

4 Commercial microwave & combination microwave ovens

JustCatering.Com

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Introduction

So what is the difference between a microwave oven and a combination microwave oven? Put simply, a standard microwave-only oven is used to perform essential cooking functions such as safely re-heating frozen or chilled foods in a matter of seconds, whereas a combination microwave oven combines several cooking functions in one compact table top appliance, making it one of the most versatile pieces of catering equipment in a professional kitchen.

Combination Microwave ovens can handle almost every cooking requirement - from performing the simplest reheat/defrost tasks as a normal microwave, to conventional cooking methods with results produced in microwave speeds. Combi's can be used as a stand alone appliance or alongside a microwave oven for greater efficiency and throughput - use in this way makes regular menu changes possible, which keeps your business abreast and even ahead of the latest menu trends and food styles. Most ovens operate from a single 13 amp supply and are easily operated with sophisticated results being possible within both skilled and non-skilled operations. Features can include manual operation or in some cases unique pre-programme options which save valuable time and ensure food quality and consistency.

Microwave ovens, although not as versatile are still increasing in popularity due to their flexibility and sheer speed, and especially in the convenience and forecourt sector where hot food-to-go is growing. Microwave technology reduces wastage and waiting times and their small footprints make them ideal where space is at a premium, but don't be fooled by size, the commercial microwave is packed with power.

Commercial models are graded light, medium, heavy duty and extra heavy duty and to make your decision easier we detail the duty rating beside each featured model. These commercial models are built to a very high specification, making them faster, more efficient and extremely hard wearing in comparison to their domestic counterparts. It cannot be stressed enough that domestic microwaves are not suitable for commercial use - they won't withstand the constant use. In time, the performance will fall off and lead to longer reheat/cook times than anticipated, causing undercooking, a potential health risk.

This year Maestrowave, Sharp and Panasonic have all added new models and updates to their ranges, so there is even more performance and features packed into these commercial ovens. Also, don't forget the CPS (Cavity Protection System) which is available exclusively for Sharp, Maestrowave and Panasonic models, an invaluable cavity liner which protects the interior of your microwave from damage caused by food deposits - helping to prolong the life of the microwave, reducing repair bills and down time caused by breakdowns.



Key to Icons



Light Duty

Designed for commercial use in a less busy environment



Medium Duty

Strongly constructed to perform in a busy situation



Heavy Duty

High standard of build to provide good service under heavy use



Extra Heavy Duty

High powered, fast throughput with the highest standard of build



1 Year Warranty



2 Year Warranty



3 Year Warranty



Hardwired

Hard wiring required



13 Amp

Plug and go!



Cavity Protection System

Model is compatible with the optional CPS system



Life Time Warranty



R H Hall are accredited members of the MTA

Tips for buying Commercial Microwave & Combination Microwave Ovens

Combination microwave oven or Microwave oven?

If the appliance is to be used for reheating and defrosting general foods then a standard commercial microwave should suffice. For reheating meat and pastry and cooking any sort of food products, then a combination microwave oven is advised. If limited on workspace, look for models that are stackable or that can be wall mounted.

Choose the right power of oven

Choose one with sufficient power, but just as importantly, don't over specify. If the ovens microwave output is too low you can be frustrated by delays, and if too high it will be difficult to judge the timing of small portions and may lead to overcooking and wastage. The microwave oven wattage determines the maximum speed of the reheat or cooking process. The minimum output for commercial use should be 1000 watts with the most popular being 1200, 1500 and 1900 watts.

Build quality and reliability

Take a close look at the build quality - don't be fooled by cheaper imports. Choose a leading brand as they have established a good reputation for quality, reliability and genuine service back up which in a commercial situation is absolutely crucial.

Operational features

Look for: high quality stainless steel; control functions that are responsive and have a positive feel during operation. In a combination microwave - accelerated cooking, regeneration and rapid defrost functions; rapid cool down facility, invaluable when needing to switch from oven or combination mode to defrost or microwave. Some latest models also incorporate Menu Creation Software for the ease of updating your ever evolving food menus! Additionally in a microwave - double quantity facility, which calculates multi portion requirements automatically.

Expert Advice

R H Hall has over 30 years experience in the foodservice industry and when it comes to microwaves we really should be your first choice. We grew up with microwave oven technology, this is where our company started back in 1978! We would be pleased to answer any questions you have and offer 100% expert, unbiased advice.

R H Hall are accredited members of the MTA (Microwave Technology Association)

Regulations See notes on WEEE at the front of this Catalogue.

