

Dear customer,

Congratulations on the purchase of your new HOUNÖ oven.
You are now the owner of one of the leading oven products on the market.

All HOUNÖ products are subjected to intensive product development, which ensures that the products always offer the latest technology and the most up-to-date and energy-saving methods of preparation.

Furthermore, the HOUNÖ products are entirely up-to-date with the latest developments/technology in terms of

- ERGONOMICS AND SAFETY
- SIMPLE AND LOGICAL OPERATION
- ELEGANT AND FUNCTIONAL DESIGN
- RELIABILITY AND SERVICE

To ensure that our customers get an optimum and reliable product, all HOUNÖ units are passed through an extensive test programme in which all functions are subjected to a continuous and extreme load.

Before you start using the oven and its many automatic functions, we recommend that you study the manual thoroughly so as to ensure optimum cooking results. The preset programs and a number of special features will ease the daily work in the kitchen. Furthermore, by going through the manual, you will obtain a better understanding of the advanced technology and feel safer while using the oven. You will find further information and useful tips on our website www.houno.com.

Terms of warranty

The oven cabinet and the technical parts of your new HOUNÖ oven are covered by a 12-month factory warranty. However, the heating elements in the oven compartment and the steam generator are guaranteed for 24 months. The period of warranty takes effect from the date of installation.

The warranty does not include....

We especially draw your attention to the fact that the factory warranty does not cover glass parts such as oven door glass, lamp glass and incandescent lamps, nor does it cover sealing such as door gaskets, gaskets for heating elements, etc.

Furthermore, the factory warranty does not apply in the case of

1. defects that are due to the fact that installation has not been carried out in accordance with the HOUNÖ Installation & Service Manual at present in force (electricity, water/drain, exhaust).
2. defects and interruptions of operation that are the result of the oven not being handled/operated as specified in the user's manual.

If you utilise all the technological facilities of this oven, you are guaranteed perfect results with a minimum of resources.

Yours sincerely,

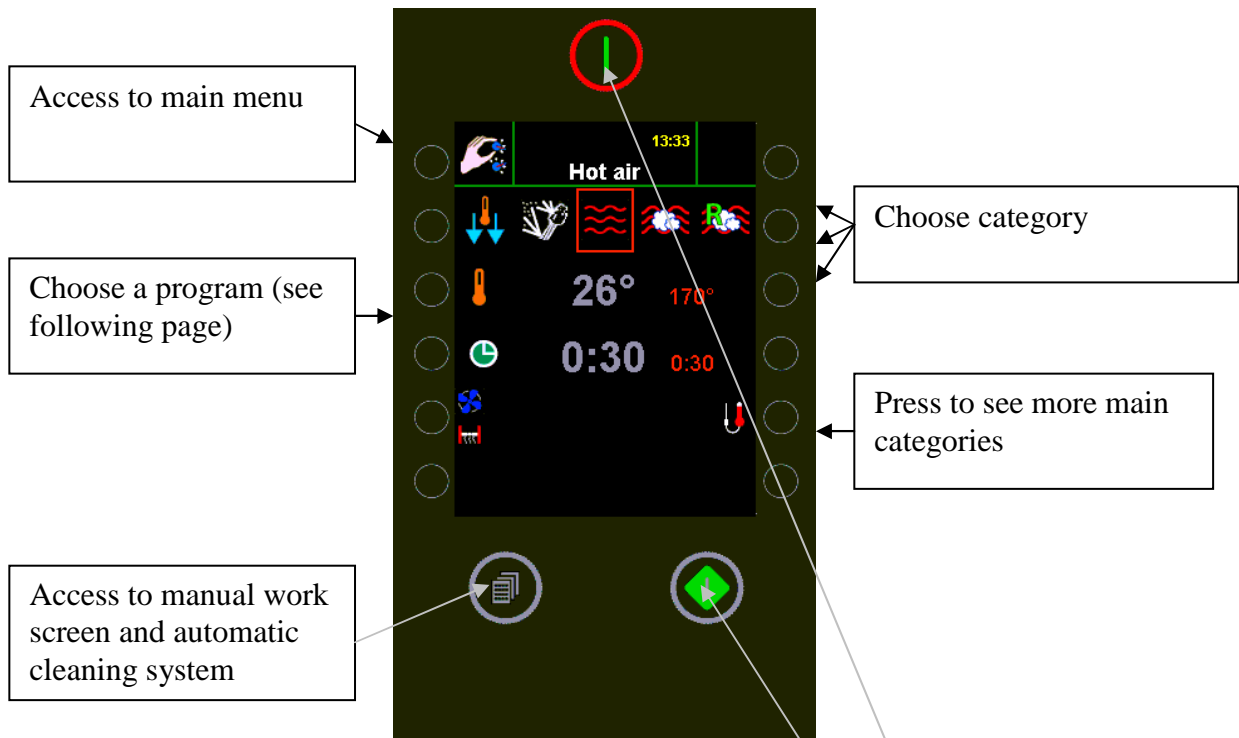
HOUNÖ A/S

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For further information on the functions and user interface of the oven, see Service & Installation Manual.

Starting program 1 of 2

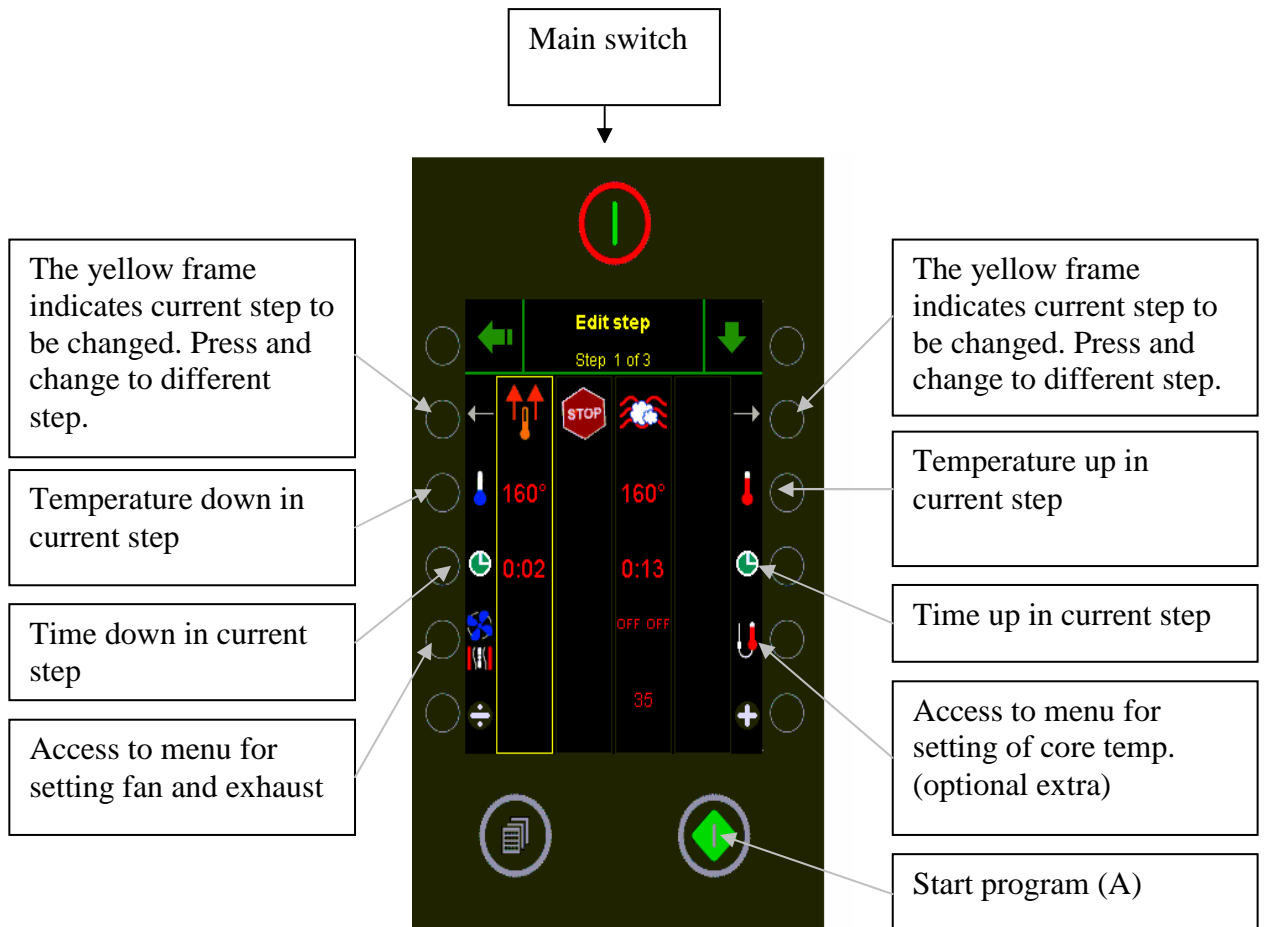


The operation panel is so designed that the modes are activated by pressing the keys next to the symbols or digits (6 keys on either side).

The read circle with the green line at the top of the panel is the main switch.

The green square with the white line at the lower right-hand corner is ON/OFF.

