

## Press Information



### **Grills & Griddles**

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. There are no fewer than 20 quality models to choose from, making it the largest Panini range in the UK, offering extremely good value for money.

By incorporating the latest design features, toasting sandwiches, rolls, baguettes and grilling numerous foods is made very easy.



***Model shown – MEMT17010 ceramic***

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.

***Model shown – MEMT16030XNS***

### ***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.

*Tips for buying Panini - Contact Grills, from Ray Hall, Managing Director*

**Be clear on your intended use and find out about the latest features and operational functions before you buy. Consider the following:**

- **What size of Panini - Contact Grill**

Decide what level of throughput you are likely to service – this will determine whether you require a compact single plate size grill or a larger double plate grill, which can offer a greater area with which to cook and speed up service and productivity.

- **Check reliability and durability**

Busy operations need hardwearing equipment. Check the plate quality, vital for durability and heat retention (vital in a fast food environment). Choose a leading brand with an established reputation for good quality and reliability, don't choose the cheapest, ensure you get real value for money.

- **Operational features**

Assess your needs in line with equipment features. Look for: stylish design if using front of house, ability to reach high temperatures – ideally 300 OC, quick heat up time, independent heat setting controls for greater versatility, plate options – non-stick, cast iron or ribbed, check for uniform heating and contact all over the food being cooked, value added extras such as a drip tray.

- **Servicing**

Our comprehensive range has been selected for top performance & reliability. Simple preventative maintenance is required to keep your panini/contact grill in peak condition, ensure plates, hinges & all moving parts are washed down after each service.