



FOODSPACE[®]

DESIGN + MANAGE + INNOVATE

The Combi Challenge 2.0

+ Executive Summary

The FoodSpace Combi Challenge 2.0 was developed to evaluate the real-world performance of leading combi ovens under controlled and comparable conditions. Six manufacturers participated, each providing a full-size unit programmed in advance to execute a standardized menu across a range of cooking applications.

The evaluation expanded beyond traditional combi functions to include smoking, dehydration, sous vide, baking, rotisserie-style cooking, roasting, and air frying. In addition to performance testing, guest chefs participated in hands-on cooking and completed a Chef Effort Survey to assess programming logic, usability, and overall operator experience. Across all categories, total oven scores ranged from 4182 to 4443 points, a 261-point difference representing approximately a 6% performance spread. Notably, the three lowest-scoring ovens were separated by only 20 points, reinforcing how closely grouped overall performance was across the field. The results show that modern combi ovens are highly capable and that performance differences are often influenced by factors beyond core cooking capability. Programming logic, airflow design, and cavity management all contributed to how each oven performed across different applications. Flavor transfer between cooking applications was observed in 9.9% of total evaluations, with rates varying between ovens and occurring most frequently in airflow-driven cooking methods such as dehydration and roasting. While not a dominant factor, these findings demonstrate that cavity conditions, cleaning cycles, and cooking sequence can influence flavor integrity in multi-product workflows.

Rather than identifying a single “best” oven, the Combi Challenge is designed to provide clarity. These findings reinforce that selecting the right combi oven depends on how well the equipment aligns with an operation’s menu, workflow, and production needs. FoodSpace remains committed to advancing a deeper understanding of combi technology through ongoing evaluation, helping operators and designers make informed, data-driven equipment decisions.

*Total oven scores fell
within a 6% range*





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+ Why the Combi Challenge Exists

FoodSpace has committed to fostering a neutral environment where equipment can be stress tested under real world conditions. While spec sheets and demonstrations provide valuable information, they do not always reflect the true experience of the end user. The insights from our first Combi Challenge reinforced something we have long observed in the field: performance is contextual. Programming logic, load patterns, sequencing, and operator interactions can all influence the end result.

The Combi Challenge was created to close the gap between the marketing claims and operational reality. Through a standardized menu and maintaining strict and consistent testing conditions, we aim to evaluate combi oven performance when placed under comparable pressures.

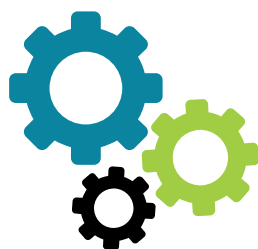
Our testing and evaluations do not declare a winner or loser, instead we aim to offer insights and clarity. The Combi Challenge exists to provide operators, designers, and consultants with deeper insights into equipment so the knowledge gained can be translated into thoughtful specifications for a daily production environment.



+ Methodology and Framework

The Combi Challenge 2.0 framework established defined parameters to ensure a consistent and equitable testing environment across all participating ovens. Each unit was required to be gas-powered and configured as a 6 full-size model, creating a standardized baseline for comparison. FoodSpace provided the full testing menu to manufacturers in advance of test week and requested that manufacturers develop recommended programming for each item, along with providing their oven-specific accessories necessary to achieve optimal results within the designated performance categories. Manufacturers were also invited to provide oven-specific training to our Executive Chef. To maintain consistency, this training was limited to what would typically be offered as part of standard post-installation or after-sale support for an end user.

It is important to note that, while combi oven recipe programs are often refined and optimized over time during real-world use, the programs used in this challenge were provided in advance by the manufacturers. Not all programs were able to be pre-tested by the FoodSpace team prior to the evaluation period. This means that the provided programs were executed as if they were initially delivered to a new operator following installation, without additional optimization during testing.



Standardized Equipment

After-Sale Chef Training



Pre-Programmed Menus

Chicken Wings						
Please score each category 1, 2, 4, or 5 — no 3s allowed! A 3 is neutral, and we're here to make clear calls, not maybes.						
	Oven 1	Oven 2	Oven 3	Oven 4	Oven 5	Oven 6
Smoke Intensity	1 2 4 5	1 2 4 5	1 2 4 5	1 2 4 5	1 2 4 5	1 2 4 5
Coloration	1 2 4 5	1 2 4 5	1 2 4 5	1 2 4 5	1 2 4 5	1 2 4 5
Moisture Retention	1 2 4 5	1 2 4 5	1 2 4 5	1 2 4 5	1 2 4 5	1 2 4 5
Doneness	1 2 4 5	1 2 4 5	1 2 4 5	1 2 4 5	1 2 4 5	1 2 4 5
Texture	1 2 4 5	1 2 4 5	1 2 4 5	1 2 4 5	1 2 4 5	1 2 4 5

+ Performance Dimensions

To maintain a blind testing environment, each combi oven was randomly assigned a color that corresponded with serving trays and scoring sheets. Tasters remained unaware of manufacturer identity throughout the evaluation process. Participants scored each item on a 1–5 scale, with “3” excluded to discourage neutral rankings and encourage clearer differentiation between results.

In the smoking category, tasters evaluated smoke intensity, surface coloration, moisture retention, doneness, and texture. Across all other categories, the core evaluation criteria included coloration, moisture retention, doneness, and texture. We strategically positioned smoking as the first category tested as smoke transfer is a commonly cited concern when using combi ovens, tasters were specifically asked to note any detectable flavor transfer during subsequent multi-product cooking scenarios with a simple yes/no for any noticeable flavor transfer.

Metric	What it Means
Smoke Intensity	What is the intensity of the smokey flavor?
Coloration	How does the food look visually?
Moisture	Does the item retain its internal moisture without being soggy?
Texture	How does the food feel when bitten and chewed?
Doneness	Is the item cooked to an appropriate internal finish?
Flavor Transfer	Do you notice any flavors outside of what you would expect to find?

+ Oven Profiles (In alphabetical order)

ALTO-SHAAM®



Alto-Shaam provided the Prodigy Pro Gas Combi Oven, Model No. CTP7-20G, for testing. List price of this oven is \$28,805.00

BLODGETT®

Blodgett provided the Invoq Hybrid, Model No. 62BG, for testing. List price of this oven is \$30,800.00



+ Oven Profiles (In alphabetical order)

CONVOOTHERM®



Convotherm provided the Maxx Pro EasyTouch Model No. C4 ET 6.20GB-N, for testing. List price of this oven is \$50,444.00



Electrolux

Electrolux provided the Skyline PremiumS, Model No. ECOG62T300 for testing. List price of this oven is \$40,720.00



+ Oven Profiles (In alphabetical order)



Rational provided the iCombi Pro, Model No. ICP 6-FULL NG 208/240V 1 PH (LM100CG) for testing. List price of this oven is \$32,850.00



Unox provided the ChefTopX, Model No. XADA-06FS-GXR for testing. List price of this oven is \$36,420.00



+ Programming Logic and User Experience

In addition to our Executive Chef, several operators joined the FoodSpace team during test week as guest chefs. At the conclusion of their cooking sessions, each participant completed a chef effort survey designed to capture their experience working with each oven. The survey asked chefs to score multiple aspects of user experience, including oven interface design, ease of navigation, and preheating efficiency. Additional open-ended questions allowed chefs to share broader impressions and highlight features that influenced their overall cooking experience. When asked to identify their preferred ovens for ease of use, two models emerged as clear favorites: Rational and Unox. Both Convothem and Alto-Shaam also received strong feedback and honorable mentions from several chefs. Participants noted a number of features that stood out during testing, including the slim 32-inch footprint of the Unox CHEFTOP-X, the sliding disappearing door on the Convothem that simplifies unloading in tight kitchen spaces, and the straightforward cleaning cycles available on the Alto-Shaam oven.

In discussion with the guest chefs, we concluded that it is also important to recognize that user experience extends beyond the cooking process itself. After-sales support, including installation, service availability, and access to replacement parts, should be considered when evaluating equipment purchases. Service networks and support partners can vary significantly by region, operators and equipment purchasers are strongly encouraged to research local service providers and parts availability to ensure the equipment can be properly supported throughout its lifecycle. Taken all together, the feedback from our guest chefs and installation experiences highlighted that oven performance is only one part of the evaluation process; usability, workflow integration, and long-term service support all play a critical role in determining which combi oven is the right fit for an operator.

"I love the color codes, easy to use interface and the size. The fact all the pans can fit in sideways. 100% would love to have this oven in my kitchen" - Chef Feedback on Unox ChefTop X

*"The dark horse of all the ovens, overall easy to navigate, easiest to program, great temp accuracy"
- Chef Feedback on Convothem MAXX Pro*

*"The cooking was very good and consistent, products came out great, the clean cycles were simple to trigger."
-Chef Feedback on Alto-Shaam Prodigy*

+ Category Performance

Smoking

Smoking is one of the more technically demanding functions for a combi oven to execute effectively. Unlike traditional smokers that rely on large chambers and extended cook cycles, combi ovens must generate and circulate smoke within a compact cavity while simultaneously managing airflow, humidity, and grease accumulation.

To evaluate smoking performance, four products were selected: pulled pork, chicken wings, salmon, and cream cheese. These items represent a range of smoking applications with varying fat content, moisture levels, and cook durations. Tasters evaluated smoke intensity, coloration, moisture retention, texture, and overall doneness.

"Smoking scores ranged from 956 to 1042 points across ovens, showing that airflow design and humidity control significantly influence smoking performance."



Pre-Cook Pork Butts

Across the ovens tested, differences emerged in both smoke intensity and distribution. The highest scoring unit achieved 1042 points, while the lowest recorded 956, representing roughly a 9% performance spread across the field.

Smoke intensity was most pronounced in higher fat products such as chicken wings, which produced the strongest average smoke scores during evaluation. Moisture retention, however, proved strongest in more delicate products. Salmon and cream cheese received the highest moisture scores across ovens, highlighting the role of combi humidity control in preventing product drying during smoking cycles.



