



" Visual Cooking makes it easy to prepare large amounts of food without compromising on the quality"

Birte Due, catering manager at Aarhus Hospital, Denmark

Birte Due

Central kitchen

" Our 6 combi ovens manage more than 80% of the daily production of food"

Aarhus Hospital

In the central kitchen of Aarhus Hospital in Denmark, catering manager Birte Due and her colleagues cook for approx. 800 patients and 1,200 employees every single day.

Birte Due and her staff find it of great importance to be able to serve versatile meals of high quality.

Visual Cooking in the kitchen

At the present time, the kitchen has 5 KPE 2.14 ovens and 1 KPE 1.12 oven from HOUNÖ. The ovens stand in a row to optimise the workflow in the kitchen.

" Good ergonomoy is important to us. The working height of the ovens makes it easy to avoid work injuries and maintain a healthier work environment altogether", Birte Due explains when asked about her choice of oven sizes.

Oven size 2.14, which is only available from HOUNÖ, has a capacity of 14 2/1 GN trays and a working height of max. 135 cm. This way, you achieve a high production capacity without compromising on the working height.





" We just choose the program and the oven handles the rest. It's as easy as that"

Programs ensure the quality

To ensure a high and uniform quality, the central kitchen uses the pre-set programs in the ovens. The customised programs match the hospital's menu plans that are prepared five weeks ahead.

" We load the oven, close the door and press on the icon next to the dish which we are going to prepare. Then the oven takes over. It cannot get any easier. The oven automatically adds steam and opens the damper when it is necessary", says Birte Due.

The ovens from HOUNÖ have a memory of up to 200 programs and every program can hold up to 10 steps. This way, the oven automatically controls the production, from the oven is preheated till the food is ready for serving. The pre-set programs make it easy to achieve the very best result. Every time.

Birte Due continues: *" When we need to update the programs, we save them on a USB key and copy them from the key to the ovens. Then the result is the same no matter which oven we use and who is in the kitchen".*



"The ovens have a suitable working height so we won't have to lift the heavy trays too high up when we load the ovens"

Birte Due, catering manager at Aarhus Hospital, Denmark

*"To get a spotless oven,
you just have to touch
one button"*

CombiWash cleaning

HOUNÖ's KPE and CPE combi ovens are equipped with the automatic cleaning system CombiWash® which ensures a spotless oven chamber using only a minimum of water and detergent.

"We economise on the cleaning by using the ovens for by far the greatest part of our production. At the end of the workday, the night shift turns on CombiWash so that the ovens are ready to be used first thing in the morning. It's a completely automatic process which makes our work a great deal easier", says Birte Due.

Aarhus Hospital has decided to remove all chemicals from the kitchen and locate the central dosing station, CombiWash Logistics, in the basement. The six combi ovens in the hospital kitchen are connected to the station which ensures automatic and correct dosing of detergent and rinse aid.

Kim Larsen, technical manager at Aarhus Hospital, adds:
"We decided to install the central dosing station to improve the kitchen staff's working environment. Now they no longer have to handle chemicals. On top of that, we have achieved a cost reduction by purchasing detergent and rinse aid in 60 l canisters from our own supplier".





Visual Cooking

- ◆ The world's largest selection of combi ovens
- ◆ Danish design
- ◆ 4-year parts warranty
- ◆ Minimum energy and water consumption
- ◆ Low noise level
- ◆ Safe and easy operation
- ◆ Perfect steaming, roasting and baking results
- ◆ Automatic cleaning, CombiWash®
- ◆ Automatic humidity control, ClimaOptima®

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