Start program 2 of 2

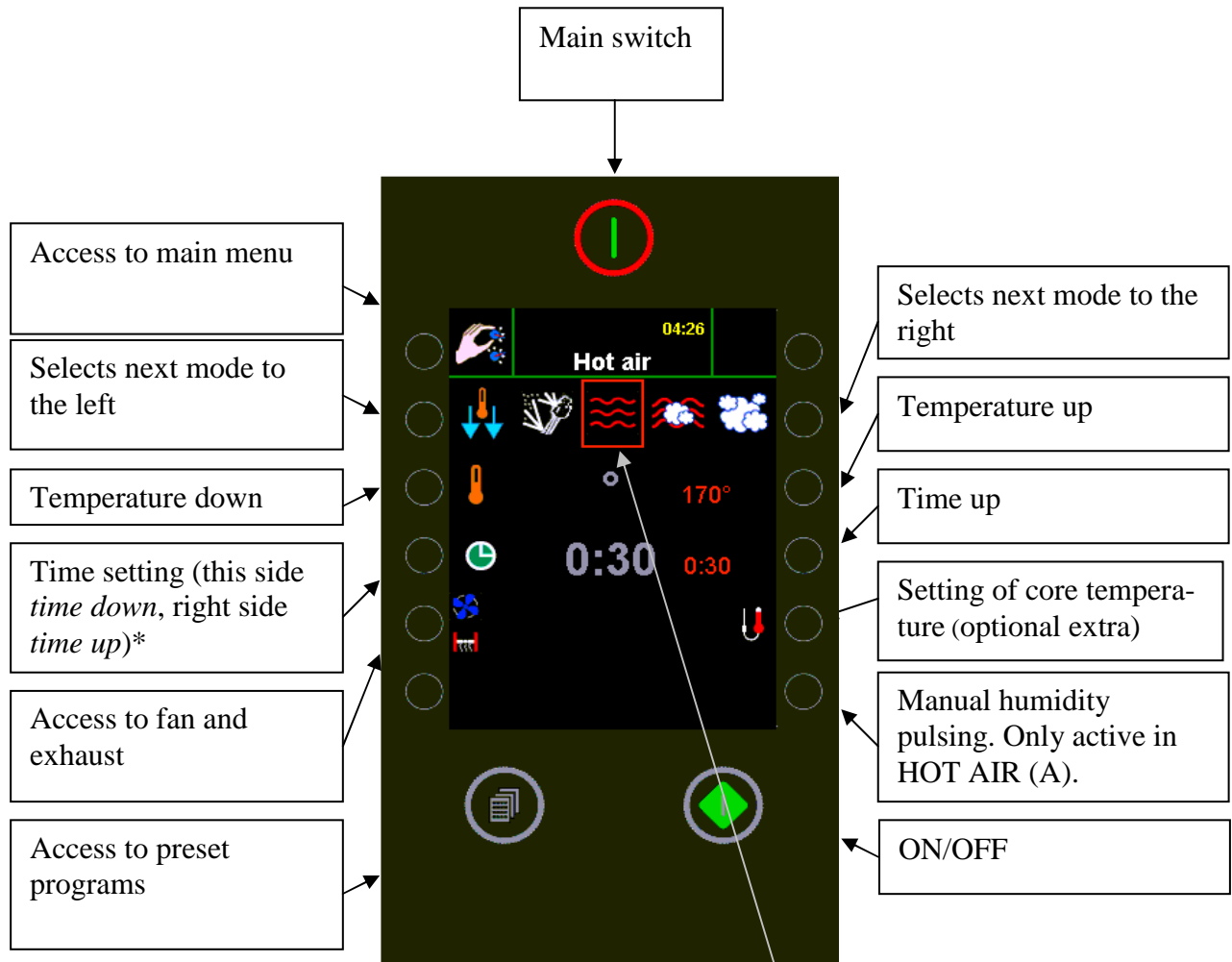


If TIME, TEMPERATURE and MODE are OK, press (A). Program starts.

Note: Most programs have a PREHEATING or PRESTEAMING mode followed by STOP and an alarm signal. This means that the products should not be loaded into the oven until this step is completed and the alarm sounds. Open door – load oven – close door. the program continues

Regarding permanent changes to programs, see table of contents.

Manual work menu



The white digits next to the symbols for TEMPERATURE and TIME show the actual oven temperature and the actual time remaining. When there is one minute left, the computer counts down from 59 seconds. The alarm sounds when time is up.

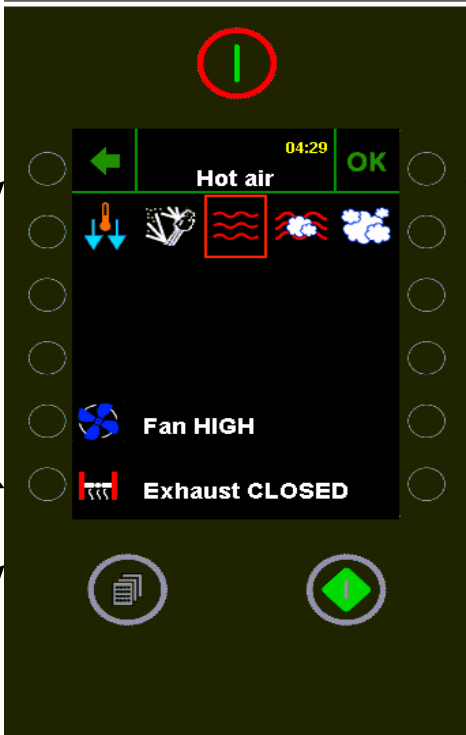
When the oven is on (a program or mode has been activated – the square flashes), it is still possible to set TIME, TEMPERATURE, FAN and EXHAUST.

Note that the fan wheel is reversible. This means that the wheel can run leftwards as well as rightwards with a small interval when changing direction.

(A) has two functions: After the start in HOT AIR, you can add humidity manually by pressing the key. If you press the key before the start in manual HOT AIR, a sub-menu appears in which it is possible to set the humidity pulsing in seconds (1 – 99 seconds).

* Continuous operation is achieved by pressing the left-hand key until the time indication disappears completely.

Exhaust and fan / setting of humidity



a) Return without changes

b) OK for settings and return

Choose between high and low fan speed

Choose between exhaust open or closed

Low fan speed is recommended for puff pastry, Danish pastry, cakes, sweet biscuits, etc. You may add 1 or 2 minutes of baking time when using low fan speed.

Open exhaust is recommended for all baking of bread and cakes.

a) Return to work screen without storing settings of fan and exhaust, if any.
 b) Accept settings of fan and exhaust and return to work screen.



Duration of humidity pulsing. Seconds down.

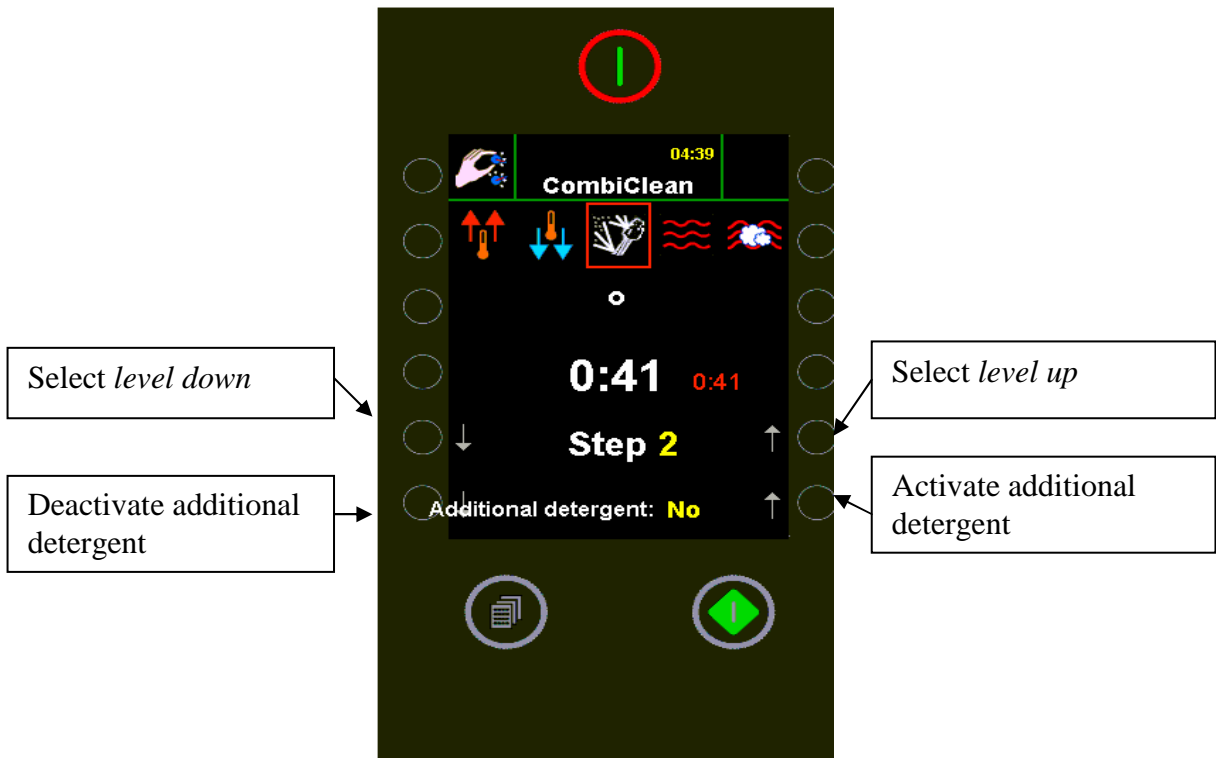
Duration of humidity pulsing. Seconds up.

Humidity pulsing active. Press to deactivate.

Recommended interval between pulses is 5 - 10 sec. for products weighing 40 – 300 g, and 5-20 sec. for bread weighing more than 300 g.
 For the preparation of bake-off products, humidity pulsing is not strictly necessary.