Chicken Wings from Electrolux

+ Category Performance

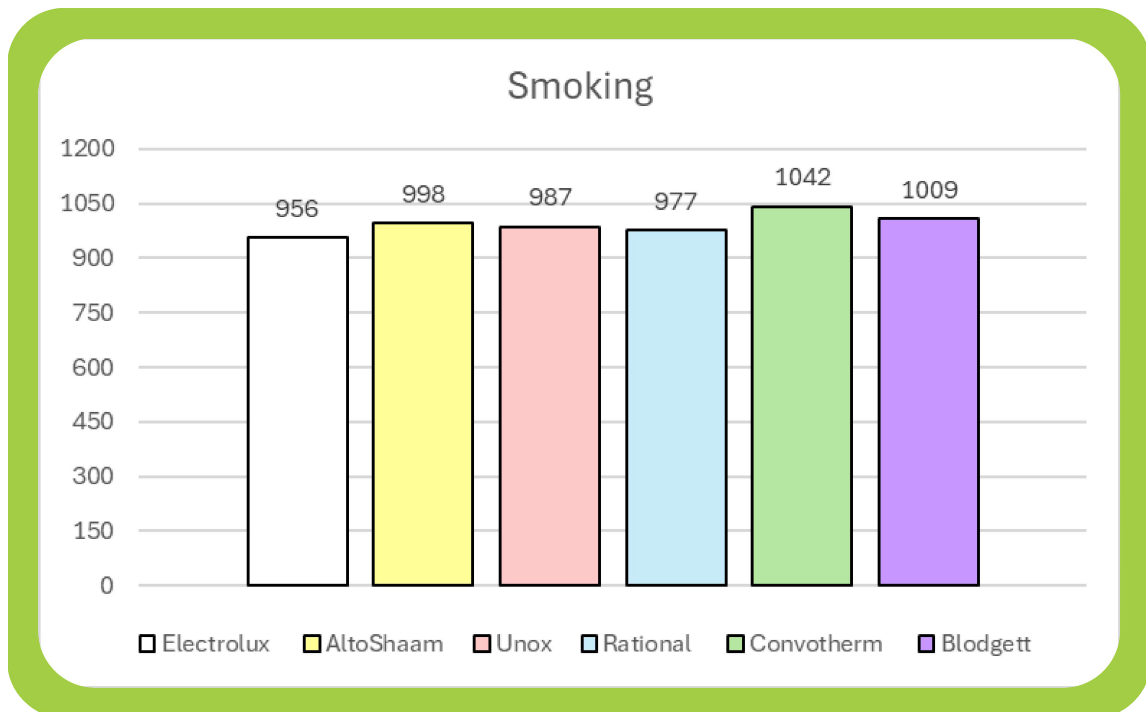
Smoking



Manufacturer Smoke Kits from left to right: Electrolux, Alto Shaam, Unox, Rational, Convothem, Blodgett

Pulled pork revealed greater variability between ovens, particularly in moisture retention and texture. This is likely due to the longer cook times and collagen breakdown requirements of the pork, placing a greater demand on cavity airflow and humidity balance. Cream cheese served as a particularly sensitive indicator of smoke circulation and heat distribution. Its high fat content and soft structure allowed tasters to detect more subtle differences in texture and surface coloration between ovens.

With smoking as the first category tested, later tasting rounds also monitored potential flavor transfer to reveal if any residual smoke residue impacted subsequent cooking applications.



+ Category Performance

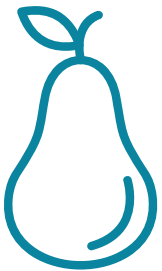
Dehydrating



Dehydration performance was evaluated using three fruits prepared as uniform chunks and slices: green apples, peaches, and mangos. These items were selected to represent varying moisture levels and sugar content, allowing the team to observe how each oven managed moisture removal and airflow circulation during extended drying cycles.

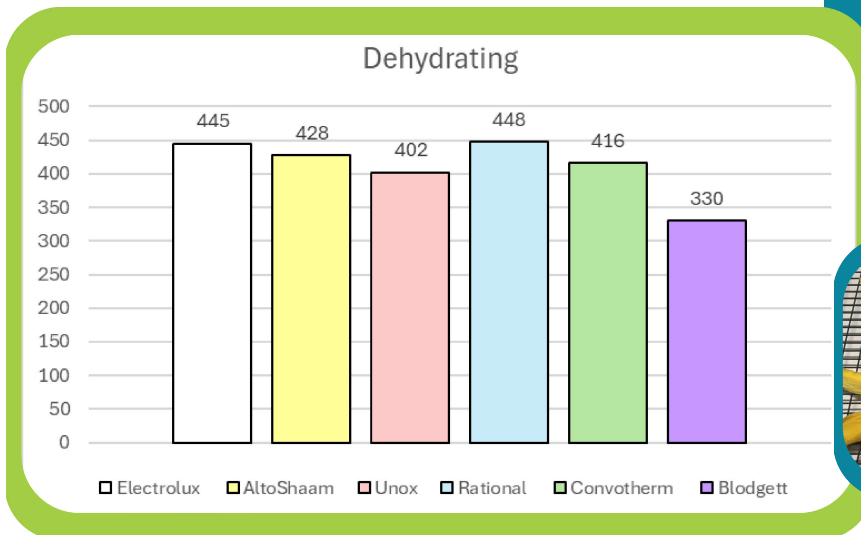


Results in this category showed the widest scoring range of the entire evaluation. Total scores ranged from 330 to 448 points, reflecting approximately a 36% performance spread across the ovens tested. These differences suggest that airflow design, fan control, and cavity moisture evacuation play an integral role in dehydration performance.



During post-test discussions, tasters noted that residual smoke aroma appeared to influence the perception of several samples. This is likely because dehydration testing occurred directly after the smoking category, and this observation highlights how strongly cavity conditions can influence delicate flavor applications when programs are not reset or refined between cooking modes.

It is also important to note that dehydration programs often require iterative adjustments to temperature, venting, and drying duration to achieve optimal results. The programs used in this challenge were executed as initially provided by manufacturers, the results represent a baseline performance rather than a fully optimized dehydration cycle.



“Residual smoke aroma influenced perception in delicate applications.”



