

CombiSlim 1.10



SmartTouch® display



Standard display

COMBISLIM OVEN

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

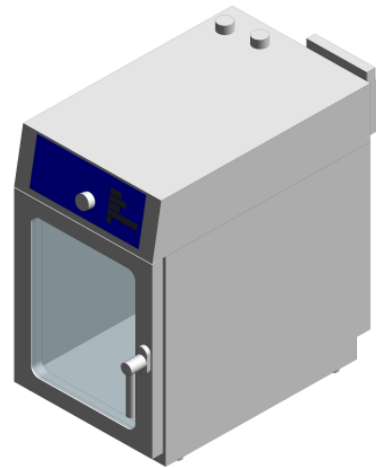
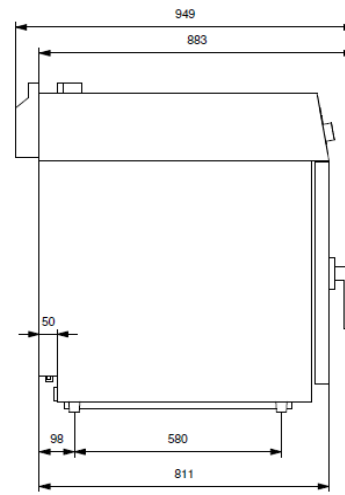
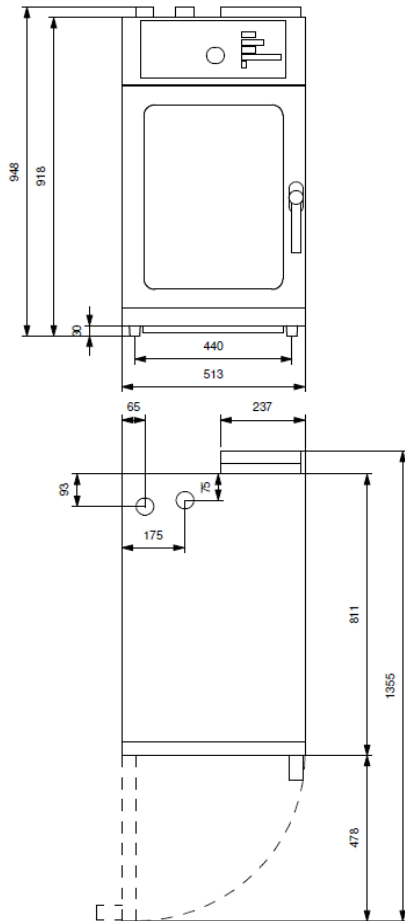
STANDARD SPECIFICATIONS

Voltage	400/415 V AC 3N
Wattage	12.7/13.8 kW
Power consumption	21 A
Pre-fuse	According to local regulations
Water connection	3/4", outside
Drain	Ø40 mm, outside

DIMENSIONS & WEIGHT

Width	513 mm
Height, table model	948 mm
Height, with stand	1765 mm
Depth, table model	811 mm
Depth, with stand	816 mm
Weight	81 kg





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:

