

Visual Cooking 2.20 roll-in

Combi ovens model C / CPE
 Capacity: 20 x 2/1 GN trays or
 40 x 1/1 GN trays



General features

- Steam technology: injection steam
- Reversible fan ensures perfect roasting and baking
- Adjustable fan speed with 9 steps
- Left-hinged door
- Optional distance between runners, 67 mm or 85 mm
- Optional tray size, 2/1 GN (standard) or 1/1 GN
- Roll-in trolley with 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
- 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
 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)

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, 99 or 117 plates
 Extra roll-in trolley
 Insulating thermal blanket
 Various voltages
 Extraction hood with or without steam condenser

