



MAESTROWAVETM

The Professional's Choice

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Maestrowave development kitchen



Menu Development
Project No. 147



iWave foodservice system
in operation



Menu Creator

The professional's choice



With no room for compromise on product quality and reliability, foodservice operations large and small depend upon catering equipment to deliver outstanding results time after time – that's why Maestrowave has become the 'professional's choice'.

With over 30 years of expertise behind the brand, Maestrowave has become a highly regarded name within the catering industry. Integrating design, innovation and functionality into all of its foodservice equipment solutions to guarantee ultimate performance for every part of your catering operation.

Supported by a dedicated team of catering professionals and equipment designers, the Maestrowave product range is brought together with devoted attention to detail encompassing the latest technology. Each product is designed with simplicity and versatility in mind, ensuring ease of operation, cleaning and servicing. This diverse equipment range is very flexible – anything from entry level food menus through to more sophisticated cooking results are achievable. All of this technology and design is offered at an affordable price too, making Maestrowave extremely accessible to catering operations of all sizes, single or multi-site.

The ability to keep abreast of latest market trends coupled with close industry relationships ensures products are

developed to meet the needs of current and future market and menu trends. The brand's very latest innovations are the new High Speed Combination Ovens with USB Menu Creator Technology and the iWave Automated Foodservice Solution Systems which allow virtually any food menu requirement to be developed and deployed within all foodservice sectors, without complications or compromise!

Maestrowave is an independently owned company and its' products are solely distributed worldwide by R H Hall (Microwave) Limited, who are accredited members of the MTA, CESA, FDA, FCSI, and the Craft Guild of Chefs. Further assurance to the foodservice and hospitality industry is the company's ISO 9002 accreditation and Investor in People award, together with Buying Solutions and ESPO approvals.

Together the partnership is dedicated to working closely with the foodservice industry, listening to your needs, offering advice, expertise and a real passion in providing all of your catering equipment solutions for tomorrow's needs, today. Take a look for yourself ...





Introducing iWave®

iWave® is a new, innovative and adaptable foodservice solution, based upon the ultra efficient method of cooking with microwave technology. This intelligent, fully automated system is suitable for any catering situation where speed, consistency, quality, accountability and safe cooking are required. In fact, from fast food to fine dining, there isn't a foodservice operation that can't benefit from the iWave® system.

Example iWave® mobile system trolley in a live site

iWave®

Full range available to meet all light, medium and heavy duty applications

Mobile system bench

Carbon Trust (ETL) approved iWave® freezer/refrigerator

High capacity, lockable unit



By replacing manual controls with a 'fool proof' barcode scanner and by using unique encrypted barcodes on individual meal packaging, every dish is cooked to perfection time after time. Any chance of operator error is fully removed. When one of the unique iWave® barcodes is scanned, the identity of the food and/or user is recognised and logged by the iWave® system. This information is then sent to the iWave® server via a wired, GPRS or wireless connection. The data is collected and stored for e-reporting purposes, such as stock control, profit and cost, helping you to keep in full control of your foodservice operation.

- A fully automated foodservice solution suitable for fresh, frozen and ambient food.
- Ability to operate 24/7, 365 days a year.
- 100% error proof with consistent and safe cooking results.
- Menus can be created to meet any dietary or nutritional values.
- Carbon friendly with savings of up to 70% over traditional foodservice methods.
- Extensive bespoke e-monitoring & e-reporting tailored to your business needs.
- Table top system which operates off a standard 13 amp plug supply.
- The mobile system trolley demonstrates how flexible & versatile this system is.
- The system can be built up and programmed as required and 'added to' at any time to cater for all future foodservice demands.

The iWave® solution delivers on all cost, health, safety and nutritional targets. The system is fully CE and WEEE compliant and energy efficient with an environmentally friendly carbon footprint.

iWave® is a fully bespoke system tailored to meet the performance and branding requirements of your foodservice business. So whatever the type or scale of operation, from a corner shop to a multi-sited foodservice operation, we have the knowledge and experience to understand your requirements and provide the iWave® solution that best suits you.

For more information or to arrange a FREE foodservice consultation and demonstration call 01296 663 400







Combi Chef 6 with Menu Creator™



Leading the way with state of the art technology, the next generation of Maestrowave Combi Chef is here. The new model builds upon the extremely successful recipe already created by the Maestrowave Combi Chef range of professional combination microwave ovens.



The Combi Chef 6 features an 'all new' operating panel with integral USB port. Each Combi is supplied with a Maestrowave USB memory stick which contains the new and unique Menu Creator™ software, plus other useful menu information too.

With this new software and the advanced Combi Chef 6, 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™ software and then deployed into remote sites via an updated memory stick 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™ is that it is extremely simple to understand and operate. Loading menu information takes minutes and accessing saved menus for updating is very easy too. However, if you require it, full technical support is available. The system operates off standard PC software and is Windows 7 compatible.





COMBI CHEF 4

Features nine modes of cooking and reheat options. Manual version of the Combi 5+, it's the most versatile and competitively priced oven in its class.



