

HOUNÖ

DID YOU KNOW?

THAT THE DANISH COMPANY HOUNÖ WAS ESTABLISHED IN 1977 BY HANS JØRGEN HOUMØLLER WHO DEVELOPED THE FIRST COMBI OVEN FOR HIS BROTHER'S RESTAURANT.

THAT TODAY SOME OF THE VERY BEST RESTAURANTS IN THE WORLD USE HOUNÖ COMBI OVENS TO DEAL WITH THEIR CULINARY CHALLENGES.

THAT HOUNÖ IS A CARBON NEUTRAL COMPANY.

SCANDINAVIAN ROOTS. GLOBAL MINDSET.

With more than 35 years of experience, the Danish company HOUNÖ is your combi oven specialist. Worldwide. Based on first-hand experience from chefs, catering managers, retailers, bakers, butchers and kitchen designers, we develop and manufacture combi ovens from our headquarters in Randers, Denmark.

Throughout the years, HOUNÖ has grown from being a small manufacturer of combi ovens to supplying oven solutions to hotels, restaurants, supermarkets, hospitals, schools, gas stations and cruise ships all over the world. HOUNÖ is a part of the successful American Middleby Corporation.

GOOD IS THE EVIL OF GREAT

At HOUNÖ, we believe that good is the evil of great. And we don't want you to settle for anything less than excellence. Our multi-functional combi ovens are the solution to any culinary challenge. And they love multi-tasking. Use for example RackTimer® to ensure maximum flexibility and fuss-free cooking. Our innovative solutions take cooking to the next level.

LET YOUR TASTE BUDS DO THE TALKING

HOUNÖ boasts the widest range of combi ovens in the world. But our Visual Cooking oven is not like other combi ovens. It's an experience. Just take a look at the curved oven door and the smooth surfaces that underline the quality of the food in the oven. Feel the quality of the door handle in stainless steel and touch the display to discover just how easy it is to use. Smell the enticing aroma coming from the oven and let your taste buds explore the delicious results.

UNRIVALLED DESIGN AND PERFORMANCE

For us, form and function go hand in hand. The exceptional, Scandinavian design of the Visual Cooking oven creates attention and makes it ideal for front-cooking. Its efficiency makes it possible, for example, to roast 96 whole chickens in just 30 minutes or bake 448 potatoes in 35 minutes. With Visual Cooking you get flexibility, reliability and power - all in one.

PART OF
 **THE MIDDLEBY CORPORATION**

IT'S ALL ABOUT COMBI OVENS



Tested quality and safety



kiwa



COMMITTED TO RELIABILITY.

At HOUNÖ, combi ovens are our passion and each oven is carefully manufactured to order. Our philosophy of first-class technology and premium materials is your guarantee for a strong and reliable combi oven. Each oven is meticulously tested and tried for safety and functionality before leaving our production facilities. Our 4-year parts warranty underlines our strong commitment to product excellence.

STEAMING



ROASTING



POACHING



REGENERATING



FRYING & PAN-FRYING



GRILLING



BAKING



PROVING



- AND YOUR NEEDS.

VISUAL COOKING IS YOUR SPACE-SAVING, MULTI-FUNCTIONAL PARTNER IN THE KITCHEN.

In fact, there's virtually no limit to its capabilities. From baking bread to roasting chickens and steaming vegetables in addition to every type of food in between. That's why Visual Cooking meets the needs of quick service restaurants, full service restaurants as well as high-capacity kitchens.

PERFECT COOKING AND BAKING. ALWAYS

Imagine 320 Danish pastries in one oven load - all baked to perfection. It's the reversible fan which ensures optimum distribution of heat and steam that makes this possible. With 9 adjustable speeds, you can easily adapt the fan speed to the type of food in the oven or take advantage of the automatic settings.

The intelligent humidity control, ClimaOptima®, automatically ensures the right amount of steam in the oven chamber. As a result, you can easily roast mouth-watering chicken legs - crisp on the outside, tender and juicy inside. Or bake baguettes with just the right combination of crunch and moisture.

RELIABILITY ABOVE ALL

The advanced technology ensures an accurate temperature in the oven chamber. As a result, you can always rely on Visual Cooking for precision. The rapid heat-up and cool-down times give you full temperature control within minutes.



