

Heating things up

SMART ISN'T A WORD YOU'D NECESSARILY associate with your oven. But nowadays, even the smallest ovens have sophisticated electronic systems and advanced designs that not only help you cook more precisely and quickly, but save time and energy costs as well. Here's a look at how today's ovens are working more efficiently.



**ELECTROLUX'S
TOUCHLINE COMBI**

The combi nation

Convection ovens have long been back-of-house favorites for their ability to cook food quickly and evenly. Combine that with a gentle mist of steam, and you have a cooking method that is not only quick, but also helps make

golden, crispy crusts on breads and meats. Baxter's new hybrid convection/steam oven has a patented airflow system to circulate air around the product, alleviating the need for rotating the pans. This small-footprint oven features a digital display that can store up to 99 recipe procedures. The programmed cooking mode on the full-size air-o-steam

Touchline combi from Electrolux can cook from a database of up to 1,000 stored recipes. The oven also allows users to optimize energy costs by skipping certain parts of the cleaning cycle, such as the rinse aid or the dry cycle.

The shrinkage problem

If product shrinkage is a problem in your operation, cook-and-hold ovens may just be the solution. Cook-and-hold ovens circulate low-temperature air (lower than that of a standard or convection oven), which helps keep meat from shrinking and vegetables from drying out. Since many cook-and-hold ovens are ventless and come on casters, they offer greater flexibility than a standard oven. With a 120-pound capacity, Alto-Shaam's 1000-TH/III model gives the option of cooking either by time or by temperature through the use of an integrated probe.

The unit's programmable menu buttons allow the user to store frequently used recipe directions. The Vulcan VRH8 cook-and-hold oven holds up to sixteen 12- by 20-inch hotel pans and has a 250°F. roast thermostat for precise roasting and rethermalization.



**VULCAN'S VRH8
COOK-AND-HOLD OVEN**



**ALTO-SHAAM'S
1000-TH/III**

Zapping it

Traditionally, if microwave ovens have been found back-of-house, they've been used strictly for thawing or rethermalization. But when microwave technology is

combined with more traditional cooking methods, it can be the best of both worlds for the busy operator. The microwave function can quickly thaw and cook, and the impingement air can help create a pleasing, attractive texture—all in less time than traditional cooking methods.



MERRYCHEF'S EIKON LINE

Merrychef's eikon line of speed ovens combines convection heat with impingement air heating and microwaves for fast cooking. The ovens also contain a USB port to allow direct inputting of cooking programs. The Tornado 2 from Turbo Chef has an impingement air system that forces air from the top and bottom of the unit. The oven features a top-mounted microwave, which the manufacturer claims allows for the usage of metal pans during microwaving.

SELECTED LOW-TEMPERATURE (COOK-AND-HOLD) OVENS AT A GLANCE

MODEL	DIMENSIONS (H X W X D)	TEMPERATURE CONTROLS	COOK TEMPS/HOLD TEMPS	FEATURES
Alto-Shaam 1000-TH/III	40.4 by 23.5 by 31.8 in.	Electronic	200°F to 325° F 60°F to 205°F	Eight programmable menu buttons; ability to cook by time or probe
Carter-Hoffmann CH9	47.5 by 24 by 35.3 in.	Electronic	100°F to 325°F 100°F to 200°F	Removable top-mounted heating system; digital controls
Cres Cor CO-151-H-189B	43.8 by 25.4 by 37.8 in.	Mechanical	140°F to 350°F 140°F to 250°F	Anti-microbial door latch; automatic controls for roasting and holding cycles
Vulcan VRH8	42.5 by 25.5 by 33 inches	Mechanical	100°F to 250° F 100°F to 190° F	Roast thermostat; three wire cooking shelves