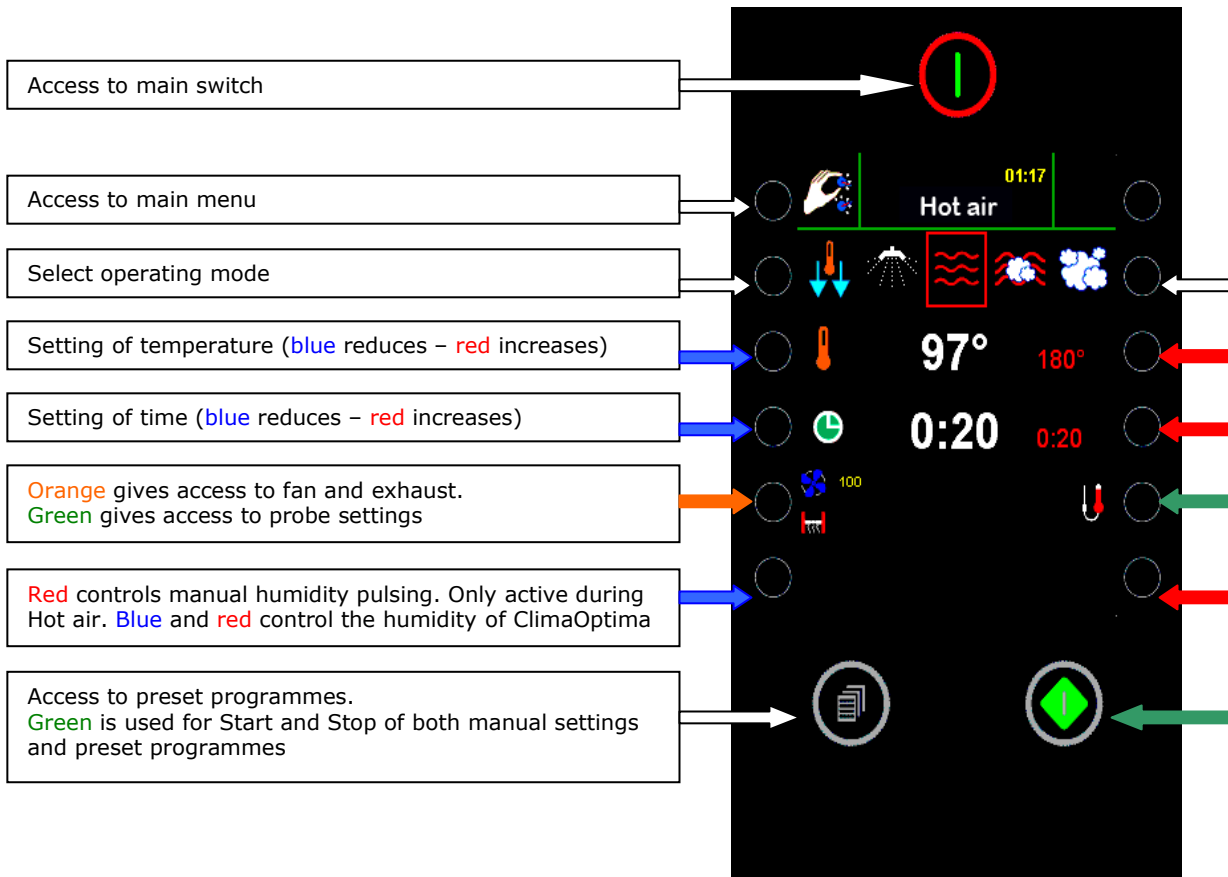


Introduction to using and programming - Visual Cooking CPE, KPE and BPE ovens

HOUNÖ's Visual Cooking CPE, KPE and BPE ovens have an easy-to-operate pushbutton panel. You can either operate the oven manually or use a preset programme.

To set the oven, you simply push the button next to the line where you would like to change a setting. The arrows below describe the different settings. Basically, you just need to select mode, temperature and time.



The red square in the line of operating modes shows the selected mode.

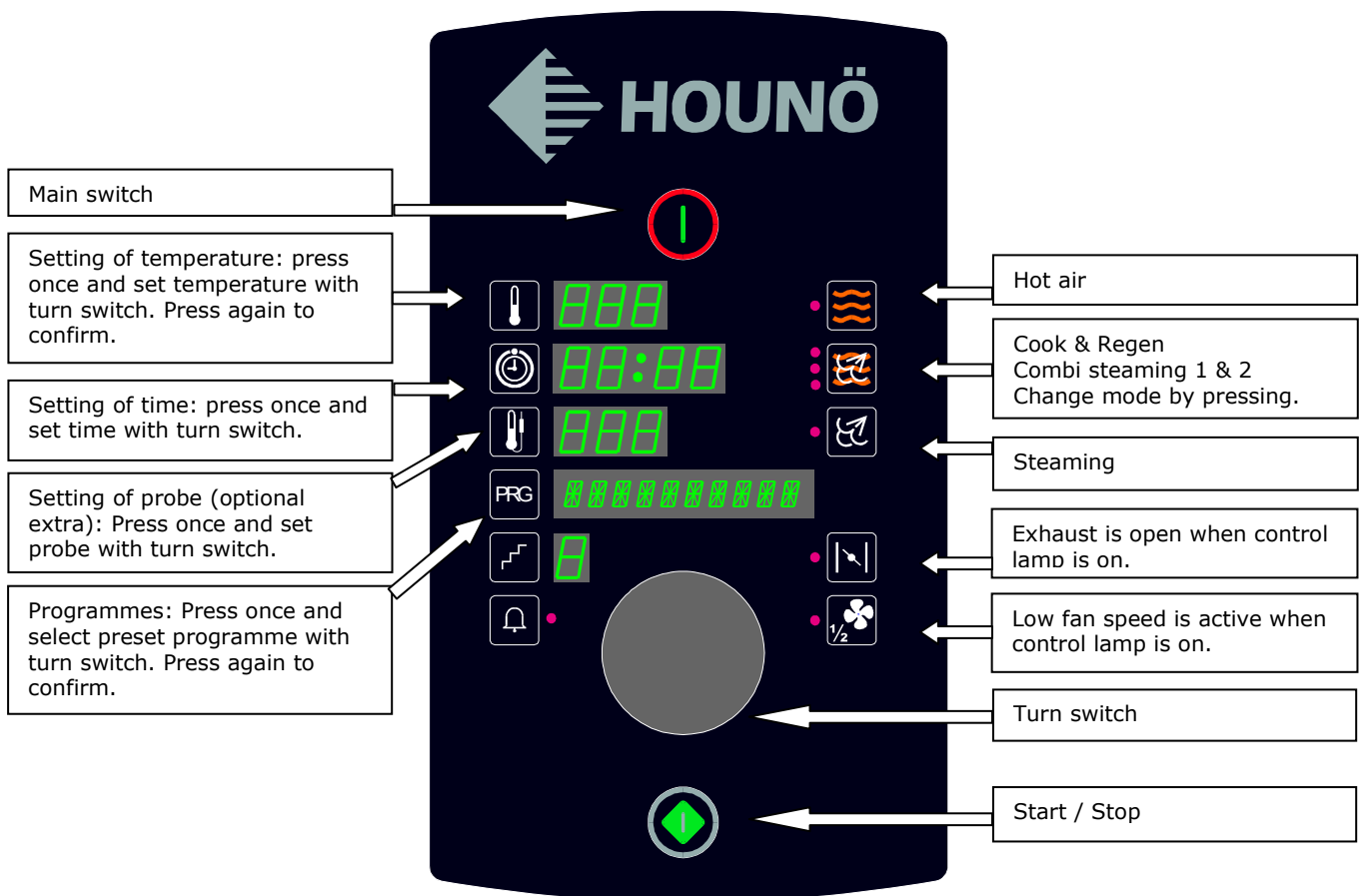
From the main menu, you can set the date, time, timer start and language. In addition, you can edit programmes and access HACCP log files.

For more information about the use and programming of Visual Cooking ovens, please refer to the HOUNÖ user manual. You can also download the HOUNÖ user DVD at www.houno.com.

Introduction to using and programming - Visual Cooking C, K and B ovens

HOUNÖ's Visual Cooking C, K and B ovens are operated by means of a turn switch. You can either operate the oven manually or use a preset programme.

Basically, you just need to select mode, temperature and time. The arrows below describe the different settings.



All C, K and B ovens are equipped with a semi-automatic cleaning programme. This programme is activated by pressing the PRG key and turning the turn switch until CLEANING appears in the display. If the oven is equipped with the fully automatic cleaning programme CombiWash (optional extra), it is activated by pressing the PRG key and turning the turn switch until COMBIWASH appears in the display.

The C and B ovens have no steam generator. Steam is instead added as injection steam. At temperatures between 65 and 100°C, you can steam all kinds of vegetables, rice, pasta, meat and fish.

For more information about the use and programming of Visual Cooking ovens, please refer to the HOUNÖ user manual. You can also download the HOUNÖ user DVD at www.houno.com.