



HOUNÖ

ACCESSORIES

CONTENTS

Introduction	5
Our recommendations to you: Accessories Start-up Packages	6
Start-up packages	7
Imperial® tray 60mm, 40mm, 20mm	8
Imperial® potato spikes	9
Imperial® combi sheet for pizza/grilling	10
Imperial® grilling grid	11
Imperial® multi-tray	12
Baking mat silicone	13
Baking tray smooth non-stick	14
Baking tray perforated non-stick	15
Steamfry basket	18
Spare ribs rack	19
Chicken grill for 4 pcs., 8 pcs.	21
SmartSmoker	22
Chef's Advice	24
Thank you	26

Important information and explanatory notes

The HOUNÖ Accessories brochure is valid from August 15, 2018. All prices are in euro excluding VAT.

All accessories are delivered ex works Randers, Denmark, standard packaging included.

The current applicable version of HOUNÖ's General Terms of Sale and Delivery applies to all transactions.

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Imperial® Accessories and HOUNÖ: The best combination of tools for combi oven cooking

At HOUNÖ, we are dedicated to creating user-oriented solutions, which improve workflows and simplify your working day in the kitchen. We want to ensure that you always get the best experience and best results when using your HOUNÖ combi oven.

With HOUNÖ's Imperial® accessories you can say goodbye to the cooking fumes from the stove top and achieve a better working environment by cooking in the oven. Imperial® accessories enable you to prepare food of higher quality in your combi oven compared to traditional cooking methods with pots and pans.

The Imperial® accessories are approved up to 325°C. The patented aluminum alloy gives the Imperial® accessories unique heat transferring abilities; the accessories have an optimal ability to absorb, store and release heat. This also ensures an even distribution of heat. Unlike traditional steel trays, where some parts of the tray get hotter than others, the heat will be evenly distributed across the surface area of an Imperial® tray.

If you use the Imperial® accessories you will always experience a consistent result due to the even distribution of heat. You can thus achieve perfect cooking and baking results every time. You get more control and less stress.

A HOUNÖ oven and Imperial® accessories are the perfect combination of tools, which will open your eyes to the infinite possibilities of combi oven cooking. With this brochure, we hope to inspire you as to how you can use HOUNÖ's accessories to make your working day in the kitchen easier and more efficient.

Our recommendations to you: Accessories Start-up Packages

The world of combi oven cooking offers endless possibilities. The Imperial® accessories make it easier to prepare food in the oven; with the accessories there is no limit to what you can cook in a combi oven!

To get the most out of your HOUNÖ oven, we suggest you use a HOUNÖ Accessories start-up package. We have put together three different start-up packages, so you can start using your oven for your specific needs – whether it is baking, grilling or general all-round oven use.



Mixed start-up package

The mixed start-up package includes one Imperial® tray 20mm, one steamfry basket, one Imperial® grilling grid and one Imperial® multi-tray. With these four accessories, you have good starting point for versatile combi oven use.

Number of accessories in the Mixed start-up package: 4

Tray size	Article No.	Price, €
1/1 GN	33000096	400

Grill start-up package

The grill start-up package includes one Imperial® tray 20mm, one steamfry basket and two Imperial® grilling grids. This accessory package enables you to grill and roast using your HOUNÖ combi oven.

Number of accessories in the Grill start-up package: 4

Tray size	Article No.	Price, €
1/1 GN	33000098	435

Baking start-up package

The baking start-up package consists of two perforated non-stick baking trays, two smooth non-stick baking trays and two silicone baking mats. With these six accessories, you can use your combi oven for baking a variety of breads, pastries, cookies and cakes.

