

Combi Oven Guide

Explore the ins and outs of combi ovens for your kitchen needs and beyond

A combi oven will help your kitchen cook faster, more consistently, and with better food quality while reducing labor, food waste, and energy costs.



**Sydney
Commercial
Kitchens**

Combi Oven Guide

A practical buying guide for hospitality operators, chefs, and project planners

Inside this guide

- How combi ovens work and where they deliver the biggest gains
- Key choices such as electric or gas, boiler or boilerless, and tray capacity
- Installation, ventilation, cleaning, water treatment, and workflow planning
- A simple checklist to help compare models with confidence





Why combi ovens matter

A combi oven is one of the most versatile pieces of cooking equipment in a commercial kitchen. It can roast, steam, bake, regenerate, poach, grill, and hold product with far more control than many traditional appliances. For kitchens that need consistency, labor efficiency, and menu flexibility, it can become the center of production.

The right model can reduce shrinkage, improve yield, shorten service pressure, and help standardize results across shifts. The wrong model can create bottlenecks, ventilation issues, water quality problems, and cleaning headaches. That is why sizing, specification, and installation planning matter just as much as the oven itself.

A combi oven combines three core cooking modes in one cabinet:

1. Dry heat for roasting, baking, finishing, and browning.
2. Steam for vegetables, seafood, rice, delicate proteins, and gentle reheating.
3. Combination mode, which blends convection heat and moisture to improve control, speed, and product quality.

Most modern models also include programmable recipes, multi-stage cooking, core probe cooking, overnight cooking, automatic cleaning, and service diagnostics.

Why kitchens invest in combi ovens

Benefit	Why it matters
Consistency	Programmable settings help different staff produce the same result across multiple shifts and sites.
Yield	Controlled humidity can reduce shrinkage in proteins and improve moisture retention.
Speed	Faster recovery and combination cooking can accelerate batch production and service.
Menu flexibility	One oven can cover breakfast, bakery, lunch service, banqueting, and regeneration.
Labor efficiency	Automated cooking programs and cleaning cycles reduce manual supervision.
Space efficiency	A combi oven can often replace or reduce reliance on several separate cooking appliances.

1. Core buying decisions

Think about the number of trays, the physical tray format, and the peak volume you need to produce. A unit that is too small creates production delays. A unit that is too large can cost more to buy, install, and run than necessary. Consider not only daily output, but also your busiest hour, service style, and future growth.

2. Electric or gas

Electric models are common because they are easy to control and widely specified. Gas models can be attractive in some sites for operating cost or service preferences, but local utilities, ventilation, and service access should all be checked early.

3. Boiler or boilerless steam generation

Boiler-based models are often chosen for intensive steaming and heavy production. Boilerless systems can simplify maintenance and reduce scale-related issues in some environments. The best choice depends on menu mix, water quality, and desired steam performance.

4. Automatic cleaning

Automatic wash systems save time and support hygiene. Compare cycle length, chemical requirements, running cost, and how easy staff find the process in real life.

5. Controls and programmability

Touchscreen controls, stored recipes, icon-based navigation, and HACCP data logging can all add value. The best interface is one your team will actually use correctly under pressure.



6. Ventilation and site conditions

Before buying a combi oven, make sure you understand the installation requirements. Some models need a canopy, condenser, or specific clearances, and site limitations can have a major impact on compliance and total installed cost. Certain brands offer a hood with an integrated steam condenser that sits directly on top of the combi oven, which may remove the need for a separate steam hood. Not available for gas models. Because requirements can vary, always check with your local council or certifier to confirm what will be acceptable for your kitchen project.



7. Water filtration

Water quality is a major issue for combi ovens. Poor filtration can lead to scale buildup, reduced performance, service problems, and warranty disputes. Water treatment should be treated as part of the purchase, not as an optional extra.

Specification comparison checklist

Specification	Model A	Model B	Notes
Tray capacity and tray size			
Overall dimensions and required clearance			
Power or gas requirements			
Drain and water connection requirements			
Boiler or boilerless			
Automatic cleaning included			
Core probe included			
Recipe storage and programming			
Ventilation requirements			
Water filtration supplied			
Warranty and service support			
Lead time and commissioning			

Installation planning

- Confirm available power or gas supply before the order is finalized.
- Check water pressure, drain point location, and access for filtration equipment.
- Review ventilation and canopy requirements with your consultant, builder, or mechanical contractor.

- Allow enough door clearance, service access, and trolley movement around the oven.
- Consider workflow: loading, unloading, holding, blast chilling, and pass integration all matter.
- Plan staff training and commissioning so the oven delivers value from day one.

Cleaning, maintenance, and water quality

A combi oven is a high-performance appliance, but it only stays that way with disciplined daily care. Staff should complete the correct cleaning cycle, wipe seals and trays, and report faults early. Water treatment should be maintained on schedule, because scale is one of the most common causes of performance and service issues.

Pro tip: If your water quality is poor, ask for the filtration specification in writing and make sure replacement cartridges are easy to source locally.



Brands SCK recommends and sells

Convotherm maxx Combi Ovens

Convotherm maxx is the streamlined professional range that sits below maxx pro, offering strong core combi performance with simpler specification choices. It is a good option for kitchens wanting Convotherm quality and reliability in a more accessible platform.

3 key features:

- Professional-grade combi performance
- Simpler range structure than maxx pro
- Suits broad foodservice applications



Convotherm maxx

Convotherm maxx pro Combi Ovens

Convotherm maxx pro is the premium family in the current range and is built for professional kitchens that want high functionality, automation, and connectivity. It suits venues that need precision, efficiency, and a more advanced digital combi platform.

3 key features:

- 10-inch HiRes glass touch display
- WiFi and LAN connectivity
- Fully automatic ConvoClean cleaning system



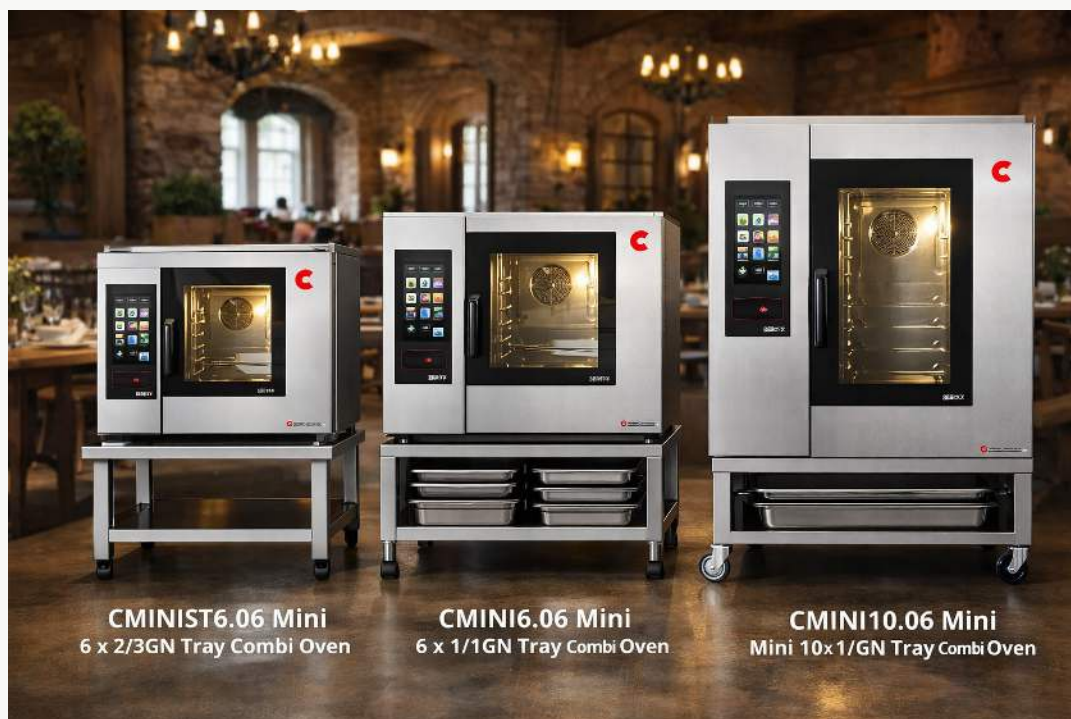
Convotherm

Convotherm mini Combi Ovens

Convotherm mini is the compact family for kitchens wanting the benefits of a small combi oven with easier entry-level positioning than mini pro. It suits smaller commercial sites, satellite kitchens, and locations where footprint is critical.

3 key features:

- Compact footprint
- Available in multiple variants
- Designed for smaller kitchens and compact production spaces



Convotherm Mini

Convotherm mini pro Combi Ovens

Convotherm mini pro is a high-tech compact combi aimed at operators who need serious output from a very small footprint. It is especially attractive where bench or floor space is limited but modern control and strong cooking performance are still required.

3 key features:

- Only 49.8 cm wide
- AI-driven optical cooking
- Solid-to-liquid cleaning system



Convotherm Mini Pro

Giorik Steambox Evolution Combi Ovens

Steambox Evolution is Giorik's intensive-use professional combi range, built for higher performance cooking and more demanding kitchen environments. It suits operators who want a more fully featured platform for serious foodservice production.

3 key features:

- Built for intensive commercial use
- High-performance cooking focus
- Strong fit for larger production kitchens



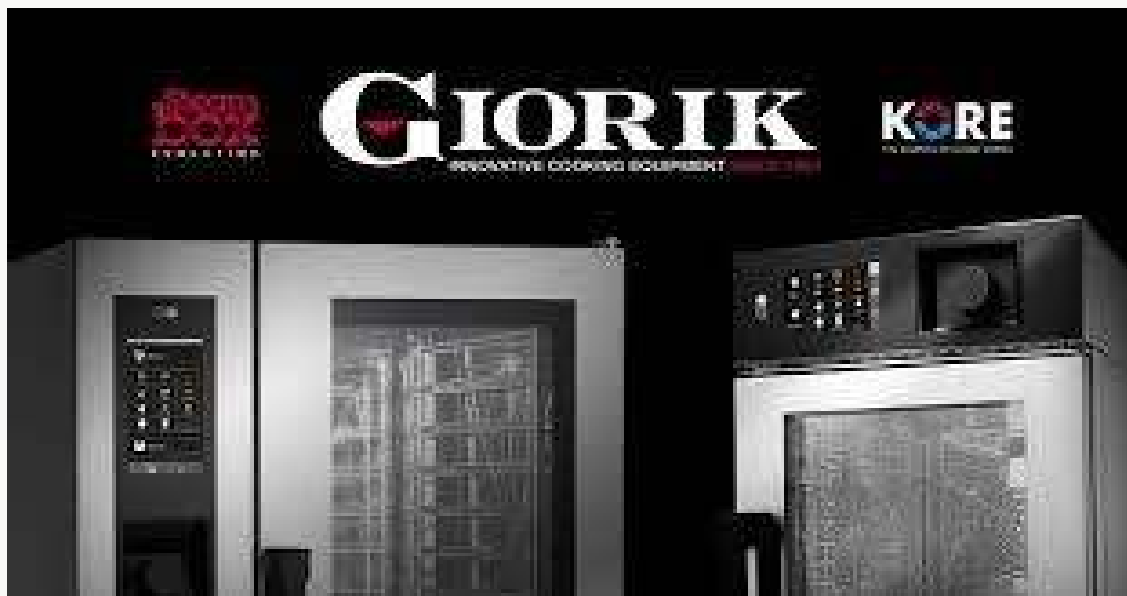
Giorik Combi Ovens

Giorik Kore Combi Ovens

Kore is the compact high-efficiency family within the Giorik range, giving kitchens a narrow footprint but advanced control and washing capability. It is a strong option for kitchens that want serious features without stepping up to a full-width oven.

3 key features:

- 7-inch touchscreen
- Boiler plus direct-injection “symbiotic” steam system
- Automatic washing with closed-loop circuit



Giorik Combi Ovens

Giorik Minitouch Combi Ovens

Minitouch is Giorik's entry-level compact professional oven family. It is aimed at operators who want touchscreen control, compact dimensions, and useful programming options in a practical, space-saving unit.