Visual Cooking



STANDARD MODELS.

For simplicity choose our Visual Cooking standard models. Equipped with the most popular cooking modes, these ovens are very easy to use at all staff levels. They are manually programmed by means of the selection dial. Take advantage of preset recipes to ensure consistent results no matter who's using the oven. For your convenience, you can upgrade the standard models with the automatic cleaning system CombiWash® and a core temperature probe.



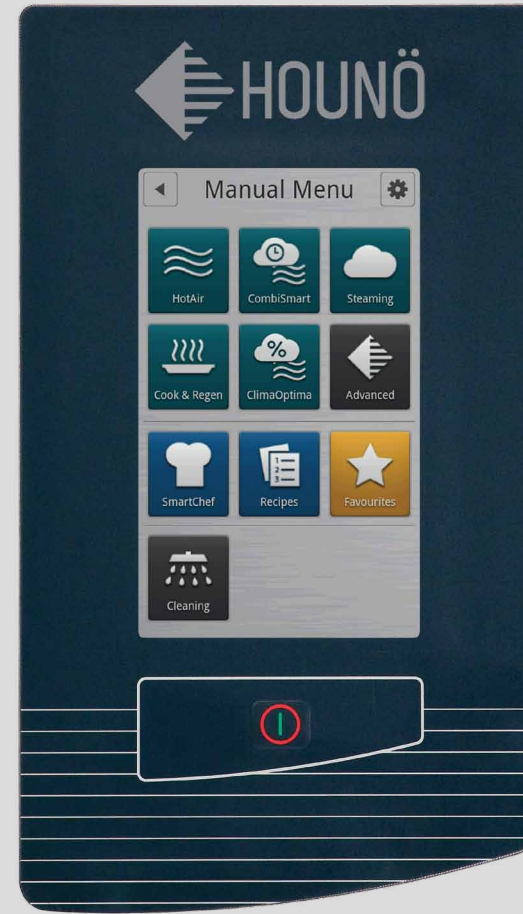
COOKING MODES

- Hot air
- Steaming
- CombiSmart® with 10 steps
- Cook & Regen
- Proving

STANDARD FEATURES

- Selection dial and digital display
- Memory of 50 recipes (10 steps)
- Preheating
- Reversible fan with 9 adjustable steps
- 2-step safety handle for optimum safety
- Manual humidity pulsing
- Automatic cooling
- Semi-automatic cleaning programme
- Error registration system

Please scan the QR code for more information about our Visual Cooking range at www.houno.com or contact your HOUNÖ supplier.



TOUCH MODELS.

The vast range of cooking modes and features of Visual Cooking touch models meet all your needs and gives you plenty of room for fine adjustment. All touch models are equipped with the intuitive touch display SmartTouch® that makes programming easy. The automatic cleaning system CombiWash® saves you precious time. With a USB key you can always put the oven in your pocket and upload recipes to any Visual Cooking oven.



COOKING MODES

- Hot air
- Steaming
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- ClimaOptima®
- Cook & Regen
- Delta-T
- Cook & Hold
- Proving
- SmartChef®

STANDARD FEATURES

- SmartTouch® display
- Memory of 500 recipes (15 steps)
- Cookbook with preset recipes
- Preheating
- Reversible fan with 9 adjustable steps
- 2-step safety handle for optimum safety
- Manual and automatic humidity pulsing
- Manual and automatic cooling
- Core temperature probe
- CombiWash®
- Hand shower
- RackTimer®
- USB connection
- HACCP quality control
- CombiNet®
- Automatic service diagnosis system



Install HOUNÖ Application on your Tablet using popular Android operating system and discover how it is easy to operate your Visual Cooking oven!



THE WORLD'S WIDEST RANGE OF COMBI OVENS.

WITH MORE THAN 100 DIFFERENT OVEN SOLUTIONS, HOUNO ALWAYS HAS A COMBI OVEN THAT FULFILLS YOUR NEEDS. VISIT WWW.HOUNO.COM FOR MORE INSPIRATION.



Maximum working height of 144 cm with the unique 16-tray combi oven.



