



Microwaves

Professional Range Brochure



SHARP
Be Original.

CORPORATE OVERVIEW



PARTNERSHIP BETWEEN SHARP AND R H HALL

Sharp Professional Microwave Ovens have been distributed solely by R H Hall in the UK & Eire since 1995. This longstanding relationship has been built on the exceptional market knowledge, support and expertise that R H Hall have provided in their 40+ years of business. By working with all sectors of the foodservice industry - from distributors, to public sector, to multi-sited chain operators - R H Hall have in depth knowledge of the microwave market, backed up by reliable service support. R H Hall are also at the forefront of innovation in the microwave oven market and work with Sharp to create a wide range of innovative solutions - including iWave® barcode technology, menu development, branding, pre-programming, training and much more - all powered by the Sharp range.



SHARP: AS ORIGINAL AS YOU

Sharp has been inventing one-of-a-kind products and solutions that benefit society and business for more than 100 years. Our mission today is the same as it was then: an ambition for excellence. Our story began with the invention of an ever-sharp mechanical pencil (hence the name 'Sharp') and continued with a steady stream of innovative products.

Right from the very beginning, Sharp has been driven by originality. Starting with our founder Tokuji Hayakawa and his spirit of sincerity and creativity, it's the force that still drives us today.

Everything we do is about bringing to life new solutions that create a new way of living, thinking and being.

Our mission is to originate technologies that enhance lifestyles and support individual expression. We create inspirational and innovative solutions that let you be you.



100

Years of History



76

Affiliates Companies



54,156

Employees



1912

1953

JAPAN'S FIRST TV SET TV3-14T

The age of television in Japan began in 1953 when Sharp became the first Japanese company to mass produce TV sets. But Sharp's research into television goes back to 1931, a time when radios were just beginning to take off in Japan.



BRAND HISTORY

1962

JAPAN'S FIRST MASS PRODUCED MICROWAVE OVEN R-10

Sharp developed the R-10, Japan's first microwave oven in 1961. The following year, Sharp became the first company to mass produce microwave ovens.



ALL-TRANSISTOR-DIODE ELECTRONIC DESKTOP CALCULATOR CS-10A

The CS-10A was the world's first electronic desktop calculator using all-transistor diodes. It sold for 535,000 yen, about the same price as a family car.

1964





1966



MICROWAVE OVEN WITH TURNTABLE **R-600**

Sharp released the R-600, Japan's first microwave oven with a turntable. This revolutionary product eventually became the standard type to lead the industry.



SENSOR MICROWAVE OVEN

Sharp's microwave oven not only incorporated sensor technology to make sure the food is cooking evenly but also had cooking data derived from numerous cooking experiments and advice from first-class chefs.

1979



1988

WORLD'S FIRST 14-INCH COLOUR TFT LCD

World's First 14-Inch Colour TFT LCD
By continuously building on the R&D efforts that had led to the introduction of the LCD pocket calculator in 1973 and by advancing technology developed for a three-inch LCD colour TV, Sharp ultimately succeeded in producing a prototype 14-inch colour TFT LCD.



INDUSTRY'S FIRST CAMERA-EQUIPPED MOBILE PHONE

J-SH04

The J-SH04 was the first mobile phone to feature a 110,000-pixel CMOS imager that allowed users to instantly e-mail photos they take. It was sold through Japanese carrier J-Phone.

2000



AQUOS QUATTRON 3D TV

LC-60LV3 / LC-52LV3 / LC-46LV3 / LC-40LV3

Sharp introduced the LV Series AQUOS Quattron 3D LCD TVs, which use four-primary-colour*¹ 3D LCDs, a world first*². Developed based on Sharp's proprietary UV2A technology*³, this technology adds Y (yellow) to the three RGB (red, green, blue) primary colours. AQUOS Quattron gives vivid reproduction of colours such as brilliant yellow, brassy gold, and emerald green, colours difficult to achieve faithfully with conventional three-primary-colour technology. In addition, increased light utilization efficiency provides a level of brightness approximately 1.8 times greater*⁴ than three-primary-colour LCD panels, enabling users to enjoy breath-taking images. Further, proprietary Sharp technology gives life-like images with dramatically reduced crosstalk.

