

# Discover How A Combi Oven Can Increase Your Profits Without the Headaches

Ph 1300 881 119

Powering your kitchen



Sydney  
Commercial  
Kitchens



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Soon Your Combi Oven Will be Creating Delicious Tasting food,  
Quicker while reducing your electricity bills, food bills and wages...

<http://www.sydneycommercialkitchens.com.au/catering-equipment/Combi-Ovens>



Sydney  
Commercial  
Kitchens

## Discover How A Combi Oven Can Increase Your Profits Without the Headaches...

Why all the fuss about Combi Ovens?

# Discover How A Combi Oven Can Increase Your Profits Without the Headaches...

Your Combi Oven will be creating delicious tasting food, quicker while reducing your electricity bills, food bills and wages...



UNOX Combi Ovens

## What The Heck Is A Combi Oven?

Combi Ovens Combine steam cooking, convection cooking and a Combi nation of the two, so that's why they're called Combi Ovens.

## Some Historical Background?

The first Combi Steamer oven was invented in the 1960's. In 1976 two German companies, firstly Convothem and secondly Rational introduced their initial models of basic Combi Ovens.

**Your Combi Oven will be creating delicious tasting food, quicker while reducing your electricity bills, food bills and wages...**

## **Combi Ovens Today**

Today Combi Ovens have evolved into irreplaceable items in many commercial kitchens around the world. They now feature Touch Screen controls, store hundreds of pre-programmed recipes and when used correctly can save food businesses both on their electricity bills, their food bills and on their cost of wages.

And who wouldn't want that?

## **Types Of Combi - Steam Ovens**

### **1. Boiler based Combi Ovens**

A steam generator creates and injects the steam directly into the oven chamber. They are available in either gas or electric, though electric is by far the most popular. This style Combi is the more expensive of the two.

Boiler style Combi Ovens can be used for more delicate cooking procedures, such as the delicate poaching of fish, and intricate desserts.



### **2. Direct Water Injection Combi Steamers**

Also known as 'Spitters', the steam is created by injecting water directly onto the heating element in the oven chamber.

Water injection models are generally the most affordable and the most popular of the models available. Today they are found in a variety of commercial kitchens

This style of Combi is also suitable for country area where water quality is generally harder. Calcification is much easier to control in a water injection Combi and can be removed during the standard cleaning program.

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## The Science Of Cooking

When food is subjected to heat the molecules inside that food collide, causing friction. It is friction that causes the food to heat internally [rub your hands together and you will see what I mean] and the cooking process has begun. The unfortunate result of the cooking process is that any moisture contained in the food starts moving towards the surface.

A classic example of this would be a steak on the barbeque. As the steak cooks the moisture moves to the surface of the steak. When you flip the steak, the moisture is now at the bottom and directly on the heat source. This moisture is quickly burned off and the more times this procedure is repeated the drier and tougher the steak becomes. We have all been to that barbeque!

One of the reasons that steaks often taste better in restaurants is that the product is generally only turned once during the cooking process and the steak is allowed to rest prior to being served to the customer. Resting allows for the moisture to slowly work its way back into the steak.

## About Combination Steamer Ovens



Steam is one of the most effective styles of cooking as it can penetrate into the product. The cooking process is from inside to outside.

Convection cooking on the other hand cooks from the outside. As the product is exposed to more heat the cooking process then gradually moves inwards to the centre of the product.

The advantage with the introduction of steam into a commercial oven is that the moisture in the chamber allows for the food to be cooked while limiting the reduction of the moisture in the food.

## Advantages of Combi - Steam Ovens

There are many benefits for the hospitality operator in owning a Combi - steam oven.

Combi - Steam Ovens allow for greater precision in the cooking process by controlling both the temperature and humidity in the cooking chamber.

You can cook food at lower temperatures and get better product and results, including retaining more of the food's nutrient value. Lower temperatures also allow for less shrinkage of the product you are cooking.

## Your Combi Oven will be creating delicious tasting food, quicker while reducing your electricity bills, food bills and wages...

