

CRISPY & MOIST

on the outside on the inside

*No more fryers
No added fats*

*Longer shelf life
than fried products*

*Bakes like a COMBI
but at 1/3 the price*

*Push here for
Steam Injection*

*Holds up to
5 large sheet pans*

*Single or double
decks*



Cyclone
with steam

HOW IT WORKS

Steam in its purest form = energy.

By surrounding the food with steam, heat is transferred to the food faster while 400° air puts the crisp on the product and seals in moisture.

Products cook to a crisp and moist internal temperature of 180°F in 18-22 minutes.

That's up to 75 lbs per hour!

TIPS & HINTS

- Pre-heat oven @ 400° - 425°F
- Load up to 5 full size sheet pans of frozen fries or chicken tenders - 5 lbs. per pan
- Inject steam - push steam button 2 times for each pan
- Bakes crispy fries in about 18-20 minutes
- Bakes crispy chicken tenders in about 20-22 minutes



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