



HOUNÖ TOUCH

User Manual

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INTRODUCTION

Dear customer,

Thank you for choosing a Visual Cooking oven from HOUNÖ.

This manual contains the information you need to use and maintain your oven. We recommend that you read the manual and familiarize yourself with the functions and features of the oven. This will ensure optimal cooking results and safety. Please make the manual available to all users of the product and retain it for future reference. The latest version of the manual can be downloaded from www.houno.com.

Note that this document is subject to change without notice.





USING THE SMARTTOUCH® DISPLAY

The SmartTouch display provides a friendly and easy way for you to operate and interact with the Visual Cooking oven. You simply use the pads of your fingertips to perform the operations.

Basic Operations

- To select an item, touch the button.
- To scroll through a list, drag your finger up or down.
- To return to the previous display push the arrow button ◀ in the upper left corner.
- To change cooking function while the oven is operating, push the down arrow button ▼ in the upper right corner.
- To save current settings and move on to the next step, push the right arrow button ▶ in the upper right corner.

MAIN MENU

You operate the Visual Cooking oven from the main menu.

Main Buttons

There are four buttons on the main menu.

Recipes: Gives you access to all recipes and enables you to add new recipes.

Favourites: Gives you access to the recipes you use most often. You can add both standard recipes and your own recipes to your favourites.

Manual: Gives you access to all the cooking options of the Visual Cooking oven including Hot Air, CombiSmart®, Steaming, Cook & Regen and ClimaOptima®.

Advanced: Gives you access to the CoolDown, PreHeat and Proving functions. In addition, you get access to USB, HACCP and Timer Start.

The gear wheel icon  takes you to the service menu. For more information about the service menu, see the service manual.

The key icon  allows you to change type of user: user, super user or technician by entering a code. The super user code is 87 64 12.



COOKING MODES

The Visual Cooking oven has 5 different cooking modes.

- Hot Air (page 10)
- CombiSmart® (page 14)
- Steaming® (page 15)
- Cook & Regen (page 17)
- ClimaOptima® (page 19)

General Features

The following option is available for all cooking modes except ClimaOptima.

Fan

- Touch the Fan button  to set the fan speed.

You can activate the fan before you start a new process or you can activate it during the process.

For delicate cooking of products such as puff pastry, Danish pastry, cakes and smaller products, we recommend a fan speed between 20-50%. The same recommendation applies when you use Delta-T or Cook & Hold.

When the fan speed is low, add 1-2 minutes extra preparation time for each ½ hour.

You can set the fan function manually when the oven operates in hot-air, steaming, and regeneration mode. In all other modes, the fan function is set automatically.

HOT AIR

Setting the Hot Air Temperature and Humidity Level



1. On the Main Menu, touch Manual, and then touch Hot Air.
2. Touch the Hot Air display. You can now set the temperature and the timer.
3. In the Temp. list, drag you finger up or down to select the desired.
4. In the hour and min. lists, drag your finger up or down to set the time.
5. Touch the Steam button to set the steam timer.
6. Drag your finger up or down to set the steaming time in seconds. You can set the time range from 0 to 99 seconds.
7. Click OK to set the steam interval and return to the main Hot Air display.
8. Touch the Fan button to set the fan speed.
9. Drag your finger up or down to set the fan flow, and then touch OK. You can lower or raise the fan flow in increments of 10% (From 20-100%).
10. Touch the Cont. button if you want the oven to continue operating after the set time has elapsed.
11. Touch the RackTimer button to set the temperature and timer per rack.

Manual Humidification

- Touch the Steam button  once to distribute humidity throughout the oven cabinet.
- Continue to hold the Steam button  to distribute humidity for a longer period.

Exhaust

- Touch the Exhaust button  to set the exhaust. The exhaust can be either open or closed.

When you are baking bread and pastry, roasting pieces of meat or want to achieve a grill effect, we recommend that you set the exhaust to open.

You can only set the exhaust function manually when the oven is operating in hot-air mode. In all other modes, the exhaust is set automatically.

Setting the RackTimer

The RackTimer function enables you to set one or more timers for each individual rack. This way you can cook different products on the same rack or on different racks as long as they can use the same cooking mode. RackTimer can be used in these cooking modes: Hot Air, CombiSmart, ClimaOptima, Cook & Regen and Steaming.



1. In the Hot Air display, touch the Timer display, and then touch the RackTimer button.
2. In the Rack setup list, drag you finger up or down to select the number of racks you want to associate with the timer. You can choose between 1-10 racks.
3. In the Timers per rack list drag you finger up or down to select the number of timers you want to associate with the rack(s).
4. Push the arrow button in the upper right corner to continue.
5. In the hour and min. lists, drag your finger up or down to set the time.
6. Push the arrow button ► in the upper right corner to get an overview of the current RackTimers. The list displays the current racks and timers.
7. Blue buttons display the timer setting and the remaining time. The timer counts down to zero.
8. Yellow buttons display the timer setting and timers that have reached the final minute of the countdown. There's an alarm when the timer times out.
9. Green buttons display the timer setting and the time that has elapsed since the timer timed out.
10. Push the Activate timer button, to activate a timer.
11. Push the Green button to finish a time setting.

Setting the Probe Temperature

When you have specified the CombiSmart settings, you can set the probe temperature.

1. In the Temperature list, drag your finger up to select a lower core temperature or drag your finger down to select a higher core temperature.
2. In the Status list, drag your finger up or down to select the cooking mode. You can choose between Normal, Delta-T, and Cook & Hold.
3. The oven sounds an alarm, and turns off when the specified core temperature has been reached.



Core Temperature Cooking Mode	Description
Normal	Use Normal when you want to use the core temperature to determine when the product is finished.
Delta-T	Use Delta-T when you want to specify a specific core temperature and want to cook with lower and gentler heat. When you use Delta-T, the oven maintains a constant difference in temperature between the core temperature and the oven temperature. The temperature of the oven rises slowly as the core temperature rises.
Cook & Hold	Use Cook & Hold when you want to specify a specific core temperature, keep the food hot once it is done, and tenderize the meat. It is also useful for overnight cooking

COMBISMART®

The CombiSmart function allows you to set an oven temperature and select a humidity level. CombiSmart is recommended for braised products and for poultry. When you use CombiSmart, you minimize shrinkage and improve the appearance and flavour of the products. You can choose between 10 different humidity levels.

The preferred humidity level is reached after 1-5 minutes depending on the amount of products in the oven. To ensure that the oven has reached the correct humidity level, preheat the oven for 5 minutes at the preferred humidity level.

Setting CombiSmart Temperature and Humidity Level

1. On the Main Menu, touch Manual, and then touch CombiSmart.
2. Touch the CombiSmart display. You can now set the oven temperature and the humidity level.
3. In the Temp. list, drag you finger up or down to select the desired temperature.
4. In the Steam list, drag you finger up to select a lower humidity level or drag you finger down to select a higher humidity level.

Recommended Humidity Levels

Product	Recommended level	Recommended temperature
Dry air grilling	0	200-250°C
Gravy production during braising of meat	7-8	145-165°C
Poaching fish, poultry, and crispy vegetables	9-10	70-120°C
Steaming potatoes, rice, pasta, meat, and more.	10	100°C or steaming mode

STEAMING®

Steaming is the ideal cooking mode for foods that can be cooked in water. If the oven has been used prior to starting the steaming process, you should cool down the oven chamber to 80°C before starting the steaming process. Read more about the CoolDown function on page 20.

To ensure that the oven has reached the correct steaming temperature, start the steaming process 8 minutes before you place the products in the oven chamber.

Note that the temperature of the water in the steam generator is checked automatically. If the water temperature is below 65°C, the tank is emptied and refilled for sanitary reasons, and the water is heated.

