



## Pub & Bar Magazine

### Combi Ovens & Cookers Feature – March 2014

***Please attribute any comments to Kris Brearley, Sales Director, RH Hall***

***Q. What do/should you look for in a combi oven/cooker and in a supplier?***

First and foremost you should look at choosing from a recognised brand – the major manufacturers are often the most innovative and have developed machines with intelligent features that are time/labour saving and energy efficient too. So, choose a leading brand with an established reputation – don't be tempted to go down the cheap import route.

To help make the right choice, caterers must be clear on the intended use: the volume of throughput; the types of dishes/menu available; variations in service time; staffing skills and find out about the latest features and operational functions before they invest.

For a combination microwave oven, make sure you choose a machine with sufficient power. If the output is too low you can be frustrated by delays and if too high it will be difficult to judge timings of small portions and can lead to overcooking and wastage. Also look for: accelerated cooking, regeneration and rapid defrost functions; rapid cool down facility, invaluable when needing to switch from oven or combination mode to defrost or microwave. Some latest models, like the Maestrowave Combi Chef 7, incorporate Menu Creation software for the ease of updating ever evolving food menus!

Choosing an equipment supplier such as RH Hall is very beneficial as we are totally independent and can offer a range of models from our large range of leading brands - impartially recommending the best equipment for an operation. We also offer total after sales service, so from start to finish you only have one point of contact.

In addition we have a development kitchen where we can help develop/create your menu and make the most of such an investment. We have a development chef who has specialised knowledge in combination microwave cooking and can assist to make your menu have maximum impact and as deskillled as you wish, helping to extend food hours.

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Whatever the choice of combi oven or cooker, caterers must carefully consider their purchase. Sturdy, commercial manufacture is a must, anything less won't perform or last! Also consider the availability of spare parts and after sales service, plus what length of warranty is available.

***Q. What are the advantages and disadvantages of choosing a combi oven over a cooker?***

Combination ovens can handle almost every cooking requirement – from performing the simplest reheat/defrost tasks as a normal microwave, to conventional cooking methods with results produced in microwave speeds. Combi's can be operated manually or in some cases with unique pre-programme options which save valuable time in an operation and ensure food quality and consistency time after time.

***Multi- functional benefits***

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.

***Space considerations***

Space and installation aspects are also key considerations. It may seem fundamental, but consider the footprint of some ovens in comparison to their potential output. The Combi Chef 7 has a small counter top footprint and can be stacked one on top of the other – so you can save on space yet double the output. Also many ovens will need hard wiring to a certain KW rating – with the Combi Chef 7 it's a simple case of plug in and go!

Having ovens that can adapt to changing needs will help in terms of productivity and throughput, profits and cost savings too. Caterers can easily switch between one or two combi's depending on demand, which will give great flexibility and potentially added profits when operating to full capacity, off-setting initial outlays.

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***Q. What can operators do to limit their carbon footprint when cooking?***

Select equipment that operates off a low wattage this will help ensure energy costs are kept lower the Combi Chef 7 operates from a 13A supply and that keeps installations costs to minimum too. This piece of equipment is also a great example of a really green piece of equipment – it's 4-5 appliances all in one unit!

***Q. How can operators ensure that their cookers enjoy a long life?***

Regular cleaning and maintenance is a must to prolong the life of your equipment and ensure it continues to work to its optimum performance.

***For more information, please visit [www.rhhall.com](http://www.rhhall.com)***

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