

Press Information – March 2013

Cook and hold rice to perfection with Maestrowave

How do you cook rice to perfection, hold it for up to 12 hours and still serve at the perfect temperature and texture? The best way is with a professional rice cooker and warmer. These versatile units are a must when rice is at the core of the menu. They can also be used for many liquid based menu items such as soup or porridge, making them a very useful piece of catering equipment. Buying a Maestrowave rice cooker and warmer will also mean that you get extremely good value for your money, as you would expect!

The MRC5L Rice cooker/warmer

This professional rice cooker is capable of cooking five litres of rice to perfection. It will also keep the rice warm for an impressive eight hours without losing moisture. It is finished in stainless steel, with an interior coated in Teflon.



The MRFW20L food warmer

This piece of equipment can hold an impressive 20 litres of food such as rice, soup or porridge at a perfect serving temperature for up to 12 hours.

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.



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