

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, cruise ships, etc. 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 perfection. 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 to roast for example 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.





IT'S ALL ABOUT
COMBI OVENS



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.



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.



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.

MULTI-TASKS LIKE A DREAM.



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.



THE WORLD'S WIDEST RANGE

WITH MORE THAN 100 DIFFERENT OVEN SOLUTIONS, HOUNÖ 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.





OF COMBI OVENS.



Safety at sea with combi ovens for the marine industry.



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 across both changing 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.

Visual Cooking



STANDARD MODELS.

For maximum 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

- Memory of 50 recipes (10 steps)
- Preheating
- Reversible fan with 9 adjustable steps
- 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 give 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 and 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
- CombiSmart® with 10 steps
- ClimaOptima®
- Cook & Regen
- Delta-T
- Cook & Hold
- Proving
- SmartChef®

STANDARD FEATURES

- Memory of 500 recipes (15 steps)
- Cookbook with preset recipes
- Preheating
- Reversible fan with 9 adjustable steps
- 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



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 a wattage of 24 kW compared to a wattage of 36 kW for a 20-tray oven. In fact, that's a reduction of not 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

**NO CONTACT
WITH CHEMICALS.**



SUBSTANTIAL SAVINGS ON LIQUID CLEANING.

Benefit from the automatic cleaning system 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

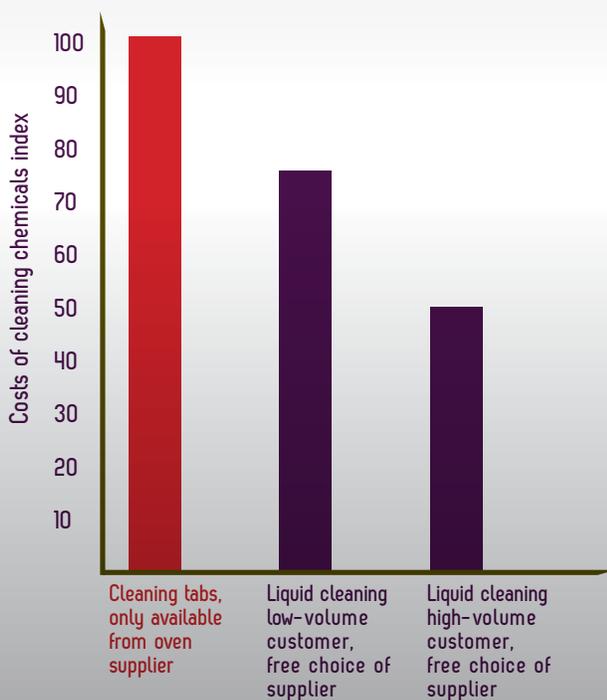
After a long working day, you simply select cleaning level according to the usage of the oven, and CombiWash automatically adds just the right amount of water, liquid detergent and rinse aid. Easy and hygienic. Plus, you need not to worry about getting in contact with chemicals because cleaning takes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

CHOOSE YOUR OWN SUPPLIER AND SAVE MONEY

When it comes to the costs 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 purchase, 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



MICHELIN RESTAURANT SØLLERØD KRO. MICHELIN RESTAURANT AOC. MICHELIN RESTAURANT
CULINARY TEAM OF DENMARK. NATIONAL MUSEUM OF DENMARK. JENSENS BØFHUS.
RESORT. SÆLEN SUBMARINE. **ROYAL YACHT DANNEBROG**. SCANDIC HOTELS. HOTEL
HOSPITAL. AARHUS HOSPITAL. ODENSE UNIVERSITY HOSPITAL. ODENSE ZOO. CENTRAL
VESTAS. KMD. DONG ENERGY. MÆRSK. GASTRONOMIET. JYSK. NETTO. HYDRO-TEXA
SÖLVESBORGS GOLF CLUB. HESTRAVIKENS CASTLE. TÅBY SCHOOL. BUDAL SCHOOL. GLA
GLADA GÅSEN. VÄDERSTADS PATISSERIE. FÖRDE HOSPITAL. LAMMHULTS VÄRDHUS. S
S-MARKET. RESTAURANT AMARILLO. **HILTON HEATHROW AIRPORT** ETELÄ-SUOMI
KOULU. ICELAND NATIONAL HOSPITAL. ESSO. ROYAL NAVY UK. ASDA. MORRISONS. SAINSBURY
L'ÉPICURIEN. MICHELIN RESTAURANT ORIGINE ROUEN. RESTAURANT LE BEC AU CAUCHOIS
MICHELIN RESTAURANT GILL. MÖVENPICK PALAVRION. RESTAURANT REITHALLE
OKEY SUPERMARKET. SBERBANK. ALMA SUPERMARKET. TALLINN EXPRESS HOTEL. SW
NARVA CENTRAL KITCHEN. ESTONIAN MARITIME ACADEMY. VIRU PRISON. RIMI SUPER
EMBASSY. LUKOIL. STADION ÉTTEREM. SÁRVÁR PARK-INN HOTEL. ZARA HOTEL. BRIT
CLUB. HOTEL MAKEDONIJA. MARKET TINEX. PEKARNA KOPI. NET INTERIJERI. PRESEC
OS SIMON JENKO. **TESCO**. SELEZIJANSKI ZAVOD. IMO CENTAR. MANASTIR. VISOKI D
CHECKERS. MOUNT NELSON HOTEL. BAY HOTEL. BOXER SUPERSTORES. ALBERTSONS. K
FINE FOODS. WINCO FOODS. STOP & SHOP. H-E-B. CROWNE PLAZA MANAGUA HOTEL
CROWN CAPITAL HOTEL TAIPEI. **SEABOURN CRUISE SHIPS**. HILLARY NATURE RES
BHUTAN. TUNG LOK SEAFOOD. PARK HOTEL ORCHARD. RUYI CHANGI AIRPORT. NAKAMA
EXPRESS HOTEL. CHINA CHANGZHOU DINOSAUR LAND. LE MERIDIEN KHAO LAK BEACH
POLO HOTEL. CHIA-YI CHINATRUST HOTEL. UNITECH AMUSEMENT PARK. **CALTEX**. C
HARRISON ENGINEERING. KWAK HOSPITAL. JANGHYUN ELEMENTARY SCHOOL. SAINT
SYDNEY OPERA HOUSE. STOCKTON CENTER. CHEZ OLIVIER'S RESTAURANT. GEOR
BISCUIT MANUFACTURING. THE BAVARIAN HOTEL GROUP. BAPTIST CATERING GROUP
JESTERS' PIES. THE UPPER CRUST PIE COMPANY. SPOTLESS CATERING. ROYAL MELBOURNE

RANT ERA ORA. MUNKEBO KRO. FAKKELGAARDEN. FALSLED KRO. MOLSKROEN. NATIONAL
AUSTRALIAN BARBECUE. RESTAURANT PROPELLEN. RESTAURANT GEIST. JESPERHUS
TEL IMPERIAL. LEGOLAND. LALANDIA. DALLUND CASTLE. SUNSET BOULEVARD. VIBORG
KITCHEN KRONJYLLAND. KOLDING CULINARY ACADEMY. SYDBANK. DANFOSS. SIEMENS.
CO. Q8. STATOIL. KONSUM. ICA. **COOP**. NORGESGRUPPEN. HOTELL ODIN RECIDENSE.
ANTAN PRIMARY SCHOOL. FORMUDENS SCHOOL. CAFÉ KANEL. SKÄNNINGE STADSHOTEL.
SANDEFJORD CHEF ACADEMY. TV2 FILMSTÚDIÓ. RADISSON SAS. MAJAMÄEN KOULU.
MEN AUTOTALO. METSÄRINTEEN PÄIVÄKOTI. PÄIVÄKOTI HERTTONIEMI. VEKALAHDEN
SBURY. WOODBURY GOLF CLUB. **HOLIDAY INN**. CENTRE PARENTAL AZUR. RESTAURANT
NOIS. COLLÈGE DU PONT DE LA MAYE. MICHELIN RESTAURANT AUBERGE DE LA POMME.
E. RESTAURANT SIESTA. HOTEL AN DER GLATT. GRAN CAFFÈ & RISTORANTE QUADRI.
VISSOTEL TALLINN. TALLINN AIRPORT. PÄRNU HOSPITAL. NORTH ESTONIAN HOSPITAL.
RMARKET. HOTEL SPA. MAKRO TRAINING CENTER. OLYMPIA SMAKU. **IKEA**. ESTONIAN
DGESTONE. **SHERATON HOTEL**. ESZTERGOM RÉGI SZEMINÁRIUM. OLD LAKE GOLF
CKI GRUP. HOTEL ZOVKO. DOM UPOKOJENCEV IDILA. HARLEKIN. GOSTILNA KRESNICA.
ECANI MONASTIR. HOTEL PAHULJICA. BMD COMERCE. PICK 'N PAY. **SPAR**. SHOPRITE.
ING KULLEN. **SHELL**. WEGMANS. SCHNUCKS. KROGER. SUPERVALU. SAFEWAY. RABBA
EL & CONVETION CENTER. SANTA ISABEL. JUMBO. DYS. THE CROWN PLAZA HOTEL.
ORT. SOKHA HOTEL. EBLIS HOTEL. EQUARIUS SENTOSA RESORT. AMANKORA THIMPHU
ANDA RESORT & SPA. PIMALAI RESPORT & SPA. **RAFFLES HOTEL**. PANSEA ORIENT-
H & SPA RESORT. ORIENTAL HOTEL. PHOENIX HOTEL. PARK LANE RADISSON. MARCO
DBEROIS HOTEL NEW DELHI. TAPEI CAPITAL HOTEL. SANDS CASINO, MACAU CALTEX.
VINCENT HOSPITAL. DAEHAN FLOUR MILL CO. CHINA SHIPBUILDING CORPORATION.
RGES MANOR RETIREMENT HOME. QUEENSLAND SUNNYBANK RUGBY CLUB. ARNOTTS
P. KPMG. ARHTUR ANDERSON. FOX STUDIO. SHAKESPEARE'S SYDNEY PIE COMPANY.
URNE HOSPITAL. **YOU**



