



Fish & Chips & Fast Food

Catering Equipment

October 2014

The Combi Chef 7 with Menu Creator 2.0™

The latest and most flexible combination microwave oven from Maestrowave, is the new **Combi Chef 7**. A true multi-tasking piece of equipment it's able to operate in a combination of modes - it can bake, roast, grill, steam, defrost, regenerate, microwave, boil or simply keep food warm, all in one flexible, efficient unit. It is an oven that really can do it all and produce consistent results time after time. Great results can be achieved equally within skilled and non-skilled operations.

The Combi Chef 7 has a host of operational features to help operators quickly and efficiently deliver dishes, including 'Menu Creator', the unique software programme developed by Maestrowave to capture and optimise the oven's capabilities in any foodservice environment. With this technology, the oven produces the best results consistently, in super quick microwave time.

With the unique Menu Creator 2.0™ software 'create your own menu' feature, 99 menus can be pre-programmed (999 from September 2014) utilising any of the oven's multi cooking methods of oven, microwave, grill or combination or microwave plus grill using the turbo fan function on or off. Operator errors are eliminated with the perfect cooking stages and timings all programmed onto the unit's Menu Creator software and dishes can be cooked to perfection at the touch of a button.

The operator simply programmes in their menus via a PC onto a supplied Maestrowave SD card (Windows 7 compatible), loading menu information takes seconds and accessing saved menus for updating is very easy too. With this unique software and the Combi Chef 7's advanced features, far greater control can be achieved across multi-site operations where uniformity of menu delivery is vital. New menus can be developed and very easily expanded and adapted. This can be done from one central PC and then changes can be deployed into remote sites via an updated SD card. 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, ideal in de-skilled operations or where skilled chefs need additional cooking resources.

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With the Combi Chef 7's pre-set menu creator facility the need for lengthy manual cooking processes is eliminated and the cost of wastage reduced as all dishes can be freshly cooked to order. For example, a beef topside joint of up to 6lb (2.7kg) can be cooked in combination mode of grill and convection in just 11 minutes!

This powerful oven operates from a small counter top footprint making it accessible for any size of operation. It's a simple 13 amp plug in and go installation operating on low wattage to save energy costs and with no lengthy pre-heat required, cooking times are slashed – on average by a third versus traditional methods; unique pre-programming for optimum performance also save time and energy.

The combi Chef 7 is an innovative, versatile, multi-tasking oven – essentially 4-5 appliances all in one unit!

The Combi Chef 7 is available through RH Hall, the worldwide exclusive distributor of Maestrowave. Contact the RH Hall Sales Team on 01296 663 400 or visit www.rhhall.com for more information.

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October 2014

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