

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 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...

Electrolux SpeedDelight High Speed Grill Panini Grill

A revolutionary toasted sandwich maker for serving up tasty and crisp sandwiches in record times! The SpeedDelight 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 SpeedDelight cooks sandwiches to the right level of crispiness and perfectly inside, thanks to 3 different heat sources.

Panasonic SCV-2 High Speed Convection Oven

The new SCV-2 allows users to cook, toast, bake, grill and reheat a wide range of fresh or frozen foods, such as sandwiches, pastries, pizzas, vegetables and meat, making it the perfect match for anyone who wants to cook very quickly and with great results. SD card programming, touch screen display and ventless operation all provide ease of use, allowing for optimal customer service and higher satisfaction.

The Ovention Matchbox Oven

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










Electrolux Libero

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

Rational VarioCooking Center®

This range of units combine all 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, cooking 4x faster than conventional methods. It includes an overnight programme to make use of off-peak electricity too. With units ranging from 30-5000 meals per serving there is a VarioCooking Center® to suit every size of operation.

Key to icons

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

Speed Convection Oven SCV-2

The Panasonic SCV-2 Speed Convection oven is the ideal solution to cook, toast, bake, grill and reheat a wide range of fresh or frozen foods - such as sandwiches, pastries, pizzas, vegetables and meat. This makes it the perfect match for anyone who wants to cook fresh and hot food very quickly and with great results, whilst providing optimal customer service and satisfaction. Compact and stackable where space is limited, it can easily fit on a small worktop. 999 menu settings are easily controlled and changed using the touch control panel. An in-built catalytic converter also eliminates the need for extraction.



**Small footprint,
stackable and
great tasting
food fast!**



MICROWAVE GRILL CONVECTION

- ✓ Twin Inverter for optimum results
- ✓ Ventless cooking operation
- ✓ 999 menu settings



SpeeDelight

The Electrolux SpeeDelight uses a unique combination of direct and indirect cooking technologies along with dual contact plates to create delicious food, fast! Easy to use touch controls and an adjustable top plate option mean a wide and varied menu can be offered in a matter of seconds, without compromising on quality!



**Fast food never
tasted so good!**



CONTACT PLATE MICROWAVE INFRARED

- ✓ Hardwired and 13amp available
- ✓ Easy to use touch controls
- ✓ Adjustable top plate



Electrolux Libero Front of House System

LIBERO POINT



Theatre cooking couldn't be easier with the Libero Point front of house cooking system! Mobile cooking stations with integral fan ventilation provide a base module - designed to accept 2 or 3 plug in, countertop units from the Libero range. Refrigeration can also be included for a complete and compact front of house solution. A selection of the most popular base modules and countertop appliances are shown here - please contact the Sales Team for details of the full range or to arrange a quotation.

351064



- Designed for 2 Libero appliances
- Mobile counter
- Integrated fan ventilation system
- External Dimensions: 1000 W 780 D 1204 H
- On Site Warranty



351068



- Designed for 2 Libero appliances
- Mobile counter
- 2 x independent refrigerated drawers
- External Dimensions: 1000 W 780 D 1204 H
- On Site Warranty



603526



- Single induction wok cooking zone
- Auto pan detection
- Touch button controls
- External Dimensions: 325 W 400 D 180 H
- On Site Warranty



600308



- 2 x 1.4kW induction cooking zones
- Independent touch button controls
- Fast heat-up time
- External Dimensions: 325 W 600 D 130 H
- On Site Warranty



603521



- Touch button controls
- 20-265°C temperature range
- Cooking surface prevents flavour transfer
- External Dimensions: 325 W 600 D 180 H
- On Site Warranty



602127



- Ribbed top and bottom cast iron plates
- Self balancing upper plate
- 0-300°C thermostatically controlled temp
- External Dimensions: 260 W 435 D 235 H
- On Site Warranty



602130



- Ribbed top and bottom cast iron plates
- Self balancing upper plate
- 0-300°C thermostatically controlled temp
- External Dimensions: 380 W 435 D 235 H
- On Site Warranty



602131



- Ribbed top and flat bottom cast iron plates
- Self balancing upper plate
- 0-300°C thermostatically controlled temp
- External Dimensions: 380 W 435 D 235 H
- On Site Warranty



OVENTION



This revolutionary system uses Precision Impingement® technology to provide the speed of a rapid cook, without any loss of quality. Using internal catalytic filtration to limit any smoke, grease and any cooking odours or emissions, there is no need for extraction or ventilation. Capable of baking, grilling or roasting - all in one unit - a full and varied menu can be cooked quickly and easily, supported by intuitive cooking controls with menu upload capabilities. For full details on this innovative range, contact our Sales Team!

M1313

- Revolutionary closed cooking system
- No extraction required
- Up to 1000 pre-programmed settings
- FlexTemp™ ultimate temperature control
- Intuitive one touch display
- 2 auto loading cooking surfaces
- Auto unload to prevent overcooking
- Bake, grill or roast in 1 unit!
- Contact us for more details
- External Dimensions: 1267 W 728 D 513 H
- On Site Warranty

M360-12

- Unique rotating cavity system
- No extraction required
- Up to 600 pre-programmed settings
- USB menu upload capability
- FlexTemp™ ultimate temperature control
- Intuitive one touch display
- 2 auto loading cooking surfaces
- Auto unload to prevent overcooking
- Bake, grill or roast in 1 unit!
- External Dimensions: 744 W 947 D 505 H
- On Site Warranty



VARIOCOOKING CENTER



The VarioCooking Center is designed to offer boiling, frying and deep frying processes - all in one unit, up to 4 times faster and using 40% less power consumption than conventional appliances. Whether for an à la carte restaurant or high volume contract catering - preparing 30 individual portions or thousands of meals - the VarioCooking Center is the ideal solution for the individual requirements of any kitchen. Built in intelligent controls help to simplify daily work loads - producing and monitoring desired results at the touch of a button. To see the full range of benefits and the huge versatility that this product offers, contact our Sales Team for details of the next live demonstration!



For iWave Automated Foodservice Solutions, see pages 12-13...



Soup on demand 24/7!
From Crop to Cup...
See pages 100-101