Setting the Steaming Temperature and Timer

1. On the Main Menu, touch Steaming, and then touch the Steaming display. You can now set the temperature and the timer.
2. In the Temp. list, drag your finger up or down to select the desired.
3. In the hour and min. lists, drag your finger up or down to set the time.
4. Touch the Cont. button if you want the oven to continue operating after the set time has elapsed.
5. Touch the RackTimer button to set the temperature and timer per rack. For more information about the RackTimer, see page 12.

Set the temperature level according to the products you are going to steam. We recommend that you use the core temperature probe for all steaming modes. Note that this is only applicable for KPE models.



Temperature level	Recommended steaming temperature	Products
Low temperature steaming	65°C-90°C	Fish and small vegetables. Steam small vegetables at 80°C for 5-10 minutes to keep their colour and crispness.
Traditional steaming	98°C-100°C	Meat, pasta, potatoes, rice and root vegetables.
Forced steaming	120°C	Vegetables that require further processing and for faster processing of hard root and frozen vegetables, pasta and rice. Exercise caution when you use this function.

Note: The oven must be connected to a water treatment filter for the steaming function to work properly. The water treatment filter can be purchased at HOUNÖ. Ask us for a quotation depending on the size of your oven.

COOK & REGEN

Cook & Regen allows you to gently regenerate previously prepared products. The program operates at low fan speed, and during operation a carefully calculated amount of humidity is added. This process helps maintain the appearance and flavour of the products.

Recommendations

- For faster regeneration, leave the product uncovered during the regeneration process.
- To reach the perfect end temperature, use a core temperature probe.
- For regeneration of sous-vide products or similar, follow the supplier's recommendations for regeneration.

Setting the Oven and Core Temperature

1. On the Main Menu, touch Manual, and then touch Cook & Regen. The current temperature and timer setting are displayed.
2. Touch the Cook & Regen temperature display. The current oven and core temperature are displayed as well as the current oven and core temperature settings. The maximum temperature of Cook & Regen is 180°C. Touch the display to set the desired Cook & Regen temperature.
3. In the Temperature list, drag you finger up to select a lower temperature or drag you finger down to select a higher temperature.
4. In the Probe list, select Cook&Hold, and then drag you finger up to select a lower core temperature or drag you finger down to select a higher core temperature.



Setting the Timer

1. When you have set the temperature, touch the arrow ◀ in the upper left corner until you return to the display that shows the temperature and timer setting.
2. Touch the Timer display. The current timer and temperature settings are displayed.
3. In the hour and min. lists, drag your finger up or down to set the time.
4. Touch the Cont. button if you want the oven to continue operating after the set time has elapsed.



Setting the Fan

1. In Cook & Regen display, touch the Fan button ✖.
2. In the Set fan list, drag your finger up or down to set the fan flow, and then touch OK. You can lower or raise the fan flow in increments of 10%.



Recommended Cooking Times and Oven Temperatures for Fast Regeneration

Products	Temperature Level	Minutes
Rice, meat, and vegetables on a plate	140°C	8-12 minutes
Whole roasts, stews, and sauces	120-140°C	40-60 minutes
Pasta, rice, and similar	120°C	20-30 minutes

CLIMAOPTIMA®

ClimaOptima allows you to set an oven temperature and add a specific humidity percentage. When you use ClimaOptima, you minimize shrinkage and improve the appearance and flavour of the products.

The preferred humidity level is reached after 1-5 minutes depending on the amount of products in the oven. To ensure that the oven has reached the correct humidity level, preheat the oven for 5 minutes at the preferred humidity level.

Setting ClimaOptima Temperature and Humidity Level

3. On the Main Menu, touch Manual, and then touch ClimaOptima.
4. Touch the ClimaOptima display. You can now set the oven temperature and the humidity level.
5. In the Temperature list, drag you finger up to select a lower temperature or drag you finger down to select a higher temperature.
6. In the Humidity list, drag you finger up to select a lower humidity percentage or drag you finger down to select a higher humidity percentage. You can lower or raise the temperature in increments of 5%.
7. In the hour and min. lists, drag your finger up or down to set the time.
8. Touch the Cont. button if you want the oven to continue operating after the set time has elapsed.