Safety at sea with combi ovens for the marine industry.



FAST & 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



ROAST CHICKENS 50% MORE EFFICIENTLY.

Benefit from the combination of hot air and steam to roast mouth-watering chickens. Visual Cooking doubles your productivity because you can roast a complete oven load of whole chickens in just 30 minutes. Add to this the fact that the steam reduces weight loss considerably. As a result, you save time as well as money. Take advantage of HOUNÖ's 2-door oven to maximise your workflow and avoid cross contamination.



MULTI-TASKS LIKE A DREAM.



WHICH STEAM TECHNOLOGY FITS YOU?

Visual Cooking is available with 2 alternative steam technologies. Let us guide you to the steam technology that is right for your kitchen. If you mainly need a combi oven for roasting, baking, grilling and regenerating, we recommend our combi ovens with injection steam. For maximum steaming power, if you steam a lot of potatoes, rice, pasta and vegetables, we recommend our combi ovens with a steam generator. With Visual Cooking, there's no need to compromise.

FUSS-FREE COOKING WITH RACKTIMER.

Take advantage of RackTimer® to ensure both accuracy and flexibility. Integrated timers automatically tell you when the different dishes are ready to be served. You can therefore easily manage up to 10 different timings. As a result, multi-tasking becomes a piece of cake and you no longer need so much focus on the various preparation times. Using RackTimer is the easy way to fuss-free cooking in the busy kitchen.

STAY TRUE TO YOUR STYLE.

3 STYLES OF COOKING. ENDLESS POSSIBILITIES

MANUAL MODE

With manual programming, you choose the cooking settings yourself and can easily adjust them each time you use your Visual Cooking oven.

PRESET RECIPES

Using preset recipes can be priceless, because you control the cooking standards even when you're not in kitchen. This way, you can be in control with both new staff and premises. Preset recipes also eliminate stress in the busy kitchen by ensuring consistent results. With a memory of up to 500 recipes - each recipe can hold up to 15 steps - you have plenty of room for fine adjustment. Use "Favourites" for quick access to your most popular recipes.

AUTOMATIC COOKING

SmartChef® takes cooking to the next level. You simply tell the oven what type of food you want to cook and how you want it cooked, and then the oven automatically selects the optimum cooking settings. SmartChef® allows you to spend more time on essentials like menu planning and presentation.

SMART. INSIDE OUT.

SMARTTOUCH® IS THE SIMPLE AND INTUITIVE WAY OF COOKING

Based on cutting-edge technology, cooking has never been so intuitive, interactive and convenient as with SmartTouch®. The user-friendly interface makes it easy to use the oven while also saving your precious time. It's everything that you could wish for in performance and with a host of exciting features at your fingertips, your job has never been so easy.

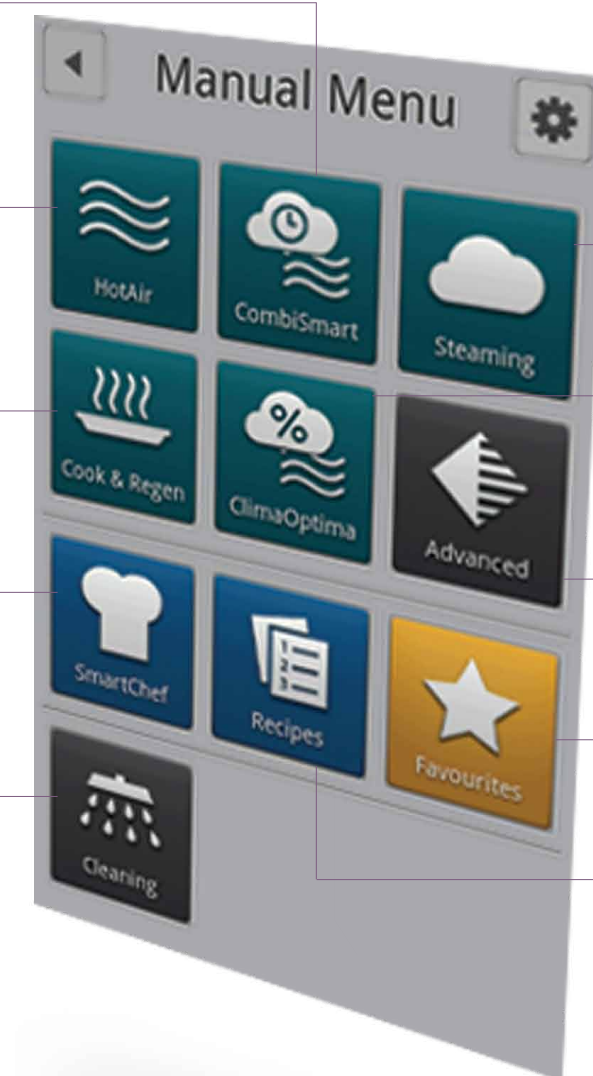
CombiSmart® provides 10-step humidity control. Choose your humidity level according to food type, the oven will accurately maintain this level during cooking.

