

Visual Cooking



COMBI OVENS



NUMEROUS POSSIBILITIES OF APPLICATION

A Visual Cooking combi oven can be used for practically any kind of food preparation. This means that you do not have to invest large sums in other kitchen equipment and you need less space. Thanks to the advanced technology, a Visual Cooking combi oven is able to operate round the clock, including the times when there is no one in the kitchen.



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In the Visual Cooking combi oven, you can cook most of the food that used to be prepared on cookers and in pots. And the results are excellent. Because of the gentle preparation process, the nutritional content is retained in the food and the preparation time is often reduced.

With its many functions and possibilities, Visual Cooking guarantees you creativity as well as quality. To the great delight of yourself and your guests.

Easy operation and high efficiency coupled with excellent ergonomics and a long lifetime makes Visual Cooking the obvious choice for any busy kitchen.

Visual Cooking is a genuinely customised solution with flexibility as the keyword. You have a choice between the K line combi ovens with a steam generator and the C line combi ovens with steam injection. We recommend that you choose one of the K line models if you are cooking mainly potatoes, vegetables

or fish, or if you often use low-temperature steaming. If your need for steaming is fairly small, one of the C line models would probably suit you well.

Both lines are available with two levels of equipment, and all models are available in eight sizes.

A large variety of optional extras ensure that you always get a solution that completely covers your requirements.

When choosing Visual Cooking, you also have the possibility of building two combi ovens into one unit – a CombiPlus. Or, you can choose a unit with two doors – a PassThrough.

The fully automatic cleaning system, CombiClean, makes manual cleaning at the end of the day unnecessary. Economical, and environmentally friendly.

Visual Cooking - then you are on your way to a tasty result.

EASY OPERATION AND PERFECT RESULTS

Your guests expect a great deal from the food they are about to eat. It should be exciting and tasty. No matter what routines you use in your kitchen, Visual Cooking helps you meet the requirements. Easily and effectively.

USER-FRIENDLY OPERATION

The Visual Cooking combi ovens are among the easiest to operate on the market. Whether you choose a model with a turn switch (K, C) or one with a colour display and the option of storing a large number of programs (KPE/CPE), you get access to a number of functions that make your working day easier and ensure a perfect result, every time.

Thanks to the easy-to-operate operation panel and the clear and explicit information on the immediate status of the oven, the Visual Cooking combi oven can be operated by most people without extensive previous training.

PROGRAMS

The development of new dishes and taste combinations requires creativity and time. Here, Visual Cooking offers you a helping hand.

The automatic humidity control – ClimaOptima – and the many other facilities of the combi oven gives you ample opportunity to create your very own programs which you can store and use again and again, guaranteeing you uniform and easy preparation.

You just choose the desired program and press ON. The advanced technology of Visual Cooking monitors the preparation, leaving you time for other things. Of course, you also have the choice of using the preset programs that have been developed and tried out in the HOUNÖ testing kitchen. It doesn't get much easier.

One clever detail is the possibility of copying existing programs and changing them into new ones.



CLIMAOPTIMA®

Visual Cooking

The revolutionary humidity control - ClimaOptima - guarantees you end products of the very best quality. Through the automatic control of the humidity content in the oven chamber, crispy bread and pastry, crusty breaded products and juicy, tender meat is easily achieved. At the same time, shrinkage is reduced, which increases profitability considerably.



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OPTIMUM CLIMATE

With ClimaOptima, it is easy to achieve the desired result. Humidity is kept constant through our advanced technology.

Meat gives off humidity during the roasting process. This changes the climate in the oven chamber. With ClimaOptima, humidity is removed or added according to requirement. In the browning phase, it is desirable that as much humidity as possible is removed from the oven chamber. When you braise, the correct ratio of meat to liquid is vital to a satisfactory result. The roasting of breaded products requires a very dry heat. Whichever dish you wish to serve, you can depend on ClimaOptima to help you out, quickly and efficiently.

ClimaOptima is also able to empty the oven chamber of steam just before the program is finished. Therefore, you avoid steam being discharged when the oven door is opened.

Choose a program, press ON and ClimaOptima sees that you get a perfect result, every time. Nice and easy.

OPTIMUM ECONOMY

Economy is not just a question of initial expenditure. By choosing a Visual Cooking combi oven with ClimaOptima, you get the opportunity of saving a great deal of money, every day. You make better use of your raw materials and shrinkage is reduced.

Whether you prepare small or large amounts of meat, your daily saving will be considerable. Over a period of time, this will accumulate into a large sum of money – often enough to pay back the investment.

