

Press Information – RH Hall – Stand 576E

Experience The future of foodservice



See the latest innovations from Maestrowave unveiled at Hospitality 2011

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.

Exhibiting on the CESA Innovation Zone, RH Hall will unveil both new products and concepts from the Maestrowave™ brand.



RH Hall are sole suppliers of Maestrowave, iWave and MenuCreator foodservice equipment
Telephone: 01296 663 400 Email: maestrowave@rhall.com Website: www.maestrowave.com

On show, for the first time, is a **new Maestrowave hi speed combination oven**, the **CombiChef 6 with Menu Creator 1.0™**, that has the ability to bake, roast, grill, steam, defrost, regenerate, microwave, boil or simply keep food warm. This new product will make development of menus a very simple task and will be a must for multiple site operators!

The 'create your own menu' feature allows for up to **50** menus to be pre programmed via your pc/laptop, 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!



Developing menus could not be simpler! New menus can be developed and adapted centrally using the **Menu Creator 1.0™** software and then deployed into remote sites via an updated memory stick at the touch of a button!

The **Combi Chef 6** features an 'all new' operating panel with integral USB port, and is supplied with a Maestrowave USB memory stick that contains the new and unique **Menu Creator 1.0™** software, plus other useful menu information too.

With this new software and the advanced **Combi Chef 6** far greater control can be achieved across multi-site operations where uniformity of menu delivery is vital. New menus can be developed and adapted centrally using the **Menu Creator 1.0™** software and then deployed into remote sites via an updated memory stick at the touch of a button! Errors are eliminated, with perfect cooking stages and timings all pre-programmed on the software, so quality results can be delivered time after time, improving customer experience and reducing costly waste.

The beauty of **Menu Creator 1.0™** is that it is extremely simple to understand and operate. Loading menu information takes seconds and accessing saved menus for updating is very easy too. However, if a user requires it, full technical support is available. The system operates off standard PC software and is Windows 7 compatible.



iWave® Automated Food Service Solutions

The latest addition to the **iWave® foodservice plated meal solutions** will further establish **iWave®** as the leader in innovative, energy saving, foodservice methods.



Working in partnership with most leading foodservice suppliers, throughout the UK, **iWave®** provides the complete solution. From menu development through complete plated meal service, **iWave®** is the perfect solution!

Features and bespoke services include automated stock control, cost, profit, carbon footprint e-monitoring and HACCP to ensure you have full control of your foodservice operation at all times. The existing range has established itself throughout the healthcare sector. It is easy to use, suitable for fresh, frozen or ambient foods and to date **over 3.0 Million meals have been served to perfection by iWave®**. This new addition has many new and exciting features that will have its very first public showing at Hospitality 2011.



Simple to operate:-A-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.



B-Place Following directions from the LED display, the operator places the food item into the **iWave®**.

C-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.



The New Maestrowave Combi Station

The **Maestrowave Combi Station**, comprises of the market leading Maestrowave **Combi-Chef 6**, combination microwave oven, with mobile refrigeration and storage provided by a choice of bespoke True fridge, freezer or glass door merchandiser counters – manufactured specially for Maestrowave & iWave.

By combining, the three units in one you have a complete ready made kitchen and/or 'Grab & Go' impulse merchandiser that can be made wheeled in to position in minutes!

Simply plug into a 13amp socket and away you go!



T: 01296 663400

www.maestrowave.com

www.rhhall.com

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