



Commercial Ovens

When purchasing the ideal oven to fit your needs, focus on features that will efficiently and consistently produce the quality food your guests will enjoy.



Considerations

Space

It is important to analyze the square footage available for the multiple tasks that will take place during kitchen production.

Menu

Each item you create requires consideration regarding size, cooking method, temperature and food safe holding.

Volume / Speed

Determining how much food you will need each day may change from week to week, however understanding the quantity of food you can offer with your equipment is essential to how fast you can scale the business.

Power Source

Gain insights to ensure selection of the right products for your kitchen.

Electric

- ◆ Often portable
- ◆ Cooks more evenly
- ◆ Easier to get started
- ◆ Less safety risks

Gas

- ◆ Greater precision with heat control
- ◆ Power outage protection
- ◆ Faster cool down





Heat Distribution

Commercial ovens distribute heat using a variety of methods. Understanding the options will help you produce your culinary masterpieces.



- ◆ **Radiant**
Metal coils radiate heat to fill the cavity
- ◆ **Steam**
Water adds moisture with heat
- ◆ **Convection**
Fans are used to evenly raise the temperature within the cooking space
- ◆ **Microwave**
Radiates for rapid permeation of food molecules
- ◆ **Combination**
Features more than one method to produce and distribute heat



Types of Ovens

There are several commonly used ovens in commercial kitchens. The units range in capacity and capability - each has its own benefits and limitations.

Standard Range

- ◆ Longer preheat and cook time
- ◆ Open burner / grate tops
- ◆ Griddle tops

Convection Oven

- ◆ Faster preheat
- ◆ Bakes more evenly than radiant
- ◆ Uses a high-speed fan to continuously transfer hot air directly onto food

Combi Oven

- ◆ Combines two separate conventional cooking methods into a single piece of equipment
- ◆ Offers 3 cooking modes (steam, hot air, combination)
- ◆ Cooking methods include: steam, poach, roast, bake, blanch, re-thermalize, proof
- ◆ Available in a variety of sizes

Rack / Roll-In Oven

- ◆ Uses convection heat to circulate warm air
- ◆ Utilizes shelving systems to easily roll food in and out of the unit
- ◆ Some models offer a rotate feature to improve cooking consistency
- ◆ Great for large production baking
- ◆ Suitable for operations with increased volume needs
- ◆ Often utilize more square footage
- ◆ Less portable

Conveyor Oven

- ◆ Ideal for cooking a high volume of products in a moderately brief period of time
- ◆ Can bake, cook, reheat and finish many food items up to 4 times faster
- ◆ Available in counter top, free-standing or floor mounted

Deck Oven

- ◆ Relatively inexpensive
- ◆ Ability to be sized or stacked to match requirements of your business
- ◆ Consider door height and cavity size based on specific cooking needs
- ◆ Pizza ovens are a type of deck oven that has larger cavities
- ◆ Can use radiant, convection and steam depending on the model

Rotisserie Oven

- ◆ Commonly used to cook whole chickens, turkeys and large cuts of meat
- ◆ Produces moist, evenly browned results
- ◆ Uses a spit to rotate food while self-basting over heat
- ◆ Charcoal and wood chips can be added to enhance flavor on certain models
- ◆ Traditionally a slower cooking method, but modern equipment offers faster options

Smoker Oven

- ◆ Imparts deep smoke flavor while cooking
- ◆ Modern units allow hot & cold smoking
- ◆ Some models offer ability to smoke and hold food until ready to serve



Types of Ovens

Cook and Hold Oven

- ◆ Easy to operate and less labor intensive
- ◆ Produces significantly higher yield with greater tenderization
- ◆ Ability to cook overnight
- ◆ Maintains moisture and food-safe temperature until ready to serve

Multi-Cook Ovens

- ◆ Controls temperature, fan speed and time in multiple independent oven chambers with zero flavor transfer
- ◆ Structured heat delivers faster, more even cooking than convection ovens
- ◆ Easy to use & clean
- ◆ Ventless options available

High-Speed / Rapid Cook Ovens

- ◆ Often combine convection with radiant and / or microwave heat
- ◆ Most units are ideal for small spaces
- ◆ Many systems are ventless
- ◆ Easily portable
- ◆ Digital control panel offers precise heat settings

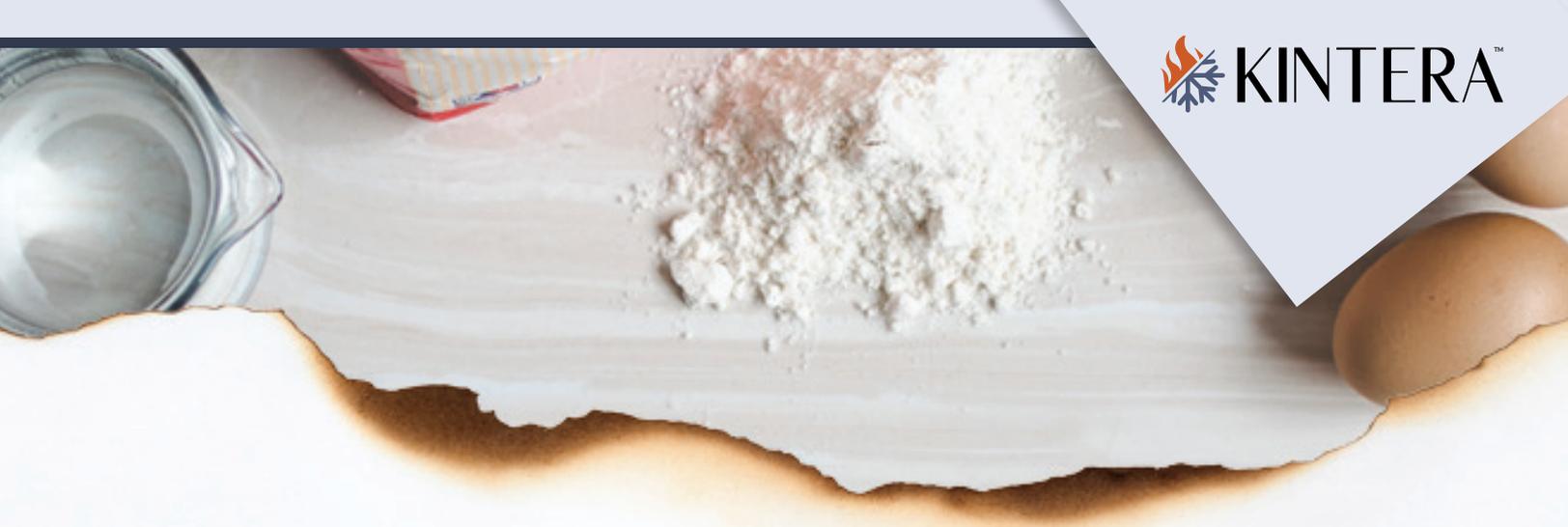
Brick Ovens

- ◆ Cook at high heat
- ◆ Use wood, gas or combination heat
- ◆ Radiates heat using stone and cavity design
- ◆ Requires supervision while in use
- ◆ Can be stationary or portable
- ◆ May be used indoors or outdoors
- ◆ Ventilation is a necessity

Broilers / Salamander

- ◆ Fast cooking at high direct heat
- ◆ Needs supervision during use
- ◆ Good for melting cheeses, browning and finishing





Cleaning & Maintenance

Proper care of ovens not only eliminates bacteria and dirt, but also helps to prevent issues with flavoring of food and premature wear and tear.

Oven Interior

Clean the inside of the oven daily. For a small mess, you can apply a mild cleaning agent and for stubborn stains, you should utilize a stronger oven cleaning solution. The racks are to be removed and cleaned separately in a tub of boiling water and commercial-grade soap. Discard any leftover crumbs in the oven that will burn due to overexposure.

Oven Door

Ensuring that your oven door is properly tightened and sealed will prevent inefficiencies in cooking and heating. Door seals need to be installed correctly and have regular inspections. Avoid placing heavy items on the door or exerting excess force. If during the regular maintenance check you notice the seal is loose, simply replace the gasket or hinge.

Calibrate Thermostats

Check and make sure the thermostat is accurately calibrated every couple of months. To do this effectively, compare the set temperature of the oven to an internal oven thermometer. Should there be a discrepancy, recalibrate the oven controls or replace the thermostat.

Filters

If you are cleaning an oven that contains a filter, remove and wash it by hand at least once a month. Depending on the types of food being cooked, and heavier ingredients such as flour, filter maintenance may need to occur with greater frequency.

