

COMBI OVENS



Amana
PrepPad CookRite Mixrite
"We Make The Kitchen Better!"

What is a Combi (Combination) Oven?

A Combi oven provides the culinarian with three methods of cooking in one piece of equipment: steam, convection, or a combination of both.

The steam function can delicately poach seafood, steam starchy foods like potatoes, or cook vegetables to the perfect doneness. Convection can be used to bake bread or roast proteins. The combination function utilizes both steam and convection. When used together, the equipment produces results that retain moisture, increase flavor, and provide the highest yield with less shrinkage.



Scan the QR code for
Combi Oven demonstrations.





Combi Oven Features

- Easy-to-use 10" Smart Touch Controls for manual and programmed cooking
- Atosa Combi Smart Cooking which monitors cabinet cooking
- Perfect humidity control to maximize steam saturation
- 8 fan speeds with balance reverse for the perfect bake and browning
- 6 mode automated combi wash cycles with twin chemical fill tanks
- Sleek design – triple-pane tempered glass door with stainless steel construction in a condensed footprint
- Footless design – for ergonomic footing & stability
- Subdivided heat system for maximum recovery
- Smart Touch rack timing for batch and a la carte cooking
- Proprietary Atosa chemicals available
- High-pressure coil wash hose for cabinet quick flush & rinsing
- Wi-Fi and wireless app features coming soon

ITEMS INCLUDED WITH PURCHASE OF UNIT:

Install Material:

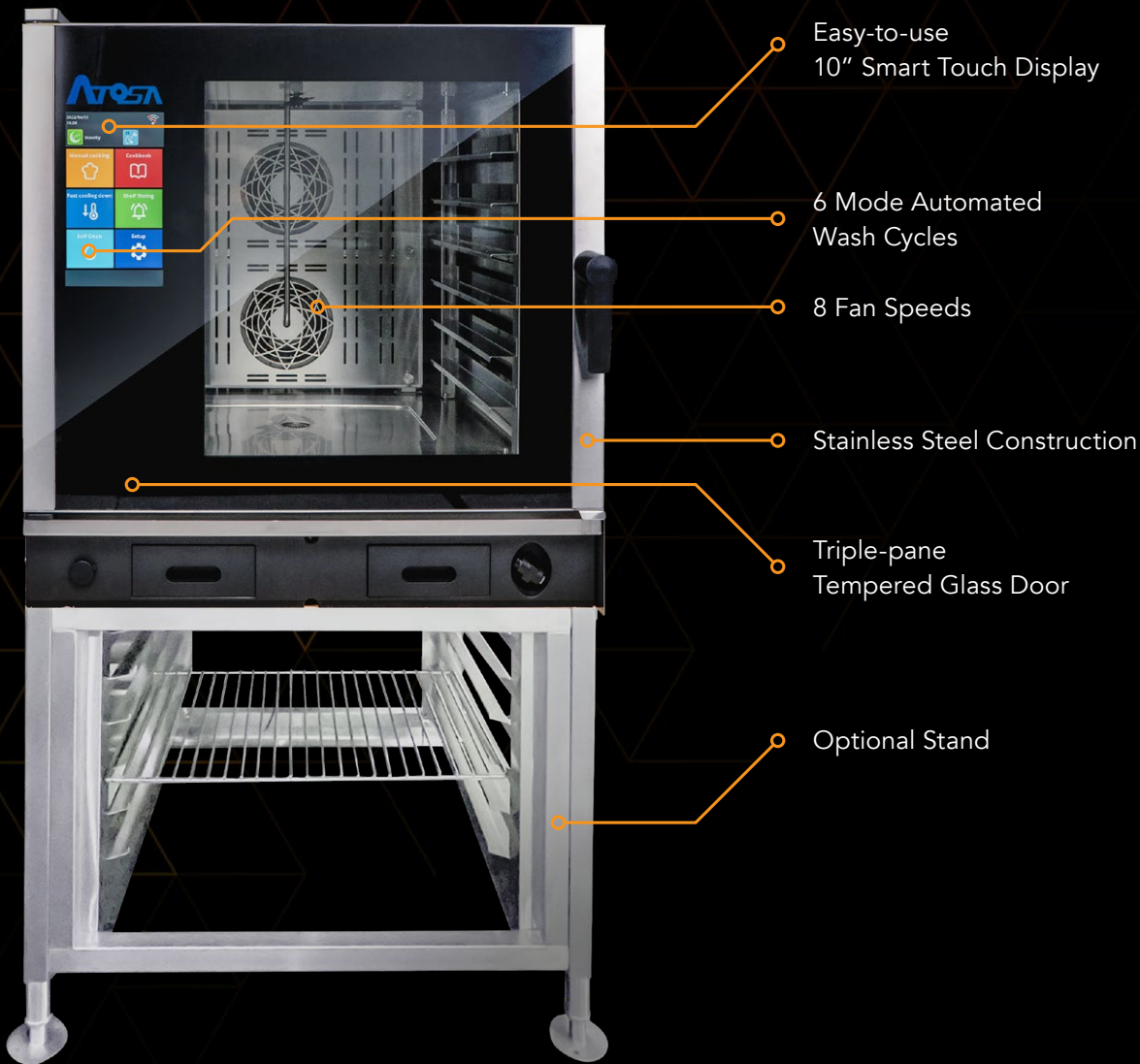
- Water Line
- Drain Line
- Water Filter
- Shelves
- Core Temperature Probe
- USB Port Connection
- Virtual Chef Training

Accessories Available at an Additional Cost:

- On-site Chef Training

Starter Kit:

- Fry Pan
- Grill
- Steam/Fry Basket
- Extended Warranty of up to 5 years
- Units can be placed on a stand or stacked



EXTENDED WARRANTY AVAILABLE FOR ALL MODELS

Smart Touch Combi Ovens



AEC-0621E

- Dimensions: 36" x 42.5" x 36.5"
- Capacity: 6 x (18" x 26") Pans or 6 x (20.75" x 12.75") Pans
- 208/240, 3 Phase, 41/54 – Amp (min/max)
- Breaker – 60A; KW – 14.6-19.3
- Cooking Weight Capacity – Total: 390 lbs. (65 lbs. per shelf)



AEC-1021E

- Dimensions: 36" x 42.5" x 48.5"
- Capacity: 10 x (18" x 26") Pans or 10 x (20.75" x 12.75") Pans
- 208/240, 3 Phase, 63/80 – Amp (min/max)
- Breaker – 90A; KW – 22.5-28.8
- Cooking Weight Capacity – Total: 650 lbs. (65 lbs. per shelf)



AEC-0511E

- Dimensions: 31" x 34.5" x 28"
- Capacity: 5 x (18" x 13") Pans or 5 x (20.75" x 12.75") Pans
- 208/240, 3 Phase, 21/28 – Amp (min/max)
- Breaker – 30A; KW – 7.5-9.9
- Cooking Weight Capacity – Total: 198 lbs. (39 lbs. per shelf)



AEC-0711E

- Dimensions: 31" x 34.5" x 35"
- Capacity: 7 x (18" x 13") Pans or 7 x (20.75" x 12.75") Pans
- 208/240, 3 Phase, 33/42 – Amp (min/max)
- Breaker – 40A; KW – 11.9-15
- Cooking Weight Capacity – Total: 273 lbs. (39 lbs. per shelf)



AEC-1011E

- Dimensions: 31" x 34.5" x 41.5"
- Capacity: 10 x (18" x 13") Pans or 10 x (20.75" x 12.75") Pans
- 208/240, 3 Phase, 43/55 – Amp (min/max)
- Breaker – 60A; KW – 15.4-19.5
- Cooking Weight Capacity – Total: 390 lbs. (39 lbs. per shelf)

Combi Oven Benefits

Shorten Your Cook Line: The ATOSA Combi has numerous cooking functions in one piece of equipment. It can be utilized as a steamer, convection oven, holding cabinet, or proofer. This gives culinarians a variety of cooking methods while using the same oven. It is cost-efficient, saves on labor, and creates more room in the kitchen.

Consistent Cooking: The ATOSA Combi has perfect control of temperature and humidity, giving the culinarian confidence that each item is cooked consistently each time.

Menu Programming: The ATOSA Combi menu programming allows the staff to turn the most challenging recipe into the press of a button, maintaining consistency and control.

Cost Savings: Several areas of cost savings can be applied. Having numerous functions, the Combi can help save money by not needing to purchase other equipment, i.e., an additional oven, steamer, proofer, etc. Labor is an area of potential savings when considering the labor it takes to care for multiple pieces of equipment. In today's labor market, the cost of needing two trained cooks over one is only growing. Lastly, the Combi's energy star certified power efficiency will save you money over more outdated pieces of equipment, especially if it's replacing multiple units.

Food Cost & Yield Savings: When using the ATOSA Combi technology, the unit produces results that retain moisture, increase flavor, nutrients, and give the highest product yield with less shrinkage. The high-quality finished product saves the operation money and increases sales.



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Please contact your account executive for pricing and availability.