

Press Information March 09



The *Combi Chef V +* and *Combi Chef 6* with USB launches in April 2009

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, boil or simply keep food warm.

The latest additions to the Maestrowave range – the new **Combi Chef 6** and the **Combi Chef V +** launch in April and Ray Hall, Managing Director of R H Hall, says 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.”



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 +**, which will be available from April/May 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.

Combi Chef 6

This new combi, available for the summer, has all the features of the Combi Chef V + with the added bonus of increased menu storage ability and the addition of easy updating by means of a USB stick.

This model allows **50** menus, as standard, to be stored into the program function. This can then be easily updated by the way of a USB stick, using either an Excel spreadsheet file format or via the Maestrowave website. The Combi Chef is an ideal addition to a multi site user.



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 advise 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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