Focus on Hospitality

COMBINATION OVENS

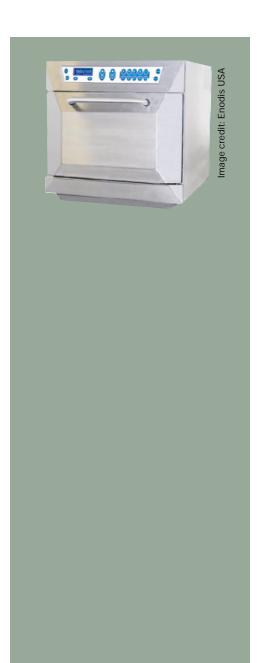
High efficiency combination ovens save an estimated 39% a year in energy costs over standard conventional ovens.

BENEFITS:

- · Proven savings in electricity, gas, and water usage
- · Less hood space cut your need for hood space in half
- 15% less cooking time than conventional ovens
- Better moisture retention and less food shrinkage reduce basting needs
- · Better tasting food
- Smart controls ability to set different cooking and holding modes
- · No flavor transfer
- · Consistent cooking quality
- · Preserve food color, nutrients, and appearance
- Easy to clean reduce labor costs
- · Versatile usage cut back on other equipment needs
- · Cook in three modes:
 - Steam proven health benefits and helps retain food's natural moisture and appetizing appearance
 - Hot air convection Cooks food more evenly and up to 25% faster
 - Combination Steam and hot air convection cooking gives you the best of both worlds

Save Energy, Save Time, and Serve More. Ask your distributor for High Efficiency Combination Ovens.

To learn more and get a list of available incentives on this and other high efficiency food service equipment contact the NYSERDA Focus on Hospitality Contractor by emailing hospitality@nyserda.org, by calling the toll free hotline at **866-904-8027** or visiting our website at **hospitality@nyserda.org**.



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