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.



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

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

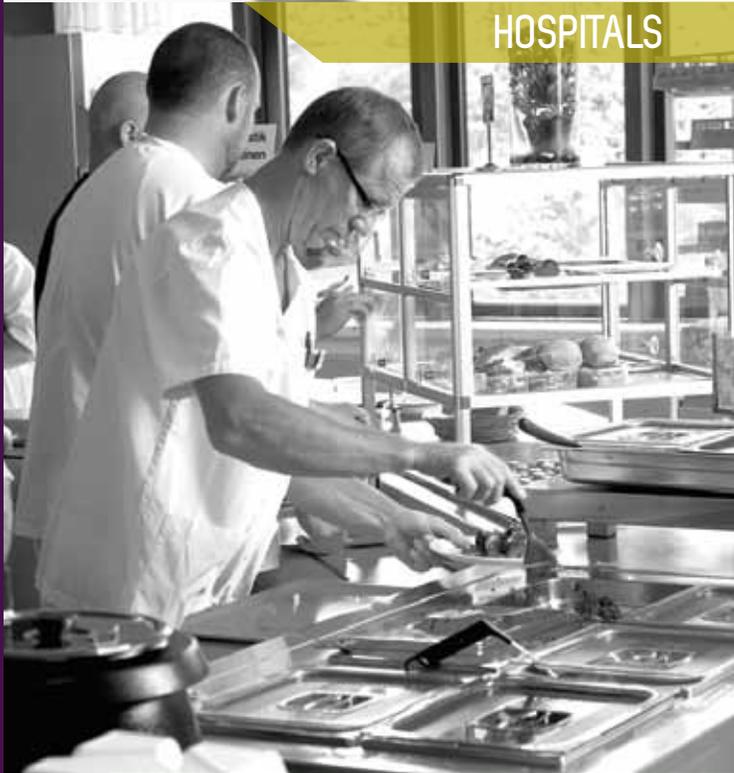
KINDERGARTENS

SCHOOLS



HOSPITALS

REST HOMES



INSTITUTIONAL USE

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 not 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.



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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:

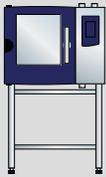
HOUNÖ's banquet system makes it easy to serve delicious, hot plated food for many guests at the same time. For example in connection with large events, seminars and parties. The banquet system consists of a specially designed rack for plates, a thick thermal blanket and a practical trolley. As the plates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

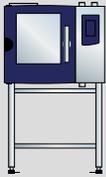
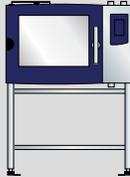
By preparing the food in advance, the kitchen staff avoids stress during peak hours and gain more time for creative food arrangements. Shortly before serving, the staff simply use the Cook & Regen function for a gentle regeneration of the plates with no compromise on taste, juiciness or appearance.

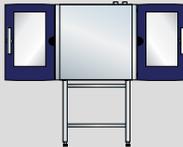
EXPLORE THE POSSIBILITIES.

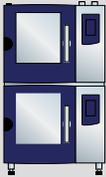
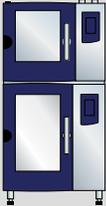
SIZE	1.06	1.10	1.16 rL	1.20 rL	2.06	2.10	2.20 rL
							

CAPACITY							
Tray size	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®							
							

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."

RESTAURANTS & CAFÉS



AT SEA



GAS STATIONS



KINDERGARTENS



GRAB & GO SHOPS



REST HOMES



CombiSlim

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



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.

GET IN TOUCH.

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



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