



Press Information July 08

Small equipment Feature – OOH – July 2008

R H Hall is sole distributor for such brands as Maestrowave, Sharp, Smeg and Simply Stainless.

Focusing on small equipment the Maestrowave range has it all, from a toaster to combination ovens.

The range includes, Panini, Contact, Ceramic Grills & Griddles, Pizza Ovens, Grills, Toasters, Rice Cookers, Food Warmers, Hot Plates, Bain Maries, Soup Kettles, Slicers, Combination Ovens, Microwaves, Fryers, Fly Killers, Ceramic Heaters, Hand Dryers and Cigarette bins. All products are developed exclusively for Maestrowave in keeping with stringent quality and durability standards whilst offering extremely good value for money. R H Hall distributes Maestrowave worldwide.

Panini/Contact Grills and Griddles

Maestrowave offers an extensive range of tabletop Panini/Contact Grills and Griddles for every possible need. Grills are available with either cast iron or ceramic plates, both having their own distinct advantages.

Ceramic reduces the amount of food and carbon sticking to plates whilst iron is renowned for its heat retention properties. Both types are available with ribbed and/or flat plates, depending on the preference. There is also an option of non-stick plates that offer all the benefits of cast iron but with the advantage of being very easy to clean.

Both ceramic and cast iron grills are available with ribbed and/or flat plates.

Non-stick versus traditional cast iron plates

Cast iron plates are renowned for their heat retention properties. Cleaning is usually carried out using metal scrappers and wire brushes. Traditional cast iron grills are established favourites for cooking breaded and panini type products.

The Maestrowave non-stick plates are ideal for meat and delicate foods. They are very easy to clean.

Therefore, the choice is really down to the intended use and it is advisable to seek professional advice from specialist supplier or a well-established catering equipment distributor who can advise on the correct machine.

Pizza oven/Grills

Maestrowave offers a range of individual equipment solutions ideal for the more compact kitchen including pizza ovens, quartz and salamander grills. Maximising space and productivity they are both robust and occupy the smallest of footprints.

Pizza Ovens

The MEMT15050 Compact twin deck pizza oven

An ingenious and resilient piece of equipment that is simple to use and takes up the minimum of space! Measuring only 440mm wide, 380mm deep and 270mm high it will cook a frozen pizza to perfection in only ten minutes. The oven

features two 12-inch pizza pull out drawers for easy access. It also has adjustable temperature controls and an alarm timer.

Quartz Grill

The MEMT14000 Compact quartz grill

Measuring only 430mm wide, 220 deep and 230mm high this compact grill is ideal for the smaller kitchen. Its features include an accelerated heat up feature, dual temperature controls, ensuring speed and control.

Salamander Grill

The MEMT12900 Large radiant salamander grill

Featuring accelerated heat up, top and bottom element controls, this grill has a larger footprint than the quartz grill making it a great choice for the larger kitchen.

Toasters

For that busy breakfast sitting there is only one answer – a conveyor toaster! Two toasters are available in the Maestrowave range boasting an impressive output of up to 400 slices an hour.

The MEMT18000 Conveyor toaster, with rear output

This toaster is capable of producing a high volume in a very short space of time – up to 300-350 slices of bread an hour. Produced in sturdy stainless steel, it is

attractive, simple to use and easy to clean. It boasts one of the smallest footprints on the UK market. Making an ideal choice where space is an issue.

The MEMT18050 Conveyor toaster, with front and rear output

This is the ultimate in conveyor toasters. An impressive output of 350-400 slices of toast an hour makes this unit the ultimate in conveyor toasters.

A unique attribute of this toaster is that it caters for both front and back of house operation. When in use front of house, an innovative cover effectively hides the control knob and setting, preventing the user from easily adjusting the pre-set temperatures and speed. When in use back of house the panel is easily removed as required.

The MCRCS4500 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 MCRW2100 Food warmer

This unit will hold up 21 litres of food at the ideal serving temperature, for up to 12 hours, making it an ideal choice for the busy caterer.

Hot Plates

Maestrowave hot plates are guaranteed to keep food at a constant temperature of 75 degrees C. Fully portable, they are ideal for serving requirements at any event. The units will sit flush when placing several units side by side making them very flexible when serving to varying numbers of customers. The hotplates are very easy to keep clean and are available in both fixed cord and removable cord versions.

Bain Maries

Maestrowave counter top Bain Maries provide convenient and hygienic storage for precooked foods and liquids. Indispensable in any kitchen, Bain Maries preserve the flavour and freshness of food, keeping it at serving temperature for several hours without the worry of it drying out.

All Maestrowave Bain Maries are constructed from stainless steel for maximum durability and ease of cleaning. They also feature a very accurate simmerstat control.

There are five models to choose from in the range. Starting with the dry heat bain marie with 2 x quarter gastronorm containers to the wet heat unit with a storage capacity of 3 x third gastronorm containers.

Soup Kettle

This soup kettle is the ideal shape to fit perfectly flush into counters and food servers. The gentle 300-watt dry heat needs less attention to cleaning than wet kettles, which often run dry and become overheated and inefficient.

Fryers

A must for any quick service or foodservice operator where reliability, ease of operation and economy is of the essence.

The range consists of five fryers - from single well fryers that are perfect for the smaller operator, to double fryers with two different sized frying compartments for operators who fry several foods at the same time.

