



**MAESTROWAVE**™

The Professional's Choice



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# 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 35 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, who are accredited members of the MTA, CESA, the Craft Guild of Chefs and the Association of Pastry Chefs. Further assurance to the foodservice and hospitality industry is the company's ISO 9001 accreditation and Investor in People award, together with NHS Supply Chain, ESPO, Cedabond, ENSE, CaterQuotes, HCA, HefmA and Association of Pastry Chefs 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**







# Power, precision and consistent results

Leading the way with state of the art technology, the next generation of Maestrowave Combi Chef is here. **The Combi Chef 7** builds upon the extremely successful recipe already created by the Maestrowave range of professional combination microwave ovens.

The versatile Combi Chef 7 features all the elements of cooking – microwaving, roasting, baking, grilling, steaming and defrosting in one compact, easy to use unit, with savings of up to 70% over traditional foodservice methods.

The Combi Chef 7 features an SD Socket conveniently positioned on the front of the machine and is supplied with a Maestrowave SD Card containing the latest version of our Menu Creator™ software.

This software ensures greater control can be achieved across multi-sited operations where menu consistency is vital.

New menus can be developed centrally then deployed, via an updated card, at the touch of a button! Errors are eliminated, with perfect cooking stages and timings all pre-programmed so quality results can be delivered time after time, improving customer experience and reducing costly waste.



## Maestrowave Combi Chef 7

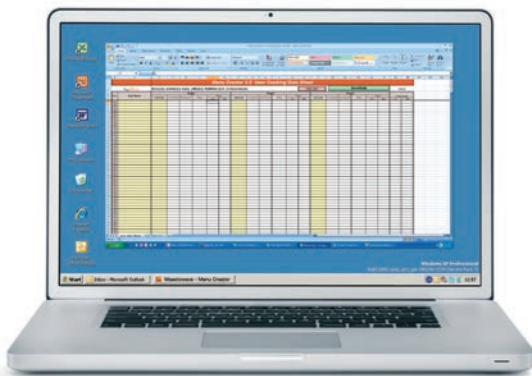
The powerful 9 way combination oven with Menu Creator™ technology

- Unique Menu Creator™ v2.0 software included
- Carbon friendly combi modes ensure savings of up to 70% over traditional cooking times
- 1800W Rapid 4™ Quartz Grill with 2 power levels
- Super Fast 1150W Dual Emission Microwave with 6 power levels
- Powerful Convection Oven (100-250°C) to ensure perfect even cooking results
- Consistent Menu results with up to 99 programs available, each can be preset with up to three stages of combination or single cooking cycles
- Programmable manually or via SD Memory Card with your PC using Menu Creator 2.0™
- Precision Touchpad controls
- 2.9kW – 13 amp plug & go!
- 3 Year On Site Premium Warranty – 24 hour response guaranteed
- FREE Menu Development & Training by our experienced Food Solutions Team
- High speed Fan Grill and Grill Convection functions for faster browning results
- Combination Options include: Microwave + Grill, Microwave + Convection, Microwave + Fan Grill and Microwave + Grill Convection
- Preset Combi keys offer 5 popular combination options which can be selected with one touch
- Three fast 'Preheat' settings – up to 240°C on continuous standby (Will maintain temperature for up to four hours of non use)
- 2 shelf positions
- Fast cool feature to quickly reduce oven temperatures for easy cleaning and low temperature cooking
- Beep tone option and clean air filter reminder
- Program lock
- The oven comes complete with Wire Rack Shelf and Ceramic Insulating Tray

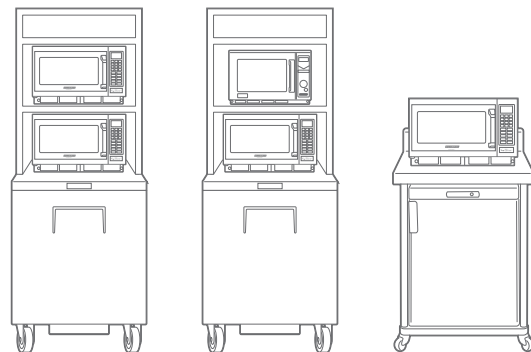


### TECHNICAL SPECIFICATIONS

POWER SOURCE	230-240V/50HZ, SINGLE PHASE
PLUG/OUTLET	13 AMP
OUTPUT POWER	
MICROWAVE	1150W
GRILL	1800W
CONVECTION OVEN	1800W
FREQUENCY	2450 MHZ
OUTER DIMENSIONS (MM)	600 W 484 D 383 H
CAVITY DIMENSIONS (MM)	406 W 336 D 217 H
<b>MICROWAVE</b>	
6 POWER LEVELS	
HIGH	1150W
MEDIUM	850W
LOW	560W
SIMMER	420W
DEFROST	180W
STAND	ZERO W
TIMER	
HIGH, MEDIUM	UP TO 15 MINUTES
LOW, SIMMER	UP TO 1 HOUR
DEFROST, STAND	UP TO 1 HOUR
<b>CONVECTION OVEN</b>	
TEMPERATURE RANGE	100 – 250°C
TIMER	UP TO 1 HOUR 40 MINUTES
<b>GRILL</b>	
2 POWER LEVELS	
HIGH (HI)	1.8KW
LOW (LO)	1.45KW
TIMER	UP TO 1 HOUR
NET WEIGHT	41KG (INCLUDING ACCESSORIES)
CUBIC CAPACITY	29.6 LITRES (1 CU.FT)



As used by



The Combi Station is an all in one solution, combining our market leading Combi Chef combination oven with a heavy duty stainless steel fridge/freezer and housing/trolley system to provide a complete plug & go, wheel-in kitchen and merchandiser.





# MENU

CHILLI CON CARNE  
BAKED POTATO  
LASAGNE  
SHEPHERDS PIE  
THAI CURRY





## COMMERCIAL MICROWAVE OVENS

Commercial microwave ovens have 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.

# Professional quality at affordable prices

Recently added to this market leading range, the **Maestrowave MW10** is a reliable, durable and affordable option for smaller businesses – including Coffee Shops, Sandwich Bars, Cafés, Convenience Stores, Forecourts, Offices, Staff Rooms & many more commercial foodservice environments.

Built to the top quality engineering standards of the well established Maestrowave brand, this machine has been designed exclusively for the commercial catering market with full commercial components and specification throughout.

*The unique optimised Maestrowave microwave distribution system and cavity ensure perfect results every time – The MW10 offers amazing value for those on a tight budget, who still want to ensure they are buying a fully commercial product.*

- **Unique microwave distribution system & cavity – perfect cooking every time!**
- Perfect for all reheating and cooking tasks
- Easy to use touch controls
- Large 21 litre capacity
- 3 stage cooking
- Durable Stainless Steel construction, inside and out
- Sealed base for easy cleaning
- Space saving compact footprint
- Premium 1 Year On Site Parts & Labour Warranty with 3 Years on Magnetron



### TECHNICAL SPECIFICATIONS

OUTPUT POWER	1000W
POWER SOURCE	230-240V/50HZ, SINGLE PHASE
OUTER DIMENSIONS (MM)	490 W 460 D 320 H
CAVITY DIMENSIONS (MM)	320 W 330 D 230 H
POWER LEVELS	10
PRESETS	20
CUBIC CAPACITY	21 LITRES
PLUG/OUTLET	13 amp Plug & Go
FREQUENCY	2450 MHZ
WEIGHT	19.5Kg

With a proven track record, the **MW1200** is the fast and efficient choice all small and medium sized catering needs.

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.

OUTPUT POWER	1200W
LOADING	1.65kW
INTERIOR/EXTERIOR FINISH	STAINLESS STEEL
OUTER DIMENSIONS (MM)	520 W 406 D 309 H
CAVITY DIMENSIONS (MM)	351 W 372 D 211 H
POWER LEVELS	11
WEIGHT	18KG



**MAESTROWAVE**™





MAESTROWAVE

8888

WATT(W)  
TEMP.(°C)  
TIMER(min)





## 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.

# Big performance small footprint

Experience the speed and efficiency of induction cooking anywhere with the compact **MC30L4B** countertop hob from Maestrowave

At a mere 326 x 386mm, simply plug the MC30L4B in wherever an additional hob is required – back or front of house. Wipe-clean, touchpad controls and auto-pan detection make it simple to use and by creating heat only where required, directly in the pan, induction cooking is quicker and more energy efficient too!



### MC30L4B

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









## 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:** 310 W 380 D 460 H (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:** 450 W 380 D 460 H (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:** 630 W 380 D 460 H (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, Bruschetta 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. 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.



### MEMT12900

This grill is 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:** 590 W 290 D 290 H



### MEMT15070

This entry level model is capable of cooking 2x12" pizzas from fresh or frozen whilst operating from 2x 13 amp sockets – simply plug in and start cooking! Each drawer is independently controlled so energy isn't wasted in quieter periods and an alarmed timer and adjustable temperature give total control for optimum results.

**LOADING:** 3.4KW

**DIMENSIONS:** 400 W 380 D 320 H



### MEMT29000

With a cooking temperature of up to 400°C, the MEMT29000 uses a firebrick cooking surface for that authentic Italian taste! Suitable for 4 x 8", 1 x 10" or 1 x 12" fresh or frozen pizzas, independent top and bottom elements ensure perfect cooking every time. Supplied with a built-in extractor fan with carbon filter.

**LOADING:** 2KW

**DIMENSIONS:** 700 W 680 D 400 H



### MEMT29050

Built to the same high standards as the MEMT29000, the MEMT29050 has twin decks, allowing for double the quantity of pizzas to be cooked, with the same outstanding cooking results. Supplied with a built-in extractor fan with carbon filter.

**LOADING:** 2.8KW

**DIMENSIONS:** 700 W 680 D 610 H





## 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 combination. In minutes our contact grills can cook great burgers, chicken, fish or steaks and more complex 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.



### MEMT17010/11/12

Powerful infrared elements with a choice of flat, combination or ribbed ceramic plates. Quick heat up and cooking times plus very easy cleaning. The grill is hard wearing and extremely simple to use. 360 x 280mm grill area. Thermostatic control 0-320°C.

**LOADING:** 2.1KW

**DIMENSIONS:** 410 W 480 D 520 H



### MEMT17060/61/62

A double ceramic contact grill available with the choice of smooth plates top and bottom, ribbed top and smooth bottom or two ribbed ceramic plates. 580 x 280mm grill area. Thermostatic control 0-320°C.

**LOADING:** 2 x 1.6KW

**DIMENSIONS:** 640 W 480 D 520 H



### 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:** 360 W 340 D 150 H



### 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:** 520 W 580 D 160 H



## PASTA COOKERS

The most recent addition to the range, Maestrowave pasta cookers provide a reliable and affordable option for operators cooking pasta in larger quantities. These products are manufactured in Europe to exacting standards, using high quality components and backed up by a simple Exchange Warranty in the unlikely event that something goes wrong.



### MPC6

Featuring a 6 litre capacity and including 4 stainless steel pasta baskets, this pasta cooker is simple to operate and with just a 3kW power requirement you can simply plug & go!

**CAPACITY:** 6 LITRE

**DIMENSIONS:** 270 W 420 D 360 H



### MPC8

Matching the MPC6 in quality, but with a larger 8 litre capacity, the MPC8 is the ideal solution when a slightly higher output is required.

**CAPACITY:** 8 LITRE

**DIMENSIONS:** 270 W 420 D 360 H



## 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:** 180 W 420 D 360H



MSF5

### 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:** 270 W 420 D 360 H



MSF8

### 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:** 270 W 420 D 360 H



MSF8T

### 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:** 360 W 420 D 360 H



MDF55

### 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:** 530 W 420 D 360 H

### 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:** 530 W 420 D 360 H



MDF88



MDF88T





PARTS & WORKSHOP LABOUR  
**12**  
MONTH  
WARRANTY





## 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.



### MENT18011

This unique model is not only the smallest in the range, but also the smallest available in the UK! Perfect for operators needing an affordable, entry level product whilst not sacrificing workspace. All models in the range are made in Italy to the highest standards!

<b>LOADING:</b>	0.8KW
<b>OUTPUT:</b>	UP TO 100 SLICES PER HOUR
<b>FEATURES:</b>	FRONT OR REAR OUTPUT, 140MM WIDE BELT FOR SINGLE SLICES SPEED CONTROL, BUN/TOAST SELECTOR, COOL TO TOUCH STAINLESS STEEL
<b>DIMENSIONS:</b>	220 W 410 D 370 H



### MENT18021

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.

<b>LOADING:</b>	2.1KW
<b>OUTPUT:</b>	UP TO 300 SLICES PER HOUR
<b>FEATURES:</b>	FRONT OUTPUT, SPEED CONTROL, INDEPENDENT TOP & BOTTOM TEMPERATURE CONTROL
<b>DIMENSIONS:</b>	350 W 410 D 390 H



### MENT18029

The newest addition to the range, this model uses a higher kW rating for a bigger output – whilst maintaining a compact footprint.

<b>LOADING:</b>	2.8KW
<b>OUTPUT:</b>	UP TO 400 SLICES PER HOUR
<b>FEATURES:</b>	FRONT OUTPUT, BUN/TOAST SELECTOR
<b>DIMENSIONS:</b>	350 W 410 D 390 H



### MENT18031

The big brother of the MENT18021, 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.