When used correctly, your meats will be more tender, your vegetables more flavoursome and your results generally better and repeatable.

When you use the program features you can achieve standardised performance. One of a Combi Ovens great benefits is that you can have standardised results for every meal produced in your kitchen, from executive chef to apprentice or weekend cook.

You can cook multiple products at the same time without cross contamination of flavours. One of the best examples I have seen was the baking of a whole snapper and a chocolate cake at the same time. The fish was amazing and the chocolate cake only tasted of chocolate. Try that at home and see what happens!

### You Get Improved Quality Food With More Flavour

Combi Ovens have a Re-generation capability, allowing you to prepare your weekend meals during the latter part of the working week and use the regeneration facility built into the Combi Ovens programs to reheat these meals, saving your business money on wages without sacrificing food quality. There is no loss of moisture or crispness of the product in this process.



**“Making the process so easy!”**

Thank you so much for your assistance and making this process so easy!” Mirjana C - Gloria Jeans Coffees Northgate

Imagine preparing all the food for that big function during the working week and still producing a better result than food cooked on the day! And reduce the impact of weekend penalty rates from your staffing costs.

Use Cook and Hold features to cook food at lower temperatures overnight and then hold that food at the appropriate temperature for when your staff arrives in the morning.

For hotels, you could also use the Combi to prove croissants and then walk in to your kitchen in the morning and have perfect croissants to serve immediately to your breakfast crowd at the buffet.

Or perhaps you are serving steaks at lunch and dinner. You can use the Cook & Hold feature to slow cook your meat overnight, retaining all the moisture, flavour and nutrients of the product and then bring them up to temperature on the chargrill for serving and perfect presentation.

With the introduction of all the food reality cooking shows on television Sous Vide is gaining a significant foothold in the food industry and Combi Ovens can deliver perfect results.

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## Your Combi Oven Will Save You Money...

Everyone likes to save money and Combi Ovens deliver exceptional results for all food businesses. There are two main areas of savings

### 1. Food Costs

- ✓ Combi - Steam Ovens provide a better cooking environment which dramatically reduces food shrinkage during the cooking process. As an example if you are currently cooking in a static or convection oven, your shrinkage on roast beef would be about 30 percent. This means that if you start with 3 kgs of meat your finished product weighs only 2 kgs...
- ✓ Now if you are paying \$20.00 per kilo for meat the real cost is \$30.00 per kilo after cooking...
- ✓ Combi - Steam Ovens can reduce this shrinkage to as little as 5 to 10 percent depending on how you use the oven. Your savings potential here, on an annual basis, is enormous and your return on your investment in the Combi Oven will be quickly realised...



### 2. Wages

- ✓ Combi - Steam Ovens allow you to prepare weekend food during week, at less costly wage rates. On the weekend you simply require someone to use the regeneration facility to re-heat the food. Potential savings are again enormous...

Here are some examples of improved product results

- ✓ Roasts: more usable product, a more tender product, more flavoursome result...
- ✓ BBQ Chickens: retain their size so you finish with a larger, more appealing looking product with no more pink bits around the bones...
- ✓ Cakes: rise more during the cooking process, and your cake has more moisture...
- ✓ Pastries: become lighter, crispier and fluffier...

- ✓ Steaming: produce all your steam vegetables without any product degradation, no more over cooked product and never again pour the nutrient value of the vegetable down the sink with the water it was boiled or steamed in...
- ✓ Poaching: whether you are poaching fish or a delicate dessert you can achieve perfect results everytime...

## Your Combi Oven will be creating delicious tasting food, quicker while reducing your electricity bills, food bills and wages...

Combi Ovens can be a space saving device as fewer appliances would be required in your kitchen. Recently we were able to show a nursing home that 3 items in their current cooking line could be replaced with just 2, including a Combi . And the end results would be a better, healthier product for all the customers in their care.



Potentially you can retro fit a Combi - Steam Oven into your commercial kitchen and your cooking line as long as you can create some space for the oven. That space doesn't even necessarily have to be under the kitchen exhaust canopy as many Combi Ovens now have an optional venting system that can be purchased with the unit. These vents come with the same compliance certificates that are supplied with your kitchen exhaust canopy but check with your local food authority or council first for their approval.

And lastly you can create a safer workplace for your staff with improved Work Health and Safety Issues. Lifting and carrying large heavy pots of boiling water can be a thing of the past with Combi Ovens. You can now produce the same food with better results in a Combi - Steam Oven.

## How To Size The Correct Combi Oven For Your Establishment

Our concept for convenience and reliability.

Typically one gastronorm sized tray equates to 10 people served. So, if you typically do a function for 100 people or 100 covers in your restaurant then you could easily consider a 10 tray Combi Oven.

## What Equipment Works Hand In Hand With A Combi Oven?



The blast chiller/freezer allows you to cool the food down rapidly through the food danger zone. This zone is where bacteria proliferates and is between the temperatures of 5°C and 70°C. In Europe it is now standard procedure that cook food must be brought down to less than 5°C in under 90 minutes, something that is just not possible with other forms of refrigeration.

The vacuum sealer allows you to store both fresh and prepared food and then hold that product for use at a later date. Potentially it will also allow you to better control food costs.

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For a busy club environment serving fresh made pizza you could bag all the fresh toppings, allowing for exact measurements in each bag and then control both the food costings and the cooking process. Once the pizza has been ordered, then the operator simply has to sauce up the base of the pizza, cut the bag containing the toppings and spread them equally around the pizza base.

If you were also using a high speed oven at the delivery point, you could be serving a cooked pizza under 120 seconds, depending on the base used.

## Sydney Commercial Kitchens Supplies 11 Of The Leading Brands Of Combi Ovens



## Combistar FX

The combination oven that multiplies your cooking options Combistar FX has been developed in collaboration with the best chefs from around the world, invaluable allies in the professional kitchen.

Built of materials 95% recyclable, it is environmentally friendly in cooking and washing and allows a 60% reduction in power consumption compared to the traditional use. Easy to use thanks to LCD high resolution touch controls and handle push.

Combistar FX is the full line of state-of-the-art combination ovens that guarantees high quality and versatility in cooking together with ease of use and energy savings.

The new functions that allow you to manage simultaneously up to 20 different cooking processes, the innovative accessories to smoke and pasteurize and the self-cleaning function, completely automatic and 100% safe: these are just a few of the options that make Combistar FX the essential companion for a kitchen.

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## Combistar BX

The sturdy and essential combination oven.

The multifunctional combination oven Combistar BX is a heavy-duty machine that guarantees the optimal price-quality ratio. Digital, precise and equipped with cooking and heating programs, it can also be used with the innovative accessory to smoke/blacken. The cooking quality improves thanks to the APM active system, which automatically adjusts to induct the right amount of heat, second by second.



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## BARON

### Baron Combi Oven Series

The new generations of chefs need a new generation of instruments. The B-Cooking Centre ovens, as well as having traditional qualities and indispensable robustness, are equipped with advanced an electronic interface which allows them to communicate with hygiene control systems



From small gastronomy to the large Cooking Centre. There is a Baron Cooking Centre Combi Oven for every type of activity, for every type of restaurant, Function Centre, Hospital or club.

For those who cook with creativity and flair and for those who have to guarantee food quality and quantity at the same time.

- ✓ Two ways to generate steam: with boiler system or direct injection...
- ✓ Reverse osmosis water filter...
- ✓ Two heating systems: electric or gas...
- ✓ Two circuit boards systems: with electromechanical control or electronic...
- ✓ Five capacities: from 6 to 40 GN Tray, either small or large, has the same performance features and the same quality levels...

Baron is designed to satisfy the toughest requirements of professional catering. It has a vast range of integrated systems and equipment for professional kitchens with the perfect combination of high efficiency and a sophisticated design.



## BLUE SEAL Sapiens

Blue Seal Sapiens is the combi-steamer oven for associated cooking with electronically managed manual controls. For those looking for a high quality oven, equally matched with high performance, with simple and manual commands to get the job done – Sapiens provide this in your commercial kitchen.

The Sapiens automatic cooking programs are easy to manage and ensure consistent, quality results.

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With this programming, the oven independently controls the different cooking phases and various parameters:

Blue Seal Sapiens is the combi-steamer oven for associated cooking with electronically managed manual controls. For those looking for a high quality oven, equally matched with high performance, with simple and manual commands to get the job done – Sapiens provide this in your commercial kitchen.

Models within the Blue Seal Sapiens range of combi-steamer ovens vary in size, capacity, power type and power output. The E7SDW, E10SDW, E20SDW, E21SDW and E40SDW are an electric direct steam version combi-steamer oven ranging from 7 – 40 1/1 GN tray capacities. The gas models; G7CSDW, G10SDW, G20SDW, G21SDW and G40SDW also range in relative capacities matching the electric direct steam models .



The Sapiens automatic cooking programs are easy to manage and ensure consistent, quality results.

With this programming, the oven independently controls the different cooking phases and various parameters:

- ✓ it chooses the cooking method (convection, steam or a combination of steam + hot air)...
- ✓ it constantly controls the temperature...
- ✓ it detects the humidity present in the combi oven cooking chamber...
- ✓ it regulates the fan speed...

All of the functions are electronically controlled moment by moment with maximum efficiency. In this manner, Sapiens constantly adjusts the cooking automatically so that it always gives you ideal preparations, juicy meats, excellent browning, food that is always cooked throughout, fragrant breads and desserts, dry and crispy fried foods and excellent au gratin dishes.

Plus, Blue Seal considered savings and focused on creating less consumption and impact on more than just the economic level.

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## CONVOTHERM

Anyone who has ever worked with a Convotherm combi-steamer oven knows how our pioneering catering equipment inspire better food preparation. "Your meal. Our mission." is our philosophy born out of our passion and commitment to provide the best combi-steamer oven solution that answer the varied needs of our customers.

The new Convotherm 4 range of combi - steam ovens brings style into the professional commercial kitchen. From first glance, this oven combines world-class technology with user-friendly, ergonomic and hygienic design. All models share the same logical and intuitive system of operation: a real plus in the often hectic daily life of food service.



Their new combi-steamer ovens include seven sizes of ovens, each with six different model options. The result is a combination of functional versatility and consistent design that is revolutionary in this product category.

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## Convotherm 4 easyDial



For creative chefs! easyDial sets new standards in manual operation: all settings and extra functions can be selected and adjusted in one operating level and are visible at all times.

EasyDial is the new standard in manual operation. Thanks to the clever design of the easyDial controls you can quickly configure your own cooking profiles. All the functions are available in one level. You can see everything at a glance at all times – even from a distance – on the large brightly-lit digital display with the central Convotherm-Dial (C-Dial) controls. The TriColor indicator ring indicates the current operating status: yellow for “in preparation”, red for “in progress” and green for “ready”.



## Convotherm 4 easyTouch

Our concept for convenience and reliability.

As a pioneer of full-touchscreen technology in combi steamers, Convotherm has now added a new dimension to operating convenience. The Convotherm 4 easyTouch brings you the latest touch controls via the 9” full-touch screen with new configurable user interface.

The easyTouch complete package gives you a full range of impressive and practical features including a high-resolution 9” full-touch screen and customisation options for your every need. The operating concept is incredibly easy, incorporating both established and new functions for your combi oven:



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## ELECTROLUX

### One Brand One Solution!

Electrolux, Creator of professional kitchens, is the only company able to provide complete, high performing professional kitchens of one brand. Electrolux's innovative products guarantee excellent results, productivity, hygiene and low operating cost.

Express your creative talent and, at the same time, make it a successful expression of living as well as an easier way of working. Every element of the Electrolux Combi Steamer ovens is specifically designed to fit your needs.

### Air-O-System

Air-O-Steam offers the ideal level of humidity for all types of cooking while maintaining uniform heat distribution. The control panel permits constant and exact control of the actual humidity and temperature inside the chamber. Its high performing dedicated steam generator provides a continuous and faster supply of steam at all times

### Air-o-Convect Touchline

Achieve excellent food quality, consistency and save up to 50%, thanks to the unique air-o-convect Touchline ovens.



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The user friendly, easy to clean, High Definition Touch Screen control panel can be fully personalized according to customer's needs. The setting of temperature and time is simple, at the touch of a button with no need for instruction manuals. The air-o-convect Touchline, thanks to the 11 different humidity settings, allows you to bake breads, make pastries, cook au gratin, reheat, roast, stew and poach. The Multitimer allows to monitor different cooking together. The automatic cleaning with green features reduces up to 50% of running costs with savings in consumption of electricity, water and rinse aid. In addition, you can add up to 1,000 recipes, save them and transfer them to other ovens by means of a simple USB key.

### Low Temperature Cooking

50% less weight loss Electrolux air-o-steam® allows you to standardize quality in order to increase your business. Weight loss is reduced by 50% compared to traditional cooking cycles.

- ✓ LTC intelligent and gentle cooking procedures are perfect for roast beef, tenderloin, rump of beef, big joints, turkey, leg of lamb, venison, veal and pork...
- ✓ The automatic cooking procedure always guarantees top results even with different types of meats in the same load...
- ✓ Low Temperature Cooking can be performed during the evening hours in order to save time and maximize the workflow in the kitchen...



## FAGOR

The new generation of Fagor ADVANCE combi ovens are designed to be the most technologically advanced range of combi ovens available on the market. ADVANCE ovens incorporate state of the art features in terms of technology and software and are easy to use thanks to their intuitive touch screen menu and their full range of applications for monitoring, maintenance, configuration and logging of cooking events.



As with Fagor's current range of ovens, the ADVANCE combi ovens will be available in three ranges:

ADVANCE PLUS, ADVANCE and ADVANCE CONCEPT. Each of these ranges will be available in five sizes and in gas and electric options so will offer each customer a solution which is fully suited to their space and specific requirements.

FAGOR Industrial provides high quality, European made, commercial catering equipment. Fagor offer a range of products for the catering and restaurant market. Cooking Equipment, dishwashers, combi ovens, refrigeration.

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## GOLDSTEIN

Goldstein Vision "V Series" Cooking Centres is a unique generation of improved combi steamers, which brings the latest technology to the preparation of the most demanding meals to all chefs.

The Vision series of combi steamer ovens offer significant savings on electricity, water, time and purchase price.



## MKN FlexiCombi and SpaceCombi



Just as easy to operate as a smart phone! Touch and slide operation, 50% more capacity than any other oven thanks to Flexirack, 3-year warranty parts and labour... here are among other many advantages of the MKN range.

The FlexiCombi Classic gives you freedom to be a chef. The classic manual operating concept for professional chefs is completely user friendly at a glance. Clearly arranged and easy to understand. Simple and precise to use. Fully adjustable according your individual requirements in no time at all.

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# RATIONAL



Rational, the Chef's Company. Details make the difference, our conviction makes us specialists. Rational Combi's are the market leaders with a 54% global share. The Self Cooking Center recognizes product, size and batch and cooks everything to perfection.

With the RATIONAL SelfCookingCenter® 5Senses you can relax in the knowledge that the demanding daily kitchen routine is under control: you can bake, roast, steam, blanch, poach and much more, all in a single unit.

The RATIONAL SelfCookingCenter® 5Senses cooks up to 15% faster than conventional Combi - Steamers, saving you both time and money.



The SelfCookingCenter® 5Senses replaces or relegates to minimal floor space 40-50% of all conventional cooking appliances such as hot air ovens, stoves, boiling pans, steamers and deep-fryers.

During every cooking process SelfCooking Control® automatically makes use of the full technical potential of the RATIONAL SelfCookingCenter® 5Senses on your behalf.



## “Awesome to deal with”

“Thanks for the speedy purchase, you have been awesome to deal with. I wish other companies were as easy to deal with. Thanks again” **Simeon - Ovens Valley Motor Inn**

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turbofan  
COMBI

## Turbofan Combi Ovens

Big picture. Small details. Turbofan Combi Ovens

Now is the time to realise it. The Turbofan 40 Series combi oven packs a whole lot of intuitive functionality and raw power into its compact 812mm-wide footprint. Take your kitchen to a new degree of productivity. Step up to the next level of possibility.

Fit in. Stand out – the design behind the 40 Series Combi Oven.

With refined lines and sophisticated design the entirely flat 40 Series lets you make the most of your space, be it behind the scenes or out in front of the crowd. Tuck it away in the bar area or have it pride of place in the open kitchen – either way you'll be happy to see this high performer deliver the goods time and time again.



### 1. Smooth Operator

The combi-steamer interior has perfectly smooth cooking chamber walls with rounded edges for easy cleaning.

### 2. Open Up

The chamber is sealed by a double-glazed door with thermo-reflective tempered glass. The air cavity within the door prevents heat radiation from reaching users and increases efficiency, while the internal glass with book opening allows for easy cleaning.

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### **3. Fan Functionality**

It's the auto-reverse action to spin your wheels. Here the automatic inversion of the fan direction ensures perfectly uniform cooking.

### **4. Eco Strength\***

This innovative Ecospeed system calibrates power levels based on the amount of food being cooked. It's a clever feature that optimises heat delivery while minimizing waste; all the while ensuring temperatures remain constant throughout. \* This system is available on digital models only.

### **5. Core Temperature Probe Ready**

Available in the digital models of the 40 Series, this tool provides a reliable alternative to timer operation. The multi-point temperature probe can be used in conjunction with any program mode by sensing internal product temperature for an accurate cooking result.

### **6. Automatic Moisture Cooling System**

The Turbofan Combi Automatic Moisture Control system maintains the ideal climate inside the cooking chamber (by controlling both temperature and humidity) - ideal for grilling or frying.

### **7. Clean Up**

A manual cleaning system is available on all models, the externally fitted hand shower providing a durable and effective quick-clean tool.

### **8. Too Easy Cleaning\***

The 40D Series (Digital) is designed with an exclusive automatic cleaning system with replaceable liquid detergent cartridges. So there's no more dangerous topping up of chemical products and no unsightly tanks on show. Just select the required cleaning cycle and it will clean itself automatically. \* This system is available on the 40D Series only Straight forward control.

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With three models – manual or digital control, the Turbofan Combi's are easy to understand and efficient to use.

## MANUAL CONTROL

There's straightforward simplicity with the manual control's three cooking modes: convection, steam and combination mode. Easy to use electromechanical controls with manual switchgears and three controller knobs allow you to set cooking mode, time and temperature.

### Features

- ✓ Electro-mechanical controls to set time, temperature and operation mode...
- ✓ Temperature range 50-260°C...
- ✓ Manual timer range up to 120 minutes...
- ✓ Selector for convection, steam and combi modes...
- ✓ Door open rapid cool down function...
- ✓ Manual cleaning system with externally connected hand shower...
- ✓ Hand shower with fittings and connections included...
- ✓ Auto-reverse (automatic inversion of the direction of the fan) for perfectly uniform cooking...
- ✓ Manual chamber venting...
- ✓ LED chamber lighting...



## DIGITAL CONTROL

A digital controller offers hassle-free Touch & Cook functionality. The easy to understand icons allow you to start straight away and continue with ease. Along with the central scroll and push knob for settings and choices, the digital models also offers a handy memo board. So now you can make a note of any specific cooking requirements for future use.

### Features

- ✓ 2 fan speeds, low speed also reduces the heating power...
- ✓ Electronic Touch sensitive control panel...
- ✓ High-visibility alphanumeric LED display...
- ✓ Programmable automatic pre-heating...
- ✓ 10 pre-programmed cooking modes identifiable by instant-start food icons...
- ✓ Programmable memory from mode numbers 11 to 89 in automatic sequence (up to 4 cycles)...
- ✓ Favourites list - All programs can be associated with any icons...
- ✓ Handy memo board – make a note of cooking program..

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- ✓ Manual cooking with three cooking modes – Convection (30°C-260°C), Steam (30°C-130°C), Combi (30°C-260°C)...
- ✓ Single cycle manual mode or up to 4 cycles in automatic sequence...
- ✓ Automatic Moisture Control system for moisture levels in cooking chamber in convection and combination modes...
- ✓ Core probe ready for internal food temperature control (multipoint core temperature probe optional)...
- ✓ Self-diagnostic operation check before and during use, with detailed description and audible fault warnings...
- ✓ Auto-reverse (automatic inversion of the direction of the fan) for perfectly uniform cooking...
- ✓ Automatic cleaning system with Liquid Clean System (LCS)...
- ✓ Cleaning programs – Manual, Rinse, Eco, Soft, Medium, Hard...
- ✓ Hand shower with fittings and connections included...
- ✓ Automatic chamber venting control...
- ✓ Timed LED cooking chamber lighting...



## **UNOX CHEFTOP MIND.MAPS**

Controllable like your hand. Natural as your thoughts. Fast as your glance. This is Unox CHEFTOP MIND.Maps™, the new line of professional ovens that breaks down the barriers between your idea and the dish you serve. With a gesture. CHEFTOP MIND.Maps™ ONE and CHEFTOP MIND.Maps™ PLUS stand for complete control of the cooking process and maximum creative freedom. MIND.Maps™. Personality. In a gesture.

More powerful than a dashboard, simpler than a control panel: MASTER.Touch PLUS is an intuitive connection between you and the oven. Communication really becomes two-way. The outcome of an intelligent technology, that understands the results that you desire, checks any modifications to the parameters during the cooking process, and suggests the best way to give you the perfect cooking result (ADAPTIVE.Cooking™).



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## UNOX CHEFTOP MIND.Maps™

Having innovative technology at your fingertips is not enough. To really make the difference you need to be able to use your oven straight away, without thinking about it. MASTER.Touch ONE: an LCD touch screen from which you can manage all the functions of the oven. Immediately. With no hesitation. When advanced technology is simple and intuitive you can see the benefits for your work right from the very first day.



## MASTER.Touch ONE



Having innovative technology at your fingertips is not enough. To really make the difference you need to be able to use your oven straight away, without thinking about it. MASTER.Touch ONE: an LCD touch screen from which you can manage all the functions of the oven. Immediately. With no hesitation. When advanced technology is simple and intuitive you can see the benefits for your work right from the very first day.



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## **Top 3 Reasons To Buy From SCK**

### **1. Rapid Response Centre**

Because we recognise that speed matters we established Australia's first Rapid Response Call Centre. Our promise is that once we know what your catering equipment requirements are, our focus will be in supplying you with that information, quotation or product, ASAP.

And our sales specialists are qualified chefs, we know what you do and how you want to work.

### **2. Peace of Mind**

All our restaurant equipment products are supported by the Manufacturer's warranty. Our team will help you make contact if you need it.

On some products we are able to offer additional warranty for your additional peace of mind.

### **3. Reputation**

Operating since 1998, Sydney Commercial Kitchens enjoys a highly respected position within the hospitality industry. The trust from our long term suppliers and repeat customers is testament to the quality of service we provide. This has also been recognised by numerous awards for both social responsibility and business services.

I hope you enjoyed this as much as I enjoyed creating it for you. If you are serious about getting a combo Oven, then your'e probably going to want to talk to the Team At Sydney Commercial Kitchens on 1300 881 119...

Thanks reading this Report...

If you'd like me to help you with your Combi Oven or any Restaurant Equipment, I'd be happy to...

Thanks & Regards,

Neil Willis  
Sydney Commercial Kitchens



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Commercial  
Kitchens**

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