



HOUNÖ

User Manual B

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INTRODUCTION

Dear customer,

Thank you for choosing a Visual Cooking oven from HOUNÖ.

This manual contains the information you need to use and maintain your oven. We recommend that you read the manual and familiarize yourself with the functions and features of the oven. This will ensure optimal cooking results and safety. Please make the manual available to all users of the product and retain it for future reference. The latest version of the manual can be downloaded from www.houno.com.

At our website www.houno.com, you will find a great deal of information about HOUNÖ and our extensive range of Visual Cooking combi ovens.

www.houno.com provides you:

- Product information on HOUNÖ's combi ovens, customised oven solutions and our wide range of accessories.
- Technical information on combi ovens.
- Hands-on operating on a combi oven by means of interactive software.
- Delicious recipes which are easy to prepare.
- Latest news from HOUNÖ.
- User manuals
- Intranet with spare parts catalogue, dimensional sketches, wiring diagrams, service bulletins, installation manuals, etc.

To access our Intranet, you need a password. Please contact HOUNÖ: houno@houno.com for more information.

Note that this document is subject to change without notice.

SAFETY INSTRUCTIONS

Ready for use

When the oven is correctly installed, read this manual carefully before the oven comes into service.

This manual should be kept handy to persons using the oven.

Always place trays filled with hot liquid in the bottom runners of the oven chamber to avoid spilling the hot liquid on yourself when you take the tray out of the oven chamber.

Some areas on the outside of the oven may get as hot as 60°C or more, therefore, you should only touch the front of the oven.

Do not open the oven during the automatic cleaning process.

Do not store flammable materials around or under the unit.

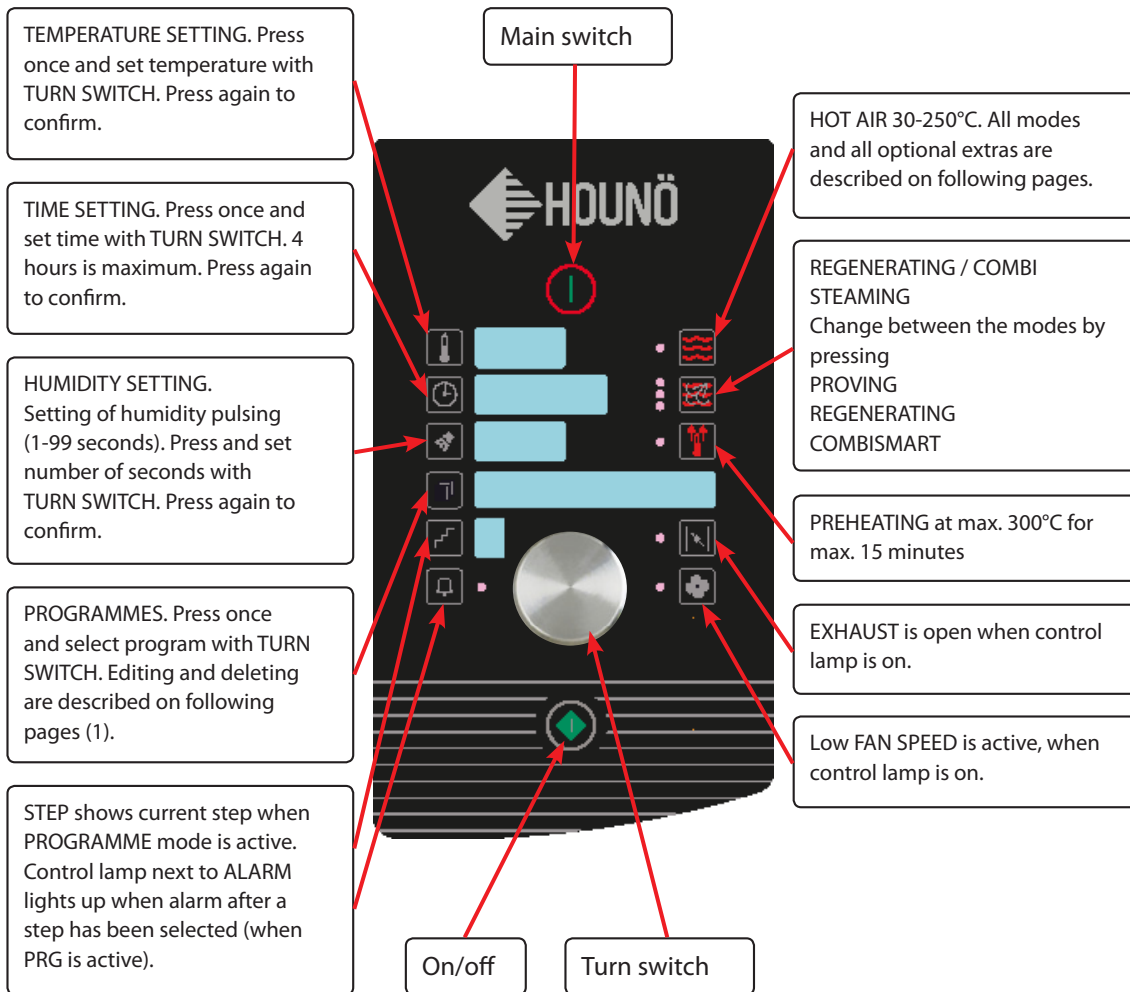
When using the roll-in or trolley system, be aware of hot racks sliding out of the oven. Use the parking brakes on the wheels to prevent trolleys from rolling away on uneven floors.

