



" Visual Cooking helps us secure the quality that a Michelin star requires" .

Jakob de Neergaard,
chef de cuisine at Søllerød Kro,
Denmark

Gastronomy

"Straightforward and simple to use was my first impression of our Visual Cooking ovens"



Restaurant Søllerød Kro

At the Danish Michelin restaurant Søllerød Kro, whose roots reach back to 1677, Jakob de Neergaard sets the menu and offers his guests culinary treats. As chef de cuisine since 2002, he and his restaurant manager Jan Restorff together with the rest of the team have won numerous awards, among others a Michelin star which the restaurant has held since 2007.

In the kitchen, you will always find raw ingredients of the finest quality being prepared with great inspiration from all the award-winning restaurants in Europe where Jacob has worked since he started his career as a chef.

Visual Cooking in the kitchen

Jakob de Neergaard has placed his 4 Visual Cooking combi ovens in the heart of the kitchen where most of the culinary dishes are prepared. At the moment, Søllerød Kro owns one KPE 1.08 and three CPE 1.06 ovens from HOUNÖ.

"The ovens have a display with pushbuttons which is very straightforward and simple to use. You push a couple of buttons and the ovens are up and running, says Jacob de Neergard regarding his choice of ovens from HOUNÖ.



*" The quality of the food
I take out of the ovens is
always just as I want it"*

" After a long workday, I start the automatic cleaning program. When I come in the next day, the ovens are clean and ready to cook new dishes" , says Jacob.

HOUNÖ's KPE and CPE ovens are equipped with the fully automatic cleaning system CombiWash® which ensures a spotlessly clean oven chamber using only a minimum of water. The cleaning takes place in a closed circuit, so the chef avoids any direct contact with chemicals.

Save space with CombiPlus®

For his kitchen at Søllerød Kro, Jakob de Neergaard has chosen two CombiPlus solutions from HOUNÖ. A CombiPlus unit consists of two ovens built together, which offers maximum flexibility.

The two ovens each have their own control panel and steam system and therefore operate independently of each other.

" CombiPlus gives me twice as much capacity in half as much space. This way, I get more room in the kitchen" , Jakob says when asked about his choice of CombiPlus.



Visual Cooking

- ◆ Largest selection of ovens in the world
- ◆ Danish design
- ◆ Quality inside out
- ◆ Low energy and water consumption
- ◆ Minimum noise level
- ◆ Safe and easy operation
- ◆ First-class steaming, roasting and baking results
- ◆ Automatic cleaning, CombiWash®
- ◆ Automatic humidity control, ClimaOptima®

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