



COMMERCIAL MICROWAVES FOODSERVICE EQUIPMENT JOURNAL – APRIL 2020

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In terms of the traditional pub and restaurant market, what applications do you currently see commercial microwaves most used for?

Microwaves are typically thought of for the simple reheating of small portions of food, additional items such as sauces and also defrosting. However, today's microwave ovens are sophisticated, yet easy to use and produce excellent cooking results in a fraction of the time it takes to cook foods conventionally and their versatility is underestimated. Many foods and dishes can be cooked very, very well in a microwave oven, with great results. The most obvious benefit to any operator is speed, but there is a great deal of versatility that a microwave can offer. Used properly, the microwave will form a key part of the kitchen operation and the ability to serve a full menu.

What are some of the more unconventional ways that operators could be using microwaves?

One of the latest developments in the commercial microwave oven market is the use of Inverter technology to provide outstanding cooking results. Inverter technology differs from traditional microwaves by providing constant, rather than pulsed, power when cooking, reheating or defrosting at reduced power levels. For example, a traditional microwave set at 50% will pulse by switching power on and off throughout the cooking period, which can lead to uneven results in some foods. Inverter technology will provide a precise and constant supply of power at 50%, making it easier to cook or reheat foods slowly and defrost dishes to perfection. Thanks to precise temperature control, you can cook, reheat or defrost a far greater variety of dishes that conventional microwaves were previously not able to prepare to the same high standard. We can offer presentations and training to demonstrate all of the benefits of Inverter cooking! 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. 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 care homes and many other applications. 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 is the typical lifecycle of a commercial-standard microwave and what can operators do to really get the most out of the functionality their investment offers?

A heavy duty commercial microwave from a recognised leading brand, when used and maintained correctly, should have an expected lifespan of at least 5 years. There are still a number of machines offering a standard 1 year warranty – however, look for enhancements such as extended cover on the magnetron – which is the heart of any commercial microwave! Heavy duty models should have at least a 3 year warranty as standard, which can often be extended to 5 years on core components when utilising items such as the Microsave Cavity Protection System. There are 2 different approaches to microwaves and machines are available on the market to meet both requirements. There are many entry level machines available, at low price points, which meet simple reheating requirements and are often cheaper to replace than repair. However, it is always best to get the best possible product to ensure as much longevity as possible – so always consider the warranty and reputation of the product being purchased, rather than just the cheapest option available. For higher output/wattage machines, many users, particularly multi sited chains are looking at the life cost of foodservice equipment in general. These machines are often a higher investment and the warranty offered should back this up. Look for a reputable and proven brand like Sharp or Maestrowave to provide exceptional value for money when spread over the expected product lifetime.

For more information, please visit:

www.rh hall.com

www.microwaveassociation.org.uk

www.maestrowave.com

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