

**Press Information**

# Speed, Style and Extra Value!



**The Maestrowave MC30L4B Induction Hob, with free accessory pack**



The Maestrowave Induction hob is a precision engineered, super fast piece of cooking equipment. It's adjustable temperature of between 60 and 240 degrees centigrade, can be adjusted using the touchpad controls for instant changes in temperature. For a limited time this super piece of equipment comes with a free accessory pack!

Induction cooking is fast - a pan of water can be boiled in about 10 seconds - and because an induction hob uses significantly less power than a standard gas or electric hob it offers considerable savings in running. This type of cooking is becoming more popular, especially for front of house. Extremely simple and very safe to use, our counter top 'plug and play' model is built to withstand the

demands of any busy catering operation. Featuring high quality German Schott ceramic glass and electronic controls for greater cooking precision, this product is great value for money in comparison to others in their class. We plan to expand our range of Induction Hobs over the next 12 months – keep up to date by visiting [www.maestrowave.com](http://www.maestrowave.com)

### Why Induction?

Induction hobs are environmentally friendly as they are 95% energy efficient. They produce no background heat as induction heats only the pan, resulting in a cool working environment with lower extraction costs. Since the glass hob surface retains only minimal heat reflected from the pan, cleaning is easy and quick.

**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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