

Visual Cooking 1.16

Combi ovens model C / CPE
 Capacity: 16 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
- Cassette 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
- Standard 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

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
 KlimaOptima® 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



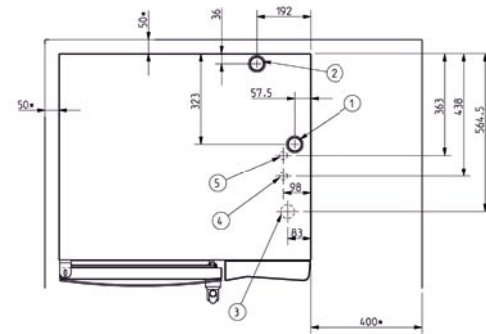
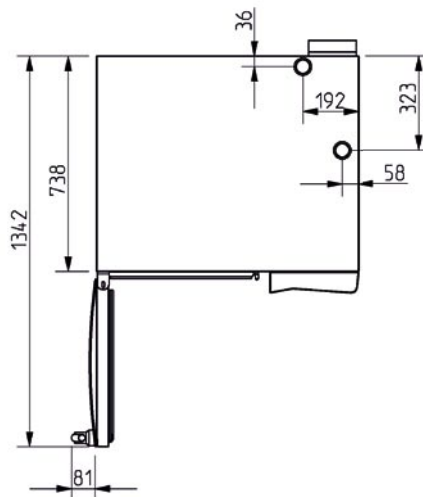
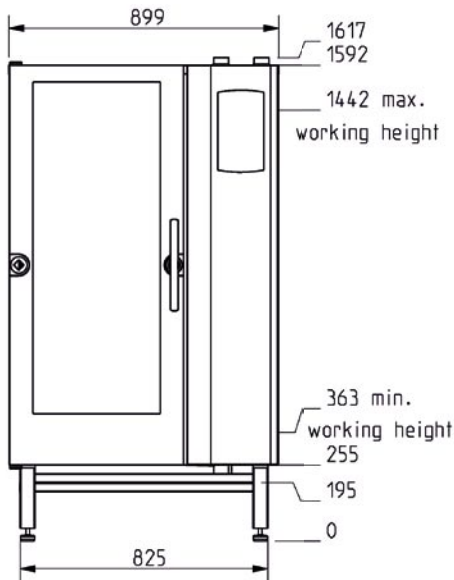
Optional features (visit www.houno.com)

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)
 Rack for plates, 42 or 50 plates
 Trolley for rack
 Insulating thermal blanket
 Extra door, PassThrough version
 Marine version
 Various voltages
 Extraction hood with or without steam condenser

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Visual Cooking



Installation 1/1 GN

- ① Ø 50 mm exhaust tube
- ② Ø 50 mm tube for drain connection
- ③ Lead-in for supply line
- ④ 3/4" water connection for soft water
- ⑤ Option together with ④
3/4" water connection for raw water

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

CAPACITY	
Tray size	1/1 GN eller 400 x 600
Number of runners, 65 mm	16
Number of runners, 85 mm	12
Portions	240
Potatoes	64/51 kg
Rice	16 kg
Vegetables	40 kg
Roasts	48-56 kg
Chickens, 900 g	40 stk.
Rolls	240 stk.
SPECIFICATIONS	
Voltage	400V AC 3N + E 50/60 Hz
Wattage	24 kW
Current	35 A
Water connection	3/4" Outside
Drain	Ø 50 mm Outside

DIMENSIONS	OVEN
Width	900 mm
Height - table model	
Height with stand	1595 mm
Depth (excl. handle)	886 mm
Weight	225 kg
DIMENSIONS	OVEN PACKED
Width	1200 mm
Height - table model	
Height with stand	1800 mm
Depth (excl. handle)	1000 mm
Weight	240 kg