

Press Information May 10

Combi Chef 6 with Menu Creator 1.0™ **Launches in June 2010**

The beauty of the **Maestrowave Combi Chef** lies in its flexibility and ease of use. It has the ability to bake, roast, grill, steam, defrost, regenerate, microwave, boil or simply keep food warm. Now that's accelerated cooking!

The New Combi Chef 6 with Menu Creator 1.0™

The latest addition to the Maestrowave range – the new **Combi Chef 6** will launch in June and Ray Hall, Managing Director of R H Hall, says it has the ability to cook or regenerate a larger choice of menu.

“A single portion of steak and kidney pie can be cooked, from frozen in just three minutes, compared with 30 minutes in a traditional oven.”

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 **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.

Combi Chef V +

The ever popular and extremely versatile Maestrowave **Combi Chef V** has been given a major facelift – 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.



Training

Training comes in two forms - How to use it and how to look after it. At R H Hall, we train our distributors through extensive set down programmes so that they are able to offer the best advice and training to the end user. We also have recently invested in an extensive facility at our head quarters – “Halls Kitchen.” Divided into zones, it is fitted out with the very latest equipment. This is a superb facility where both menu development chefs and our own trainers work closely together to create the ideal environment for menu planning and equipment training.

Such advice as to when and how to clean the oven, service interval recommendations and the best use of the oven are just part of the training given to customers.

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

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