Use Hot Air for baking. For superior baking results, you can adjust the speed of the reversible fan, control the exhaust and use the automatic humidity pulsing.

Cook & Regen ensures perfect regeneration of your chilled food. No need to compromise on taste, nutrition or appearance.

With SmartChef® the oven automatically selects the optimum cooking settings. You simply select product type, core temperature and your preferred result.

CombiWash® is the fully automatic cleaning programme that ensures a spotless oven chamber with minimum use of water, chemicals and energy. Cleaning takes place in a closed circuit so you have no contact with chemicals.



Use Steaming to achieve perfectly boiled potatoes, rice, pasta, vegetables and eggs.

ClimaOptima® automatically adjusts the humidity level in the oven chamber and ensures perfect results.

With the Advanced feature, you find beneficial functions such as Preheating, Proving and Cool down.

Use Favourites to store your most popular recipes for quick access.

With a memory of 500 recipes, you are guaranteed consistent and delicious results no matter who's in the kitchen. Each recipe can hold up to 15 steps.





REACH HIGH CAPACITY PLUS SUPERB ERGONOMICS.

HOW TO IMPROVE YOUR WORKING ENVIRONMENT

HOUNÖ cares for your safety. That's why we offer you the unique 16-tray oven; Visual Cooking 1.16. Take advantage of its high production capacity (up to 240 portions) while also ensuring an ergonomical working height. With a maximum working height of just 144 cm, all trays are within reach, and the oven is therefore exceptionally easy to load and unload. With this unique oven size, you no longer need to compromise.

REDUCE YOUR ENERGY CONSUMPTION

Benefit from the low energy consumption and wattage of Visual Cooking ovens to save money on your electricity bills. The unique 16-tray combi oven only requires 24 kW compared to 36 kW for a 20-tray oven. In fact, that's a reduction of no less than 33%. Likewise, the energy consumption during cooking is substantially lower in a 16-tray oven.

Choose the Energy & Water consumption meter to calculate and document just how little energy your combi oven uses.

Max. working height 144 cm



16-tray oven

Max. working height 170 cm



20-tray oven



STEAM IN ONE OVEN AND ROAST IN ANOTHER WITHOUT USING MORE SPACE

Visual Cooking ovens are the heart of the kitchen in the Michelin Restaurant AOC. The restaurant has chosen HOUNÖ's CombiPlus® solution to double their capacity without using more of their valuable floor space. With 2 stacked ovens, Restaurant AOC is able to adjust capacity to the number of guests. Moreover, they benefit from being able to steam vegetables in the top oven while roasting lamb in the bottom oven. This way, the oven grants maximum flexibility.



“ *Visual Cooking makes it easy to combine culinary finesse with high flexibility.* ”

Ronny Emborg, Former Chef de Cuisine,
Michelin restaurant AOC, Denmark.

KINDERGARTENS



SCHOOLS



HOSPITALS



REST HOMES



ENSURING TASTY, NUTRITIOUS FOOD IN LARGE QUANTITIES

At the French Collège du Pont de la Maye, it's their Visual Cooking ovens that prepare meals for the hungry students every day. In the busy kitchen, these combi ovens make it easy to produce and serve large quantities of food without compromising on taste, appearance or nutritive value. Visual Cooking ensures low meat shrinkage, and as a result the school has actually been able to reduce their costs by no less than 25%.

