

# Visual Cooking



Hotels & Restaurants  
Institutions



## Visual Cooking combi ovens

For more than 30 years, HOUNÖ has been developing and manufacturing high-quality combi ovens. Ovens in which design, functionality and flexibility have absolute priority. Ovens which every day efficiently prepare tasty food and provide you with a wide variety of applications. The result is Visual Cooking.

The unique design of the Visual Cooking ovens puts emphasis on the delicious products being prepared in the oven. Visual Cooking represents a strong oven programme with models, sizes and functions which precisely suit your kitchen and your needs.

### Unique design and functionality

Based on the well-known Scandinavian design traditions, Visual Cooking combines user-friendliness with elegant details. The smooth surfaces and advanced technology ensure you a productive oven in which design, functionality and quality form a synthesis.



Unique design and functionality  
Superior quality inside out  
Wide range of sizes  
Customised solutions

*" At HOUNÖ, we provide our customers with top-of-the-range combi ovens that ensure high flexibility and best-in-class performance. We care for our environment and for those who cooperate with us".*

Morten Ammentorp Nielsen,  
Managing Director, HOUNÖ A/S

### Superior quality inside out

Visual Cooking is made exclusively of quality materials at the HOUNÖ production facilities in Randers, Denmark. From the smooth stainless steel surfaces to the long-lasting components inside the oven. Elaborate quality testing of each oven which leaves the factory and the exclusive choice of materials are your assurance of a robust and reliable combi oven with a long service life.



### **Freedom of choice**

HOUNÖ offers ovens for any requirement. We take great pride in developing oven solutions that give you freedom of choice. Visual Cooking spans the widest range of ovens in the commercial cooking equipment industry. As a result, we are always ready to offer you an oven solution that matches your kitchen. Add to this, our vast selection of accessories. The choice is yours.

### **Wide range of sizes**

As the only oven manufacturer, HOUNÖ offers combi ovens in as many as 9 different sizes. You choose between capacities of 6 to 40 trays, and therefore you will always get an oven solution that exactly meets your requirements. No more, no less.

### **Customised solutions**

On the basis of expert guidance, practical innovations and an extensive range of ovens and accessories, we customise oven solutions to meet your needs. Solutions that enable optimum positioning and utilisation in your kitchen. Which oven solution do you prefer?



## **Return on investment**

Visual Cooking is a long-term investment. The choice of quality materials and the continuous product development are your assurance of a reliable oven with a long service life, high efficiency and low energy consumption.

The user-friendly operation of the combi oven coupled with its high productivity and versatility ensure optimum utilisation of your raw products and reduced shrinkage. You save time as well as money.



## Food for one or for many

Hotels, restaurants and cafés use Visual Cooking to meet the expectations of their guests for extraordinary and delicious food served within a short time. Visual Cooking has been created with the intention of easing the workday for chefs and their staff whether the party consists of one guest or 2,000.

In the open kitchen, the unique design of the Visual Cooking oven draws attention to the delicious quality products being prepared.

### Perfect results

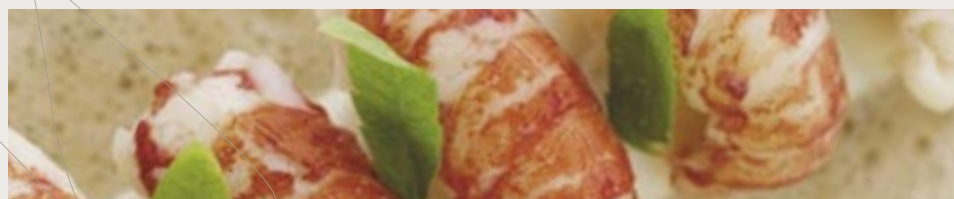
The many functions of the combi oven increase efficiency and ensure a perfect result. Every time. Because of the gentle preparation, the raw products are utilised to the full, shrinkage is reduced and the preparation time is often shortened. Visual Cooking offers you easy preparation, perfect taste and juiciness as well as better earnings due to satisfied guests generating an increase in turnover.

## Hotels & Restaurants



### Scope for creativity

Visual Cooking makes it easy to create your own courses and recipes. Whether you prefer to fine-adjust the pre-set standard programmes or compose your own recipes. With programmes, it is easy to always achieve uniform and delicious results.





