



Let's bring
people to
the table...

HOUNÖ CUCINE

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Let's bring people to the table...

to find your perfect oven

HOUNÖ has developed and produced combi ovens in Denmark since 1977. We were among the first in the world to produce combi ovens, and we supply ovens to professional kitchens all around the world.

Our strong Scandinavian roots are expressed in our solution-oriented approach to oven design; we strive to create user-friendly solutions that suit your specific needs and requirements.

Over the years we have acquired a vast knowledge with and about cooking. Because when you say oven, you say cooking.

Right now, you are sitting with a product catalogue in your hands, through which we would like to pass on some of our knowledge to you.

We hope you will be inspired and find the perfect fit for you in the HOUNÖ portfolio.

We want to help you find your perfect oven that offers flexibility, reliability, as well as the very best cooking and baking results.

Therefore, we offer the widest selection of combi ovens in the world – so you should always be able to find a HOUNÖ oven suited for your kitchen.

The widest range of combi ovens in the world

With more than 100 different oven solutions, HOUNÖ always has a combi oven that fulfills your needs. Visit www.houno.com for more inspiration.



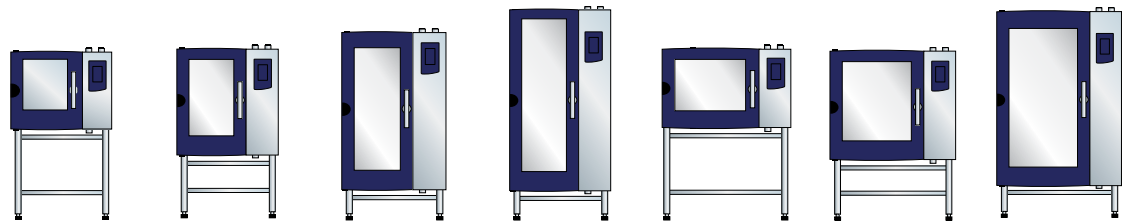
HOUNÖ's PassThrough oven stands out in terms of functionality. It is designed to be placed in a wall between the kitchen and serving area.

It has a door on both front and back. The oven is accessed from both sides giving a complete separation of raw and cooked foods.

HOUNÖ Product Portfolio

Visual Cooking

Size 1.06 1.10 1.16 rl. 1.20 rl. 2.06 2.10 2.20 rl.



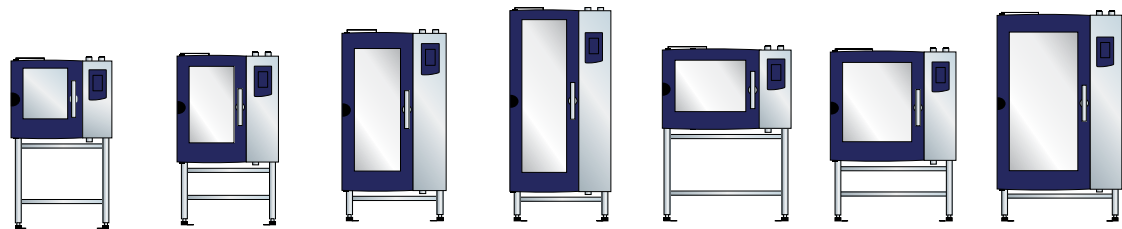
Capacity

Tray size	1/1 GN 400 x 600 mm	1/1 GN 400 x 600 mm	1/1 GN 400 x 600 mm	1/1 GN 400 x 600 mm	2/1 GN (1/1 GN)	2/1 GN (1/1 GN)	2/1 GN (1/1 GN)
Number of runners 65 mm distance	6	10	16	20	6 (12)	10 (20)	20 (40)
Number of runners 85 mm distance	5	8	12	15	5 (10)	8 (16)	15 (30)
Portions	90	150	240	300	180	300	600

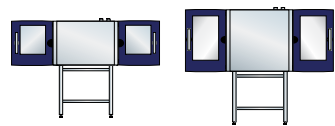
Dimensions and weight

Width	897 mm	897 mm	899 mm	899 mm	1122 mm	1122 mm	1122 mm
Height - table model	815 mm	1075 mm	-	-	815 mm	1075 mm	-
Height with stand	1492 mm	1752 mm	1617 mm	1877 mm	1492 mm	1752 mm	1877 mm
Max working height	1342 mm	1342 mm	1442 mm	1702 mm	1342 mm	1342 mm	1702 mm
Depth (excl. handle)	831 mm	831 mm	831 mm	831 mm	951 mm	951 mm	951 mm
Weight	150 kg	190 kg	270 kg	300 kg	190 kg	230 kg	400 kg
Weight (gas ovens)	155 kg	195 kg	-	305 kg	195 kg	235 kg	405 kg

Marine



PassThrough

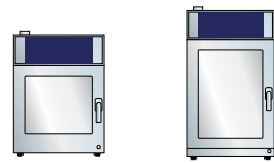


CombiPlus®



CombiSlim

Size 1.06 1.10



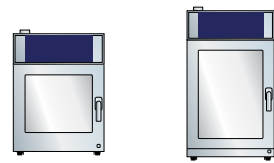
Capacity

Tray size	1/1 GN	1/1 GN
Number of runners 20/40 mm distance	6	10
Number of runners 60 mm distance	4	6
Portions	60	90

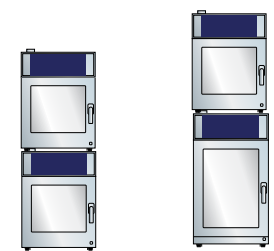
Dimensions and weight

Width	513 mm	513 mm
Height - table model	753 mm	948 mm
Height with stand	1565 mm	1765 mm
Max working height	811 mm	811 mm
Depth (excl. handle)	816 mm	816 mm
Weight	71 kg	82 kg

Marine



CombiPlus®





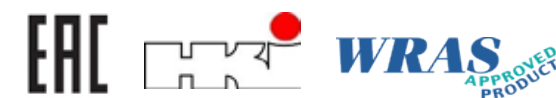
Committed to Reliability

At HOUNÖ, combi ovens are our passion and each oven is carefully manufactured to order. Our philosophy of first-class technology and premium materials is your guarantee for a strong and reliable combi oven.

Each oven is meticulously tested and tried for safety and functionality before leaving our production facilities. Our 4-year parts warranty underlines our strong commitment to product excellence.



Tested quality and safety



Adding HOUNÖ to your kitchen design is easy

HOUNÖ wants to make the lives of kitchen designers easy. That's why we make all our product specifications and dimensional drawings available for download, so you can work with them in your preferred system.

Drag and drop into your design

HOUNÖ offers CAD drawings of all our oven solutions in pdf, dwg and dxf format. To access these files, you simply need to go to login section at www.houno.com. By accessing our CAD drawings, you can easily add HOUNÖ combi ovens to your kitchen designs.

Global foodservice specification platform

If you are using Specifi Design 3D Digital Platform, you can easily download the complete HOUNÖ library from their website specifiglobal.com.



Visual Cooking

Exceptional Scandinavian design

Scandinavian design is characterized by quality and simplicity. It has a unique ability to combine form and function; beauty and functionality effortlessly blends together.

At HOUNÖ, we are proud to be part of this design tradition. HOUNÖ's range of Visual Cooking combi ovens combine appealing streamlined design with unmatched functionality.

A Visual Cooking oven is easy on the eye, while it also makes things easier for you in the kitchen.

It enables you to reach perfection every time and with every meal.



Standard models

When you choose a standard Visual Cooking model, you get an oven with a user-friendly digital display and selection dial.

Equipped with the most popular cooking modes, these ovens are very easy to use at all staff levels. They are manually programmed by means of the selection dial.



Cooking modes

- Hot air (Convection)
- Steaming
- Low-temperature steaming
- Forced steaming
- CombiSmart®, 10 steps humidity control
- Cook & Regen
- Proving, with automatic humidification
- Preheating
- Automatic cooling function
- Manual humidity pulsing

Standard features

- Selection dial and digital display
- Memory of 50 recipes (10 steps)
- Reversible fan with 9 adjustable steps
- 2-step safety handle for optimum safety
- Manual humidity pulsing
- Automatic cooling
- Semi-automatic cleaning program
- Error registration system
- Handshower

Additional features

- CombiWash®
- HOUNÖ PROTECT

Touch models

The vast range of cooking modes and features of Visual Cooking Touch models meet all your needs and give you plenty of room for fine adjustments. All touch models are equipped with the Android-based touch display SmartTouch®, which is intuitive and easy to use.

The award-winning cloud-based central management system Let's Cook is available on the entire Visual Cooking Touch ovens range.



Cooking modes

- Hot air (Convection)
- Steaming
- Low-temperature steaming
- Forced steaming
- ClimaOptima
- CombiSmart®, 10 steps humidity control
- Cook & Regen
- Proving, with automatic humidification
- Preheating
- Automatic cooling function
- Manual humidity pulsing
- SmartChef®, automatic cooking
- Automatic humidity pulsing
- RackTimer®, with up to 20 timers
- Cool down function
- Delta-T
- Cook & Hold

Standard features

- SmartTouch® display
- Memory of 500 recipes (15 steps)
- Cookbook with preset recipes
- Reversible fan with 9 adjustable steps
- 2-step safety handle for optimum safety
- Core temperature probe
- RackTimer®
- USB connection
- HACCP quality control
- Automatic service diagnosis system
- Handshower

Additional features

- Let's Cook Cloud Solution
- CombiWash® automatic cleaning system
- Quick Select Recipes (QSR)
- Advanced Racktimer - for tailored menu handling
- Keypad - for temperature adjusting

Visual Cooking

Product Features

• standard ○ optional extra

		Touch	Standard
User Interface			
SmartTouch®, Android based interface		•	
Digital control with selection dial interface			•
Modes of Operation			
Manual programming		•	•
Preset recipes		•	•
SmartChef®, automatic cooking		•	
Capacity of Preset Recipes			
50 recipes each holding up to 10 steps			
500 recipes each holding up to 15 steps		•	•
Chef's or Baker's recipe collection		•	
Favourites selection		•	
Manual Operation Modes			
Hot air (Convection)	30-300°	•	•
Steaming	30-130°	•	•
Low-temperature steaming	30-100°	•	•
Forced steaming	130°	•	•
CombiSmart®, 10-step humidity control	30-250°	•	•
ClimaOptima®, automatic humidity control	70-250°	•	
Cook & Regen	30-180°	•	•
Proving, with automatic humidification	30-40°	•	•
Preheating	30-300°	•	•
Cool down function		•	
Delta-T		•	
Cook & Hold		•	
Other Functions			
Automatic cooling function		•	•
Automatic humidity pulsing		•	
Manual humidity pulsing		•	•
Reversing fan for optimum results		•	•
Adjustable fan with 9 speeds		•	•
RackTimer®, with up to 20 timers		•	
Core Temperature Probe			
Multipoint core temperature probe		•	○
Sous-vide probe		○	○
Communication and Network			
Let's Cook Cloud Solution for remote control, monitoring and distribution		○	
USB connection		•	
HACCP record, 60 days in PDF format		•	

• standard ○ optional extra

Visual Cooking Capacity

Number of trays	1/1 GN	EN 400X600mm	2/1 GN
65 mm distance between runners			
1.06	6	-	-
1.10	10	-	-
1.16 roll-in	16	-	-
1.20 roll-in	20	-	-
2.06	12	-	6
2.10	20	-	10
67 mm distance between runners			
2.20 roll-in	40	-	20
85 mm distance between runners			
1.06	5	5	-
1.10	8	8	-
1.16 roll-in	12	12	-
1.20 roll-in	15	15	-
2.06	10	-	5
2.10	16	-	8
2.20 roll-in	30	-	15



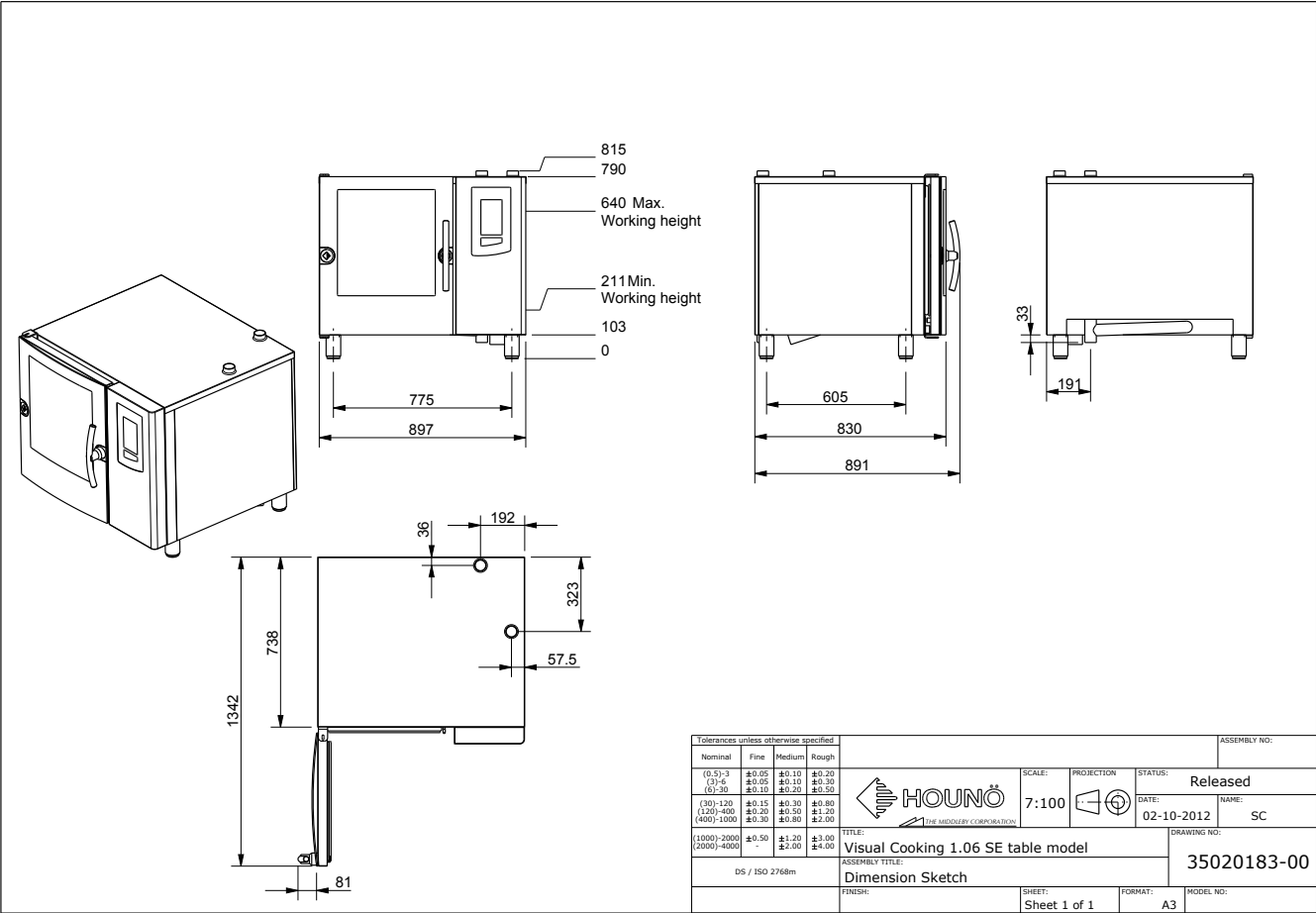
Visual Cooking 1.06



Standard



Touch



Dimensions and weight

Width	897 mm
Height – table model	815 mm
Height with stand	1492 mm
Depth (excl. handle)	831 mm
Weight electrical oven	150 kg
Weight gas oven	155 kg

Capacity

Tray size	1/1 GN
Number of runners	
65 mm distance	6
85 mm distance	5
Tray size	EN 400x600 mm
Number of runners	
85 mm distance	5
Portions	90

Standard specifications, electrical ovens

Voltage	3 NAC 400 V
Wattage	9 kW
Power consumption	13 A
Water connection	3/4" outside
Drain	Ø 50 mm outside

Standard specifications, gas ovens

Voltage	1 NAC 230 V
Wattage	1 kW
Power consumption	8,5 A
Water connection	3/4" outside
Gas connection	3/4" outside
Drain	Ø 50 mm outside

Carters of Moseley:

HOUNÖ Visual Cooking SmartTouch® 1.06 and 1.10

Michelin-starred restaurant Carters of Moseley in Birmingham, UK, has used HOUNÖ combi ovens in their kitchen since they opened in 2010. Head chef and owner Brad Carter is impressed with the versatility of the ovens, which enables him to use the ovens for many different cooking methods.

Carters of Moseley is a fairly small restaurant with a capacity of just 30 seats.

They are open for lunch and dinner Tuesday-Saturday and offers a different set menu each day; with a choice of four to six courses for lunch and six to eight courses for dinner.

The restaurant serves over 250 covers per week. Since it is a smaller restaurant, that is very close to full capacity.

In order to easily cook for their patrons, their kitchen is equipped with HOUNÖ Visual Cooking SmartTouch® ovens in the sizes 1.06 and 1.10. Brad Carter says:

“The ovens are the workhorses of our kitchen and really help with productivity – it is like having another chef on the team.”

The steam injection feature of the HOUNÖ combi ovens is an asset to Carters of Moseley; it helps them deliver the perfect balance of moisture and texture for all food, from chicken to their speciality breads.

Brad Carter is especially happy with the temperature range of HOUNÖ's combi ovens. He explains:

“The temperature range of the HOUNÖ ovens is very useful. Unlike other ovens on the market, the HOUNÖ allows a holding temperature of as low as 30°C, meaning that we can maintain optimum moisture and quality of pre-cooked food, prior to finishing and service.”



He was introduced to HOUNÖ combi ovens by his kitchen designer, when they were setting up the kitchen of Carters of Moseley in 2010.

“At his suggestion, I did a trial cook on a HOUNÖ combi oven and was impressed with the flexibility and control that it provided. I have been hooked on HOUNÖ ovens ever since!” the chef says excitedly.

In addition to their culinary benefits, the ovens offer a number of operational features, which are invaluable to the restaurant.

Brad Carter is happy with his oven choice:

“I believe that the versatility of combi ovens will mean that they remain the cooking solution of choice for the vast majority of chefs.”



“With the HOUNÖ ovens, the only thing holding you back is your imagination. It is such a versatile piece of kit – we use it for proving, roasting, steaming, baking, sous vide cooking and even holding.”

Brad Carter
head chef and owner

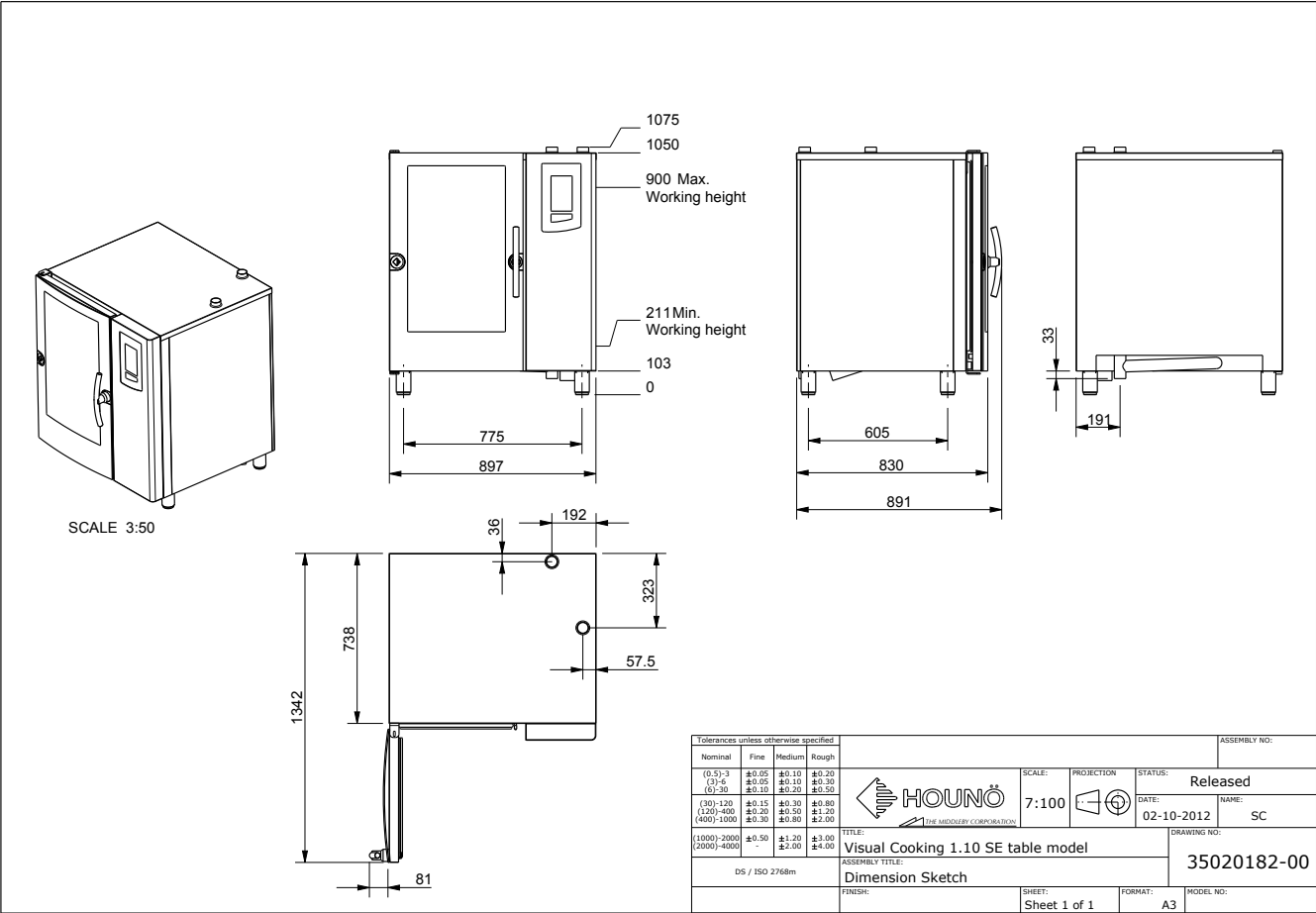
Visual Cooking 1.10



Standard



Touch



Dimensions and weight

Width	897 mm
Height – table model	1075 mm
Height with stand	1752 mm
Depth (excl. handle)	831 mm
Weight electrical oven	190 kg
Weight gas oven	195 kg

Capacity

Tray size	1/1 GN
Number of runners	
65 mm distance	10
85 mm distance	8
Tray size	EN 400x600 mm
Number of runners	
85 mm distance	8
Portions	150

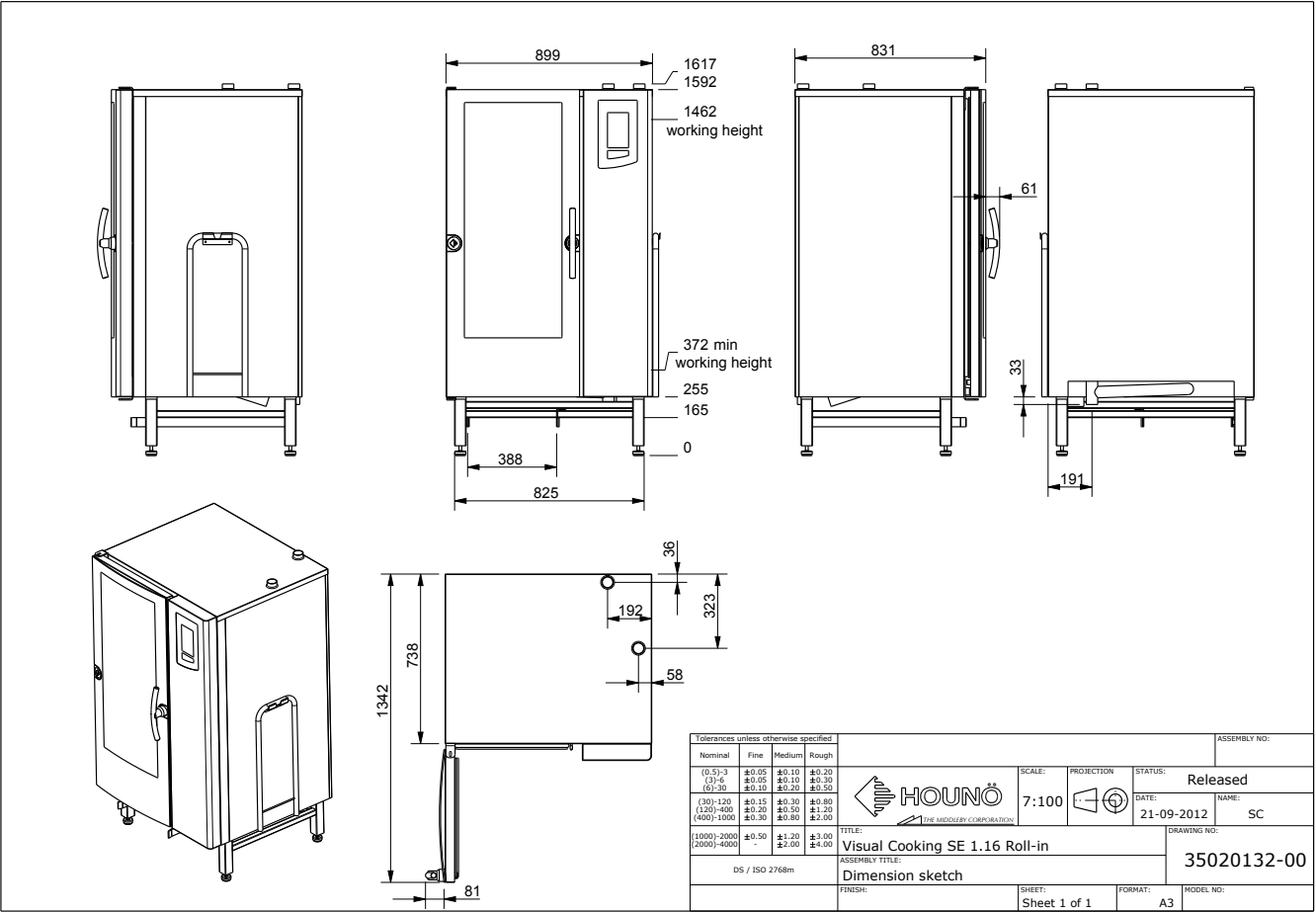
Standard specifications, electrical ovens

Voltage	3 NAC 400 V
Wattage	18 kW
Power consumption	26 A
Water connection	3/4" outside
Drain	Ø 50 mm outside

Standard specifications, gas ovens

Voltage	1 NAC 230 V
Wattage	1 kW
Power consumption	8,5 A
Water connection	3/4" outside
Gas connection	3/4" outside
Drain	Ø 50 mm outside

Visual Cooking 1.16 roll-in



Dimensions and weight

Width	899 mm
Height with stand	1617 mm
Depth (excl. handle)	831 mm
Weight electrical oven	300 kg

Capacity

Tray size	1/1 GN
Number of runners	
65 mm distance	16
85 mm distance	12
Tray size	EN 400x600 mm
Number of runners	
85 mm distance	12
Portions	240

Standard specifications, electrical ovens

Voltage	3 NAC 400 V
Wattage	24 kW
Power consumption	35 A
Water connection	3/4" outside
Drain	Ø 50 mm outside



Standard



Touch

Midtjysk Efterskole in Ejstrupholm: HOUNÖ SmartTouch® 1.16 Roll-in

The kitchen at Danish independent boarding school Midtjysk Efterskole has used HOUNÖ ovens for more than 35 years. Therefore, it was only logical to purchase another HOUNÖ oven, when they experienced capacity problems.

In April 2018, Midtjysk Efterskole in Ejstrupholm, central Jutland, purchased their third HOUNÖ oven for the school's kitchen. They chose a HOUNÖ SmartTouch® 1.16 Roll-in, which has helped to solve the kitchen's capacity problems.

"We were simply short of oven space. We always had to coordinate who could use the ovens, and when," says kitchen manager Lene Mortensen, describing the kitchen staff's working day prior to the arrival of the additional oven.

In addition to the extra oven space, the 16-tray oven has impressed the kitchen staff in a number of ways.

"In my opinion, it bakes some delicious bread rolls. We prefer this oven when we are baking," says Lene Mortensen and recounts enthusiastically:

"Yesterday we prepared meatloaf with cauliflower. We baked them using the oven's meatloaf program. Normally our meatloaves shrink a great deal and a lot of the juices are left at the bottom of the tray. That was definitely not the case yesterday! This is clearly the way to do it. In fact, it was fantastic!"

Lene Mortensen has also noticed an ergonomic improvement using the 16-tray oven compared with the 20-tray model:

"You don't have to lift your arms so high above your head to retrieve the top tray."

The kitchen staff at Midtjysk Efterskole are delighted with their new HOUNÖ oven. They now have more oven space and a state-of-the-art oven, making many of the jobs in the kitchen that much easier and more efficient. "It's really great at self-cleaning as well," says kitchen manager Lene Mortensen with a smile.

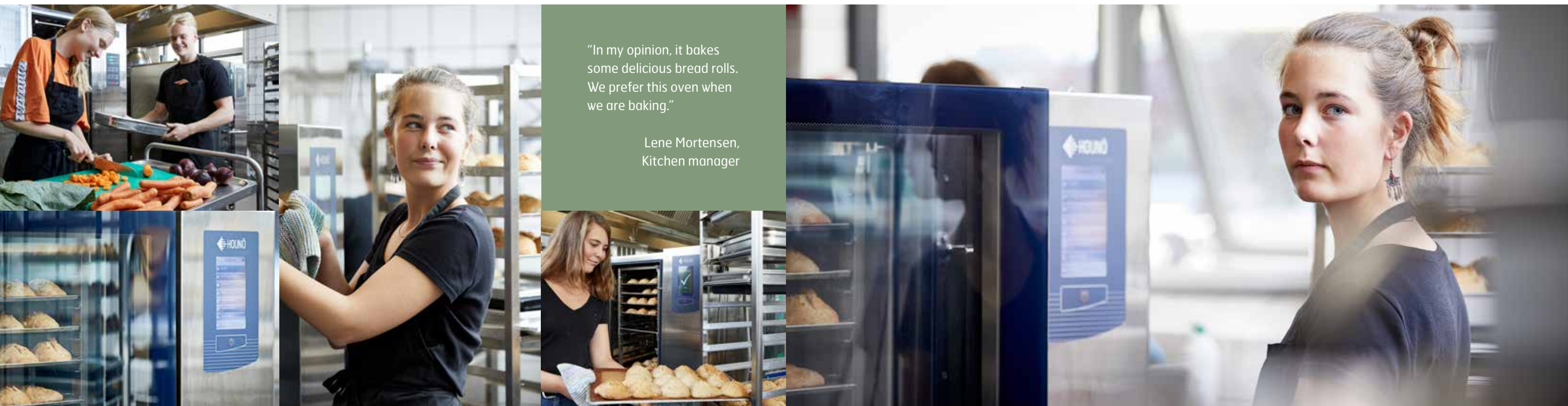
The HOUNÖ ovens in the kitchen at Midtjysk Efterskole are used for a wide range of cooking methods; from baking to boiling and roasting – and everything between.

Lene Mortensen,
Kitchen manager

Every day, the kitchen at Midtjysk Efterskole prepares hot meals for approximately 160 people. Nevertheless, the four employees in the kitchen and their four student helpers are still able to prepare meals from scratch for this sizable number of people.

During the academic year, each student is required to spend a minimum of 2,5 days working in the kitchen to assist kitchen staff. The students also use the HOUNÖ ovens when helping out in the kitchen.

"On weekends, the students sometimes work alone in the kitchen. We then explain the oven settings to them," says Lene Mortensen.



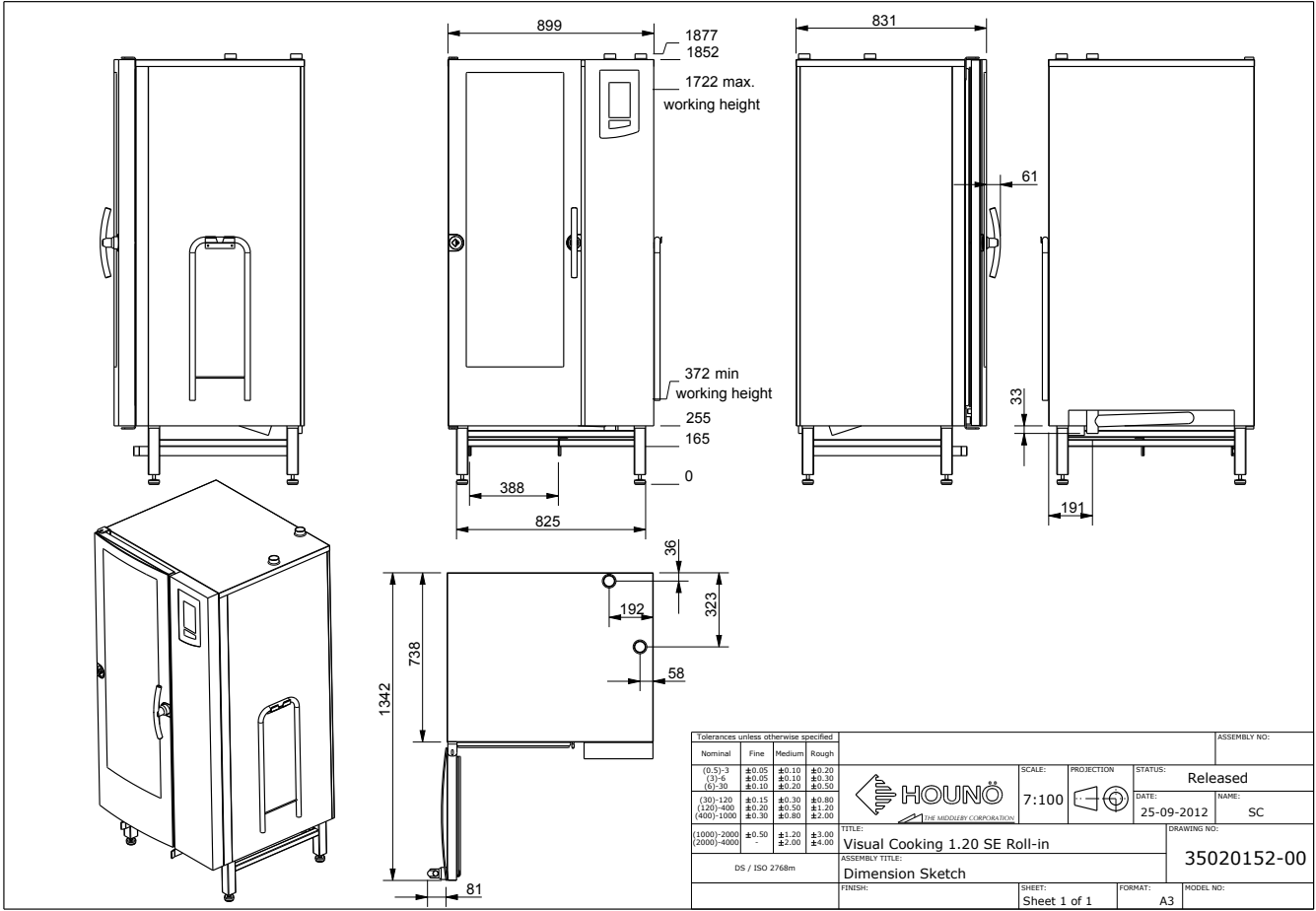
Visual Cooking 1.20 roll-in



Standard



Touch



Dimensions and weight

Width	899 mm
Height with stand	1877 mm
Depth (excl. handle)	831 mm
Weight electrical oven	320 kg
Weight gas oven	325 kg

Capacity

Tray size	1/1 GN
Number of runners	
65 mm distance	20
85 mm distance	15
Tray size	EN 400x600 mm
Number of runners	
85 mm distance	15
Portions	300

Standard specifications, electrical ovens

Voltage	3 NAC 400 V
Wattage	36 kW
Power consumption	52 A
Water connection	3/4" outside
Drain	Ø 50 mm outside

Standard specifications, gas ovens

Voltage	1 NAC 230 V
Wattage	2 kW
Power consumption	17 A
Water connection	3/4" outside
Gas connection	3/4" outside
Drain	Ø 50 mm outside

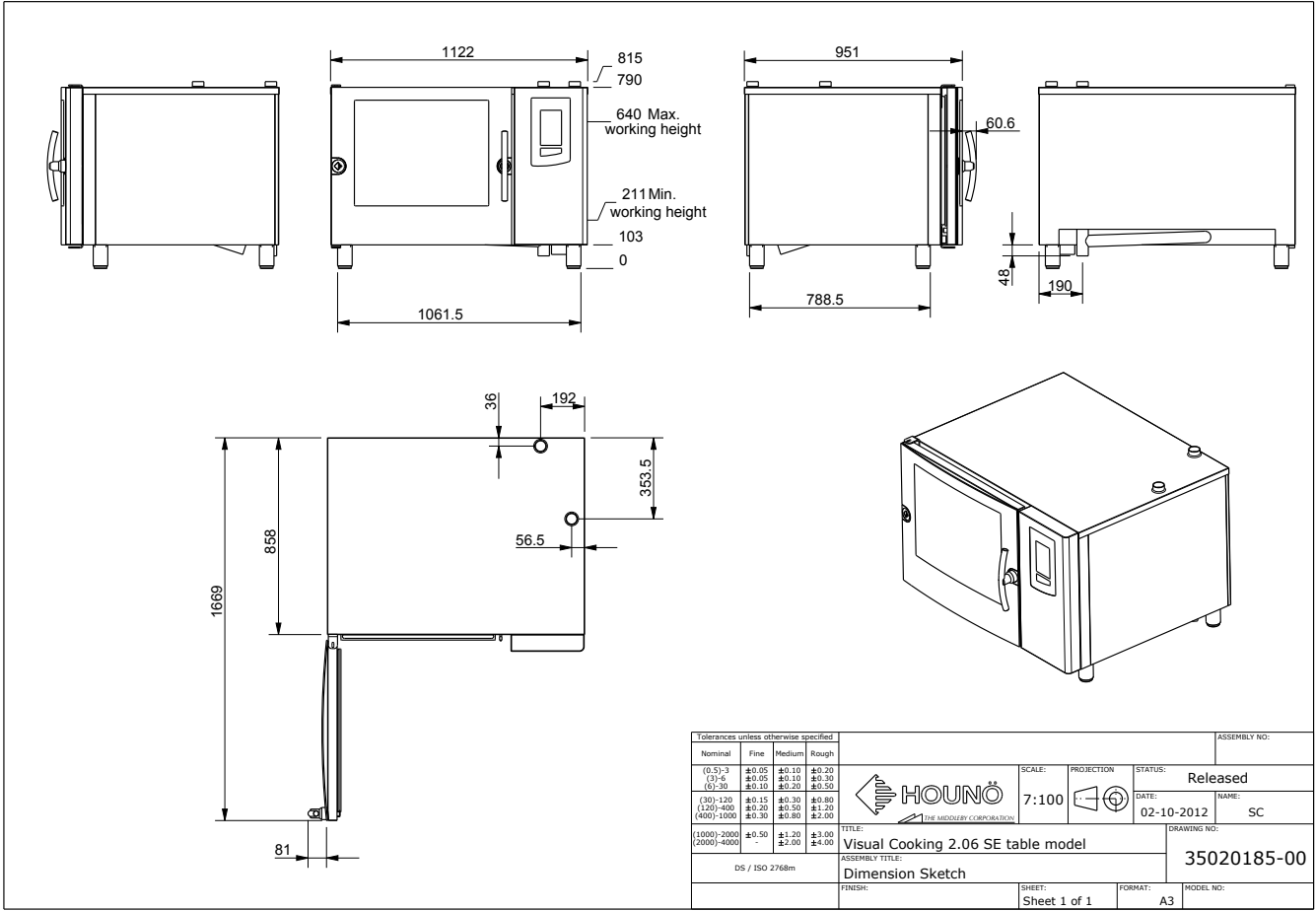
Visual Cooking 2.06



Standard



Touch



Dimensions and weight

Width	1122 mm
Height – table model	815 mm
Height with stand	1492 mm
Depth (excl. handle)	951 mm
Weight electrical oven	190 kg
Weight gas oven	195 kg

Capacity

Tray size	1/1 GN
Number of runners	
65 mm distance	12
85 mm distance	10
Tray size	2/1 GN
Number of runners	
65 mm distance	6
85 mm distance	5
Portions	180

Standard specifications, electrical ovens

Voltage	3 NAC 400 V
Wattage	21 kW
Power consumption	31 A
Water connection	3/4" outside
Drain	Ø 50 mm outside

Standard specifications, gas ovens

Voltage	1 NAC 230 V
Wattage	1 kW
Power consumption	8,5 A
Water connection	3/4" outside
Gas connection	3/4" outside
Drain	Ø 50 mm outside

