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Things to Consider when Shopping for a Commercial Microwave Oven by [Cristian Stan](#)

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There are a number of things to consider when shopping for a commercial microwave oven for your kitchen business or restaurant. Read one for some valuable tips to determine what you expect from the oven and how to make the right decision.

Keep in mind that household microwaves are not designed to be used for commercial use. They simply cannot be used in the same regime as a commercial microwave oven. Additionally, they just might not be up to the safety regulations of a commercial kitchen. The specially designed commercial microwaves significantly reduce the time needed for cooking and they also save a considerable amount of time and money.

First, you need to determine the size of the room available for the commercial microwave oven you plan to buy. As capacity and size can greatly vary, just make sure you do have sufficient space for the oven you need. There are various types of microwaves available on the market which can be placed in different places. Thus, they can be built-in under the counter, can be counter top, stackable, stand alone or built into a larger unit.

When looking for a microwave, the easiness of use is another major aspect to consider. If you are already accustomed to a kitchen appliance of a certain brand, you should check their available microwaves for a model that fits your needs. A kitchen appliance that is user-friendly, you will correctly cook the foods and you'll seldom be confused by the awkward operating system of the machine. If you have difficulties in operating the machine, that means lost time and lost money.

It is also well worth checking for additional functions of the microwaves, besides the basic heating and defrosting functions. Even if you are only interested in these main two functions, you might find extremely useful and efficient such functions as well as grilling, baking, browning and roasting.

While you shop for the right commercial microwave oven, it is recommended to look for models that can be easily cleaned. Quite frequently it is difficult to clean kitchen appliances, so if you have a unit that can be easily cleaned, that is a true lifesaver. Cleaning should be a lot easier if you are dealing with removable plate and filters, along with accessible seams.

Keep in mind that usually higher wattage is translated into less cooking time. However, as liquids and food have various required times, it is important to follow the given instructions. Commercial microwave ovens have a wattage power of about 1,000 to 2,000 watts.

Besides checking its size and power output, you should also check several customer reviews to see what other users think about the product you plan to buy.

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