COMBI CHEF 5+

Technologically advanced and extremely versatile table top oven yet with minimal running costs and based on just a simple 13amp supply requirement.

The LCD screen shows all key information clearly and even reminds the user simple routine maintenance requirements to keep the oven in peak condition.

Due to a modern electronic control panel Combi Chef 5+ is simple to operate. It can be used manually or pre-programmed for one touch operation.

The programmable facilities store up to 30 menus and allow for five stages of cook, reheat and defrost modes to be pre-programmed which includes character text to detail all menu options required. Once programmed, to select the required menu the user simply rotates the electronic scroller and each menu name appears on the LCD screen.

COMBI CHEF 6

The next generation of Maestrowave Combi Chef, featuring USB operated Menu Creator software for greater menu uniformity across multi-sites.





Combi Chef range

The Combi Chef range is testament to Maestrowave's philosophy of innovation. This range of high speed professional combination microwave ovens is a revolution in table top cooking, encompassing the latest technological advances for efficient and accelerated performance.



Savings of up to 70% over traditional cooking times are possible with the Combi Chef 5+'s new accelerated cooking and regeneration system and rapid defrost function. The ovens also feature a rapid cool-down facility, invaluable when needing to switch from oven or combination mode to one involving defrost or microwave. Increased turnaround and higher service levels go hand in hand with the Combi Chef range - you will really see the difference in the quality and quantity of food you can offer.

These extremely versatile table top ovens use all the different elements of cooking – microwave, roasting, baking, grilling, steaming and defrosting in one unit, giving the Combi Chef endless flexibility. A whole range of foods can be reheated or cooked to perfection in minutes. Sophisticated results can be achieved no matter the size of operation - its simplicity means that it's suitable for all catering establishments. Utilise the basic functions or use the Combi Chef range to its full extent, by overriding any pre-set controls to easily program in your own signature dishes or specials. This flexibility makes it the ideal partner for either skilled or de-skilled operations and the addition of the Combi Station provides the ultimate in convenience – a ready made kitchen on wheels with no chef required.

Demonstrations and on-site training can be provided by R H Hall – however the Combi Chef range is so easy to get to grips with that it takes very little time to learn.

COMBI CHEF 4/5+/6

OUTPUT POWER:	1200W (MICROWAVE)
	1900W (GRILL)
	0-250°C (CONVECTION)
PRESETS:	COMBI CHEF 4 - N/A
	COMBI CHEF 5+ - 30
	COMBI CHEF 6 - 50
INPUT POWER :	13 AMP
EXTERIOR FINISH:	STAINLESS STEEL
INTERIOR FINISH:	VITREOUS ENAMEL
DIMENSIONS (ext):	600w 510d 385h
DIMENSIONS (int):	380w 370d 245h
WEIGHT:	44.5KG



The Combi Station is a brilliant solution, combining our market leading Combi Chef range with a heavy duty stainless steel bench and Carbon Trust (ETL) approved fridge/freezer to provide a complete ready made, wheel-in kitchen.





PROFESSIONAL MICROWAVE OVENS

Commercial microwave ovens are still gaining in popularity and have now become indispensable in many catering operations. Their flexibility, speed, efficiency and ease of use has enabled caterers to utilise the greater number of service options available on commercial models to their maximum advantage. We have three of the most popular professional model types within our range and each is built to the highest quality with proven reliability and all at a very competitive price.

MW1200

A 1200 Watt medium duty CMWO housed in a robust stainless steel shell. The simple to use touch panel provides up to 20 pre stored menus, a double quantity key and variable power settings with up to 5 stages of cooking. Fast and efficient, this model would suit all small and medium sized catering needs.

MW OUTPUT POWER:	1200W
INTERIOR/EXTERIOR FINISH:	STAINLESS STEEL
DIMENSIONS:	(ext) 520w 406d 309h (int) 351w 372d 211h
WEIGHT:	18KG



MW1600M

A 1600 Watt heavy duty CMWO featuring simple manual controls and large digital display. Fast and efficient, this model would suit all medium and large group catering needs.

MW OUTPUT POWER:	1600W
INTERIOR/EXTERIOR FINISH:	STAINLESS STEEL
DIMENSIONS:	(ext) 510w 470d 335h (int) 330w 330d 180h
WEIGHT:	33KG



MW1600T

As above, but featuring a simple to use touch panel providing up to 20 pre stored menus, a double quantity key and variable power with up to 5 stages of cooking. The touch panel also offers many management features, for example, the numbers of servings each menu item cooked in order to quickly check the best selling dishes of the day.

MW OUTPUT POWER:	1600W
INTERIOR/EXTERIOR FINISH:	STAINLESS STEEL
DIMENSIONS:	(ext) 510w 470d 335h (int) 330w 330d 180h
WEIGHT:	33KG



INDUCTION HOBS

Unbeknown to many, induction hobs actually cook faster than their gas counterparts and are very economical too. This type of cooking is becoming more popular, especially for front of house. Extremely simple and very safe to use, our counter top 'plug and play' model is built to withstand the demands of any busy catering operation. Featuring high quality German Schott ceramic glass and electronic controls for greater cooking precision, this product is great value for money in comparison to others in their class. We plan to expand our range of Induction Hobs over the next 12 months – keep up to date by visiting www.maestrowave.com



MC30L4B

OUTPUT POWER:	2800W
INPUT POWER :	13 AMP
TEMPERATURE RANGE:	60-240°C
EXTERIOR FINISH:	STAINLESS STEEL
DIMENSIONS:	326w 386d 101h
WEIGHT:	6KG





30 min toast
OFF
ON

MAESTROWAVE

PANINI/CONTACT GRILLS

The Maestrowave range of panini and contact grills is the largest and most comprehensive selection available in Europe and now reportedly the UK's best selling range too! The food on the move market is huge and this type of offering is a must in any grab and go catering environment. All models are portable and operate from a 13amp supply. Fast heat up times and excellent heat retention delivers the efficient and consistent cooking results needed in a fast moving food operation. Available in standard cast iron or non stick plate options* and a wide choice of grill configurations. Add ease of use, attractive styling and great value for money it's no wonder we are the UK's no.1 panini choice.



SINGLE GRILLS

SINGLE RIBBED



MEMT16000X

MEMT16000XNS as above but with impregnated non-stick plates*.

SINGLE FLAT



MEMT16002X

MEMT16002XNS as above but with impregnated non-stick plates*.

SINGLE RIBBED TOP,
FLAT BOTTOM



MEMT16001X

MEMT16001XNS as above but with impregnated non-stick plates*.

DIMENSIONS: 310w 380d 460h (OPEN)

WEIGHT: 13KG

GRILL AREA: 295 X 250

THERMOSTAT: 0-300°C

LOADING: 1.8KW



LARGE SINGLE GRILLS

SINGLE RIBBED



MEMT16030X

MEMT16030XNS as above but with impregnated non-stick plates*.

SINGLE RIBBED TOP,
FLAT BOTTOM



MEMT16031X

MEMT16031XNS as above but with impregnated non-stick plates*.

DIMENSIONS: 450w 380d 460h (OPEN)

WEIGHT: 20KG

GRILL AREA: 430 X 250

THERMOSTAT: 0-300°C

LOADING: 2.8KW



DOUBLE GRILLS

DOUBLE RIBBED



MEMT16050X

MEMT16050XNS as above but with impregnated non-stick plates*.

DOUBLE FLAT



MEMT16053X

MEMT16053XNS as above but with impregnated non-stick plates*.

DOUBLE RIBBED TOP,
FLAT BOTTOM



MEMT16052X

MEMT16052XNS as above but with impregnated non-stick plates*.

DOUBLE HALF FLAT,
HALF RIBBED



MEMT16051X

MEMT16051XNS as above but with impregnated non-stick plates*.

DIMENSIONS: 630w 380d 460h (OPEN)

WEIGHT: 27KG

GRILL AREA: 610 X 250

THERMOSTAT: 0-300°C

LOADING: 3.6KW (2 X 13 Amp)

*NON-STICK V TRADITIONAL CAST IRON PLATES

Cast iron plates are renowned for their heat retention properties and will allow for cleaning with metal scrapers and wire brushes. Traditional cast iron grills are established favourites for cooking breaded and panini type products as they tend to perform slightly better than non-stick plates. Our impregnated non-stick plates are ideal for meat and delicate foods and are available across the entire range of single and double contact grills. Non-stick plates are extremely easy to clean, thereby giving increased productivity. There are pros and cons for both types depending on the intended use. Our experienced sales staff would be pleased to recommend the best solution to meet your contact grill requirements.



GRILLS & PIZZA OVENS

Make sure you grab yourself a slice of the pizza market with our compact, stylish, economical and very efficient pizza ovens and grills. Pizzas are cooked in minutes and other food items such as Bagels, Muffins, Brochettes and Garlic Bread can be prepared too. Operating from a 13amp socket they're quick and simple to install, even easier to operate and will prove a valuable addition into any foodservice environment, including grab and go areas. And the prices... they're as mouth watering as the cooking results!

We have some very innovative food solutions to offer along with this product range having teamed up with many pizza and food producers. If this is of interest we would be pleased to pass on details of our Food Partner recommendations.



MENT12900

Larger grill and footprint, making it a great choice for the larger kitchen, with 3.0kW output for accelerated heat up, ideal for toast, sandwiches and pizzas. Features top and bottom independent radiant elements and controls.

LOADING: 3.0KW

DIMENSIONS: 590w 290d 230h



MENT14000

Compact grill suitable for smaller kitchens with dual temperature controls and accelerated heat up feature for better cooking results. Top and bottom quartz elements, ideal for toast and sandwiches. Hard wearing stainless steel shell.

LOADING: 1.9KW

DIMENSIONS: 430w 220d 230h



MENT15050

Compact twin deck oven made specifically for frozen pizzas – this ingenious and resilient oven will cook up to 2 x 12" pizzas in just under 10 minutes.

Adjustable temperature controls with an alarm timer and two 12" pullout drawers for easy access.

LOADING: 1.7KW

CAPACITY: 2 X 12" FROZEN PIZZAS

DIMENSIONS: 440w 380d 290h



MENT15060

This oven features all the benefits of the MENT15050 but is suitable for both fresh and frozen pizzas. Independently controlled pull out drawers with both top and bottom cooking elements. Provides enhanced performance along with a bigger 3.4kW output. Operates off 2 x 13amp plugs.

LOADING: 3.4KW

CAPACITY: 2 X 12" PIZZAS

DIMENSIONS: 440w 380d 290h



CERAMIC GRIDDLES & GRILLS

Not only does our range of glass ceramic contact grills and griddles look stylish, but their performance is top class too. The main advantage of having a ceramic finish is the fast heat up time. Add to this the natural non stick characteristics and ease of cleaning and you've got a winning catering combination. In minutes our contact grills can cook great burgers, chicken, fish or steaks and more complex food menus such as Jambalaya can be made with ease. All models operate off a single 13amp supply so fitting one of these equipment gems into your kitchen is fuss free.

MEMT17010

Powerful infrared elements, flat top and bottom ceramic plates produces quick heat up and cooking times plus very easy cleaning. The grill is hard wearing and extremely simple to use.

LOADING: 2.1KW

DIMENSIONS: 410w 480d 520h

MEMT17012

Includes all the features of the single flat contact grill, but combines ceramic cooking plates with a ribbed effect giving an appetising griddled look to foods. Ribbed ceramic top and bottom cooking plates. 360 x 280mm grill area. Thermostatic control 0-320°C.

LOADING: 2.1KW

DIMENSIONS: 410w 480d 520h

MEMT17022

Griddle with smooth glass ceramic cooking plate, infrared elements and adjustable temperature controls (0-400°C) for added performance and greater degree of versatility while cooking. Easy to operate, maintain and keep clean. Handy too for warming foods.

LOADING: 1.3KW

DIMENSIONS: 360w 340d 150h

MEMT17080

Ideal for the larger operation demanding higher through put, this ceramic griddle features 3kW output with increased adjustable temperature range of up to 400°C and a large cooking surface. Rapid heat up for quick service and non stick smooth glass cooking plate eases cleaning.

LOADING: 3KW

DIMENSIONS: 520w 580d 160h



MAESTROWAVE™

FRYERS

Yielding consistently high performances, our reliable and efficient fryers are a must for any quick service/foodservice operator. Our comprehensive range offers a model to suit every need. Our fryers are manufactured from high quality stainless steel and feature a heavy duty basket, batter plate and lid plus a thermostatic control to ensure consistent results with every use.

Ease of cleaning and maintenance is a key consideration with all foodservice equipment, but especially with fryers. Our models are designed to prevent dirt or grease traps and all have removable tanks and fryer heads with built in safety locator cut outs to ensure the appliance can't be used unless correctly re-assembled. A further safety feature is an overheat cut out to prevent oil from overheating – this also helps prolong the life of the fryers.



MSF5

A compact light duty fryer with a basket size of 120x220x100mm and 3 litre oil capacity. The lift off fryer head has an exchange warranty for 12 months. Ideal entry level model, good for smaller establishments too. Operates off 13amp plug.

CAPACITY: 3 LITRE **LOADING:** 2.5KW **DIMENSIONS:** 180w 420d 360h



MSF8

A medium duty 3kW output fryer with 6 litre oil capacity and larger basket size – 220x240x100mm. Safe thermostatic control and fryer head exchange warranty. Plug in and go!

CAPACITY: 6 LITRE **LOADING:** 3KW **DIMENSIONS:** 270w 420d 360h



MSF8T

As above specification with the addition of a useful tank drain tap for ease of emptying and replacing oil.

CAPACITY: 6 LITRE **LOADING:** 3KW **DIMENSIONS:** 270w 420d 360h



MDF55

Larger, medium duty, double tank fryer with a 2 x 2.5kW output. Two smaller individual frying baskets for split frying – each basket size is 120x220x100mm, 2 x 3 litre oil capacity.

CAPACITY: 2 x 3 LITRE **LOADING:** 2x2.5KW **DIMENSIONS:** 360w 420d 360h



MDF58

Double fryer with split capacities – 1 x 3 litre tank and 1 x 6 litre tank. Larger tank basket size is 200x240x100mm. Lift off fryer head with 12 month exchange warranty. Safe thermostatic controls as standard.

CAPACITY: 1 x 3 & 1 x 6 LITRE **LOADING:** 1 x 3 & 1 x 2.5KW **DIMENSIONS:** 450w 420d 360h



MDF88

Medium duty double fryer with dual capacity - 2 x 6 litre tanks. Table top mounted model operating off from 2 x 13amp plugs with 2 x 3kW output.

CAPACITY: 2 x 6 LITRE **LOADING:** 2 x 3KW **DIMENSIONS:** 530w 420d 360h

MDF88T

As above specification with the addition of a useful tank drain tap for ease of emptying and replacing oil.

CAPACITY: 2 x 6 LITRE **LOADING:** 2 x 3KW **DIMENSIONS:** 530w 420d 360h



WATER BOILERS

Boasting all the very latest eco friendly features, Maestrowave water boilers are not only efficient but intelligent too – with basic fault self diagnosis and boil dry protection. Stylish design means they are extremely good looking, ideal for operating front of house. All models are compact, reliable and built to rigorous quality standards and certainly set a new standard in value for money hot water dispensing.

All models are self-priming with rapid draw off and are water byelaws approved.

MWB3

Countertop model with 11.5 litre draw off and capable of an initial draw-off of 66 cups and a minimum 27 litre output per hour. Drip tray included. Liquid crystal display alerts the user to the status of the water, making it a very reliable and easy to use boiler.

DRAW OFF: 11.5 LITRE **LOADING:** 3KW **DIMENSIONS:** 235w 481d 592h

MWB3PLUS

Same high specification as the MWB3 but with a larger 17 litre draw-off capability.

DRAW OFF: 17 LITRE **LOADING:** 3KW **DIMENSIONS:** 285w 481d 600h

MWM3

Wall mounted model with 5 litre draw off and a 27 litre output, this is a compact boiler with a big output! This boiler has the same advanced electronics as its larger counterparts in the range and long life incoloy elements which help to provide a constant supply of water maintained at 98°C. Large non drip tap.

DRAW OFF: 5 LITRE **LOADING:** 3KW **DIMENSIONS:** 285w 285d 430h



MAESTROWAVE™

PARTS & WORKSHOP LABOUR
12
MONTH
WARRANTY



MAESTROWAVE™

VELOCITÀ
SPEED

ST. DALFOUR
FRANCE
Rhapsodie de Fruit
High Fruit Content Spread
Thick Cut Orange Spread
No Added Sugar
NET WT. 284g (10 oz)

ST. DALFOUR
FRANCE
Rhapsodie de Fruit
High Fruit Content Spread
Raspberry
No Added Sugar
NET WT. 284g (10 oz)



CONVEYOR TOASTERS

This very popular range just keeps getting better and better and now consists of 5 models to suit all possible requirements. Our conveyor toasters are extremely easy to use, keep clean and with their attractive design and operation from a single 13amp supply they are ideal for front of house use. These products not only produce toast, but can handle various breaded products too and the various throughputs offered across the 5 models means there is an option to cater for the smallest establishment up to the largest needs of hotel buffets and motorway service stations. Efficient, reliable and built to withstand the rigours of daily continual service and as you have come to expect from Maestrowave products, excellent value for money.



MEMT18000/1

Rear output toaster capable of taking up to 250 slices of per hour. Conveyor speed control and independent top and bottom temperature controls make toasting an art of perfection!

LOADING:	1.7KW/2.1KW
OUTPUT:	UP TO 250 SLICES PER HOUR
FEATURES:	REAR OUTPUT, SPEED CONTROL, INDEPENDENT TOP & BOTTOM TEMPERATURE CONTROL
DIMENSIONS:	330w 670d 290h



MEMT18050/1

With front and rear output this toaster has an impressive output of up to 300 slices of toast per hour. A unique cover which conceals the control dials and prevents any alteration in settings makes this toaster ideal for front of house use, likewise, for back of house operation the cover can be easily removed as required.

LOADING:	1.7KW/2.1KW
OUTPUT:	UP TO 300 SLICES PER HOUR
FEATURES:	REAR OR FRONT OUTPUT, SPEED CONTROL, INDEPENDENT TOP & BOTTOM TEMPERATURE CONTROL
DIMENSIONS:	350w 550d 360h



MEMT18021

Boasting one of the smallest footprints on the UK market yet with a high volume output of up to 300 slices of bread per hour, this front output toaster is an ideal choice where space is an issue.

LOADING:	2.1KW
OUTPUT:	UP TO 300 SLICES PER HOUR
FEATURES:	FRONT OUTPUT, SPEED CONTROL, INDEPENDENT TOP & BOTTOM TEMPERATURE CONTROL
DIMENSIONS:	350w 410d 390h



MEMT18031

The big brother of the MEMT18021, this toaster has a larger output of up to 450 slices per hour and is more than capable of coping with these high volumes in a very short space of time.

LOADING:	3KW
OUTPUT:	UP TO 450 SLICES PER HOUR
FEATURES:	FRONT OUTPUT, SPEED CONTROL, INDEPENDENT TOP & BOTTOM TEMPERATURE CONTROL
DIMENSIONS:	470w 410d 390h



MEMT18061

This is the ultimate in conveyor toasters with an even more impressive output of 475 slices of toast per hour. Featuring the same unique cover as the MEMT18050, this makes it ideal for front or back of house use.

LOADING:	2.8KW
OUTPUT:	UP TO 475 SLICES PER HOUR
FEATURES:	FRONT OR REAR OUTPUT, SPEED CONTROL, INDEPENDENT TOP & BOTTOM TEMPERATURE CONTROL
DIMENSIONS:	460w 410d 360h

RICE COOKERS & FOOD WARMERS

Maestrowave were one of the very first companies to enter the UK market with a truly commercial rice cooker and over the past 8 years we have continued to increase specification and performance levels to ensure we keep one step ahead of the rest! The latest rice cookers have modern electronic controls with simple one touch operation and a clever auto shut-off facility when the rice is cooked, making them even easier to use. Durable high quality stainless steel exterior finish and Teflon 'non-stick' interior with removable bowl make for ease of cleaning too. An indispensable must for any kitchen – great versatility at an affordable price, plus the largest cooking capacities available in the market. This range is well specified with major National food chains.

MRC5L

5 litre capacity with 'cook and hold' feature – will cook 5 litres of rice, or as little as 1 litre, to perfection and hold it at a safe temperature for up to 8 hours without losing moisture and quality of rice.

CAPACITY: 5 LITRE **LOADING:** 1.95KW **DIMENSIONS:** 460dia. 340h

MRFW20L

For greater volumes, this 20 litre rice/food warmer offers the ultimate in capacity and flexibility. Will hold up to 20 litres of rice, or any other appropriate foods, for example curry sauce, mushy peas, soups etc at a warm food safe temperature for up to 12 hours, perfect for serving on-demand.

CAPACITY: 20 LITRE **LOADING:** 0.84KW **DIMENSIONS:** 460dia. 370h



SLICERS

Encompassing a host of features the fantastic Maestrowave range of commercial slicers challenges any competitor on the market. Finished in a heavy duty, highly polished casting with high performance blades, low decibel motors and high power outputs their quality is outstanding. All models operate from a single 13amp supply and are simple to use, safe, reliable and suitable for all small, medium and heavy duty applications. Features are everything you would expect from a top quality product, but not the price – you will be astounded at the extremely good value for money this range is.

MBSLICE

Powerful medium-duty gear driven slicer with an 170mm diameter high performance blade. Its compact design means it saves valuable work space. Features an innovative food holder, blade guard and safety lock.

LOADING: 130W **WEIGHT:** 7.5KG **DIMENSIONS:** 375w 300d 260h

ME2560S

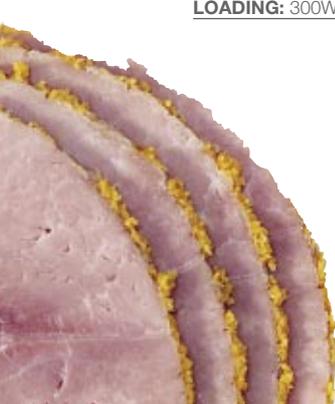
With a 250mm diameter high performance blade, this is an extra heavy-duty gear driven slicer. Its solid construction and durability means it is guaranteed to produce consistently smooth slices every time.

LOADING: 300W **WEIGHT:** 21KG **DIMENSIONS:** 515w 380d 370h

ME3060S

For a larger sized cut this model is ideal with its 300mm diameter blade. The most powerful in the range, this extra heavy-duty slicer would be suitable for a larger, high volume operation.

LOADING: 300W **WEIGHT:** 22KG **DIMENSIONS:** 565w 420d 405h



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 our bain maries are constructed from stainless steel for maximum durability and ease of cleaning. There are six models to choose from in the range, starting with a dry heat bain marie to the wet heat version.



MBM1R

Single traditional round pot bain marie with a 4.5 litre capacity. Dry heat ideal for sauces, soups and other liquids.

LOADING:	0.25KW
CAPACITY:	1 x 4.5 LITRE ROUND POT
DIMENSIONS:	270w 330d 230h



MBM2R

Twin traditional round pot bain marie with 4.5 litre capacity per pot. Single control to keep both pots operating consistently.

LOADING:	0.6KW
CAPACITY:	2 x 4.5 LITRE ROUND POTS
DIMENSIONS:	530w 330d 230h



MBM2

Bain marie with 2 x 1/4 Gastronorm containers, each 150mm deep. Dry heat with simmerstat controls. Ideal for storing liquids, soups, stocks and sauces at perfect temperatures.

LOADING:	0.25KW
CAPACITY:	2 x 1/4GN
DIMENSIONS:	270w 330d 330h



MBM4

As above specification of the MBM2 but with 4 x 1/4 Gastronorm containers, ideal for any mixed combination of liquids or wet foods, such as baked beans, chilli con carne etc.

LOADING:	0.6KW
CAPACITY:	4 x 1/4 GN 150mm deep
DIMENSIONS:	530w 330d 230h



MBM3W

Wet heat bain marie with 3 x 1/3 Gastronorm containers, each 150mm deep. Ideal for dry foods, such as potatoes or meat. Operates off single 13amp supply.

LOADING:	1.2KW
CAPACITY:	3 x 1/3 GN 150mm deep
DIMENSIONS:	330w 540d 270h



MBM3WT

As above specification of the MBM3W but with the addition of a very useful drainage tap with allows for easy water drainage from the bain marie's bottom chamber.

LOADING:	1.2KW
CAPACITY:	3 x 1/3 GN 150mm deep
DIMENSIONS:	330w 540d 270h





SOUP KETTLES, PIE WARMERS AND POTATO OVENS

These Maestrowave products are specifically designed for merchandising, cooking, heating and holding of a range of food types ensuring that optimum and consistent results are produced at every service. Designed for prolonged and heavy use to cope with peaks in demands, anything less wouldn't perform or last the course in a busy catering environment. This equipment may be mainly used for snack or light bite menu options but its by no means light weight!

Our soup kettles, pie and potato ovens are manufactured from high quality stainless steel for maximum durability and ease of cleaning and all models feature simple and easy controls.



MSK

This soup kettle has a 5 litre capacity and an attractive traditional design. The gentle 300-watt dry heat of this unit needs less attention to cleaning than wet kettles, which are often left to run dry and become overheated and inefficient. Stainless steel ladle and hinged lid included.

CAPACITY: 5 LITRE **LOADING:** 0.3KW **DIMENSIONS:** 250dia. 350h

MSPCG

The perfect snack solution, this Food Warmer cabinet is ideal for optimising the sales of handheld pies and snacks. Capable of holding up to 10 pies on 2 removable wire shelves, the cabinet can be branded with your own logo to gain maximum attention. An internal light illuminates the inside adding to the overall product presentation. Simply place on a counter front, plug in and get selling.

CAPACITY: 10 PIES PER SHELF **LOADING:** 0.42KW **DIMENSIONS:** 400w 400d 330h



MPBF

Fresh and modern design potato baker – front serve model ideal for back bar placement. Equipped with many features including, fan assisted convection cooking for fast and even baking, audible timer for up to 120 minutes, 240°C maximum temperature and neon indicator.

CAPACITY: 50 POTATOES **LOADING:** 2.8KW **DIMENSIONS:** 551w 560d 630h

MPBR

Same specification as above but back serve model ideal for front counter service. Will cook 60 8oz jacket potatoes in under an hour and can hold 50 potatoes in the large heated display section, three removable wire shelves in oven area and self-supporting glass door.

CAPACITY: 50 POTATOES **LOADING:** 2.8 KW **DIMENSIONS:** 551w 560d 630h





HAND DRYERS

Health and hygiene is a key area that all food and catering establishments have to address and good personal hygiene is just as vital as good food hygiene in the fight to help control the spread of harmful germs.

The use of hand dryers help to eliminate the bacterial build up experienced with hand towels and they are environmentally friendly too. The Maestrowave professional range of hand dryers is suitable for all washroom and kitchen environments, offering performance and reliability. Powered by long life motors with various model power strengths, drying times are between 10 and 35 seconds. Easy to install with low lifetime operating costs.



fig. 1

UDP1/SS (fig.1)

Powerful 7500 RPM dryer. Long life motor with centrifugal fan and quick drying time in 10-15 seconds. 360 degree revolving nozzle. A stylish model available in white or stainless steel finish. Includes exchange warranty.

LOADING: 2.5KW

DIMENSIONS: 270w 200d 240h



fig. 2

UDP2/SS (fig.2)

Compact nozzle-less design, finished in white or stainless steel with built-in infra red sensor. Smooth, clean lines with top performance drying, 7500 RPM motor. Includes exchange warranty.

LOADING: 2.5KW

DIMENSIONS: 270w 142d 240h



fig. 3

UDPB (fig.3)

Entry level dryer for smaller establishments. 4600 RPM long life motor with centrifugal fan. Drying time of 30-35 seconds. Impact resistant ABS shell. Includes exchange warranty.

LOADING: 1.0KW

DIMENSIONS: 210w 110d 285h



fig. 4

HSUPXP (fig.4)

Powerful 2KW dryer with attractive polished stainless steel cover. 'Air on demand' operation with infra red sensor and automatic switch off when hands are removed.

LOADING: 2KW

DIMENSIONS: 295w 135d 310h



fig. 5

MHANDT TOUCH (fig.5)

This is a heavy-duty hand and face dryer featuring touch control. It has a 1.5KW loading with an ABS fire retardant casing as an extra safety feature. It has a cast aluminium chromed nozzle and an energy saving 40 second automatic cut out.

LOADING: 1.5KW

DIMENSIONS: 260w 240d 210h

MHANDA AUTO (fig.5)

This model is very similar to the MHANDT but has an extra auto sensor feature for ease of use. This popular dryer makes hand and face drying effortless.

LOADING: 1.5KW

DIMENSIONS: 260w 240d 210h

MTURBOA AUTO (fig.5)

This dryer is again similar to the MHANDT TOUCH, but with a more powerful 2.2KW heater and the added benefit of an auto sensor feature for ease of use and improved energy efficiency. The 360 degree swivel nozzle makes for easy hand and face drying.

LOADING: 2.2KW

DIMENSIONS: 260w 240d 210h

ULTRACHAIN CURTAIN

An extra barrier for critical hygiene areas, designed to suspend from a standard 2000 x 1000mm door frame. Anodised to prevent corrosion and rusting.



FLY KILLERS

The ten strong professional range of fly killers from Maestrowave have everything a commercial kitchen could need from a fly killer – stylish, slim, effective, easy to clean and easy to fit to the wall or ceiling. Available in a variety of specifications there is a hygienic flying insect control solution to suit all requirements and help operators meet their health and safety obligations.



