

## Introduction

A combi-oven or combi-steamer combines several cooking functions in one piece of kitchen equipment, enabling it to tackle almost everything from roasting, baking, grilling, braising, poaching and steaming. Results are achieved by using heat – either still or fan-driven – and steam, which is injected into the oven when the food being cooked, needs it.

The 'combination' of steam and hot-air not only speeds up cooking times, but results in reduced meat shrinkage, intensified flavours, retention of foods' texture and colour, plus the natural vitamin, mineral and nutritional values of the food. Less fat is also required when using a combi-oven or steamer making it an extremely healthy way of cooking foods. Combi's also enable different foods to be cooked together without cross tainting of flavours!

Most models are generally very easy to operate once full training has been given. Sophisticated results can be obtained within both skilled and non-skilled operations. Models can feature manual and pre-programmable options or almost completely automatic operation, where types of foods are simply selected and the appliance does the rest! Programmable models aid efficiency and ensure consistency in the quality of food offering – often handling the more mundane cooking tasks, giving a chef more time for creativity.

In some establishments the combi-oven is being used instead of a convection oven, therefore performance and reliability is key, so your combi-oven must be looked after, regular servicing is essential – preventative maintenance is far better than an expensive cure and costly downtime.



### Tips for buying a combi-oven or combi-steamer

Be clear on your intended use of the combi and find out about the latest features, technical considerations and operational functions before you buy.

Consider the following:

#### Demonstrations Available!

Most leading brands we supply will provide a no obligation demonstration prior to purchase. We can also offer live demonstrations in our new state of the art development kitchen - where you can experience the benefits first hand! Please call our sales office for further details.

#### Choose the right size of combi-oven or combi-steamer

A combi-oven is not just for big food operations, they come in a range of sizes and there is a range to suit the smaller independent caterer as well as the higher volume outlets. We can help specify the right oven for you, the size needed is calculated by the amounts and types of food to be cooked.

#### Build Quality and reliability

Your combi is a sophisticated piece of equipment. Choose a leading brand with an established reputation for good quality and reliability, backed by a full manufacturers' warranty.

#### Operational features

Look for: high quality stainless steel inside and out; easy control functions, rapid pre-heat function to enable fast heat recovery, extent and ease of programmability, self-diagnostic facility to alert of any operational problems, food core temperature probe, automatic humidity control monitors, automatic or self cleaning facility, excess cooking grease reservoirs and where space is at a premium, the option to stack one oven on top of another.

#### Installation requirements

A water, drain and energy supply is required.

Combi-ovens are available for electric, mains gas and LPG supply.

#### Key to Icons



1 Year Warranty



13 Amp  
Plug and go!

#### Guide List Price (GLP)

For reference only and is subject to change.  
For your special buying terms, please contact our sales office.



2 Year Warranty



Hardwired  
Hard wiring required



3 Year Warranty



Gas  
Gas Equipment

Combination Steamers



**240914 3 GRID 1/2 GN**



- The benefits of combi cooking in a compact size
- No water or drain connection needed
- 4 cooking functions - Bench mounted
- On Site Warranty - NB 1 Year Labour
- Ext 360 W 550 D 470 H - Guide List Price £1423.00



**ME061D 6 GRID 1/1 GN PACK**



- Pack includes stand, filter, site survey & install
- Electronic manual controls - 8kW
- Convection 30-300°C - Steam 30-130°C
- On Site Warranty - Ext 930 W 750 D 810 H
- Guide List Price £6332.40



**SCC61 6 GRID 1/1 GN PACK**



- Pack includes stand, filter, site survey & install
- Auto cleaning - Core temp probe
- 10kW
- 7 self cooking modes
- 3 combi steamer modes
- On Site Warranty
- Ext 847 W 771 D 757 H
- Guide List Price £8611.00



**ME061DP 6 GRID 1/1 GN PACK**



- Pack includes stand, filter, site survey & install
- Electronic manual controls & probe - 8kW
- Convection 30-300°C - Steam 30-130°C
- On Site Warranty - Ext 930 W 750 D 810 H
- Guide List Price £6929.80



**E6ACDB 6 GRID 1/1 GN**



- Electronic manual controls - 8kW
- Core temperature probe - Hand shower kit
- Convection 30-300°C - Steam 30-130°C
- On Site Warranty - Ext 890 W 825 D 810 H
- Guide List Price £4500.00



**MG061D 6 GRID 1/1 GN PACK**



- Pack includes stand, filter, site survey & install
- Electronic manual controls & probe - 31,000Btu/hr
- Convection 30-300°C - Steam 30-130°C
- On Site Warranty - Ext 930 W 750 D 810 H
- Guide List Price £8389.40



**MG061DP 6 GRID 1/1 GN PACK**



- Pack includes stand, filter, site survey & install
- Electronic manual controls & probe - 31,000Btu/hr
- Convection 30-300°C - Steam 30-130°C
- On Site Warranty - Ext 930 W 750 D 810 H
- Guide List Price £8986.80



**G6ACDB 6 GRID 1/1 GN**



- Electronic manual controls - 31,000 Btu/hr
- Core temperature probe - Hand shower kit
- Convection 30-300°C - Steam 30-130°C
- On Site Warranty - Ext 890 W 825 D 810 H
- Guide List Price £5500.00



