VISUAL COOKING C & CPE 2.06

HOUNÖ

CPE touch model

C standard model

SPECIFICATIONS, GAS OVEN

Natural gas or Liquified petroleum gas (LPG)

Voltage	1 NAC 230 V
Wattage	21 kW
Current	13 A
Gas connection	3/4" outside
Water connection	3/4" outside
Drain	Ø 50 mm outside

DIMENSIONS & WEIGHT

Width	1122 mm
Height - table model	795 mm
Height with stand	1492 mm
Depth (excl. handle)	951 mm
Weight electric oven	190 kg
Weigth gas oven	195 kg

CAPACITY

Tray size	2/1 GN
Number of racks:	
65 mm distance	6
85 mm distance	5
Portions	180

SPECIFICATIONS, ELECTRIC OVEN

Voltage	3 NAC 400 V
Wattage	21 kW
Current	31 A
Water connection	3/4" outside
Drain	Ø 50 mm outside

GENERAL FEATURES

- Steam technology: injection steam
- Reversible fan ensures perfect baking and cooking results
- Adjustable fan speed with 9 steps
- Optional door hinging, left (standard) or right
- 2-piece rack
- Timer function with current time, date and timer
- Manual humidity pulsing
- Preheating up to 300°C
- 2-step door handle for maximum safety
- CTD Cool Touch Door (max outside temperature of 65°C)
- IP X5 protection
- Cabinet and oven chamber in BS 304 S 31 stainless steel
- Easily detachable door seal
- Various voltages
- Table model prepared for stand
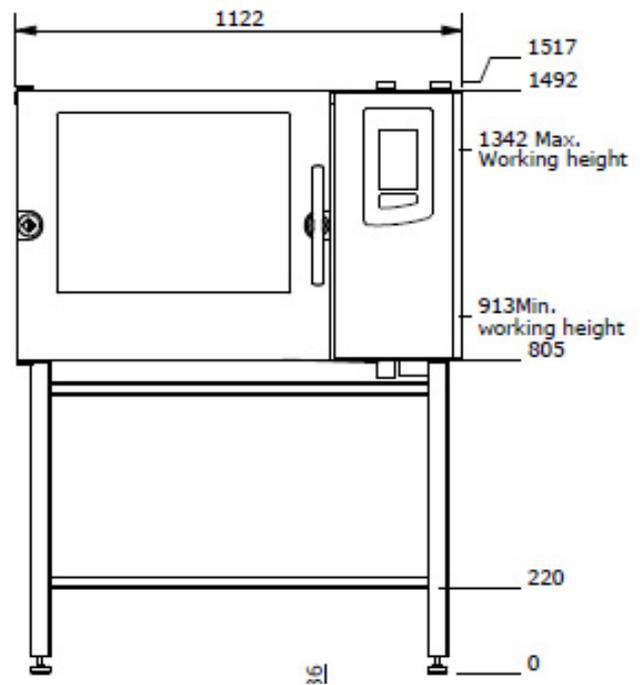
C COOKING MODES

- Hot air (30-300°C)
- Steaming with injection steam (30-130°C)
- CombiSmart® humidity control, 10 steps (30-300°C)
- Cook & Regen (30-180°C)
- Proving (30-40°C)

CPE COOKING MODES

- Hot air (30-300°C)
- Steaming with injection steam (30-130°C)
- ClimaOptima® automatic humidity control (70-300°C)
- CombiSmart® humidity control, 10 steps (30-300°C)
- SmartChef®
- Cook & Regen (30-180°C)
- Proving (30-40°C)
- Delta-T
- Cook & Hold

C STANDARD FEATURES

- Selection dial and digital display
- Memory of 50 recipes (each with up to 10 steps)
- Semi-automatic cleaning programme
- Automatic cooling
- Error registration

CPE STANDARD FEATURES

- SmartTouch® display
- Memory of 500 recipes (each with up to 15 steps)
- Cookbook with preset programmes
- CombiWash® fully automatic cleaning system
- Integrated hand shower
- Manual or automatic cooling
- Automatic humidity pulsing
- Core temperature probe, external location
- RackTimer®
- CombiNet®
- HACCP quality control
- USB connection
- Automatic service diagnosis system

ACCESSORIES

- CombiWash® fully automatic cleaning system (C)
- Integrated hand shower (C)
- Core temperature probe, external location (C)
- Sous-vide probe (CPE)
- Removable cassette rack or rack for plates
- Trolley for racks
- Various stands
- Energy & water consumption meter (CPE)

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