Humidity pulsing at the start makes the surface of the bread softer and moister, which improves the proving ability of the bread.
 Humidity pulsing towards the end makes the surface of the bread shinier.

CombiClean, 5 programs and adding additional detergent



Check the level of detergent and rinsing agent by pressing the uppermost key on the right side. Remove the strainer from the bottom of the oven chamber. Insert wash arm. Fit retainer on wash arm. Close oven door. Choose program: 0 is 2 minutes' rinsing with water – 1 is light cleaning and 4 is very thorough cleaning. You can add additional detergent, if necessary.

If the oven is too hot (above 100°C), use the cooling mode.

Vi recommend the use of CombiClean every day.

We recommend that you use CombiClean every day. It may be necessary to use a soft brush/sponge and detergent to remove cakes of burned food from the oven chamber.

Start the cleaning program when you go home in the evening. When the program is over, the oven automatically switches to an energy-saving standby function.

Do not forget to clean the other mechanical parts of the oven (see “Cleaning”).

Recommended consumption of water, detergent and rinse aid for program 4, without additional detergent:

Models: 1.06, 1.08, 1.10, 1.12, 2.10

Water: 17 – 49 l

Detergent: 0.1 – 0.6 l

Rinse aid: 0.05 – 0.10 l

Models: 1.16, 1.20, 2.10

Water: 22 – 88 l

Detergent: 0.15 – 0.90 l

Rinse aid: 0.1 – 0.15 l

Steps 1 and 2 are used **after very light production**.
Steps 3 and 4 are used **after 4 hours of production**.
Additional detergent at steps 3 and 4 are used **after the use of temperatures above 180°C and after more than 8 hours of production**.

If the oven is not connected to a soft water plant, CombiClean cannot function properly.

ClimaOptima

Set humidity content



Set humidity content



When using ClimaOptima correctly, you minimise shrinkage and enhance the appearance and taste of the products.

Blue bar:	Actual amount of humidity in oven chamber
White figures	Humidity set
If bar is all red, oven chamber contains 0% humidity.	
If bar is all blue, oven chamber contains 100% humidity.	

If the oven is not connected to a soft water plant, CombiClean cannot function properly.

ClimaOptima offers you the possibility of adding up to 100% humidity to the oven chamber (temperature range: 70 – 250°C). The computer automatically operates according to the desired humidity content by adding or removing humidity.

Many products contain a rather large amount of water and therefore give off a great deal of humidity during preparation. Therefore, the oven chamber often contains 15 – 50% natural humidity.

Preheating for 5 minutes with the desired humidity content is recommended.

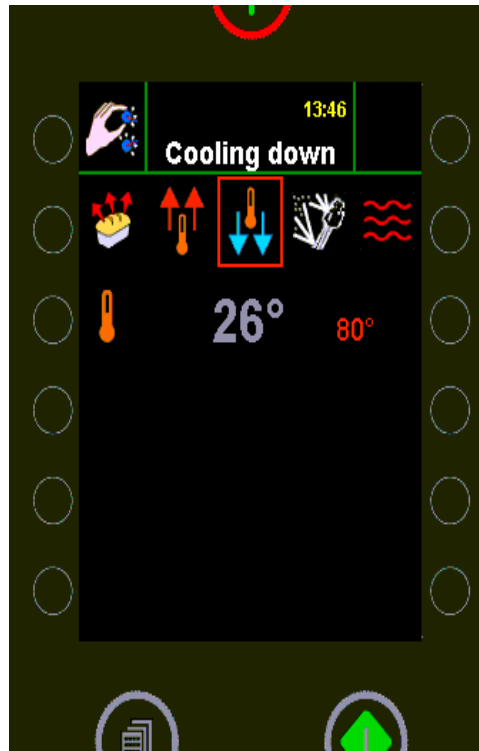
Depending on the amount of products in the oven and the settings of humidity and temperature, the correct humidity content is reached after 1 – 5 min.

For grilling, use 0% humidity at 200 – 250°C.

If the production time for the bread is longer than 30 minutes and you want to have a nice crust with a good keeping quality, we recommend 50 – 60% humidity.

At the present time, we have no experience in the use of ClimaOptima for the production of bake-off bread.

Cooling

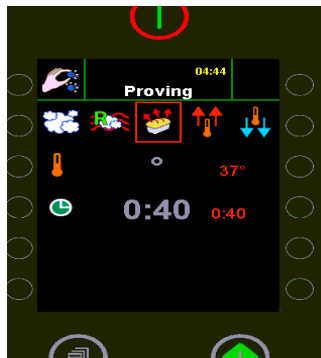


Cooling is activated in either of the following ways:

- c) Oven door closed. Use water to speed up cooling process. Alarm sounds when the temperature is reached.
- d) Oven door open. Fan wheel draws in air to speed up cooling process. Program stops when temperature is reached. No alarm.

It is recommended to set the cooling mode at 20°C below the required working temperature.

Proving/preheating



The computer is set to maintain a humidity level of 80% which is the optimum level for all products that need to be proved before they are baked.

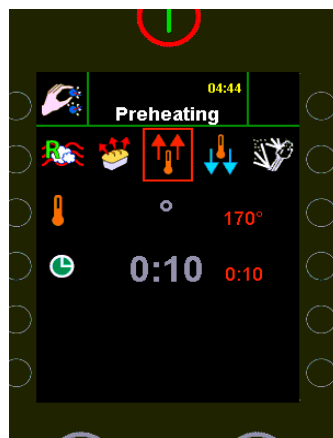
Recommended settings of temperature and time:

Loaves of 400 – 800 g: Low temperature and long proving time (32°C, 45 min.).

Rolls/baguettes of 60 – 200 g: High temperature and short proving time (36°C, 25 min.).

We call your attention to the preset "semiautomatic bread program", in which the bread is proved and baked in the same process.

Bake-off: Please note the distinction between prebaked (additional baking only) and preproved (defrosting, proving and baking).



Note that the countdown does not start until the selected oven temperature is reached. This ensures that the oven chamber is thoroughly heated.

If the oven is cold, 10 minutes' preheating is recommended (models 2.10 and 2.14 require 15 minutes' preheating)

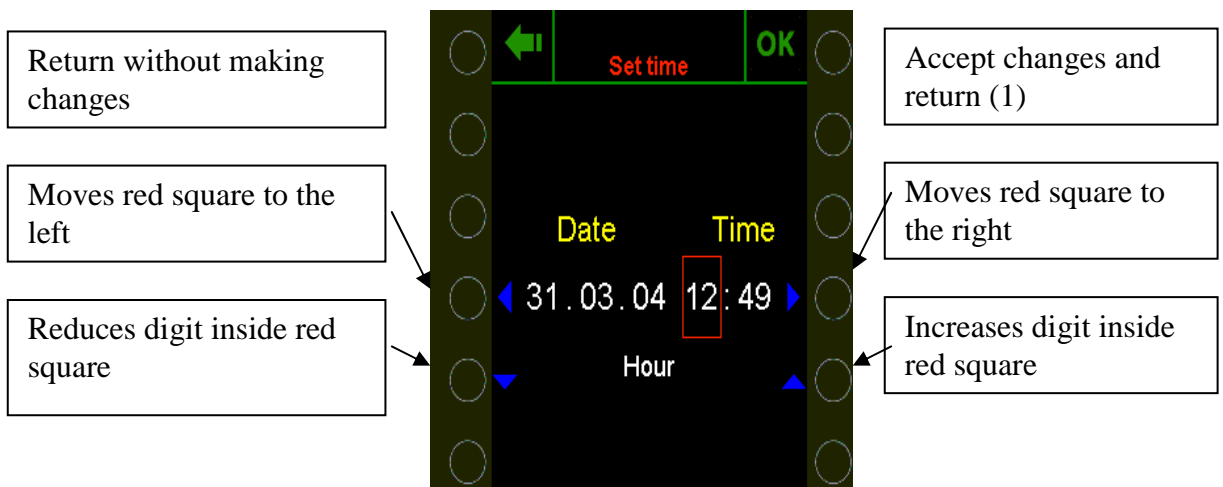
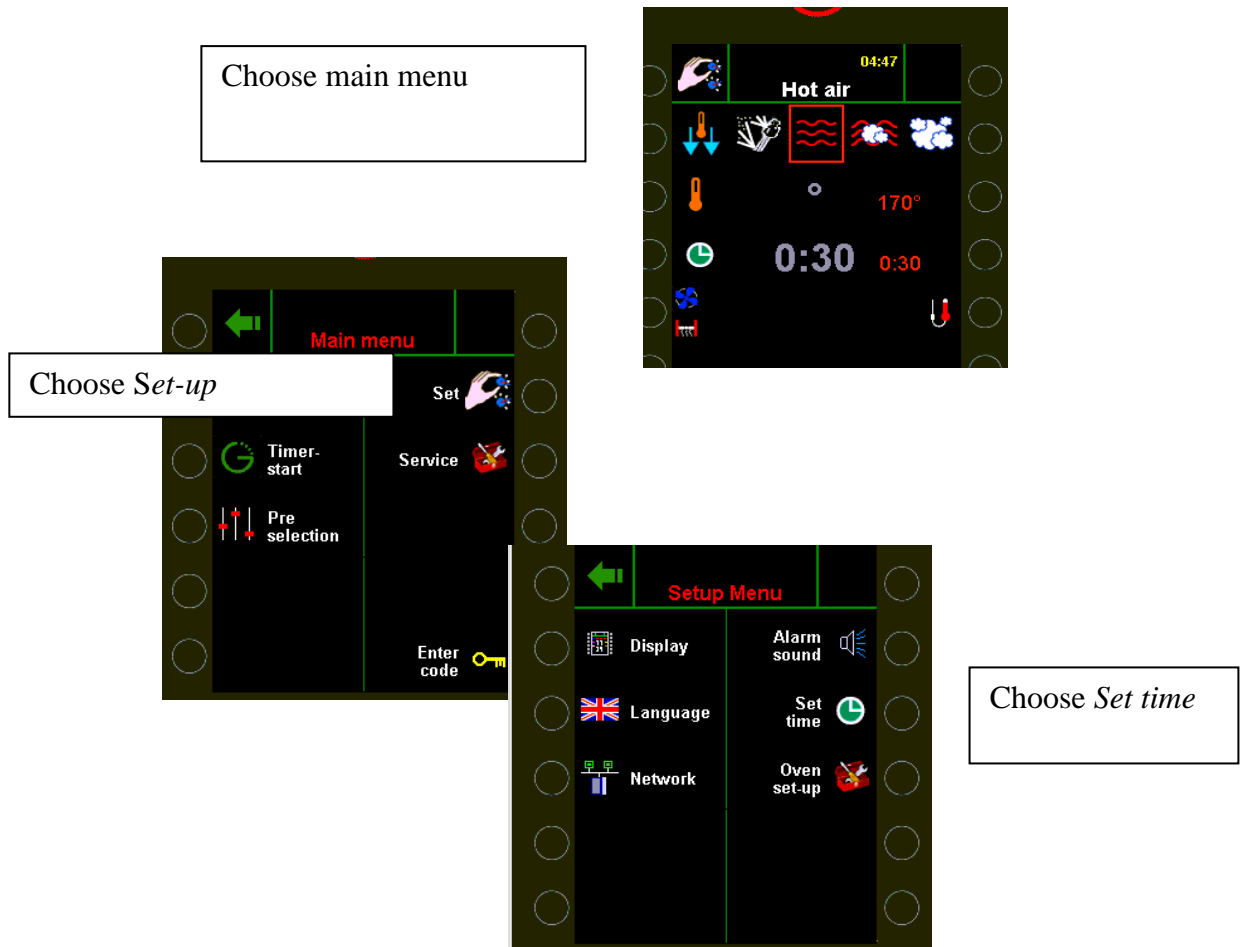
If the oven is hot, 2 - 5 minutes' preheating is recommended.

Preheating at a temperature which is 30 - 50°C higher than the desired working temperature is recommended.

NOTE: When the oven door is opened for loading, 30-50% of the heat in the oven chamber is naturally lost.

When composing a program of various steps starting with preheating, it is necessary to insert STOP/ALARM after the preheating mode.

Time and date



(1) When you press OK, the oven restarts automatically.

Editing of program

Press for access to main menu

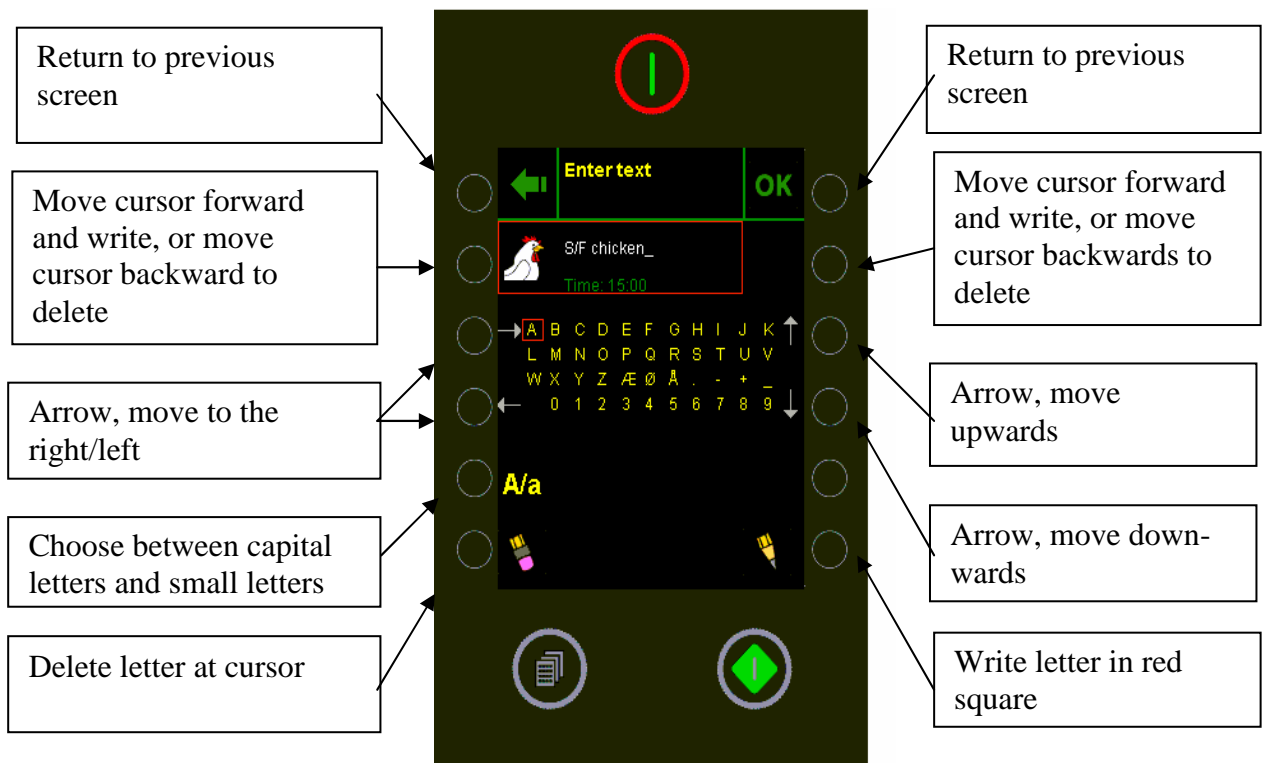


Press for access to making new programs or changing existing ones



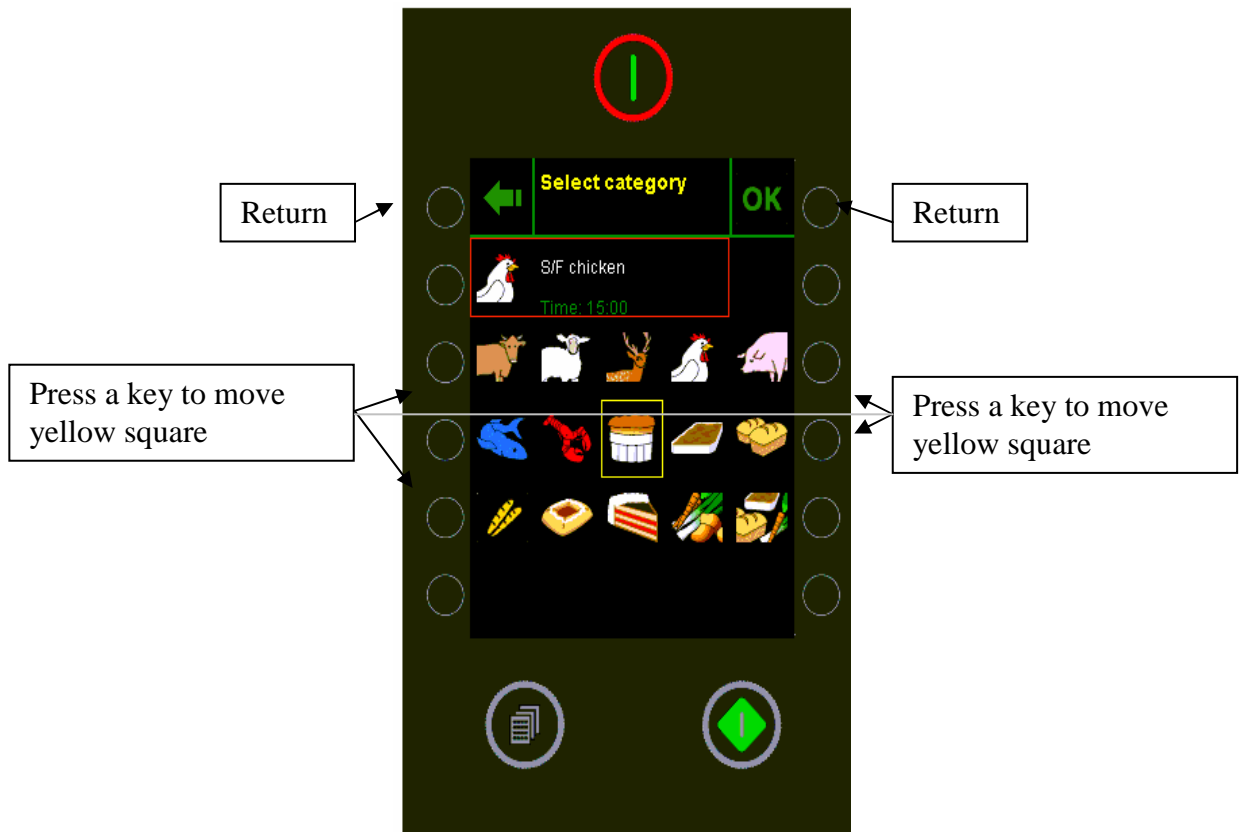
If, when one of the functions in the main menu is activated, a screen appears asking for a code, press 876412.

