

## **A BUYERS GUIDE TO CHOOSING THE RIGHT COMMERCIAL MICROWAVE OVEN FOR YOUR BUSINESS**



[Microwave ovens](#) are an essential part of every kitchen establishment. A [microwave](#) can perform important functions such as heating frozen or chilled produce, which is at the heart of many menus in dining restaurants, pubs & hotels.

[Commercial microwaves](#) are quicker, more efficient & robust than domestic microwaves. They are built to withstand being used regularly every day, rather than a domestic microwave that will rarely be used.

We provide the best [commercial microwaves](#) on the market from all the best manufacturers. Efficient, safe & complete with warranties. Buying from [Caterkwik](#) could never be easier.

[Microwaves](#) use waves to heat food at a frequency of around 2,500 MHz. When the waves are absorbed by water, fats or sugars, they're converted directly into heat. Micro waves are not absorbed by most plastics, glass or ceramics but they are reflected by metal. Unlike conventional ovens where heat is conducted from the outside of the food towards the centre, the radio waves 'excite' the water and fat molecules evenly throughout the food.

Some establishments still make mistakes of thinking that a domestic microwave is good enough for commercial use in kitchens. However, these are mostly low power models & have just one heating element or magnetron. They are normally built from cheaper materials such as plastic & are designed for typical domestic use like in homes for instance. When used in commercial environments, these models take a lot longer to heat or defrost foods & fail within a very short period of time. The warranty would also be invalid in such a situation.

[Commercial microwaves](#) have a much higher power rating (1000w - 2000w) which produce much faster & safer heating, essential in the catering industry. [Commercial microwaves](#) are normally fitted with two powerful heating elements (magnetrons) which lets them operate at higher levels without wear & tear occurring. The power rating is accompanied by a much more sophisticated heating method, such as combination heating where the microwave has a convection oven setting. [Commercial microwaves](#) are usually made from more robust materials such as stainless steel to withstand heavy duty use & they often have a variety of additional settings to allow caterers to perform safely & efficiently.

[Commercial Microwave ovens](#) offer professional caterers and chefs some unique benefits:

- [Commercial microwaves](#) cook food very quickly.
- [Commercial microwaves](#) allow frozen foods to be defrosted very quickly which allows frozen products to be defrosted to order.
- [Commercial microwaves](#) are relatively cheap.

It's really important that you choose the best [microwave](#) depending on the requirements of your business. There is so much choice from many big brands, so here are the main points to base your decision.

Light-duty = Power ranges of 900w to 1100w. Suitable for light duty use in cafés, small commercial kitchens or retail outlets.

Medium-duty = Power ranges of 1100w to 1500w & generally more robust. Suitable for catering operations where the appliance will be subjected to moderate use.

Heavy-duty = Power ranges of 1500w to 2000w. These [ovens](#) are suitable for busy commercial kitchens with regular & constant use where speed & heating performance are essential.

Price is very much the key to any purchase & we have a fantastic range of [Commercial Microwaves](#) to suit your budget.

Some caterers make the mistake of buying a less powerful [microwave](#) to save on money, but there is nothing more annoying than attempting to run an efficient operation with a [microwave](#) that is not up to the task.

[Commercial Microwaves](#) can come with manual dial controls or programmable touch controls. Dial controls are a simple method of use & usually consist of two dials, one for power & one for timing. Dial control [microwaves](#) are best used for heating operations where the appliance is used for few purposes or food types. Touch controls offer a range of settings which can be set to cook multiple dish choices.

We only stock the best brands to cover all budgets, from the likes of:

- [Sammic](#).
- [Fimar](#).
- [Samsung](#).
- [Burco](#).
- [Daewoo](#).
- [Sharp](#).
- [Panasonic](#).
- [Merrychef](#).
- [Hobart](#).

For more information on these products please don't hesitate to call our knowledgeable and friendly sales team on **01229 480001** or send us an email at **info@caterkwik.co.uk** and we'll be sure to get back to you.