Number of accessories in the Baking start-up package: 6

Tray size	Article No.	Price, €
400x600	33000100	350

Imperial® tray 60mm, 40mm, 20mm

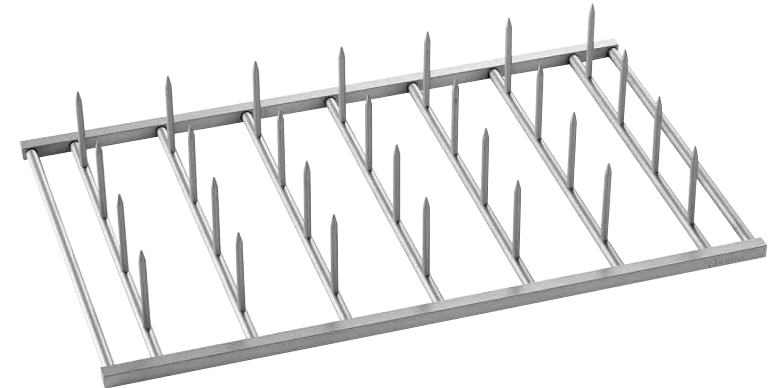
HOUNÖ's high quality Imperial® trays are recommended for the roasting of breaded products such as chicken or fish. The unique heat transferring abilities of Imperial® makes pre-frying in a tilting frying pan unnecessary and reduces the use of fat. Routines in the kitchen become fewer and simpler; this makes your working day easier and more efficient.



Tray size	Article No.	Price, €
1/1 GN, 20mm	045482	90
1/1 GN, 40mm	045484	95
1/1 GN, 60mm	045483	105
2/3 GN, 20mm	045485	80
2/3 GN, 40mm	045727	85
2/3 GN, 60mm	045728	95

Imperial® potato spikes

HOUNÖ's potato spikes with 28 spikes per tray is perfect for preparing potatoes. The even heat distribution of the Imperial® spikes ensures quick cooking as heat comes from the spike inside each product as well as from the oven chamber.



Tray size	Article No.	Price, €
1/1 GN	045722	125

Imperial® combi sheet for pizza/grilling

HOUNÖ's combi sheet offers a wide variety of applications. The one side is designed for grilling fish and vegetables.

The other side is plain and ideal for baking pizzas. The thickness of the sheet combined with the special heat transferring abilities of Imperial® ensures a very crisp base.



Tray size	Article No.	Price, €
1/1 GN	045723	125
2/3 GN	045726	90

Imperial® grilling grid

HOUNÖ's grilling grid is ideal for the grilling of meat, fish, poultry and vegetables.

The grilling grid ensures distinct grill marks, excellent taste and quick preparation. Thanks to the patented aluminum alloy Imperial®, it is easy to clean the grilling grid after use.



Tray size	Article No.	Price, €
1/1 GN	045481	140

Imperial® multi-tray

HOUNÖ's high quality Imperial® multi-tray is ideal for the preparation of fried eggs, pancakes, pommies rosti, tarte tatin etc. Imperial®'s unique ability to absorb, store and release heat ensures perfect roasting and baking results. Furthermore, the Imperial® aluminum alloy makes subsequent cleaning easier.



Tray size	Article No.	Price, €
1/1 GN	045725	105
2/3 GN	045751	95

Baking mat silicone

HOUNÖ's baking mat made of silicone ensures that the product does not stick to the surface.



Tray size	Article No.	Price, €
1/1 GN	045445	40
2/3 GN	045446	35
400x600	045444	45

Baking tray smooth non-stick

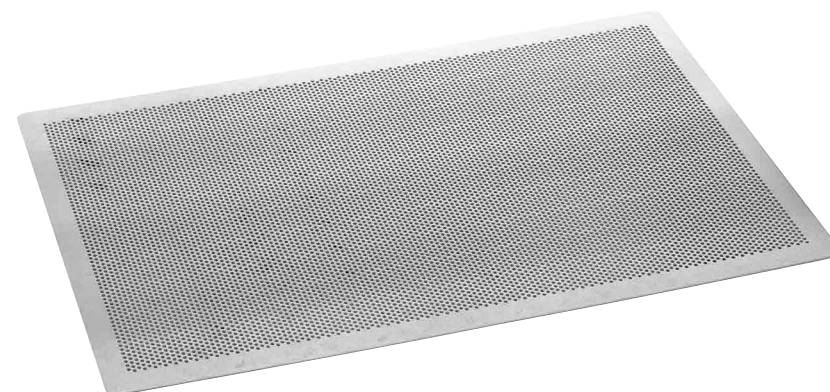
HOUNÖ's aluminum baking sheets make it easy to achieve perfect results when you bake. The sheets are 2 mm thick and they do not bend or warp in high temperatures. The non-stick, silicone coating ensures easy cleaning.



