

## MICROWAVES FEATURE EDUCATERING FEBRUARY 2020



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

- ***What is the latest microwave technology or equipment available for school kitchens?***

Recently launched, the Sharp R7500M features Inverter technology, offering the ultimate in durability, efficiency and reliability. Inverter technology provides constant power for incredibly uniform results, time after time. As well as ultra fast regeneration times, the R7500M ensures the operator has precision control, making it perfect for defrosting and heating delicate foods too.

The unique and innovative iWave® barcode microwave system from Maestrowave is also continuously developing and we have seen recent success with vending 'Micromarkets' offering a variety of self serve options.

- ***What are the most important functions for choosing new equipment and how do these affect menu choices?***

Built in features to look for that save time and energy include: Programmable models – useful to reduce errors and wastage. Variable power – ideal for denser food products. Double or Triple quantity facility for multi portion cooking. Operators should look at their menu and decide what tasks it should undertake. Consider if it is to be used mainly for the simple reheat and defrosting of foods - then a straight Commercial microwave will suffice. However, if you wish to reheat and cook food products then a convection oven or 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 choose the correct microwave oven wattage. You need to choose an oven with sufficient power, but just as importantly, do not over specify. If too low, you can be frustrated by delays, and if too high, it will be difficult 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 delicate products.

- ***How effective is new equipment and technology for reducing energy consumption and lowering utility costs for school kitchens?***

Modern microwaves will typically operate from an energy efficient 3kW plug in supply, however some combination microwaves can require a much higher, hard wired power supply. The Maestrowave Combi Chef 7 offers all the benefits and versatility of a combination microwave, but operates from a single 3kW supply. The new Sharp R7500M Inverter Microwave has also been designed with energy efficiency in mind, with inverter technology providing savings on traditional microwave technology and other enhancements such as LED lighting.

- ***How is training carried out and enforced on new equipment and for new members of staff?***

Understanding is still the key to success with microwave cooking and if caterers do not fully understand what their equipment is capable of, they are unlikely to be using it to its full potential. The R H Hall team have over 40 years of experience in this field and can provide training, advice, menu development and more, depending on the machine being used and the skill level available.

- ***How can smart technology help benefit school kitchens?***

The iWave® system offers data monitoring and e-reporting software add ons that work with the unique barcode technology to analyse costs, stock levels, wastage and more. These reports can be used to reduce operational costs throughout the foodservice operation.

**Website for more info**

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

***R H Hall are sole UK distributors for the Sharp range of Commercial Microwave Ovens, as well as Exclusive Worldwide Distributors for the Maestrowave range of Catering Equipment.***

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