

High productivity with a Visual Cooking banquet system

The Visual Cooking banquet system is made to be used in hotels, restaurants, conference centres, etc. where there is a need to serve food arranged on plates to many people at the same time. The banquet system makes it quick and easy to serve hot food to everyone as the plates with the food are taken from the combi oven directly to the serving area.

The banquet system consists of a specially designed rack for plates and a trolley for racks. Furthermore, the system comes with a thermal blanket which keeps the food hot on its way to the serving area.

Flexible preparation

With a Visual Cooking banquet system, your staff does not experience any stress during peak hours. Just cook the food in your Visual Cooking combi oven when you have the time; then chill it, and arrange it on plates whenever it fits the workflow in the kitchen. This way, you achieve greater flexibility and have more time for creative cooking.

Place the plates with the food in the rack and roll the rack into the combi oven for regenerating just before serving. The trolley makes it easy to transport the food from the kitchen to the serving area and the thermal blanket keeps the food hot for as long as 25 minutes.

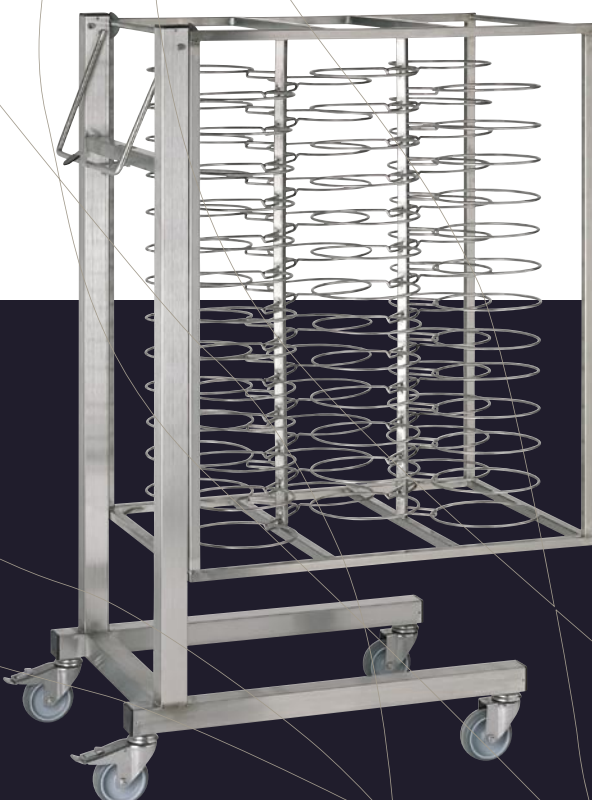
Rack for plates

The banquet system is available as an optional extra for all Visual Cooking combi ovens. The specially designed rack for plates gives you the choice of 65 mm or 78 mm spacing according to the height of the food on your dishes.

In addition, the rack is designed to ensure optimum circulation of heat and steam in the oven chamber so that you get the most gentle regeneration of the food. You can use plates with a diameter of up to 310 mm.

The table below shows the capacity of the various racks for plates. The capacity depends on the preferred spacing.

Oven size	Number of plates 78 mm spacing	Number of plates 65 mm spacing
1.06	15	20
1.08	21	26
1.10	27	32
1.12	32	38
1.16	42	50
1.20	49	58
1.20 roll-in	48	57
2.10	51	63
2.14	72	85
2.20 roll-in	99	117





Great results with Cook & Regen

All Visual Cooking ovens are equipped with the programme Cook & Regen which is ideal for finishing or regenerating food arranged on plates. The temperature range for Cook & Regen is 30° - 180°C, which ensures gentle regeneration and high-quality end products.

The automatic humidity control provides the correct level of humidity in the oven chamber and retains the appearance and juiciness of the food. Therefore, it is not necessary to cover the food with silver foil or a lid; and you avoid condensation on the plates.

The reversing fan of the combi oven ensures that air and steam is equally distributed in the entire oven chamber. To avoid damage to the products, HOUNÖ has preset the fan speed in the Cook & Regen mode at 50%.

With Cook & Regen, you achieve perfectly regenerated food in a very short time. For instance, 12 minutes is enough to regenerate an oven which is fully loaded with plates of meat and vegetables. Select Cook & Regen, set time and temperature, press Start.



High productivity
Flexible preparation
Efficient workflow
Perfect results

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Online dimensional sketches

At our website www.houno.com, you will find more information about Visual Cooking combi ovens and banquet systems.

Furthermore, you can download dimensional sketches of combi ovens and the various sizes of rack for plates.