“ *We can always rely on our HOUNÖ ovens to produce large quantities with no compromises.* ”

Fabien Pelas, Chef de Cuisine,
Collège du Pont de la Maye, France.





FRESHLY MADE FOOD FOR HUNGRY CUSTOMERS. ALL DAY

In the Finnish supermarket chain S-Market, the enticing aroma and appearance of the roasted chickens, spare ribs and ready-to-go meals draw customers to the hot deli. The supermarkets place their Visual Cooking ovens just behind the counter so customers can follow the production directly. Front cooking attracts customers while also ensuring them that the food is freshly made. Front cooking also saves staff because one person can load the oven as well as serve the customers.



“ *We use Visual Cooking for front cooking. This attracts customers and increases sales.* ”

Jani Solanakis from Finnish supermarket chain S-Market.



HOW TO SERVE HOT PLATED FOOD:

HOUNÖ's banquet system makes it easy to serve delicious, hot plated food for many guests at the same time. For example in connection with large events, seminars and parties. The banquet system consists of a specially designed rack for plates, a thick thermal blanket and a practical trolley. As the plates are taken directly from the HOUNÖ oven to the serving area, it's easy to serve hot dishes right on time.

MORE TIME FOR CREATIVITY.

By preparing the food in advance, the kitchen staff avoids stress during peak hours and gain more time for creative food arrangements. Shortly before serving, the staff simply use the Cook & Regen function for a gentle regeneration of the plates with no compromise on taste, juiciness or appearance.

RETURN ON YOUR INVESTMENT.



“ We chose HOUNÖ ovens to achieve perfect cooking results and save money.”

Didier Ballet, Chef de Cuisine & Restaurant Owner of the French restaurant L'Epicurien knows exactly why he chose HOUNÖ:

“ We've installed HOUNÖ combi ovens in our restaurant to gain high capacity and high flexibility at the same time. In the kitchen, we daily benefit from the fact that the ovens prepare delicious dishes for our guests in a very short time.”

“ The kitchen staff finds the ovens very easy to use and the cooking results speak for themselves. We've also been able to reduce costs substantially simply because the ovens reduce meat shrinkage.”

SAVING FLOOR SPACE

“ We save floor space in the kitchen because we can prepare all kinds of meals in these ovens, rather than investing in many different types of kitchen equipment. Likewise, we chose to stack the two combi ovens to get the most out of our square meters.”

SAVING ENERGY

With a 250-seat restaurant as well as a thriving catering business, Didier Ballet benefits from the high flexibility of HOUNÖ's combi ovens:

“ During high-peak periods, we use both ovens. When we're less booked, we simply turn off one of the ovens to save money on electricity and avoid over-capacity.”

In the busy restaurant kitchen, Didier Ballet continues:

“ It was also an advantage that we could choose our own chemical supplier for the cleaning system. We save money by using the same chemical supplier for all the cleaning chemicals that we use in our restaurant.”



SAVE VALUABLE FLOOR SPACE.

Stack 2 combi ovens to gain maximum flexibility. With our CombiPlus solution, you can steam potatoes in the top oven while roasting lamb in the bottom oven. To gain extra flexibility, you can mount CombiPlus on wheels.

CombiPlus makes it possible to double your capacity without using more of your valuable floor space. You can also easily adjust the cooking capacity to the number of guests. Switch off the oven that you don't use in off-peak periods to avoid over-capacity and save money on energy.



