



MICROWAVES & LIGHT EQUIPMENT CARE HOME CATERING – WINTER 2019

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

What features on the latest generation of microwave ovens are going to be the most important/of greatest value in the care home kitchen?

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.

Also new to the commercial market is inverter technology, as used by the recently launched Sharp R7500M. By utilising constant power – rather than the pulsed power used by traditional models – this machine provides the ultimate in consistency, versatility and also demonstrates energy savings, with perfect results time after time.

How should the care home caterer select the right microwave?

To choose the right kind of microwave, consumers should look at their menu offering and decide what tasks the microwave oven should undertake. If the microwave is to be used mainly for simple reheating and defrosting of foods then a straight-forward commercial microwave will suffice. However, if you wish to reheat and cook food products then a 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 select an oven with sufficient power, but just as importantly, do not over specify. If too low, frustrations can be caused by delays, and if too high, it will be difficult for the user 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.

What would you say to a care home caterer who is in the habit of specifying domestic microwaves?

Another big difference between commercial and domestic machines is build quality. A commercial machine should use on the best, heavy duty components – designed to withstand the intense use of a commercial environment. Domestic machines are built with light, home use only in mind – and therefore use much lighter duty components.

Finally, consider the warranty provided with the machine. A domestic machine is designed for use in the home, so any use outside of this will invalidate any warranty it is sold with. Commercial microwaves should come with at least 1 year on site warranty cover, with many of the leading brands providing up to 3 years on site. Always consider the warranty offered on the magnetron – which is the heart of any microwave!

R H Hall are the Sole UK & Eire Distributors for the Sharp range of commercial microwave ovens, and Exclusive Worldwide Distributor for the Maestrowave range of Catering Equipment

For more information:

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