

VISUAL COOKING B & BPE 1.06





BPE touch model



B standard model

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Width 899 mm
Height - table model 795 mm
Height with stand 1492 mm
Depth (excl. handle) 831 mm
Weight 150 kg

CAPACITY

Tray size 400 x 600 mm

Number of racks:
85 mm distance 5
65 mm distance 6

SPECIFICATIONS, ELECTRIC OVEN

Voltage 3 NAC 400 V
Wattage 9 kW
Current 13 A
Water connection 3/4" outside
Drain Ø 50 mm outside

GENERAL FEATURES

- Steam technology: injection steam
- Reversible fan ensures perfect baking 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 and automatic 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

1517 1492 1342 max. working height 913 min. working height 805

B COOKING MODES

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

BPE 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)
- Cook & Regen (30-180°C)
- Proving (30-40°C)

B 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

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



HOUNÖ A/S Alsvej 1 DK-8940 Randers SV

T: +45 8711 4711 E: houno@houno.com

www.houno.com

ACCESSORIES

- CombiWash® fully automatic cleaning system (B)
- Integrated hand shower (B)
- Removable cassette rack
- Trolley for racks
- Various stands
- Storage trolley
- Energy & water consumption meter (BPE)
- 2-door solution (PassThrough)
- Stacking kit for CombiPlus®