2010



MEGAFREEZER SERIES PLASMACLUSTER REFRIGERATORS

SJ-GX55E/GX50E

The SJ-GX55E/GX50E Megafreezer Series Plasmacluster refrigerators are compatible with Sharp's Cocoro Kitchen AloT cloud service and are the first such products in the industry*¹ to link to cooking appliances such as Sharp's Healsio Water Oven and Healsio Hot Cook electric waterless cooker. The refrigerators' menu navigation function provides users with ideas for easy-to-make dishes that can be prepared with the linked appliances and even helps make these dishes. The refrigerators come with a function for communication among family members: users can send messages from outside locations to the refrigerator via their smartphone, for example telling their children what snacks are in the refrigerator and confirming when children have come home based on whether messages have been read.

2018



..... **FUTURE**

*¹ For CFC-free residential refrigerators/freezers in Japan, as of August 6, 2018 (based on Sharp research). Released August 23, 2018

PROFESSIONAL MICROWAVES

Sharp is renowned for its heritage in microwave ovens and **has been improving this technology for over 50 years**. Our professional range continues to set the standard in the foodservice industry.



1800W - 1900W EXTRA HEAVY DUTY MICROWAVES



R-7500M | 1800W



R-1900M | 1900W



R-24AT | 1900W



R-23AM | 1900W

1500W HEAVY DUTY MICROWAVES



R-22AT

1000W MEDIUM DUTY MICROWAVES



R-21ATP

PROFESSIONAL MICROWAVES FOR ALL REQUIREMENTS

From coffee shop or pub, to fine dining or event catering, quality, consistency and flexibility are vital. Sharp's extensive history in the manufacture of world class ovens has resulted in a comprehensive range of professional microwaves that cater for all these requirements and more.

As a market leader Sharp utilise innovative Japanese technology and build to ensure that whether for light or heavy duty our products are robust, reliable and easy to use.



PACKED WITH CONVENIENT FUNCTIONS

Built to conform to the highest quality assurance standards, our heavy-duty ovens are equipped with twin stirrer fans to ensure even heating and perfect, consistent results every time. Variable controls give maximum cooking flexibility while our touch control models are equipped with a handy counter check feature - so that at the end of the working day it is easy to identify the most popular dishes.

With up to 14 power levels the Sharp commercial range offers essential cooking control. Expect consistent, quality results every time.



MEMORY PROGRAMMING

On all Sharp touch control models, simply pre programme the most popular menus to be ready at the touch of a button. The new dual control models are designed with incredible flexibility in mind. Capable of programming up to 100 menus they will manage as many or as few menu options as required.



EXPRESS DEFROST

Many of the Sharp models also incorporate Express Defrost technology, which automatically speeds up the defrosting process. This time and energy saving feature is perfect for a busy kitchen, working to ensure a fast and efficient service which removes the pressure from a busy kitchen team.



DURABILITY AND CONVENIENCE

Stylishly designed and built to last all our models are manufactured with high grade, rust resistant stainless steel, critical for surviving the wear and tear of everyday use, but still so simple to clean. All models can also be conveniently stacked two high, leaving crucial space for other food preparation applications.

CAVITY PROTECTION SYSTEM*

microsave



- Protects cavity from damage & food build up
- Hygienic • Easy clean • Helps avoid costly repairs
- For use with Sharp R22AT/R23AM/R24AT
- Dishwasher safe • Helps to avoid 'down time'
- Avoid cross contamination
- Helps to extend the life of your microwave

*(optional)

iWave® System*

iwave
FOODSERVICE SOLUTIONS



The iWave® system replace manual controls with a 'fool-proof' barcode scanner, any chance of operator error has been removed, ensuring every meal is delivered at its best, as easy as ABC.

> See pages 18-19 for more details

*(optional)



SHARP R-7500M EXTRA HEAVY DUTY PROFESSIONAL INVERTER MICROWAVE

- **PATENTED INVERTER TECHNOLOGY** for precise even cooking, reheating and defrosting
- **ULTIMATE PRECISION** with 14 power levels
- **DURABLE** and user friendly design
- **POWERFUL** 1800W output

The **Sharp R-7500M** Extra Heavy Duty Professional Inverter Microwave enhances the UK's favourite microwave range, offering the ultimate in durability, efficiency and reliability.

Inverter technology provides constant and exact 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.