RESTAURANTS & CAFÉS



AT SEA



CombiSlim

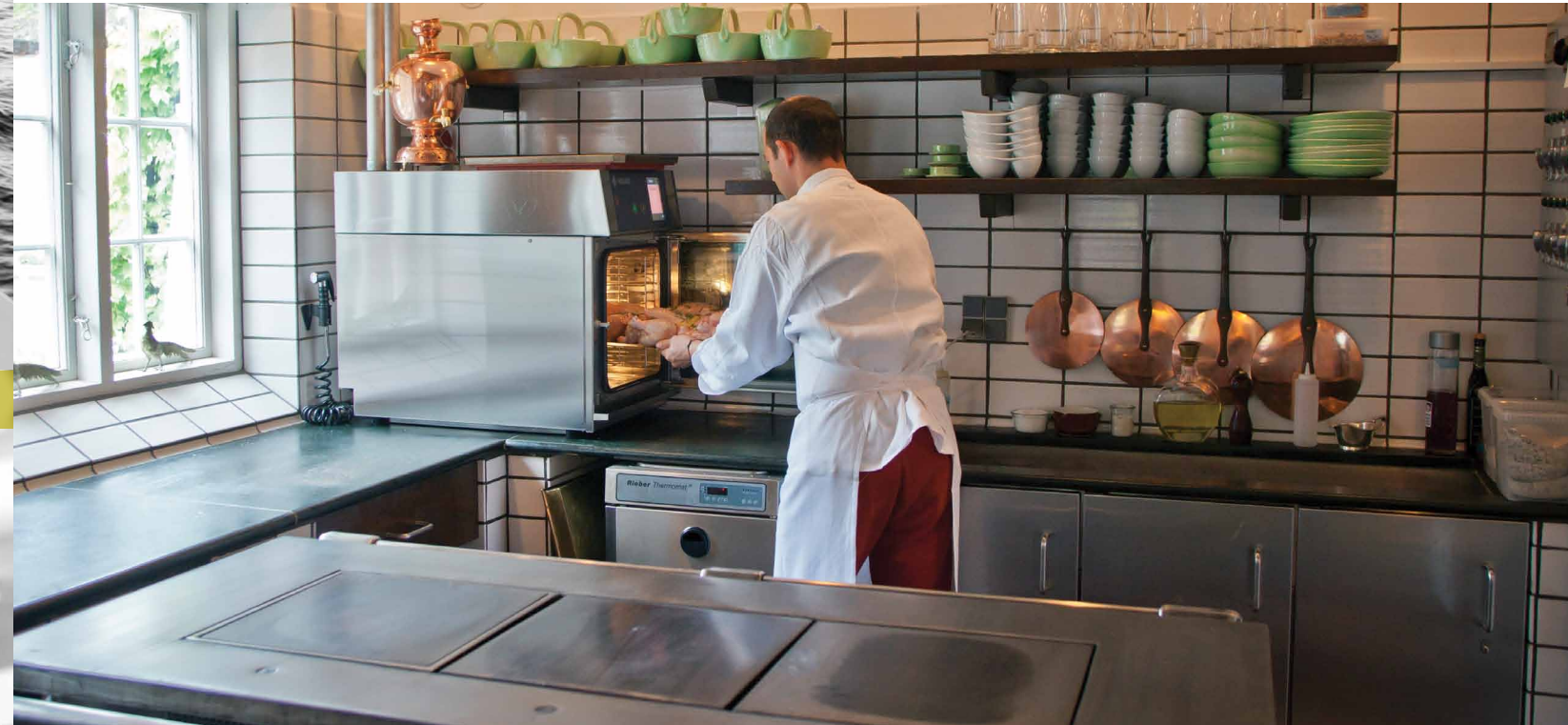
Please scan the QR code for more information about our CombiSlim range at www.houno.com or contact your HOUNØ supplier.



GAS STATIONS



KINDERGARTENS



GRAB & GO SHOPS



REST HOMES



WHEN SIZE MATTERS.

COMBISLIM® MEETS THE NEED FOR COMPACT COOKING

Size matters in small kitchens. That's why our CombiSlim ovens only measure 51.5 cm in width. These combi ovens are ideal for small-scale kitchens or for satellite kitchens in combination with our Visual Cooking ovens. CombiSlim ovens are available in 3 sizes that use 1/1 GN or 2/3 GN trays. According to your needs, you choose between top models and standard models. Or for maximum flexibility, stack 2 of our CombiSlim ovens.

“ *CombiSlim provides maximum flexibility in minimum space.* ”

Per Hallundbæk, Managing Director & Chef de Cuisine Restaurant Falsled Kro, Denmark.



CombiSlim

STANDARD MODELS. TOUCH MODELS.

