

NATURAL GAS COMBI OVENS



Use the combi oven for proofing dough; baking; roasting; braising; steaming; poaching; defrosting; re-thermalizing pre-plated meals; grilling and broiling.

The natural gas combi oven provides superior results with excellent efficiency:

- Multiple cooking functions in one efficient unit
- Reduced cooking times
- Energy savings from cooking at a lower temperature – as much as 50 F lower

Three modes in one

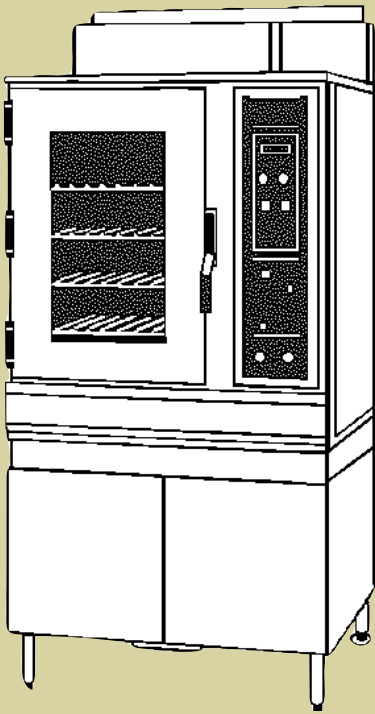
A combination oven or “combi oven” is a convection oven that includes steam injection capability, which makes for a highly versatile oven. They allow for a high yield with excellent moisture and vitamin and mineral retention. Because three functions are available in one piece of equipment, you can save space by purchasing one unit to replace a convection oven and pressureless steamer. Combi ovens offer three cooking modes within the same oven cavity:

- 1. Convection mode:** gently circulates hot air providing uniform temperature throughout the cooking chamber, assuring even browning and fast cooking.
- 2. Steam mode:** the fastest of the three modes, uses pressureless steam and a convection fan.
- 3. Combi mode:** combines convection and steam cooking simultaneously, using temperatures ranging from 150 to 500 F. In combi mode you get the reduced shrinkage, moisture retention

and speed that comes with steam cooking as well as the even browning from convection cooking.

A unique combination with many benefits

- Meat and poultry shrinkage is greatly reduced, while retaining moisture and browning.
- Because foods cook in their own juices, you don’t need to add moisture.
- Since foods cook faster, you can prepare them closer to serving time, retaining maximum freshness and nutritional value.
- Strong and delicate flavors can be cooked side by side because there is no odor or flavor transfer.
- Meats such as turkeys or roasts can be cooked directly on the rack, or in shallow 1- or 2-inch deep pans. This allows the convected hot air and steam to penetrate the meat quickly.
- Use a combi oven to reconstitute or rethermalize frozen foods or defrost foods in standard pans or foil packages.



Combi oven

Boiler and boilerless models

All combi ovens require a water connection. Some use an internal boiler to produce steam and inject it into the cavity. Boilerless models produce steam when water comes in contact with heat exchanger tubes within the oven. The boilerless type has a lower energy input, and requires less maintenance than boiler models.

Many sizes are available to meet your menu needs

Single or stacked ovens can be purchased as well as half-size countertop and roll-in-rack versions. For large events, banquet preparation racks are available. They are a great way to add efficiency in the kitchen, improve food quality and save money on food and labor costs.

Most manufacturers also offer a wide range of programming choices, including automated or manual programming. Other options allow users to:

- Monitor and document HACCP information for record keeping.
- Program from remote locations for recipes and manufacturer updates.
- Choose multi-lingual program.

Tips for best results

- Combi ovens allow for multi-step programming. For example: Set the convection mode to 450 F to quickly brown a turkey for 10 minutes, then drop the temperature to 300 F and use the combi mode for 50 minutes to complete cooking. Once an operator perfects a recipe, it can be saved for future use.
- Combi cooking will require adjustments to normal procedures. A general rule is to reduce the cooking temperature 50 F from your conventional cooking temperature and check your food in half the normal time. By keeping notes on your procedures, you'll soon know what combination of time and temperature works best to produce the results you want.

- For greatest efficiency, load oven to capacity whenever possible.
- Preheat the oven for 5 to 8 minutes and turn off as soon as cooking is complete.
- To change from the convection or combi mode to steam mode, reduce the oven cavity temperature by opening the door and turning on the fan for 5 to 10 minutes.
- Do not cover foods, which inhibits the cooking process.

Care of a natural gas combi oven

To maintain operating efficiency and extend the life of your natural gas combi oven:

- Many manufacturers offer a self-cleaning cycle and most have a water spray arm for easier cleaning.
- Wipe up spills in the cavity daily and follow the manufacturer's instructions for regular cleaning.
- Use the steam mode to loosen oven soil.
- De-lime boiler units regularly to keep the steam boiler and generator free of mineral deposits. How often you de-lime will depend on your oven usage and how hard your water is.

Rebates lower start-up costs

Rebates make the purchase of efficient, natural gas equipment even more affordable. Call us at the phone number listed below for details.

For more information

To receive additional information or to schedule free training on combi ovens and other natural gas equipment, call **612-321-5470 (1-800-234-5800, ext. 5470)**. For your convenience, training sessions can be held in our Foodservice Learning Center or your facility.

CenterPoint Energy
Foodservice Learning Center
612-321-5470
(1-800-234-5800, ext. 5470)
700 West Linden Ave.
Minneapolis, MN 55403

CenterPointEnergy.com/foodservice



Always There.®