<b>LOADING:</b>	3KW
<b>OUTPUT:</b>	UP TO 450 SLICES PER HOUR
<b>FEATURES:</b>	FRONT OUTPUT, SPEED CONTROL, INDEPENDENT TOP & BOTTOM TEMPERATURE CONTROL
<b>DIMENSIONS:</b>	470 W 410 D 390 H



### MENT18061

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 MENT18050, this makes it ideal for front or back of house use.

<b>LOADING:</b>	2.8KW
<b>OUTPUT:</b>	UP TO 475 SLICES PER HOUR
<b>FEATURES:</b>	FRONT OR REAR OUTPUT, SPEED CONTROL, INDEPENDENT TOP & BOTTOM TEMPERATURE CONTROL
<b>DIMENSIONS:</b>	460 W 410 D 360 H



## 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.



### 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:** 460 Dia. 340 H

### 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:** 460 Dia. 370 H



As used by

**wagamama**

**TORTILLA**  
Real California Burritos & Tacos

**LEON.**  
NATURALLY FAST FOOD

## 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.

### MS220SG

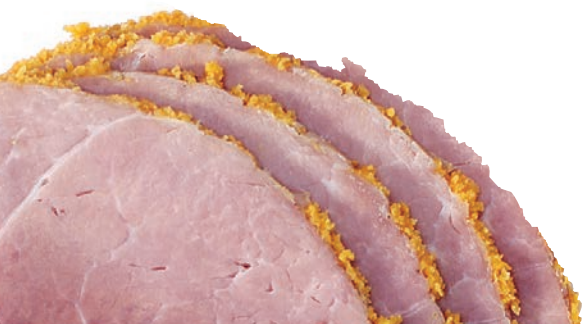
With a 8" diameter high performance blade, this is an extra heavy-duty gear driven slicer. Its solid construction and durability means it is guaranteed to produce consistently smooth slices every time.

**LOADING:** 0.12kW      **BLADE:** 8" DIAMETER      **DIMENSIONS:** 520 W 460 D 380 H

### MS250SG

For a larger sized cut this model is ideal with its 10" diameter blade. This extra heavy-duty slicer would be suitable for a larger, high volume operation.

**LOADING:** 0.15kW      **BLADE:** 10" DIAMETER      **DIMENSIONS:** 520 W 460 D 380 H





## 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

### MBM1R

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

<b>LOADING:</b>	0.25KW
<b>CAPACITY:</b>	1 x 4.5 LITRE ROUND POT
<b>DIMENSIONS:</b>	270 W 330 D 230 H



MBM2R

### MBM2R

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

<b>LOADING:</b>	0.6KW
<b>CAPACITY:</b>	2 x 4.5 LITRE ROUND POTS
<b>DIMENSIONS:</b>	530 W 330 D 230 H



MBM2

### 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.

<b>LOADING:</b>	0.25KW
<b>CAPACITY:</b>	2 x 1/4 GN
<b>DIMENSIONS:</b>	270 W 330 D 230 H



MBM4

### 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.

<b>LOADING:</b>	0.6KW
<b>CAPACITY:</b>	4 x 1/4 GN 150mm deep
<b>DIMENSIONS:</b>	530 W 330 D 230 H



MBM3W

### 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.

<b>LOADING:</b>	1.2KW
<b>CAPACITY:</b>	3 x 1/3 GN 150mm deep
<b>DIMENSIONS:</b>	330 W 540 D 270 H



MBM3WT

### 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.

<b>LOADING:</b>	1.2KW
<b>CAPACITY:</b>	3 x 1/3 GN 150mm deep
<b>DIMENSIONS:</b>	330 W 540 D 270 H



## 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 with drying times are between 10 and 15 seconds. Easy to install with low lifetime operating costs.



### UDP1

Powerful 7500 RPM dryer. Long life motor with centrifugal fan and quick drying time in 10-15 seconds. 360 degree revolving nozzle. Available in a hardwearing white finish. Includes exchange warranty.

**LOADING:** 2.5KW

**DIMENSIONS:** 270 W 200 D 240 H



### UDP1SS

Same spec as the UDP1, but in a brushed stainless steel finish

**LOADING:** 2.5KW

**DIMENSIONS:** 270 W 200 D 240 H



## CIGARETTE BINS

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.



### MCB1SS

A wall mounted cigarette bin made from robust and hygienic stainless steel. Lockable and easy to empty.

**CAPACITY:** 3,500 CIGARETTES

**DIMENSIONS:** 200 W 100 D 250 H

### MCB2SS

Free standing cigarette bin made from robust and hygienic stainless steel. Lockable and easy to empty.

**CAPACITY:** 10,000 CIGARETTES

**DIMENSIONS:** 200 W 200 D 880 H





# 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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