## Flexibility during the workday

Visual Cooking can be used for almost any kind of food preparation. This saves space in your kitchen and reduces the need to invest in additional equipment.

Depending on your kitchen and your needs, you choose between two Visual Cooking oven lines. The C line consists of all-round ovens that can steam and roast as well as bake. If, for instance, you cook mainly potatoes, rice and root crops, one of the K line ovens may be the better choice.

### Flexible preparation

To achieve higher flexibility, you may avail yourself of long-time roasting when there is nobody in the kitchen – for instance, during the night. Long-time roasting of roast beefs, hams, etc. produces tender and juicy results, less shrinkage and offers the opportunity of utilising the capacity of the oven to the full. This saves you time as well as money.



*"In our busy restaurant, it is important that we can always rely on our combi ovens. Visual Cooking meets all our requirements as to reliability in operation and gentle preparation"* says Leif Mannerström, Owner and Executive Chef at Sjömagasinet, Sweden.

The reputable restaurant, Sjömagasinet, has one Michelin star.



## Quick serving with a banquet system

For large dinner parties, the Visual Cooking banquet system helps you ensure quick serving and hot food for all your guests. The banquet system consists of a specially designed rack for plates, a trolley system for quick handling and an insulating thermal cover for keeping the food hot.



## When serving many people

Companies, schools, nursing homes and hospitals successfully use Visual Cooking for the preparation of all kinds of food – from vegetables, potatoes, rice, meat and fish to bread and desserts. With a Visual Cooking oven, you have the possibility of cooking for many without compromising on the quality. The gentle cooking process ensures optimum taste and nutrition as well as reduced shrinkage during roasting.

### A helping hand in the kitchen

It is easy to achieve delicious and uniform results with Visual Cooking. The user-friendly operation panel and the pre-set programmes make the use of Visual Cooking efficient and safe. Choose a programme, press start and Visual Cooking takes over.

You save time by also using the combi oven when there is no one in the kitchen. Long-time roasting of roast beefs, hams, etc. during the night produces tender and juicy results and less shrinkage. You utilise the capacity of the oven to the full and productivity is increased.

## Institutions



### High productivity

In a Visual Cooking oven, you may prepare different food products at the same time without the flavour of one product affecting that of the others. Furthermore, the various operating modes enable the production of large amounts of food in a short time. This way, you achieve high productivity and flexibility.



## Numerous applications

With its numerous applications, Visual Cooking reduces the need to invest in additional equipment. Food that used to be cooked on cookers, in tilting frying pans or in pots can efficiently be cooked in a combi oven, saving you time and space.

Depending on your kitchen and your needs, you choose between two Visual Cooking oven lines. The C line consists of all-round ovens that can steam and roast as well as bake. If, for instance, you cook mainly potatoes, rice and root crops, one of the K line ovens may be the better choice.



### System catering

Visual Cooking offers the possibility of system catering and the K line is the ideal choice for the central kitchen which handles the greater part of the production. If you use decentralised reheating of chilled food, ovens from the C line may be the obvious choice.



*" Visual Cooking ensures us simple as well as reliable preparation of large amounts of hot food for our many wards" says Bodil Jessen, catering officer at the Regional Hospital of Viborg, Denmark.*

The Regional Hospital of Viborg has 15 combi ovens and prepares food for more than 1,000 people every day.

## Efficient handling with trolleys

With a Visual Cooking trolley system, you achieve efficient handling when preparing food for many people. HOUNÖ offers a wide variety of roll-in trolleys and trolleys for cassette racks to ease the work process in your kitchen and increase productivity. Trolleys for racks ensure correct ergonomics when you load and unload the oven.





## Freedom of choice

First, choose the combi oven from the Visual Cooking C or K line which exactly matches your kitchen. The C line consists of all-round ovens that can roast, bake and steam by means of injection steam. If you have a large steaming requirement, we recommend a combi oven from the K line which, in addition to injection steam, is equipped with a steam generator.

Then choose between as many as 9 oven sizes according to your capacity requirements. Finally, you choose between two levels of equipment to find the oven that best fulfils your wishes in terms of features and functions.

### Standard models

The standard models of the Visual Cooking range are the C and K ovens which are both equipped with a user-friendly digital display with a turn switch. Furthermore, they hold 10 programs - each with up to 3 process steps - timer function and a semi-automatic cleaning system. Additional extras such as a fully automatic cleaning system help you create the oven solution which best matches your kitchen.

