



## COMBI OVENS FEATURE EAT OUT – NOVEMBER 2015

*Please attributes any quotes to Ray Hall, Managing Director, R H Hall*

Today's Combi Ovens are becoming more intelligent, with programmable models aiding efficiency and ensuring consistent results, leading to less wastage. In addition, features such as rapid pre-heat functions save on power and aid unit recovery after loading/unloading; self-diagnostic facilities are built-in to some equipment which can detect any operational problems, again helping to keep them running at optimum performance and efficiency and auto power cut out is a great feature which saves energy when the equipment is not in use.

Combi's can be operated manually or as we have seen in the past few years, unique pre-programme options have been developed which save valuable time in an operation and ensure food quality and consistency time after time.

*Multi-functional benefits have come to the fore recently – for example:*

The Maestrowave Combi Chef 7 has many features to offer including the latest Menu Creator 2.0™ software package, which allows you to 'create your own menu' and programme up to 99 menus using any method of oven, microwave, grill or combination and with or without the turbo fan! This oven is the most flexible, efficient and easy to use oven yet and will help you produce the best results ever, in super quick time – it's really an oven that can do it all and produce consistent results time after time. Fits into a skilled or non-skilled kitchen with complete ease, this piece of equipment is very easy to operate with sophisticated results being possible within both operations. The model sits on a counter and operates from a single 13 amp supply.

**We have produced a brand new video showing all the features and benefits of combi cooking using the latest and innovative Maestrowave Combi Chef 7. Simply log on to [www.rhhall.com](http://www.rhhall.com) and follow the links from the home page.**

Getting the correct training for staff on how to use and look after the equipment in the first instance will help a caterer get the best from their equipment. With the Maestrowave Combi Chef 7, the menus are easily pre-programmed and then operation is extremely easy, even from a completely de-skilled staff base.

Understanding is still the key to success with combination cooking. To maximise usage of a combi effectively, I think it is paramount that all caterers are educated as to the full potential of their unit and also be receptive to implementing the alternative cooking techniques required and then they'll be able to fully appreciate the great results that are possible and implement its use more and more in the meals produced by their kitchen. By fully understanding their combi and getting the right techniques for each type of food, succulent meat, poultry and fish together with perfectly cooked vegetables that retain taste, texture and nutritive value are all possible.

Please visit [www.rhhall.com](http://www.rhhall.com) and the recently re-launched website of [www.maestrowave.com](http://www.maestrowave.com) for more information

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