



MICROWAVES FEATURE HOTEL F&B FEBRUARY 2019

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

What factors should caterers consider before choosing their type of oven?

For microwaves, 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 the delicate and sugary types of products.

How important is it to still have a microwave in the kitchen?

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 under estimated. 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.

How important is it to have easy to use oven equipment on site, especially for after hours room service menus and low skilled operators?

Models with manual controls are incredibly straight forward to use and offer an out of the box solution for unskilled kitchen staff. However, these models can sometimes lack the advanced features that have become available in recent years. A touchpad, programmable model may seem daunting at first glance, but provided this is set up correctly from the start it can actually be the most straight forward option. With the correct programme settings, a touchpad machine will ensure consistent results and help to prevent user error.

R H Hall are the Sole UK distributor for Sharp and Maestrowave Professional Microwave Ovens.

For more information:

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