

Visual Cooking 1.10 HOODINI, Smart Touch



VISUAL COOKING OVEN

CPE combi oven

10-tray combi oven (1/1 GN, 65 mm U) or

8-tray combi oven (1/1 GN, 85 mm U) or

8-tray bakery oven (400x600 EN, 85 mm L)

Electricity

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

SmartTouch® interface

2-piece rack

Integrated hand shower

DIMENSIONS & WEIGHT

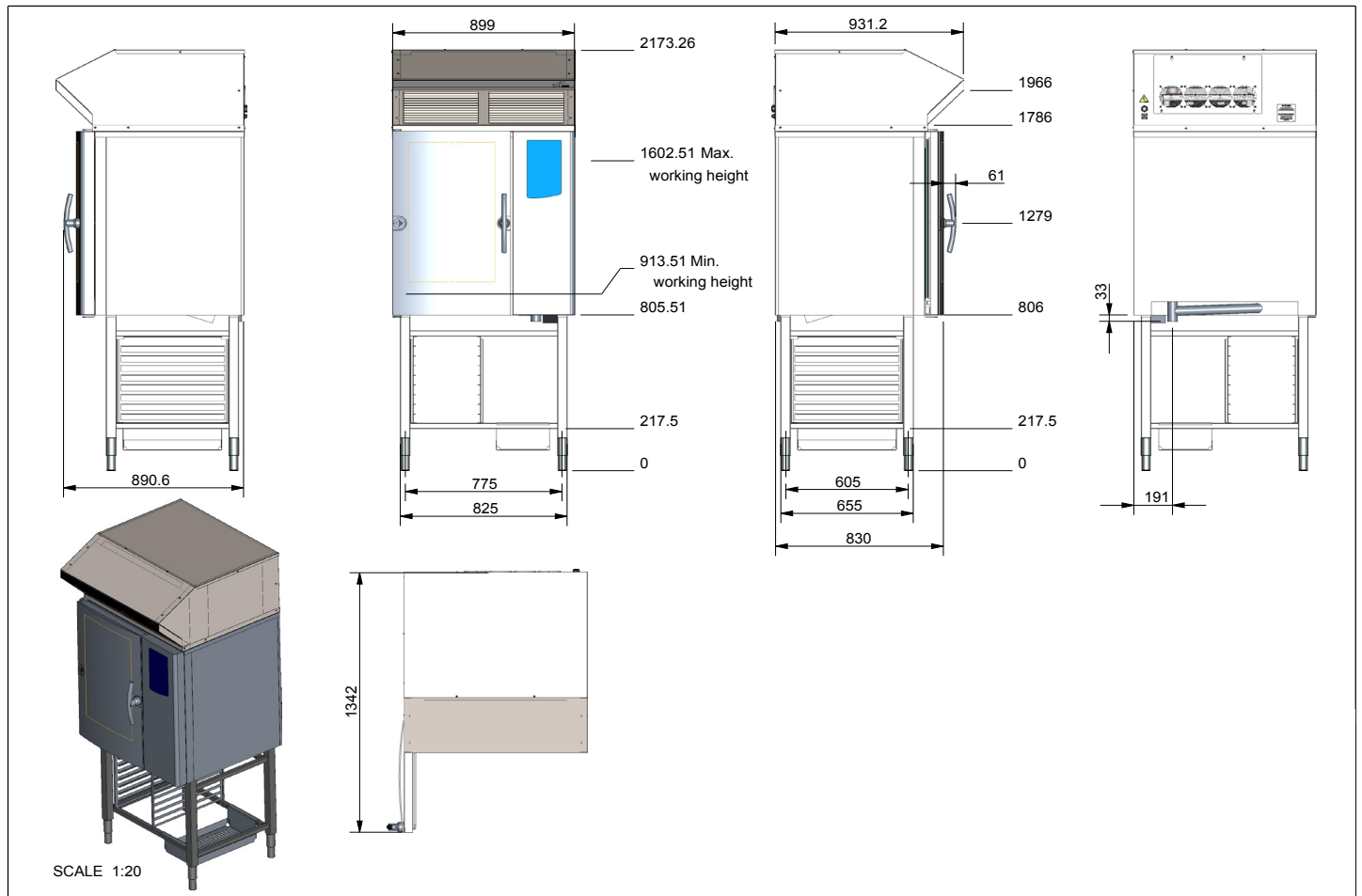
Width	899 mm
Height, table model	1368 mm
Height, with stand	2173 mm
Depth	932 mm
Weight	221 kg net / 241 kg packed

STANDARD SPECIFICATIONS ELECTRICAL OVEN

Voltage	3 NAC 400 V
Wattage	18 kW
Power consumption	26 A
Pre-fuse	According to local regulations
Water connection	3/4", outside
Drain	Ø50 mm, outside

HOODINI SPECIFICATIONS

Voltage	208-240 V
Phase	1
Frequency	50/60 Hz
Rated current	9 A (2.2 kW)



Cooking modes:

- 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
- SmartChef®, automatic cooking
- ClimaOptima®, automatic humidity control
- Automatic humidity pulsing
- RackTimer® with up to 20 timers
- Cool-down function
- Delta-T
- Cook & Hold

Features:

- Integrated hand shower
- HOUNÖ PROTECT start kit
- Multipoint temperature probe
- Chef's recipe collection
- Baker's recipe collection
- Favourites selection
- HACCP quality control, 60 days in PDF format
- USB connection

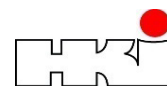
Optional features:

- CombiWash® automatic cleaning system
- Let's Cook Cloud Solution
- Quick Select Recipes (QSR)
- Advanced RackTimer for tailored menu handling
- Keypad for temperature adjustment

Unavailable solutions:

- CombiPlus, PassThrough and Marine
- Fat separation system

Tested quality and safety:



FOR MORE INFORMATION, VISIT WWW.HOUNO.COM