

Visual Cooking



Convenience



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 shop 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 shop. 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

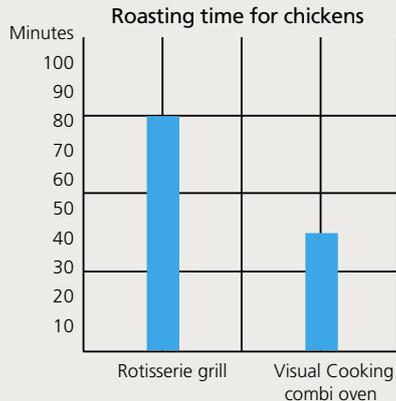
On the basis of expert guidance, practical innovations and an extensive range of ovens and accessories, we customise oven solutions to meet your needs. Solutions that enable optimum positioning and utilisation in your shop. Which oven solution do you prefer?



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.



Because of the short preparation time, it takes only four hours to roast 336 chickens in a 1.20 combi oven compared to 168 chickens in a rotisserie grill of similar capacity.

Successful chicken concept

Hypermarkets, supermarkets and convenience stores increasingly offer a large variety of ready-made dishes. In order for you to be successful with chickens and other convenience products, HOUNÖ has developed a special chicken concept focusing on productivity, juiciness, flexibility and user-friendliness.

Productivity

Visual Cooking offers considerably higher flexibility than a rotisserie grill. The efficient steam system and specialised operating modes of the combi oven result in just 40 minutes' roasting time for a chicken weighing 1,200 g, whereas the roasting time for a similar chicken in a rotisserie grill is as long as 80 minutes. Visual Cooking is therefore twice as effective as traditional cooking equipment and the short preparation time ensures that you are always able to meet the demand for crispy and fresh chickens quickly and easily – also during peak hours.

By placing the combi oven in the actual sales area, the customers are able to follow the continuous cooking process. This coupled with the pleasant aroma of freshly roasted chickens create a strong basis for increased sales.

Convenience

High productivity

Juicy results

Focus on flexibility

User-friendly operation

Juiciness

With Visual Cooking, you achieve juicy results and reduced shrinkage. Use the automatic humidity control of the oven to ensure delicious and juicy taste and crispy skin. The gentle cooking process and the addition of steam reduce shrinkage by up to 20%, which leaves you more chicken to sell and an improved bottom line.



Flexibility

In a combi oven, you can easily prepare several different convenience products at the same time – for instance, chicken breasts, chicken drum sticks and grill skewers. In doing so, you utilise the oven capacity to the full, you extend your selection of ready-made dishes and your earnings increase as compared to food production in rotisserie grills, for instance. The flavour of one product does not affect that of the others, which allows you to prepare chickens with different marinades at the same time.

This way, Visual Cooking is the flexible choice that reduces your need to invest in other cooking equipment. With an oven range consisting of 9 sizes, we are always able to offer you an oven that exactly matches your shop.



User-friendliness

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. Switch on the automatic cleaning system of the oven at the end of the workday, and your oven is ready for next day's production.



Worldwide concept

Several of the world's leading supermarkets have already chosen HOUNÖ as their preferred supplier of combi ovens for their hot delis:

- ASDA (Wal-Mart)
- Tesco
- Morrisons
- Pick & Pay
- COOP
- ICA



Unique oven with two doors

As a unique oven solution, HOUNÖ offers an oven with two doors - the so-called PassThrough oven. The two oven doors make it possible to separate the raw products from the finished products and thus avoid cross-contamination with salmonella. In most countries, it is a legal requirement that the two areas should be separated.

By placing the PassThrough oven in the wall between the kitchen and the hot deli, you may load the oven with the raw products from the kitchen side and unload the finished products from the opposite side. This improves the workflow in the shop considerably and saves you time as well as money. You also avoid any unnecessary transport, which is of great importance to the hygiene in the production area as well as in the sales area.