COMBI CHEF 4 1200W MAESTROWAVE™



- 1900W variable grill - 0-250°C convection oven
- 9 combinations in 1 - Easy dial controls
- Microwave/oven/grill conventional/fan assisted
- Ext 600 W 510 D 385 H
- Int 380 W 370 D 245 H
- 3kW - On Site Warranty

COMBI CHEF 5+ 1200W MAESTROWAVE™



- 1900W variable grill - 0-250°C convection oven
- 9 combinations in 1 - 30 create your own menu features
- Microwave/oven/grill conventional/fan assisted
- 1200W microwave - Enamel cavity - 3kW
- Simple to use in manual or program mode
- Ext 600 W 510 D 385 H - Int 380 W 370 D 245 H
- On Site Warranty

COMBI CHEF 6 MAESTROWAVE™

1200W



MENU CREATOR 10™



- Unique and easy menu creator software included
- USB key included
- 1900W variable grill
- 0-250°C convection oven
- 9 combinations in 1
- 50 create your own menu features
- 3kW
- Enamel cavity
- Accepts metal baking tins in combi mode
- Simple to use in manual or program mode
- 5 shelf positions
- Rapid cool down
- Auto preheat
- On Site Warranty
- Ext 600 W 510 D 385 H
- Int 380 W 370 D 245 H
- Coming soon in 2010

NEC1275 1150W Panasonic



- Touch Controls with 99 presets - 6 power levels
- 1800W grill - 1800W convection oven
- SD card function - Program lock
- Ext 600 W 484 D 383 H
- Int 406 W 336 D 217 H
- 2.9kW - On Site Warranty

E3CEE 700W merrychel



- easyTOUCH icon touch controls
- In built catalytic converter
- USB data transfer of up to 1024 cooking programs
- 3000W convection (1500W in combi mode)
- In built diagnostics
- 3kW - On Site Warranty
- Ext 598 W 622 D 551 H - Int 332 W 325 D 319 H

E3XX 1000W merrychel



- easyTOUCH icon driven touch screen controls
- USB data transfer of up to 1024 cooking programs
- 3000W convection - 32A 1ph or 16A 3ph
- In built diagnostics
- 4.7kW - On Site Warranty
- Ext 598 W 622 D 551 H - Int 332 W 325 D 319 H

E5 1400W merrychel



- easyTOUCH icon touch controls
- 2/3 GN capacity - Middle shelf
- USB data transfer of up to 1024 cooking programs
- 3200W convection - 32A 1ph or 16A 3ph
- In built diagnostics
- 6.2kW - On Site Warranty
- Ext 712 W 705 D 642 H - Int 495 W 363.5 D 258.4 H

E4 1500W merrychel



- easyTOUCH icon touch controls
- In built catalytic converter
- USB data transfer of up to 1024 cooking programs
- 3200W convection - 32A 1ph or 16A 3ph
- In built diagnostics
- 6.2kW - On Site Warranty
- Ext 584 W 750 D 591 H - Int 375 W 312 D 184 H

EC402S 1500W merrychel



- Full Menu Key™ 100 upload/download programs
- 3250W convection oven - 0-275°C - 32 Amp
- Full Catalytic ventless Impinger system
- Ext 586 W 762 D 586 H
- Int 374 W 311 D 215 H
- 6.2kW - On Site Warranty

SS28MW580 600MM

EASILY STAINLESS



- Top quality no. 4 finish S / S
- Suitable for machines up to 65kg
- Lifetime Warranty
- Ext 600 W 580 D

MiWAVE1000 1000W iwave™



- A fully automated foodservice solution
- For fresh, frozen and ambient foods - Eco friendly
- Error proof - Operates 24/7, 365 days a year
- Menus to meet any dietary or nutritional values
- Bespoke features: auto stock, cost & profit e-monitoring
- Ext 520 W 406 D 309 H - Int 351 W 372 D 211 H
- On site warranty
- For full details see page 102

R21AT 1000W SHARP



- Touch controls with 20 presets
- 11 power levels
- Unique express defrost
- Double quantity facility
- Countercheck
- Extra menu feature
- Stackable
- Ext 520 W 406 D 309 H
- Int 351 W 372 D 211 H
- 1.55kW - On site warranty



MiWAVE1000 1000W iwave



- A fully automated foodservice solution
- For fresh, frozen and ambient foods - Eco friendly
- Error proof - Operates 24/7, 365 days a year
- Menus to meet any dietary or nutritional values
- Bespoke features: auto stock, cost & profit e-monitoring
- Ext 520 W 406 D 309 H - Int 351 W 372 D 211 H
- On site warranty
- For full details see page 102

NE1027 1000W Panasonic



- Simple to use dial controls
- Fully variable power levels from 100-1000W
- Ideal for reheating snacks and desserts
- Ext 510 W 360 D 306 H
- Int 330 W 330 D 200 H
- 1.49kW - On site warranty

NE1037 1000W Panasonic



- Touch controls with 10 presets - 3 power levels
- Double quantity function - 2 and 3 stage cooking
- Program lock - Cycle counter - Self diagnostic
- Ext 510 W 360 D 306 H
- Int 330 W 330 D 200 H
- 1.49kW - On site warranty

MW1200 1200W



- Touch controls with 20 presets
- 11 power levels - Unique express defrost
- Double quantity facility - Countercheck
- Extra menu feature - Stackable
- Ext 520 W 406 D 309 H - Int 351 W 372 D 211 H
- 1.65kW - On site warranty

NE1456 1400W Panasonic



- Touch controls with 20 presets - 3 power levels
- Double quantity function - 2 and 3 stage cooking
- Program lock - Cycle counter - Stackable
- Ext 422 W 508 D 335 H
- Int 330 W 310 D 175 H
- 2.27kW - On site warranty

