

Press Information Oct 10

Ready Made Kitchen – No chef required!

The latest innovation from Maestrowave is the **Combi Station**, comprising of the market leading Maestrowave **Combi-Chef V Plus**, combination microwave oven, a Simply Stainless bench, mounted on heavy-duty castors and a Gram fridge/freezer.

At the heart of this package is the cooking system. 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!

By combining, the three units in one you have a complete ready made kitchen that can be made available any where in the establishment. Simply plug into a 13amp socket and away you go!



Combi-Chef V Plus

Combi-Chef V Plus is a revolutionary New high speed commercial COMBINATION MICROWAVE OVEN encompassing the latest technological advances for efficient pre-programming with one touch cooking, regeneration and defrosting capabilities. The most versatile cooking, defroster and regeneration oven available, your entire menu can be created and made available at a touch of a button!

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.

Gram Fridge or Freezer

With a choice of under counter storage, the Lower height Compact 210 models are designed to fit under worktops in commercial workplaces. With their width of 60 cm, depth of 64 cm and height of just 83 cm, the cabinets are ideal for building in beneath worktops. This ensures that busy operators can have their raw materials stored close to hand and with the Maestrowave Combi Station it could not be nearer!

Internal temperature stability is exceptional thanks to the Gram air distribution system. This means the Compact 210 cabinet maintains a correct and uniform temperature throughout.

These units offer ultra-low energy consumption and are Carbon Trust approved (ETL).

Simply Stainless Bench

This bench is “simply” the heaviest duty available on the UK market. It has a build quality second to none and is part of a full range of systems that is extremely flexible and is used by many leading group operators and consultants. The heavy-duty castors make light work of moving the “ready made kitchen” from location to location!

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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