



## Visual Cooking marine ovens

HOUNÖ has more than 30 years' experience in manufacturing ovens for commercial and naval ships worldwide. To meet the specific requirements on board, we have developed a special marine version of our combi ovens.

Visual Cooking ovens are manufactured to meet your needs for efficiency, flexibility and reliability. All ovens are made exclusively of quality materials at the HOUNÖ production facilities in Randers, Denmark. The choice of materials coupled with elaborate quality testing of each individual oven which leaves the factory are your assurance of a robust and reliable combi oven with a long service life.

### Freedom of choice

All Visual Cooking ovens may be constructed as marine ovens. HOUNÖ offers the widest range of ovens in the industry, and as a result you have the choice of more than 50 different ovens - including 9 different oven sizes. Add to this a vast selection of accessories for you to create the oven solution that suits your kitchen on board.



## Marine ovens used worldwide

Ships worldwide have already made HOUNÖ their first choice when it comes to providing the most flexible combi ovens:

- The A.P Moller - Maersk Group
- China Shipbuilding Corporation
- The Danish Royal Yacht of M/S Dannebrog
- The submarine Saelen
- The Norwegian Cruise Line

### A safe choice

Visual Cooking prepares meals by the hundred at sea. Equipment that is used every day and in rough sea must be strong. The solid construction, easy installation and simple operation of our ovens make Visual Cooking a safe choice for preparing food on board from day one and many years ahead.



## Details of significant importance

### Voltage

As the voltage on board ships differs, Visual Cooking is available with a voltage that meets your requirement.

### Oven door with gas spring

The Visual Cooking oven door is fitted with a strong gas spring to prevent the door from slamming or opening in rough sea. This feature facilitates the workflow and increases safety for the user considerably.

### Runners with stops

The specially developed racks for marine use have runners with stop pins to ensure that containers, grills and sheets are held in place in the oven - even in rough sea.

### Special stand

HOUNÖ's marine ovens are delivered with a special stand that is bolted in place on board. As a result, even foul weather is not able to bring down your combi oven.



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## Visual Cooking on the Internet

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

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