

## Press Information

# Light Equipment



When space is limited, there are still options that will allow the caterer to produce a large and varied menu.

One such example is the La Provence Tea Rooms in Sawbridgeworth, Hertfordshire. The tearooms are part of a French concept 14<sup>th</sup> Century Cottage Gift Shop and tearooms. The business was originally focused on the gift side, with only small revenue coming from the tearooms and courtyard garden. That was three years ago. Much has changed. The recession hit and a change of focus was needed. The owner, Caroline Williams, had always



intended to increase the revenue for the tea room side of the business, but had inherited only a domestic toaster, microwave and a kettle, when she purchased the business in the November of 2008.



After talking to R H Hall, they recommended a list of products

and helped develop a simple but extensive menu. The Tea rooms now boasts a vast menu that includes home baked cakes, toasted sandwiches, tea cakes, cream teas, a specially blended range of coffees and an extensive range of teas. Since the introduction of the new menu and equipment the tearooms has trebled its turnover, proof that professional advice and equipment is the route to success for a small business.

### **The equipment now installed in La Provence include:-**

**The MEM 1400 Maestrowave Grill** – A compact unit (430w 220d 230h) used for toasted sandwiches, tea cakes, croissants and crumpets. The dual temperature controls and accelerated heat up features produce better results, while the top and bottom quartz elements ensure an even and fast end product.



**The Maestrowave Combi Chef 5+** - A versatile microwave combination oven used to bake cakes, heat soup, regenerate products and of particular good use is the rapid defrost function for frozen products.



The ever popular and extremely versatile Maestrowave **Combi Chef V** had been given a major facelift in 2010 – the first since its launch back in 2000. The new model, the **Combi Chef V +**, has a fresh and modern look, attractive enough to sit front of house and features a newly designed

control panel which makes the operational usage and menu creation set-up a whole lot easier to navigate.

The new 'create your own menu' feature allows for up to **50** menus to be pre programmed using any method of oven, microwave, grill or combination or microwave plus oven or microwave plus grill using the turbo fan function on or off!

The new control panel has also been technically improved to provide even

greater reliability and a much quicker and more precise touch and feel.



**The MW1200** – A 1200 Watt, medium duty commercial microwave oven with simple to use controls, used for reheating products, a must when the Combi Chef 5+ is in use, baking a cake!



The MW1200 touch panel provides up to 20 pre stored menus, a double quantity key and variable power settings with up to 5 stages of cooking. This fast and

efficient model would suit all small and medium sized catering needs.

**The MWB3** – A 27 litre output per hour water boiler is an essential part of a tea rooms equipment, far better than using a kettle! This model is a countertop version with a 11.5 litre draw off and is capable of an initial draw-off of 66 cups an hour.



## Other small equipment from Maestrowave

### The Maestrowave MC30L4B Induction Hob



Induction cooking is fast - a pan of water can be boiled in about 10 seconds - and because an induction hob uses significantly less power than a standard gas or electric hob it offers considerable savings in running. This type of cooking is becoming more popular, especially for front of house. Extremely simple and very safe to

use, our counter top 'plug and play' model is built to withstand the demands of any busy catering operation. Featuring high quality German Schott ceramic glass and electronic controls for greater cooking precision, this product is great value for money in comparison to others in their class. We plan to expand our range of Induction Hobs over the next 12 months – keep up to date by visiting [www.maestrowave.com](http://www.maestrowave.com)

#### Why Induction?

Induction hobs are environmentally friendly as they are 95% energy efficient. They produce no background heat as induction heats only the pan, resulting in a cool working environment with lower extraction costs. Since the glass hob surface retains only minimal heat reflected from the pan, cleaning is easy and quick.

## Maestrowave Panini Grills – The UK's no. 1 panini choice

The Maestrowave range of panini and contact grills is the largest and most comprehensive selection available in Europe and now reportedly the UK's best selling range too! The food on the move market is huge and this type of offering is a must in any grab and go catering environment. All models are portable and operate



from a 13amp supply. Fast heat up times and excellent heat retention delivers the efficient and consistent cooking results needed in a fast moving food operation. Available in standard cast iron or non stick plate options\* and a wide choice of grill configurations. Add ease of use, attractive styling and great value for money it's no wonder Maestrowave is the UK's no.1 panini choice.

## Conveyor toasters



For that busy breakfast sitting there is only one answer – a conveyor toaster! Three toasters are new to the Maestrowave range boasting an impressive output of up to 475 slices an hour.

***The MEMT18021 Conveyor toaster,  
with front output***

This toaster is capable of producing a high volume in a very short space of time – up to 300 slices of bread an hour. Produced in sturdy stainless steel, it is attractive, simple to use and easy to clean. It boasts one of the smallest footprints on the UK market. Making an ideal choice where space is an issue.

***The MEMT18031 Conveyor toaster, with front output***

A toaster that is capable of producing 450 slices of bread an hour, it is capable of coping with a high volume in a very short space of time – up to 450 slices of bread an hour. Produced in sturdy stainless steel, it is attractive, simple to use and easy to clean. It boasts one of the smallest footprints on the UK market. Making an ideal choice where space is an issue.

***The MEMT18061***

This is the ultimate in conveyor toasters. An impressive output of 475 slices of toast an hour makes this unit the ultimate in conveyor toasters.

A unique attribute of this toaster is that it caters for both front and back of house operation. When in use front of house, an innovative cover effectively hides the control knob and setting, preventing the user from easily adjusting the pre-set temperatures and speed. When in use back of house the panel is easily removed as required.

**RH Hall, sole distributors for the Maestrowave™ brand and the UK's largest independent Foodservice distributor, are ready to reinvent the way food is stored, cooked and monitored!**

**Established in the UK since 1982, Maestrowave™ is the foodservice brand that creates simple to use, innovative solutions, reinventing the way food is stored, cooked, served and monitored.**



T: 01296 663400 [www.maestrowave.com](http://www.maestrowave.com) [www.rhhall.com](http://www.rhhall.com)

Editorial contact: - Paul Williams, Value Marketing Services, 0796 607 4209, email [pjpw@blueyonder.co.uk](mailto:pjpw@blueyonder.co.uk)