

Combination Oven-Steamer from Groen®








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

HERE'S HOW THE ComboEase GETS THE JOB DONE, EASILY:

- **Easy on the pocketbook:** Lower upfront price tag than most other full-size combi's; lower operational costs—operates at a lower BTU/HR than most others, and, requires less water; needs no special tools, chemicals or accessories
- **Easy to learn:** Takes less than five minutes to learn; no programming required; simple controls; flexible and forgiving—even the inexperienced can use it!
- **Easy to operate:** Intuitive controls; side-by-side pan configuration for easy front access to all pans; settings auto-return at end of cook cycle; settings stay put during cook cycle; hands-free door latch; door-mounted oven lights
- **Easy to be a terrific cook:** Produce good food with greater yield; unique design allows uniform oven heating for even cooking; simultaneously cook different foods at a common temperature; CrispEase™ function for pleasing browning and crisping—Yum!
- **Easy to clean and maintain:** Flexible cleaning options; easy access to steam reservoirs; self-diagnostic control panel troubleshoots for operator, sending message if necessary
- **Easy to be safe:** Unique side-by-side pan configuration safer than competing front-to-back designs; easy-handle pan shelves with safety catch; condensation caught by removable pan—no wet floors
- **Easy to service:** Groen's leadership position in boilerless technology means fewer things can go wrong—reduces complexity and service time; made in USA with standard components; nationwide, factory-trained Authorized Service Agency (ASA) network
- **Easy on the environment:** Energy efficient—lower power usage and reduced emissions compared to most others; requires less water than competitors; uses “green” chemicals to reduce effects of “grey” water
- **Easy to order and install:** Readily available; introductory 30-day complete guarantee; two-year extended introductory warranty*; free start-up; zero rear clearance required; minimal tools needed; heavy-duty casters help stand glide effortlessly; factory-stacked assemblies

Baking Roasting Steaming Oven Braising Poaching Rethermalizing Wet Roasting Oven Frying Crusty Baking

COMPETITIVE ANALYSIS

Brand	Model	Steam Technology	Side-by-Side Pan	Rack Shelf Handle	Eliminates Chloride Stress Corrosion	Water Usage (Gallons/Hour)**	BTU (000) Rating/Hour	Self Diagnostics
	CBE-10G	TRUE BOILERLESS	YES	YES	YES	3	75	YES
	OGS1020	SPRITZ	NO	NO	NO	6 – 55	132	NO
	10-20ES G/S	SPRITZ	NO	NO	NO	6 – 55	105	NO
	BX14G SINGLE	SPRITZ	NO	NO	NO	7 – 60	65	NO
	CM102G	STEAM GENERATOR	NO	NO	YES	60	120	NO
	MULTIMAX 12-21G	SPRITZ	NO	NO	NO	8 – 60	119	NO
	GCC-620	SPRITZ	NO	NO	NO	NOT PUBLISHED	58	NO

*On all units shipped by September 30, 2009

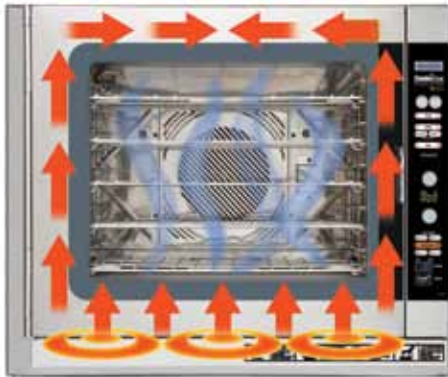
**Includes water for cooking as well as an estimate for tap water to handle spent steam.

PERFORMANCE / DESIGN HIGHLIGHTS



Exclusive Boilerless Steaming Reservoir System – Some operators prefer the ComboEase because it delivers the high-steam performance of a quality production steamer. Others prefer it because it's so easy to clean and maintain. *By fact, the ComboEase is the ONLY combi that can do both of these things!* Our patent-pending, boilerless steaming reservoir system is the reason why. It allows robust steam output and easy maintenance as well as fast, easy transition between cooking modes since there's no deep-water reservoir to fill and heat up. Also, it enables increased durability, reliability and product life through the elimination of the chloride stress corrosion common in "spritz" systems.

The ComboEase returns quickly from combi mode to steam and oven modes due to the shallow depth and small volumes of the three reservoirs on the floor of the compartment. A "steam lid" (removed for this photo) over the three steam reservoirs, facilitates speedy recovery from an open door.



Unique Heat-Transfer Design – The ComboEase achieves cooking performance comparable to ovens requiring 40% to 75% more input energy. Wow! Its rating of 75,000 BTU's per hour is significantly below most other full-size combination ovens. Our unique heat-transfer design makes this

possible. The ComboEase utilizes a single under-cavity heat-source assembly for both oven heating and steam generation. Coupled with a wrap-around thermogenic flue design, the ComboEase is able to absorb so much heat it can use a lower BTU while providing the even heat distribution necessary for "no-turn" cooking. Additionally, the design allows no CO2 exhaust venting into the cavity, no "red ring" on cooked meats and no ill effects of gas exhaust for employees.

Accommodating Control System –

The ComboEase is so easy to learn its full functionality can be understood in less than five minutes. The control panel employs operational images on a touch-film overlay and two rotating dials to run all functions of the combi. By emphasizing basic operations, the ComboEase removes process complexity—just set it and forget it! For instance, should the general menu change or a food supplier deliver 6-ounce chicken breasts instead of 4-ounce breasts, no programming is necessary—that means the operator doesn't need an advanced degree in programming like he would with some other combi's!

CrispEase™ button allows perfect crisping and browning.



Safe Side-By-Side Pan Configuration –

By moving the fan assembly to the back of the unit, the ComboEase moves safety to the forefront. Its side-by-side pan configuration means no more reaching to the back of a hot cavity to access pans, as is the case with competing front-to-back designs.



ComboEase. Just That Simple!™

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