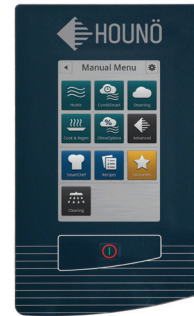


Visual Cooking 2.20 roll-in



SmartTouch® display



Standard display

DIMENSIONS & WEIGHT

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

STANDARD SPECIFICATIONS, ELECTRICAL OVEN

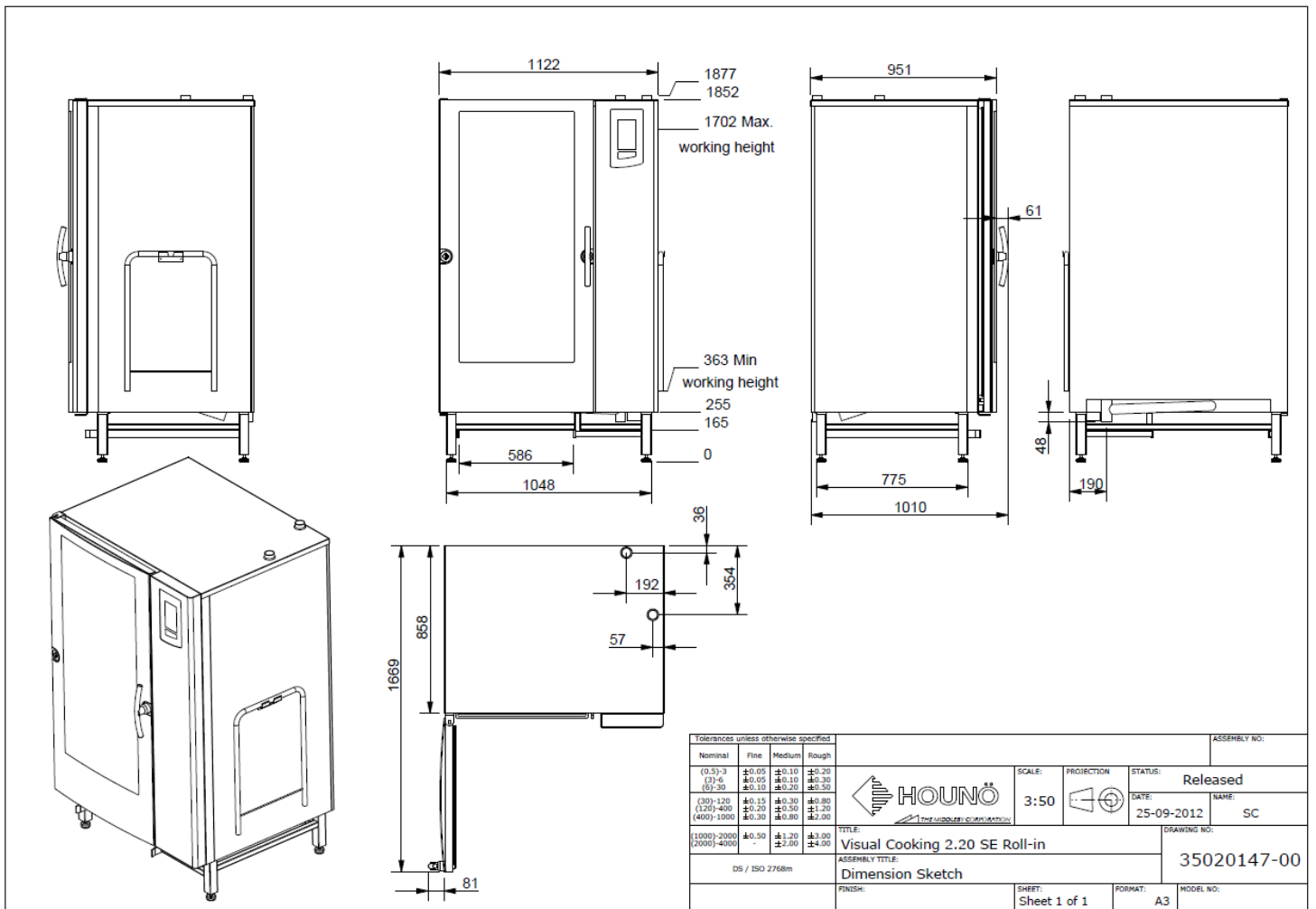
Voltage	3 NAC 400 V
Wattage	60 kW
Power consumption	87 A
Water connection	3/4" outside
Drain	Ø 50 mm outside

VISUAL COOKING OVEN 2.20 ROLL-IN

20-tray combi oven (2/1 GN, 85 mm U) or
 40-tray combi oven (1/1 GN, 67 mm U)
 Roll-in model
 Electricity or Gas
 Injection or Hybrid steam
 SmartTouch® or Standard selection dial interface
 2-piece rack
 Integrated handshower
 Preheat bridge

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	48 kW
Power Boiler	42 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:

