

# 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](mailto:energysavings@nationalgrid.com).