

Visual Cooking



Bake-off



Visual Cooking bake-off ovens

For more than 30 years, HOUNÖ has been developing and manufacturing high-quality bake-off ovens. Ovens in which design, functionality and flexibility have absolute priority. Ovens which every day efficiently bake delicious bread and pastry 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 baked 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 bake-off 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 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 industry, and we are therefore always able to offer you an oven that matches your shop. Add to this, our vast selection of accessories. The choice is yours.

Wide range of sizes

Our product range consists of ovens with variable capacity. As you choose between capacities of 5 to 15 sheets with 85 mm spacing, 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 and high productivity and versatility of the oven save you time as well as money.



Successful bake-off concept

Supermarkets, petrol stations, kiosks and sandwich shops increasingly offer a vast selection of bake-off products. In order for you to be successful with bake-off, HOUNÖ has developed a special bake-off concept focusing on four fundamental ingredients - aroma, appearance, crispness and taste:

Aroma

The pleasant aroma of newly baked bread and pastry in your shop attracts customers and increases their desire to buy. The Visual Cooking oven offers user-friendly operation, which makes it easy to bake on a continuous basis and thus to have freshly made products ready for sale all day long.

Appearance

In the shop, the bake-off products attract attention because of their uniformity and golden surface. The reversing fan in the oven chamber ensures exceptionally uniform baking and consistent quality on all shelves. You choose between nine fan speeds by which air and steam are distributed evenly. This gives you total fan control and the possibility of baking even very light products to perfection.

Bake-off

Aroma of freshly made bread and pastry

Uniform and inviting products

Crispy crust

Excellent taste to be remembered

It can be an advantage to place the Visual Cooking oven in a prominent position in the shop, as its unique design strengthens the impression of quality.

The light in the oven chamber and the curved glass attract additional attention to the products in the oven chamber and the fact that the customers are able to follow the baking process generates increased turnover.



Crispness

Bread should have a crispy crust and be a little moist inside. Perfect crispness is ensured by means of the humidity programme ClimaOptima®, which controls the amount of steam in the oven chamber. Steam is added to produce airy products, and to get a crispy crust, steam is extracted just before the bread is ready.

No matter whether you have 1 or 15 sheets in the oven, the reversing fan efficiently distributes the heat in the oven chamber ensuring uniform bake-off products.

Taste

The pleasant taste of the finished bread and pastry completes the experience and leads to repeat purchase. Depending on the requirement in your shop, you are able to bake anything from rolls, bread and Danish pastry to pizza, pies and muffins. With Visual Cooking, the taste is always in focus.



HOUNÖ's ovens strengthen sale

HOUNÖ's recipe for success with bake-off products combines aroma, appearance, crispness and taste. With a Visual Cooking oven, the foundation is set for implementing a successful bake-off concept which strengthens the sale, which again results in additional earnings.



Visual Cooking baking station

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 establishing a complete bakery on just one square metre. Basically, a Visual Cooking baking station consists of two ovens built together and a condensing extraction hood. However, your needs determine the actual configuration of the baking station.

In a baking station, it is possible to prove and bake at the same time. This way, you have freshly baked products ready for sale on a continuous basis. By placing the baking station in a visible spot in the shop, the customers are able to follow the entire baking process from the raw dough to the finished bread and pastry.

The baking station's fully automatic cleaning system ensures that the ovens are always nice and clean. Furthermore, the baking station can be equipped with wheels to facilitate cleaning or if you wish to try out a new location in the shop.

Bake-off



Integrated extraction hood

Visual Cooking is available with a condensing extraction hood. 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 freshly-baked bread and pastry remains in your shop.



Optimised logistics

To optimise the logistics in your shop where large amounts of bread and pastry are produced every day, you need equipment which is exactly right for the purpose. Visual Cooking ovens are available in 6 different sizes, we are therefore always able to offer you an oven which meets your capacity requirements.

To achieve the best logistics, we recommend the use of trolleys for racks. HOUNÖ offers a wide selection of cassette and roll-in trolleys for racks which facilitate the workflow in the shop and increases productivity. Furthermore, trolleys for racks ensure good ergonomics when you load and unload bake-off products.

User-friendly operation

The user-friendly operation panel makes Visual Cooking easy and safe to operate. Because of the easy-to-understand bread symbols and pre-set baking programmes, anybody is able to use the oven with only little previous training. Choose a programme, press start and your customers are sure to get high-quality bake-off products.



" We use our Visual Cooking ovens every day to bake sandwich bread. The results are always uniform and high-quality products; and our staff finds the ovens easy to operate" .

Jeppe Droob, owner of Sunset Boulevard, Denmark.

Sunset Boulevard is a Danish sandwich chain consisting of 27 restaurants focusing on the low-fat alternative to fastfood.



Safe investment

Visual Cooking is an investment for the future as its scope of application is not confined to bake-off. Apart from being a reliable quality oven that will last for many years, Visual Cooking is also designed to be used for roasting and steaming. This gives you the possibility of developing your shop in the direction you like.



Freedom of choice

HOUNÖ's range of bake-off ovens - the B line - consists of 12 different bake-off ovens. The ovens in this line are all equipped with injection steam which ensures airy bread with a crispy crust.

The B line is available in 6 sizes and you choose between capacities of 5 to 15 sheets according to your capacity requirements. These ovens have a standard distance between runners of 85 mm and the standard sheet size is 400 x 600 mm.

Finally, you choose between two levels of equipment to find the oven that best fulfils your wishes in terms of features and functions.

Standard model

The standard model is the B oven which is equipped with a user-friendly digital display with a turn switch. Furthermore, it features 10 programmes with up to 3 process steps, proving function, 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 model

The top model is the BPE oven, which has an easy-to-read and easy-to-operate pushbutton panel and a crystal clear TFT display. The BPE holds 200 programmes with up to 10 process steps, offering the user optimum possibilities for correct baking. Moreover, these ovens are equipped with advantageous functions such as automatic humidity control, 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.



Fleksibility 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 5, 7 and 8 sheets. However, we recommend a maximum capacity of 14 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.



PassThrough equals efficiency

As a unique oven solution, HOUNÖ offers an oven with two doors - the so-called PassThrough oven. The two doors make it possible to increase the efficiency in connection with the production of large amounts of bread and pastry in supermarkets, at service stations, etc.

Placing the PassThrough oven in the actual sales area, enable you to bake bread right in front of the customers. You thereby create attention and, as it turns out, increased turnover.



Save time with PassThrough

By placing the PassThrough oven between the bakery and the sales area, the products can be loaded from the bakery and unloaded from the opposite side when they are finished. This improves the logistics in the shop considerably, and you save time and money.

Baking functions

Each variety of bread and pastry requires individual baking. The numerous functions of the Visual Cooking oven make it easy to achieve tasty results and good economy. For a complete survey of baking functions, see p. 14.

Hot air ensures crispy crusts

Hot air is used for traditional baking as well as for bake-off. The continuously circulating hot air and steam in the oven chamber offer you the best possible baking process. To ensure a crispy crust on your bread, you can open the exhaust at the end of the baking process to extract humidity from the oven.



Proving gives you perfect bread

To get the best result with yeast dough, we recommend that you prove the products before baking them. Proving speeds up the rising process by means of the automatic temperature and humidity control. Visual Cooking offers you the possibility of combining proving, preheating and baking in one programme. Choose the programme and press start, Visual Cooking manages the rest and leaves you more time to serve your customers.

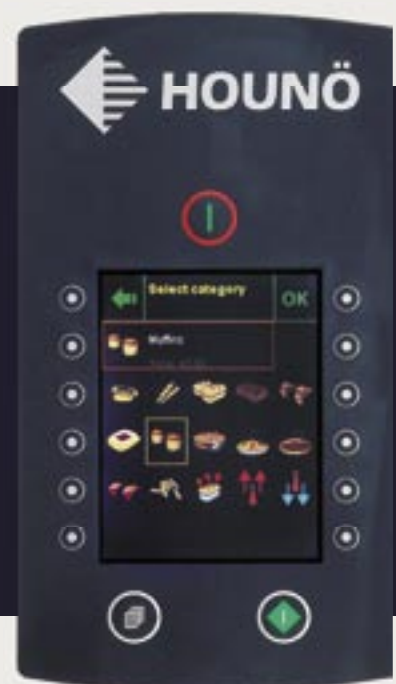
Programmes

With room for as many as 200 programmes, Visual Cooking offers 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 baking 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.

Correct preheating ensures quality

A correctly preheated oven is necessary to achieve a good end result. Therefore, you can preheat Visual Cooking up to 300°C. To facilitate the work process, preheating can be included as part of a programme. The timer function is ideal to ensure that the oven is preheated and ready for use when your day starts.



Return on investment

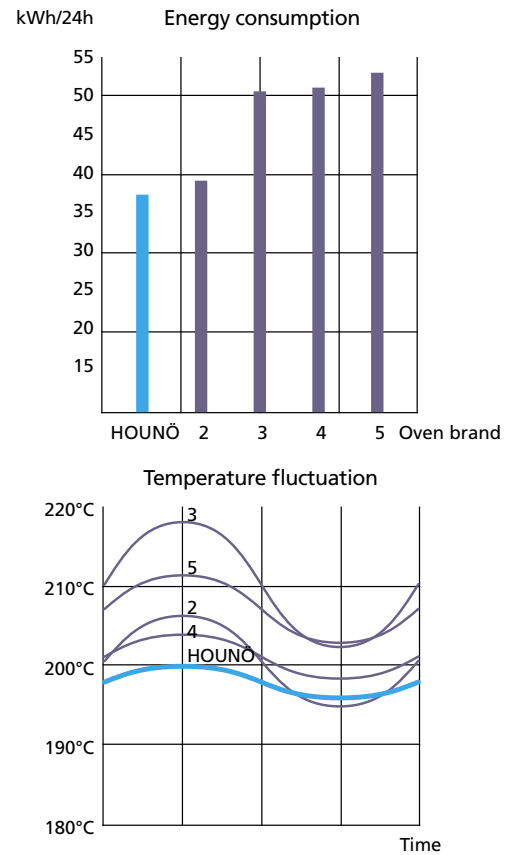
Visual Cooking is a long-term investment. The choice of quality materials is your assurance of a reliable oven with a long service life. Visual Cooking is therefore an investment with a long depreciation period.

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 energy compared to comparable 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 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 baked 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.

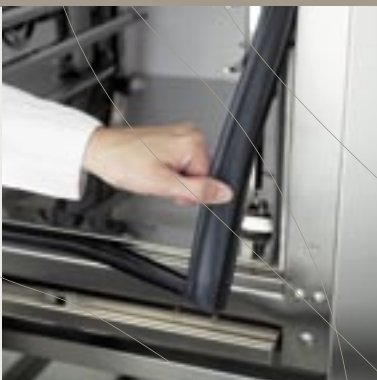


Two-step safety handle

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

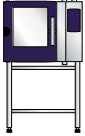
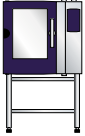

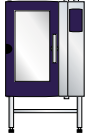


The door seal is detachable and therefore easy to clean. The sealing can be exchanged without the use of tools, saving you the costs of a service engineer.

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	5	7	8	10	12	15
						
CAPACITY						
Sheet size	400 x 600 mm or 1/1 GN	400 x 600 mm or 1/1 GN	400 x 600 mm or 1/1 GN	400 x 600 mm or 1/1 GN	400 x 600 mm or 1/1 GN	400 x 600 mm or 1/1 GN
Number of runners, 85 mm	5	7*	8	10*	12	15
Rolls	100	140	160	200	240	300
Loaves 600 g	20	28	32	40	48	60
Baguettes 56 cm	20	28	32	40	48	60
Danish pastry	60	84	92	120	144	180
SPECIFICATIONS						
Voltage**	400V AC 3N + E					
Wattage	9 kW	18 kW	18 kW	18 kW	24 kW	36 kW
Current	13 A	26 A	26 A	26 A	35 A	52 A
Water connection	3/4" BSP outside (soft water)					
Drain	Ø 50 mm outside					
Temperature range	30 - 250°C (preheating up to 300°C)					
DIMENSIONS - WEIGHT						
Width	900 mm	900 mm	900 mm	900 mm	900 mm	900 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
Depth (excl. handle)	831 mm	831 mm	831 mm	831 mm	886 mm	886 mm
Weight	150 kg	170 kg	190 kg	210 kg	240 kg	270 kg

*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 baking in a Visual Cooking oven



MODELS

B BPE

		B	BPE
Model sizes:			
Sheet size	400 x 600 mm	•	•
Model size	5, 7, 8, 10 and 12	•	•
Model size	15 and 15-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 system:			
Injection	steam	•	•
Baking functions:			
Hot air	30 - 250°C	•	•
Combi steaming in	2 steps	•	
ClimaOptima®,	automatic humidity control		•
Cook & Regen	30 - 180°C		•
Proving	30 - 40°C	•	•
Additional functions:			
Preheating	30 - 300°C	•	•
Manual cooling	function		•
Automatic cooling	function	•	•
Manual humidity	pulsing	•	•
Reversing	fan	•	•
Multistep	fan	•	•
Control of motor	for extraction hood	•	•
Core temperature probe:			
Multipoint core	temperature probe - no. 1		o
Multipoint core	temperature probe - no. 2		o
Timer function:			
Timer -	current time and date	•	•
Timer	function	•	•
Information systems:			
HACCP			•
Service	diagnosis		•
Consumption	counters		•
Testing and	adjusting functions	•	•
PC, network and Internet connection:			
USB			•
CombiNet®	holding five functions:		o
-	Monitoring and operating oven by remote control		
-	Recipe management		
-	HACCP		
-	Service diagnosis		
-	Software updating		

MODELS

B BPE

	B	BPE
Cleaning:		
CombiWash®, automatic cleaning system	o	•
Semi-automatic cleaning system	•	
CombiWash Logistics, central dosage station	o	o
Hand shower	o	•
Removable rack	•	•
Easy-to-clean design	•	•
Racks (85 mm spacing):		
2-piece rack - model size 5, 7, 8 and 10	•	•
Cassette rack - model size 5, 7, 8 and 10	o	o
Cassette rack - model size 12 and 15	•	•
Roll-in trolley - model size 15 roll-in	•	•
Rack for sheet size 1/1 GN	o*	o*
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	•	•
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	•	•
Product approvals:		
CE	•	•
UL / CUL	o*	o*
GOST / GOST-R	o*	o*
NSF	o*	o*
IP X5	•	•
Special versions:		
CombiPlus® - 2 ovens stacked**	o	o
PassThrough - oven with door at the front and at the rear***	o	o
Various voltages	o	o
Marine solution	o	o

• Standard o Optional extra o* Optional extra at no extra cost

* 15 roll-in is only available with left-hand hinged door

** Available in oven size 5+5, 5+7, 5+8 and 7+7

*** Available in oven size 5, 8, 12 and 15



Meeting your needs - worldwide

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

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