

Visual Cooking 2.14

Combi ovens model K / KPE
 Capacity: 14 x 2/1 GN trays or
 28 x 1/1 GN trays



General features

- Steam technology: steam generator
- 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, 2/1 GN (standard) or 1/1 GN
- Cassette rack
- 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
- Indicator of water shortage in steam generator
- AFS Auto Flush System in steam generator
- 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
- Low-temperature steaming: 30-99°C
- Steaming: 100°C
- Forced steaming: 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

K 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



KPE 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
 Multi-point probe, external location
 Delta-T and Cook & Hold
 HACCP quality control
 USB connection



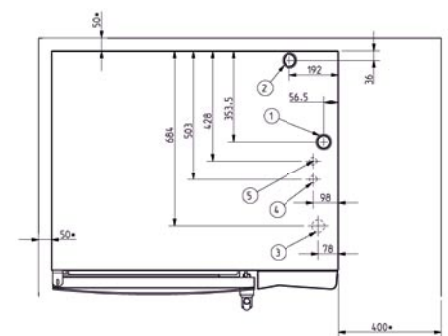
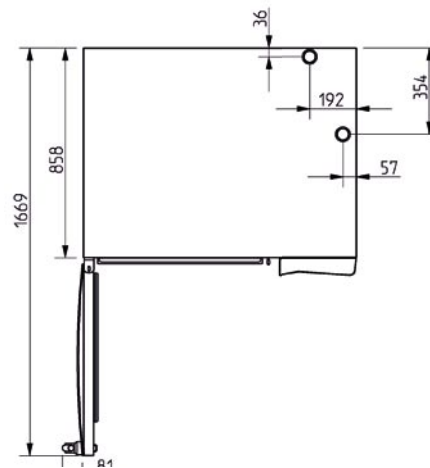
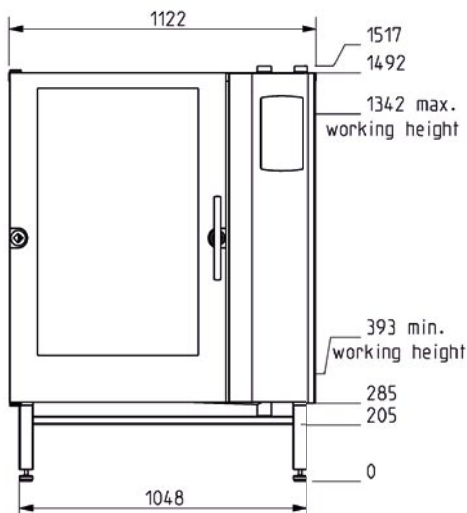
Optional features (visit www.houno.com)

CombiWash® fully automatic cleaning system (K)
 Integrated hand shower (K)
 Multi-point probe, external location (K)
 Extra multi-point probe, external location (KPE)
 Remote control with CombiNet® (KPE)
 Rack for plates, 72 or 85 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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28 x 1/1 Gn trays

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Installation 2/1 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	2/1 GN eller 1/1 GN
Number of runners, 65 mm	14 (28)
Number of runners, 85 mm	11 (22)
Portions	420
Potatoes	112/89 kg
Rice	28 kg
Vegetables	70 kg
Roasts	84-96 kg
Chickens, 900 g	64 stk.
Rolls	420 stk.
SPECIFICATIONS	
Voltage	400V AC 3N + E 50/60 Hz
Wattage	27 kW
Current	39 A
Water connection	3/4" outside
Drain	Ø 50 mm outside

DIMENSIONS	OVEN
Width	1125 mm
Height - table model	1081 mm
Height with stand	1495 mm
Depth (excl. handle)	951 mm
Weight	235 kg
DIMENSIONS	OVEN PACKED
Width	1200 mm
Height - table model	1281 mm
Height with stand	1695 mm
Depth (excl. handle)	1000 mm
Weight	250 kg