ADVANCED

The Advanced Menu gives you access to the CoolDown, PreHeat and Proving functions.



CoolDown

Use CoolDown when you are passing from one type of cooking to another and want the oven chamber to be cooler. You can also use CoolDown before cleaning the oven. For the best results, set the cool down temperature 20°C lower than the desired working temperature.

Setting the CoolDown Temperature

1. On the Main Menu, touch Advanced, and then touch CoolDown.
2. Touch the CoolDown display. The CoolDown temperature list is displayed.
3. In the temp. list, drag your finger up or down to set the desired temperature.



PreHeat

Use PreHeat to ensure that the oven chamber is thoroughly heated before you start the cooking process.

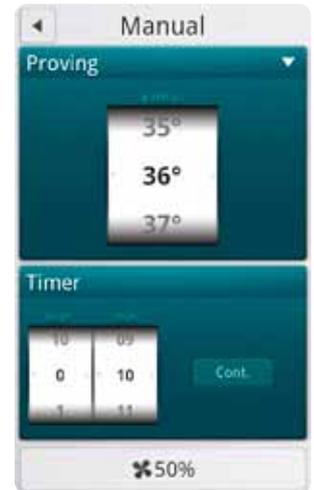
1. On the Main Menu, touch Advanced, and then touch PreHeat.
2. Touch the PreHeat display. The PreHeat temperature list and timer are displayed.
3. In the temp. list, drag your finger up or down to set the desired temperature.
4. When the desired temperature has been reached, the time starts to count down and then the oven sounds an alarm. If 00:00 has been chosen as time, the alarm sounds when the desired temperature has been reached.

Note: Use the pre-heat function to ensure the best end result. Pre-heating the oven compensates for heat lost from opening and closing the oven.

Proving

Use the proving function for products that need proving before being baked.

1. On the Main Menu, touch Advanced, and then touch Proving. The Proving temperature list and timer is displayed.
2. In the temp. list, drag your finger up or down to set the desired proving temperature.
3. In the hour and min. lists, drag your finger up or down to set the proving time.
4. Touch the Cont. button if you want the oven to continue operating after the set time has elapsed.



Recommended Proving Times and Oven Temperatures

Products	Temperature Level	Minutes
Loaves of 400-800 grams	Low temperature - 32°C	45 minutes
Rolls and baguettes of 60-200 grams	High temperature- 36°C	25 minutes

Note: Prebaked products do not need proving, whereas pre-proved products require defrosting, proving, and baking.

SMARTCHEF®

Use SmartChef for automatic cooking. The SmartChef function provides a number of preset cooking functions for a variety of products.

Using SmartChef

1. On the Main Menu, touch Manual, and then touch SmartChef.
2. Touch the type of product you are going to cook.



3. Touch the cooking mode you want to use.



Product/ cooking mode	Grilling	Roasting	Steaming	Breaded	Browning	Braising	Crispy skin
Beef	x	x	x	x	x	x	
Pork	x	x	x	x	x	x	x
Poultry	x	x	x	x	x	x	
Lamb	x	x	x	x	x	x	
Venison	x	x	x	x	x	x	
Fish	x	x	x	x	x	x	

4. Adjust the cooking and surface results.

- **Grilling**
Slide the button to the left for rare meat and to the right for well-done meat. Slide the button to the left for a lighter result and to the right for a darker result.
- **Steaming**
Slide the button to the left for rare meat and to the right for well-done meat. Slide the button to the left for steaming at low temperature and to the right for forced steaming.
- **Braising**
Slide the button to the left for rare meat and to the right for well-done meat. Slide the button to the left for a slow result and to the right for a fast result. Touch the Tender box if you want the oven to keep the core temperature for 2 hours.
- **Browning**
Slide the button to the left for shorter cooking time and to the right for longer cooking time. Slide the button to the left for a lighter result and to the right for a darker result.
- **Breaded**
Slide the button to the left for rare meat and to the right for well-done meat. Slide the button to the left for thick breaded products and to the right for thin breaded products.

5. Touch the Start button when you have adjusted the results. The oven begins the preheating process and sounds an alarm, when the oven is ready.



RECIPES

The Visual Cooking oven comes with a set of preset recipes.

Using Existing Recipes

1. On the Main Menu, touch Recipes, and then touch the desired category.



2. Touch the desired recipe. The recipes are listed in alphabetical order.

3. Touch Start.

4. If you want to adjust a recipe, touch the gear wheel icon , and follow the steps described in Adding New Recipes (page 25).



Adding New Recipes

You can also add your own recipes to the list of recipes.

1. On the Main Menu, touch Recipes, and then touch the plus sign **+** in the upper right corner.
2. In the Category list drag your finger up or down to select the desired category.
3. Touch the Title button, and then use the keyboard to type a name and a description of the recipe. Touch the right arrow **▶** to save and go back.
4. Touch the Favourite button **★** if you want to add the recipe to your list of favourites.
5. Touch the Add step button to add the first step of the cooking process.
6. In the Select step type list drag your finger up or down to select the desired cooking step.
7. Choose the desired settings for the selected type of cooking, and then touch the arrow **▶** in the upper right corner to save your settings.
8. Add as many steps as you need for the recipe. If you want to change the order of the steps, you keep touching a button, while you move it up or down.



9. If you want to change the recipe category, touch More functions, and then touch Change category. You can then choose a different category.
10. To make a copy of the recipe, touch More functions, and then touch Duplicate recipe. The Copying Recipe message appears. You can then edit the copy.
11. To delete the recipe, touch More functions, and then touch Delete recipe. Touch Yes to delete the recipe.

FAVOURITES

Add the recipes you use most often to the Favourites list for easy access.

Using Favourites

1. On the Main Menu, touch Favourites.
2. Touch the preferred recipe. The recipes are listed in alphabetical order. All the steps of the recipe, and the total cooking time are displayed.
3. Touch the Start button, to start the oven. The oven starts the preheating process, and displays "load the oven", when the oven is ready.



Adding a Recipe to Favourites

1. On the Main Menu, touch Favourites, and then touch the preferred recipe.
2. Touch the gear wheel icon .
3. Touch the Favourite button so that it changes to YES.
4. Touch the arrow  in the upper right corner to save your settings.



COMBIWASH®

We recommend that you clean the oven daily to maintain efficiency and to ensure a high level of sanitation. Located under the front panel is a spray hose you can use to clean the oven after it has cooled down.

Cleaning the Oven Chamber

1. Check that the oven temperature is below 80°C. If the oven is too hot, use the CoolDown function. See CoolDown (page 20).
2. Check the level of detergent and rinse aid in the containers. The red tube is for detergent and the blue tube is for rinse aid.
3. On the Main Menu, touch Manual, and then touch Cleaning.
4. Touch the desired cleaning mode. You can choose between the following cleaning cycles.
 - Flush: Use this before starting the other cleaning programmes.
 - Light: Use this after steaming and roasting at low temperatures.
 - Medium: Use this after steaming and roasting at medium temperatures.
 - Heavy: Use this after roasting at temperatures higher than 180°C.
 - Intensive: Use this after roasting very greasy products.
5. Touch Start.



Note: If the cleaning cycle is interrupted before it has been completed, for example because of a power outage, the oven automatically performs a safety flush to remove any detergent remnants.

Cleaning the Oven Exterior

1. Use a soft, damp cloth and a liquid detergent to clean the oven cabinet on the outside,
2. Remove the door sealing to clean under and around the door,
3. Treat the surface with HOUNÖ STEEL OIL to protect it. The steel oil is available from your supplier.(0.5 litre: part No. 045650 and 5 litres: part No. 045654)

Note: do not use a water hose or high-pressure cleaner to clean the oven exterior since it may damage parts of the oven including electronic components.

Cleaning Behind the Filter Housing

You have to remove the filter housing to be able to clean around the fan and the heating elements.

