

CombiSlim



Quality ovens for every need

HOUNÖ has been developing and manufacturing high-quality combi ovens for over 30 years. Ovens in which design, functionality and flexibility have absolute priority. Ovens which every day efficiently prepare tasty food and provide you with a wide variety of applications.

CombiSlim – compact quality

HOUNÖ's newly developed CombiSlim oven covers the need for a quality oven to fit where there is insufficient space for a large combi oven. Measuring only 51.5 cm in width, this professional combi oven fits any standard-size kitchen. Apart from its quality, the design means it is a pleasure to use.

Unique design and functionality

CombiSlim is made exclusively of quality materials. From the smooth, easy-to-clean glass and stainless steel surfaces, to the long-lasting components inside. Your guarantee for a robust and reliable combi oven with long service life and low energy consumption.



Where size matters – CombiSlim fits all kitchens



Restaurants

Roast, steam, bake, grill or regenerate in one compact unit.



Cafés & Bars

That extra temptation along with a cup of coffee.



Grab & Go shops

The fast way to cater for hungry guests.



Nursing homes

Wholesome food for elderly people.



Kindergartens

Nutritious food for toddlers.



Petrol stations

Easy to operate at all staff levels.

Slim design

Slim footprint

Maximum performance



HOUNÖ

CombiSlim



Detachable door seal

The door seal is detachable and therefore easy to clean and replace.

Integrated drip tray

The stainless steel drip tray leads condensed moisture into the drain.



Multi-point core temperature probe

All ovens are available with a core temperature probe. Three measuring points ensure perfect cooking results.



CombiWash

The fully automatic cleaning system ensures a spotless oven chamber using only a minimum of water and chemicals. Cleaning takes place in a closed circuit and you avoid direct contact with chemicals.



Optional door hinging

Left-hand hinged door is standard but can subsequently be altered in the field.

Two-step safety

All ovens have a two-step safety handle.



Reversing fan

The reversing fan ensures uniform baking results.

Multi-step fan

Nine steps enable you to adjust the fan speed to suit your needs exactly.



4-year warranty

Sign up for the 4-year warranty scheme and rest assured 24/7. CombiSlim ovens have the longest warranty in the industry which makes your investment a safe one.

Freedom of choice – a standard feature

Standard model

When you choose a CombiSlim C model, you get an oven with a user-friendly digital display and turn switch.

Up to 10 programs can be saved, each with 3 process steps.

Available with core temperature probe, hand shower and semi-automatic cleaning function.



Functions

Hot air	30-250°C
Combi 1 & 2	30-250°C
Cook & Regen	30-180°C
Steaming	30-120°C
Preheating	- 300°C

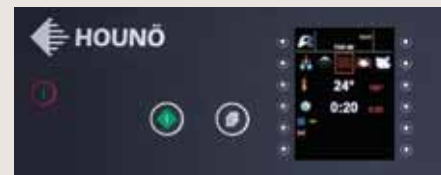
Top model

If you choose a CombiSlim CPE model, you get an oven with an easy-to-read and easy-to-operate panel and crystal clear TFT display.

Up to 200 programs can be saved, each with 10 process steps.

Available with core temperature probe, hand shower and the fully automatic CombiWash cleaning system.

Equipped with HACCP control, timer function and service diagnosis system.



Functions

Hot air	30-250°C
CombiSmart	30-250°C
Cook & Regen	30-180°C
Steaming	30-120°C
Preheating	- 300°C
Proving	30- 40°C
DeltaT and Cook & Hold	
Cooling	

CombiSlim – the compact solution with numerous possibilities



Meat & poultry

Grilling in the oven ensures juicy results.



Fish & shellfish

Fish is prepared gently and safely.



Vegetables

The intense steaming function guarantees juicy, tender and colourful vegetables.



Breaded products

Breaded products get crisp on the outside and juicy on the inside.



Cakes & desserts

The reversing fan ensures perfect results every time.



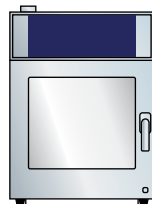
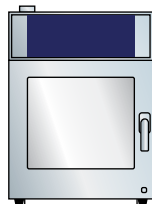
Pizza & snacks

Crisp pizzas with gently prepared toppings.

CombiSlim

- All cooking modes in one compact unit
- Even greater flexibility possible with CombiPlus-Slim (two ovens stacked)
- No need for external extraction hood - use SlimVent and install anywhere
- CombiSlim 2/3 GN or 1/1 GN – same performance!

Oven sizes



Sizes	23.06	1.06	1.10
Tray sizes	2/3 GN	1/1 GN	1/1 GN
No. of trays 20/40 mm in depth	6	6	10
No. of trays 65 mm in depth	4	4	6
Serves	40	60	90
Specifications			
Voltage	400V AC 2N + E 50/60 Hz	400V AC 2N + E 50/60 Hz	400V AC 3N + E 50/60 Hz
Wattage	5.4 kW	6.9 kW	10.4 kW
Current	11A	18A	16A
Voltage	230V AC 1N / 3 + E 50/60 Hz	230V AC 3 + E 50/60 Hz	230V AC 3 + E 50/60 Hz
Wattage	2,7 kW / 5,4 kW	6,9 kW	10,4 kW
Current	13A / 26A	32A	16A
Water connection	3/4" outside	3/4" outside	3/4" outside
Drain	Ø 40 mm outside	Ø 40 mm outside	Ø 40 mm outside
Temperature range	30 - 250°C (preheating up to 300°C)		
Dimensions + weight			
Width	515 mm	515 mm	515 mm
Height	672 mm	672 mm	878 mm
Depth	630 mm	808 mm	808 mm
Weight	55 kg	65 kg	79 kg

Find more inspiration

Visit www.houno.com to see which oven suits your needs.

With the world's widest selection of combi ovens, there's also one for you.



Your combi oven specialist

With more than 30 years' experience in the manufacture of innovative oven solutions, HOUNÖ is one of the world's leading manufacturers of combi ovens and bake-off ovens. As oven specialist, we meet your needs for efficiency, flexibility and reliability.

Through the years, HOUNÖ has grown from a small Danish company into a leading manufacturer of combi ovens worldwide. Our ovens are now supplied to discerning customers all over the world through an extensive network of sales and service partners.

As part of the US based group of companies, the Middleby Corporation, which with its more than 2,000 employees is one of the market leaders in the commercial cooking equipment industry, HOUNÖ has 26 sister companies.

HOUNÖ's top motivated staff is behind CombiSlim.

Visit www.houno.com and be inspired.

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