

Press Information July 10



Make Sure Your Customers Have The Ultimate Outdoors Experience!

Utilising the outside area of a catering outlet has never been so important. The smoking ban has created outdoor areas that in many cases are under utilised.

The World Cup has seen many caterers take advantage of the good weather and increased customers to now use these areas to their advantage, providing outdoor catering areas.

R H Hall, world-wide distributors of Maestrowave, have added an exclusive range of BBQ systems - ***Crown Verity***. These are a real profit maker and will ensure that the outdoor catering facility maximises food sales potential throughout the year. By adding some ***Simply Stainless*** outdoor stainless steel benches it is easy to set up a complete food store, cook and serve facility and if placed under a suitable fire rated gazebo you can even cater in the good old UK's Summer wet weather too!



It is essential that the customer is comfortable and that is just as important outdoors as it is when they are indoors. By adding Ceramic Heaters and Fly Killers the solution is complete!

On a cold night Ceramic Heaters can take the edge off the chill.



Ceramic Heaters

The ceramic heaters are safe, simple and affordable solution to outdoor heating. The heating system provides instant heat with no uncomfortable red glare and guarantees 10,000 hours of use, with no requirement for easily damaged glass or bulbs.

There are two units available. The M3ECHSS, three element unit that has the capacity to cover an area of approximately 22 metres square and costs only around 15p an hour to run. The second unit, the M4ECHSS consists of four elements with a capacity to cover around 30 metres square.

Cigarette Disposal

Also available, to compliment the heaters is a robust stainless steel cigarette disposal bin.

Fly/Bug Killers

On a warm, muggy, night the bugs will be out in full! To ensure the customer is comfortable the extensive range of Maestrowave Fly/Bug Killers will keep these insects at bay!



Fly Killers Ranging from 2 x 8w to 2 x 40w (40M² to 240 M²Coverage) the new Professional range has everything a commercial kitchen could need from a fly killer - stylish, slim, effective and easy to fit either to a wall.

These are the only budget priced metal fly killers on the market that can claim to incorporate the highest standard of safety features.

To compliment the Professional range we have the next generation eco-friendly, low energy consumption, Premier range, with a massive saving of 80% in electricity consumption of a conventional electric unit, tubes that last for 3 years and less servicing requirement.

For further information contact R H Hall's office on 01296 663400, visit www.rhhall.com

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