



## MICROWAVES FOCUS CATERING INSIGHT SEPTEMBER 2015

*Please attributes any quotes to Kris Brearley, Sales Director, R H Hall*

- ***What ranges of microwaves do you offer and why?***

Microwaves today are split into 2 main categories – standard microwave only, which are perfect for reheating a wide range of foods – and combination microwaves, which offer huge versatility for cooking a wider range of products, with the speed of microwave cooking.

The market leading Sharp range of microwaves available through RH Hall offer heavy and extra heavy duty build quality with total control, flexibility and versatility –with in-built features to save time and energy. The best-selling range goes from 1000W to 1900W to cater for all foodservice applications and are available in both touchpad or manual control versions.

The Maestrowave Combi Chef 7 is able to operate in a variety and combination of cook modes making it the most flexible, efficient and easy to use oven yet! It can bake, roast, grill, steam, defrost, regenerate, microwave, boil or simply keep food warm - this is the oven that can do it all. This high speed oven features Menu Creator 2.0™ software. Packed with features, the oven will produce the best results at the simple touch of a button – a total combination of 11 cooking modes can be used to achieve top quality results. Up to 99 menus can be pre-programmed to ensure consistency time after time. But don't be daunted, the Menu Creator 2.0™ is extremely easy to use; however, if required, full technical support is available from RH Hall. There is a web video available on line which demonstrates the benefits of combination Microwave ovens - visit [www.rhhall.com](http://www.rhhall.com) and follow the link on the home page.

- ***What are the latest technological developments in the commercial microwave market?***

Leading brands are developing models with new features and functionality in response to customers looking for product innovation. One key is not just the equipment itself, but in menu's and food products too – the marrying of equipment and food/menu developments to get the maximum quality, value for money and labour saving solutions. We have been working with leading food producers and packaging companies to develop dishes specifically for microwave regeneration.

The revolutionary iWave® Foodservice Solution uses microwave technology to provide a fully automated, 'straight to plate' system. With barcode scanners replacing traditional touchpad or manual controls, the iWave® offers a 'fool-proof' solution for certain applications – vending, care homes, hospitals and schools to name just a few. We can work with various food companies to fully test and develop a bespoke menu for any site. With e-reporting options available, stock and budget control can be also managed easily.

- ***What factors should dealers take into account when specifying a microwave?***

To specify the right kind of microwave, dealers should look at the menu being offered and decide what tasks the microwave oven should undertake. If the microwave is to be used mainly for simple reheating and defrosting of foods then a straight-forward commercial microwave will suffice. However, if you wish to reheat and cook food products then a combination microwave oven is well advised. Items such as pastry will

become soggy if reheated in an ordinary microwave whereas using a combination microwave the crisp, golden brown and conventional finished result will be achieved in microwave time!

It is very important to specify the correct microwave oven wattage. You need to select an oven with sufficient power, but just as importantly, do not over specify. If too low, frustrations can be caused by delays, and if too high, it will be difficult for the user to judge the timing of small portions. Whilst it is common for caterers to choose speed (the higher the output the faster reheat times), it is also very important to understand that for some food products too much speed will destroy smaller portions of food or the delicate and sugary types of products.

Always choose from a commercial range of microwaves, dealers shouldn't be tempted to go down the domestic route – these units simply aren't built for the rigours of a professional kitchen. Likewise we would also recommend that cheap imports are also avoided – the testing, safety and product back-up that are offered by the leading brand names are often not available with a cheap import.

- ***How do you think commercial microwave equipment will develop in the near future?***

There will always be a place in every kitchen for a basic microwave, but future developments are likely to focus on automation, particularly for multi-sited operations. Menu consistency is key and machines which offer easy menu programming will become more and more appealing.

In addition, energy efficiency is a top requirement for many users and is fast becoming a definite key feature. Machines that can produce optimum results whilst keeping energy usage low will meet the needs of many new or refurbished kitchens.

***For more information:***

[www.rhhall.com](http://www.rhhall.com) [www.maestrowave.com](http://www.maestrowave.com)

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