Mangos from Alto Shaam

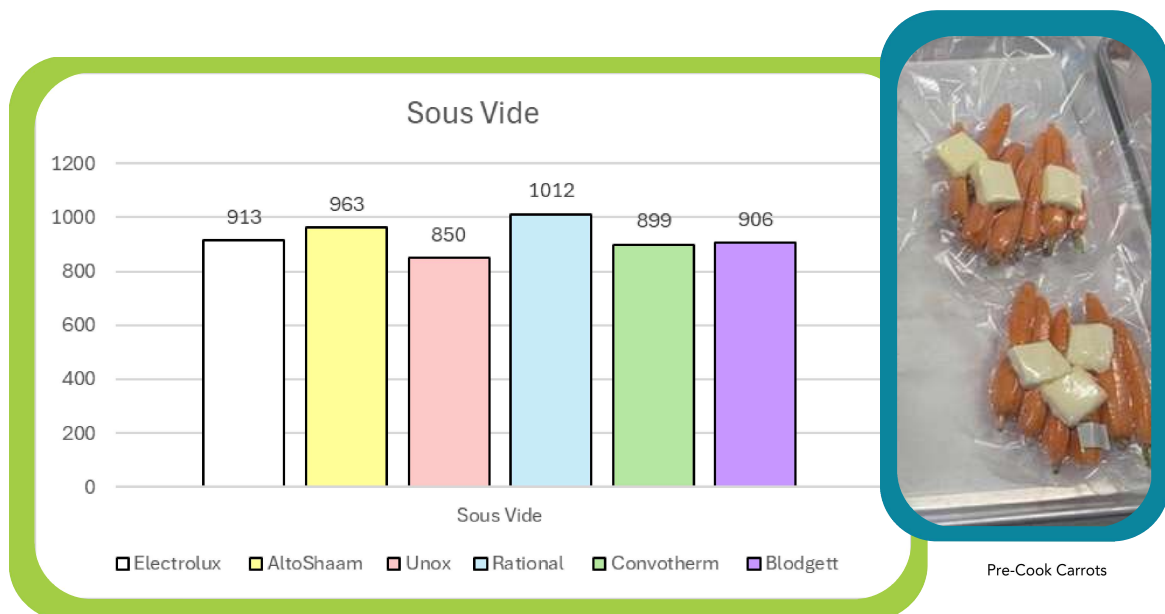
+ Category Performance

Sous Vide

The sous vide category was designed to evaluate steam performance and temperature stability within the combi cavity. Five items were selected to represent a range of sous vide and steam applications: hard-boiled eggs, carrots, salmon, steaks, and jasmine rice.

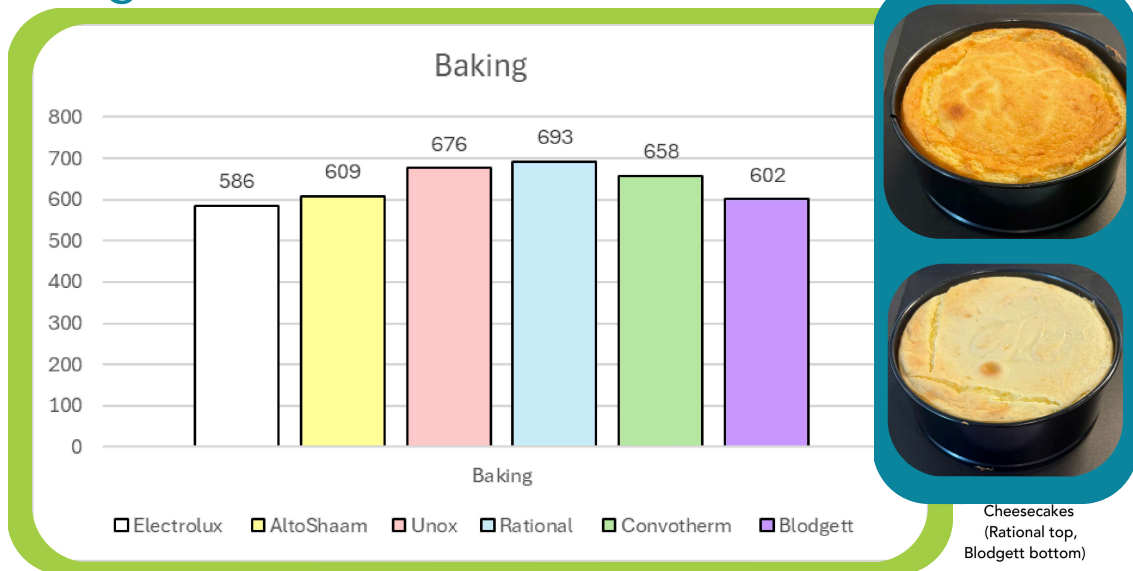
Unlike traditional sous vide cooking, where vacuum-sealed items are fully submerged in a circulating water bath, this evaluation relied entirely on controlled steam within the combi oven cavity. Sous vide items were vacuum sealed but cooked using steam alone, allowing the team to observe how precisely each oven-maintained temperature and moisture levels without the buffering effect of a water bath. Across the ovens tested, scores ranged from 850 to 1013 points, highlighting measurable differences in steam stability and temperature control. As sealed products cannot lose moisture during cooking, small variations in steam precision and heat transfer were reflected primarily in doneness consistency and texture.

Carrots provided a particularly clear example of how steam precision and program selection influence results. While all samples were prepared from the same batch and sealed with identical ingredients, tasters noted variations in perceived sweetness and texture. Data showed one oven that produced lower scores, had an average texture and doneness ratings of 1.71 and 1.50 on carrots, indicating slight undercooking and a noticeably firmer, “crunchy” texture. In contrast, another oven utilizing a probe-based program achieved the highest scores in moisture (4.36) and doneness (4.00). These differences suggest that even in sealed cooking environments, precise temperature control and program methodology can directly impact both texture and flavor development.



+ Category Performance

Baking



The baking category evaluated how effectively each combi oven balanced dry heat and humidity to produce consistent baked products. Items were selected to assess crust development, internal structure, and overall product consistency. Products tested included: rustic rolls, vanilla cakes, croissants, cookies, and cheesecakes.

By design, combi ovens circulate air within a compact cavity, making airflow design and humidity control an important factor in achieving even coloration and proper texture. Tasters evaluated products based on coloration, moisture retention, doneness, and overall texture. Scores in this category ranged from 586 to 693 points, reflecting measurable differences in airflow distribution and humidity management across the ovens tested. While most ovens produced consistent results, variations in browning and crust development highlighted how airflow patterns can influence baking performance. For operators using combi ovens to produce breads, pastries, or baked menu items, airflow balance and humidity control remain key factors in achieving consistent product quality

"Baking performance is driven by how effectively an oven balances airflow and humidity to achieve consistent browning and internal structure."

Croissants from Convotherm

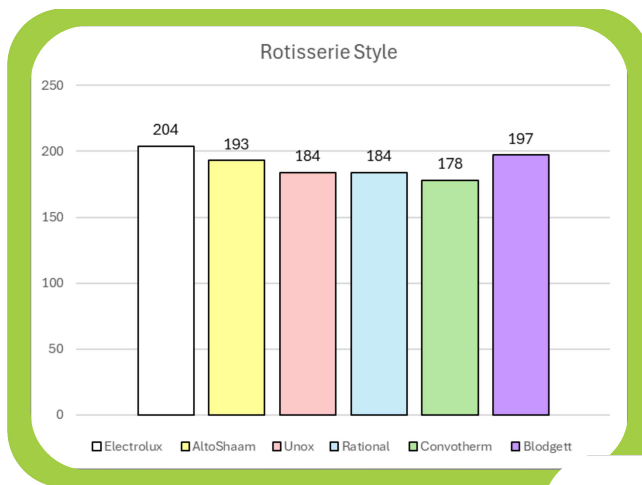


+ Category Performance

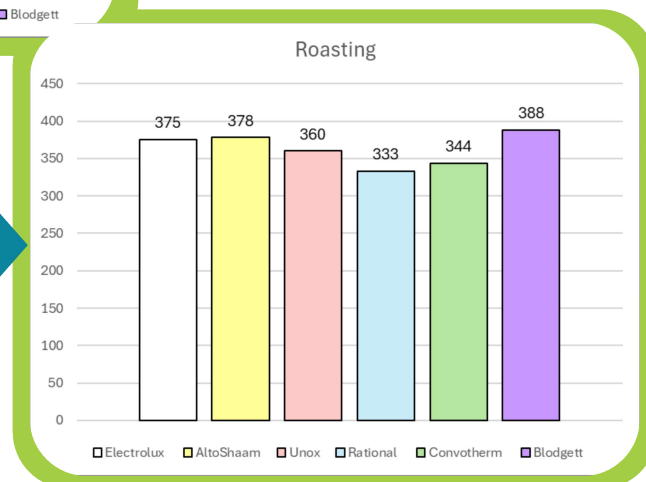
Rotisserie Style, Roasting & Air Frying

Rotisserie style cooking evaluated how effectively each oven manages airflow and heat distribution during high-moisture protein cooking. In traditional rotisserie equipment which rotates product over direct heat, combi ovens rely on circulating air and controlled humidity to simulate a similar roasting and self-basting effect. For this category, whole chickens were prepared to observe skin development, moisture retention, and overall doneness. Tasters evaluated coloration, texture, moisture retention, and doneness across the product.

Scores in this category ranged from 178 to 204 points, reflecting a relatively narrow performance spread across the ovens tested. Texture scores remained fairly consistent across ovens, averaging between 3.15 and 3.92, indicating that most ovens produced comparable poultry structure and tenderness. Moisture retention showed greater variation, with scores ranging from 2.31 to 3.92, highlighting differences in how ovens balanced airflow, fat rendering, and humidity during cooking. As poultry releases significant moisture during the cooking process, the most noticeable differences between ovens were related to skin crispness and surface coloration, which are influenced by airflow velocity and how effectively moisture is evacuated from the cavity.



Whole Chicken from Unox



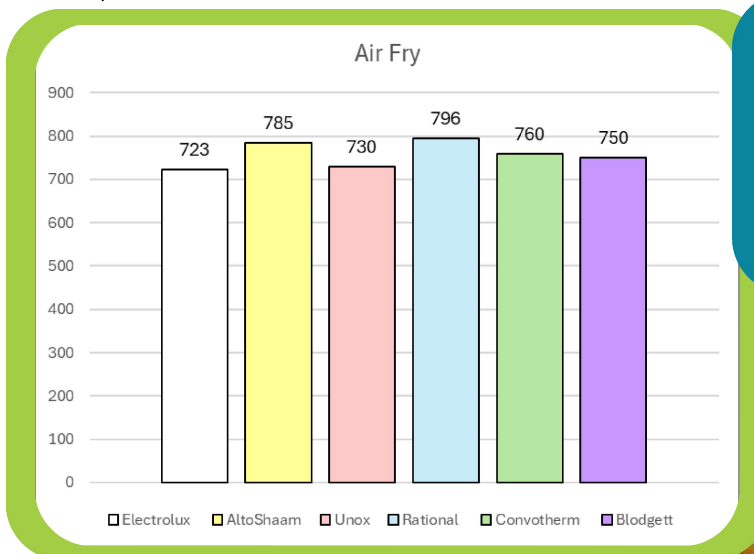
“Electrolux and Blodgett, while lower in overall score, demonstrated strong performance in rotisserie style, roasting and air frying, highlighting the importance of application-specific evaluation”

+ Category Performance

Rotisserie Style, Roasting & Air Frying

While rotisserie style cooking emphasizes fat rendering and self-basting, roasting and air frying rely heavily on air velocity and surface dehydration to achieve crisp textures and even browning. Scores in the roasting category ranged from 333 to 388 points, with air frying scores ranged from 723 to 796 points, reflecting relatively consistent performance across ovens.

Despite closely grouped overall scores, category-level results revealed meaningful differences in how ovens performed across specific cooking applications. Ovens such as Electrolux and Blodgett, which ranked lower in total score, demonstrated strong performance in rotisserie style, roasting, and air frying. Electrolux achieved one of the highest rotisserie style scores at 204 points, while Blodgett performed competitively across all high temperature functions, rotisserie style, roasting, and air frying, producing consistent results in surface browning and texture development. Differences between ovens were most noticeable in surface crispness and browning intensity, which are influenced by airflow velocity and how effectively moisture is removed from the cooking environment. In observing how air frying relies on rapid heat transfer and surface dehydration, it seems that ovens with stronger air circulation tended to produce more pronounced crisping and coloration. These results reinforce that airflow design and moisture evacuation play a critical role in high-heat cooking applications, and that oven selection should align with the dominant cooking methods of an operation.



“Roasting and air frying performance is driven by airflow velocity and moisture evacuation, with scores ranging from 723 to 796 in the air fry category across ovens.”



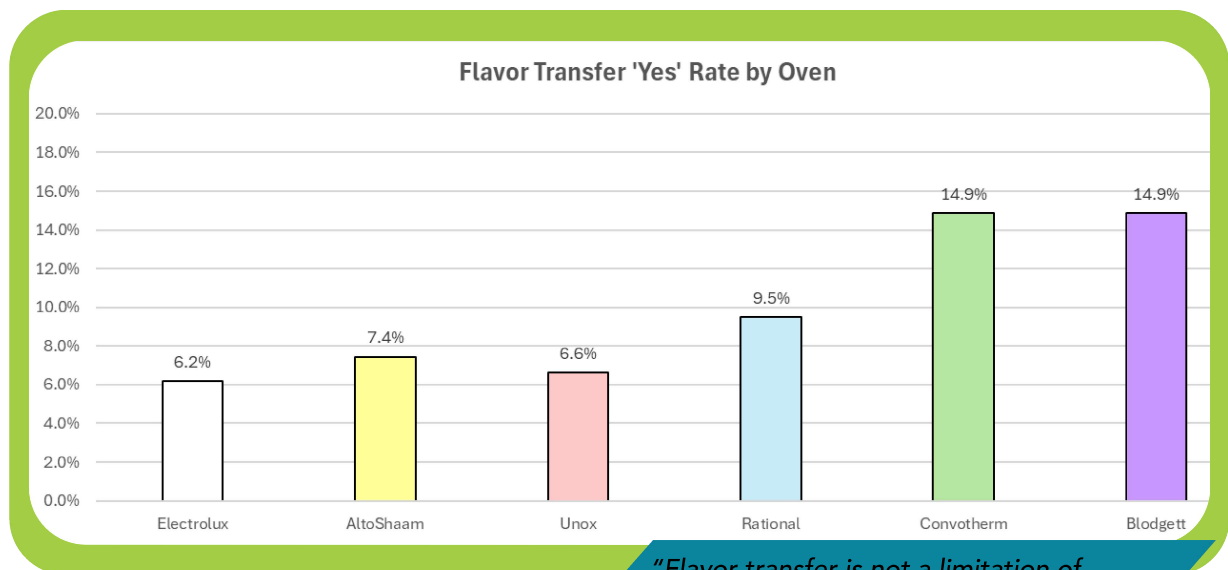
Tater Tots and Potato Wedges from Rational

+ Flavor Transfer

Flavor transfer was evaluated across all categories following the smoked items. In between the smoking and dehydrating items, each oven ran its longest clean cycle to thoroughly clean the oven cavities. In all subsequent score cards, we asked tasters to identify if there were any noticeable flavor transfers with a simple yes or no. Across 1,452 total evaluations, flavor transfer was observed in 9.9% of cases, indicating that while not widespread, it is a measurable and relevant operational factor to consider.

The observed transfer rates ranged from 6.2% to 14.9%. The category level results showed that cooking method was the strongest driver of flavor transfer. Dehydrating exhibited the highest transfer rate at 15.1%, followed by roasting (13.3%) and air frying (11.8%), all of which rely on airflow and moisture removal. In contrast, rotisserie-style cooking (5.1%) and sous vide (5.2%) showed the lowest transfer rates, likely due to higher moisture environments or sealed cooking conditions that limit flavor migration. Food type also played a significant role. Neutral or highly absorbent items such as cheesecake (27.8%), jasmine rice (20.2%), and potato wedges (20.8%) showed the highest incidence of flavor transfer, while more stable items such as carrots and eggs showed little to no detectable carryover.

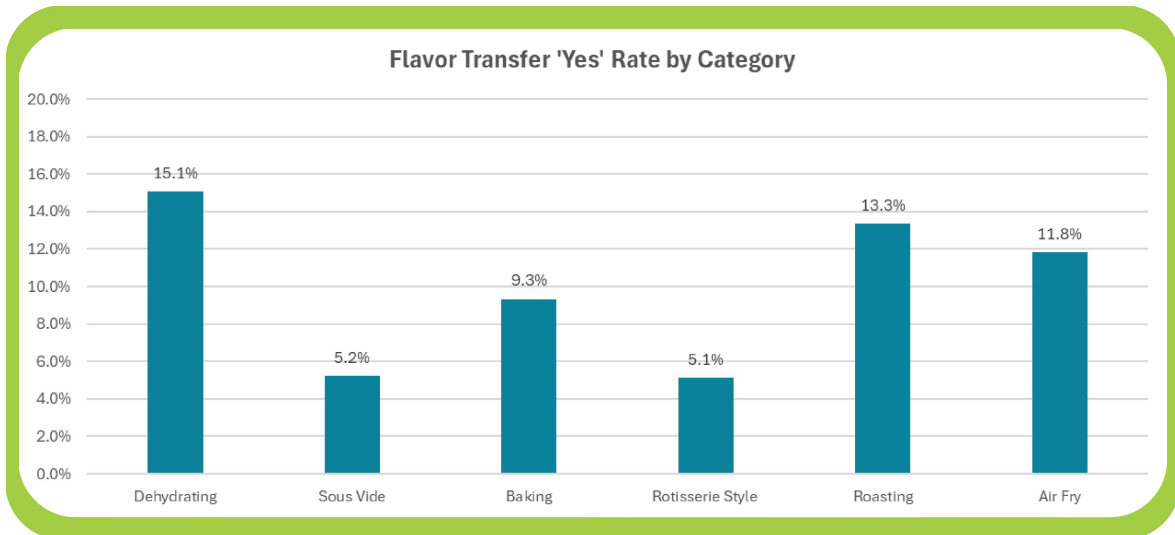
This data suggests that flavor transfer within a combi oven is influenced by a combination of airflow dynamics, moisture, and how residual compounds are managed within the cooking cavity. In cooking methods such as roasting, air frying, and dehydration, increased airflow carries vaporized fats and smoke particles throughout the oven.



"Flavor transfer is not a limitation of combi ovens it is a function of workflow, sequencing, and how the equipment is used."

+ Flavor Transfer

These high temperature cooking methods promote surface evaporation and allows any remaining flavor particulates to remain in the cavity and can more freely interact with exposed food surfaces. In contrast, higher-moisture environments, such as steaming or sous vide, water vapor is likely diluting and limiting the movement of residual flavors. These mechanical factors could help explain why flavor transfer was observed more frequently in airflow-driven cooking methods such as dehydration and air frying, and less frequently in sealed and high-moisture applications.



While flavor transfer was observed in less than 10% of total evaluations, results indicate it is influenced by cooking method, food type, and workflow sequencing. Higher transfer rates in airflow-driven applications such as dehydration and roasting, along with increased sensitivity in items like cheesecake and jasmine rice, suggest that operators should be intentional about cooking order and cavity management. Transitioning from high-impact cooking methods into delicate applications without a reset can increase the likelihood of flavor carryover. Incorporating purge or cleaning cycles when needed, and aligning production flow with menu sensitivity, can help maintain flavor integrity in multi-use combi oven environments.



Electrolux before and after clean cycle

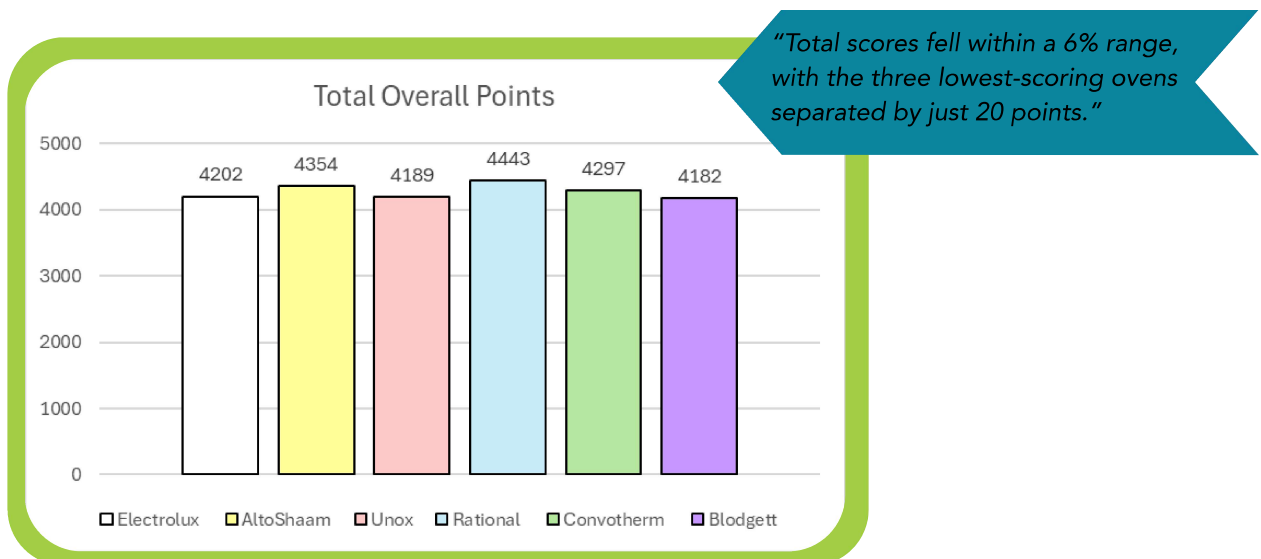
+ Overall Performance

Across all functional categories, the ovens demonstrated strong and relatively consistent performance. Total scores ranged from 4182 to 4443 points, representing approximately a 6% performance spread across the field.

The Rational oven achieved the highest overall score and led in four categories, reflecting its position as a recognized industry leader. However, performance differences across ovens remained incremental. Notably, the three lowest-scoring ovens were separated by only 20 points, further highlighting how closely grouped overall performance was across the field.

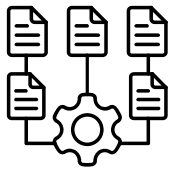
Beyond individual cooking results, the evaluation highlighted the importance of considering the combi oven as a complete system. Accessories, airflow design, cavity management, user experience, and serviceability all contribute to overall performance. In categories such as smoking, differences in smoke generation and distribution influenced intensity, while flavor transfer analysis showed that residual carryover occurred in 9.9% of total evaluations, with rates varying by more than twofold between ovens.

Category-level results further indicate that flavor transfer is influenced by cooking method and cavity conditions. Higher transfer rates were observed in airflow-driven applications such as dehydration and roasting, while sealed or high-moisture environments such as sous vide demonstrated minimal transfer. While not a dominant factor, these findings reinforce that cavity management, cleaning cycles, and program sequencing can influence flavor integrity when transitioning between cooking modes. Taken altogether, these findings reinforce the importance of evaluating combi ovens holistically. Performance is not driven by a single factor, but instead by the interactions between programming, airflow, and operator workflow.



+ Specification and Operational Takeaways

The results of the Combi Challenge 2.0 highlight that selecting a combi oven should extend beyond comparing performance scores alone. While overall performance across ovens was closely grouped, meaningful differences emerged in how each unit operated within specific cooking applications and workflows.



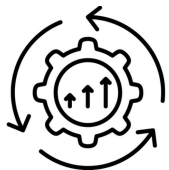
Evaluate the Combi Oven as a Complete System

Performance is influenced by more than heating capability. Programming logic, airflow design, accessory compatibility, and cavity management all contribute to how an oven performs in daily use. Operators should consider how these elements work together rather than evaluating features in isolation.



Programming and Training Impact Real-World Performance

The programs used in this evaluation were not refined during testing, results reflect a baseline “day one” experience. In practice, performance can be improved through iterative program adjustments and operator training. Ease of programming and interface clarity should be considered alongside cooking results when specifying equipment.



Plan for Multi-Product Cooking and Workflow Sequencing

While minimal flavor transfer was observed across ovens, isolated instances in more delicate applications suggest that cavity conditions, cleaning cycles, and cooking sequence can influence flavor integrity. Kitchens producing a wide range of menu items should consider how ovens transition between cooking modes throughout the day.



Consider Service Support and Long-Term Operation

Beyond performance, factors such as local service availability, cleaning cycles, and maintenance requirements play a critical role in long-term equipment success. Operators are encouraged to evaluate service networks and support infrastructure when making specification decisions.

+ Moving Forward

The results of Combi Challenge 2.0 reinforced many of the observations from our original evaluation while expanding the framework to include a broader range of cooking applications. Building on insights from the first Combi Challenge, this study provides a deeper understanding of not only how ovens perform, but why performance varies across applications. One of the most notable findings was the relatively narrow performance range across the ovens tested. While individual units demonstrated strengths in specific applications, the results highlight both the overall capability and maturity of modern combi oven technology.

Rather than identifying a single “best” oven, the goal of the Combi Challenge is to provide operators, consultants, and designers with objective insights that support thoughtful equipment specification. Factors such as programming logic, airflow design, service support, and operational workflow all play an important role in determining which oven is the right fit for a particular kitchen.

As combi technology continues to evolve and kitchens adopt new cooking methods, FoodSpace remains committed to expanding the Combi Challenge framework. Future evaluations will continue to explore emerging applications, refine testing methodology, and provide the industry with transparent, data-driven insights into commercial kitchen equipment performance.

Data-Driven Decisions
Objective testing methodology eliminates bias and marketing influence from equipment selection

Industry Expertise
Ten years of commercial kitchen design experience informs practical testing approaches

Ongoing Support
Continued research and testing to keep pace with evolving equipment technology

FOODSPACE®

DESIGN + MANAGE + INNOVATE

For detailed test results, equipment specifications, and consultation on combi oven selection for your specific operation, contact the FoodSpace team at info@myfoodspace.com

+ Appendix

1. Alto-Shaam Prodigy Pro
Manufacturer Specification Sheet –

2. Blodgett Invoq
Manufacturer Specification Sheet –

3. Convothem Maxx Pro
Manufacturer Specification Sheet

4. Elextolux Skyline PremiumS
Manufacturer Specification Sheet –

5. Rational iCombi Pro
Manufacturer Specification Sheet –

6. Unox ChefTop-X
Manufacturer Specification Sheet –