

# CombiSlim





# HOUNÖ

*CombiSlim*

## Quality ovens for every need

HOUNÖ has been developing and manufacturing high-quality combi ovens for over 30 years. 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.

## CombiSlim – compact quality

HOUNÖ's newly developed CombiSlim oven covers the need for a quality oven to fit where there is insufficient space for a large combi steamer. Measuring only 51.5 cm in width, this professional combi oven fits any standard-size kitchen. Apart from its quality, the design means it is a pleasure to use.

## Unique design and functionality

CombiSlim is made exclusively of quality materials. From the smooth, easy-to-clean glass and stainless steel surfaces, to the long-lasting components inside. Your guarantee for a robust and reliable combi oven with long service life and low energy consumption.

*CombiSlim has ideal measurements for use in the following places:*

*Petrol stations  
Camping sites  
Kindergartens  
Day nurseries  
Bars  
Cafés  
Restaurants  
Grab & Go shops*

*CombiSlim:  
Minimum space  
Minimum consumption  
Maximum performance*







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### **Detachable door seal**

The door seal is detachable and therefore easy to clean and replace.

### **Integrated drip tray**

The stainless steel drip tray leads condensed moisture into the drain.



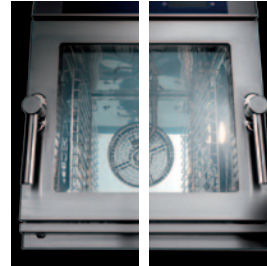
### **Multi-point core temperature probe**

All ovens are available with a core temperature probe. Three measuring points ensure perfect cooking results.



### **CombiWash**

The fully automatic cleaning system ensures a spotless oven chamber using only a minimum of water and chemicals. As cleaning takes place in a closed oven chamber, the user has no direct contact with chemicals.



### **Optional door hinging**

All ovens are available with a left-hand or right-hand hinged door (left-hand hinged is standard).

### **Two-step safety**

All ovens have a two-step safety handle.



### **Reversing fan**

The reversing fan ensures uniform baking results.

### **Multi-step fan**

Nine steps enable you to adjust the fan speed to suit your needs exactly.



### **4-year warranty**

The longest warranty period in the industry makes your investment a safe one.

Freedom of choice – a standard feature

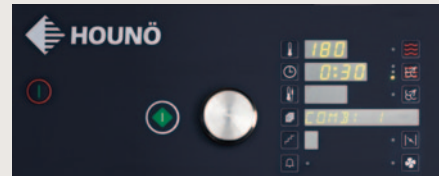
## Standard model

When you choose a CombiSlim C model, you get an oven with a user-friendly digital display and turn switch.

Up to 10 programs can be saved, each with 3 process steps.

Available with core temperature probe, hand shower and semi-automatic cleaning function.

The fully automatic cleaning system, CombiWash, is an optional extra.



### Functions

Hot air	30-250°C
Combi 1 & 2	30-250°C
Cook & Regen	30-180°C
Steaming	30-120°C

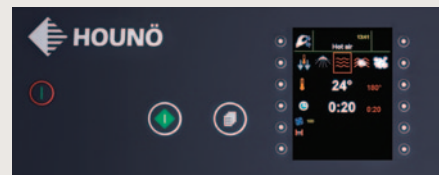
## Top model

If you choose a CombiSlim CPE model, you get an oven with an easy-to-read and easy-to-operate panel and crystal clear TFT display.

Up to 200 programs can be saved, each with 10 process steps.

Available with core temperature probe, hand shower and the fully automatic CombiWash cleaning system.

Equipped with HACCP control, timer function and service diagnosis system.



### Functions

Hot air	30-250°C
CombiSmart	30-250°C
Cook & Regen	30-180°C
Steaming	30-120°C
Preheating	- 300°C
Proving	30- 40°C
DeltaT and Cook & Hold	
Cooling	



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CombiSlim – the compact solution with numerous possibilities



## Meat & poultry

Grilling in the oven ensures juicy results.



## Fish & shellfish

Fish is prepared gently and safely.



## Vegetables

The intense steaming function guarantees juicy, tender and colourful vegetables.



## Breaded products

Breaded products get crisp on the outside and juicy on the inside.



## Cakes & desserts

The reversing fan ensures perfect results every time.



## Pizza & snacks

Crisp pizzas with gently prepared toppings.

### CombiSlim

- All cooking modes in one compact unit
- Even greater flexibility possible with CombiPlus-Slim (two ovens stacked)
- No need for external extraction hood - use SlimVent and install anywhere
- CombiSlim 2/3 GN or 1/1 GN – same performance!

## Model sizes

Sizes	23.06	1.06	1.10
Tray sizes	2/3 GN	1/1 GN	1/1 GN
Number GN 20/40 mm depth	6	6	10
Number GN 65 mm depth	4	4	6

### Specifications

Voltage	400V AC 3N + E 50/60 Hz		
Wattage	5.4 Kw	7.1 Kw	10.5 Kw
Current	11A	15A	16A
Water connection	3/4" outside	3/4" outside	3/4" outside
Drain	Ø 40 mm outside	Ø 40 mm outside	Ø 40 mm outside
Temperature range	30 - 250°C (preheating up to 300°C)		

### Dimensions + weight

Width	515 mm	515 mm	515 mm
Height	672 mm	672 mm	878 mm
Depth	630 mm	808 mm	808 mm
Weight	55 kg	65 kg	79 kg

### Find more inspiration

Visit [www.houno.com](http://www.houno.com) to see which oven suits your needs.  
With the world's widest selection of combi ovens, there's also one for you.



## 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 1,900 employees is one of the market leaders in the commercial cooking equipment industry, HOUNÖ has 25 sister companies.

HOUNÖ's top motivated staff is behind CombiSlim.

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

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