### Top models

The top models are the CPE and KPE ovens, which have an easy-to-read and easy-to-operate pushbutton panel and a crystal clear TFT display. The CPE and the KPE hold 200 programmes each with up to 10 process steps, offering the user optimum possibilities for correct preparation. Moreover, these ovens are equipped with advantageous functions such as automatic humidity control, HACCP, fully automatic cleaning system and hand shower.

### Equipment

Depending on which model you choose, different equipment and functions are included. See pp. 14 - 15 for a complete survey of standard equipment and optional extras.





## Flexibility with CombiPlus®

With CombiPlus, you get variable capacity, easy cleaning and good economy. The CombiPlus solution consists of two ovens built together and you can combine all ovens with a capacity of 6, 8 and 10 trays. However, we recommend a maximum capacity of 16 trays on account of the working height.

A CombiPlus does not take up any more space than an ordinary oven, and you can save energy by turning off one of the ovens during off-peak periods. The two ovens have separate control panels and steam systems and therefore work independently of each other. It is thus possible to use different operating modes at the same time.

A CombiPlus is a modular construction and stackable so that if at some point in time you wish to increase the capacity in your kitchen, you can easily do so without taking up additional floor space.

Like the other Visual Cooking ovens, a CombiPlus has an easy-to-clean and hygienic design.



## Efficiency with PassThrough

As a unique oven solution, HOUNÖ offers an oven with two doors – the so-called PassThrough oven. The two oven doors form a sharp separation between the products to be cooked and the finished products, thus preventing cross contamination – when you handle poultry, for instance.

By placing the PassThrough oven in the open kitchen and having the chef prepare the food right in front of the guests, you create attention and, as it turns out, increased turnover.



## Save time with Visual Cooking

If you place the PassThrough oven between the kitchen and the serving area, the oven can be loaded from the kitchen side and unloaded from the opposite side when the products are ready. This improves the logistics in your kitchen considerably and you save time as well as money.

## Operating modes

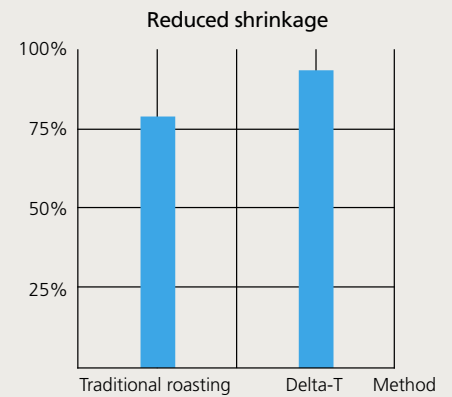
Food products are different and therefore they require individual preparation. The many operating modes which Visual Cooking features make it easy to achieve delicious results and good economy. For a complete survey of operating modes, see p. 14.

### Automatic humidity control with ClimaOptima®

Braised products with a crispy surface, juicy meat products and perfect bread are just a few of the results you achieve by using the automatic humidity control, ClimaOptima. The programme sees to it that the desired humidity level in the oven chamber is kept constant and ensures high-quality products.

### Juicy results with Delta-T and Cook & Hold

The use of one or two core temperature probes guarantees you the desired core temperature during the cooking process. Delta-T controls the oven temperature on the basis of the core temperature. This results in the most gentle preparation of the meat and reduces shrinkage by 14%. Cook & Hold makes it possible to retain the consistency of the meat, even after the cooking process is over.



When roasting 40 kg of meat using Delta-T, shrinkage is reduced by 3.2 kg (14%) on average as compared to traditional roasting. At a price of 6 EUR per kilo, this yields a saving of 20 EUR.

## Programmes

With room for as many as 200 programmes, Visual Cooking offers you ample opportunity to use many different recipes. You are able to compose recipes that match your kitchen precisely. Using the pre-set programmes, you only have to press one button and the cooking process starts. User-friendly and time-saving.

If you opt for CombiNet®, you can easily enter programmes and copy them for other ovens. CombiNet also features remote operation of all functions. Read more about CombiNet at [www.houno.com](http://www.houno.com).



## Controlling quality

Use the HACCP control function to document the cooking process. HACCP automatically collects and saves data on production time and duration, production temperature and core temperature. Read more about HACCP at [www.houno.com](http://www.houno.com).

# Return on investment

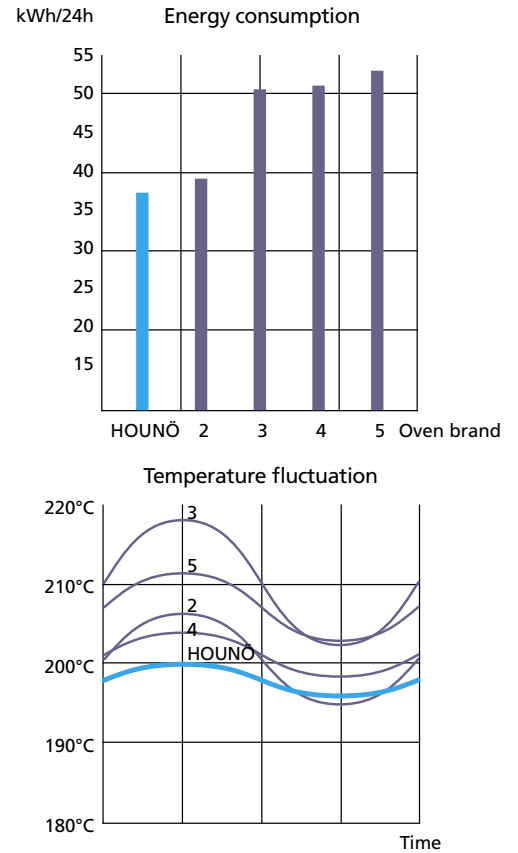
Visual Cooking is a long-term investment. The choice of quality materials is your assurance of a reliable oven with a long service life. Visual Cooking is therefore an investment with a long depreciation period.

## Documented energy savings

The unique design of the oven, the double-glazed oven door and the extra thick insulation of the oven chamber ensure minimum loss of heat and an always correct oven temperature. You save energy and money every single day.

Tests performed at the independent Technological Institute of Denmark document that Visual Cooking uses up to 30% less kWh compared to comparable combi ovens from leading competitors. By choosing Visual Cooking, you achieve considerable savings and reduce the environmental impact.

In addition, tests show that measured against the combi ovens of our four largest competitors, Visual Cooking boasts the smallest temperature fluctuation. A fluctuation of only 4.4°C at 200°C ensures Visual Cooking the highest level of accuracy, and the result is perfectly prepared dishes.



# CombiWash®

With the fully automatic cleaning system CombiWash, you save time as well as money, because CombiWash has a very low consumption of energy and detergents. Use CombiWash at the end of every workday. According to requirement, you choose between four cleaning programmes, and CombiWash ensures a spotless oven chamber with no residues of soap. As the cleaning takes place in a closed circuit, you avoid direct contact with chemicals.



# HOUNÖ

*Visual Cooking*



### Automatic doorstop

The door hinges have a stop function in positions 110° and 180°, which makes the loading and unloading of products easier and improves your safety while you work.

### Ventilated double-glass

The ventilated double-glass in the oven door ensures that the temperature on the outside of the oven door remains below 65°C.



### Runners with stops

All runners have a special stop function at the end to ensure that the trays are placed correctly in the oven.

### Integrated drip tray

The integrated drip tray minimises the risk of slippery floors, as it effectively intercepts condensed moisture from the oven and leads it into the drain.



### Two-step safety handle

The large and easily operated handle opens the door in two steps. Upon opening, the fan motor is automatically disconnected.

### Optional door hinging

All ovens are available with a left-hand or right-hand hinged door at no extra cost. A left-hand hinged door is standard, but the door is subsequently reversible.



### Detachable door seal

The door seal is detachable and therefore easy to clean. The seal can be exchanged without the use of tools, saving you the costs of a service engineer.


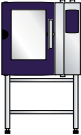

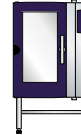





### Easy access from the front

The service engineer has easy access to the components inside the oven, as the front panel can be lifted off with a minimum of effort.





