

The impact of water on steamers & combi-ovens

Steamers and combi-ovens are among the most important and expensive pieces of equipment in your kitchen, they are also the most susceptible to limescale and corrosion caused by impurities and additives in your supply water. Knowing a little about your equipment, your water and basic water treatment can go a long way toward reducing expensive repairs and costly downtime.

Combi ovens and steamers provide restaurants and other foodservice operations with versatile, efficient, predictable results at the push of a button. The quality of your water is critical for the sustained operation of the machine and has a direct impact on the profitability of a business.



Scale buildup from unfiltered water can damage steam equipment and can have a significant effect on efficiency: just an eighth of an inch of scale can increase steamer energy usage by 25%.* Properly treated water reduces scale buildup and helps reduce corrosion. This means less time and less money spent on service interruptions, inefficiencies, and repairs.

Different methods of making steam can require different types of water treatment. Selecting the right system starts with knowing what steam generation methods you are using in your kitchen.

Boiler Steam Equipment

In boiler steam equipment, a volume of water is contained and heated to generate steam. This includes ovens with boilers, and steam generators and ovens that use open reservoirs of water inside the oven cabinet.

Flash Steam Equipment

In flash steam equipment, water is dispensed onto a heated surface and instantly vaporized into steam. Any minerals dissolved in the water are then deposited in the oven. Reverse Osmosis filtration systems are recommended for the best performance of flash steam equipment.

Symptoms:

- Hard water converted to steam can cause scale and corrosion, which reduces equipment performance and energy efficiency – and results in more frequent repairs
- Particulate contaminants found in steam—including rust, scale and sediment—can be transferred from water to nozzles and valves, resulting in equipment downtime due to clogging
- Chlorine, chloramine and chlorides can create a corrosive environment, which may lead to frequent service calls and impact the long-term life of your equipment

Treatment:

- KineticoPRO has a full suite of water treatment solutions to help protect your steamers and combi-oven equipment. Our water filters help to reduce scale formation and remove disinfectants.
- Our water softeners and reverse osmosis systems reduce water hardness and total dissolved solids. Helping to prolong the life of your equipment, reduce costly repairs, and reduce undesirable downtime.

Sources:

<https://www.kineticopro.com/media/mwxk4k1l/kineticopro-steamers-combi-ovens.pdf>

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