

Press Information

The New Combi Chef 7 with Menu Creator 2.0™

Innovation, Knowledge, Experience = Microwave Know How

The latest equipment offering from Maestrowave is the new Combi Chef 7, with Menu Creator 2.0™.

This is the latest and most flexible Combi Chef ever produced by Maestrowave.

As the name suggests, this oven is able to operate in a verity and combination of modes making it the most flexible, efficient and easy to use oven yet! If the chef wants to bake, roast, grill, steam, defrost, regenerate, microwave, boil or simply keep food warm this is the oven that can do it all.

Packed full of new features and the latest version of Menu Creator, being Menu Creator 2.0™, this oven will produce the best results ever in super quick time!



As an example, a beef topside joint of up to 6lb (2.7kg) can be cooked in combination mode in just 11 minutes. By using the combination mode of grill and convection, you can also be sure of a quality result!

Now that's accelerated cooking, with quality!

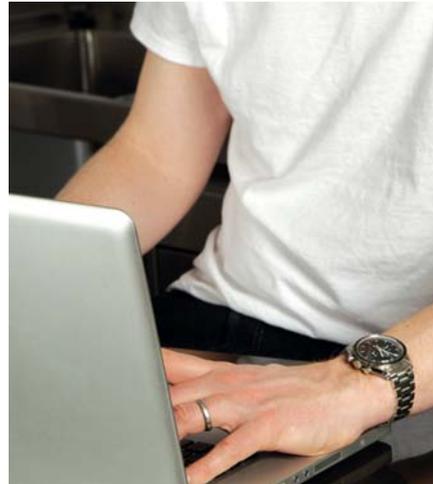
The new 'create your own menu' feature now allows for up to **99** menus to be pre programmed using any method of oven, microwave, grill or

combination or microwave plus oven or microwave plus grill using the turbo fan function on or off!

A Maestrowave SD memory card is supplied with each oven enables simply to use programming via a PC. With this new software and the advanced **Combi Chef 7** far greater control can be achieved across multi-site operations where uniformity of menu delivery is vital. New menus can be developed and adapted centrally using the **Menu Creator 2.0™** software and then deployed into remote sites via an updated SD card at the touch of a button! Errors are eliminated, with perfect cooking stages and timings all pre-programmed on the software, so quality results can be delivered time after time, improving customer experience and reducing costly waste.

The beauty of **Menu Creator 2.0™** is that it is extremely simple to understand and operate.

Loading menu information takes seconds and accessing saved menus for updating is very easy too. However, if a user requires it, full technical support is available. The system operates off standard PC software and is Windows 7 compatible.



and fan grill functions.

The oven comes complete with the **Menu Creator 2.0™** SD card, air filters, a ceramic insulating tray, for use when using metal dishes in combination mode and a wire rack shelf for use in convection, combination, grill, grill convection

The new Combi Chef 7, is available through RH Hall, the national exclusive distributor for Maestrowave.

About RH Hall

Innovative, experienced, knowledgeable, food solutions provider, are all words that are used to describe RH Hall. For the past 34 years, they have continually strived to keep ahead of trends in the market place.

Creating bespoke food and equipment solutions is a concept that RH Hall hold dear to their heart. Food companies need equipment to cook, but they also need to cook their food exceptionally well, to it's optimum standard. This is

where their Food Solutions Division comes in to play. RH Hall work closely with customers, bringing a knowledge and understanding of their market. You will often see development chefs and the Food



Solutions team working on a menu in the purpose built development kitchen at RH Hall.

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