

MAESTROWAVETM



Rice Up Your Life with Maestrowave!

Please attribute any quotes to Ray Hall, Managing Director, R H Hall

How do you cook rice to perfection, hold 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.

The MRC5L 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. Finished in stainless steel, with a Teflon coated inner bowl, it is attractive and easy to keep clean. Electronic controls make for ease of use and you can simply 'plug & go' with a 1.95kW total loading.

The MRFW20L rice and food warmer has a massive 20 litre capacity, which can be used for much more than just rice. Soup, casseroles, curries and more can all be held at perfect serving temperature. As with the MRC5L cooker, stainless steel exterior and Teflon interior, plus electronic controls and 13 amp plug operation keep things stylish and simple.

R H Hall are the Exclusive Worldwide Distributor for the Maestrowave range of Catering Equipment. For more details, visit the newly relaunched www.maestrowave.com or www.rhhall.com

For press information contact:
Emma Smith
01296 663400
emma.smith@rhhall.com

