

The Next Generation Combi Oven

There is no equal or alternate!



 **THE MIDDLEBY CORPORATION**

Every day, every week, more and more chefs are choosing HOUNÖ combi ovens and bakeoff ovens. User friendliness, Know-how, product quality, innovation, elegant and functional design make HOUNÖ your first class alternative to any other mass-produced oven.

Poaching Frying & pan-Frying, Baking, roasting, grilling - we have the widest range of combi ovens for any requirement in your kitchen. From baking bread to roasting chicken and steaming vegetables in fresh brilliant colours. There's virtually no limit to its capabilities. Huono Visual Cooking oven is an experience. Visual Cooking meets the needs of quick service restaurants, full service restaurants as well as high-capacity kitchens.

Proof of the cooking is in the eating

Smart touch - the simple & intuition way of cooking

1. Hot air for superior baking results
2. CombiSmart® provides 10-step humidity control
3. Steaming to achieve perfectly boiled potatoes, rice, pasta, vegetables and more
4. Cook & regen ensures perfect regeneration of chilled food
5. Climaoptima® automatically adjusts the humidity level in the oven chamber



◀ Fast and 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

6. Advanced feature offers beneficial functions such as preheating, proving and cool down
7. With smartchef® the oven automatically selects the optimum cooking settings
8. Memory of more than 500 recipes
9. Favourites to store recipes for quick access
10. CombiWash® for fully automatic cleaning programme with minimum use of water, chemicals and energy



Other Features

- Rack Timer to avoid stress in the busy restaurant kitchen.
- Use Clima Optima to reduce food shrinkage and increase profits.
- Use HOUNÖ's fat separation system when you roast chicken to avoid clogged drains
- Pass through option available for front of the house operations



CPE 1.06 E - PassThrough



Steaming

The intense steaming function guarantees juicy, tender and colourful vegetables



Poaching

Poach delicate items like fish & eggs, they will turn out moist & juicy.



Perfect cooking and baking

Imagine 320 Danish pastries in one oven load - all baked to perfection. The reversible fan ensures optimum distribution of heat and steam.



Grilling & Roasting

ClimaOptima® - the intelligent humidity control ensures the right amount of steam in the oven chamber, for roasting mouth-watering fish, chicken - crisp on the outside, tender and juicy inside.



Frying & Pan Frying

You can pan fry lamb, cutlets or a whole range of breaded products - ideally browned or crisp even on the underside - whether it is 1 piece or 100.



Regenerating

Combi ovens with injection steam - a perfect solution for regeneration of food.



Technical Specification

Model	Overall Dimension (WxDxH) (MM)	No of Trays	Tray Size (MM)	Weight (KG)	Temperature Range Cooking/ Preheating	Electricals	Max Wattage (KW)
K/C & KPE/CPE 1.06	899 x 831 x 795	6	1/1 GN (530 x 325)	150	30-250/300	415V/50Hz/3Ph	9
K/C & KPE/CPE 1.10	899 x 831 x 1055	10	1/1 GN (530 x 325)	190	30-250/300	415V/50Hz/3Ph	18
K/C & KPE/CPE 1.16	899 x 831 x 1592	16	1/1 GN (530 x 325)	270	30-250/300	415V/50Hz/3Ph	28
K/C & KPE/CPE 1.20	899 x 831 x 1852	20	1/1 GN (530 x 325)	300	30-250/300	415V/50Hz/3Ph	36
CS II C & CPE 1.06	513 x 753 x 811	6	1/1 GN (530 x 325)	67	30-250/300	415V/50Hz/3Ph	8.4
CS II C & CPE 1.10	513 x 948 x 816	10	1/1 GN (530 x 325)	81	30-250/300	415V/50Hz/3Ph	12.7
B & BPE 1.06	899 x 831 x 795	5	600 x 400	150	30-250/300	415V/50Hz/3Ph	9
B & BPE 1.10	899 x 831 x 1055	8	600 x 400	190	30-250/300	415V/50Hz/3Ph	18
B & BPE 1.16	899 x 831 x 1592	12	600 x 400	270	30-250/300	415V/50Hz/3Ph	28
B & BPE 1.20	899 x 831 x 1852	15	600 x 400	300	30-250/300	415V/50Hz/3Ph	36

Note : Legs/Stands are optional.

Specifications, features and colours are subject to change without any notice, due to continuous product development.



You now have an opportunity to experience a new way to cook, manage and service single or multiple ovens with Houno. Inspired by new ways of thinking and the newest technology, we offer a complete new way of working with our letsCook app.

The LetsCook app gives you the tool to master cooking through your mobile device. You can access hundreds of worldwide recipes in the app library, get inspiration from other chefs and share your experiences on the social channel. You can monitor one or multiple ovens, and you are able to access the service log and history of your oven. Furthermore, you can even train your staff by using the training section.

Substantial Savings on Liquid Cleaning

Benefit from the automatic cleaning CombiWash[®] and save precious time as well as money. With low consumption of water, energy and liquid chemicals, your combi oven becomes spotlessly clean.

Houno 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 HOUNO CombiWash.

Avoid contact with chemicals

CombiWash automatically adds just the right amount of water, liquid detergent and rinse aid, Which makes it super Easy to use and hygienic.



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