R-7500M

- **PATENTED INVERTER TECHNOLOGY**
- **1800W** output
- **13 Amp** - Plug & Go
- **Large 19 Litre** capacity
- **14 Precise power levels** (1800~0)
- **30 Memory presets**
- **Easy to use** touch controls
- **Clear and easy to read** LCD display
- **Double action handle**
- **Easy view** glass door
- **Energy efficient** LED cavity light
- **Durable** Stainless Steel construction
- **Stackable** option as standard

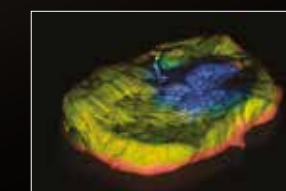
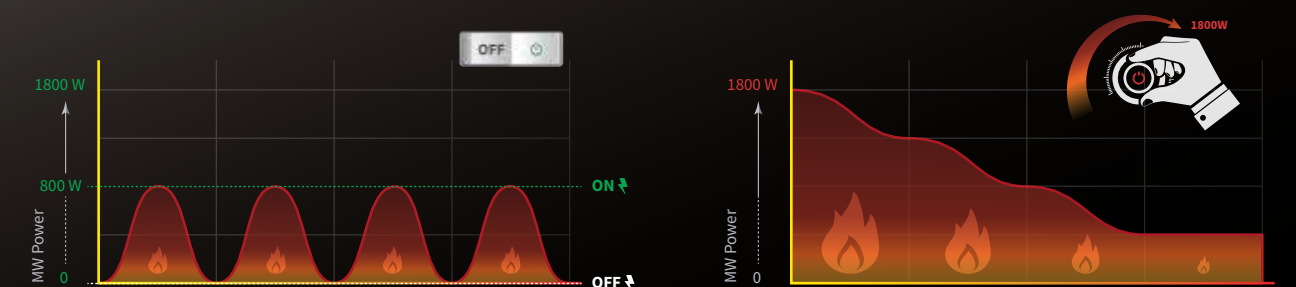


WHAT IS INVERTER TECHNOLOGY?

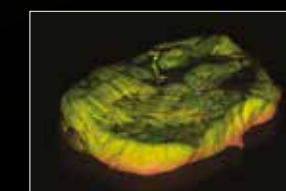


Inverter technology differs from traditional microwaves by **providing constant**, rather than pulsed power, **when cooking, reheating or defrosting at reduced power levels**. For example, a traditional microwave set at 50% will pulse by switching power on and off throughout the cooking period, which can lead to un-even results in some foods. Inverter technology will provide a precise and constant supply of power at 50%, making it easier to cook or reheat delicate foods slowly and defrost dishes to perfection.

Thanks to **precise temperature control**, you can cook, reheat or defrost a far greater variety of dishes that conventional microwaves were previously never able to prepare to the same high standard.



Food cooked with
CONVENTIONAL TECHNOLOGY



Food cooked with
INVERTER TECHNOLOGY

What are **THE BENEFITS** of Sharp's patented inverter technology?



- **Precise, fast and controllable power** for more uniform cooking
- **It consumes less energy**, prolonging the life span of the microwave
- **Lightweight: over 10kg lighter** than standard magnetron machines



SHARP R-1900M EXTRA HEAVY DUTY COMPACT PROFESSIONAL MICROWAVE

- **100 MENU SETTINGS** for a varied offering
- **LARGE 21 LITRE** capacity
- **DUAL CONTROLS** perfect for multi sited operators
- **POWERFUL** 1900W output

The **R-1900M** is the perfect choice for contract caterers, pub chains and large restaurants, ideal where high output and extra capacity is required. This stylish stainless steel, touch control, 21 litre machine has been solidly engineered to withstand the heaviest of uses.

The dual control feature for multi-sited operators offers the ideal solution for those requiring full menu consistency, whilst the impressive 100 pre-programmable memory settings ensures ease of use. The **R-1900M** can also be safely stacked which offers greater flexibility in a busy commercial kitchen.



R-1900M

- **1900W** output
- **21 Litre** capacity
- Specially engineered to hold 2 x 1/3 gastro dishes side-by-side
- **11 Power levels**
- **100 Memory presets**
- Triple and double quantity facility
- Dual control
- 3 Stage cooking
- Express defrost technology
- Counter-check & Customise facility
- Durable stainless steel build
- Stackable
- Twin stirrer fans



SHARP R-24AT EXTRA HEAVY DUTY PROFESSIONAL MICROWAVE

- **ROBUSTLY DESIGNED** for every day heavy duty use
- **EASY TO USE** touch panel controls
- **POWERFUL** 1900W output

Robustly engineered and designed to cope with the everyday rigours of heavy commercial use.

