

Buying Guide



There are a whole host of options for ovens and prime cooking equipment, whether gas, electric, dual fuel or increasingly induction, the choice is wide, varied and really comes down to personal preference, space or budget restrictions, skill levels and type of operation and menu served.

This equipment falls into various categories: oven ranges - with oven underneath & electric, gas, or solid burner top; combi steamers; electric and fan convection ovens, plus pizza ovens and even specific catering ovens such as potato bakers.

The choice is comprehensive, but a versatile and flexible workhorse, able to make light work of the most demanding and varied dishes and respond to the on-going changing demands of an operation is vital, so without a doubt an oven that can 'multi task' in response to a changing menu will be a good investment. Compact ovens that can operate from a small footprint, or units that are stackable, are ideal for smaller operators.

New models are now very energy efficient, helping to save on water, gas and electricity consumption whilst ensuring maximum performance. Equipment from the leading brands are very well built with extended warranty and regular maintenance intervals built in - both of which definitely help sustainability. With such a significant investment, a longer term perspective, looking at the whole life costs, is far more beneficial for a business and the environment.

Advantages & Key Benefits

- Equipment is becoming more intelligent, with programmable models aiding efficiency and ensuring consistent results, leading to less wastage and even less staff interaction - bringing speed and reliability to any operation.
- Features such as rapid pre-heat save on power and aid unit recovery after loading/unloading. Self-diagnostic facilities are built-in to some equipment which can detect any operational problems, again helping to keep them running at optimum performance and efficiency.
- Models are now easier and more intuitive to operate through advances in technology - touch screen technology helps staff to navigate, whether skilled or not.
- Compact models are increasingly available, allowing operators to cook a variety of dishes on a far smaller footprint, saving space and energy.
- Combi ovens can cook safely at low temperatures and even overnight, so cheaper cuts can be used and joint shrinkage kept to a minimum - maximising yields and increasing margins.
- Cook and hold features allow food to be cooked and then held at the required, safe temperature until required, providing for an efficient service.

Buying Tips

By choosing the right model and maintaining it, you can expect it to last around 5-10 years.

• **Which oven?** - Be clear on the intended use: the capacity and volume of throughput; the types of dishes to be cooked and by what method, considering future menu requirements too; variations and peaks in service times - maybe two smaller, versatile ovens will suit better; staff skill levels. Plus, space and installation aspects should be a consideration, some ovens may need hard wiring to a certain KW rating.

• **Build quality and reliability** - Choose a leading brand with an established reputation for quality and reliability. Well-known brands usually offer the most innovative and technologically advanced equipment with intelligent features. Consider also the availability of spare parts and after sales service, plus what length of warranty is available.

• **Operational features** - Go for an oven with a wide temperature range as this gives the ability to cook a wider range of products. Rapid pre-heat function enables fast recovery after loading/unloading. Easy control functions; auto power cut-out to save energy when not in use; preset or manual controls for ease of operation; cool touch doors; twin fans for efficient, even cooking; for combi steamers specifically, auto cleaning programmes and potentially a water softener if in a hard water area to help prevent breakdown due to limescale build up.

Make sure you know how to use your oven's features to the full!

Key to icons

	Light Duty Designed for commercial use in a less busy environment
	Medium Duty Strongly constructed to perform in a busy situation
	Heavy Duty High standard of build to provide good service under heavy use
	Extra Heavy Duty High powered, fast throughput with the highest standard of build
	13 Amp Plug and go!
	Hardwired Hard wiring required
	Gas
	Stainless Steel Construction
	Warranty