

Visual Cooking 2.20 roll-in

Combi ovens model K / KPE

Capacity: 20 x 2/1 GN trays or
40 x 1/1 GN trays



General features

- Steam technology: steam generator
- Reversible fan ensures perfect roasting and baking
- Adjustable fan speed with 9 steps
- Left-hinged door
- Optional distance between runners, 65 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
- Indicator of water shortage in steam generator
- AFS Auto Flush System in steam generator
- 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
- 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

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



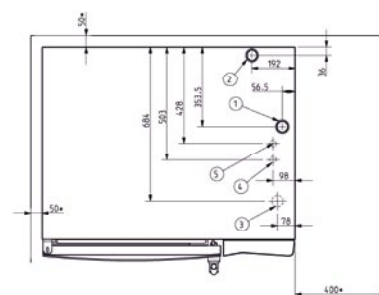
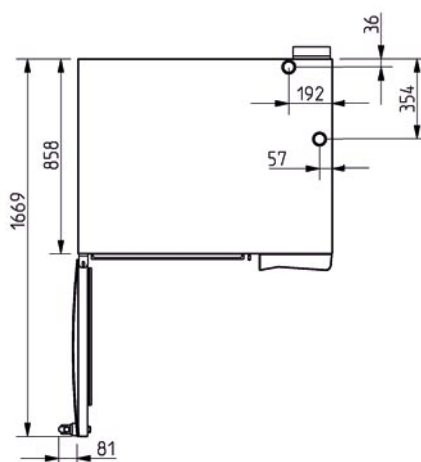
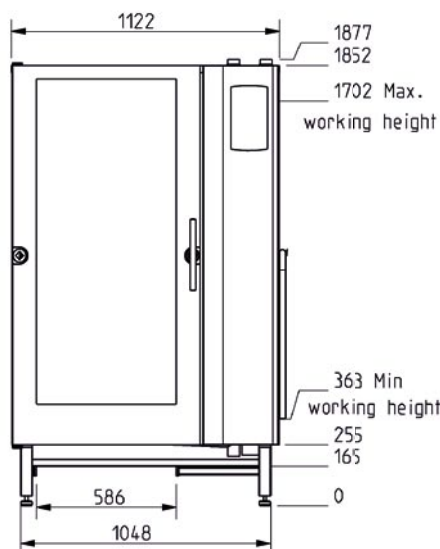
Optional features (visit www.houno.com)

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

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Visual Cooking



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	20 (40)
Number of runners, 85 mm	15 (30)
Portions	600
Potatoes	160/128 kg
Rice	40 kg
Vegetables	100 kg
Roasts	120-140 kg
Chickens, 900 g	96 stk.
Rolls	600 stk.
SPECIFICATIONS	
Voltage	400V AC 3N + E 50/60 Hz
Wattage	60 kW
Current	88 A
Water connection	3/4" udvendig
Drain	Ø 50 mm udvendig

DIMENSIONS	OVEN
Width	1125 mm
Height - table model	
Height with stand	1855 mm
Depth (excl. handle)	1004 mm
Weight	355 kg
DIMENSIONS	OVEN PACKED
Width	1200 mm
Height - table model	
Height with stand	2055 mm
Depth (excl. handle)	1000 mm
Weight	370 kg