BRAISING



ROASTING



COMBICLEAN®

No more strenuous cleaning of your combi oven at the end of the day. CombiClean makes it easy for you. Just press one key and the fully automatic cleaning system, CombiClean, ensures that the oven chamber is spotlessly clean. Even when you are not there.

FULLY AUTOMATIC CLEANING SYSTEM

Still greater demands are being made as regards hygiene, and cleaning has become a time-consuming part of the working day. CombiClean makes it possible to meet the rules and regulations governing food hygiene - and save money at the same time. Using only a minimum of power, water and detergents, CombiClean is extremely cost-effective and environmentally friendly.

CLEAN OVEN FOR ONE DOLLAR A DAY

Thanks to the high degree of efficiency, CombiClean keeps your oven spotless for approx. one Euro a day. A considerable saving compared to manual cleaning.

EASY OPERATION

Manual handling of cleaning detergents is not necessary. Detergents are automatically dosed and pumped through a hose direct from the container to the rotary wash arm. Therefore, the user will not come into contact with the chemicals being used. Good for the environment and for your purse.

According to requirement, you choose between four cleaning programs, and CombiClean takes care of the rest, you don't even have to be there.

All you have to do is fit the robust stainless-steel wash arm, which is located behind the front panel, in the oven chamber. Close the door, choose a cleaning program and walk away, and you'll soon have a completely clean oven.



COMBIPLUS® AND PASSTHROUGH

The simplest solutions are often the best. Therefore, Visual Cooking is available as a CombiPlus solution with two separate ovens integrated to form one single unit. Or, you can choose an oven with an additional door - a PassThrough.

COMBIPLUS

By combining different models and sizes of oven in one cabinet, the selective user gets a solution that complies with all his desires in terms of functionality, variable capacity, modest space requirements, easy cleaning and good economy.

CombiPlus provides flexibility unheard-of as different types of products can be prepared and ready at the same time. A great advantage in many kitchens.

The operating panels are located ergonomically correct and in a way which ensures the easiest possible daily operation.

A CombiPlus does not take up any more space than an ordinary oven, and you can save energy by turning off one of the ovens during off-peak periods.

The elegant stainless-steel cabinet is easy to clean. No cracks or joints where dirt can collect and jeopardise the hygiene.



PASSTHROUGH

The PassThrough is the oven with two doors.

The PassThrough solution is very suitable for the daily production and distribution of large amounts of food within a limited period of time. To ensure quick and efficient serving, the oven is placed in the wall between the kitchen and the serving area. The products are loaded into the oven from the kitchen and unloaded from the opposite side when ready. Hygienic and transport-saving.

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ERGONOMICS AND SAFETY

The use of combi ovens for the professional preparation of food has become quite common. Consequently, users today make great demands on the equipment. Not least when it comes to ergonomics and safety.

Visual Cooking has been developed with the purpose of meeting present as well as future requirements for a good and healthy working environment.

ERGONOMICS

A large number of inquiries into occupational health show that you should not lift heavy things above the height of your shoulder. If you do, it can lead to dangerous situations which on a long view may have a negative influence on your health in the form of a spinal disorder, for instance.

This was taken into account when Visual Cooking was developed, and the maximum working height of all model sizes is therefore 53 inches, which minimises the risk of work injuries.

Only exceptions are model sizes I.16 and I.20.

SAFETY

Visual Cooking incorporates a large number of passive safety details:

The ergonomically correct working height, the ventilated door glass, the two-step safety door handle, the automatic disconnection of the fan motor when the door is opened, the integrated drip-tray system and the external core temperature probe provide additional protection during a busy working day.



VISUAL COOKING OFFERS YOU A CHOICE

Your equipment should match your requirements. You choose between the K line with steam generator, which is very suitable for large-scale steaming, and the C line with injection steam. Both lines are available with two levels of equipment and in eight sizes. Extremely flexible.

Visual Cooking



MODEL K

Turn-switch operation panel
3 operating modes
10 programs – 3 steps
Multipoint core temp. probe
CombiClean*



MODEL KPE

Soft keys
7 operating modes
200 programs – 10 steps
ClimaOptima
Multipoint core temp. probe
Delta-T
CombiClean
CombiNet*



MODEL C

Turn-switch operation panel
3 operating modes
10 programs – 3 steps
Multipoint core temp. probe
CombiClean*



MODEL CPE

Soft keys
7 operating modes
200 programs – 10 steps
ClimaOptima
Multipoint core temp. probe
Delta-T
CombiClean
CombiNet*

*Optional extra



RACKS

As standard, oven sizes 1.06 – 1.12 are equipped with a two-piece rack whilst all other sizes are available with a cassette rack. Standard distance between runners is 2.6", but other distances are available. Furthermore, special racks are available for all oven sizes.