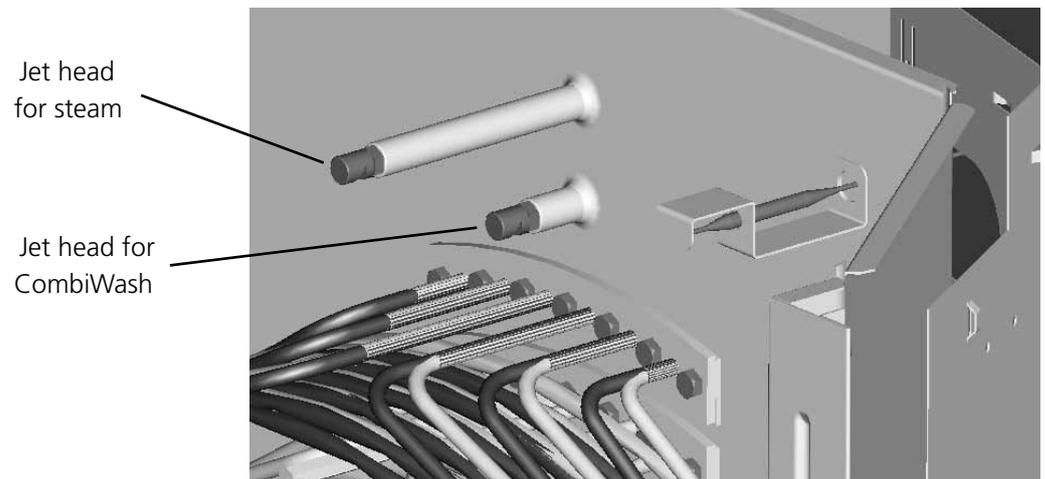
1. Loosen screws (A) and (B).
2. Turn the filter housing and clean behind it. You dismount the filter housing by lifting it upwards until it is clear of the pin at the bottom and then tipping it.



Cleaning the Jet Heads

You have to clean the jet heads regularly, when you have used CombiSmart and ClimaOptima. This must also be cleaned regularly. The Visual Cooking oven comes with two sets of jet heads. While you clean one set, you can replace them with the other.

3. Unlock the screws to dismount the jet heads.
4. Soak the jet heads in descaling solution overnight.
 - The jet head for steam (ClimaOptima and CombiSmart) has the notch facing downwards (long tube).
 - The jet head for CombiWash is located to the right or above the other jet head. It has the notch facing upwards (short tube).

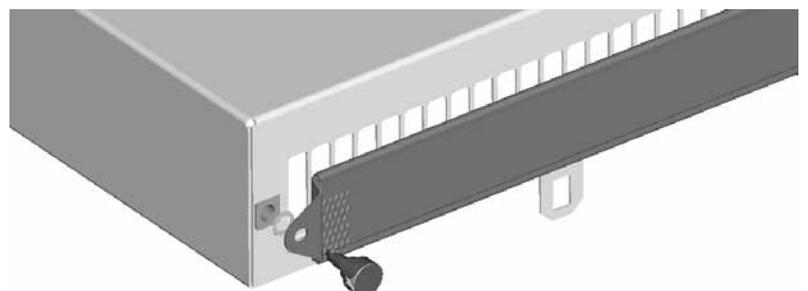


Cleaning the Filter

The filter is located below the control compartment in front of the spray hose.

You have to unscrew and clean the filter under the front panel on a weekly basis. You can clean the filter manually or in a dishwasher.

Important: If the filter is not cleaned, the computer may overheat and the oven will fail. You must remount the filter after it has been cleaned.



CORE TEMPERATURE GUIDELINES

Core Temperature Guidelines for Meat (Beef, Veal, Pork, and Lamb)

Product	Temperature Guidelines
Pieces of saddle, tenderloin, and ham – lean	60-65°C
Roast of saddle and ham	65°C
Pieces of meat that contain a larger amount of connective tissue (neck, brisket, and shoulder)	80°C
Paté	75°C
Terrine	60°C
Rare roast	57-62°C
Medium-rare roast	59-67°C
Well-done roast	70-82°C

Tender Meat

Tender meats such as sirloin steaks and trimmed fillets reach their maximum tenderness at a core temperature of 65°C. The meat becomes tougher when the core temperature reaches 75-80°C, and then increasingly tender again if the temperature continues to increase.

