



***"Reliable Family Run (Husband & Wife Formed)"***

***"Twice recommended by"Time Out" London in 2006"***

***"Finalist of the Training and Development Barking & Dagenham Business Awards 2008"***

***"Finalist of the "Best New Business" and "Entrepreneur of the year" Kingston Business Awards 2010"***

***"Finalist of the "Entrepreneur of the year" Kingston Business Awards 2011"***

You can cook more than just pizzas in the oven, roast meat tastes delicious as does fish, stews, puddings and bread. Commercial ovens are made in the UK from materials that are designed to withstand the British weather so you can buy in confidence that your oven will last and some other countries and they are designed to the countries standards

However, when it comes to do installation or repairs, you can't just do that yourself as you need to do the jobs properly and you need to get a commercial gas catering engineer to do the jobs on these catering appliances for you as you know you need to do things by the book and all the rules and regulations on gas jobs have to be complied by a professional company who can take care of everything for you to save you from having unexpected troubles.

### **Reliable (Family Run) Commercial Catering, Commercial Gas Engineers in London**

In restaurants, we can watch the small fire inside a wood oven. They operate their ovens this way in order to maintain even temperature over a long period of time. You know how happy the owner is to use their wood burning oven; it changes the whole situation a lot for them. Basically, they operate wood oven the way a "modern" oven is operated except the fuel is a firewood and the shapes are different. Wood burning pizza ovens have temperatures normally higher in the

ceiling above and the floor is normally cooler (another physical law, convection, says heat is inclined to go up). However when the oven gets closed for a couple of minutes both vault and floor become equal radiant in the heating sense, it's very quick. Pizza is done with the door opened and with ongoing fire or bulk of very hot red embers still radiating inside the oven. This cooks pizza in about 90 seconds, leaving it with no burnt edges or bottom of the pizza base. It is impossibly expensive to maintain this temperature for a long periods of time in gas or electric ovens, and it's also not environmentally friendly to use modern conventional appliances\*. Restaurant wood burning ovens are being used primarily for pizza and are being kept at a lower temperature because they keep the fire on and these ovens still cook fast. They are extremely easy to run, and guess what- They do not have to be cleaned from grease! Grease in the oven burns out on it's own. Now, if you have ever cleaned your busy oven at home, you know how this works.

At advanced Professional Commercial Gas Services here – we always try to prevent problems from happening as soonest as we can. We always recommend the customers to get their commercial appliances services, inspected or maintained yearly especially if you have very old appliances to rely on.

We have experienced commercial gas engineers who hold commercial qualification such as commercial gas safety, commercial qualifications COCN1, CODNCO1, ICPN1, ICAE1, CORT1, CIGA,1 TPCP1A and we can deal all commercial heating breakdown, commercial boiler repairs, we can connect connect gas supply to commercial griddle in the restaurant, we can service your commercial boiler yearly and every year we will remind you when your service is due.

Whatever you want to get done, where ever you are, whenever you wish you can call Advanced Professional to book our emergency commercial plumbing and heating engineers 24 hours throughout festive periods.

