

COMBINATION OVENS



Image credit: Enodis USA

High efficiency combination ovens save an estimated 39% a year in energy costs over standard conventional ovens.

Benefits:

- Proven savings in electricity, gas, and water usage
- Less hood space – cut your need for hood space in half
- 15% less cooking time than conventional ovens
- Better moisture retention and less food shrinkage – reduce basting needs
- Better tasting food
- Smart controls – ability to set different cooking and holding modes
- No flavor transfer
- Consistent cooking quality
- Preserve food color, nutrients, and appearance
- Easy to clean – reduce labor costs
- Versatile usage - cut back on other equipment needs
- Cook in three modes:
 - **Steam** - proven health benefits and helps retain food's natural moisture and appetizing appearance
 - **Hot air convection** - Cooks food more evenly and up to 25% faster
 - **Combination** - Steam and hot air convection cooking gives you the best of both worlds

Save Energy, Save Time, and Serve More.
Ask your distributor for High Efficiency
Combination Ovens.

Visit www.nysesda.org/Commercial_Industrial/CommercialKitchens to learn more and get a list of available incentives on this and other high-efficiency food service equipment. For more information, email hospitality@nysesda.org, call the Hospitality Hotline tollfree at 866-904-8027, or contact the NYSERDA Focus on Hospitality Contractor below:

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