EZ13 (fig.1)

This eco model is manufactured from heavy-duty plastic and is available in a white finish, providing a protective area of 32m².

COVERAGE: 32m² **LOADING:** 13W **DIMENSIONS:** 290w 108d 279h



fig. 1

EKP20 (fig.2)

This eco model is manufactured from heavy-duty plastic and is available in a white finish, providing a protective area of 80m².

COVERAGE: 80m² **LOADING:** 20W **DIMENSIONS:** 290w 108d 279h



fig. 2

EKP40 (fig.2)

160m² of protective area coverage. Available in a white finish.

COVERAGE: 160m² **LOADING:** 40W **DIMENSIONS:** 352w 112d 277h

EL13 (fig.3)

Provides an exceptional 32m² of pest control. Available in a white finish. An attractive model for front of house use.

COVERAGE: 32m² **LOADING:** 13W **DIMENSIONS:** 260w 105d 310h



fig. 3

MEX16 (fig.4)

This eco model is manufactured from heavy-duty plastic and is available in a white finish. Provides a protective area coverage of 40m².

COVERAGE: 40m² **LOADING:** 16W **DIMENSIONS:** 345w 130d 290h



fig. 4

MEX25W/SS (fig.5)

With a full metal construction the MEX25 is a professional fly killer offered in a white or stainless steel finish. The model may be wall or ceiling mounted and features a built-in safety switch for quick and safe removal of the dead bug tray.

COVERAGE: 40m² **LOADING:** 50W **DIMENSIONS:** 360w 140d 260h

MEX50W/SS (fig.5)

As above specification, with a higher 70W total load and a protective area coverage of 80m². White or stainless steel finish.

COVERAGE: 80m² **LOADING:** 70W **DIMENSIONS:** 510w 140d 260h



fig. 5

MEX75W/SS (fig.5)

As MEX25 specification, however with an impressive 110m² pest free protected area coverage. Again available in white or stainless steel finish.

COVERAGE: 110m² **LOADING:** 90W **DIMENSIONS:** 660w 140d 260h

FG1CBS (fig.6)

A stylish unit designed for use front of house. Can be wall or ceiling mounted

COVERAGE: 90m² **LOADING:** 40W **DIMENSIONS:** 345w 115d 250h

FG2CBS (fig.6)

A larger version of the FG1CBS providing a massive 180m² of coverage

COVERAGE: 180m² **LOADING:** 70W **DIMENSIONS:** 585w 140d 250h

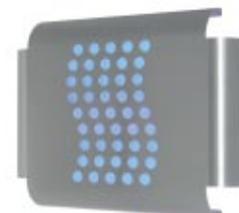


fig. 6



OUTDOOR HEATERS

Utilising your outside area has never been so important and it is essential that customers feel comfortable – just as important outdoors as it is indoors. Our latest range of outdoor ceramic heaters is the safe, simple and affordable solution to outdoor heating and they actually work! No more heating up the universe, these products use the latest ceramic technology and are extremely economical to use, providing heat instantly. If installed with a sensor these new heaters will ensure heat is available on demand helping to save carbon waste too! Simple and quick to install each heater comes with adjustable mounting brackets to ensure the heat is only directed where required.



M1ECHSS

This single element heater is the smallest in the range and is ideal for restricted outdoor areas. Provides approximately 2.2m² of coverage.

NUMBER OF ELEMENTS: 1 **LOADING:** 0.65KW **DIMENSIONS:** 258w 94d 127h

M2ECHSS

Double element ceramic unit with no need for easily damaged glass or bulbs. Very simple and very safe, instant heat with no uncomfortable red glare. Provides approximately 3m² of coverage.

NUMBER OF ELEMENTS: 2 **LOADING:** 1.3KW **DIMENSIONS:** 508w 94d 127h

M3ECHSS

Three element unit that has the capacity to cover an area of approximately 6.7m² and costs only around 15p per hour to run.

NUMBER OF ELEMENTS: 3 **LOADING:** 1.95KW **DIMENSIONS:** 758w 94d 127h

M4ECHSS

Heater with four elements and a coverage of around 8m². 10,000 hours of guaranteed use.

NUMBER OF ELEMENTS: 4 **LOADING:** 2.6KW **DIMENSIONS:** 1008w 94d 127h



CIGARETTE BIN

Every catering establishment with an outside area needs one of these following the Smoking Ban. Our model fits the bill perfectly every time in terms of design, quality and simplicity. Very affordable price point so several bins could be sited around your outdoor area.



MCB

Made from robust stainless steel for a hygienic unit that is easy to clean, and has an easy empty feature and a lock.

DIMENSIONS: 160w 120d 240h



STRADA

TRADITIONAL WOODFIRED OPEN

CASTLE G



MAESTROWAVE™

A 5 star, 12 month "no fuss" warranty comes as standard on all Maestrowave products. See individual product specifications for details.

Extended warranty and maintenance agreements are also available to suit any individual or group requirement.



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