





# The Next Generation Combi

Every day, every week, more and more chefs are choosing HOUNÖ combi ovens and bakeoff ovens. User friendliness, Know-how, product quality, innovation, elegant and functional design make HOUNÖ your first-class alternative to any other mass-produced oven.























Poaching Frying & pan-Frying, Baking, roasting, grilling - we have the widest range of combi ovens for any requirement in your kitchen. From baking bread to roasting chicken and steaming vegetables in fresh brilliant colours. There's virtually no limit to its capabilities. Huono Visual Cooking oven is an experience. Visual Cooking meets the needs of quick ser vice restaurants, full service restaurants as well as high-capacity kitchens.

### Smart touch - the simple & intuition way of cooking

- 1. Hot air for superior baking results
- 2. Combismart® provides 10-step humidity control
- 3. Steaming to achieve perfectly boiled potatoes, rice, pasta, vegetables and more
- 4. Cook & regen ensures perfect regeneration of chilled food
- 5. Climaoptima® automatically adjusts the humidity level in the oven chamber



- 6. Advanced feature offers beneficial functions such as preheating, proving and cool down
- 7. With smartchef® the oven automatically selects the optimum cooking settings
- 8. Favourites to store recipes for quick access
- 9. Memory of 500 recipes
- 10. CombiWash® for fully automatic cleaning programme with minimum use of water, chemicals and energy

### Other Features

- Rack Timer to avoid stress in the busy restaurant kitchen.
- Use Clima Optima to reduce food shrinkage and increase profits.
- Use HOUNÖ's fat separation system when you roast chicken to avoid clogged drains
- Pass through option available for front of the house operations

# Proof of the cooking is in the eating



# Manual Menu Manua

### ◀ Fast and Furious

80 Kg Broccoli in 8 minutes 96 Roasted whole chickens in 30 minutes 448 baked potatoes in 35 minutes 320 Frozen Danish pastries in 18 minutes

### Steaming

The intense steaming function guarantees juicy, tender and colourful vegetables



### Poaching

Poach delicate items like fish & eggs, they will turn out moist & juicy.



### Perfect cooking and baking

Imagine 320 Danish pastries in one oven load - all baked to perfection. The reversible fan ensures optimum distribution of heat and steam.



### **Grilling & Roasting**

ClimaOptima® - the intelligent humidity control ensures the right amount of steam in the oven chamber, for roasting mouth-watering fish, chicken - crisp on the outside, tender and juicy inside.



### Frying & Pan Frying

You can pan fry lamb, cutlets or a whole range of breaded products - ideally browned or crisp even on the underside - whether it is 1 piece or 100.



### Regenerating

Combi ovens with injection steam - a perfect solution for regeneration of food.



All Houno ovens come with 4-year parts warranty









K / CPE 1.06

### **Technical Specifications**

Model	Dimension (W x D x H) (MM)	Weight (Kg)	Temperature Range	Electricals
K & KPE 1.06	900 x 831 x 795	105	20 ~ 250°C	415V / 50Hz / 3Ph
K & KPE 1.10	900 x 892 x 1055	130	20 ~ 250°C	415V / 50Hz / 3Ph
K & KPE 1.20	900 x 831 x 1855	190	20 ~ 250°C	415V / 50Hz / 3Ph
C & CPE 1.06	900 x 831 x 795	105	20 ~ 250°C	415V / 50Hz / 3Ph
C & CPE 1.10	900 x 892 x 1055	130	20 ~ 250°C	415V / 50Hz / 3Ph
C & CPE 1.20	900 x 831 x 1855	190	20 ~ 250°C	415V / 50Hz / 3Ph
CPE 23.06	515 x 631 x 718	55	30 ~ 250°C	415V / 50Hz / 3Ph

Note: Stands are optional.

Specifications, features and colours are subject to change without any notice, due to continuous product development.



### Substantial Savings on Liquid Cleaning

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

### **Avoid contact with chemicals**

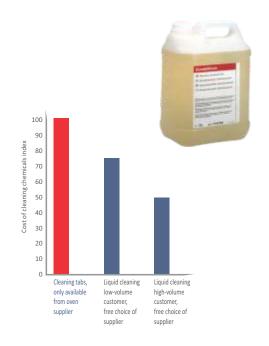
After a long working day, you simply select cleaning level according to the usage of the oven, and CombiWash automatically adds just the right amount of water, liquid detergent and rinse aid. Easy and hygienic. Plus, you need not to worry about getting in contact with chemicals because cleaning takes place in closed circuit.

### Choose your own supplier and save money

When it comes to the cost of cleaning, using liquid detergent and rinse aid are by far the cheapest way of cleaning your combi oven compared to cleaning tabs.

HOUNÖ lets you choose your own chemical supplier as long as they meet standards. By direct purpose, you will typically find that liquid cleaning chemicals are 25%-50% cheaper than cleaning tabs - depending on your volume of purchase. That's why you save money each time you use HOUNÖ CombiWash.

### **Liquid Cleaning Versus Cleaning Tabs**



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