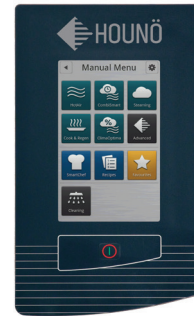


Visual Cooking 1.10



SmartTouch® display



Standard display

VISUAL COOKING OVEN

10-tray combi oven (1/1 GN, 65mm U) or
 8 tray combi oven (1/1 GN, 85mm U) or
 8 tray bakery oven (400x600 EN, 85mm L)
 Electricity or Gas
 Injection or Hybrid steam
 SmartTouch® or Standard selection dial interface
 2-piece rack
 Integrated handshower

DIMENSIONS & WEIGHT

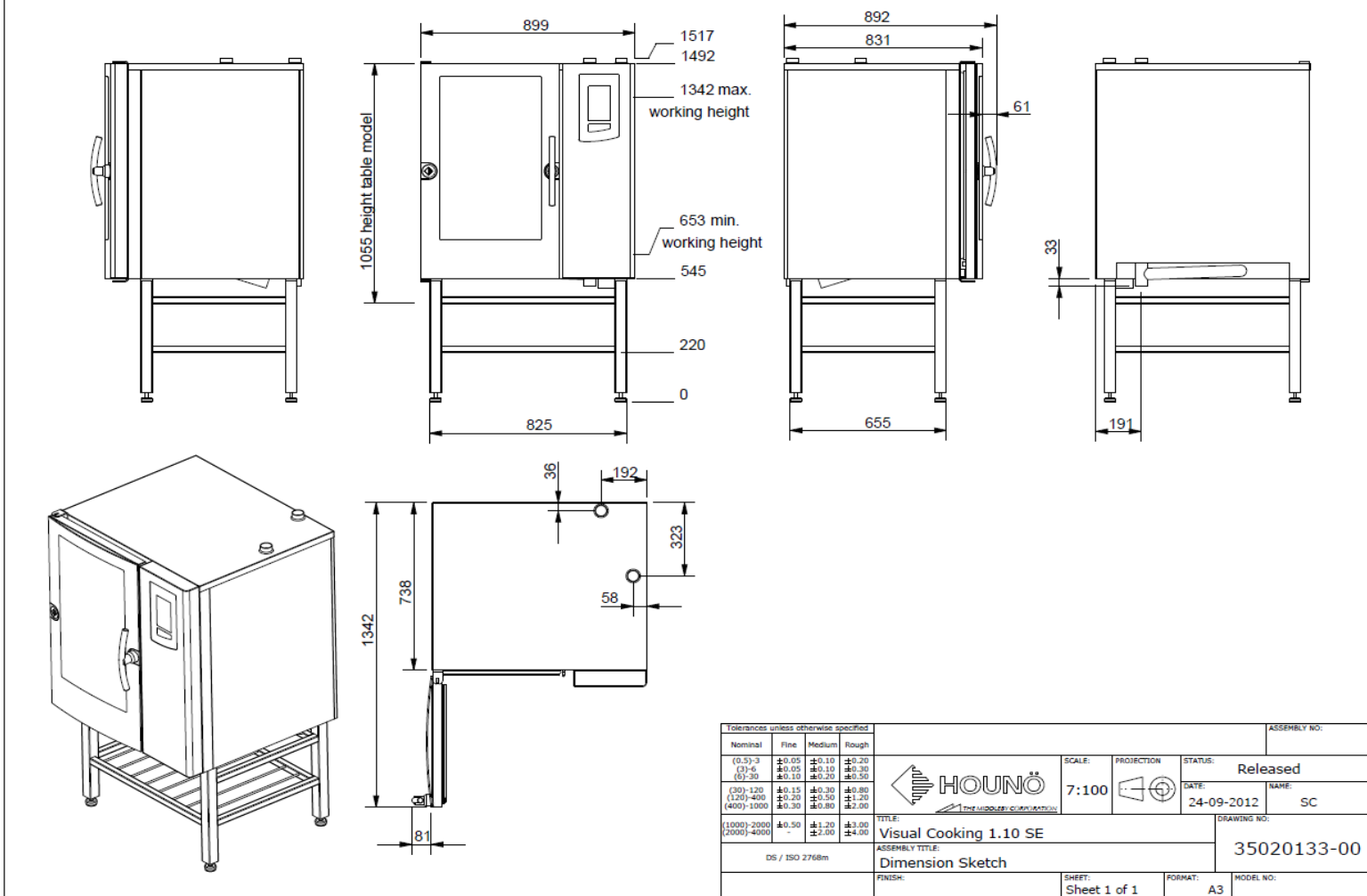
Width	897 mm
Height - table model	1075 mm
Height with stand	1752 mm
Depth (excl. handle)	831 mm
Weight electric oven	190 kg
Weight gas oven	195 kg

STANDARD SPECIFICATIONS, ELECTRICAL OVEN

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 OVEN

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
Power Hotair	21 kW
Power Boiler	21 kW



Cooking modes for Touch and Standard models:

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

Additional features for Touch models:

- Let's Cook Cloud Solution
- CombiWash® automatic cleaning system
- HOUNÖ PROTECT start kit
- Multipoint temperature probe
- Chef's recipe collection
- Baker's recipe collection
- Favourites selection
- Quick Select Recipes (QSR)
- Advanced Racktimer - for tailored menu handling
- Keypad - for temperature adjusting
- HACCP quality control, 60 days in PDF format
- USB connection

Additional cooking modes for Touch models:

- SmartChef®, automatic cooking
- ClimaOptima® automatic humidity control
- Automatic humidity pulsing
- RackTimer®, with up to 20 timers
- Cool down function
- Delta-T
- Cook & Hold



Tested quality and safety:

