



# 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 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.

Combi-Chef V is suitable for any kitchen; skilled or deskkilled 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.



<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>Exterior dimensions:</b>	600W 510D 385H mm
<b>Interior dimensions:</b>	380W 370D 245H mm
<b>Weight:</b>	44.5kg



APPROVED MAESTROWAVE SUPPLIER

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