## Model sizes

SIZE	1.06	1.08	1.10	1.12	1.16	1.20	2.10	2.14	2.20
									
<b>CAPACITY</b>									
Tray size	1/1 GN or 400 x 600 mm	1/1 GN or 400 x 600 mm	1/1 GN or 400 x 600 mm	1/1 GN or 400 x 600 mm	1/1 GN or 400 x 600 mm	1/1 GN or 400 x 600 mm	2/1 GN or 1/1 GN	2/1 GN or 1/1 GN	2/1 GN or 1/1 GN
Number of runners, 65 mm	6	8	10	12	16	20	10 (20)	14 (28)	20 (40)*
Number of runners , 85 mm	5	7**	8	10**	12	15	8 (16)	11 (22)	15 (30)
Portions	90	120	150	180	240	300	300	420	600
Potatoes	24/20 kg	32/25 kg	40/32 kg	48/38 kg	64/51 kg	80/64 kg	80/64 kg	112/89 kg	160/128 kg
Rice	6 kg	8 kg	10 kg	12 kg	16 kg	20 kg	20 kg	28 kg	40 kg
Vegetables	15 kg	20 kg	25 kg	30 kg	40 kg	50 kg	50 kg	70 kg	100 kg
Roasts	18-21 kg	24-28 kg	30-35 kg	36-42 kg	48-56 kg	60-70 kg	60-70 kg	84-96 kg	120-140 kg
Chickens, 900 g	16 pcs	16 pcs	24 pcs	32 pcs	40 pcs	48 pcs	48 pcs	64 pcs	96 pcs
Rolls	Pcs per 1/1 GN sheet: 15								
<b>SPECIFICATIONS</b>									
Voltage***	400V AC 3N + E								
Wattage	9 kW	18 kW	18 kW	18 kW	24 kW	36 kW	27 kW	27 kW	60 kW
Current	13 A	26 A	26 A	26 A	35 A	52 A	39 A	39 A	88 A
Water connection	3/4" RG outside (soft water)								
Drain	Ø 50 mm outside								
Temperature range	30 - 250°C (preheating up to 300°C)								
<b>DIMENSIONS + WEIGHT</b>									
Width	900 mm	900 mm	900 mm	900 mm	900 mm	900 mm	1125 mm	1125 mm	1125 mm
Height – table model	795 mm	925 mm	1055 mm	1185 mm					
Height with stand	1495 mm	1495 mm	1495 mm	1495 mm	1595 mm	1855 mm	1495 mm	1495 mm	1855 mm
Depth (excl. handle)	831 mm	831 mm	831 mm	831 mm	886 mm	886 mm	951 mm	951 mm	1004 mm
Weight	150 kg	170 kg	190 kg	210 kg	240 kg	270 kg	230 kg	250 kg	370 kg

\* Distance between runners 67 mm. \*\* Cassette rack: One runner less. \*\*\*Available with other voltage.

## Visual Cooking on the Internet

Find inspiration and documentation at [www.houno.com](http://www.houno.com):

- Brochures and product sheets
- Product descriptions
- Dimensional sketches
- User DVD and manuals
- Try hands-on programming of an oven
- Recipes for cooking in a Visual Cooking oven



## MODELS

		C	CPE	K	KPE
<b>Model sizes:</b>					
1/1 GN: 1.06, 1.08, 1.10, 1.12, 1.16, 1.20 and 1.20 roll-in		•	•	•	•
2/1 GN: 2.10, 2.14 and 2.20 roll-in		•	•	•	•
<b>Operation panels:</b>					
Panel with turn switch and digital display		•		•	
Touchpanel with soft keys and TFT display			•		•
Various languages		•	•	•	•
<b>Programming capacity:</b>					
10 programs each holding up to 3 process steps		•		•	
200 programs each holding up to 10 process steps			•		•
<b>Steam systems:</b>					
Steam generator and injection steam				•	•
Injection steam		•	•		
<b>Operating modes:</b>					
Hot air	30 - 250°C	•	•	•	•
Steaming with steam generator	100°C			•	•
Steaming with injection steam	100°C	•	•		
Low-temperature steaming	30 - 100°C			•	•
Forced steaming	120°C			•	•
Combi steaming in 2 steps	30 - 250°C	•		•	
ClimaOptima®, automatic humidity control	30 - 250°C		•		•
Cook & Regen	30 - 180°C	•	•	•	•
Proving	30 - 40°C		•		•
Delta-T			o		•
Cook & Hold			o		•
<b>Additional functions:</b>					
Preheating	30 - 300°C	•	•	•	•
Manual cooling function			•		•
Automatic cooling function		•	•	•	•
Manual humidity pulsing		•	•	•	•
Reversing fan		•	•	•	•
Multistep fan	9 steps	•	•	•	•
Control of motor for extraction hood		•	•	•	•
<b>Core temperature probe:</b>					
Multipoint core temperature probe - no. 1		o	o	o	•
Multipoint core temperature probe - no. 2			o		o
<b>Timer function:</b>					
Timer - current time and date		•	•	•	•
Timer function		•	•	•	•
<b>Information systems:</b>					
HACCP			•		•
Service diagnosis			•		•
Scale detection					•
Consumption counters			•		•
Testing and adjusting functions		•	•	•	•
<ul style="list-style-type: none"> <li>• Standard</li> <li>o Optional extra</li> <li>o* Optional extra without additional costs</li> </ul>					

## MODELS

	C	CPE	K	KPE
<b>PC, network and Internet connection:</b>				
USB		●		●
CombiNet® holding five functions:		○		○
• Monitoring and operating oven by remote control				
• Recipe management				
• HACCP				
• Service diagnosis				
• Software updating				
<b>Cleaning:</b>				
CombiWash®, fully automatic cleaning system	○	●	○	●
Semi-automatic cleaning system	●		●	
Hand shower	○	●	○	●
CombiWash Logistics, central dosage station	○	○	○	○
Removable rack	●	●	●	●
Easy-to-clean design	●	●	●	●
<b>Racks:</b>				
2-piece rack - model size 1.06 - 1.12	●	●	●	●
Cassette rack - model size 1.06 - 1.12	○	○	○	○
Cassette rack - model size 1.16, 1.20, 2.10 and 2.14	●	●	●	●
Roll-in trolley - model size 1.20 roll-in and 2.20 roll-in	●	●	●	●
Rack for sheet size 400 x 600 mm	○*	○*	○*	○*
<b>Safety details:</b>				
2-step safety handle	●	●	●	●
Automatic disconnection of fan motor when door opens	●	●	●	●
Ventilated, heat-reflecting glass in oven door	●	●	●	●
Door hinging with locking positions at 110° and 180°	●	●	●	●
Integrated drip-tray system	●	●	●	●
Automatic flushing of steam generator			●	●
Indication of water shortage in steam generator			●	●
Thermoswitch	●	●	●	●
<b>Additional product features:</b>				
Optional door hinging - LH hinging is standard*	●	●	●	●
Detachable door sealing	●	●	●	●
Rounded corners in oven chamber	●	●	●	●
Halogen light in oven chamber	●	●	●	●
Service access from the front	●	●	●	●
Stainless steel cabinet in BS 304 S 31	●	●	●	●
Double water connection possible	●	●	●	●
Adjustable feet	●	●	●	●
<b>Approvals:</b>				
CE	●	●	●	●
UL / CUL	○*	○*	○*	○*
GOST / GOST-R	○*	○*	○*	○*
NSF	○*	○*	○*	○*
IP X5	●	●	●	●
<b>Special versions:</b>				
CombiPlus® - 2 ovens stacked**	○	○	○	○
PassThrough - oven with door at the front and at the rear***	○	○	○	○
Fat separation system****	○	○	○	○
Various voltages	○	○	○	○
Marine solution	○	○	○	○

\* 1.20 roll-in & 2.20 roll-in are only available with left-hand hinged door

\*\* Available in oven size 1.06+1.06, 1.06+1.08, 1.06+1.10 and 1.08+1.08

\*\*\* Available in oven size 1.06, 1.10, 1.16 and 1.20

\*\*\*\* Available for oven size 1.06, 1.10, 1.16 and 1.20



## Your combi oven specialist

With more than 30 years' experience in the manufacture of innovative oven solutions, HOUNÖ is one of the world's leading manufacturers of combi ovens and bake-off ovens. As oven specialist, we meet your needs for efficiency, flexibility and reliability.

Through the years, HOUNÖ has grown from a small Danish company into a leading manufacturer of combi ovens worldwide. Visual Cooking ovens are now supplied to discerning customers all over the world through an extensive network of sales and service partners.

As part of the US based group of companies, the Middleby Corporation, which with its more than 1,700 employees is one of the market leaders in the commercial cooking equipment industry, HOUNÖ has 25 sister companies and a division in Sweden.

HOUNÖ's top motivated staff is behind Visual Cooking. With the widest range of combi ovens in the industry, we are able to create customised solutions that suit your needs exactly.

Visit [www.houno.com](http://www.houno.com) and be inspired!

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