

Get cookin' with combi ovens

Combi ovens do more than just save energy.

Check out these culinary advantages:



Cooks food faster



Reduces scorching in high-sugar recipes



Allows multiple cooking processes (roasting, baking, steaming, high-temperature grilling, poaching)



Bakes bread and other yeast-raised products higher and lighter



Reduces shrinkage of meat by 20-30% during roasting



Eliminates flavor transfer when multiple food items are cooked simultaneously



Cooks shellfish rapidly in steam mode without watering down flavors



Offers precise temperature control

Let's talk about your kitchen upgrade.

To learn more about reducing energy costs, speak to one of our energy efficiency experts at 1-800-787-1706 or by email at energysavings@nationalgrid.com.