When you choose a CombiSlim II C model, you get an oven with a user-friendly digital display and selection dial. Equipped with the most popular cooking modes, these ovens are very easy to use at all staff levels. They are manually programmed by means of the selection dial. Up to 50 recipes can be saved, each with up to 10 process steps. Available with core temperature probe, hand shower and semi-automatic cleaning function.



COOKING MODES

- Hot air
- Steaming
- CombiSmart® with 10 steps
- Cook & Regen
- Proving

STANDARD FEATURES

- Selection dial and digital display
- 2-step safety handle for optimum safety
- Memory of 50 recipes (10 steps)
- Reversible fan with 9 adjustable steps
- Preheating
- Manual humidity pulsing
- Automatic cooling
- Hand shower
- Multipoint core temperature probe
- Semi-automatic cleaning programme
- Error registration system

The vast range of cooking modes and features of CombiSlim II CPE models meet all your needs and give you room for fine-adjustments. All touch models are equipped with the intuitive touch display SmartTouch® that makes programming easy. The automatic cleaning system CombiWash® saves you precious time and with a USB key you can always put the oven in your pocket and upload recipes to any CombiSlim touch oven.



COOKING MODES

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- RackTimer®
- USB connection
- HACCP quality control
- CombiNet®
- Automatic service diagnosis system

MEAT AND POULTRY



BREADED PRODUCTS



FISH AND SHELLFISH



VEGETABLES



CAKES AND DESSERTS



PIZZA AND SNACKS



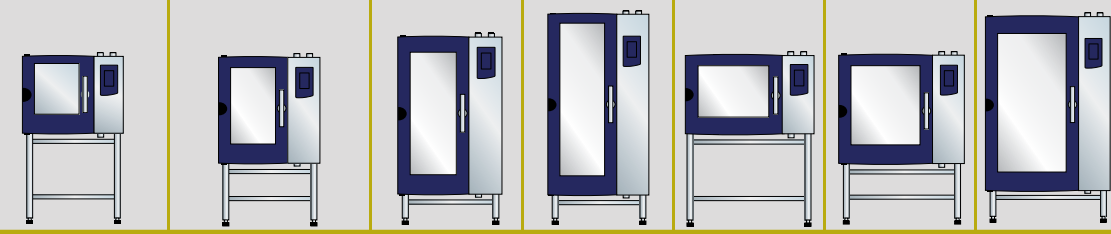
EXPLORE THE POSSIBILITIES.



Please scan the QR code for more information about our wide variety of accessories for Visual Cooking and CombiSlim combi ovens at www.houno.com or contact your HOUNO supplier.

Visual Cooking Range

SIZE	1.06	1.10	1.16 rL	1.20 rL	2.06	2.10	2.20 rL
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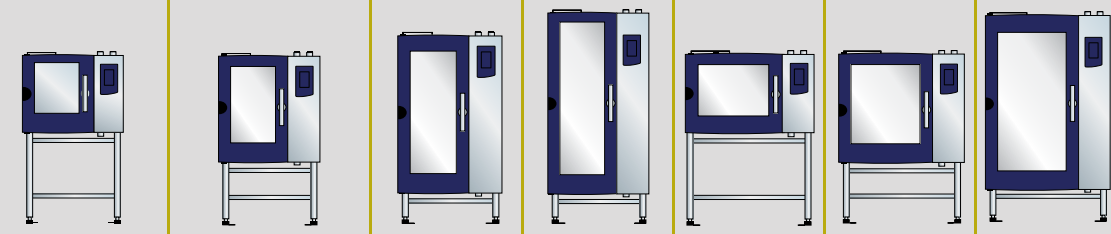
CAPACITY

Tray size	1/1 GN 400 x 600 mm	1/1 GN 400 x 600 mm	1/1 GN 400 x 600 mm	1/1 GN 400 x 600 mm	2/1 GN 1/1 GN	2/1 GN 1/1 GN	2/1 GN 1/1 GN
Number of runners 65 mm distance	6	10	16	20	6 (12)	10 (20)	20 (40)
Number of runners 85 mm distance	5	8	12	15	5 (10)	8 (16)	15 (30)
Portions	90	150	240	300	180	300	600

