

Hello,

Welcome to the Club! You might have already heard about it or have had one installed. We're talking about your new UNOX Combi Oven. You read that right, a new oven, but not just any oven, this UNOX Combi Oven will revolutionize the way we cook in our kitchens! Here's a quick video about the oven.



<https://www.youtube.com/watch?v=C0BO16caGOg&t=18s>

Why Combi Ovens? Combi ovens are the newest technology when it comes to cooking. They combine steam, high heat, and airflow to give us a superior product in less time. Combi ovens are part of our commitment to elevate our food quality and create more scratch and semi-scratch menu options for students.

#### **Combi Ovens:**

- Improved Food Quality – a computerized oven can control the temperature, moisture, and convection fan speed.
- Consistency – cooking will be consistent every day and at every cafeteria.
- Efficiency – reduced cooking times and simplifies recipes with multiple items or steps.
- Reduced Waste – as a result of consistent cooking and computerized recipes, there is no more waste due to uneven cooking or forgetting to set the timer.

Plus, it will take our recipes to a whole new level. Check out this video on scratch Mac & Cheese made in the oven with dried pasta.



<https://youtu.be/KOI8WsDVgk>

You might ask “How are we going to make this happen?”

We received funding from the California Department of Education (CDE) in the form of Kitchen, Infrastructure, and Training Funds (KIT). These funds give us a great opportunity to improve the equipment in our kitchen and provide ongoing training.

One of our trainers will contact you prior to visiting your site. We ask that you do not use the ovens until our trainers arrive at your location. To guarantee a smooth launch, it would be helpful to have the following items available:

1. A second set of recipes for the week.
2. Mitens, gloves, and thermometers specifically for the Combi oven training, so the kitchen staff isn't impacted. Access to a scale is also needed, but can be shared.

**Training Expectations:** The Food Services Manager and Senior Food Services Worker must be fully engaged and give their undivided attention during training. Up to two additional Food Services Workers may also participate.

#### **Training Times:**

Day 1: 8 hrs Lecture and hands-on training.

Day 2: 8 hrs Hands-on training.

We understand that minor operational issues may arise during training. However, these should not take priority over the training. If the scheduled dates are not suitable due to circumstances like vacations or staffing shortages, please inform us.

We are very excited about rolling out your oven and look forward to seeing you!