Entering/changing text in program



If you are often entering new programs or changing existing ones and want an overview of all programs, we recommend that you order CombiNet. Contact your oven supplier for price indication.

Selecting/changing category



If you have many programs, these should be divided into categories.

Editing of steps

Left side callouts:

- Return to previous screen
- Move on to next step to be edited
- Temperature down in current step
- Time down in current step
- Access to menu for setting fan and exhaust
- Active in ClimaOptima. Reduce humidity content in current step

Right side callouts:

- Down to submenu to add, change or delete step
- Move on to next step to be edited
- Temperature up in current step
- Time up in current step
- Possibly setting of core temperature probe in current step
- Active in ClimaOptima. Increase humidity content in current step

Left side callouts:

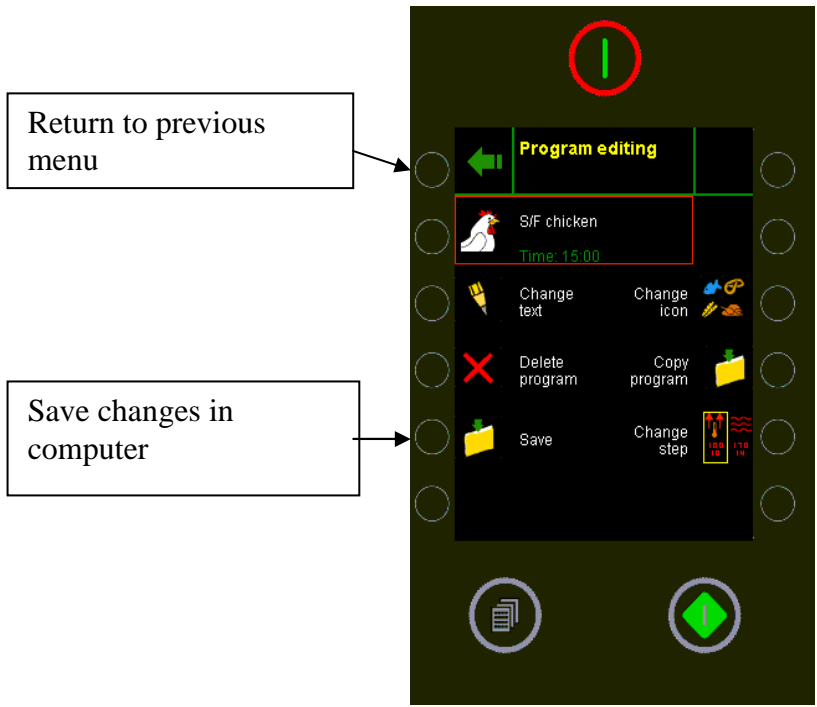
- OK and return
- Change between steps (1)
- Choose action: ADD, DELETE, CHANGE (2)
- Choose mode

Right side callouts:

- (3) Move to upper screen to adjust time, temp., etc.
- Change between steps (1)
- Choose action: ADD, DELETE, CHANGE (2)
- Choose mode
- OK for change (active in DELETE and ADD)

- (1) The yellow square indicates which step should be edited or where a new step should be added.
- (2) "DELETE" deletes the step in the red square (1)
"CHANGE" changes the step in the yellow square (2)
"ADD" adds where the GREEN line is. If to the left, the new function becomes step 1; if to the right, the new function becomes the last step.
- (3) When the change has been made, use the upwards pointing arrow in the upper right-hand corner to set time, temperature, etc in the new/changed step.

Saving changes



The program cannot be started from this menu. To start the program, return to the work menu.

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°C for 20 minutes or at 30°C above the desired working temperature** (using the PREHEATING mode).

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, you should preheat the oven for 0 – 2 minutes at 250°C (using the PREHEATING mode). The oven should also be preheated after an interval between baking/roasting.

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 or delicate products 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/trays.**

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

BAKING of bread dough and deep-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 at a temperature which is 30% higher than the desired production temperature.

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

The following are 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

Thaw for at least 2 – 3 hours covered in plastic or in a plastic bag, or in a refrigerator overnight. Should raise 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 low fan speed.

Ordinary bread dough

Should raise 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 raise 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 loaves

Thaw 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

Thaw 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.

You may also contact your bake-off supplier for specific instructions.

Description of modes

Hot air

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 enameled cast iron trays / silicone-coated baking sheets and one of the special browning fats available in the shops.

ClimaOptima

ClimaOptima offers you the possibility of adding humidity of up to 100% to the oven chamber. The computer automatically maintains the desired humidity content by adding or removing humidity. If in doubt, use one of the 65 preset programs. The following are recommended temperatures:

Traditional roasting of meat	0 - 20%	225 - 250°C
Long-time roasting 1	30 - 50%	160 - 180°C
Braising	50 - 70%	Delta-T / 80°C
Fried vegetables	50 - 80%	170 - 190°C
Pâté, terrine, etc.	40 - 70%	120 - 160°C

Cooling

Quick reduction of the heat in the oven chamber with the oven door open or closed. If the door is closed, water is used to speed up the cooling mode. Only the temperature can be set. The oven stops when the desired temperature is reached.

It is recommended to set the cooling function at 20°C below the required working temperature, as the thorough insulation and strong steel structure help keep the oven chamber hot.

Preheating

If the oven is cold, 10 – 15 minutes' preheating is recommended depending on the oven model. Preheating is extremely important in the case of products that require a high initial temperature, or in the case of programs in which the core temperature functions are not used.

HOUNÖ recommends preheating at a temperature which is 20 - 30°C higher than the desired working temperature, as approx. 30% of the heat is lost when the oven is loaded.

Regenerating/reheating

Regenerating is a very gentle process. The preset values are suitable for dishes arranged on plates, with a temperature of +3°C.

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.

Multipoint core temperature probe

One core temperature probe is standard while core temperature probe No. 2 is an optional extra. The temperature probe has several measuring points from the tip of the sensor and upwards.

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

If the probe is inserted incorrectly, the advanced technology compensates for this and notifies you.

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.

CombiClean

Fully automatic cleaning system that 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 CombiClean. When the program is finished, the computer automatically switches to an energy-saving standby function.

Timer

Set time and date and choose program. Activate timer and turn off oven. The oven automatically starts with the preselected values and program.

Fan speed

Possibility to change from high to low fan speed. In most of the programs, the fan speed is preset at high. In several modes, the fan speed is “locked” and, consequently, cannot be changed.

High fan speed offers maximum distribution of heat in the oven chamber and is therefore recommended for all kinds of ordinary roasting, braising and grilling of meat, vegetables and fish.

Low fan speed is recommended for low-temperature and long-time roasting. Add 1 or 2 minutes for every 30 minutes of preparation time.

Exhaust

From the factory, the exhaust is closed in all operating modes. However, in PROVING, STEAMING and CLIMAOPTIMA, the exhaust mode and the fan speed are computer-controlled. When the exhaust is open, humidity and excess heat, if any, is automatically sucked out of the oven chamber.

Manual humidity pulsing

Can only be activated in HOT AIR. Adds humidity to the oven chamber. Very suitable for bread dough, delicate pastry, breaded products, etc. Can be set for automatic dosing (choose submenu in manual working menu before start).

Programs page 1 of 3

Name of Program	Mode/degrees/time in minutes	Remarks
Danish pastry, 60-65 g, prebaked bake-off	1 Preheating / 220 / 2	
	2 Alarm / stop	
	3 Hot air / 190 / 11 / exhaust open	
Danish pastry, 60-65 g, preproved bake-off	1 Proving / 36 / 30	
	2 Hot air / 170 / 6 / low fan speed	
	3 Hot air / 180 / 10 / exhaust open	
Croissants, 70-95 g, preproved bake-off	1 Preheating / 200 / 2	
	2 Alarm / stop	
	3 Hot air / 170 / 19 / exhaust open	
Preproved Danish pastry (frozen), bake-off	1 Preheating / 220 / 2	
	2 Alarm / stop	
	3 Hot air / 172 / 18	
Prebaked rolls/loaf (frozen), bake-off	1 Preheating / 220 / 2	
	2 Alarm / stop	
	3 Hot air / 175 / 11	
Preheating program	1 Hot air / 200 / 10	
Start in the morning	1 Timer at 07.00 hrs	
	2 Hot air / 200 / "-:--"	
Danish pastry, 85-97 g, preproved bake-off	1 Preheating / 210 / 2	
	2 Alarm / stop	
	3 Hot air / 180 / 18 / exhaust open	
	2 Alarm / stop	
	3 Hot air / 180 / 15 / exhaust open	
Danish pastry, mini, 40-75 g, preproved bake-off	1 Preheating / 180 / 2	
	2 Alarm/stop	
	3 Preheating / 180 7 15 / exhaust open	
French fries, Farmfrites, 9x9 mm, frozen, Service+	1 Preheating / 250 / 5	Use special HOUNÖ GN wire basket. Use only every other runner.
	2 Alarm / stop	
	3 Hot air / 240 / 6	
French fries, Farmfrites 7x7 mm, frozen, Service+	1 Preheating / 250 / 5	Use special HOUNÖ GN wire basket. Use only every other runner.
	2 Alarm / stop	
	3 Hot air / 240 / 5	
BBQ chicken legs	1 Preheating / 200 / 2	Fresh. Place on grills. Place a container at the bottom of the oven chamber. Core temp. after end of program should be at least 75°C.
	2 Alarm / stop	
	3 Hot air / 165 / 20 / exhaust open	
BBQ chicken wings	1 Preheating / 250 / 2	Fresh. Place on grills. Place a container at the bottom of the oven chamber. Core temp. after end of program should be at least 75°C.
	2 Alarm / stop	
	3 Hot air / 240 / 15 / exhaust open	