The **R-24AT** makes the perfect partner for busy pubs, restaurants, schools, universities, hospitals and other large establishments which require a tough, reliable and powerful microwave oven.

With an easy-to-use touch control panel, 20 preprogrammable menus and stackable design, this oven is the ultimate choice for high usage environments.



R-24AT

- **1900W** output
- **20 Litre** capacity
- **11 Power levels**
- **20 Memory presets**
- Extra menu feature
- Double quantity facility
- Express defrost technology
- Counter-check option
- 3 stage cooking
- Twin stirrer fans
- Durable stainless steel build
- Stackable
- Unique cavity protection system*



microsave

iwave

*(optional)



Also available with iWave® technology



SHARP R-23AM EXTRA HEAVY DUTY PROFESSIONAL MICROWAVE

- **SIMPLE** dial controls
- **UNIQUE** express defrost technology
- **STACKABLE** for flexibility
- **POWERFUL** 1900W output

Built to last, easy to clean and equipped with a large 20 litre cavity, this professional microwave oven is a popular choice for a variety of businesses, including event caterers, takeaways, bakeries and coffee shops.

The powerful **R-23AM** offers a simplistic electronic dial control operation, perfect for cooking diverse menus, and with its unique defrost facility and twin stirrers it is ideal for reheating curries, chillies and cooking pre-prepared meals to perfection.

Additionally, the **R-23AM** allows two units to be stacked one on top of the other, offering increased flexibility when output increases.



R-23AM

- 1900W output
- 20 Litre capacity
- Electronic dial control
- 4 power levels
- Express defrost technology
- Twin stirrer fans
- Durable stainless steel build
- Stackable
- Unique cavity protection system*



microsave

*(optional)



SHARP R-22AT HEAVY DUTY PROFESSIONAL MICROWAVE

- **FAST** 1500W output
- **FLEXIBLE** with 20 memory settings
- **VERSATILE** with 11 power levels

The 20 litre capacity **R-22AT** is ideally suited to the smaller restaurant, pubs, hotels which offer room service or wherever high output is required. This model is the perfect solution for quickly and efficiently reheating frozen prepared meals or steaming vegetables and fish. Manufactured in durable stainless steel, the touch control panel is easy to operate and with the 20 programmable memory settings is the perfect addition to any commercial kitchen environment.

The **R-22AT** can also be safely stacked two high to accommodate even the tightest of spaces.



R-22AT

- 1500W output
- 20 Litre capacity
- 11 Power levels
- 20 Memory presets
- Extra menu feature
- Double quantity facility
- Express defrost technology
- Counter-check option
- 3 stage cooking
- Twin stirrer fans
- Durable stainless steel build
- Stackable
- Unique cavity protection system*



microsave

iwave

*(optional)



Also available with iWave® technology



SHARP R-21ATP
MEDIUM DUTY PROFESSIONAL MICROWAVE

- **DURABLE** stainless steel construction
- **IDEAL** for smaller operators
- **LARGE 28 LITRE** capacity
- **POWERFUL** 1000W output

The 28 litre capacity **R-21ATP** is suitable for many applications. Durable and easy to clean, the **R-21ATP** is understated yet stylish. The easy to operate touch control panel is perfect for environments such as cafes, coffee shops, sandwich bars, convenience stores and petrol forecourts.

Take full advantage of the impressive programmable memory settings - perfect for heating pies, hot desserts, sauces, jacket potatoes or even just reheating plated meals. With 11 power levels, express defrosting technology and 3-stage cooking the **R-21ATP** is ideal for any situation.



R-21ATP

- **1000W** output
- **28 Litre** capacity
- **11 Power levels**
- **20 Memory presets**
- Extra menu feature
- Double quantity facility
- Express defrost technology
- Counter-check option
- 3 stage cooking
- Durable stainless steel build



