



MICROWAVES FEATURE HOTEL F&B FEBRUARY 2020

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

Are microwaves an essential part of hotel kitchens and why?

Microwaves are a true kitchen essential and used properly, will form a key part of the kitchen operation and the ability to serve a full menu. 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.

What are the latest innovations in microwave appliances that are ideal for hotel 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.

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

For more information:

www.rhhall.com www.maestrowave.com

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