

MAESTROWAVE™



Introduce Induction to your Kitchen with the Maestrowave MC30L4B!

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

Induction Hobs are fast becoming a popular option for commercial caterers due to their speed, energy efficiency and high level of safety. The Maestrowave MC30L4B Induction Hob provides a perfect solution for those thinking about introducing Induction cooking to their kitchens.

It's a super-fast piece of cooking equipment (a pan of water can be boiled in about 10 seconds) with cooking temperatures adjustable between 60 and 240 degrees centigrade by using the simple touchpad controls – instant changes are possible.

The unit can also detect when a pan is removed, so it cuts energy automatically – a great safety feature as well as an energy saver – this feature can save between 40-70% energy over conventional hobs once the pan is removed – this could mean a saving of over £3,000 per year!

Another plus point is their ease of installation – the unit requires just a single 13amp plug power supply, meaning you can simply plug in and go!

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.rh hall.com

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