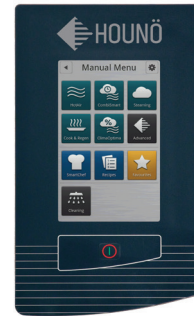


Visual Cooking 1.16 roll-in



SmartTouch® display



Standard display

VISUAL COOKING OVEN

16-tray combi oven (1/1 GN, 65 mm U) or
 12-tray combi oven (1/1 GN, 85 mm U) or
 12-tray bakery oven (400x600 EN, 85 mm L)

Roll-in model with trolley

Electricity

Injection or hybrid steam (mix of injection steam and
 steam from the steam generator)

SmartTouch® or Standard selection dial interface

Integrated hand shower

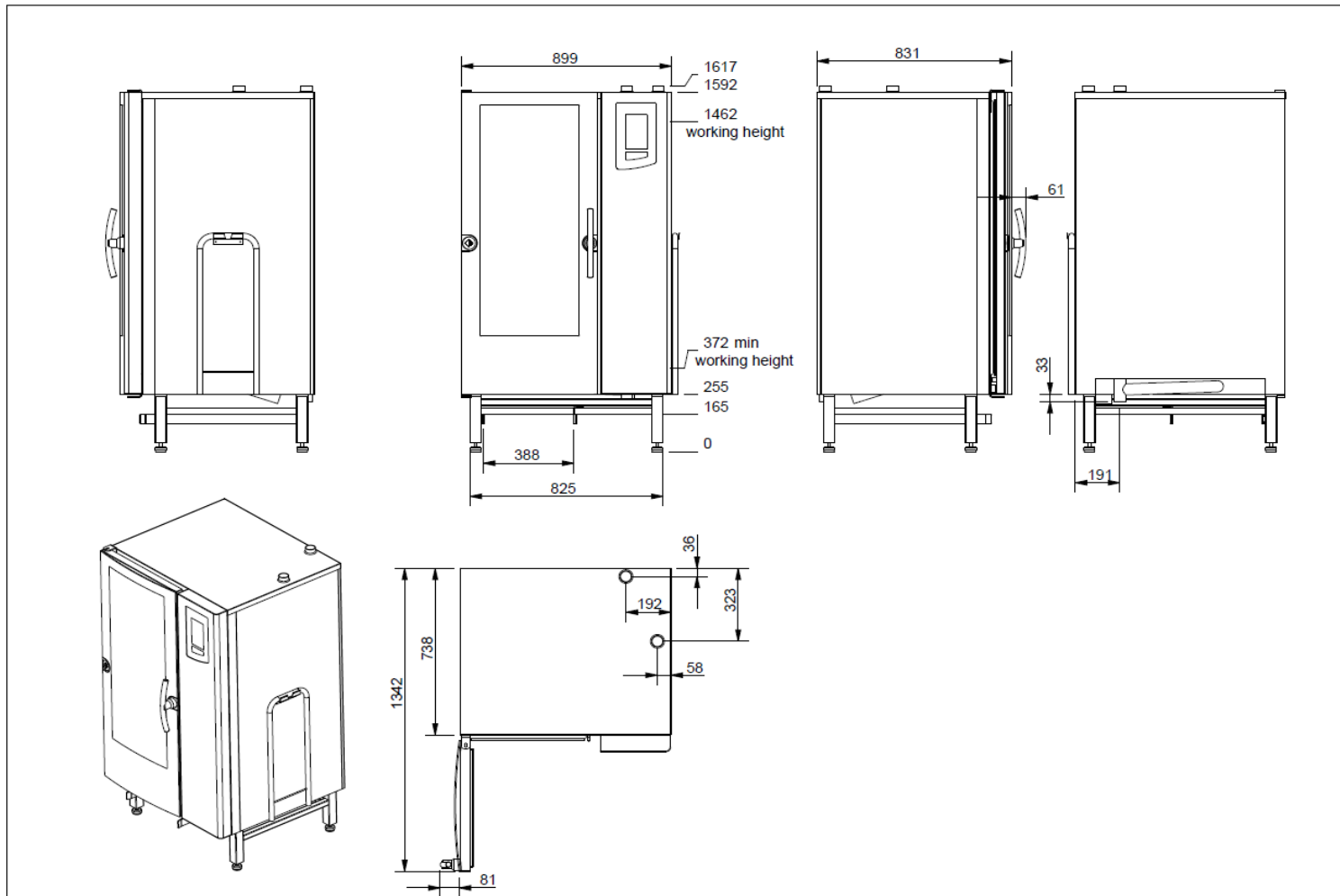
Preheat bridge

DIMENSIONS & WEIGHT

Width	899 mm
Height	1617 mm
Depth, excl handle	831 mm
Weight, electric oven	280 kg net / 300 kg packed

STANDARD SPECIFICATIONS ELECTRICAL OVEN

Voltage	3 NAC 400 V
Wattage	24 kW
Power consumption	35 A
Pre-fuse	According to local regulations
Water connection	3/4", outside
Drain	Ø50 mm, outside



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 adjustment
- 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:



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