Programs page 2 of 6

Name of program	Mode/degrees/time in minutes	Remarks
Pizza, 200 g	1 Preheating / 200 / 2	Frozen, ready-made. Place on unperforated baking sheets.
	2 Alarm / stop	
	3 Hot air / 190 / 12 / exhaust open	
Pizza, 350 g	1 Preheating / 200 / 2	Frozen, ready-made. Place on unperforated baking sheets.
	2 Alarm / stop	
	3 Hot air / 180 / 15 / exhaust open	
Pizza slices, reheating	1 Preheating / 200 / 2	
	2 Alarm / stop	
	3 Hot air / 170 / 5 / exhaust open	
Sausage rolls, reheating	1 Hot air / 165 / 4	
Prebaked loaf, 600 g, bake-off	1 Preheating / 220 / 2	
	2 Alarm / stop	
	3 Hot air / 180 / 11 / exhaust open	
Round white loaf, prebaked, 600 g, bake-off	1 Preheating / 220 / 2	
	2 Alarm / stop	
	3 Hot air / 180 / 12 / exhaust open	
Round white loaf, prebaked, 400 g, bake-off	1 Preheating / 220 / 2	
	2 Alarm / stop	
	3 Hot air / 170 / 11 / exhaust open	
Triple grain loaf, prebaked, 400 g, bake-off	1 Preheating / 220 / 2	
	2 Alarm / stop	
	3 Hot air / 175 / 11 / exhaust open	
Triple grain loaf, prebaked, 600 g, bake-off	1 Preheating / 220 / 2	
	2 Alarm / stop	
	3 Hot air / 175 / 12 / exhaust open	
Carrot bread, prebaked, 550 g, bake-off	1 Preheating / 220 / 2	
	2 Alarm / stop	
	3 Hot air / 170 / 13 / exhaust open	
Carrot bread, preproved, 675 g, bake-off	1 Proving / 32 / 25	
	2 Hot air / 170 / 18	
	3 Hot air / 180 / 10 / exhaust open	
White loaf, preproved, 675 g, bake-off	1 Proving / 32 / 25	
	2 Hot air / 170 / 18	
	3 Hot air / 185 / 10 / exhaust open	
Sunflower rye bread, prebaked, 1100 g, bake-off	1 Preheating / 190 / 2	
	2 Alarm / stop	
	3 Hot air / 160 / 28 / exhaust open	
Rye bread, preproved, 1000 g, bake-off	1 Proving / 32 / 30	
	2 Hot air / 150 / 20	
	3 Hot air / 160 / 15 / exhaust open	
Rye bread, prebaked, 1100 g, bake-off	1 Preheating / 190 / 2	
	2 Alarm / stop	
	3 Hot air / 165 / 25 / exhaust open	

Programs page 3 of 3

Pastry bar, preproved, 355 g, bake-off	1	Proving / 32 / 30		
	2	Hot air / 170 / 10		
	3	Hot air / 170 / 7 / exhaust open		
Puff pastry, 20-40 g, bake-off	1	Preheating / 200 / 2		
	2	Alarm / stop		
	3	Hot air / 175 / 14 / exhaust open / low fan speed		
Meringue	1	Preheating / 100 / 10 / exhaust open		
	2	Alarm / stop		
	3	Hot air / 90 / 80 exhaust open / low fan speed		
Genoise	1	Preheating / 220 / 2		
	2	Alarm / stop		
	3	Hot air / 160 / exhaust open / low fan speed		
Small french loaf, 30 cm, prebaked, 200 g, bake-off	1	Preheating / 220 / 2		
	2	Alarm / stop		
	3	Hot air / 185 / 12 / exhaust open		
Baguettes, 56 cm, prebaked, 250 g, bake-off	1	Preheating / 220 / 2		
	2	Alarm / stop		
	3	Hot air / 185 / 12 / exhaust open		
Pain, 56 cm, prebaked, 400 g, bake-off	1	Preheating / 220 / 2		
	2	Alarm / stop		
	3	Hot air / 185 / 14 / exhaust open		
Buns, preproved, 45-65 g, bake-off	1	Proving / 36 / 20		
	2	Hot air / 70 / 8		
	3	Hot air / 175 / 10 / exhaust open		
Semi-automatic bread program, 400-600 g	1	Proving / 32 / 45		
	2	Hot air / 185 / 24 / low fan speed		
	3	Hot air / 185 / 10 / exhaust open		
White loaf, 60 g	1	Preheating / 240 / 2		
	2	Alarm / stop		
	3	Hot air / 180 / 10 / exhaust open		
	4	Hot air / 200 / 4 / exhaust open		
White loaf, 400 – 500 g	1	Preheating / 230 / 2		
	2	Alarm / stop		
	3	Hot air / 170 / 20 / low fan speed		
	4	Hot air / 200 / 4 / exhaust open		
White sandwich, 800 g	1	Preheating / 210 / 2		
	2	Alarm / stop		
	3	Hot air / 170 / 45 / exhaust open		

Main engineering menu and setting of timer start



Return to previous screen

Choose *timer start*

Return

OK for setting

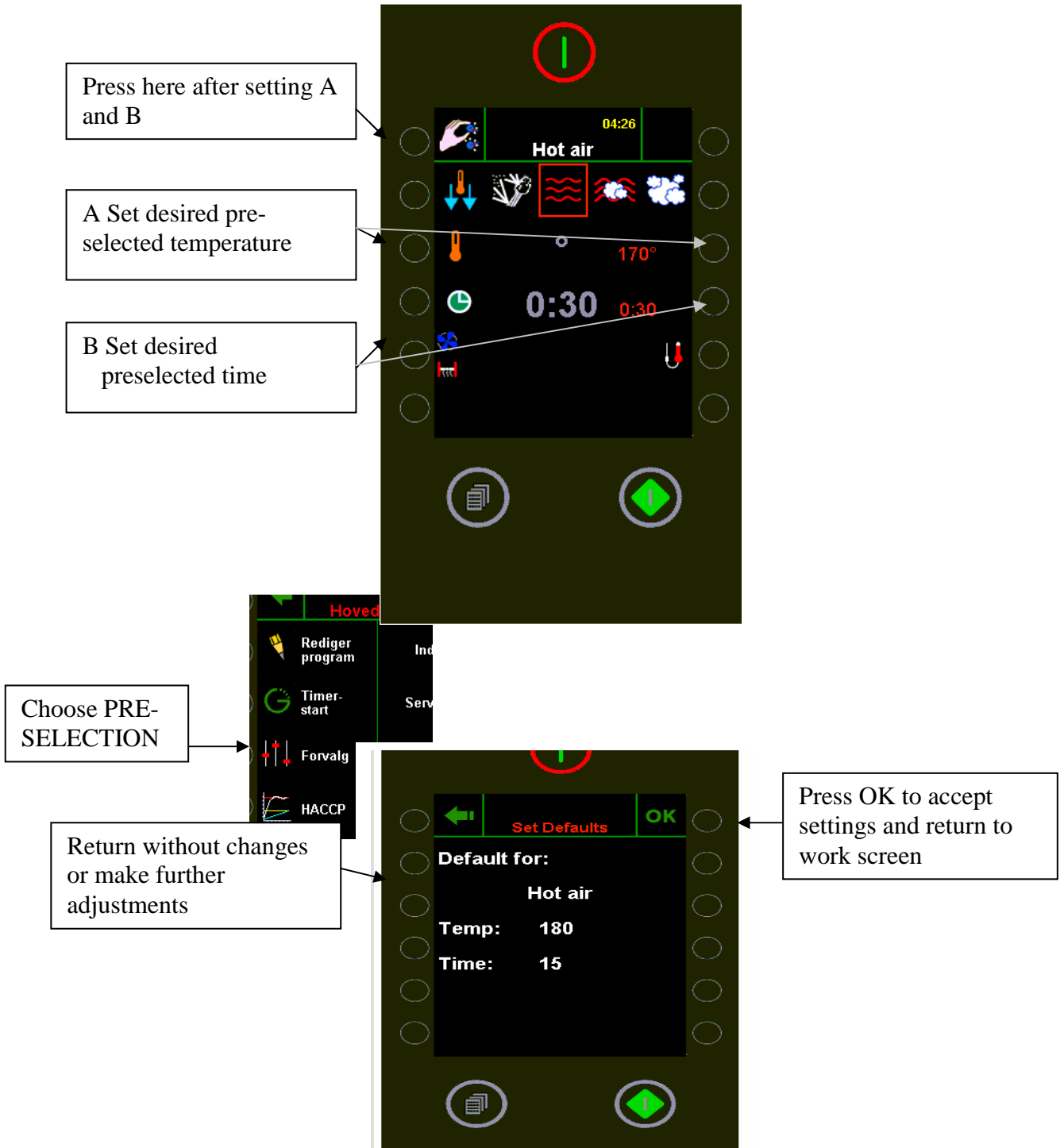
Choose date

Choose program

Activate or deactivate function

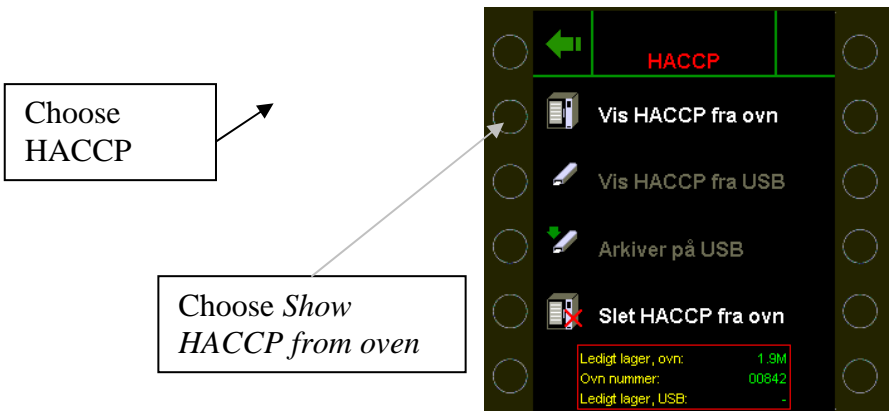
When the timer has been set, press OK to return to the main menu.
 Turn off the oven with the main switch. The oven restarts automatically when the set date/time is reached (set only the date disregarding month and year).
 You can activate the timer and not turn off the oven until you finish in the evening. Do not forget to close the door when using TIMER START.

