

ComboEase™
COMBINATION OVEN-STEAMER

**The Combi Experience
Made Easy.**



“Cooks Really Easy.”

Why pay good money for bells and whistles that rarely get used? Introducing the ComboEase, the full-size, gas combination oven-steamer that cooks great food while taking the complexity out of the process. It's the affordable combi experience, made easy!



**“Tastes
Really
Good!”**



Bake

Roast

Oven Braise

Steam

Poach

Oven Fry

Wet Roast

Crusty Bake

Rethermalize

You may already know about the benefits of combination ovens—the savings in labor and space, the versatility of a single unit to replace multiple pieces of kitchen equipment, faster cook times, the reduced food shrinkage and higher yields, and food that's more flavorful and nutritious.

But what you may not know is one combi truly gets the job done more easily—the ComboEase from Groen. Here's what separates the ComboEase from the pack:

Everyday Easy: Easy to learn, operate and maintain, easy on the pocketbook and the environment—in today's dynamic and ever-challenging kitchen, no full-size combi brings simplicity to the cooking process like the ComboEase does.

Best Steam Performance, Lowest Maintenance Required: Traditionally, combi's have received low marks on their steam performance, especially "spritz" models. Spritzing is not an effective means of saturating a cavity with steam so cook times suffer. And for those steam-generator designs that do produce good steam capacity, their high maintenance, excessive water use and corrosive byproducts make them expensive and environmentally unfriendly.

The ComboEase just changed the playing field. By fact, the ComboEase is the ONLY combi that offers the high-steam performance of a quality production steamer, while simultaneously being easy and inexpensive to clean and maintain.

Our patent-pending, boilerless steaming reservoir system is the reason why and here's how you benefit:

- **Improved cooking performance** Cooking with steam keeps food moist and tender, intensifies flavors, retains nutrients and reduces shrinkage. So if you buy a combi, you need the best steam performance available. That's the ComboEase from Groen, the leader in steam technology.
- **Increased reliability** Unlike competitive combi's, the boilerless reservoir design of the ComboEase does not allow steam to promote chlorides that attack stainless steel and produce corrosion. In the ComboEase, minerals and dissolved solids stay suspended in water or confined under the steam lid, whereas in competitive ovens, they scatter throughout the cavity increasing the likelihood of interior corrosion, warping and rusting.
- **Easier to clean and maintain** The spritz process of generating steam leaves dissolved solids and gas byproducts such as chloride stuck to cavity walls, fan assemblies, windows, etc. On the other hand, the greater use of water in steam-generator-based models makes them expensive to maintain and service—lime scale builds up causing clogging and other problems, necessitating frequent deliming. The boilerless reservoir design of the ComboEase minimizes both of these issues.
- **Increased water efficiency** When evaluating water usage, consider the entire story—water for cooking and water to handle spent steam. The ComboEase's boilerless reservoir design supports a very low gallons-per-hour water usage rate. Additionally, we use a contemporary method of venting steam toward the hood system. Most competitors vent unused steam down a drain which requires a large amount of cold tap water to prevent a hot-water scalding hazard—this "condensate" spray results in a high level of additional water consumption, which the ComboEase does not require.



Stand on casters:

Saves space, moves readily on heavy-duty casters and comes in heights to accommodate short and tall operators. Low stands available for double-stacked units that can double capacity in the same linear space.



Hands-free door latch:

Flip the door open with the lip of a pan, close it with an elbow.

In-door oven lights:

By mounting the solid-state oven lights with auto-off feature inside the two-pane, glass door, illumination comes from the front of the cavity—view cooking foods through large front window without opening the door.

Dual-speed convection fan:

Our fan assembly and unrivaled heat-transfer / wrap-around flue design create the even heat distribution that eliminates cavity hot and cold spots. Easily switch between low speed for delicate edibles such as soufflés and cakes and high speed for retherming and foods such as meats, frozen veggies, pizza and chicken nuggets. **Better than an auto-reverse fan that can increase service time and expense by malfunctioning, or, shorten its motor life through constant stopping, reversing and restarting.**

Mirror-finish interior:

Smooth, reflective interior finish allows easy removal of cooking residue while reducing clean-up time.

Wash nozzles:

No special chemicals, no moving parts, no assembly or disassembly required for wash down. Spray nozzles can easily reach all corners of the cavity.

Vent



Wire shelves with handles:

Built-in cutouts on wire shelves allow easy, safe pullout of shelves, even when wearing an oven mitt. Holds multiple combinations of full- and half-size pans; no adapter required. Unlike many European combi's, our shelves have greater vertical spacing for superior airflow.



CrispEase™ button:

Ideal for foods such as french fries, poultry, potatoes au gratin and others that need savory crisping and browning without the use of unhealthy oils.

Simple, intuitive control panel:

Optimal viewing touchpad for quick mode selection and easy-turn dials with digital readout for temperature and timer.

Press “Steam” for perfect vegetables, poached fish, rice and puddings.

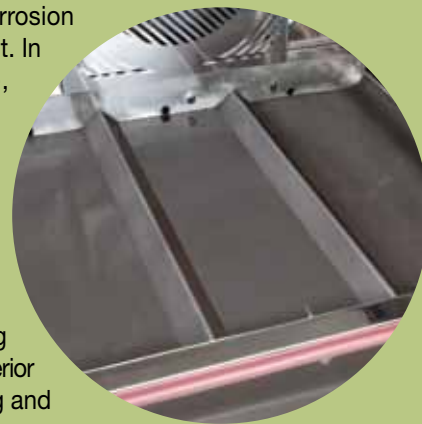
Press “Combo Hi” to retain moisture in foods such as beef and fish that typically dry out and shrink in hot air-only ovens.

Press “Combo Lo” for foods such as breads that need a browned crust and fluffy center.

Press “Oven” for the dry heat that bakes cakes, pies, puff pastries, etc.

Patent-pending, boilerless steaming reservoir system:

The feature that separates us from every other combi! The ComboEase is the ONLY combi that can deliver the high-steam performance of a production steamer while also being easy and inexpensive to clean and maintain. Our unique boilerless, triple-reservoir system is the reason why. Water is boiled in this shallow reservoir beneath a protective steam lid resulting in robust steam output. All other “boilerless” units use a water spritz process that relies on a fine spray of water vaporizing into steam when it hits the cavity walls—this process compromises their steam output. Additionally, chloride stress corrosion is a common result. In the ComboEase, byproducts stay suspended in water or confined to the reservoir; in competitive combi ovens, they scatter throughout the cavity increasing the likelihood of interior corrosion, warping and rusting.



Removable drip tray

Side-by-side pan configuration:

Our side-by-side pan configuration permits easy, safe access at all times—no more reaching over near pans to access pans in the back, as is the case with competing front-to-back designs. Holds up to ten 18” x 26” sheet pans or ten 12” x 20” x 2.5” hotel pans in one load. Conveniently cooks different items at the same temperature.

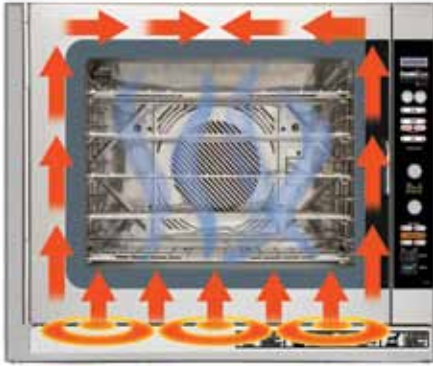
Flexible cleaning options:

Unlike steam generator and spritz combi designs, the unique boilerless reservoir system of the ComboEase minimizes the amount and dissemination of corrosive byproducts. **Less maintenance, lower costs!** When more than just a daily wipe-down is needed, the ComboEase lets the operator select “Clean” for automatic pressure spray or “Delime” for a thorough delimiting of any buildup if necessary.

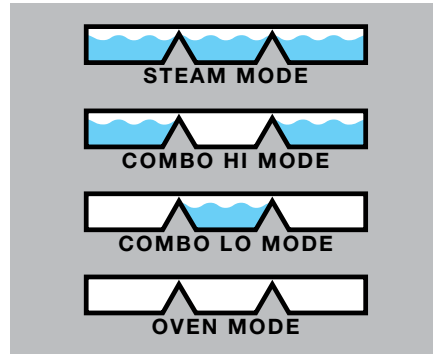
Energy efficient, heat-transfer design:

By utilizing a single under-cavity heat-source assembly for both oven heating and steam generation, and, a wrap-around thermogenic flue design, the ComboEase is able to operate at a low BTU rating and distribute a tremendous amount of the extracted heat uniformly throughout the cavity. Great utility savings, great “no-turn” cooking! **Achieves cooking performance comparable to ovens requiring 40% - 75% more energy!**





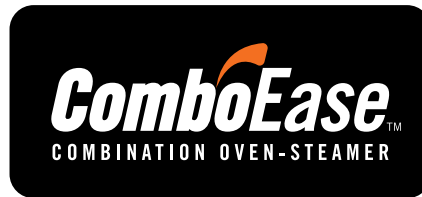
**Unique Heat-Transfer/Wrap-Around
Flue Design**



Exclusive Boilerless Reservoir System

The ComboEase Gets the Job Done, Easily!

- | | |
|----------------------------|----------------------------|
| Easy on the Pocketbook | Easy to be a Terrific Cook |
| Easy to Learn | Easy on the Kitchen Staff |
| Easy to Operate | Easy on Space |
| Easy to Clean and Maintain | Easy on the Eyes |
| Easy to Service | Easy to Order and Install |
| Easy on the Environment | Easy to be Safe |



Just That Simple!™



Other quality products from Groen:

- Tilting Braising Pans
- Vortex100® Connectionless Steamers
- SmartSteam100™ Boilerless Steamers
- Steam-Jacketed Kettles



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Unified Brands is one of many individual operating companies of Dover Corporation, a multi-billion dollar, global manufacturer of industrial products. The product lines of Unified Brands—Groen, Randell, Avtec and CapKold—have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation and conveyor systems. Headquartered in Jackson, MS, Unified Brands operates manufacturing facilities in Weidman, MI and Jackson, MS.

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