



MULTI-COOK OVENS

CATEGORY: Restaurants, School Cafeterias, Senior Living Dining

PERSPECTIVE: Cost Savings, Efficiency, Versatility, Increased Throughput, Technology



From the front door to the back of the house, efficiency is key to the overall success of a restaurant. And nowhere is this more challenging, or more necessary, than in the kitchen. Between keeping up with the changing demands of the customer and prepping an ever-increasing list of ingredients, maintaining an efficiently run kitchen may prove difficult, but it has the potential to yield the greatest benefits



Every artisan needs the right set of tools to be successful. Carpenters need power tools, painters utilize a variety of brushes and chefs rely on the latest in cooking technology. Your restaurant may offer a fantastic menu, but great intentions will always come up short if your kitchen isn't utilizing the best tools for the job.

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Over the years, ovens – probably the most commonly used appliance in a restaurant – have undergone a revolution in technology. Navigating this landscape of updates and innovations can be confusing and selecting the oven that meets your every need is often stressful.



Multi-cook ovens focus on advancing the shortcomings of the traditional oven – uneven cooking, labor-intensive, with long cook times and complicated maintenance – and provide solutions that cook food faster, increase production and maximize space.



The interior design of multi-cook ovens provide greater control over temperature and cook times, while also being able to cook different foods at the same time with no transfer of flavor. Preparing and cooking multiple menu items from the convenience of the same oven provides greater versatility and increased throughput during peak business hours.



Many restaurants struggle with the limitations and design layout of their kitchen. Multi-cook ovens offer a compact, stackable design for those kitchens where space is at a premium. Combined with a ventless operation and eliminating the need for an exhaust hood, multi-cook ovens save on space while increasing overall functionality.



Contact a Boelter Foodservice associate to learn more about multi-cook oven technology and how they may positively affect your business.

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