Engineering menu, changing preselected values (time and temperature)

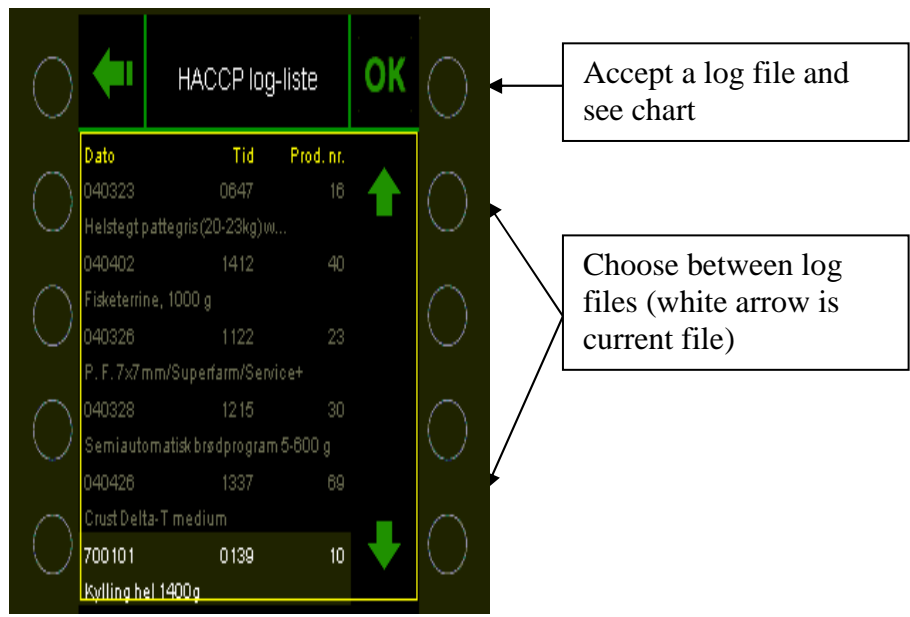


You can make changes to the presets in all modes. If the manual modes are most frequently used, it would be a good idea to adjust some of the modes to meet your particular requirements.

HACCP library (optional extra)



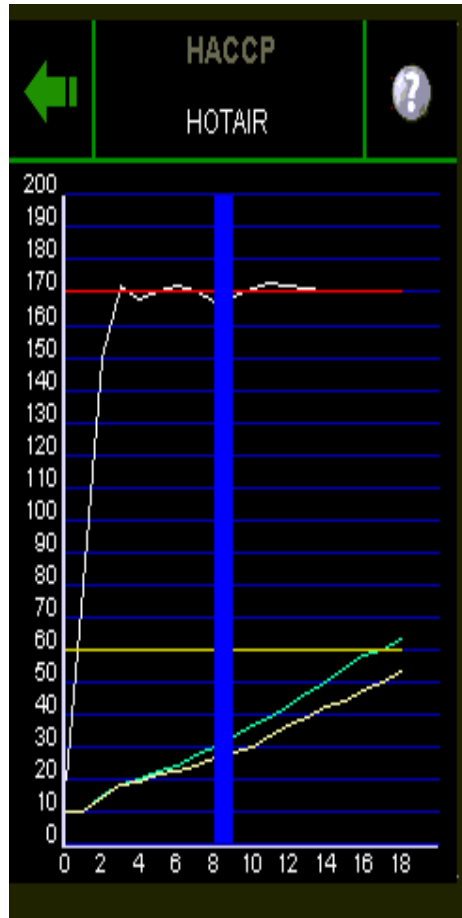
In the following menu, choose YEAR – MONTH – DATE using arrows to the right. Press OK when the correct setting is found.



The library can hold approx. 1000 log files. You will be notified when the memory is full so that you can empty the memory with the USB key or through COMBINET (both are optional extras). If nothing is done, the computer will automatically start to overwrite the oldest files.

HACCP diagram (optional extra)

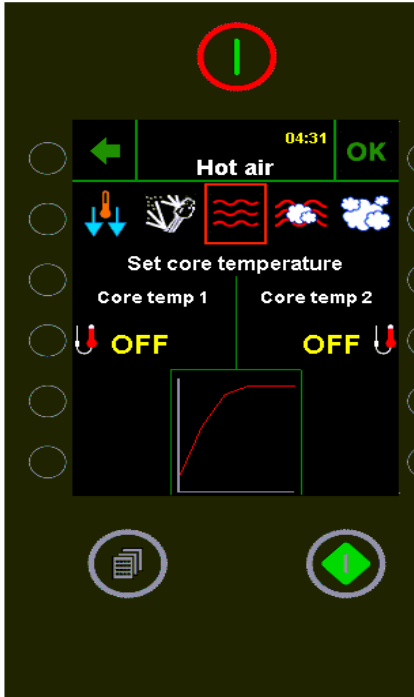
Return to previous screen



Explanation of colours used

Vertically:	Degrees
Horizontally:	Minutes
Red line at 170:	Temperature that has been set.
White, curved and winding line:	Current oven temperature.
Wide, vertical blue line at 8:	Shows that the oven has been open for approx. 30 seconds.
Light blue, curved line:	Shows the core temperature measured by the left core temperature probe (probe No. 1).
White, curved line:	Shows the core temperature measured by the right core temperature probe (probe No. 2).

Multipoint core temperature probe (optional extra)

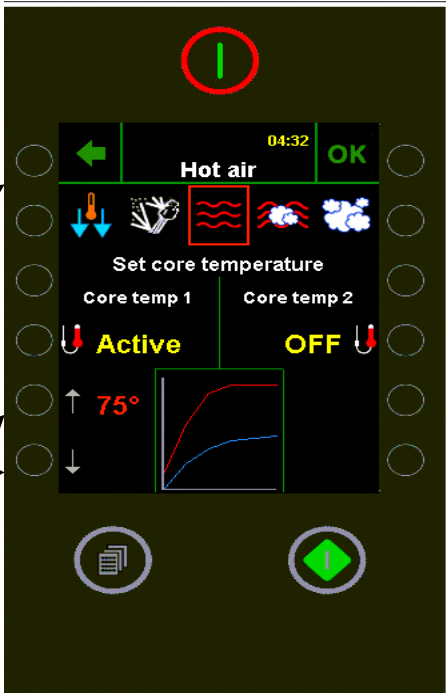


Return without saving

ON/OFF core temperature probe 1

OK for settings and return

ON/OFF core temperature probe 2 (optional extra)



Return without saving

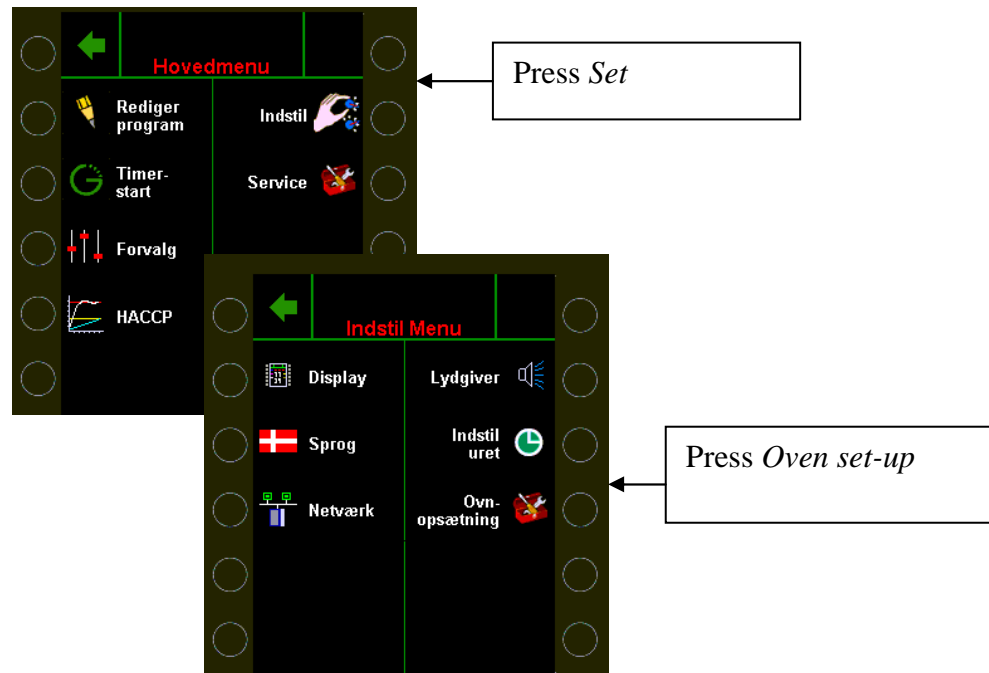
Setting of core temperature

OK for settings and return

Activate core temperature probe 2 (optional extra)

The graph illustrates the difference between oven temperature and core temperature. The graph is fixed and does not change when you set the core temperature.

Main menu, changing set-up / locking functions with code



Make a choice with the vertical arrows. Change set-up using the horizontal arrows at the bottom.



Incorrect changes to the set-up of the oven may have a serious effect on its reliability in service. Contact your oven supplier for technical support before making any changes.

If you wish to "lock" the possibility of changing programs and other important settings, START UP PERMISSION can be changed from SUPERUSER to USER by pressing the right or left arrow at the bottom. If you do so, everything else but TIMER START and possibly HACCP is locked in the MAIN MENU. All locked functions can be reactivated by entering the SUPER USER code: **876412**. After entering the code and confirming, remember to change from USER back to SUPER USER in the oven set-up.

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, which is located behind 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).

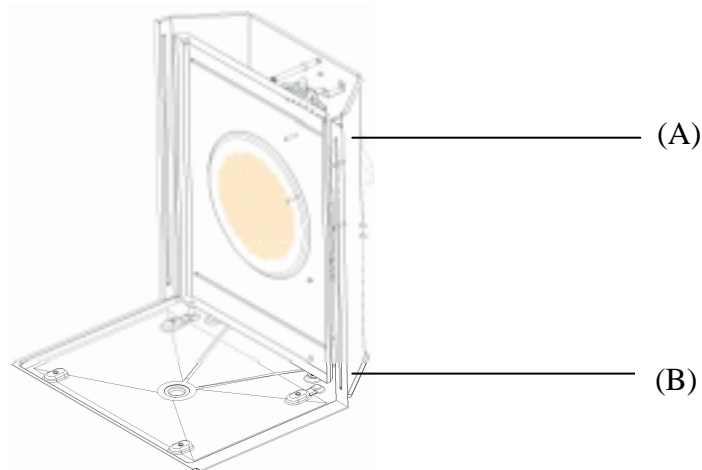
Oven chamber

Use CombiClean, program 1 – 4, with or without additional detergent.

Cleaning behind filter housing

For thorough cleaning of the oven chamber, move the filter housing so that it becomes possible to clean round the fan and heating elements.

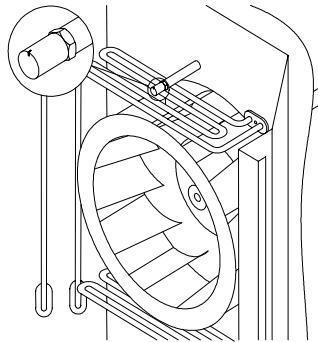
Loosen the 2 screws (A) and (B) on the filter housing, turn the filter housing and clean behind it. The filter housing can be dismantled entirely by lifting it upwards till it is clear of the pin at the bottom and then tipping it.



Cleaning of nozzle

The injection nozzle should be dismantled and cleaned according to requirement. The easiest way to clean the nozzle is to let it soak in scale remover for approx. 6-8 hours.

When remounting the nozzle, the small notch should turn upwards, see illus.



Exterior cleaning

Wash the oven cabinet on the outside with soapy water and dry with a soft and damp cloth.

After drying, apply HOUNÖ STEEL OIL (follow directions on the packaging). The steel oil is available from your oven supplier (0.5 litre: part No. 045650 – 5 litres: part No. 045654) and is only for external use.

Note! The exterior of the oven must never be flushed with a water hose or high-pressure cleaner as this may damage the electronic components.

Cleaning of exhaust valve

The exhaust valve (steel plug that opens and closes the damper) should be checked once a week.

Remove the valve, clean thoroughly with a brush and detergent, rinse with water, dry, and fit again. It is very important to avoid the forming of a layer of fat on the valve, as the fat might affect the valve's ability to function.



USB key functions

Insert HOUNÖ USB key in controller behind panel

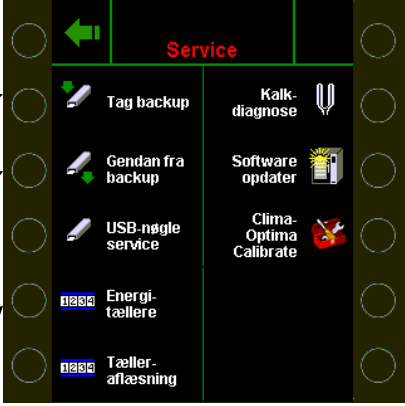
Choose *Service* in main menu



Copy all programs and other settings

Retrieve programs from USB key

Read files in USB key and test connection to computer. To activate this function, enter super user code in main menu (previous menu)

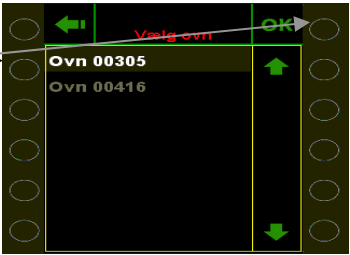


Updating of software via USB key

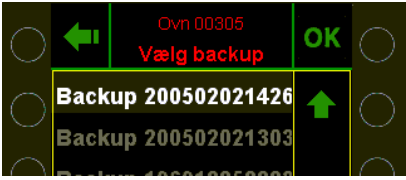
To take a backup, press *Take backup* (not shown). The files to be saved appear briefly. Wait for SERVICE menu to reappear.



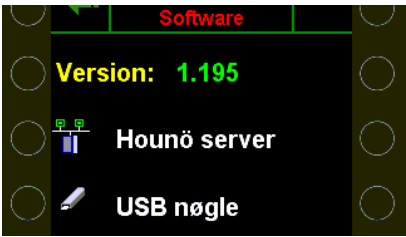
To retrieve the programs in the USB key, press *Retrieve from backup* (not shown). If the same USB key is used for more than one oven, the serial No. of the oven in question will appear on the screen (the serial No. is printed on the approval plate located in the lower left-hand corner of the oven frame).



Choose backup file:
 Explanation to digits: year(2)/month(2)/date(2)/hour(4)
 (The screens shown differ from this explanation)
 After choosing the backup file, press OK. Restart computer.

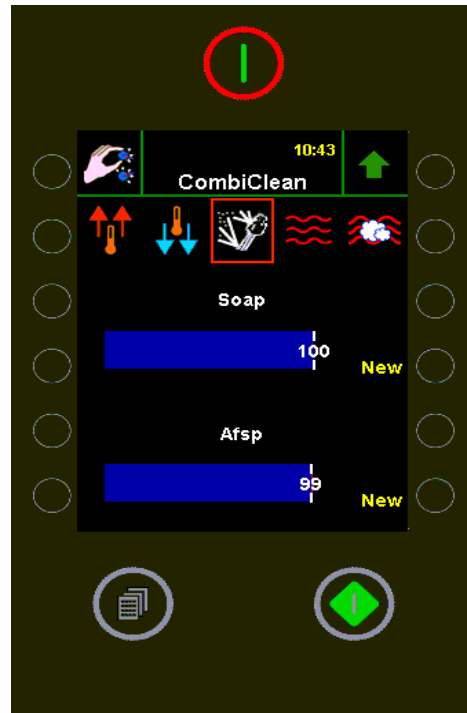


Software updating
 Contact your oven supplier



Insufficient cleaning detergent and rinsing agent – replacing canisters

Before activating CombiClean by pressing ON/OFF, you can check the supply of detergent and rinse aid by pressing the key in the upper right-hand corner (green arrow).

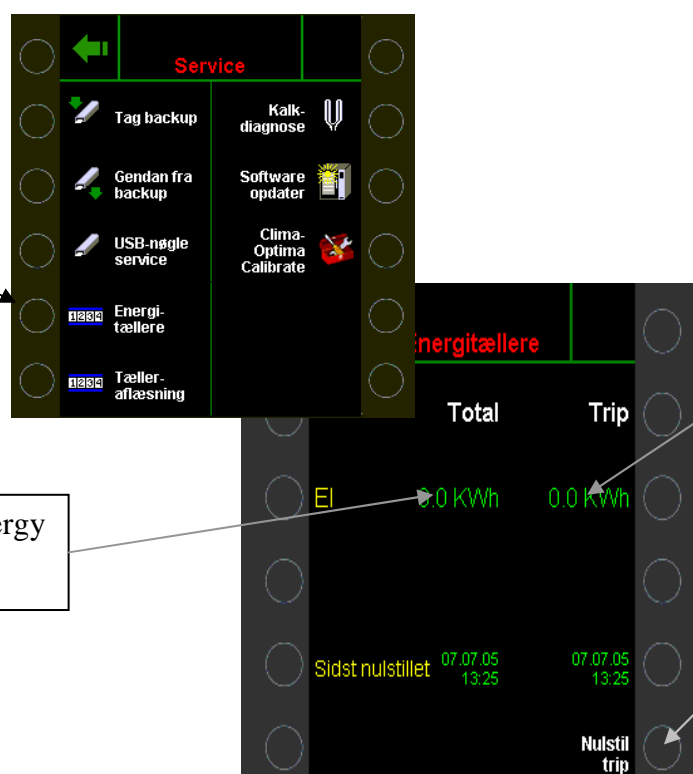


Press to return to work screen

When the canister for detergent is replaced, reset detergent by pressing *new*.

When the canister for rinsing agent is replaced, reset rinsing agent by pressing *new*.

Energy counter



Press *Energy counters*

Read total energy consumption

Read energy consumption since last reset of trip counter

Reset trip counter