

## INTRODUCTION

Combi steamers, also called combi-steamers, combination steam-convection ovens, or simply combi ovens, are cooking appliances typically used in professional catering or food service operations. As the name suggests, steam ovens can use steam (instead of dry heat) to cook your food. It is important for employees to be familiar with this machine, as well as its hazards to avoid any serious injury.

## USES

Most combi ovens have 3 cooking functions:

- **Convection:** In the convection mode, the oven circulates dry heat - ideal for pastries and breads.
- **Steam:** The steam mode injects water into the oven to poach fish, rice and vegetables.
- **Combination:** Using both dry heat and steam, this function provide more control of moisture levels in food.

Employees should be properly trained before using a combi oven to reduce risk of injury or damages.



## HAZARDS

Some combi ovens can reach up to 450°F. creating hazards to employees. Improper use of the combi oven can result in:

- Burns
- Scalds
- Explosion or fires





**STATEMENT**  
Insurance Agency

# COOKING: COMBI STEAM OVEN



## PERSONAL PROTECTIVE EQUIPMENT (PPE)

Employees can reduce risk of injury or damage by using:

- Apron
- Oven mitts or grill pads
- Non-slip shoes

## SAFE WORK PRACTICES

- Make sure you are properly trained before use.
- Prepare the appropriate settings for the task at hand.
- Don't stand directly in front of steamer when opening the door.
- Always look away when opening the oven door as the escaping heat can cause serious injury to the eyes. Use oven door as shield and allow excess steam out.
- Always wear DRY oven mitts or grill pads when handling hot items.
- Steamer and its parts are HOT. Use care when operating or cleaning the steamer.
- Don't remove items from the steamer quickly due to burn hazards from spills.
- Don't attempt to open the steamer during cooking cycle or before the buzzer sounds.
- Ask for help when moving or carrying heavy dishes in or out of the oven to avoid dropping and spilling.
- Follow manufacturer's instruction for use, care, and maintenance.

## CONCLUSION

Combi ovens are efficient, versatile machines to cook with. By using safe work practices, employees can enjoy in the benefits of using this machine.



Questions? Call 1-800-734-3574

