

electric



reduced cooking time



convection oven



even heating

Choosing the right cooking equipment can increase your operating efficiency, reduce your energy costs, and minimize your overall operating costs. Choosing an electric convection oven helps you accomplish these, thereby increasing your bottom line.

Benefits of an electric convection oven:

- Even heating inside the oven helps eliminate shuffling of pans and produces a consistent product
- Reduced cooking time means high yields on expensive products
- Fast preheat time (6-10 minutes)
- Wrap-around insulation helps keep heat in the oven instead of heating the kitchen

What customers are saying about electric cooking:

"The electric kitchen is a less stressful environment to work in because it is cooler and I can count on the production capability of the equipment." – *Dean Hebert, Chef, Sodexo Corporation*

"Our new electric cooking equipment has reduced the excess heat in our kitchen without sacrificing speed or product quality. I believe this has reduced the fatigue on my kitchen staff and saved some air conditioning cost at the same time." – *Rob Atherholt, President, Alternative Dining Concepts*

"The electric equipment has helped us operate more economically and gives our customers higher-quality products." – *Jim Gill, McDonalds franchise owner*

"The major advantage of electric equipment is the reduced maintenance cost." – *Mark Ordway, VP-Operations, Golden Apple Management Co.*

For more information on the benefits of electric cooking, contact Georgia Power at **1.888.655.5888** or **gpcfoodservice@southernco.com**