Meat with Larger Amounts of Connective Tissue

Meats that contain larger amounts of connective tissue, such as shoulder, brisket, and neck, must be slow cooked at low temperatures to make them tender. The holding time should, for example, be 30-90 minutes at a core temperature of 60-75°C. tissue, the more important the holding time becomes.

Buffets and Displays

Meats prepared for a buffet or sales counter display should have a core temperature above 75°C. Remove the meat after no longer than 3 hours or when the core temperature falls below 65°C. For more details, consult the official guidelines of your country.

Core Temperature Guidelines for Fish

Product	Temperature Guidelines
Fish without bones	55°C
Fish with bones	60°C
Fish paté	65°C

Core Temperature Guidelines for Delta-T

Result	Temperature Guidelines
Rare	52-57°C
Medium-rare	59-62°C
Well-done	72-87°C

You should always follow the guidelines from your national food safety board.

TROUBLESHOOTING

If you experience issues with your oven, try the following solutions.

Error Code	Problem	Possible solution
3	Generator too hot	The generator thermo switch has tripped. Press the button under the oven to reconnect.
4	Oven too hot	The oven chamber thermo switch has tripped. Press the button under the oven to reconnect.
5	Fan too hot	The thermo switch in the motor has tripped. Wait for 10 minutes and then retry.
6	Drain too hot	The drain temperature has been above 75°C for more than 5 minutes. Check that the water is turned on. Check that the jet in the drain is working properly.
7	Oven sensor defective	The temperature sensor in the oven is not working. Contact authorized service personnel.
8	Core temperature probe not connected	You have selected a program that uses the core temperature probe, but the probe has to be connected.
9	Generator sensor defective	The temperature sensor in the generator is not working properly. Contact authorized service personnel.
10	Drain sensor defective	The sensor in the drain is now working properly. You can still use the oven.
11	Water shortage	The steam generator was not filled with water within 2 minutes. Check that the water is turned on. Contact authorized service personnel.

Error Code	Problem	Possible solution
12	SSR too hot	The solid-state relay is too hot. Clean the inlet filter at the bottom of the panel. Contact authorized service personnel.
13	Generator too hot	The temperature of the steam generator is higher than 130°C. If the error recurs, contact authorized personnel to descale.
14	Fan running too slow	Check inlet filter at the bottom of the panel. If the error recurs, contact authorized service personnel.
16	IO board too hot	Contact authorized service personnel.
19	Internal defect	An internal software error occurred. Restart the oven.
20	Internal defect	A communication failure occurred between the computer and the IO board. Contact authorized service personnel.
21	Invalid program	You have chosen a program that is not supported by the oven.
22	Programme interrupted	A program in progress was interrupted because of a power supply interruption. The power supply interruption lasted so long that the program cannot be restarted.
24	Draining failure	The steam generator could not be emptied during flushing. The level sensor reports high water level when the generator is emptied. Contact authorized service personnel.
25	ClimaOptima	The ClimaOptima function has not been calibrated. Go to the service menu to calibrate.