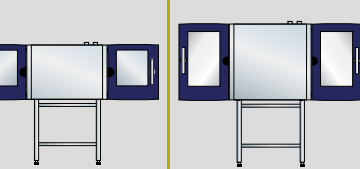
DIMENSIONS & WEIGHT

Width	899 mm	899 mm	899 mm	899 mm	1122 mm	1122 mm	1122 mm
Height - table model	795 mm	1055 mm	-	-	795 mm	1055 mm	-
Height with stand	1492 mm	1492 mm	1592 mm	1852 mm	1492 mm	1492 mm	1852 mm
Max working height	1342 mm	1342 mm	1442 mm	1702 mm	1342 mm	1342 mm	1702 mm
Depth (excl handle)	831 mm	831 mm	831 mm	831 mm	951 mm	951 mm	951 mm
Weight	150 kg	190 kg	270 kg	300 kg	190 kg	230 kg	400 kg
Weight (gas ovens)	155 kg	195 kg	-	305 kg	195 kg	235 kg	405 kg

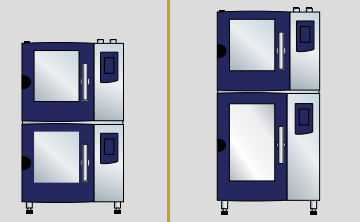
MARINE



PASSTHROUGH

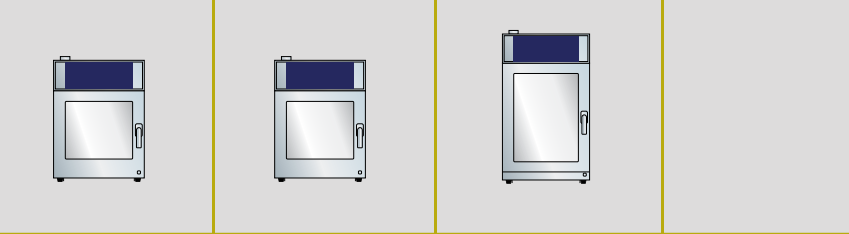


COMBIPLUS®



CombiSlim Range

SIZE	23.06	1.06	1.10
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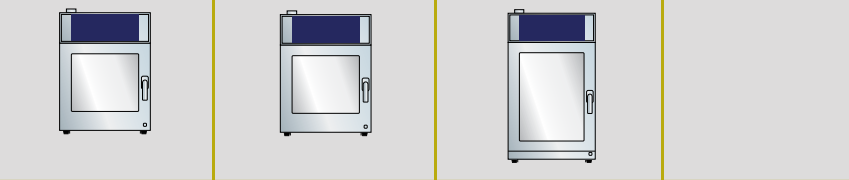
CAPACITY

Tray size	2/3 GN	1/1 GN	1/1 GN
Number of runners 20/40 mm distance	6	6	10
Number of runners 60 mm distance	4	4	6
Portions	40	60	90

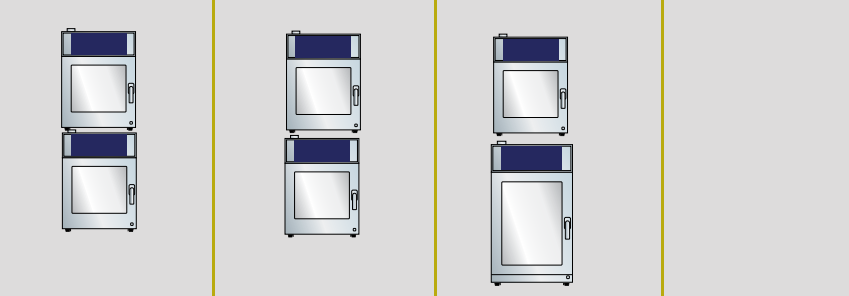
DIMENSIONS & WEIGHT

Width	513 mm	513 mm	513 mm
Height - table model	753 mm	753 mm	948 mm
Height with stand	1565 mm	1565 mm	1765 mm
Depth table model	631 mm	811 mm	811 mm
Depth with stand	636 mm	816 mm	816 mm
Weight	57 kg	67 kg	81 kg

MARINE



COMBIPLUS®



GET IN TOUCH.

As your combi oven specialist,
we always do our utmost
to help our customers.
Worldwide.



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