**SCC61G 6 GRID 1/1 GN PACK**



- Pack includes stand, filter, site survey & install
- Auto cleaning - Core temp probe - 37,532 Btu/hr
- 7 self cooking modes - 3 combi steamer modes
- On Site Warranty - Ext 847 W 771 D 757 H
- Guide List Price £10774.00



**260453 10 GRID 1/1 GN PACK**



- Pack includes stand, filter, site survey & install
- Semi auto cleaning - Auto boiler drain - 17.5kW
- 300°C max convection temp
- On Site Warranty - NB 1 Year Labour
- Ext 895 W 845 D 1080 H - Guide List Price £8512.00



**ME101D 10 GRID 1/1 GN PACK**



- Pack includes stand, filter, site survey & install
- Electronic manual controls - Ext 990 W 860 D 1090 H
- Convection 30-300°C - Steam 30-130°C
- On Site Warranty - 16kW
- Guide List Price £8866.20

Combination Steamers

Combination Steamers

LAINOX



ME101DP 10 GRID 1/1 GN PACK

STAINLESS STEEL 2 YEAR WARRANTY

- Pack includes stand, filter, site survey & install
- Electronic manual controls & probe - 16kW
- Convection 30-300°C - Steam 30-130°C
- On Site Warranty - Ext 990 W 860 D 1090 H
- Guide List Price £9453.30

BLUE SEAL



E10ACDB 10 GRID 1/1 GN

STAINLESS STEEL 1 YEAR WARRANTY

- Electronic manual controls - 16kW
- Core temperature probe - Hand shower kit
- Convection 30-300°C - Steam 30-130°C
- On Site Warranty - Ext 950 W 825 D 1090 H
- Guide List Price £6500.00

RATIONAL



SCC101 10 GRID 1/1 GN PACK

STAINLESS STEEL 2 YEAR WARRANTY

- Pack includes stand, filter, site survey & install
- Auto cleaning
- Core temp probe
- 19kW
- 7 self cooking modes
- 3 combi steamer modes
- On Site Warranty
- Ext 847 W 771 D 1017 H
- Guide List Price £10975.00



Electrolux



260553 10 GRID 1/1 GN PACK

STAINLESS STEEL 2 YEAR WARRANTY

- Pack includes stand, filter, site survey & install
- Semi auto cleaning - Auto boiler drain
- 136,520 Btu/hr - 300° max convection temp
- On Site Warranty NB 1 Year Labour
- Ext 895 W 845 D 1080 H - Guide List Price £10175.00

LAINOX



MG101D 10 GRID 1/1 GN PACK

STAINLESS STEEL 2 YEAR WARRANTY

- Pack includes stand, filter, site survey & install
- Electronic manual controls - 61,500 Btu/hr
- Convection 30-300°C - Steam 30-130°C
- On Site Warranty - Ext 990 W 860 D 1090 H
- Guide List Price £10820.20

LAINOX



MG101DP 10 GRID 1/1 GN PACK

STAINLESS STEEL 2 YEAR WARRANTY

- Pack includes stand, filter, site survey & install
- Electronic manual controls & probe - 61,500Btu/hr
- Convection 30-300°C - Steam 30-130°C
- On Site Warranty - Ext 990 W 860 D 1090 H
- Guide List Price £11469.10

BLUE SEAL



G10ACDB 10 GRID 1/1 GN

STAINLESS STEEL 1 YEAR WARRANTY

- Electronic manual controls - 61,500 Btu/hr
- Core temperature probe - Hand shower kit
- Convection 30-300°C - Steam 30-130°C
- On Site Warranty - Ext 950 W 825 D 1090 H
- Guide List Price £7500.00

RATIONAL



SCC101G 10 GRID 1/1 GN PACK

STAINLESS STEEL 1 YEAR WARRANTY

- Pack includes stand, filter, site survey & install
- Auto cleaning - Core temp probe - 73,358 Btu/hr
- 7 self cooking modes - 3 combi steamer modes
- On Site Warranty - Ext 847 W 771 D 1017 H
- Guide List Price £12775.00

Combination Steamers

RATIONAL



SCC62 6 GRID 2x1/1 GN PACK

STAINLESS STEEL 1 YEAR WARRANTY

- Pack includes stand, filter, site survey & install
- Auto cleaning - Core temp probe - 21kW
- 7 self cooking modes - 3 combi steamer modes
- On Site Warranty - Ext 1069 W 971 D 757 H
- Guide List Price £12042.00

RATIONAL



SCC201 20 GRID 1/1 GN PACK

STAINLESS STEEL 1 YEAR WARRANTY

- Pack includes stand, filter, site survey & install
- Auto cleaning - Core temp probe - 37kW
- 7 self cooking modes - 3 combi steamer modes
- On Site Warranty - Ext 879 W 791 D 1782 H
- Guide List Price £16964.00

RATIONAL



SCC201G 20 GRID 1/1 GN PACK

STAINLESS STEEL 1 YEAR WARRANTY

- Pack includes stand, filter, site survey & install
- Auto cleaning - Core temp probe - 146,760 Btu/hr
- 7 self cooking modes - 3 combi steamer modes
- On Site Warranty - Ext 879 W 791 D 1782 H
- Guide List Price £19144.00