



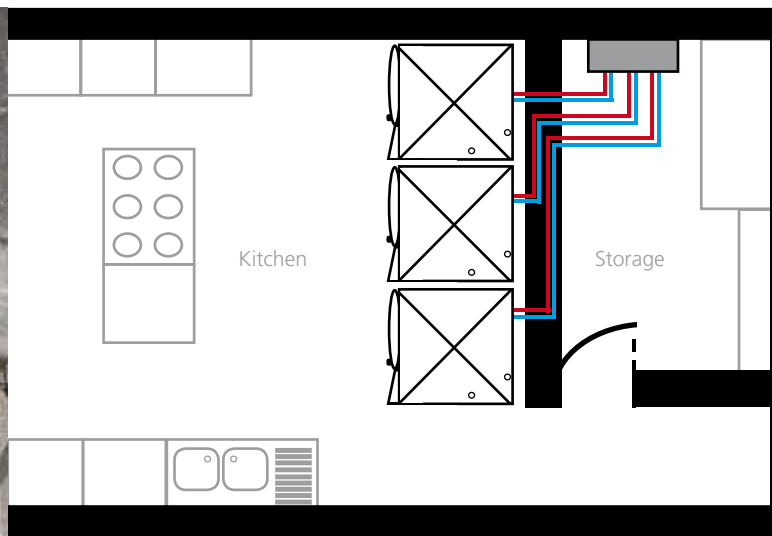
CombiWash Logistics

All Visual Cooking combi ovens are available with the fully automatic cleaning system, CombiWash®. HOUNÖ's central dosing station, CombiWash Logistics, offers you the possibility of intelligent dosing of detergent and rinse aid for several ovens at a time. You can connect an unlimited number of ovens to the station and thus achieve maximum benefit from the centrally located cleaning products.

No chemicals in the kitchen

By locating CombiWash Logistics outside the kitchen, food and chemicals are kept completely separate from each other. Furthermore, the kitchen staff avoids all contact with chemicals.

CombiWash Logistics consists of a transformer and a pump control built into one unit. Each transformer unit comes with two pumps. You can connect as many as four ovens to every transformer unit (regardless of oven size). You can purchase additional transformer units and pumps and compose your very own CombiWash Logistics that matches your kitchen exactly.



Requirements

CombiWash Logistics requires \varnothing 6 mm hoses and $2 \times 0.75 \text{ mm}^2$ cables for each hose. Both are available from HOUNÖ. To ensure the right supply of detergent and rinse aid, the maximum distance between the ovens in the kitchen and CombiWash Logistics should be 20 metres horizontally and five meters vertically. The maximum height of suction of the transformer unit itself is two metres.



No contact with chemicals

Aarhus General Hospital in Denmark decided to remove all chemicals from the hospital kitchen and locate the central dosing station 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.

Birte Due, catering manager at Aarhus General Hospital: *"The ovens are cleaned completely automatically and because of the central dosing of detergent, we have nothing at all to do with the cleaning products. It is so easy, and we avoid manual cleaning"*.

Kim Larsen, technical manager at Aarhus General 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. We have also achieved a cost reduction by purchasing detergent and rinse aid in 60 l canisters which we store in the basement"*.

Unrestricted choice of supplier

You are free to choose any supplier of detergent and rinse aid for CombiWash you like. CombiWash logistics even offers you the possibility of making bulk purchases at a lower price per litre.



Intelligent dosing of detergent

No contact with chemicals

Connect several ovens to one station

Customised solution

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Minimum consumption of water and detergent

CombiWash ensures a spotless oven chamber using a minimum of water and detergent. The intelligent dosing system is your assurance of a correct flow of water, liquid detergent and rinse aid. This means that you always get the right amount of detergent in relation to the amount of water, thus avoiding overconsumption. Good for the environment and for your finances.