

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
- 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

C 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



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
 CombiWash® fully automatic cleaning system
 Integrated hand shower
 Manual or automatic cooling
 Automatic service diagnosis system
 HACCP quality control
 USB connection

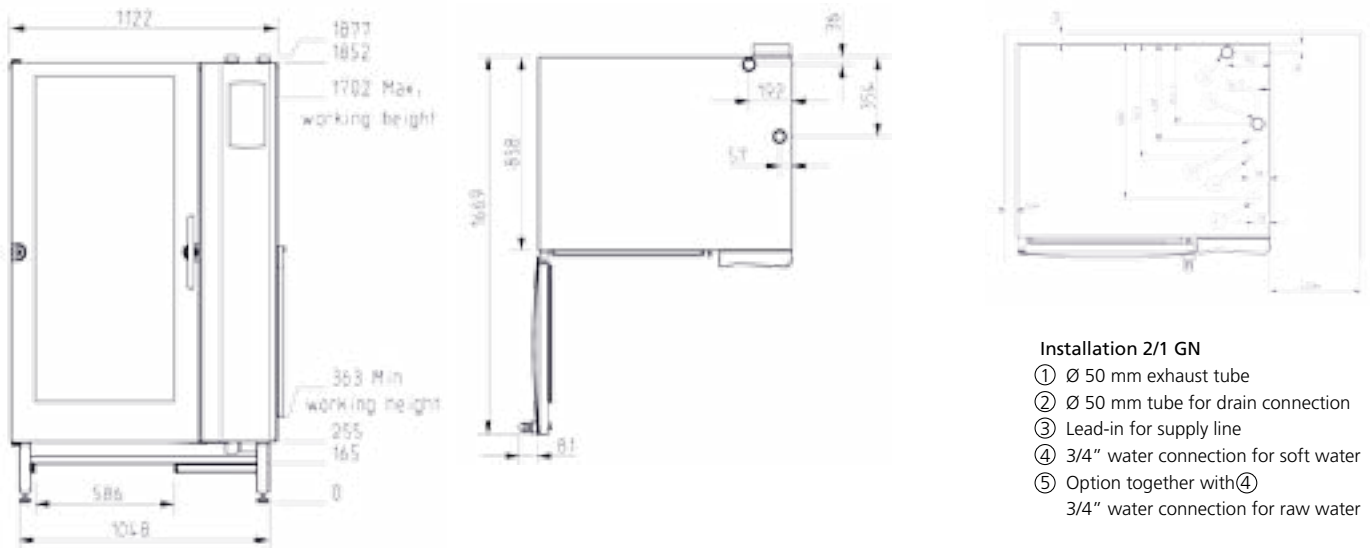


Optional features (visit www.houno.com)

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

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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	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)	1004 mm
Weight	370 kg