



## COOKING EQUIPMENT FEATURE

### TUCO – MARCH 2015

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

- ***What are the essential pieces of cooking equipment needed for a university kitchen?***

It really depends on the type of catering operation, the size of kitchen and the throughput – but as a very basis, we would suggest that a Combination microwave oven (such as the Maestrowave Combi Chef 7) which is extremely versatile and can perform a number of multiple tasks in one easy to use unit is an essential all round piece of equipment to have. The Combi Chef can be used as a complementary or back-up to other prime cooking equipment. Couple this with the addition of an induction hob for further instant heat plus certain specific complementary pieces such as Panini grills, rice cookers and soup kettles that can perform individual tasks with ease can all be essential pieces depending on the type of operation and menu offering and of course space restrictions and budgets!

- ***Are smaller pieces of equipment just as important as large ones?***

Each piece of equipment in a kitchen has to earn its keep, no matter how large or small. No caterer can afford to have kit lying around under-utilised. Smaller pieces of kit can perform their tasks equally as well as large ones if they have been specified correctly for maximum use. Ideally as much of the kit a caterer has should be used daily, although obviously it's not always the case. But it should be, especially if they've involved a large capital outlay or if they take up valuable space in a kitchen. Caterers should assess their real needs in line with current and future menu requirements and throughput. Look at the type of operation – what food is served? What numbers and turnaround of customers are there? Peaks in service? Specific pieces of equipment can be chosen to accommodate particular food types and capacities determined by throughput – a thorough audit of what is needed will help maximise equipment usage.

In some cases, smaller equipment can be more beneficial - apart from energy saving efficiencies, some smaller, light catering equipment can be used to do specific jobs more quickly than firing up their larger counterparts to perform the same task – especially where smaller quantities are required for quick turnaround where operators have peaks in service. Rapid heat up times can and power saving features all work to the advantage of the caterer.

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- ***What new technologies are coming to the market and how can they help university caterers?***

As a manufacturer and equipment supplier, we are developing and seeing new accelerated cooking products coming to the market, as innovations in equipment technology continues, bringing greater speed and efficiencies to the foodservice industry. Two areas where we have seen developments are within induction and combination microwave cooking.

The levels of cooking performance are being continually enhanced too by new technologies in the continued development of electronic controls and pre-set programmes which are allowing for product developments that can provide caterers with even faster, more refined and sophisticated cooking results. Coupled with energy saving features, these developments will afford university caterers the added cooking performance benefits and equipment with less running costs.

- ***What one tip would you offer universities on buying new equipment?***

I would recommend that they go for a well-known brand - guaranteed quality doesn't have to cost you more!

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

- We stock 100+ quality brands and over 10,000 products with full ESPO accreditation and have a dedicated public sector team to provide independent advice. We are also looked to for support from organisations such as the Craft Guild of Chefs.
- 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](http://www.rhhall.com) and the recently re-launched website of [www.maestrowave.com](http://www.maestrowave.com)

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