

Product: Convection Ovens

Variations: Half size, full size, stacked, cook & hold, high efficiency, extra deep, mechanical or electronic controls, interior and exterior finishes.

General: Convection ovens, because of the fan induced air movement, cook about 20% faster than conventional ovens. Half-size ovens are typically only used when limited space requires. Single or double stacked, full size, standard or deep depth units are most common. Most manufacturers' full size ovens have a capacity of five or six 18" x 26" pans at 10-13 rack positions. Some manufacturers have different quality levels of ovens. The more expensive ovens may have better airflow and more consistent cooking over all pans. Manual control units are most common, but many are now switching to electronic controls for increased control over results.

Differences: Major differences are in energy consumption, control packages, and finishes. Some companies' full size ovens use 40,000 BTU of gas, some 60,000 BTU and others 80,000 BTU. With similar cooking capacity, these energy costs may be significant. Deep-depth ovens are only marginally more expensive, but have much more even browning characteristics.

The control packages range from manual to electronic digital controls with recipe programming. Cook-and-hold ovens are normally not used in school foodservice, because most schools are not cooking and holding product for any length of time in the oven. They are normally used in hotels or restaurants to cook products, like prime rib, overnight.

Some models have stainless steel interiors while many have porcelain interiors which aids in ease of cleaning.

Required Information: Space available and power requirements. No water or drain is required, but ventilation availability is required. Gas units must be located under a hood, while electric MIGHT be allowed outside the hood. Know the products and quantities to be cooked to be sure you have ordered enough oven. (Single or double)

Concerns: There are many different brands of convection ovens on the market, and each of these brands may have as many as six different styles, sizes, efficiencies and cooking characteristics. Consult your dealer or sales rep to get their recommendations as to the latest features available.



Product: Convection Ovens **Quantity:** _____
Manufacturer: _____ **Model #:** _____

- Size:**
- Half size: Cavity of 14 ¼" wide x 20 ¾" deep x 20" tall
 - Full size: Cavity of 29 ½" wide x 21 ½" deep x 20 ½" tall
 - Full size, extra deep: Cavity of 29 ½" wide x 28 ½" deep x 20 ½" tall
 - Single compartment, on stand
 - Two compartment, double stacked

- Power Source:**
- Electric *specify voltage:* _____ *specify phase:* _____
 - Gas, Natural or Propane *specify:* _____

- Timer Type:**
- Manual controls
 - Digital controls
 - Roast and Hold
 - Pulse fan
 - Core temperature probe

- Door Type:**
- Glass in left door
 - Glass in both doors
 - Solid stainless steel
 - Independent doors (Each door opens individually)
 - Dependent doors (Open one, they both open)

- Interior Finish:**
- Porcelain
 - Stainless steel

- Options:**
- | | |
|----------------------------------------------------|--------------------------------------------------------------------------|
| <input type="checkbox"/> Stainless steel sides | <input type="checkbox"/> Stainless steel 6" legs for double stacked unit |
| <input type="checkbox"/> Stainless steel top | <input type="checkbox"/> Stainless steel 25" legs for single unit |
| <input type="checkbox"/> Stainless steel back | <input type="checkbox"/> Swivel casters, front with brakes |
| <input type="checkbox"/> Stainless steel open base | <input type="checkbox"/> Programmable set point controls |

Spec: Other pertinent information should accompany the above to provide a spec that looks something like this:

One double-stacked convection oven to be natural gas, mounted on 6" stainless steel legs. Unit to come standard with capacity for five 18" x 26" pans, with digital controls and pulse fan, porcelain oven interior, exterior to be stainless steel front, sides and top. Doors to be independent, have 60/40 split, with glass in left door. Unit to be standard depth with 60,000 BTU per oven.

