



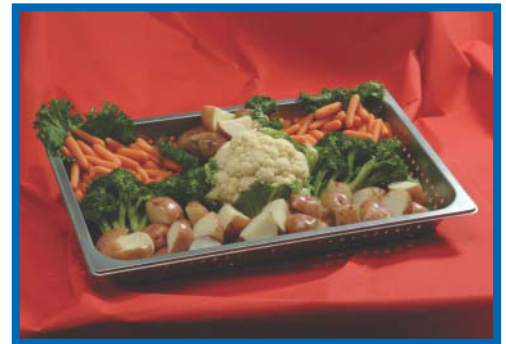
Line Chef™ Combination Ovens

Multiple Cooking Applications



Steam Cooking

- ◆ Cooks vegetables quickly
- ◆ Retains more nutrients & color
- ◆ Reheats/refreshes food quickly
- ◆ High & low steam temperatures



Roasting

- ◆ Faster cook times
- ◆ Less shrinkage and higher yields
- ◆ Perfect for cook & hold



Baking

- ◆ Patented fan system for even heat
- ◆ Reduces baking time
- ◆ Humidity control for artisan breads
- ◆ Eliminates pan rotation



Probe Cooking

- ◆ Accurate internal temperatures
- ◆ Eliminates operator guesswork
- ◆ Automatically ends cooking cycle at preset temperature

Probe Cooking

Rethermalizing

- ◆ HACCP compliant
- ◆ Reduces waste
- ◆ Cuts labor cost



Rethermalizing

Your Line Chef™ Combination Oven will be the most versatile piece of equipment in your kitchen!

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