Maintenance and repair


Maintenance and repair should only be carried out by trained technicians.

Only use cleaning detergent that matches the specifications from the factory.

OPERATION PANEL



Turn handle twice to the right to open door.

(1) If the oven does not incorporate CombiWash, the manually operated cleaning system can be activated by pressing the programmes key  and turning the turn switch until Cleaning appears in the display.

SETTINGS

Setting of temperature

1. Press TEMPERATURE key once and set temperature with turn knob.
2. Confirm by pressing TEMPERATURE key again.

Setting of time

1. Press TIME key. Time flashes.
2. Choose desired time (hours and minutes) with turn knob.
3. If the knob is turned all the way down to 0,"-:--" (continuous operation) appears in the display.
4. Max. time setting is 4 hours.
5. Confirm by pressing TIME key again.

Setting of core temperature (optional extra)

1. Press CORE TEMPERATURE key.
2. If the display is off, the core temperature appears as 75°C.
3. Set core temperature between 30 and 99°C with turn knob.
4. Core temperature is deactivated by turning knob past 30.
5. When core temperature is chosen, time changes to "-:--".
6. Confirm by pressing CORE TEMPERATURE key again.

The core temperature probe has several measuring points on its tip.

The computer calculates an average temperature thus ensuring that the core temperature is 100% correct.


If the probe is inserted incorrectly, the advanced technology notifies you at once.

The probe is inserted vertically in the thickest part of the product.

When preparing products of very different sizes, you get a uniform quality by inserting the sensor in the smallest product and then moving it to a larger product when the core temperature alarm sounds.




Programmes


50 programmes holding 10 process steps each. It is possible to write 10 characters and entering alarm after steps 1 and 2.

1. Press the programmes key  and turn the knob.
2. Start the programme by pressing the ON/OFF key.
3. To leave PROGRAMME, turn the knob beyond "P O".
4. To delete an entire programme, press core temperature key and alarm key simultaneously for 2 seconds.

When the keys or the turn knob is idle for 20 seconds, the oven returns to manual operation.

Entering and changing text

1. To enter or change text, press the programmes key  for 3 seconds.
2. The first digit or the relevant letter/"_" flashes alternately. Change the flashing character with the turn knob. You can choose between all the letters of the alphabet and the digits 0 – 9.
3. The space sign is next to the letter A.
4. Move on to the next digit by pressing  briefly.
5. Store text by pressing  until "SAVED" appears in the display.

6. To leave text editing without storing, press ALARM. The original text reappears.
7. To delete the entire text, press  and ALARM simultaneously for 2 seconds.

When a key or the turn knob is idle for 20 seconds, the oven returns to select programme.


Entering and changing data in steps

By pressing STEP when PROGRAMME is active, the step display is turned on and shows "1". The data of the first step can now be entered.

To move on to the next step (1-10) and read and change settings, press STEP again.

Choose and change temperature, time, core temperature, damper and fan as in manual operation.

Stop between steps: To turn the alarm between steps on and off, press ALARM. If the control lamp is on, the programme ends with the current step and a beep is heard. The oven does not proceed to the next step until the oven door is opened and closed or you press ALARM.

To store a change made in the step mode, press the programmes key  for 2 seconds.

Leave STEP by choosing another programme with the turn knob.



Be careful not to use the turn knob when a value flashes. If you turn the knob while you are working in STEPS, the computer switches to the next programme and all changes are lost.

Delete current step by pressing STEP and ALARM simultaneously for 2 seconds.

When the programme has started, you can still change time, temperature, core temperature and the settings of fan and damper. These changes will then only be active in the current run. Note that the display shows the total time remaining after start and that it will show the time remaining in the current step when you press TIME.

DESCRIPTION OF FUNCTIONS

Hot air

30-250°C

The hot air operating mode can be used for roasting, grilling, baking and gratinating. We recommend that you keep the exhaust open when roasting products at very high temperatures. It is possible to roast breaded products such as breaded fish and breaded pork chops. For maximum effect, use enamelled cast iron trays / silicone-coated baking sheets and one of the special browning fats available in the shops.

Preheating

251-300°C

By setting the temperature higher than 250°C, you change to the preheating mode and PREHEAT is shown instead of HOT AIR. With this function, you preheat the empty oven. The time can be set to max. 15 minutes, and continuous operation (-:--) is not possible. The preheating mode has been changed so that the countdown does not start until the desired temperature has been reached. This is to ensure that the oven is always in the same condition when the oven is loaded, no matter the starting temperature.



It is recommended to always preheat the oven before use.

CombiSmart

30-250°C

CombiSmart is a function for humidity control which allows you to adjust the humidity level in 10 steps (10-100). Press the damper key and adjust the level by turning the turn knob. Confirm the setting by pressing the damper key again. The control lamp next to the damper key will be on. In this function, the damper is usually closed, however, at the setting 0 the damper opens.

Settings 20-50 are recommended for the production of whole roasts. The humidity helps to seal the surface and keep the juice in the meat, which reduces shrinkage. These settings are also recommended for the preparation of root vegetables and the like.

Settings 60-90 are recommended for the production of braised roasts for which you want to use the juice in the container for gravy. The amount of liquid in the tray increases during production. These settings are often recommended for roasts that should be well-done, to keep some of the juice in the meat.

Cook & Regen

30–180°C

COOK & REGEN is a very gentle process and therefore very suitable for reheating. Use a core temperature probe to reach the perfect end temperature. For the reheating of sous-vide products, etc., follow the recommendations of the producer as to reheating. The products should not be covered up as this impedes optimum and quick reheating.

Proving

30-40°C

PROVING is a function for raising bread by adding humidity at temperatures between 30 and 40°C. These are optimum conditions for the yeast to expand.

Manual humidity pulsing

When you press the key for STEAMING in the HOT AIR mode, you add humidity to the oven chamber. Humidity is added for as long as the key is held down.

Setting of humidity pulsing

Set the humidity pulsing before starting the hot air mode. Press the symbol for humidity pulsing and set the number of seconds with the turn switch. Confirm by pressing the symbol again. Recommended settings are 10 – 20 sec. for croissants/large loaves, and 3 – 10 sec. for small loaves. For large loaves made from scratch (600 – 800 g), the recommended interval is 60 – 99 sec. Adding humidity keeps the surface moist during the baking process so that it can be stretched without splitting. Humidity also gives the finished product a shiny surface.

Exhaust

The exhaust is usually closed in all operating modes. When the control lamp is on, the exhaust is open. It is recommended that you open the exhaust at the end of the baking process to achieve a crispy crust.

Fan speed

Set the FAN speed by pressing the fan key and turn the switch.

A fan speed between 20 and 50% is recommended for the baking of puff pastry, Danish pastry, cakes and small products as well as in the Delta-T and Cook-and-Hold modes. You may add 1 – 2 minutes' preparation time for each ½ hour when low fan speed is used.

Fan speeds below 50% cannot be used at temperatures above 200°C.

Fan speeds between 50 and 100% are recommended if you want a particularly juicy end product and accept a longer cooking time.


Hours, date and setting of timer

Shows the exact time and date when the oven is off. For setting of clock and timer, see USER MENU below.

Fully automatic cleaning system, CombiWash (optional extra)

The cleaning system should be used every day. You choose between levels 1, 2, 3 and 4 and possibly additional detergent, depending on how soiled the oven chamber is. The last thing you do before turning off the light in the evening is activating CombiWash. When CombiWash is finished, the computer automatically switches to an energy-saving standby function.

Follow these steps to start CombiWash:


1. Cool down the oven chamber to 80°C.
2. Check the level of detergent and rinse aid.
3. Press the programmes key  and turn knob until CombiWash appears in the display.
4. Press STEP to select cleaning level: 0 is 2 minutes' flushing with water – 1 is light cleaning and 4 is very thorough cleaning.
5. Close oven door and press ON.
6. Touch the desired cleaning mode. You can choose between the following cleaning cycles.
 - **Flush:** Use this before starting the other cleaning programmes.
 - **Light:** Use this after steaming and roasting at low temperatures.
 - **Medium:** Use this after steaming and roasting at medium temperatures.
 - **Heavy:** Use this after roasting at temperatures higher than 180°C.
 - **Intensive:** Use this after roasting very greasy products.

