





ANYTIME, ANYPLACE, ANYWHERE.

From fast food to fine dining, there isn't any foodservice operation that can't benefit from the iWave® system by Maestrowave.



FORECOURTS - VENDING - RETAIL FOOD OUTLETS - CONVENIENCE STORES - LEISURE CAFÉ AND BARS - PUBS - RESTAURANTS - UNIVERSITIES







Introducing iWave® your 24/7 foodservice partner

iWave® from Maestrowave is the intelligent solution for every foodservice situation where speed, quality, consistency, accountability and safe cooking are required.

The system will meet any foodservice volume demands from the smallest of operators to the largest of chain outlets and restaurants.

- A fully automated foodservice solution suitable for fresh, frozen and ambient foods.
- Ability to operate 24/7, 365 days a year.
- 100% error proof with consistent and safe cooking time after time.
- Menus can be created to meet any dietary or nutritional values.
- A table top system which operates off a standard 13amp plug supply.
- Very economical to run with an eco friendly carbon footprint providing a saving of up to 70% over conventional foodservice methods.
- Features and bespoke services include automated stock control, cost, profit and carbon footprint e-monitoring to ensure you have full control of your foodservice operation at all times.
- The system can be built up and programmed as required then added to at any time to cater for all foodservice demands. The system can also be converted for mobile operation.
- The iWave® mobile system trolley is an example of how flexible and versatile this system can be.



A foodservice system is judged by the quality of food it delivers. The iWave® system has been developed with some of the leading manufacturers and suppliers of ambient, chilled and frozen meals. By replacing manual controls with a 'fool-proof' barcode scanner and unique encrypted barcodes, any chance of operator error has been removed, ensuring every meal is delivered at its best, as easy as ABC.



Tons Co.



A-Scan

The operator makes their food selection, then, whilst holding the food item in a level position, presents the barcode label to the scanner window. Audible and visual alerts confirm the code has been read.

B-Place

Following directions from the LED display, the operator places the food item into the iWave[®].

C-Press

As directed by the LED display, the operator presses the large start button. A countdown display indicates the time remaining. On completion an alarm is sounded and the food item is cooked to perfection.

Food partners

Whatever the foodservice situation, iWave® delivers consistently, time after time. Working with your preferred food supplier or utilising our food supply partners, we will ensure the iWave® system is fully tailored to your needs. We are able to provide a full consultancy and evaluation service from our state of the art development kitchen.



Buy with confidence

The iWave® foodservice system delivers on all cost, health, safety and nutritional targets. The system is fully CE and WEEE (Waste Electrical and Electronic Equipment) compliant and energy efficient with an environmentally friendly carbon footprint.

Built to withstand life in a demanding foodservice environment, each iWave® system is manufactured from top quality components to ensure a long, trouble free and cost effective lifecycle.

The flexibility of the iWave® system means that you buy with confidence in the full knowledge that the system can evolve as your foodservice requirements evolve.

No more guess work iWave® **e-reporting** automatically monitors every aspect of your foodservice operation 24/7.

iWave® software and e-reporting bolt ons include:

Every time one of the unique iWave® barcodes is scanned, the identity of the food or user is recognised and logged by the iWave®. This information is sent to the iWave® server via a wired, GPRS or wireless connection. Alternatively information can be stored on the iWave® and downloaded directly to a laptop or PDA with an infra-red or Bluetooth connection.

You choose what's right for you....

Safety first with iWave® access control

Only permitted or trained personnel can operate your iWave® system with the unique iWave® access control software, ideal for public locations.

e-cost centre

Take control and reduce your operational costs with the iWave® e-cost centre software. Receive automatic reports analysing the cost of every meal, energy consumption and even your hourly labour costs!

e-profit centre

Watch your profits grow with the iWave® e-profit centre software. Receive regular reports detailing the profit for each meal cooked in your iWave® system.

e-ordering

No more manual orders or overstocking with the iWave® e-ordering software. Your iWave® will automatically generate replenishment orders for food cooked that session, day or week. Choose to have this sent directly to your nominated food supplier or input automatically into your existing Purchase Order software system for approval.

e-waste monitor

Prevent food wastage and ensure stock rotation with the iWave® e-waste software. Your iWave® will automatically generate reports for food that reaches its use by date before disposal. Consolidated information will be available by food type and monitored by individual user, iWave®, workstation or site.

e-food theft monitor

Regular stock checks can be carried out with the iWave® e-food theft software and hand-held barcode scanners. All data is automatically fed into the central iWave® database to highlight any unreported losses.



e-nutritional monitor

For the health sector, help speed up patient recovery by monitoring the daily nutritional intake by individual patient with the iWave® e-nutritional software. Your iWave will automatically generate detailed nutritional reports broken down by individual meal for each patient.

e-carbon footprint monitor

Reduce and hit your carbon footprint targets with the iWave® e-carbon footprint software. Your iWave® will automatically generate reports to show your daily carbon footprint reduction and monitor target progress.

e-maintenance

Let your iWave remind you when it is time for its annual service, maintenance or PAT test with the iWave® e-maintenance software. Choose to have this request sent directly to your iWave® service centre or to your Maintenance Manager.

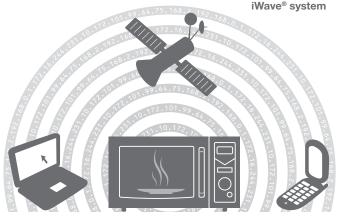
e-summary

iWave® e-reporting will automatically monitor every aspect of your foodservice operation. iWave® e-reporting software will effectively monitor and manage an individual iWave® system, workstation or can be linked to multiple iWave® sites throughout the world.

e-bespoke services

- Barcoding charging systems ideal for vending, forecourt, school and staff canteen areas.
- Mobile Barcoding and Data Capture Solutions
- Barcode Tracking Solutions
- Bespoke Projects

Wireless technology enables global reporting direct from every







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A 5 star, 12 month "no fuss" warranty comes as standard on all Maestrowave products. See individual product specifications for details. Extended warranty and maintenance agreements are also available to suit any individual or group requirement.





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buying buying solutions