

**NEW  
ARRIVAL**  
THE ULTIMATE HIGH SPEED COOKER

**MAESTROWAVE**

*The Professional's Choice*

# Combi-Chef V+



Combi-Chef V+ is a revolutionary high speed commercial COMBINATION MICROWAVE OVEN encompassing the latest technological advances for efficient pre-programming with one touch cooking, regeneration and defrosting capabilities.

An extremely versatile tabletop oven, it features an accelerated cooking and regeneration system with a rapid defrost function. This means that operators can save up to 70% over traditional cooking times with minimal running costs based on a simple 13 amp 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, the Combi-Chef V+ is simple to operate. It can be used manually or pre-programmed for one touch operation.

The programmable facilities store up to 50 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 in doing so each menu name appears on the LCD screen.



<b>Output power:</b>	1200W (Microwave)
	1900W (Powerful Variable Grill)
	0-250°C (Convection Oven)
<b>Power requirement:</b>	13 Amp
<b>Exterior finish:</b>	Stainless steel
<b>Interior finish:</b>	Vitreous enamel
<b>Controls:</b>	Electronic control panel
<b>Memory options:</b>	30 as standard, additional 20 as a bolt on service (costs apply)
<b>Exterior dimensions:</b>	600W 510D 385H mm
<b>Interior dimensions:</b>	380W 370D 245H mm
<b>Weight:</b>	44.5kg



The beauty of the Combi-Chef V+ lies in its flexibility. It offers chefs almost every cooking requirement from just one appliance - be it bake, roast, grill, steam, defrost, boil or simply to keep food warm. It boasts 1200 watts of variable microwave power, a variable speed grill and a 0 - 250°C convection oven plus a whole host of other functions that can be used in any combination, with any temperature or power setting.

A turbo fan feature circulates the heat pattern to assist faster and more even cooking and can be used in any single or combination mode. And to remove any unwanted oven or grill heat, the oven has a rapid cool down facility. This is invaluable when needing to switch from oven or combination mode to say a defrost or microwave only mode, where oven heat is not needed.

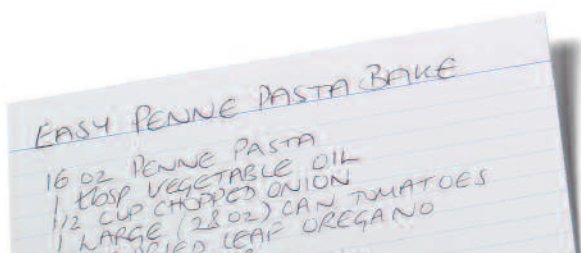
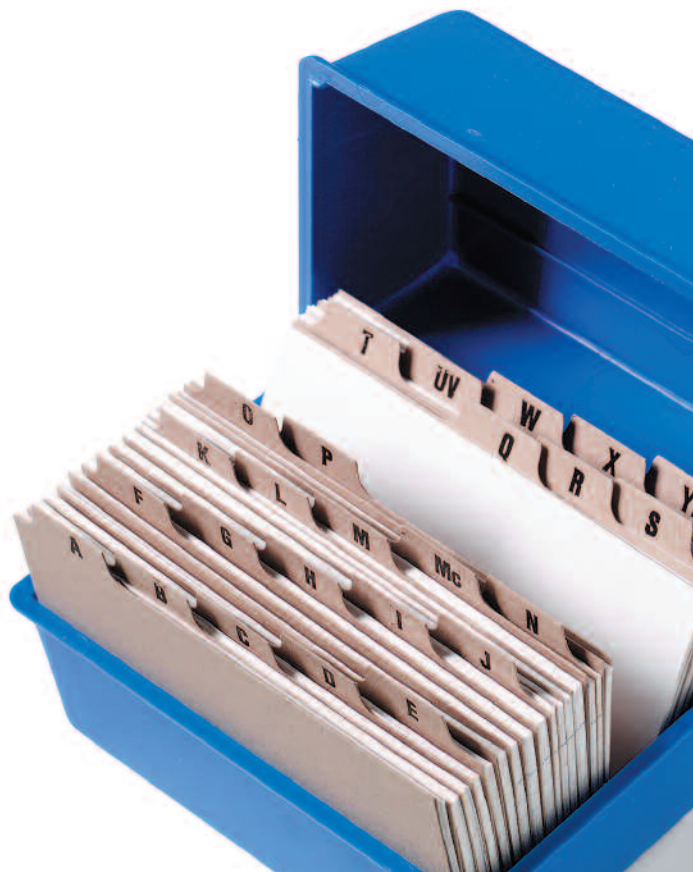
to clean. The exterior is manufactured from high grade stainless steel and conforms to all EEC health and safety requirements. The five shelf positioning inside the oven makes it possible to cook on several levels at the same time (recommended for oven mode).

Combi-Chef V+ is suitable for any kitchen; skilled or deskilled and will appeal to both independent and multi-sited operations. For large group and contract orders it is possible to pre-programme the oven to include bespoke menus at the factory.



The preheat function quickly reaches and maintains a required cooking temperature. This is very valuable for programmed combination cooking as it avoids oven warm up delays and more importantly, gives a consistent result. The oven also features a one touch repeat function for time saving purposes.

The oven cavity is vitreous enamelled which makes it not only extremely durable, but also very easy



# MAESTROWAVE

A 5 star, 12 month "no fuss" warranty comes as standard on all Maestrowave products. See individual product specifications for details. Extended warranty & maintenance agreements are also available to suit any individual & group requirements.

Immediate availability & delivery from stock is our policy with nationwide next day delivery if required.

Approved national network of sales and service distributors ensures immediate response. Please contact the RH Hall sales office for further details or visit:

[www.maestrowave.com](http://www.maestrowave.com) or [www.rhhall.com](http://www.rhhall.com)

E-mail enquiries should be directed to [maestrowave@rhhall.com](mailto:maestrowave@rhhall.com)



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**TELEPHONE:** 01296 663 400