Maestrowave fryers yield consistently high results and the comprehensive range means there is one to suit every need. All models are manufactured from high quality stainless steel and feature a heavy duty basket, batter plate and lid and a thermostatic control to ensure consistent results with every use.

For cleaning and maintenance purposes, the fryer head on each model simply lifts off. To ensure the appliance is not used without the head being in the correct position, the fryers feature a safety locator cut out. An additional safety feature is an overheat cut out to prevent oil from overheating but this also helps prolong the life of the fryers. For further ease of cleaning, the tanks are removable and the fryers have been designed to prevent dirt or grease traps.

Keep it clean with Maestrowave Hand Dryers and Fly Killers

With the **new range** of Hand Dryers and Fly Killers from Maestrowave, hygiene becomes more attractive and affordable!

The range includes five new dryers, a chain curtain and five new fly killers. Fly Killers Ranging from 2 x 8w to 2 x 40w (40M² to 240 M²Coverage) the new Professional range has everything a commercial kitchen could need from a fly killer - stylish, slim, effective and easy to fit either to the wall or ceiling.

These are the only budget priced metal fly killers on the market that can claim to incorporate the highest standard of safety features.

To compliment the Professional range we have the next generation eco-friendly, low energy consumption, Premier range, with a massive saving of 80% in electricity consumption of a conventional electric unit, tubes that last for 3 years and less servicing requirement.

Hand Dryers

This professional range of dryers offers style, performance and reliability at unbelievable value for money.

Powered by long life motors, drying times are between 10 and 35 seconds depending on the model chosen, ensuring that they continue in service at optimum performance for longer!

Ceramic Heaters & Cigarette Disposal

The ceramic heaters are safe, simple and affordable solution to outdoor heating. The heating system provides instant heat with no uncomfortable red glare and guarantees 10,000 hours of use, with no requirement for easily damaged glass or bulbs.

There are two units available. The M3ECHSS, three element unit that has the capacity to cover an area of approximately 22 metres square and costs only around 15p an hour to run. The second unit, the M4ECHSS consists of four elements with a capacity to cover around 30 metres square.

Also available, to compliment the heaters is a robust stainless steel cigarette disposal bin.

Microwaves

The Maestrowave range of microwaves is a respected brand throughout the industry with many top companies utilising the award winning ovens.

The range consists of the MW1200, a 1200-watt commercial microwave oven, the award winning Combi-Chef IV combination microwave oven and the revolutionary Combi-Chef V combination microwave oven.

Comments from R H Hall

“Sales of microwaves have grown significantly in the past year, partly due to the smoking ban, but also due to the introduction of time saving extras, for some microwaves, such as the Cavity Protection System, that amongst other benefits make the ovens easier to clean and helps to avoid costly repairs,” says **Ray Hall, managing director of R H Hall.**

“It is also true that there is an ever increasing range of high quality food available, with the food companies and microwave experts working together to enable the novice caterer to make available an extensive menu, without a huge investment in kitchen appliances and space.

“Microwaves are cheaper to run than many kitchen appliances, take up less space and have a small carbon foot print.”

My recommendation for any establishment that wants to expand its take away menu is to contact a specialist microwave oven supplier or a well established catering equipment distributor who can advise on the correct machine and put them in contact with a food supplier who can provide guidance on an appropriate menu.”

The Microwave association (MTA) is a well-established independent association and a good point of reference if in doubt of whom you should call!”

There is no doubt that by adding a high quality food offering bakers can increase turnover and with expert help, can provide an appropriate food offering for their clientele.”

Microwave or combination microwave?

The microwave oven in today’s commercial kitchen has become a vital piece of equipment for defrosting and rapid reheating of pre-cooked foods. In fact, today’s kitchen often has several to meet today’s busy and fast demand for turnaround.

If you require the microwave to be used mainly for the simple reheat and defrosting of foods then a straight microwave will suffice. However, if you wish to reheat and cook food products then a microwave convection oven is well advised. Items such as pastry will become soggy if reheated in a plain microwave where as using a combination microwave convection oven the crisp golden

brown and conventional finished result will be achieved however in microwave speed!

It is likely that most outlets have a need for reheat, defrost and cooking tasks and in this case, it is recommended that both a combination microwave oven and a microwave oven be both purchased. A combination microwave oven will not replace the need for microwave oven and visa versa. These two types of oven work extremely well in tandem together. For example, whilst reheating /cooking pastry products using the combination model the ordinary microwave is available for all your straightforward reheat/defrost requirements. The features available today allow a choice of manual and programmable models and some even allow the chef to enter the detailed names of individual dishes and daily/weekly specials (i.e. as with the Maestrowave Combi Chef V)

New Developments

Unique Cavity Protection System

The ***Cavity Protection System*** is said to be one of the most unique and simple inventions for the commercial microwave oven user, making it safer to use, easier to clean with longer term financial benefits.

Kris Brearley, sales director for RH Hall says, "If you are familiar with microwaves usage in a working kitchen, operators will appreciate the problems with food splatter and liquid spillage. Build up inside the oven's cavity and roof is very likely to lead to burn ups and damage which is not normally covered by the manufacturer's warranty. This new system has many benefits, from being more hygienic to saving money on down-time and costly repairs."

For further information contact R H Hall's office on 01296 663400, visit www.rhhall.com

Editorial contact: - Paul Williams, Value Marketing Services, 0796 607 4209, email pjpw@blueyonder.co.uk

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