If the PassThrough oven is located in the sales area, you can prepare the chickens right in front of the customers. This creates attention and, as it turns out, increased turnover.

Convenience



Increased desire to buy

Visual Cooking is designed to attract attention in your shop. The unique design of the oven, the light in the oven chamber and the curved glass strengthen the impression of quality. This combined with the pleasant aroma of ready-made dishes attract additional attention to the products being prepared in the oven and increases the desire to buy.



Practical fat separation system

When you produce very fatty products such as chickens and spareribs, you may choose to combine a combi oven with a fat separation system.

HOUNÖ offers an integrated fat separation system which ensures that the surplus fat is led directly into a tray under the oven. This way, you avoid clogged-up drains and the fat separation tray does not take up space in the oven chamber during the cooking process, which means increased production capacity.

You empty the fat separation container according to requirement. As the temperature of the surplus fat is considerably lower than if the tray was located in the oven chamber, it is easy and without risk to empty the container at the end of the production.



" Productivity is essential to us. Visual Cooking makes it easy to produce many different kinds of ready-made dishes in a short time "

Sören Mattson, Manager of Hot Deli at Konsum City.
Konsum City is part of the Konsum Värmland group of companies, which is a Swedish supermarket chain with more than 80 supermarkets.



Efficient handling with trolleys

To achieve the best logistics in your shop, we recommend that you use our trolleys for racks. HOUNÖ offers a wide variety of roll-in trolleys and trolleys for cassette racks to ease the work process in your shop 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 shop. 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 programmes – each with up to 3 process steps – timer function and a semi-automatic cleaning system. Optional extras such as a fully automatic cleaning system help you create the oven solution which best matches your shop.

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 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, fully automatic cleaning system, hand shower and HACCP.

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 may 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, 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.



The entire production on 1 m²

No matter whether your shop is small or large, it is important to make the most of the space available. Visual Cooking offers you the possibility of bringing together the entire production of ready-made dishes on just one square metre. Choose two ovens for a CombiPlus solution or one combi oven – according to the specific requirements in your shop – and add a condensing extraction hood. Furthermore, the oven can be equipped with wheels to facilitate cleaning or if you wish to try out a new location in the shop.

Integrated extraction hood

Visual Cooking is available with a condensing extraction hood which is controlled by the oven computer. The extraction hood efficiently intercepts the steam generated during the cooking process. The steam condenser makes connection to an existing ventilation system unnecessary, as the steam from the oven is condensed and discharged through the drain system. This means that you can place the oven anywhere you like and the pleasant aroma of the hot dishes still remains in your shop.



Operating modes

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

Intensive preparation with hot air

The hot-air function combined with the addition of steam are ideal for roasting, grilling, baking and gratinating. The constantly circulating hot air and steam offer you optimum preparation. To get a nice crispy surface on braided products and chickens, you just open the exhaust at the end of the cooking process to extract the humidity.

Automatic humidity control with ClimaOptima®

Juicy meat products and reduced shrinkage 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.



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 shop 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 choose 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.



Controlling quality

Use the HACCP control function to check and document the cooking process. HACCP automatically collects and saves data on production time and duration, production temperature and core temperature when you use a pre-set programme. Read more about HACCP at www.houno.com.

