

COMBI OVENS

The combination steamer convection oven, originally from Europe, is now popular in many commercial food operations. Both fixed menu institutions and full service restaurants have found this versatile oven a labor saver that will expand the menu quickly and do a multitude of cooking chores. All manufacturers have unique features. Basically these ovens are available gas or electric, counter or floor models, able to accept 12" X 20" food service pans or full size 18" X 26" pan modules in many capacity sizes. These ovens can be set for oven heat to convection steam or heat and steam.

The ovens provide a radical new moist heat combination excellent for baking flaky pastry, crusty breads, and produces less shrinkage when preparing meats and poultry. It is also able to reheat foods without drying. The ovens generate less kitchen heat than regular ovens and steamers. Some other features available include internal meat probes, holding controls, fast cool down, proofing and cooking (pouch) temperature control.

Convection Mode Only:

| | | | | Temp | |
|-------------------|-----------------|---------------|------------------|------------------|-------------|
| Item | Portions | Amount | Fan Speed | Degrees F | Time |
| Biscuits | 24 / pan | 5 pans | Hi | 400 | 9:00 |
| Cinnamon rolls | 12 / pan | 5 pans | Hi | 325 | 20:00 |
| Sugar cookies | 12 / pan | 5 pans | Lo | 325 | 14:00 |
| Frozen fruit pies | | 14 pies | Lo | 350 | 55:00 |

Convection with Humidity:

| | | | | Temp | |
|----------------------------|---------------|-----------------|------------------|------------------|-------------|
| Item | Amount | Humidity | Fan Speed | Degrees F | Time |
| Cheesecake | 10 cakes | #5 | Lo | 350 | 28:00 |
| Baked Potatoes (120 count) | 75 | #10 | Hi | 400 | 38:00 |
| (120 count) | 30 | #10 | Hi | 300 | 34:00 |
| Demi Loaves | 50 lbs. | #7 1/2 | Hi | 350 | 8:00 |
| Biscuits | 10 dz. | #7 1/2 | Hi | 400 | 8:00 |

High Steam Mode Only:

| Item | Amount | Time | Amount | Time |
|-------------------------------|----------|-------|----------|-------|
| Frozen Carrots | 50 lbs. | 25:00 | 5 lbs. | 9:00 |
| Frozen Whole Potatoes | 50 lbs. | 22:00 | 5 lbs. | 12:00 |
| Frozen Green Beans | 50 lbs. | 20:00 | 5 lbs. | 5:00 |
| Frozen Peas | 50 lbs. | 8:00 | 10 lbs. | 4:00 |
| Fresh Lobster (1 1/4 lb. Ea.) | 20 whole | 15:00 | 12 whole | 9:00 |
| Cod Fillets (thawed) | 30 lbs. | 7:00 | | |
| Stuffed Game Hen - (refrid.) | 18 whole | 55:00 | | |

Low Steam (Delicate Vegetables):

| Item | Amount | Time | Amount | Time |
|-----------------|---------|-------|---------|-------|
| Frozen Spinach | 30 lbs. | 20:00 | 5 lbs. | 12:00 |
| Frozen Broccoli | 50 lbs. | 21:00 | 5 lbs. | 8:00 |
| Fresh Broccoli | 40 lbs. | 11:00 | 10 lbs. | 7:00 |

Convection with Steam:

| Item | Amount | Time | Browning | Browning | Total |
|--|---------|------------------|------------|----------|------------------|
| | | | Temp. | | |
| | | | Degrees F. | | |
| Stuffed Pork Chops (12-14 oz. Ea.) | 58 lbs. | 30:00 | 450 | 8:00 | 38:00 |
| Steamship Round | 83 lbs. | 2 hr. 30 min. | 450 | 11:00 | 2 hr. 41 min. |
| Whole Turkey Breast (14 -16 lb. Pieces) | 90 lbs. | 1 hr. | 450 | 17:00 | 1 hr. 17 min. |
| Chicken Parts (2 1/2 - 2 3/4 lb. Bird) | 28 lbs. | 17:00 | 450 | 12:00 | 29:00 |