Also available with iWave® technology



PROFESSIONAL MICROWAVES						
MODEL	R-7500M	R-1900M	R-24AT	R-23AM	R-22AT	R-21ATP
INVERTER TECHNOLOGY	✓	-	-	-	-	-
Microwave output (w)	1800	1900	1900	1900	1500	1000
Power levels	14	11	11	4	11	11
Cooking sequence	7 stage	3 stage	3 stage	-	3 stage	3 stage
Capacity (ltr / cu.ft)	19 / 0.67	21 / 0.75	20 / 0.7	20 / 0.7	20 / 0.7	28 / 1.0
Twin stirrer fan	✓	✓	✓	✓	✓	-
Control type	Touch	Touch	Touch	Electronic	Touch	Touch
Rotary timer control	-	-	-	✓	-	-
Stainless steel exterior/interior	✓	✓	✓	✓	✓	✓
Memory settings	30	100	20	-	20	20
Pre-programmed memory settings	10	10	10	-	10	10
Check mode indicator	-	✓	✓	-	✓	✓
Programme lock	✓	✓	✓	-	✓	✓
Memory check	✓	✓	✓	-	✓	✓
Double quantity	✓	✓	✓	-	✓	✓
Triple quantity	✓	✓	-	-	-	-
Express defrost	-	✓	✓	✓	✓	✓
Rating (kw)	2.85	2.8	2.9	2.9	2.4	1.55
Repeat cook option	✓	✓	✓	✓	✓	✓
Manual repeat pad	-	-	-	✓	-	-
Counter-check	✓	✓	✓	-	✓	✓
Stackable	✓	✓	✓	✓	✓	-
Signal set option	✓	✓	✓	-	✓	✓
Filter indicator	✓	✓	✓	-	✓	-
Self diagnostic	✓	✓	✓	✓	✓	✓
Demonstration mode	-	✓	-	-	-	✓
Unique cavity protection system compatible (optional)	-	-	✓	✓	✓	-
External dimensions (wxdxh mm)	420x480x337	445x520x346	510x470x335	510x470x335	510x470x335	520x406x309
Internal dimensions (wxdxh mm)	330x330x175	356x326x177	330x330x180	330x330x180	330x330x180	351x372x211
Product weight approx. (kg)	20	33.5	33	33	33	18
Warranty	Full 3 Year On Site Warranty	Full 3 Year On Site Warranty	Full 3 Year On Site Warranty	Full 3 Year On Site Warranty	Full 3 Year On Site Warranty	1 Year On Site with 3 Year on Magnetron
iWave option	-	-	✓	-	✓	✓

iWave® System



The iWave® system is the intelligent solution for every foodservice situation where speed, quality, consistency, accountability and safe cooking are required. The system will meet any foodservice demands from the smallest operator to the largest chain or restaurant. By replacing manual controls with a 'fool-proof' bar-code scanner and unique encrypted barcodes, any chance of operator error has been removed, ensuring every meal is delivered at its best.

Quick and easy to use



Scan

The operator makes their food selection, then, whilst holding the food item in a level position, presents the barcode label to the scanner window. Audible and visual alerts confirm the code has been read.



Place

Following directions from the LED display, the operator places the food item into the iWave®.



Press

As directed by the LED display, the operator presses the large start button. A countdown display indicates the time remaining. On completion an alarm is sounded and the food item is cooked to perfection.



Buy with confidence

The iWave® foodservice system delivers on all cost, health, safety and nutritional targets. The system is fully CE and WEEE (Waste Electrical and Electronic Equipment) compliant and energy efficient with an environmentally friendly carbon footprint. Built to withstand life in a demanding foodservice environment, each iWave® system is manufactured from top quality components to ensure a long, trouble free and cost effective lifecycle. The flexibility of the iWave® system means that you buy with confidence in the full knowledge that the system can evolve as your foodservice requirements evolve.

No more guess work iWave® **e-reporting** automatically monitors every aspect of **your foodservice operation 24/7**.

iWave® software and e-reporting bolt ons include:

Every time one of the unique iWave® barcodes is scanned, the identity of the food or user is recognised and logged by the iWave®. This information is sent to the iWave® server via a wired, GPRS or wireless connection. Alternatively information can be stored on the iWave® and downloaded directly to a laptop or tablet with an infra-red or Bluetooth connection.



A fully automated foodservice solution suitable for fresh, frozen and ambient foods

- Ability to operate 24/7, 365 days a year.
- 100% error proof, consistent and safe.
- Menus can be tailored to any dietary or nutritional needs.
- A table top system which operates off a standard 13amp plug supply.
- Eco friendly – savings of up to 70% over conventional foodservice methods.
- Add ons include automated stock control, cost, profit and carbon footprint e-monitoring.
- The system can be built up and programmed as required then added to at any time to cater for all foodservice demands. The system can also be converted for mobile operation.
- The iWave® mobile system trolley is an example of how flexible and versatile this system can be.



iWave® provides the ultimate solution for a wide range of foodservice applications



iWave® in use within a Convi Store Micro Market.

SHARP

Be Original.



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