

CombiSlim 1.06



SmartTouch® display



Standard display

COMBISLIM OVEN

6-tray combi oven (1/1 GN, 20/40 mm) or
4-tray combi oven (1/1 GN, 60 mm)
Electricity
Injection steam
SmartTouch® or Standard selection interface
2-piece rack
Temperature probe

STANDARD SPECIFICATIONS

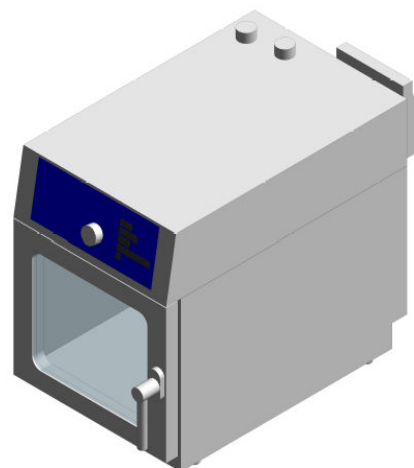
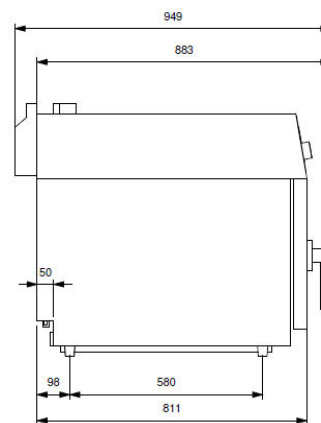
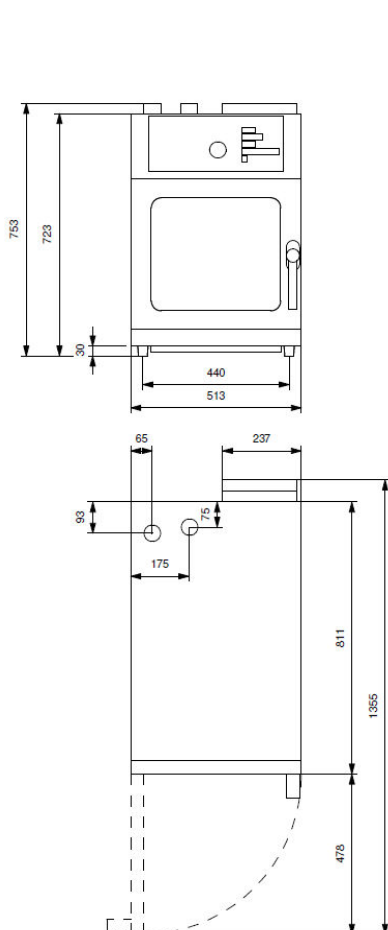
Voltage	3 NAC 400/415 V
Wattage	8.4/9.2 kW
Power consumption	14 A
Pre-fuse	According to local regulations
Water connection	3/4", outside
Drain	Ø40 mm, outside

DIMENSIONS & WEIGHT

Width	513 mm
Height, table model	753 mm
Height, with stand	1565 mm
Depth, table model	811 mm
Depth, with stand	816 mm
Weight	67 kg net / 82 kg packed

ALTERNATIVE

Voltage	208/230/240 V AC 1N
Wattage	6.9/8.4/9.2 kW
Power consumption	39 A
Pre-fuse	According to local regulations
Water connection	3/4", outside
Drain	Ø40 mm, outside



Cooking modes for Touch and Standard models:

- 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

Additional cooking modes for Touch models:

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

Additional features for Touch and Standard models:

- Hand shower
- CombiWash® automatic cleaning system
- HOUNÖ PROTECT start kit

Standard features for Touch models:

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

Additional features for Touch models:

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

Tested quality and safety:



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