Note: If the cleaning cycle is interrupted before it has been completed, for example because of a power outage, the oven automatically performs a safety flush to remove any detergent remnants.

We recommend that the oven is cleaned on a daily basis or after each production.

Semi-automatic cleaning

This cleaning function can also be used on ovens with CombiWash. Simply deactivate CombiWash in the user menu.

1. Cool down oven chamber to 60°C.
2. Press the programmes key  and **cleaning** appears in the display. Press ON.
3. Press ON
4. When the alarm sounds (after 10 minutes) and **add soap** appears in the display, open oven door and spray detergent into oven chamber. Close oven door and the programme continues.
5. When the programme is over, **rinse oven** appears in the display (after another 10 minutes). Rinse oven chamber.

If the oven is very soiled, activate combi steaming 2 at 80°C for 30 minutes before starting cleaning programme.

COOKING GUIDE

How to achieve perfect baking and roasting results

A HOUNÖ oven gives you optimum possibilities of achieving good baking/roasting results. Below are a few pieces of advice on baking and roasting in your HOUNÖ oven.

If your baking/roasting results leave something to be desired, if, for instance, "uneven" baking/roasting occurs, follow these recommendations:-

Preheating

It is important always to preheat the oven. The first time you heat the oven after it has been turned off for more than 4 hours, it must be **preheated at 250-300°C for 10 - 15 minutes**.

It is also important that the products to be cooked all have the same temperature when they are placed in the oven. When baking frozen products, the oven should be preheated for an extra long period of time and it might be a good idea to leave the products at room temperature for 5 - 10 minutes before they are placed in the oven.

Tip: Each time you cook a full oven load during the day, preheat the oven for 5 minutes at 250°C.

Fan speed

It is recommended always to use high fan speed. High fan speed ensures the best and most even distribution of heat in the oven. Only in the case of light products, or if the oven is only half full, is the occasional use of low fan speed recommended.

Loading the oven

1. It is recommended that canteens and baking sheets are placed in the rack as follows: the first one in the middle, the second one above the first one, the third one below the first one, the fourth one above the second one, etc.
2. The products on the sheets should all have the same height. A loaf next to a cake may result in uneven baking. **Different types of product should be placed on different sheets/containers.**

The sheets/containers should not be overloaded, the air must be able to circulate freely around the products.

Baking of bread dough and frozen bread

Baking makes large demands on a convection oven because the products are widely different. Bread dough products and some preproved bake-off products should first be proved in a proving cabinet. Most preproved products should be taken directly from the freezer. The temperature of bread dough products when they are placed in the oven is approx. 30°C, while the temperature of prebaked products is often –10°C.

Obviously, frozen products have a considerable effect on the temperature in the oven chamber. It is therefore important that the oven is preheated to a temperature that is considerably higher than the working temperature. For full oven loads of frozen products, we recommend that the oven is preheated to a temperature which is 50% higher than the desired production temperature (if possible) for 5 – 10 min.

If low fan speed is used, baking times should be increased by at least 1 min.

The following are general recommended settings:

Preproved Danish pastry

Take directly from freezer and bake in a preheated oven. Bake for 18 min. at 165 – 190°C with the exhaust open.

Preproved bread / classic bake-off

Defrost for at least 2 – 3 hours covered in plastic or in a plastic bag, or in a refrigerator overnight. Should rise two or three times its size and be baked in a preheated oven for 18 – 28 min. at 165 – 190°C with the exhaust open. If the oven chamber is only half full or less than half full, use 50% fan speed.

Ordinary bread dough

Should rise two or three times its size in a proving cabinet or at room temperature covered with plastic. Optimum temperature is 30 – 37°C, or prove in a refrigerator (3-5°C) for 12 – 24 hours. The lower the temperature, the longer the proving time. If the dough is “soft/moist”, the products may rise too much.

Prebaked rolls

Take directly from freezer and bake in a preheated oven for 11 min. at 175-190° with the exhaust open.

Prebaked white bread

Defrost for at least 3 – 6 hours covered with plastic or in a plastic bag, or in a refrigerator overnight, and bake in a preheated oven for 11 min. at 175-190°C with the exhaust open.

Prebaked rye bread

Defrost for at least 12 hours covered with plastic or in a plastic bag, or in a refrigerator overnight, and bake in a preheated oven for 25 – 30 min. at 155 – 165°C with the exhaust open.

Contact your bake-off supplier for specific instructions.

USER MENU

To enter the user menu, press ALARM for 5 seconds while you are in the manual mode.