Return on investment

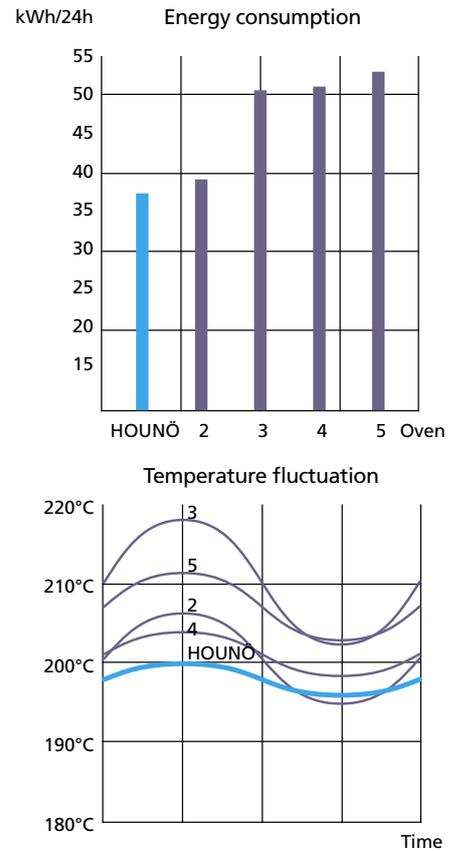
Visual Cooking is a long-term investment. The choice of quality materials is your assurance of a reliable oven with a long service life. Visual Cooking is therefore an investment with a long depreciation period.

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 perfectly prepared products.



CombiWash®

With the fully automatic cleaning system CombiWash, you save time as well as money, because CombiWash has a 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.

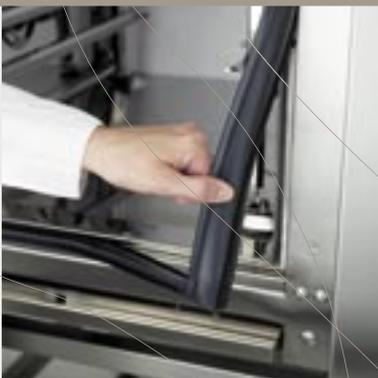


Two-step safety handle

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

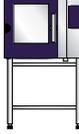
The door seal is detachable and therefore easy to clean. The sealing can be exchanged without the use of tools, saving you the costs of a service engineer.

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
									
CAPACITY									
Tray size	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					
No. of runners, 65 mm	6	8	10	12	16	20	10 (20)	14 (28)	20 (40)*
No. 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								
SPECIFICATIONS									
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)								
DIMENSIONS + WEIGHT									
Width	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:

- 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
Model sizes:					
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		•	•	•	•
Operation panels:					
Panel with turn switch and digital display		•		•	
Touchpanel with soft keys and TFT display			•		•
Various languages		•	•	•	•
Programming capacity:					
10 programmes each holding up to 3 process steps		•		•	
200 programmes each holding up to 10 process steps			•		•
Steam systems:					
Steam generator and injection steam				•	•
Injection steam		•	•		
Operating modes:					
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		•
Additional functions:					
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		•	•	•	•
Core temperature probe:					
Multipoint core temperature probe - no. 1		o	o	o	•
Multipoint core temperature probe - no. 2			o		o
Timer function:					
Timer - current time and date		•	•	•	•
Timer function		•	•	•	•
Information systems:					
HACCP			•		•
Service diagnosis			•		•
Scale detection					•
Consumption counters			•		•
Testing and adjusting functions		•	•	•	•

• Standard o Optional extra o* Optional extra at not extra cost

MODELS

	C	CPE	K	KPE
PC, network and Internet connection:				
USB		●		●
CombiNet® holding five functions:		○		○
• Monitoring and operating oven by remote control				
• Recipe management				
• HACCP				
• Service diagnosis				
• Software updating				
Cleaning:				
CombiWash®, fully automatic cleaning system	○	●	○	●
Semi-automatic cleaning system	●		●	
Hand shower	○	●	○	●
CombiWash Logistics, central dosage station	○	○	○	○
Removable rack	●	●	●	●
Easy-to-clean design	●	●	●	●
Racks (65 or 85 mm spacing):				
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	○*	○*	○*	○*
Safety details:				
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	●	●	●	●
Additional product features:				
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	●	●	●	●
Approvals:				
CE	●	●	●	●
UL / CUL	○*	○*	○*	○*
GOST / GOST-R	○*	○*	○*	○*
NSF	○*	○*	○*	○*
IP X5	●	●	●	●
Special versions:				
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 and be inspired!

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