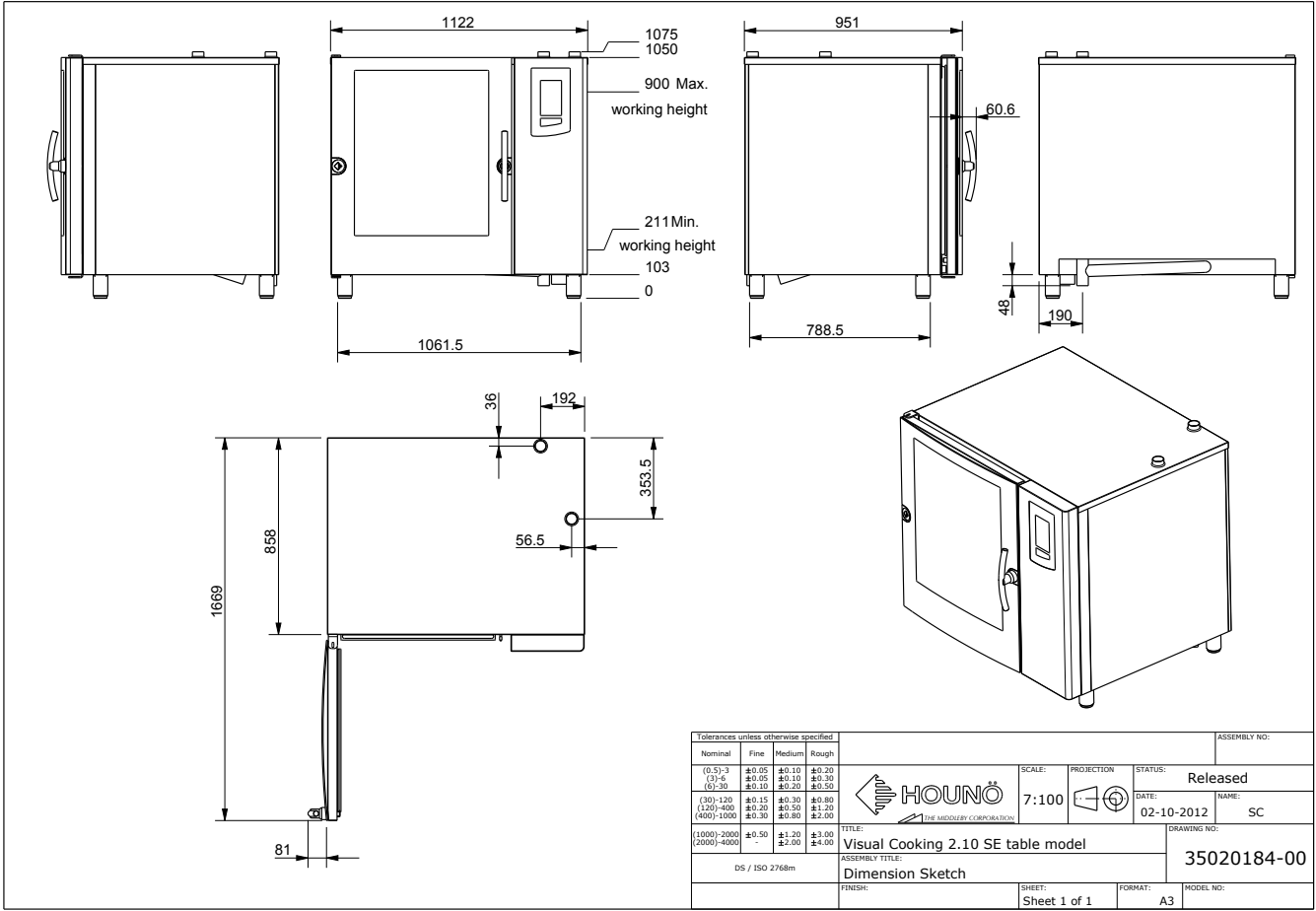
Visual Cooking 2.10



Standard



Touch



Dimensions and weight

Width	1122 mm
Height – table model	1075 mm
Height with stand	1752 mm
Depth (excl. handle)	951 mm
Weight electrical oven	230 kg
Weight gas oven	235 kg

Capacity

Tray size	1/1 GN
Number of runners	
65 mm distance	20
85 mm distance	16
Tray size	2/1 GN
Number of runners	
65 mm distance	10
85 mm distance	8
Portions	300

Standard specifications, electrical ovens

Voltage	3 NAC 400 V
Wattage	27 kW
Power consumption	39 A
Water connection	3/4" outside
Drain	Ø 50 mm outside

Standard specifications, gas ovens

Voltage	1 NAC 230 V
Wattage	1 kW
Power consumption	8,5 A
Water connection	3/4" outside
Gas connection	3/4" outside
Drain	Ø 50 mm outside

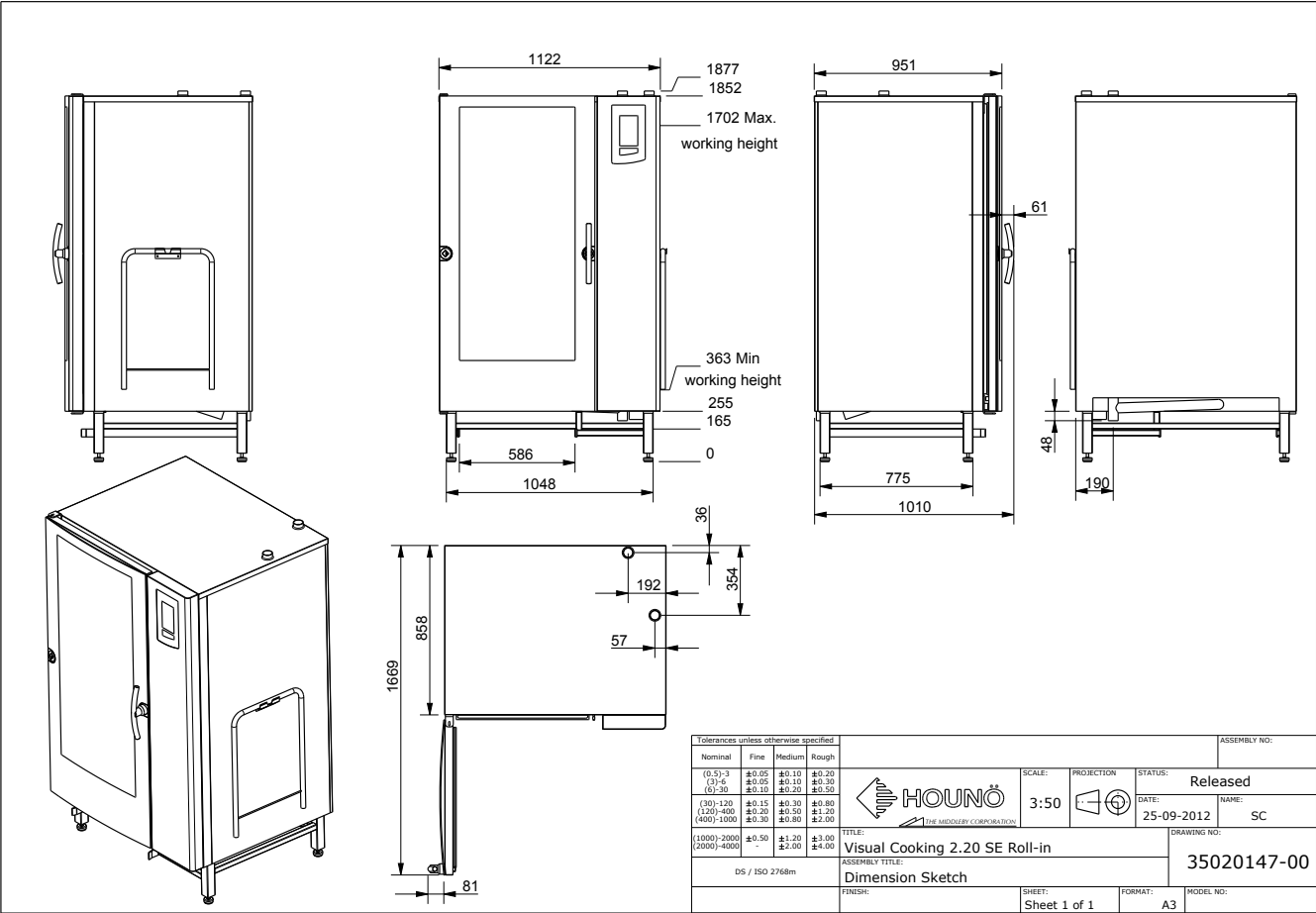
Visual Cooking 2.20 roll-in



Standard



Touch



Dimensions and weight

Width	1122 mm
Height with stand	1877 mm
Depth (excl. handle)	951 mm
Weight electrical oven	400 kg
Weight gas oven	405 kg

Capacity

Tray size	1/1 GN
Number of runners	
67 mm distance	40
85 mm distance	30
Tray size	2/1 GN
Number of runners	
67 mm distance	20
85 mm distance	15
Portions	600

Standard specifications, electrical ovens

Voltage	3 NAC 400 V
Wattage	60 kW
Power consumption	87 A
Water connection	3/4" outside
Drain	Ø 50 mm outside

Standard specifications, gas ovens

Voltage	1 NAC 230 V
Wattage	2 kW
Power consumption	17 A
Water connection	3/4" outside
Gas connection	3/4" outside
Drain	Ø 50 mm outside

CombiSlim

The optimal choice when size matters

If you have a cafe or a smaller kitchen where the space is limited, HOUNÖ's CombiSlim is the obvious choice.

CombiSlim is a completely unique oven size on the market; it is the smallest combi oven on the market. The ovens do not take up much space – with a width of only 51,3 cm they can fit into even the smallest kitchens.

It is small but effective. Despite its small size, CombiSlim has the same features as a large combi oven. In other words, it has all the features you need in a smaller kitchen.

No matter if you prefer a traditional dial control or digital touch display, CombiSlim has something for you.



Standard models

When you choose a standard CombiSlim model, you get an oven with a user-friendly digital display and selection dial.

Equipped with the most popular cooking modes, these ovens are very easy to use at all staff levels. They are manually programmed by means of the selection dial.



Cooking modes

- Hot air (Convection)
- Steaming
- Low-temperature steaming
- Forced steaming
- CombiSmart®, 10 steps humidity control
- Cook & Regen
- Proving, with automatic humidification
- Preheating
- Automatic cooling function
- Manual humidity pulsing
- Reversing, adjustable fan with 9 speeds

Standard features

- Electricity
- Injection steam
- Standard selection dial interface
- 2-piece rack
- Temperature probe

Additional features

- Handshower
- CombiWash®
- HOUNÖ PROTECT

Touch models

The vast range of cooking modes and features of CombiSlim Touch models meet all your needs and give you plenty of room for fine adjustments. All touch models are equipped with the Android-based touch display SmartTouch®, which is intuitive and easy to use.

The award-winning cloud-based central management system Let's Cook is available on the entire CombiSlim Touch ovens range.



Cooking modes

- Hot air (Convection)
- Steaming
- Low-temperature steaming
- Forced steaming
- CombiSmart®, 10 steps humidity control
- Cook & Regen
- Proving, with automatic humidification
- Preheating
- Automatic cooling function
- Manual humidity pulsing
- Reversing, adjustable fan with 9 speeds
- SmartChef®, automatic cooking
- Automatic humidity pulsing
- RackTimer®, with up to 20 timers
- Cool down function
- Delta-T
- Cook & Hold

Standard features

- Electricity
- Injection steam
- SmartTouch® display
- 2-piece rack
- Temperature probe
- HOUNÖ PROTECT start kit
- Chef's recipe collection
- Baker's recipe collection
- Favourites selection
- HACCP quality control, 60 days in PDF format

Additional features

- Let's Cook Cloud Solution
- Handshower
- CombiWash® automatic cleaning system
- Quick Select Recipes (QSR)
- Advanced Racktimer - for tailored menu handling
- Keypad - for temperature adjusting

CombiSlim

Product Features

• standard ○ optional extra

		Touch	Standard
User Interface			
SmartTouch®, Android based interface		•	
Digital control with selection dial interface			•
Modes of Operation			
Manual programming		•	•
Preset recipes		•	•
SmartChef®, automatic cooking		•	
Capacity of Preset Recipes			
50 recipes each holding up to 10 steps			•
500 recipes each holding up to 15 steps		•	
Chef's or Baker's recipe collection		•	
Favourites selection		•	
Manual Operation Modes			
Hot air (Convection)	30-300°	•	•
Steaming	30-130°	•	•
Low-temperature steaming	30-100°	•	•
Forced steaming	130°	•	•
CombiSmart®, 10-step humidity control	30-250°	•	•
Cook & Regen	30-180°	•	•
Proving, with automatic humidification	30-40°	•	•
Preheating	30-300°	•	•
Cool down function		•	
Delta-T		•	
Cook & Hold		•	
Other Functions			
Automatic cooling function		•	•
Automatic humidity pulsing		•	
Manual humidity pulsing		•	•
Reversing fan for optimum results		•	•
Adjustable fan with 9 speeds		•	•
RackTimer®, with up to 20 timers		•	
Core Temperature Probe			
Multipoint core temperature probe		•	•
Communication and Network			
Let's Cook Cloud Solution for remote control, monitoring and distribution		○	
USB connection		•	
HACCP record, 60 days in PDF format		•	

• standard ○ optional extra

	Touch	Standard
Maintenance and Service		
Error registration	•	•
Automatic service diagnosis system	•	
Limescale diagnostics in steam generator	•	
Energy and water consumption meter (built-in)	•	
Water consumption meter (external water meter)	○	○
Test and adjustment function	•	•
Cleaning		
CombiWash®, fully automatic cleaning system	○	○
Semi-automatic cleaning system	•	•
Integrated hand shower	•	•
HOUNÖ PROTECT		
HOUNÖ PROTECT start kit: Hydro Shield water filter and mounting kit	•	○
Safety Details		
2-step safety handle for optimum safety	•	•
Automatic disconnection of fan motor	•	•
Ventilated, heat-reflecting glass in oven door	•	•
CTD Cool Touch Door (65°C max outside temp.)	•	•
Integrated drip tray in stainless steel	•	•
Thermoswitch	•	•
Additional Products Features		
Easy-detachable door sealing	•	•
Rounded corners in oven chamber	•	•
Easy service accesss from the front	•	•
Stainless steel AISI 304	•	•
Double water connection	•	•
Timer Function		
Timer - current time and date	•	•
Timer function	•	•
Approvals		
CE/ VDE/ CB (electrical ovens)	•	•
cETLus/ ANSI/ UL/ CSA	•	•
ETL/ NSF/ ANSI 4	•	•
EAC	•	•
WRAS	•	•
IP X5	•	•

CombiSlim Capacity

Number of trays 1/1 GN

20/40 mm distance between trays

1.06	6
1.10	10

60 mm distance between trays

1.06	4
1.10	6



La Fabrique de Bouchons and Kalypso Comptoir Marin: CombiSlim ovens in Parisian restaurant kitchens

HOUNÖ's compact CombiSlim ovens are the ideal choice when space is tight; the ovens fit perfectly in the small kitchens of La Fabrique de Bouchons and Kalypso Comptoir Marin. Chef and owner of the restaurants Fabien Sam is very happy with his oven choice.

"Parisian kitchens are generally small with little areas. I was struck right away by the fact that the CombiSlim is extremely compact and ideal for space optimization," Fabien Sam says.

His two restaurants each have a HOUNÖ CombiSlim, which is the most compact oven size in HOUNÖ's product range.

La Fabrique de Bouchons offers a seasonal menu with local produce from France, while the kitchen at Kalypso Comptoir Marin is a fusion kitchen offering seafood dishes from around the world.

Both restaurants have small, open-plan kitchens that serve approximately 50 guests per day. They have achieved precise cooking processes, short cooking time and consequently saved time using CombiSlim in their kitchens.

"Our CombiSlim oven is used every day. During set-up, and also during operating hours for timed cooking, regeneration and temperature maintenance."

Fabien Sam has experienced several benefits by using the CombiSlim ovens. He says excitedly:

"I would highlight its flexibility, the ability to switch from one cooking mode to another, from high to low temperature."

He also says: "the rise in the temperature is extremely fast. No need to preheat the oven for half an hour. The oven is instantly hot, ready to cook!"

The kitchen staff are especially happy with the CombiSlim's ability to regulate temperature and humidity precisely.

"I think I made a great investment in this efficient, economical, compact and easy to use oven."

Fabien Sam,
chef and owner

"The CombiSlim accurately regulates both temperature and climate in the cooking chamber, which is very important for the regeneration of what I make, and also when preparing vegetables in the oven," the chef explains.

Fabien Sam chose HOUNÖ CombiSlim because of its size, flexibility and affordability.

He declares that he would happily recommend HOUNÖ ovens, as they are "modern, high tech but easy to use, and a perfect design for open-plan kitchens."

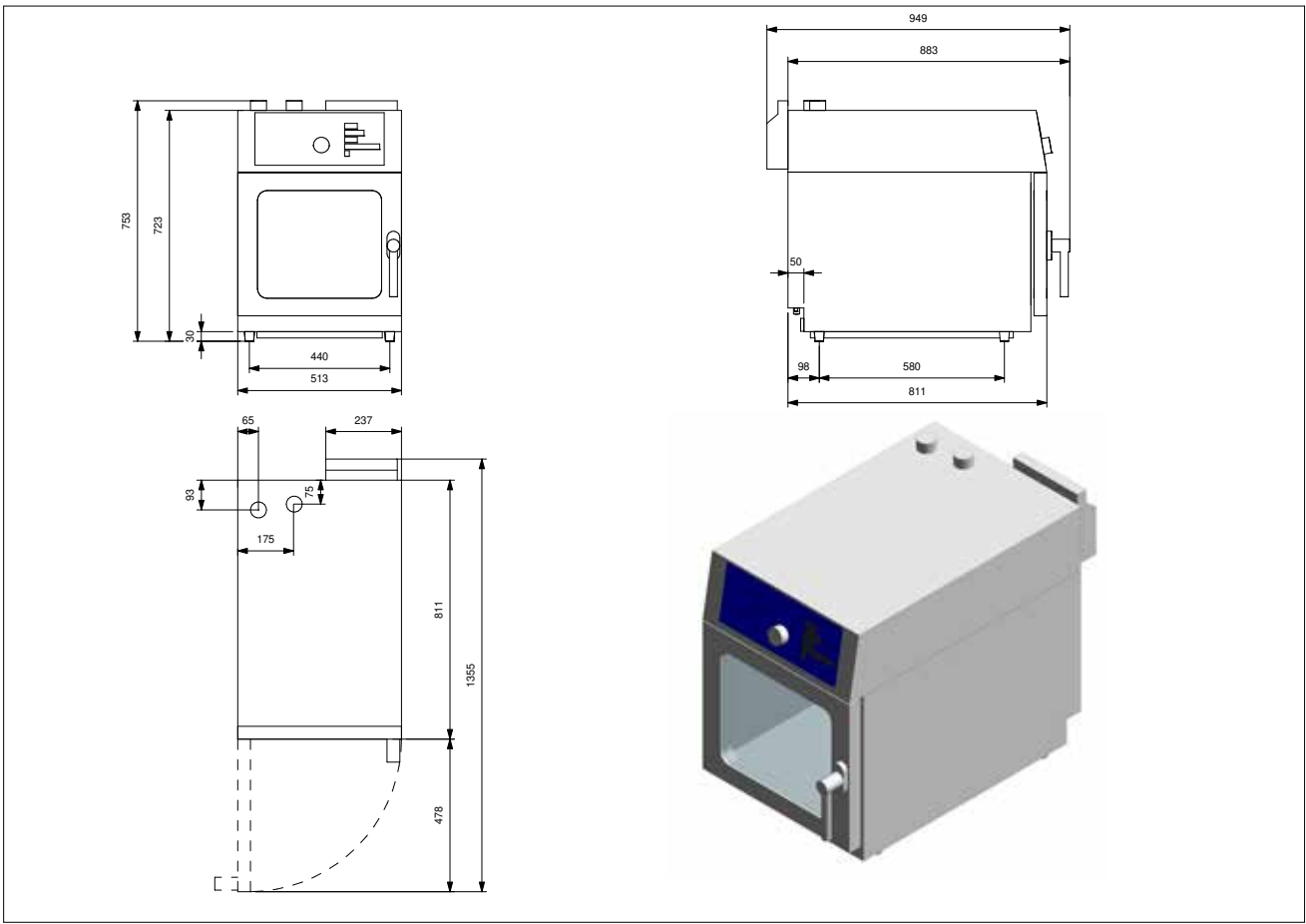


"I do everything in my CombiSlim! I poach, I cook, I roast my fish and my meat, I make my sauce bases. I make my pastry, meringues, candied fruits, duck foie gras, my mous-seline of vegetables, and my rabbit terrines. We also do a lot of low temperature vacuum cooking."

