



# Things to Consider Before Purchasing a Combi Oven

PROFESSIONAL GUIDE FOR RESTAURANTS AND FOODSERVICE  
OPERATORS

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# Combi Oven Pre-Sale Site Requirements

Investing in a combi oven is a major step for any commercial kitchen. These versatile appliances can cook, steam, roast, and bake with efficiency, but ensuring your kitchen is ready for one is just as important as choosing the right model. Planning ahead can save time, prevent costly mistakes, and make installation smoother.

Here are some key considerations before you make your purchase:

## 1. Location and Space Requirements

Before installing a combi oven, make sure your kitchen can accommodate it safely and efficiently. Consider:

- Delivery Access – Check that the oven can fit through all doorways, passageways, and elevators from the delivery point to its final location.
- Service Access – Allow space for maintenance. Many models recommend 20" clearance on one side for servicing. Insufficient service space can add extra labor costs and may affect your warranty.
- Nearby Heat Sources – Maintain minimum clearances from heat-producing equipment. In some cases, heat shields can reduce clearance needs.
- Fire Suppression – Never place the oven directly under a sprinkler head.
- Ergonomics – Make sure staff can safely and comfortably operate the oven from its designated location.
- Floor Condition – Ensure the installation area is level and stable.

## 2. Power Requirements

Combi ovens can be powered by electricity, gas, or both. Each option has specific site requirements:

- Gas Units – Must have an accessible gas shut-off valve, proper operating pressure, and a dedicated electrical supply for controls.
- Electric Units – Require the correct voltage, phase, and amperage. Some models come with cords, others require hardwiring.

## 3. Water Connection

Most combi ovens need a water supply for steaming functions:

- Check the water pressure requirements for your specific model.
- Ensure supply lines are within three feet of the installation point.
- Water treatment may be necessary if the supply does not meet manufacturer specifications.

## 4. Drainage

Proper drainage prevents water accumulation and supports efficient cleaning:

- A floor drain should be within 12 feet of the oven.
- Avoid placing the oven directly over the drain. The preferred location is 12–24" from the oven base.

## 5. Ventilation

Proper ventilation is critical for safety and performance:

- Ensure adequate hood clearance from exhaust pipes and nearby combustible surfaces.
- Verify that your hood system meets local code requirements for both gas and electric models.
- Always follow state and local ventilation codes, as they take precedence over manufacturer guidelines.

**Pro Tip:** Keeping all of these factors in mind before purchasing can prevent delays, reduce installation costs, and help your staff work efficiently.

## Contact Star Foodservice Equipment Repair

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