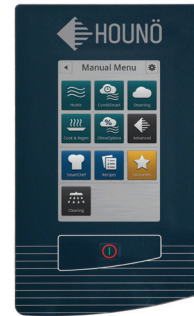


# Visual Cooking 1.20 roll-in



SmartTouch® display



Standard display

## DIMENSIONS & WEIGHT

Width	899 mm
Height	1877 mm
Depth (excl. handle)	831 mm
Weight electric oven	300 kg
Weight gas oven	305 kg

## STANDARD SPECIFICATIONS, ELECTRICAL OVEN

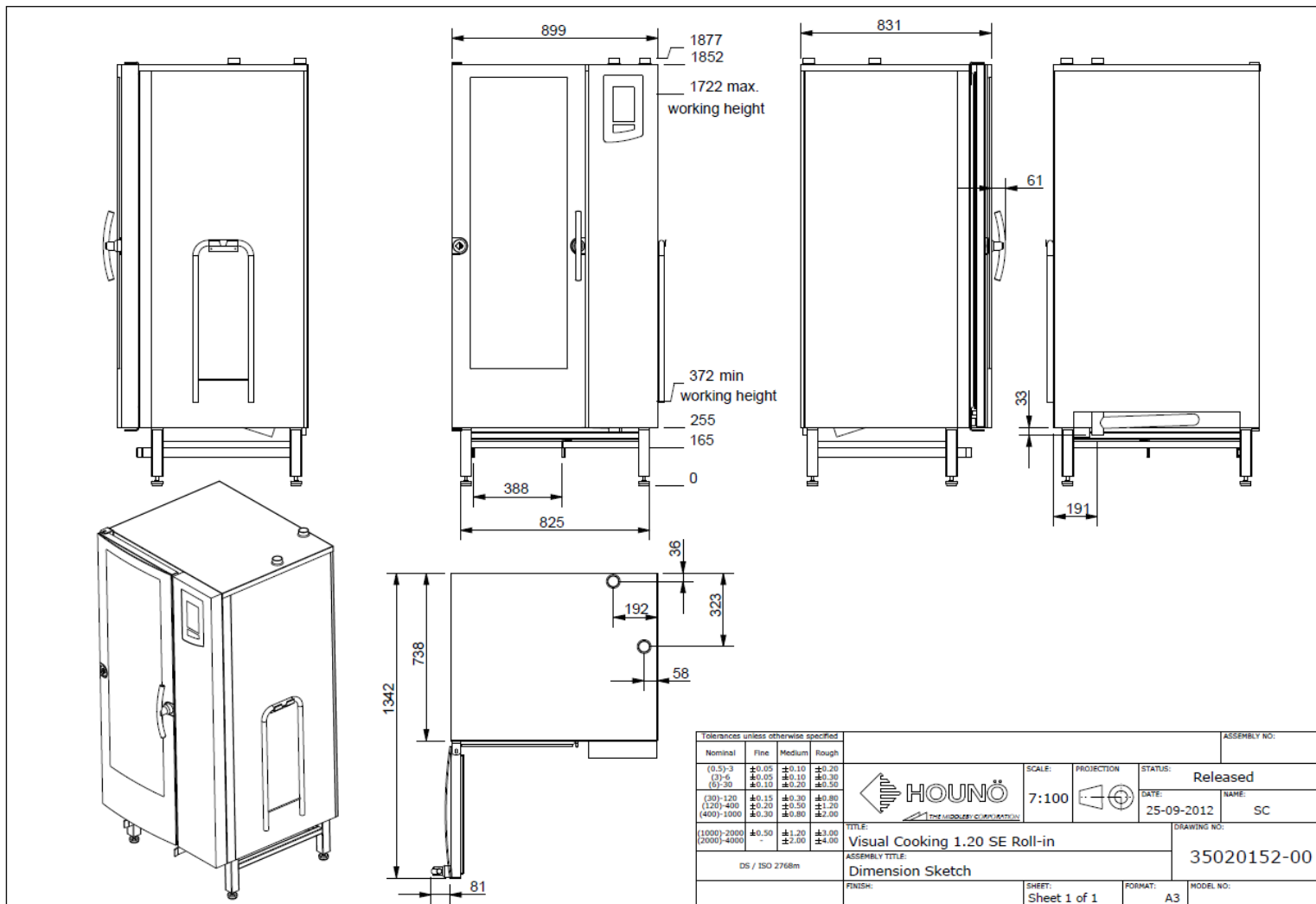
Voltage	3 NAC 400 V
Wattage	36 kW
Power consumption	52 A
Water connection	3/4" outside
Drain	Ø 50 mm outside

## STANDARD SPECIFICATIONS, GAS OVEN

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
Power Hotair	42 kW
Power Boiler	42 kW

## VISUAL COOKING OVEN

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



### 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:

