



Visual Cooking 1.06



SmartTouch® display



Standard display

VISUAL COOKING OVEN

- 6-tray combi oven (1/1 GN, 65 mm U) or
- 5-tray combi oven (1/1 GN, 85 mm U) or
- 5-tray bakery oven (400x600 EN, 85 mm L)
- Electricity or gas
- Injection or hybrid steam (mix of injection steam and steam from the steam generator)
- SmartTouch® or Standard selection interface
- 2-piece rack
- Integrated hand shower

DIMENSIONS & WEIGHT

| | |
|-----------------------|----------------------------|
| Width | 897 mm |
| Height, table model | 815 mm |
| Height, with stand | 1492 mm |
| Depth, excl handle | 831 mm |
| Weight, electric oven | 130 kg net / 150 kg packed |
| Weight, gas oven | 135 kg net / 155 kg packed |

STANDARD SPECIFICATIONS ELECTRICAL OVEN

| | |
|-------------------|--------------------------------|
| Voltage | 3 NAC 400 V |
| Wattage | 9 kW |
| Power consumption | 13 A |
| Pre-fuse | According to local regulations |
| Water connection | 3/4", outside |
| Drain | Ø50 mm, outside |

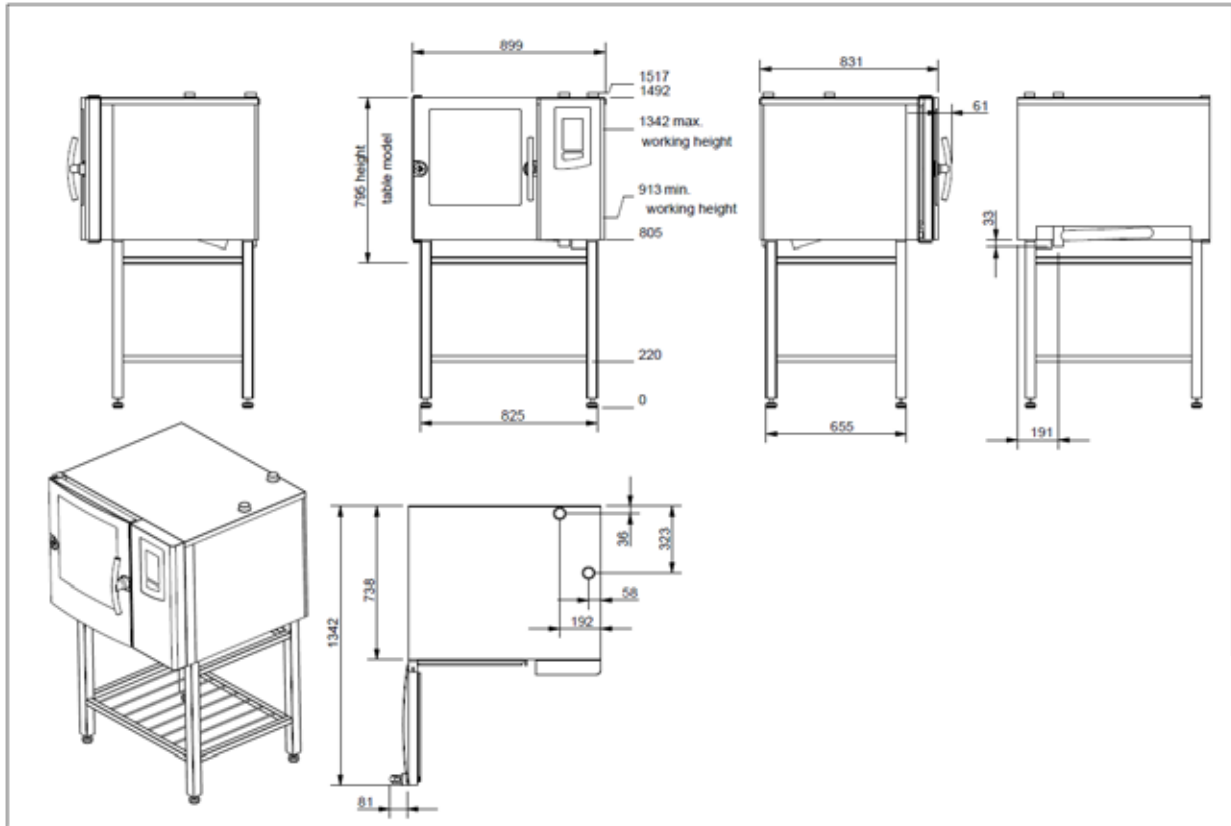
STANDARD SPECIFICATIONS GAS OVEN

| | |
|------------------------|--------------------------------|
| Voltage | 1 NAC 230 V |
| Wattage | 1 kW |
| Power consumption | 8.5 A |
| Pre-fuse | According to local regulations |
| Water connection | 3/4", outside |
| Gas connection | 3/4", outside |
| Drain | Ø50 mm, outside |
| Power, hot air | 13 kW |
| Power, steam generator | 11 kW |





Visual Cooking 1.06



Cooking modes for Touch and Standard models:

- Hot air (convection)
- Steaming
- Low-temperature steaming
- Forced steaming
- CombiSmart® humidity control, 10 steps
- Cook & Regen
- Proving with automatic humidification
- Preheating
- Automatic cooling function
- Manual humidity pulsing
- Reversing, adjustable fan with 9 speeds

Additional features for Touch models:

- Let's Cook Cloud Solution
- CombiWash® automatic cleaning system
- HOUNÖ PROTECT start kit
- Multipoint temperature probe
- Chef's recipe collection
- Baker's recipe collection
- Favourites selection
- Quick Select Recipes (QSR)
- Advanced RackTimer for tailored menu handling
- Keypad for temperature adjustment
- HACCP quality control, 60 days in PDF format
- USB connection

Additional cooking modes for Touch models:

- SmartChef®, automatic cooking
- ClimaOptima®, automatic humidity control
- Automatic humidity pulsing
- RackTimer® with up to 20 timers
- Cool-down function
- Delta-T
- Cook & Hold



Tested quality and safety:

