

combi oven for baking bread, pastry and food or chef's oven



Combi Oven: A Versatile Industrial Solution for Baking and Cooking

The Combi Oven, also known as the Chef's Oven, is an industrial workhorse designed to produce high-quality, evenly cooked food with a wide range of applications. This innovative appliance utilizes a combination cooking method to deliver exceptional results.

Combi Oven Trolleys:

Combi Ovens come with trolleys in three models: 6, 10, and 20 trays. The 6 and 10 tray trolleys are manually maneuverable, while the 20 tray trolley features wheels and handles for effortless movement. To operate, simply load the trays onto the trolley and guide it into the oven. Once cooking is complete, roll the trolley out of the oven.

Effortless Cleaning:

Maintaining the Combi Oven's pristine condition is a breeze with its five dedicated cleaning programs, meticulously designed to suit the needs of every professional kitchen. These automated cleaning cycles ensure the highest level of hygiene, keeping your Combi Oven operating at peak performance.

Combination Cooking: A Superior Method:

At the heart of the Combi Oven's exceptional capabilities lies its combination cooking method, which harnesses the power of both hot air and steam to cook food. This innovative approach offers numerous advantages over traditional cooking methods:

- **Faster, more even cooking:** Achieve perfectly cooked food in shorter times with uniform results throughout.
- **Preserved food quality:** Lock in the nutritional value, flavors, and textures of your ingredients for healthier, tastier meals.
- **Reduced oil and fat requirements:** Enjoy healthier cooking options with minimal oil or fat needed.
- **Minimized smoke and harmful emissions:** Maintain a cleaner and healthier kitchen environment with reduced smoke and fumes.

Features of the Combi Oven:

The Combi Oven boasts an array of impressive features that elevate its functionality and versatility:

- **Five cooking modes:** Choose from hot air cooking, hot air and direct steam cooking, steam cooking, combination cooking, and temperature-controlled steam cooking.
- **USB port for software updates:** Keep your Combi Oven up-to-date with the latest software advancements.
- **Integrated timer:** Manage cooking times precisely with the built-in timer.
- **Direct steam and steam generator:** Generate steam directly within the oven chamber for optimal cooking results.
- **Individual tray control:** Fine-tune cooking parameters for each tray, ensuring every dish is cooked to perfection.
- **Recipe storage:** Save and recall frequently used recipes for consistent and efficient cooking.
- **Delayed cooking programming:** Schedule cooking in advance to fit your busy kitchen schedule.
- **Food regeneration system:** Revitalize prepared food without compromising texture or flavor.
- **Chamber cooling system:** Rapidly cool the oven chamber after cooking, enhancing safety and efficiency.
- **Automatic steam generator water drainage:** Eliminate the need for manual water draining.
- **Food temperature sensor:** Accurately monitor the internal temperature of food for precise cooking.
- **Steam generator descaling system:** Maintain optimal steam generator performance with regular descaling.
- **Automatic wastewater drainage:** Simplify the wastewater disposal process.
- **Error detection system:** Identify and address potential issues promptly to maintain seamless operation.
- **Humidity control between 0-100%:** Adjust humidity levels to achieve desired cooking outcomes.
- **Self-cleaning and cost-effective operation:** Enjoy a self-cleaning function that minimizes cleaning time and costs.
- **Silicone door gasket:** Ensure a tight seal for optimal heat retention and energy efficiency.

To learn more about this product, please scan the QR code below.



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The Combi Oven, also known as the Chef's Oven, stands out as a versatile appliance that caters to a wide range of culinary needs. Its ability to seamlessly blend hot air and steam cooking techniques makes it an ideal choice for preparing an array of dishes:



- **Baking Bread:** From fluffy loaves to crusty baguettes, the Combi Oven delivers perfectly baked bread every time.
- **Creating Pastries:** Whether you crave sweet or savory pastries, the Combi Oven ensures evenly baked treats with delightful textures and flavors.
- **Cooking Diverse Dishes:** From hearty stews to roasted vegetables, the Combi Oven handles a diverse range of culinary creations with precision and ease.
- **Crafting Mouthwatering Pizzas:** Enjoy perfectly crispy pizzas with gooey cheese and flavorful toppings thanks to the Combi Oven's exceptional baking capabilities.
- **Grilling Delectable Sandwiches:** Paninis, grilled cheese, and more - the Combi Oven grills sandwiches to golden perfection, infusing them with irresistible flavors.
- **Whipping Up Tasty Snacks:** From savory bites to sweet treats, the Combi Oven transforms simple ingredients into irresistible snacks that tantalize the taste buds.
- **Roasting Succulent Kebabs:** Whether you prefer chicken, beef, or lamb, the Combi Oven locks in juices and flavors for perfectly cooked kebabs that are tender and flavorful.
- **Cooking Fluffy Rice:** Achieve perfectly cooked rice, from basmati to jasmine, with the Combi Oven's precise temperature control and even steam distribution.
- **Preparing Fish and Shrimp:** Steam or bake fish and shrimp to flaky perfection, preserving their delicate flavors and nutrients while enhancing their natural textures.
- **Roasting Vegetables:** From tender asparagus to crispy Brussels sprouts, the Combi Oven roasts vegetables to their ideal doneness, bringing out their vibrant colors and flavors.
- **Baking Lasagna:** Enjoy layers of pasta, cheese, and meat sauce, all baked to gooey perfection in the Combi Oven, creating a culinary masterpiece.
- **Grilling Juicy Hamburgers:** Satisfy your cravings for juicy, flavorful hamburgers cooked to your liking with the Combi Oven's grill function, ensuring perfectly seared patties and mouthwatering results.
- **Preparing Grilled Dishes:** From chicken breasts to salmon fillets, the Combi Oven grills a variety of foods to perfection, infusing them with smoky flavors and enticing aromas.
- **Drying Fruits and Vegetables:** Preserve the goodness of fruits and vegetables by drying them in the Combi Oven, extending their shelf life and creating delicious snacks or ingredients for culinary creations.
- **Reheating Food:** Enjoy perfectly warmed-up leftovers without sacrificing texture or flavor with the Combi Oven's reheating function, ensuring every bite is as enjoyable as the original meal.
- **Melting Chocolate:** Create decadent desserts and confections with the Combi Oven's precise temperature control for melting chocolate, guaranteeing smooth, perfectly melted chocolate for your culinary creations.

Benefits of Incorporating the Combi Oven into Your Kitchen:

Adopting the Combi Oven into your culinary repertoire brings a multitude of benefits that elevate your cooking experience:

- **Exceptional Cooking Versatility:** Prepare a wide range of dishes with ease, from baked goods to savory meals, expanding your culinary horizons and impressing your guests.
- **Rapid Cooking Times:** Experience faster cooking speeds compared to traditional ovens, saving you valuable time in the kitchen and allowing you to prepare meals efficiently.
- **Preserved Food Quality:** Lock in the nutrients, flavors, and textures of your ingredients for healthier and tastier meals, ensuring every bite is packed with goodness.
- **Reduced Oil and Fat Content:** Enjoy healthier cooking options with minimal oil or fat required, promoting a healthier lifestyle and reducing the risk of dietary concerns.
- **Minimized Smoke and Harmful Emissions:** Maintain a cleaner and healthier kitchen environment with reduced smoke and fumes, creating a more pleasant and safer cooking experience.
- **Suitability for Industrial Settings:** Ideal for bakeries, restaurants, and catering businesses due to its high-volume capacity, efficient performance, and ability to handle large quantities of food with consistent results.

Conclusion:

The Combi Oven emerges as a remarkable addition to any kitchen, offering unmatched versatility, exceptional cooking performance, and a host of benefits that enhance your culinary endeavors. Whether you're a home cook, a professional chef, or a business owner, the Combi Oven empowers you to create culinary masterpieces with ease and efficiency, transforming your kitchen into a hub of delectable creations.

To learn more about this product, please scan the QR code below.

