

## Visual Cooking 1.12

Combi ovens model C / CPE  
 Capacity: 12 x 1/1 GN trays



### General features

- Steam technology: injection steam
- Reversible fan ensures perfect roasting and baking
- Adjustable fan speed with 9 steps
- Optional door hinging, left (standard) or right
- Optional distance between runners, 65 mm or 85 mm
- Optional tray size, 1/1 GN (standard) or 400x600 mm
- 2-piece rack, lengthwise insertion
- Easy-to-clean design
- IP X5 protection
- Cabinet and oven chamber in BS 304 S 31 stainless steel
- Rounded corners in oven chamber
- Easily detachable door seal
- Halogen light in oven chamber
- Table model prepared for stand
- Timer function with current time, date and timer
- Manual humidity pulsing
- Preheating up to 300°C

### General operating modes

- Hot air: 30-250°C
- Steaming with injection steam: 30-120°C
- Cook & Regen: 30-180°C

### Scandinavian safety concept

- Oven door with ventilated heat-reflecting glass
- CTD Cool Touch Door (max. outside temperature of 65°C)
- 2-step door handle in stainless steel for optimum safety
- Integrated drip tray in stainless steel, self-emptying
- Automatic door stop at 110° and 180°
- Runners with stop
- Max. working height of 135 cm incl. stand

### C ovens standard features

Panel with turn switch and digital display  
 Memory of 10 programmes - each with up to 3 steps  
 Cook book with 5 preset programmes  
 Combi 1 and Combi 2: 30-250°C  
 Semi-automatic cleaning system  
 Automatic cooling  
 Error registration system



### CPE ovens standard features

Panel with soft keys and TFT display  
 Memory of 200 programmes - each with up to 10 steps  
 Cook book with 65 preset programmes  
 ClimaOptima® automatic humidity control: 70-250°C  
 Proving: 30-40°C  
 CombiWash® fully automatic cleaning system  
 Integrated hand shower  
 Manual or automatic cooling  
 Automatic service diagnosis system  
 HACCP quality control  
 USB connection



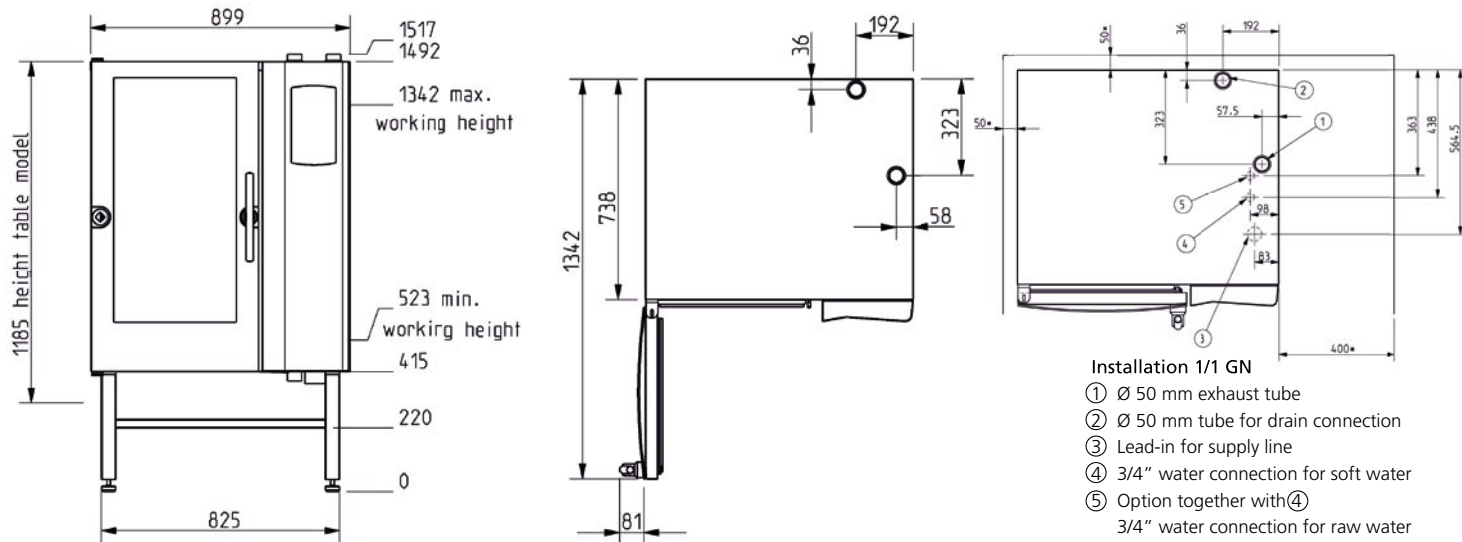
### Optional features (visit [www.houno.com](http://www.houno.com))

CombiWash® fully automatic cleaning system (C)  
 Integrated hand shower (C)  
 Multi-point probe, external location  
 Extra multi-point probe, external location (CPE)  
 Remote control and online access with CombiNet® (CPE)  
 Removable cassette rack  
 Rack for plates, 25 or 38 plates  
 Trolley for rack  
 Insulating thermal blanket  
 Marine version  
 Stands e.g. with runners or shelf  
 Various voltages  
 Extraction hood with or without steam condenser

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*Visual Cooking*



Consult HOUNÖ's Service & Installation manual for further information.

CAPACITY	
Tray size	1/1 GN eller 400 x 600
Number of runners, 65 mm	12
Number of runners, 85 mm	10
Portions	180
Potatoes	48/38 kg
Rice	12 kg
Vegetables	30 kg
Roasts	36-42 kg
Chickens, 900 g	32 stk.
Rolls	180 stk.
SPECIFICATIONS	
Voltage	400V AC 3N + E 50/60 Hz
Wattage	18 kW
Current	26 A
Water connection	3/4" outside
Drain	Ø 50 mm outside

DIMENSIONS	OVEN
Width	900 mm
Height - table model	1185 mm
Height with stand	1495 mm
Depth (excl. handle)	831 mm
Weight	195 kg
DIMENSIONS	OVEN PACKED
Width	1200 mm
Height - table model	1385 mm
Height with stand	1700 mm
Depth (excl. handle)	1000 mm
Weight	210 kg