3 key features:

- 5-inch touchscreen interface
- Over 120 preset cooking programs
- Automatic cleaning and multi-timer functionality



Giorik Combi Ovens

Giorik Movair Combi Ovens

Movair is positioned for delicatessens and pastry applications but is versatile enough for broader foodservice use. It offers more tray clearance and a larger touchscreen, making it attractive where product variety and ease of use matter.

3 key features:

- Large 7-inch touchscreen
- Larger tray clearances
- Automatic cooking, smoking, and washing programs



Giorik Combi Ovens

Lainox Naboo Combi Ovens

Naboo 5.0 is Lainox's flagship combi oven range, aimed at operators who want a high-level oven with smart controls, connected features, and strong all-round cooking flexibility. It suits busy restaurants, hotels, production kitchens, and sites where consistency, recipe management, and operational control are important. Lainox positions it as its state-of-the-art combi oven, with cloud-connected support and tools designed to help improve cooking precision and monitor resource use.

3 key features:

- Advanced cloud-connected operating platform
- Resource monitoring for water, energy, and detergents
- High-performance combi cooking for broad menu applications



Lainox Combi Ovens

Lainox Sapiens Combi Ovens

Sapiens is the more straightforward professional combi oven in the Lainox range. It is a strong option for kitchens that want reliable combi performance and professional results without stepping into the most premium specification level. Lainox positions Sapiens as the professional oven, making it a practical fit for general commercial kitchens wanting a balance of performance, usability, and value.

3 key features: • • •

- Professional combi platform for general foodservice use
- Simpler alternative to the flagship Naboo family
- Suitable for operators wanting solid performance with easier range selection



Lainox Combi Ovens

Lainox Compact Combi Ovens

Compact is Lainox's urban combi oven family, created for sites where space is limited but versatility is still important. It is well suited to cafés, smaller restaurants, bars, and satellite kitchens that want steam, convection, and combi capability in a smaller footprint. Lainox specifically markets it as "The Urban Combi," which makes it a strong option where every bit of kitchen space counts.

3 key features: • • •

- Compact footprint for smaller kitchens
- Built for urban and space-restricted foodservice sites
- Provides professional combi versatility in a smaller format



A simple hyperlink.

MKN FlexiCombi

FlexiCombi is MKN's flagship combi family and is built for chefs who want premium control, efficiency, and output. It is known for smart operating concepts, automatic cleaning, and design choices that increase usable capacity.

3 key features:

- Crosswise insertion for increased capacity
- Premium operating concepts such as MagicPilot
- WaveClean automatic cleaning system



MKN FlexiCombi

MKN SpaceCombi

SpaceCombi is MKN's compact combi steamer, designed for kitchens that need full combi performance in a much narrower body. It is ideal where floor space is limited but the operator still wants premium build quality and professional cooking capability.

3 key features:

- Just 55 cm wide
- Automatic cleaning
- Full-featured combi performance in a compact format



MKN SpaceCombi

Rational iCombi Classic

iCombi Classic is the more straightforward Rational combi for kitchens that want the brand's robustness and versatility without the full intelligence package of the Pro. It is easy to use, powerful, and well suited to operators who want dependable all-in-one cooking.

3 key features:

- Productive, robust, and reliable platform
- Replaces multiple conventional cooking appliances
- Easy operation with strong cooking quality



Rational iCombi Classic

Rational iCombi Pro

iCombi Pro is Rational's intelligent premium combi, designed for operators wanting the brand's strongest cooking intelligence, climate control, and productivity. It is the best fit where consistency, automation, and high-level performance are central to the kitchen workflow.

3 key features:

- iDensityControl intelligent climate management
- Mixed-load cooking with flexible rack planning
- Automatic cleaning and descaling via iCareSystem



Rational iCombi Pro

Smeg Galileo Professional Combi Ovens

Galileo Professional is Smeg's current combi-steam family for operators wanting premium presentation, intuitive control, and precise steam management. It is designed for consistent, even cooking with a strong emphasis on efficiency and day-to-day usability.

