

MICROWAVE FEATURE SLTN FEBRUARY 2020



Please attribute any quotes to Ray Hall, Managing Director, R H Hall

- ***How have the capabilities of commercial microwaves changed in recent years?***

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.

- ***What are the 'top tricks' of a commercial microwave (ie. what dishes/functions can commercial microwaves be used for that some people may be unaware of?)***

Pub menu classics such as burgers, jacket potatoes, lasagne, chilli con carne and curry can all be quickly and easily prepared in a microwave. There are many options for operators to purchase pre-prepared meals that can then be reheated in as little as 2-3 minutes in a 1900W machine. Our nationwide network of approved dealers can help advise on the best option for a proposed menu offering. For operators looking to offer a more diverse menu, consider a Combination Microwave such as the Maestrowave Combi Chef 7. By introducing convection oven and grill modes, this versatile piece of kit can cook fries, pizza, toasted sandwiches, pastry products and more! A video showing all features and benefits of the model is available on our website www.rhhall.com

- ***How important a role does a commercial microwave play in a commercial kitchen – from pubs to high end restaurants?***

The microwave is a true kitchen essential and today's microwave ovens are sophisticated, yet easy to use, producing 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.

R H Hall are the Sole UK and Eire Distributor for the Sharp range of Professional Microwave Ovens and Sole Worldwide Distributor for the Maestrowave range of Catering Equipment.

For more information:

www.rhhall.com www.maestrowave.com

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