TROLLEYS FOR RACKS

User-friendly trolleys for racks are available for all ovens using a cassette rack. The trolley stays outside the oven, therefore, the same trolley can be used for several ovens. The cassette rack is very suitable for use with a trolley and a wall bracket.



ROLL-IN TROLLEYS

Oven size 1.20 is available with a roll-in trolley that remains inside the oven chamber during preparation. The handle is detachable and left outside the oven chamber during preparation.



STANDS

Visual Cooking offers a wide variety of stands to meet all requirements: open or closed, with or without shelves, or on wheels to facilitate cleaning under and around the oven.



EXTRACTION HOOD

Effectively intercepts cooking smells and steam and helps improve the working environment. The extraction hood is available with a motor and a condenser; or without the motor if it is to be connected to an existing on-site extraction system.



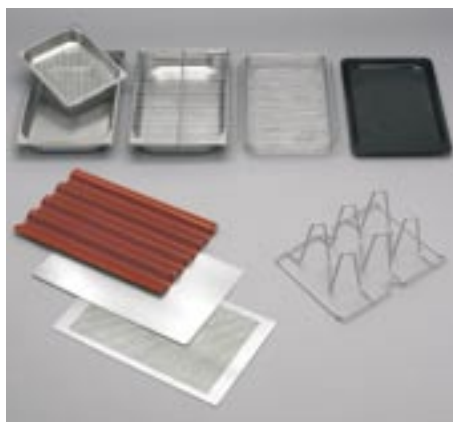
CORE TEMPERATURE PROBE

With several measuring points. The user has the option of connecting one or two probes depending on the model. Connection outside the oven chamber makes it easier to insert the probe correctly in the product – and more hygienic.



BANQUET SYSTEM

Consists of a specially developed rack for plates with a diameter of up to 12.2", an insulating blanket and a trolley. Ensures quick and efficient handling of a large number of servings.



CONTAINERS, GRILLS AND SHEETS

Optimum utilisation of the oven requires quality accessories. Containers, grills and baking sheets in 1/1 GN, 2/1 GN and 15.8" x 23.6" ensure a perfect result. Special grills and baskets are available for the preparation of whole chickens and French fries.










COMBINET

Connection to a PC, network or the Internet offers the user completely new possibilities for programming, monitoring and data collection. CombiNet makes the working day easier and reduces service costs.

MODELS	K	KPE	C	CPE
Model sizes				
6 x 1/1, 8 GN x 1/1 GN, 10 x 1/1 GN, 12 x 1/1 GN	•	•	•	•
16 x 1/1 GN	•	•	•	•
20 x 1/1 GN, 20 x 1/1 GN roll-in	•	•	•	•
10 x 2/1 GN, 14 x 2/1 GN	•	•	•	•
Operation panels				
Touchpanel with soft keys and digital colour monitor		•		•
Panel with turn switch and digital displays	•		•	
Various languages	•	•	•	•
Programming capacity				
10 programs each holding up to 3 process steps	•		•	
200 programs each holding up to 10 process steps		•		•
Steam systems				
Steam generator and injection steam	•	•		
Injection steam			•	•
Operating modes				
Hot air	68F - 482F	•	•	•
Steaming with steam generator	212F	•	•	
Steaming with injection steam	212F			•
Low-temperature steaming	68F - 212F	•	•	
Forced steaming	221F - 248F	•	•	
Combi steaming in 2 steps	68F - 482F	•		•
Regenerating	68F - 356F	•	•	•
Proofing	68F - 104F		•	•
ClimaOptima			•	•
Delta-T			•	•
Cook-and-Hold		•		•
Other functions				
Preheating	•	•	•	•
Preheating up to 572F	•	•	•	•
Cooling function		•		•
Manual humidity pulsing	•	•	•	•
Reversing fan	•	•	•	•
Multistep fan	•	•	•	•
Control of motor for extraction hood	•	•	•	•
Descaling program		•		
Core temperature probes				
Multipoint core temperature probe - 1 pcs	•	•	•	•
Multipoint core temperature probe - 2 pcs		◦		◦
Timer function				
Timer - current time and date	•	•	•	•
Timer function	•	•	•	•
Information systems				
HACCP		◦		◦
Service diagnosis	•	•	•	•
Scale detection		•		
Consumption counters		•		•
Testing and adjusting functions	•	•	•	•