The display briefly shows "USER MENU". The core temperature display shows "**b**" and the **number** of the value to be set (see below).

You leave the user menu by turning the turn knob beyond "0".

Value	Function	Description
1	Store presetting	Time and temperature can be changed in HOT AIR, COMBI STEAMING and STEAMING and saved by pressing ALARM. The alarm control lamp flashes when data are ready to be saved. The desired changes should be made before entering the USER MENU.
2	Timer	Press STEP to change the various settings of the timer. 1) DATE. The date flashes in the temperature display. To set the date, turn knob. 0 means daily start. 2) HOUR. Set the hour. 3) MINUTE. Set the minute. 4) MODE. Choose a mode by pressing one of the four mode keys. 5) TEMPERATURE. Set the oven temperature. 6) TIME (duration of program) 0:00 - 4:00. Press ALARM to activate timer (ON appears in the temperature display and control lamp is on). Deactivate by pressing ALARM. The oven can now be turned off with the main switch or it can be left on standby. The oven starts automatically but only in the manual mode.
3	Volume low	Press STEP and adjust the volume of the alarm during operation from 0 to 9.
4	Volume high	Press STEP and adjust the volume of the alarm at the end of a program/mode from 1 to 9.
5	Sound frequency	Press STEP and adjust from 1 to 9.

Value	Function	Description
6	Interior light	Press STEP: 0 = continuously on / 5 = off after 5 min. / 1 (B model) = continuously on but off when door open / 6 = off after 5 min. but off while door open.
7	Current temperature	0 = desired temperature / 1 = current temperature. Adjust by pressing STEP.
8	Extraction	Applicable only if oven has condensing extraction hood. 0 = extraction hood running independently of oven / 1 = extraction hood stops 10 minutes after oven has stopped.
9	Time graphics	Shown in text display during operation. Change by pressing STEP. 0 = Display shows mode chosen 1 = Display alternately shows mode chosen and time remaining.
10	Minutes	Minutes are shown in temperature display. Change by pressing temperature key and turning knob. Store by pressing temperature key again.
11	Hour	Hour is shown in temperature display. See 10.
12	Day	Day of the month, 1-31. Day of the week, 1 – 7, in time display. See 10. In Europe, you can choose to have the computer switch to summer time automatically. 0 = No change, 1 = Change from/to summer time.
13	Month	Month. See 10.
14	Year	The year 2007 is indicated by "7". See 10.
15	CombiWash	For ovens with the automatic cleaning system, CombiWash: If problems occur with respect to some of the CombiWash error messages, the program can be deactivated. 0 is shown in step display. Then activate the semiautomatic cleaning program by pressing START (no wash arm required) and follow the instructions in the display.

Value	Function	Description
16	Cook & Regen	Setting of humidity pulsing. Press temperature key and turn knob to change setting. The value indicates the number of seconds between each injection into the oven chamber. If the value is increased, less humidity is added to the oven chamber, if the value is reduced, more humidity is added (factory setting is every 8 seconds).
17		
18		
19	Save all	Press ALARM to make a backup of all settings in all modes and programmes.
20	Retrieve all	Press ALARM to retrieve all settings saved in all modes and programmes.
21	Retrieve ori-ginal menu	Press ALARM and retrieve all programmes preset by the manufacturer. In step display, choose which program (0 – 4) to retrieve and press ALARM.
22	Screen saver	Interval of seconds before screen saver becomes active. 0 = 0 sec. / 1 = 10 sec. / 2 = 30 sec. / 3 = 60 sec. / 4 = 180 sec. / 5 = 600 sec. Change by pressing STEP.
23	Language	Change by pressing STEP (1 – 4).
24	SW update	Updating of software. Special memory key required. Contact your local distributor.

CLEANING

Daily cleaning of the oven is recommended for hygienic reasons and to avoid interruptions of operation.

The design of the HOUNÖ ovens allows quick and easy cleaning. The oven chamber is made of all-welded stainless steel, which makes it splash proof. You will therefore find the easy-to-use handshower (optional extra), which is located under the front panel, very suitable for interior cleaning.

The door sealing is easy to remove, which ensures quick and efficient cleaning under and around it.

Furthermore, the flat front panel makes exterior cleaning simple and efficient.

To give the oven an extra shine, we recommend HOUNÖ steel oil which is available from your oven supplier (0.5 litre: part No. 045650 – 5 litres: part No. 045654).

Oven chamber

Use CombiWash, level 1-4 (note that CombiWash should be ordered as optional extra together with the oven as it cannot be retrofitted) or the semi-automatic cleaning program (See Description of Functions on page 13), or do as follows:

- Always clean in a cold oven or cool the oven chamber down to below 80°C.
- Let the oven run in CombiSmart at 80°C for 15 minutes.
- Apply HOUNÖ oven detergent to the sides of the oven chamber, racks, etc. (according to requirement) using a soft brush or a spray pistol. Protect your face and hands as the detergent may cause irritation should it come into contact with your skin.
- Let the detergent work for 10 minutes.
- Let the oven run in CombiSmart at 80°C for 15 minutes.
- Rinse the oven chamber with water (using a soft brush or the handshower (optional extra)).
- If the oven is not connected to a soft-water plant, we recommend that you use HOUNÖ rinse aid and wipe the oven chamber with a dry cloth.

Cleaning the Oven Exterior

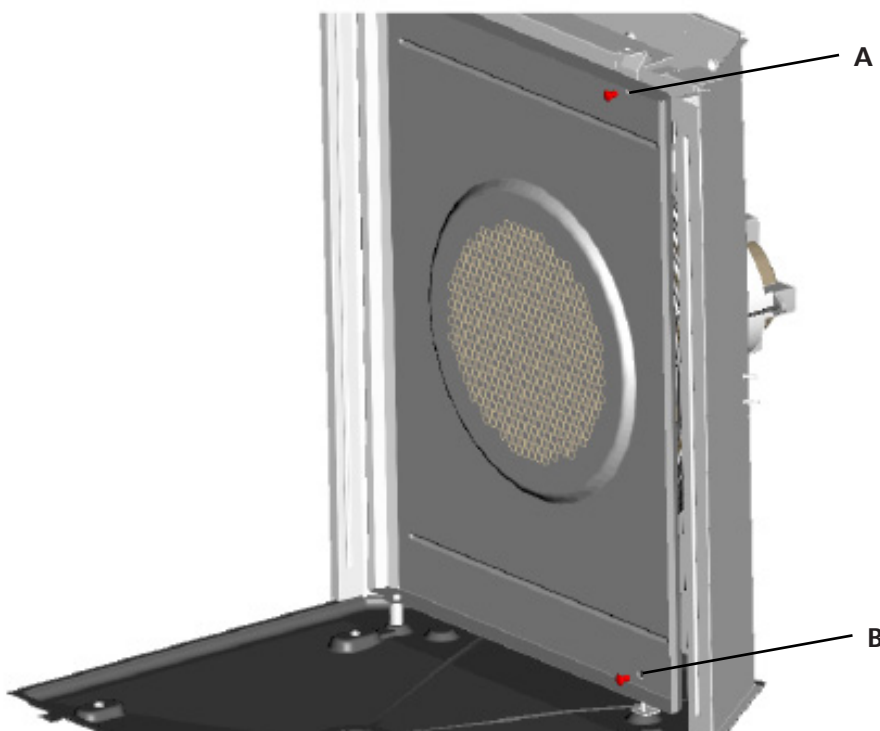
1. Use a soft, damp cloth and a liquid detergent to clean the oven cabinet on the outside,
2. Remove the door sealing to clean under and around the door,
3. Treat the surface with HOUNÖ STEEL OIL to protect it. The steal oil is available from your supplier.(0.5 litre: part No. 045650 and 5 litres: part No. 045654)

Note: do not use a water hose or high-pressure cleaner to clean the oven exterior since it may damage parts of the oven including electronic components.

Cleaning Behind the Filter Housing

You have to remove the filter housing to be able to clean around the fan and the heating elements.

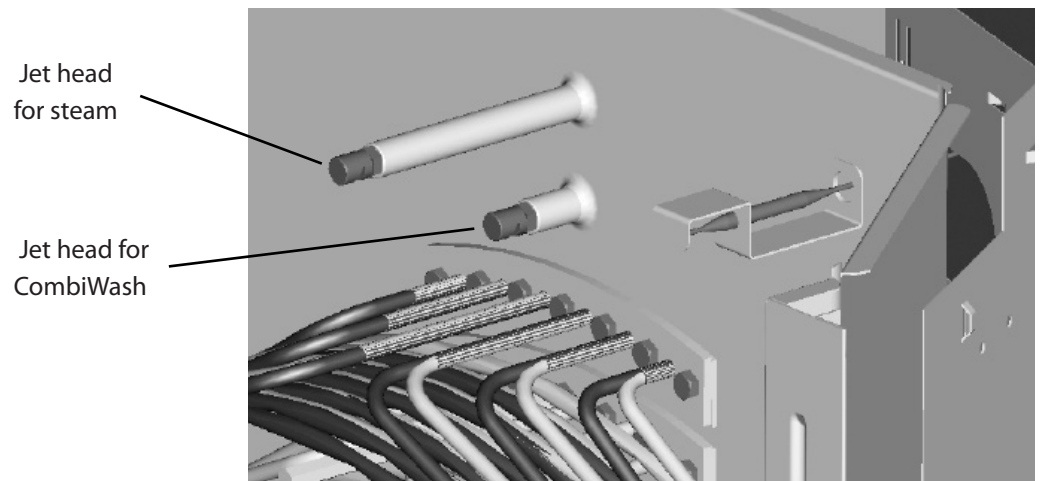
1. Loosen screws (A) and (B).
2. Turn the filter housing and clean behind it. You dismount the filter housing by lifting it upwards until it is clear of the pin at the bottom and then tipping it.



Cleaning the Jet Heads

You have to clean the jet heads regularly, when you have used CombiSmart and ClimaOptima. This must also be cleaned regularly. The Visual Cooking oven comes with two sets of jet heads. While you clean one set, you can replace them with the other.

1. Unlock the screws to dismount the jet heads.
2. Soak the jet heads in descaling solution overnight.
 - The jet head for steam (ClimaOptima and CombiSmart) has the notch facing downwards (long tube).
 - The jet head for CombiWash is located to the right or above the other jet head. It has the notch facing upwards (short tube).

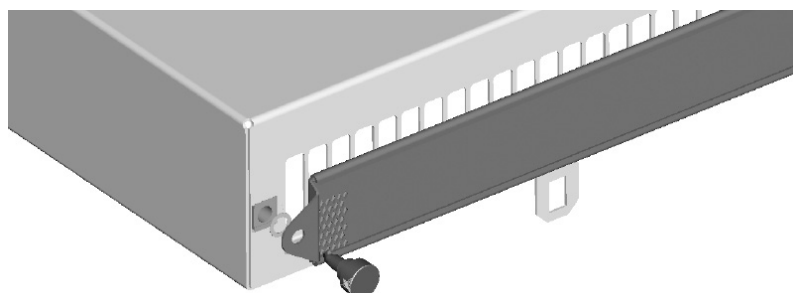


Cleaning the Filter

The filter is located below the control compartment in front of the spray hose.

You have to unscrew and clean the filter under the front panel on a weekly basis. You can clean the filter manually or in a dishwasher.

Important: If the filter is not cleaned, the computer may overheat and the oven will fail. You must remount the filter after it has been cleaned.



TROUBLESHOOTING

If you experience issues with your oven, try the following solutions.

Error Code	Problem	Possible solution
3	Generator too hot	The generator thermo switch has tripped. Press the button under the oven to reconnect.
4	Oven too hot	The oven chamber thermo switch has tripped. Press the button under the oven to reconnect.
5	Fan too hot	The thermo switch in the motor has tripped. Wait for 10 minutes and then retry.
6	Drain too hot	The drain temperature has been above 75°C for more than 5 minutes. Check that the water is turned on. Check that the jet in the drain is working properly.
7	Oven sensor defective	The temperature sensor in the oven is not working. Contact authorized service personnel.
8	Core temperature probe not connected	You have selected a program that uses the core temperature probe, but the probe has to be connected.
9	Generator sensor defective	The temperature sensor in the generator is not working properly. Contact authorized service personnel.
10	Drain sensor defective	The sensor in the drain is now working properly. You can still use the oven.
11	Water shortage	The steam generator was not filled with water within 2 minutes. Check that the water is turned on. Contact authorized service personnel.

Error Code	Problem	Possible solution
12	SSR too hot	The solid-state relay is too hot. Clean the inlet filter at the bottom of the panel. Contact authorized service personnel.
13	Generator too hot	The temperature of the steam generator is higher than 130°C. If the error recurs, contact authorized personnel to descale.
14	Fan running too slow	Check inlet filter at the bottom of the panel. If the error recurs, contact authorized service personnel.
16	IO board too hot	Contact authorized service personnel.
19	Internal defect	An internal software error occurred. Restart the oven.
20	Internal defect	A communication failure occurred between the computer and the IO board. Contact authorized service personnel.
21	Invalid program	You have chosen a program that is not supported by the oven.
22	Programme interrupted	A program in progress was interrupted because of a power supply interruption. The power supply interruption lasted so long that the program cannot be restarted.
24	Draining failure	The steam generator could not be emptied during flushing. The level sensor reports high water level when the generator is emptied. Contact authorized service personnel.
25	ClimaOptima	The ClimaOptima function has not been calibrated. Go to the service menu to calibrate.

Error Code	Problem	Possible solution
26	ClimaOptima	The ClimaOptima sensor is defective. The pressure sensor does not generate the correct signal. Contact authorized service personnel.
28	Alarm defective	An invalid combination of the main alarms has been detected. The main alarms are not displayed correctly. Contact authorized service personnel.
29	Door sensor defective	The door sensor does not work properly. The oven does not stop operating when the door is opened. The oven can still be used. Try to calibrate the door sensor.
34	Water pressure too low	Check that the water is turned on.
36	No detergent.	The detergent or rinse aid container is empty. Refill detergent or rinse aid.
38	Detergent in oven	CombiWash was interrupted while there was still detergent in the oven chamber. Run CombiWash Flush before using the oven.
39	Memory insufficient	There is insufficient memory to run the selected operation. Contact authorized service personnel.
40	IO board hot	The internal temperature of the IO board has been too high. Clean the inlet filter at the bottom of the panel. Note that this is a warning. If the temperature continues to rise, the oven will stop and display error code 16.
41	Main alarm	The steam generator thermo switch has tripped during out-of-service time. The main contactor has been disconnected. Contact authorized service personnel.
42	SW defect	A software defect has been detected during operation. The steam generator was activated by mistake. Contact HOUNÖ technical support.

Error Code	Problem	Possible solution
45	24V failure	There is no 24V AC. The main contactor output is not working. Check fuse F1.
50 / 60*	Pressure switch active	The pressure switch or gas valve input is active when the fan is not running. Try to restart oven. Contact authorized service personnel.
51 / 61*	Pressure switch failure	The pressure switch is not active when the gas-air control unit is running. Try to restart oven. Contact authorized service personnel.
52 / 62*	Gas valve failure	The automatic gas burner control has failed to switch on the gas valve. Try to restart oven. Contact authorized service personnel.
53 / 63*	Fan RPM	The gas-air control unit does not revolve while the pressure switch is active. Try to restart oven. Contact authorized service personnel.
54 / 64*	Fan error	The gas-air control unit does not run at the correct RPM just before ignition. Try to restart oven. Contact authorized service personnel.
55 / 65*	Ignition failure	Ignition failed. Try to restart oven. Contact authorized service personnel.
56 / 66*	Gas failure	The flame has failed to occur after 3 attempts to ignite. Try to restart oven. Contact authorized service personnel.
57 / 67*	Stop during operation	There was a gas failure during operation. Try to restart oven. Contact authorized service personnel.

*Error codes 60-67 relates to gas fan 2 for gas ovens 1.20 roll-in and 2.20 roll-in. Try to restart oven. Contact authorized service personnel.

SAFETY

Please read the safety instructions carefully.

- Ensure that installation is carried out by authorized installation and service personnel only.
- Read, understand, and follow the instructions for use.
- Place trays filled with hot liquid at the bottom runners of the oven chamber and practice extreme caution when removing the tray from the oven chamber.
- Do not store petrol or other flammable vapours or liquids in the vicinity of this appliance.
- Do not touch hot surfaces. The temperature of some surfaces may exceed 60°C or more.
- Do not attempt to operate or open the oven during the automatic cleaning process.
- Use the parking brakes on the trolley wheels when the oven has been loaded to prevent trolleys from rolling on uneven floors.
- Contact authorized service personnel before you make changes to the set up of the oven. Incorrect changes may have serious effects on its reliability in service.

SERVICE AND REPAIR

- All maintenance and repair should be carried out by authorized installation and service personnel only. Installation or service by other than authorized personnel may result in damage to the oven and/or injury to the operator.
- When cleaning the oven, only use cleaning detergent that matches the specifications from the factory. Do not use corrosive cleaners not intended for oven cleaning on your Visual Cooking oven.

WARRANTY

If you have registered your Visual Cooking oven on our website, it is covered by a 48-month parts warranty. The warranty covers the oven cabinet and spare parts. There is a special 10-year warranty on the exterior door glass. The warranty takes effect from the date of installation.

To view the full terms of the warranty and to register, go to www.houno.com/warranty/.

Excluded from Warranty

Excluded from the warranty are certain damages including but not limited to the following:

- Glass parts such as interior door glass, lamp glass or halogen lamps
- Sealings
- Damage or malfunction resulting from installation that is not in accordance with HOUNÖ instructions and specifications for the product.
- Damage resulting from accidents, including damage caused by water, transport, misapplication or negligence.
- Malfunction and interruptions of operation that are the result of the oven not being operate in accordance with HOUNÖ instructions and specifications on how to use the product.

HOUNÖ cannot be made liable for indirect loss, including loss of profits.



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