Error Code	Problem	Possible solution
26	ClimaOptima	The ClimaOptima sensor is defective. The pressure sensor does not generate the correct signal. Contact authorized service personnel.
28	Alarm defective	An invalid combination of the main alarms has been detected. The main alarms are not displayed correctly. Contact authorized service personnel.
29	Door sensor defective	The door sensor does not work properly. The oven does not stop operating when the door is opened. The oven can still be used. Try to calibrate the door sensor.
34	Water pressure too low	Check that the water is turned on.
36	No detergent.	The detergent or rinse aid container is empty. Refill detergent or rinse aid.
38	Detergent in oven	CombiWash was interrupted while there was still detergent in the oven chamber. Run CombiWash Flush before using the oven.
39	Memory insufficient	There is insufficient memory to run the selected operation. Contact authorized service personnel.
40	IO board hot	The internal temperature of the IO board has been too high. Clean the inlet filter at the bottom of the panel. Note that this is a warning. If the temperature continues to rise, the oven will stop and display error code 16.
41	Main alarm	The steam generator thermo switch has tripped during out-of-service time. The main contactor has been disconnected. Contact authorized service personnel.
42	SW defect	A software defect has been detected during operation. The steam generator was activated by mistake. Contact HOUNÖ technical support.

Error Code	Problem	Possible solution
45	24V failure	There is no 24V AC. The main contactor output is not working. Check fuse F1.
50 / 60*	Pressure switch active	The pressure switch or gas valve input is active when the fan is not running. Try to restart oven. Contact authorized service personnel.
51 / 61*	Pressure switch failure	The pressure switch is not active when the gas-air control unit is running. Try to restart oven. Contact authorized service personnel.
52 / 62*	Gas valve failure	The automatic gas burner control has failed to switch on the gas valve. Try to restart oven. Contact authorized service personnel.
53 / 63*	Fan RPM	The gas-air control unit does not revolve while the pressure switch is active. Try to restart oven. Contact authorized service personnel.
54 / 64*	Fan error	The gas-air control unit does not run at the correct RPM just before ignition. Try to restart oven. Contact authorized service personnel.
55 / 65*	Ignition failure	Ignition failed. Try to restart oven. Contact authorized service personnel.
56 / 66*	Gas failure	The flame has failed to occur after 3 attempts to ignite. Try to restart oven. Contact authorized service personnel.
57 / 67*	Stop during operation	There was a gas failure during operation. Try to restart oven. Contact authorized service personnel.

*Error codes 60-67 relates to gas fan 2 for gas ovens 1.20 roll-in and 2.20 roll-in. Try to restart oven. Contact authorized service personnel.

SAFETY

Please read the safety instructions carefully.

- Ensure that installation is carried out by authorized installation and service personnel only.
- Read, understand, and follow the instructions for use.
- Place trays filled with hot liquid at the bottom runners of the oven chamber and practice extreme caution when removing the tray from the oven chamber.
- Do not store petrol or other flammable vapours or liquids in the vicinity of this appliance.
- Do not touch hot surfaces. The temperature of some surfaces may exceed 60°C or more.
- Do not attempt to operate or open the oven during the automatic cleaning process.
- Use the parking brakes on the trolley wheels when the oven has been loaded to prevent trolleys from rolling on uneven floors.
- Contact authorized service personnel before you make changes to the set up of the oven. Incorrect changes may have serious effects on its reliability in service.

SERVICE AND REPAIR

- All maintenance and repair should be carried out by authorized installation and service personnel only. Installation or service by other than authorized personnel may result in damage to the oven and/or injury to the operator.
- When cleaning the oven, only use cleaning detergent that matches the specifications from the factory. Do not use corrosive cleaners not intended for oven cleaning on your Visual Cooking oven.

WARRANTY

If you have registered your Visual Cooking oven on our website, it is covered by a 48-month parts warranty. The warranty covers the oven cabinet and spare parts. There is a special 10-year warranty on the exterior door glass. The warranty takes effect from the date of installation.

To view the full terms of the warranty and to register, go to www.houno.com.

Excluded from Warranty

Excluded from the warranty are certain damages including but not limited to the following:

- Glass parts such as interior door glass, lamp glass or halogen lamps
- Sealings
- Damage or malfunction resulting from installation that is not in accordance with HOUNÖ instructions and specifications for the product.
- Damage resulting from accidents, including damage caused by water, transport, misapplication or negligence.
- Malfunction and interruptions of operation that are the result of the oven not being operate in accordance with HOUNÖ instructions and specifications on how to use the product.

HOUNÖ cannot be made liable for indirect loss, including loss of profits.



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