R22AMM 1500W SHARP



- Manual controls with digital timer
- 4 power levels - Unique express defrost
- Dual emission twin stirrers for even cooking
- Ext 510 W 470 D 335 H
- Int 330 W 330 D 180 H
- 2.4kW - On site warranty

R22AT 1500W SHARP



- Touch controls with 20 presets - 11 power levels
- Express defrost - Double quantity - Extra menu
- Twin stirrers - Countercheck - Stackable
- Ext 510 W 470 D 335 H
- Int 330 W 330 D 180 H
- 2.4kW - On site warranty

M1725 1725W merrychef



- Digital touch pad control with up to 10 programs
- Unique automatic lift up door - In built diagnostics
- x2 and x3 multi-portion facility
- Ext 496 W 499 D 475 H
- Int 390 W 365 D 200 H
- 2.88kW - On site warranty

NE1846 1800W Panasonic



- Manual controls with digital timer - 3 power levels
- Dual emission twin stirrers for even cooking
- Stackable - Self diagnostic
- Ext 422 W 508 D 335 H
- Int 330 W 310 D 175 H
- 2.83kW - On site warranty

NE1856 1800W Panasonic



- Touch controls with 20 presets - 3 power levels
- Double quantity function - 2 and 3 stage cooking
- Dual emission twin stirrers for even cooking
- Ext 422 W 508 D 335 H
- Int 330 W 310 D 175 H
- 2.83kW - On site warranty

R23AM 1900W SHARP



- Manual controls with digital timer - 4 power levels
- Unique express defrost
- Dual emission twin stirrers for even cooking
- Ext 510 W 470 D 335 H
- Int 330 W 330 D 180 H
- 2.9kW - On site warranty

R24AT 1900W SHARP



- Touch controls with 20 presets - 11 power levels
- Express defrost - Double quantity - Extra menu
- Twin stirrers - Countercheck - Stackable
- Ext 510 W 470 D 335 H
- Int 330 W 330 D 180 H
- 2.9kW - On site warranty

MiWAVE1900 1900W iwave



- A fully automated foodservice solution
- For fresh, frozen and ambient foods - Eco friendly
- Error proof - Operates 24/7, 365 days a year
- Menus to meet any dietary or nutritional values
- Bespoke features: auto stock, cost & profit e-monitoring
- Ext 510 W 470 D 335 H - Int 330 W 330 D 180 H
- On site warranty -
- For full details see page102

M2025 2025W



- Digital touch pad control with up to 10 programs
- Unique automatic lift up door
- In built diagnostics
- x2 and x3 multi-portion facility - 1/1 GN capacity
- Ext 651 W 499 D 475 H - Int 540 W 365 D 200 H
- 3.12kW - On site warranty

NE1540 1500W Panasonic



- Manual controls with digital timer
- 4 power levels
- Large 1/1 GN capacity with removable shelf
- Quad emission for fast and even heating
- Ext 650 W 526 D 471 H - Int 535 W 330 D 250 H
- 2.7kW - On site warranty

R1900M 1900W SHARP



- Touch controls with 100 memory settings
- 11 power levels
- Holds 2 x 1/3 GN
- Triple & double qty facility
- Dual control
- Express Defrost
- Countercheck
- 4 stage cooking
- Ext 445 W 520 D 346 H
- Int 356 W 326 D 177 H
- 2.8kW
- On Site Warranty

NE1880 1800W Panasonic



- Touch controls with 16 presets - 4 power levels
- Large 1/1 GN capacity with removable shelf
- Quad emission for fast and even heating - 20Amp
- Ext 650 W 526 D 471 H
- Int 535 W 330 D 250 H
- 3.4kW - On site warranty

NE2180 2100W Panasonic



- Touch controls with 16 presets - 4 power levels
- Large 1/1 GN capacity with removable shelf
- Quad emission for fast and even heating - 20Amp
- Ext 650 W 526 D 471 H
- Int 535 W 330 D 250 H
- 3.67kW - On site warranty

NE3280 3200W Panasonic



- Touch controls with 16 presets - 4 power levels
- Large 1/1 GN capacity with removable shelf
- Quad emission for fast and even heating - 30Amp
- Ext 650 W 526 D 471 H
- Int 535 W 330 D 250 H
- 5.22kW - On site warranty

SS28MW580 600MM



- Top quality no. 4 finish S / S
- Easy to assemble flatpack system
- Suitable for machines up to 65kg
- Lifetime Warranty
- Ext 600 W 580 D

CPS1A

CAVITY PROTECTION SYSTEM



Kill the spills

The new Cavity Protection System™ provides a hygienic barrier to prevent spills or splatter from reaching the cavity of the microwave oven.

- Unique for use with Sharp & Maestrowave R22AT/R23AM/R24AT/R1900M
- Protects cavity from damage and food build up
- Dishwasher safe
- Helps to avoid 'down time'
- Avoid cross contamination
- Helps to extend the life of your microwave oven
- Example shows in use within an R24AT oven
- Exchange Warranty