

Where size matters

CombiSlim ovens fit all kitchens at sea



roast

steam

grill

bake

prove

regenerate

Easy cooking

The brand new CombiSlim ovens make it easy to prepare all kinds of food at sea. The combination of hot air and steam ensures delicious results whether you roast joints of beef, steam vegetables, prove dough, bake rolls or grill pork chops. Add to this, the possibility of regeneration with no compromise on taste and appearance.

Minimum consumption

The unique design of the CombiSlim ovens and the double-glazed oven door ensure low energy consumption. As a result, you save money while also reducing the environmental impact of your kitchen.

Minimum space

Size matters in small kitchens. That is why a CombiSlim oven only measures 51.5 cm in width!

The ovens are available in 3 sizes that use 1/1 GN or 2/3 GN trays. Choose size 23.06, 1.06 or 1.10 according to your needs and serve up to 90 people on board.

Automatic cleaning

With the automatic cleaning system CombiWash®, you save time and money every single day. Use CombiWash at the end of every workday.





Slim design
Slim footprint
Maximum performance



**ONLY
51.1 cm
in width**



Marinised ovens

CombiSlim is available as a marinised oven solution that ensures optimum safety on board. The following features make the difference when preparing food at sea.

Voltage

As the voltage on board ships differs, CombiSlim ovens are available with a voltage that meets your requirement.

Oven door with gas spring

The CombiSlim oven door is fitted with a strong gas spring to prevent the door from slamming or opening in rough sea. This feature facilitates the workflow and increases safety for the chef.

Safety bracket

The specially developed safety bracket ensures that containers, grills and sheets are held in place in the oven - even in rough sea.

Special stand

Special floor fittings make it possible to bolt the stand in place on board and prevent the oven from tipping over. As a result, even foul weather is not able to bring down your combi oven.

Made by HOUNØ A/S • Alsvej 1 • 8940 Randers SV • Denmark • www.houno.com

CombiSlim options



Sizes	23.06	1.06	1.10
Tray size	2/3 GN	1/1 GN	1/1 GN
No. GN trays 20/40 mm	6	6	10
No. GN trays 65 mm	4	4	6

