

## Visual Cooking 8

Bake-off ovens model B / BPE  
 Capacity: 8 x 400x600 mm 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, 85 mm or 65 mm
- Optional tray size, 400x600 mm (standard) or 1/1 GN
- 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
- Proving: 30-40°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

### B ovens standard features

Panel with turn switch and digital display  
 Memory of 50 programmes - each with up to 10 steps  
 CombiSmart® 10-step humidity control  
 Semi-automatic cleaning system  
 Automatic cooling  
 Error registration system



### BPE 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  
 CombiWash® fully automatic cleaning system  
 Integrated hand shower  
 Cook & Regen: 30-180°C  
 Manual or automatic cooling  
 Automatic service diagnosis system  
 HACCP quality control  
 USB connection



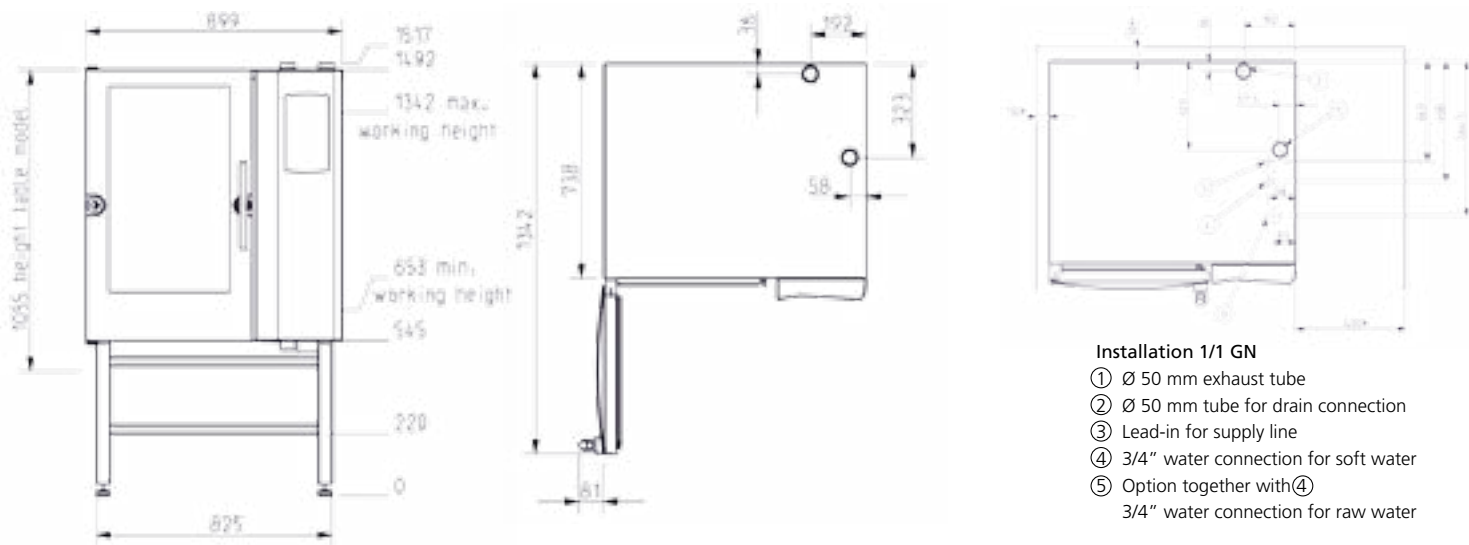
### Optional features (visit [www.houno.com](http://www.houno.com))

CombiWash® fully automatic cleaning system (B)  
 Integrated hand shower (B)  
 Remote control and online access with CombiNet® (BPE)  
 Extraction hood with or without steam condensator  
 Removable cassette rack  
 Trolley for rack  
 Storage trolley  
 Cover for storage trolley  
 Stacking kit for CombiPlus (5)  
 Extra door, PassThrough version  
 Stands e.g. with runners or shelf  
 Various voltages

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#### 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                | 400 x 600 or 1/1 GN     |
| Number of runners, 85 mm | 8                       |
| Rolls                    | 160                     |
| Loaves, 600 g            | 32                      |
| Baguettes, 56 cm         | 32                      |
| Danish pastry            | 92                      |
| 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 | 1055 mm     |
| Height with stand    | 1495 mm     |
| Depth (excl. handle) | 831 mm      |
| Weight               | 175 kg      |
| DIMENSIONS           | OVEN PACKED |
| Width                | 1200 mm     |
| Height - table model | 1255 mm     |
| Height with stand    | 1700 mm     |
| Depth (excl. handle) | 1000 mm     |
| Weight               | 190 kg      |