



## LIGHT CATERING EQUIPMENT TUCO – JULY 2016

*Please attributes any quotes to Ray Hall, Managing Director, R H Hall*

### **Does a university kitchen's light catering equipment needs depend on the menu it produces?**

Absolutely – but the right selection of equipment should easily cope with a regularly changing menu. The main consideration is which pieces of equipment will bear the heaviest loads – these should be where investment is maximised and the functionality of the equipment carefully scrutinised.

### **What pieces of light catering equipment will all university kitchens and outlets require?**

The type of catering equipment a typical university requires is very much dependent on the size of operation, the covers and menu on offer. But generally, all kitchens require refrigeration, prime cooking and food preparation equipment. Items that are multi-functional and versatile are ideal and where space is at a premium, units with a small footprint can help save valuable space – as can units that are stackable.

One of the most popular pieces of equipment we sell offers speed of service, is multi-functional and versatile, and perfect where space is at a premium. The Maestrowave Combi Chef 7 is able to operate in a wide combination of modes – bake, roast, grill, steam, defrost, regenerate, microwave, boil or simply keep food warm – all of these stages of cooking can be pre-programmed into the unit under individual menu dishes and then caterers can quickly regenerate dishes in super quick time - this oven can do it all and is extremely easy to use, producing quality results in minutes. There is a video showing all the features and benefits of this model – visit [www.rhhall.com](http://www.rhhall.com) and follow the links from the home page, or subscribe to our You Tube channel.

### **Should caterers expect their light catering equipment to last for a long time?**

If specified correctly for the tasks it will under-take and correctly cared for, commercial equipment should provide years of use for any kitchen. Caterers should always ensure they are purchasing a genuinely commercial model and carefully check all specification to make sure the equipment can handle the tasks required of it.

Equipment should be regularly cleaned and any recommended maintenance tasks carried out at specified intervals. R H Hall can provide maintenance contracts where needed, ensuring regular checks and maximising the longevity of any equipment.

### **Are there any pieces of light catering equipment that are new to the market or coming into popularity again?**

Induction cooking equipment is something that has become more popular over the last few years and is now a more affordable option for any kitchen. Incredibly fast and energy efficient, there are now many countertop options available with single or twin cooking zones.

**What are the common buying decisions of any light catering equipment purchase?**

The equipment options available to a caterer will largely depend on the volume of meals needed and the footprint that they have available. Kitchen design is crucial and can be the deciding factor between a normal and exceptional service. Energy efficiency should also be considered, as should the duty rating of the product and warranty offered. The cheapest equipment will not always be the best to suit the needs of a busy kitchen!

R H Hall's expertise goes beyond equipment supply... the company can advise on how to plan an effective kitchen and servery layout, within the space available, develop menus and help choose the most suitable equipment for the needs of the operation and all to a budget.

Out of the vast array of manufacturers and models available in this category, choose a leading brand with an established reputation for good quality and reliability. This way you will ensure compliance with all the relevant food safety regulations and be sure of the availability of spare parts and an efficient after sales service, keeping any down time to an absolute minimum. Try to buy the best unit that funds will allow and to provide for extra capacity for future peaks.

**Please include a definitive website address where readers can go for more info on your company.**  
[www.rhhall.com](http://www.rhhall.com)

***R H Hall are the Sole Worldwide Distributor for the Maestrowave range of Catering Equipment***

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