MODELS	K	KPE	C	CPE
PC, network and Internet connection				
USB connection		•		•
CombiNet holding 5 functions		◦		◦
• Monitoring and operating oven by remote control		◦		◦
• Recipe management		◦		◦
• HACCP		◦		◦
• Service diagnosis		◦		◦
• Software updating		◦		◦
Cleaning				
CombiClean, fully automatic cleaning system	◦	•	◦	•
Semi-automatic cleaning program	•		•	
Handshower	◦	•	◦	•
Removable rack	•	•	•	•
Easy-to-clean design	•	•	•	•
Racks				
Two-piece rack, size 1.06 - 1.12	•	•	•	•
Cassette rack, size 1.06 - 1.12	◦	◦	◦	◦
Cassette rack, size 1.16, 1.20, 2.10 and 2.14	•	•	•	•
Roll-in trolley, size 1.20 roll-in	•	•	•	•
Rack for sheet size 15.8" x 23.6"	◦	◦	◦	◦
Safety details				
Two-step safety handle	•	•	•	•
Temperature probe located and connected outside oven chamber	•	•	•	•
Disconnection of fan motor when door opens	•	•	•	•
Ventilated, heat-reflecting glass in oven door	•	•	•	•
Door hinging with locking positions	•	•	•	•
Integrated drip-tray system	•	•	•	•
Automatic flushing of steam generator	•	•		
Indication of water shortage in steam generator	•	•		
Thermoswitch	•	•	•	•
Other product features				
Optional door hinging - LH hinging is standard	•	•	•	•
Equipment stored behind front panel	•	•	•	•
Detachable door sealing	•	•	•	•
Rounded corners in oven chamber	•	•	•	•
Halogen light in oven chamber	•	•	•	•
Hinged front panel for easy service	•	•	•	•
Cabinet in CNS 1.4301	•	•	•	•
Approvals				
CE	•	•	•	•
UL / CUL (NSF)	•	•	•	•
IP X5	•	•	•	•
Special versions				
PassThrough - oven with door at the front and at the rear	◦	◦	◦	◦
Fat separation system	◦	◦	◦	◦
Various voltages	◦	◦	◦	◦
Marine version	◦	◦	◦	◦
• Standard ◦ Optional extra				

MODEL SIZES

SIZE	1.06	1.08	1.10	1.12	1.16	1.20	2.10	2.14
								

CAPACITY

Container size		1/1 GN or 15.8" x 23.6"	1/1 GN or 15.8" x 23.6"	1/1 GN or 15.8" x 23.6"	1/1 GN or 15.8" x 23.6"	1/1 GN or 15.8" x 23.6"	1/1 GN or 15.8" x 23.6"	2/1 GN or 1/1 GN	2/1 GN or 1/1 GN
Number of runners with spacing	65 mm	6	8	10	12	16	20	10 (20)	14 (28)
	85 mm	5	7*	8	10*	12	15	8 (16)	11 (22)
Number of portions		90	120	150	180	240	300	300	420
Potatoes	K/C	52/44 lbs	71/60 lbs	88/71 lbs	106/84 lbs	141/112 lbs	176/141 lbs	176/141 lbs	247/196 lbs
Rice		13 lbs	18 lbs	22 lbs	27 lbs	35 lbs	44 lbs	44 lbs	62 lbs
Vegetables		33 lbs	44 lbs	55 lbs	66 lbs	88 lbs	110 lbs	110 lbs	154 lbs
Roast		40-46 lbs	53-62 lbs	66-77 lbs	79-93 lbs	106-124 lbs	132-154 lbs	132-154 lbs	185-212 lbs
Chickens 900 g		16 pcs	16 pcs	24 pcs	32 pcs	40 pcs	48 pcs	48 pcs	64 pcs
Rolls		Pcs per 1/1 GN sheet: 15							

SPECIFICATIONS

Voltage**	208 / 60 / 3								
Wattage	9 kW	18 kW***	18 kW***	18 kW***	24 kW	36 kW	27 kW***	27 kW***	27 kW***
Current	25 A	50 A	50 A	50 A	67 A	100 A	75 A	75 A	75 A
Water connection	1/2 " RG outside (soft water)								
Drain	1.97" outside diameter								
Temperature range	68F - 482F (preheating up to 572F possible)								

DIMENSIONS - WEIGHT

Width	35.4"	35.4"	35.4"	35.4"	35.4"	35.4"	44.3"	44.3"
Height – table model	31.3"	36.4"	41.5"	46.7"				
Height with stand	58.9"	58.9"	58.9"	58.9"	62.8"	73"	58.9"	58.9"
Depth (excl. handle)	32.3"	32.3"	32.3"	32.3"	32.3"	32.3"	37.2"	37.2"
Weight	231.5 lbs	253.5 lbs	286.6 lbs	308.7 lbs	374.8 lbs	418.9 lbs	374.8 lbs	418.9 lbs

* Cassette rack: One runner less

** Available with other voltage

*** Available with other wattage



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