Fabien Sam,
chef and owner



CombiSlim 1.06



Dimensions and weight

Width	513 mm
Height - table model	753 mm
Height with stand	1565 mm
Dybde - bordmodel	811 mm
Weight	71 kg

Capacity

Tray size	1/1 GN
Number of trays	
20/40 mm distance	6
60 mm distance	4

Standard specifications, electrical ovens

Voltage	3 NAC 400/415 V
Wattage	8,4/9,2 kW
Power consumption	14 A
Water connection	3/4" outside
Drain	Ø 40 mm outside

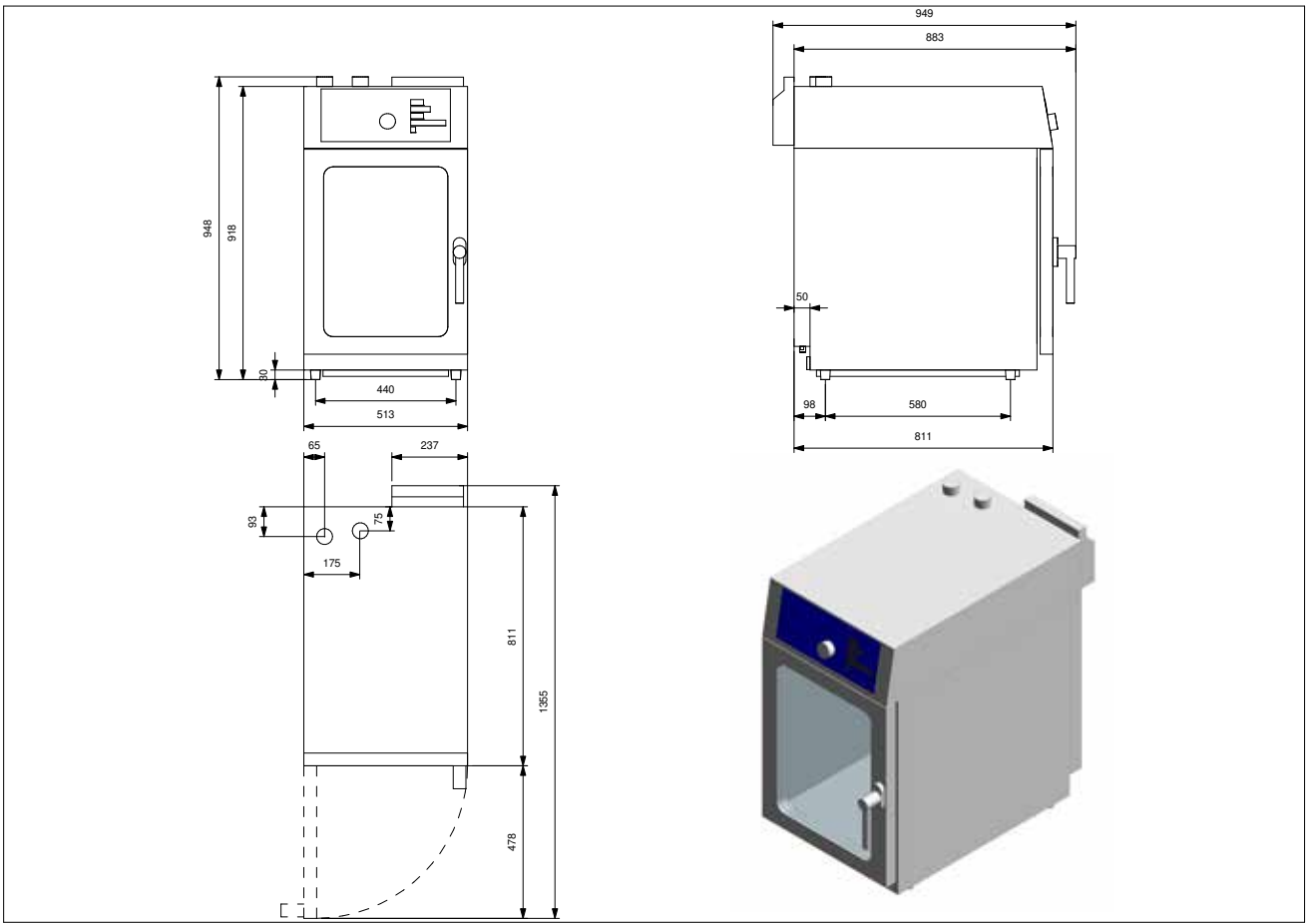


Standard



Touch

CombiSlim 1.10



Dimensions and weight

Width	513 mm
Height - table model	948 mm
Height with stand	1765 mm
Dybde - bordmodel	811 mm
Weight	82 kg

Capacity

Tray size	1/1 GN
Number of trays	
20/40 mm distance	10
60 mm distance	6

Standard specifications, electrical ovens

Voltage	3 NAC 400/415 V
Wattage	12,7/13,8 kW
Power consumption	21 A
Water connection	3/4" outside
Drain	Ø 40 mm outside



Standard



Touch

CombiPlus®



Maximum flexibility at minimum floor space

CombiPlus® gives you the opportunity to stack two Visual Cooking ovens, so you can gain maximum flexibility. CombiPlus® makes it possible for you to double your capacity without using more of your valuable floor space. For example, you can roast lamb in the bottom oven while steaming vegetables in the top oven. Moreover, you can easily adjust the cooking capacity to the present number of guests. Switch off the oven that you do not use in off-peak periods to avoid over-capacity and save money on energy.

CombiPlus® is available in electric and gas oven models in sizes 1/1 GN and 2/1 GN. The available combinations are as follows: 1.06+1.06, 1.06+1.10, 2.06+2.06 and 2.06+2.10. Download dimensional sketches at www.houno.com.



Restaurant Domestic in Aarhus

HOUNÖ Visual Cooking CombiPlus SmartTouch® 1.06+1.10

The Michelin Restaurant Domestic in Aarhus, Denmark, wanted an oven that was reliable, accurate and user-friendly. They therefore had a HOUNÖ Visual Cooking CombiPlus SmartTouch® 1.06+1.10 installed in the spring of 2018. This has made their daily working life much easier.

Morten Frølich Rastad and Christoffer Norton are co-owners and the creative minds behind Restaurant Domestic, which opened in October 2015. Since then, the restaurant has been awarded a Michelin star and been praised for its seasonal menu where the food is simple but prepared with mastery.

The concept behind the restaurant is based on local Jutland produce, craftsmanship and a focus on the guests.

The restaurant is mainly open in the evenings and hosts an average of 150–200 guests per week.

Restaurant Domestic rethinks the use of ovens for food preparation; they prepare everything they can think of in the ovens. They do that because it is easy. Christoffer Norton says:

“We can prepare much more in the HOUNÖ ovens. We can place the food in the oven and forget about it, and it comes out perfect.”

The chefs have developed their own oven programmes for their own specific needs. These include a bread programme for baking bread and a braising programme, which they use when braising meat overnight at low temperatures.

Restaurant Domestic replaced its oven, because their previous oven made by another manufacturer of combi ovens was too inaccurate, which made the day-to-day working life in the kitchen too chaotic.

The chefs are pleased with the switch to HOUNÖ.

“Our working life has become so much easier! We save a lot of time and actually end up with a better product. This also enables us to start focusing on other things,” says Morten Frølich Rastad and continues:

“I think it is a good oven, which is easy to use on a daily basis. The many different settings also help. It is a very flexible tool to work with”.

“It’s a very attractive oven. It is shiny and beautiful to look at.”

Christoffer Norton,
Chef and co-owner

Morten Frølich Rastad and Christoffer Norton decided that their new combi ovens had to come from HOUNÖ, as they had heard a lot of positive comments about these ovens from former colleagues and other people in the industry.

It was almost a matter of course that the kitchen at Restaurant Domestic had to be equipped with Visual Cooking ovens.

“I think we always had in mind that it had to be HOUNÖ. It is also because we are creatures of habit. I have only ever worked with HOUNÖ everywhere I have been!” says Morten.

“You can control the oven temperature when preparing something in the oven. That’s why we use it for a lot of things you would normally boil. Another example is braising. Instead of braising in a casserole we place the food in the oven, because we can control the exact braising temperature, so the meat is neither dry nor undercooked.”

Christoffer Norton,
Chef and co-owner



PassThrough and fat separation



Extraordinary food safety with PassThrough and easier fat handling with fat separation

HOUNÖ offers the special PassThrough solution for Visual Cooking oven sizes 1.06 and 1.10. We developed this special oven solution in collaboration with British supermarket chains. HOUNÖ's unique PassThrough solution is designed to be placed in between the kitchen and serving area, as it has a door on both front and back. You can access the oven from both sides, giving a complete separation of raw and cooked food.

Furthermore, you can equip your ovens with HOUNÖ's integrated fat separation system, which diverts grease into a tray mounted beneath the oven. The system helps avoid clogged drains and prevents fat passing into the watercourse.

Tesco Supermarkets: HOUNÖ PassThrough ovens in retail

HOUNÖ is the perfect partner for retail stores, as HOUNÖ ovens alleviates concrete challenges unique to retail operators and Food to Go stores.

HOUNÖ combi ovens have been installed in the Food to Go department within a Tesco Superstore in Calne, Wiltshire, in the UK.

Tesco's Food to Go department offers a wide range of freshly cooked hot food; including whole chickens, chicken portions, ribs, pizzas, paninis, sausages, pies and sausage rolls, as well as a breakfast menu.

To provide this extensive menu to their customers, Tesco Calne has three HOUNÖ combi ovens installed. They have a CombiPlus®, where two ovens with each 6 trays are stacked on top of each other.

Furthermore, Tesco Calne has yet another combi oven with 6 trays, which is built together with a rotisserie for production of roast chickens.

The HOUNÖ ovens at Tesco Calne are PassThrough ovens. The ovens are positioned with the front facing the counter in the Food to Go department, which promotes impulse buying.

The use of PassThrough ovens in a Food to Go store increases sales as it creates an inviting kitchen atmosphere.

HOUNÖ has provided ovens to Tesco for more than 20 years, so we have years of experience working with supermarket chains and understanding their unique challenges.

That is why HOUNÖ's special solutions PassThrough and integrated fat separation system alleviates concrete problems faced by retail operators and Food to Go stores.

More than 5000 HOUNÖ PassThrough ovens have been installed in the UK alone.



The HOUNÖ ovens in Tesco Calne are also equipped with an integrated fat separation system, which diverts grease into a tray mounted beneath the oven.

The system helps avoid clogged drains and prevents fat passing into the watercourse.

The fat separation system is especially helpful when cooking whole roast chickens, as these produce quite a lot of fat when cooking.



HOUNÖ PROTECT

A total solution to simplify cleaning and maintenance

HOUNÖ PROTECT is our range of water treatment and cleaning products specially developed for HOUNÖ combi ovens. It is also a total solution to simplify cleaning and maintenance, as it is integrated with our unique oven software – making it easier for you to take proper care of your oven.

The innovative software in HOUNÖ SmartTouch® ovens works together with HOUNÖ PROTECT products to ensure that the ovens are always in the best condition to give optimal performance. The oven monitors consumption and tells you when to change detergent, rinse aid and water filter, which gives you the best protection and lowest running cost in the easiest way possible.

Use HOUNÖ PROTECT products to ensure superb cleaning and the best water treatment for your HOUNÖ oven. You can buy the whole range of HOUNÖ PROTECT products directly at www.hounoshop.com.

CombiWash®

No contact with chemicals

Benefit from the automatic cleaning system CombiWash® and save precious time as well as money. With low consumption of water, energy, and liquid chemicals, your combi oven becomes perfectly clean.

After a long working day, you simply select cleaning level according to the usage of the oven, and CombiWash® automatically adds just the right amount of water, liquid detergent, and rinse aid – easy and hygienic.

Also, you need not worry about getting in contact with chemicals because cleaning takes place in a closed circuit.



Let's Cook Cloud Solution

An award-winning digital tool
for the foodservice industry

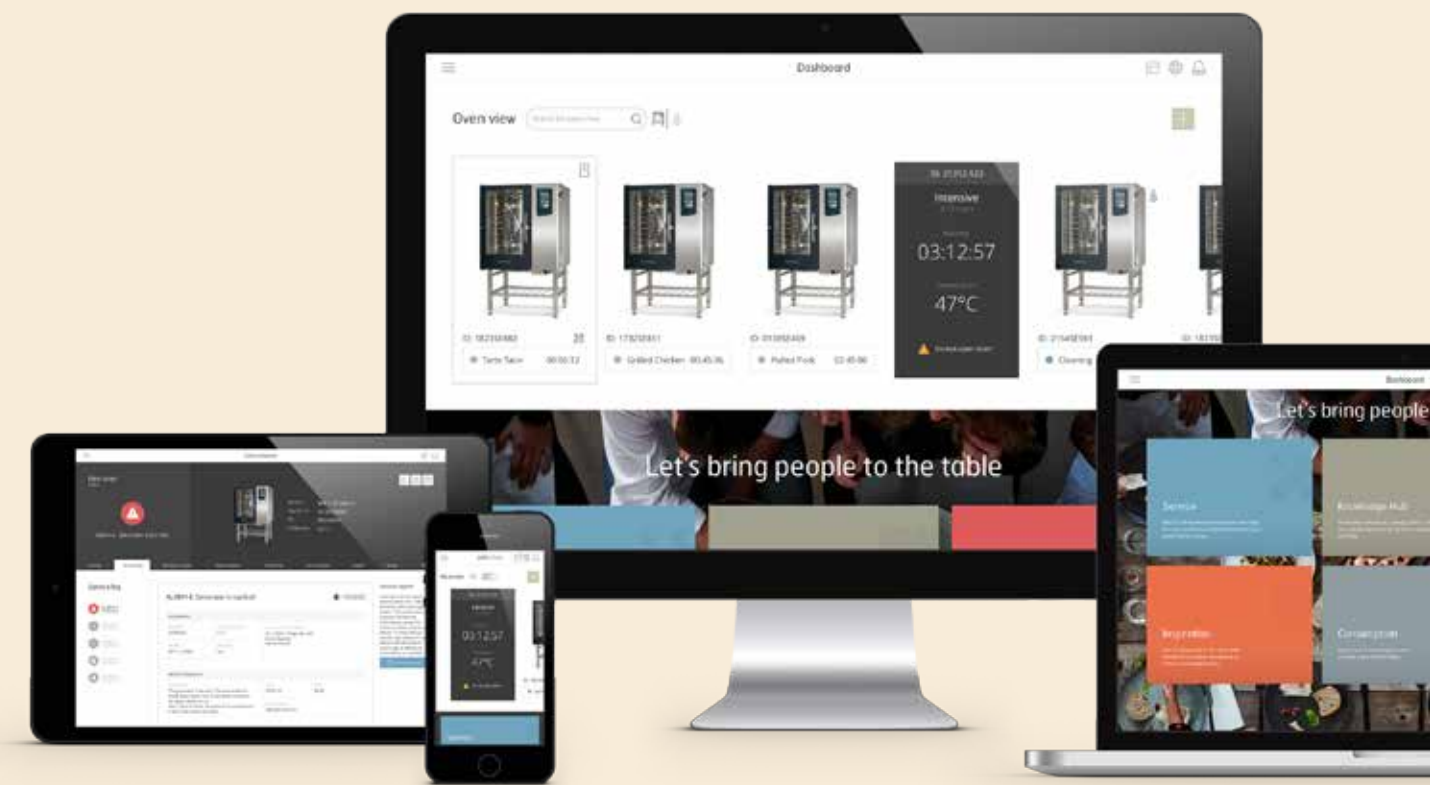
HOUNÖ's Let's Cook is an award-winning central management tool for the foodservice industry, which enables a real-time overview of your oven fleet across large geographical areas and across borders. It lets you access and monitor your ovens anytime, anywhere, and on any device – without a limit on how many ovens you can connect.

Let's Cook is developed based on industry input; therefore, it addresses concrete challenges in the industry.

Let's Cook makes essential activities easier and cheaper – and thus more competitive. With this digital tool, you can optimize procedures, improve efficiency and reduce costs in an easy way thanks to convenient and secure data access.

Let's Cook is part of Middleby Connect. You can connect your whole kitchen to the cloud with Middleby Connect.

Let's Cook makes valuable services available in a user-friendly digital solution, which is scalable from individual restaurants to global restaurant chains.



European restaurant and bakery chains:

A central management tool unlike any other in the industry

A European steakhouse restaurant chain and a European bakery chain are using Let's Cook Cloud Solution; both have experienced many benefits from HOUNÖ's IoT-based central management tool.

"We made the switch to HOUNÖ ovens with Let's Cook Cloud Solution primarily to get more control of food safety; we wanted the ability to document our processes easily," the owner of the steakhouse restaurant chain says.

The bakery chain turned to HOUNÖ and Let's Cook Cloud Solution, as they were in the process of reinventing their business model.

With Let's Cook, management can distribute recipes directly from their headquarters with a single click.

"We use the recipe distribution function when we improve existing recipes and introduce new products," the owner of the steakhouse restaurant chain says.

"We can continuously adjust recipes as needed," the bakery chain COO says and continues: "Let's Cook gives us the ability to ensure quality and consistency across all our locations."

"Thanks to Let's Cook, you'll get exactly the same delicious croissant no matter which of our bakeries you visit!"

The steakhouse restaurant chain experienced that at some locations their roast would be well-done rather than the intended medium-rare.

Using Let's Cook, management identified the error; the roasts were left in the oven for an additional 20 minutes after the cooking program finished. The owner says excitedly:

"Let's Cook made this problem an easy fix!"

Headquarters can also monitor and learn from behavior in each location through Let's Cook.

It then becomes much easier to identify and regulate incorrect behaviors in every single kitchen across large geographical areas and across borders.

"We have already identified several behaviors through Let's Cook, which can be easily adjusted to improve, not just the guest experience in our restaurants, but also our overall revenue," the owner of the steakhouse restaurant chain says.

An example of this is that top management of the steakhouse chain had specified that personnel should clean the ovens using either the light or medium cleaning cycle.

By looking at Let's Cook, management discovered that many kitchens used the intensive cleaning cycle every single time they cleaned the oven.

This means that the detergent usage was approximately 75% higher than anticipated, because personnel ran the intensive rather than the light cleaning cycle with every wash.



Without the cloud solution it would have been difficult to discover and amend this behavioral pattern in the kitchens.

"If it wasn't for the Let's Cook, we would have had to visit every restaurant, download HACCP files from each oven, and then go home to analyze the data ourselves, which would be very time-consuming," the owner explains. The COO of the bakery chain adds:

"We can look at behavior and usage patterns in every single bakery and learn from that – it gives us the ability to optimize procedures, avoid overproduction, limit food waste and increase revenue without compromising on product quality and guest experience."



"We wanted to go from baked to freshly baked, from centralized to decentralized production, and from skilled to unskilled labor without it affecting quality of the product. In Let's Cook we have found a tool that helps us in that transition."

Chief Operation Officer,
European bakery chain

Endless opportunities with Imperial® Accessories

The patented aluminum alloy gives the Imperial® accessories unique heat transferring abilities; the accessories have an optimal ability to absorb, store and release heat.

The accessories enable perfect cooking and baking results; they make it easier to prepare food in a combi oven. With the Imperial® accessories there is no limit to what you can cook in a HOUNÖ oven!



You can cook fish in the oven and get the same delicious result as if you were to prepare it in a pan. This makes your work in the kitchen easier and more efficient, as you can cook more fish in the oven than you can in a pan.



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Need inspiration on how to use your HOUNÖ oven?

Sign up for our monthly newsletter "Chef's Advice" and receive recipes, tips and tricks from the HOUNÖ chefs. For example, you can learn how to make focaccia in an Imperial® tray 40mm.

Scan the QR code or e-mail jar@houno.com to sign up for "Chef's Advice".



You don't have to fire up the grill to prepare delicious steaks with grill marks! With the Imperial® grilling grid, you can achieve the same results in your HOUNÖ combi oven.

You can make tarte tatin in the oven and achieve a perfect result every time. The French dessert tarte tatin is usually a time consuming and complicated dish to prepare, but when baking tarte tatin in the oven using the Imperial® multi-tray, it becomes an easy and fast process.



Get in touch

HOUNÖ A/S
Alsvej 1
DK-8940 Randers SV
Denmark

T: +45 8711 4711
E: houno@houno.com
www.houno.com

Thank you

Thank you for your attention and for considering HOUNÖ.

We hope you could use this product catalogue to familiarize yourself with the HOUNÖ product range and its possibilities.

We value credibility, quality and simplicity. It is important to us that we through mutual collaboration can create an oven solution to suit your needs.

We are looking forward to further conversations and cooperation with you.

Please do not hesitate to get in touch with us, if you have any questions or comments.

Sincerely,
Your HOUNÖ team



