pre-programmed options available, if used correctly a combination microwave can operate at the touch of a button – with consistent and quality results.

Maintenance is as simple as keeping the oven clean and organising regular servicing. By doing this you can expect your combination to last at least 3-5 years and often much longer!

- ***Please include any other comments that you feel our readers will be interested in.***

- We stock 100+ quality brands and over 10,000 best selling products. We are also looked to for support from organisations such as the Craft Guild of Chefs and MTA.
- RH Hall's Foodservice Solutions offer bespoke and tailored solutions for any foodservice brand, concept, menu or operational need. University caterers can tap into our successful creative foodservice solutions that have been developed already with a number of major foodservice chains and operators, including ready-made packages that offer a simple way to launch a concept into their operation – one such example is the package created with Chicago Town for their Pizzas and the Smeg ALFA43UK oven – all the leg work has been done – all the optimum menu timings, products selections have been developed and the package is ready to buy and have installed, up and running, almost immediately.
- We have an extensive development kitchen facility at our Pitstone HQ and this is open to all within the industry. It showcases a vast array of cooking equipment and customers can see these pieces in the flesh and try them out before they specify them for their kitchens. Our development team can work closely with a university's own chefs/caterers to look at equipment and create new menus, adapt recipes and perfect equipment timings to enhance cook/bake/regeneration results or bring in our tried and tested concepts to also maximise their operation.

- ***Please include a definitive website address where readers can go for more info on your company.***

www.rhhall.com and the recently re-launched website of www.maestrowave.com

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