3 key features:

- Intuitive touch interface
- Precise steam control with uniform hot-air circulation
- SteamArt technology with efficient cleaning design



Smeg Galileo Professional

Tecnodom Galilei Combi Ovens

Galilei is Tecnodom's manual-control combi line, built for operators who want simplicity and intuitive day-to-day use. It is particularly suited to kitchens needing a straightforward combi oven for reheating and general-purpose cooking.

3 key features:

- Manual controls for simple operation
- Increased tray spacing for better cooking uniformity
- Particularly suited to reheating fresh and frozen products



Tecnodom

Turbofan 40 Series Manual Combi Oven

The manual 40 Series is designed for kitchens that want a compact, reliable combi with very straightforward controls. It is ideal where staff want easy operation through classic knobs and simple mode selection rather than touchscreen programming.

3 key features:

- Electro-mechanical manual controls
- Three cooking modes: convection, steam, and combi
- Auto-reversing fan for even cooking



Turbofan Combi Ovens

Turbofan 40 Series Touch / Digital Combi

The touch or digital 40 Series is aimed at kitchens wanting more automation and recipe support while keeping the compact Turbofan format. It is a strong fit for venues wanting quicker staff training and repeatable results from simple one-touch operation.

3 key features:

- 7-inch touch screen with one-touch cooking
- Recipe storage with multiple automated cycles
- Compact footprint with stronger workflow automation



Turbofan Combi Ovens

UNOX CHEFTOP MIND.MapTM

CHEFTOP MIND.MapTM remains a major Unox combi family for professional catering and restaurant kitchens. It is ideal for chefs who want programmable precision, touchscreen control, and flexible operation across a wide range of menu items.

3 key features:

- Designed for professional gastronomy and catering
- Available in ONE and PLUS control versions
- Strong programmability and humidity control options



Unox ChefTop

UNOX BAKERTOP MIND.MapTM

BAKERTOP MIND.MapTM is the earlier-generation digital baking-focused Unox platform. It suits bakeries and pastry kitchens wanting recipe control, touchscreen operation, and baking-oriented functionality without moving to the X generation.

3 key features:

- Built for bakery and pastry production
- Available in PLUS formats
- Digital programmable platform for repeatable baking results



Unox BakerTop

UNOX CHEFTOP-X™ & BAKERTOP-X™

CHEFTOP-X™ is Unox's latest intelligent combi platform for restaurants and gastronomy and BAKERTOP-X™ is the Unox intelligent combi platform built specifically around bakery and pastry production. It is built for operators who want highly interactive control, food recognition, and advanced automation that can adapt during cooking.

Key features:

- OPTIC.Cooking food recognition
- Adaptive cooking intelligence
- Faster cooking through AIR.tornado ventilation
- BAKERTOP-X™ is designed specifically for bakery and pastry work



Unox ChefTop



Questions to ask before you buy

- What is the real production volume needed during the busiest service period?
- Which menu items will use steam, dry heat, and combination cooking most often?
- Do we need bakery performance, regeneration performance, or both?
- Will this site have any ventilation, utility, drainage, or access constraints?
- How easy is the control panel for casual or mixed-skill staff to use?
- What training, commissioning, and after-sales support are included?
- What water filtration is required to protect performance and warranty?

Who should consider a combi oven?

Combi ovens are particularly valuable for restaurants, hotels, clubs, aged care, education, production kitchens, cafés with expanding food offers, caterers, and venues that handle banquet or function work. They are ideal where consistency, versatility, and space efficiency matter. Increasingly, commercial kitchens across Australia are choosing combi ovens because they can improve workflow, support better food quality, and help get more value from limited kitchen space.

Final thoughts

Buying a combi oven is not only about choosing a brand or the lowest price. The best result comes from matching the oven to the menu, volume, utilities, staff capability, and workflow of the site. When those factors line up, a combi oven can improve quality, reduce waste, and strengthen production across the entire kitchen.

Combi Oven Guide

Unlock the full potential of your commercial kitchen with the Combi Oven Guide, a must-have resource for hospitality operators and chefs. This practical guide covers everything from the mechanics of combi ovens to key buying decisions, installation tips, and maintenance essentials, ensuring you make informed choices that enhance efficiency and consistency. With insights on maximizing productivity and reducing waste, this book is your key to mastering one of the most versatile cooking appliances available.

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