Tray size	Article No.	Price, €
1/1 GN	045433	60
2/3 GN	045441	52
400x600	045438	70

Baking tray perforated non-stick

HOUNÖ's perforated aluminum baking sheets ensure bread with a crispy crust all the way round. The sheets are 2 mm thick and have a silicone coating which makes them easy to clean.



Tray size	Article No.	Price, €
1/1 GN	045434	50
2/3 GN	045442	45
400x600	045703	60

Endless opportunities with Imperial® Accessories

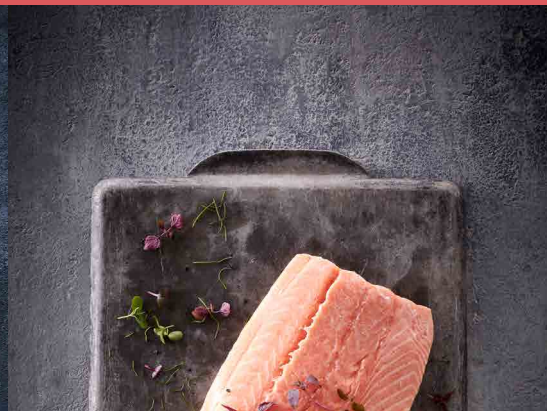
The patented aluminum alloy gives the Imperial® accessories unique heat transferring abilities; the accessories have an optimal ability to absorb, store and release heat. The accessories enable perfect cooking and baking results; they make it easier to prepare food in a combi oven. With the Imperial® accessories there is no limit to what you can cook in a HOUNÖ oven!

You can prolong the lifetime of your Imperial® accessories by taking good care of them.

You can expect a bit of wear and tear around the edges of the trays from everyday use, however; this does not impair the product performance.



You can cook sausages in the oven and get the same crispy result as if you were to pan fry them. This makes your work in the kitchen easier and more efficient, as you can fry more sausages in the oven than you can on a pan.



You don't have to fire up the grill to prepare delicious steaks with grill marks! With the Imperial® grilling grid, you can achieve the same results in your HOUNÖ combi oven.

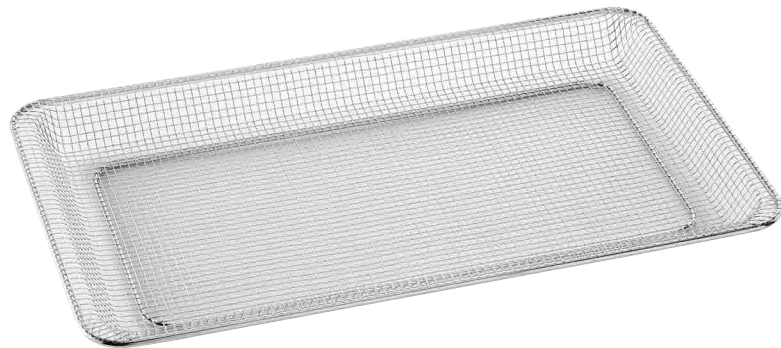


You can make tarte tatin in the oven and achieve a perfect result every time. The French dessert tarte tatin is usually a time consuming and complicated dish to prepare, but when baking tarte tatin in the oven using the Imperial® multi-tray, it becomes an easy and fast process.



Steamfry basket

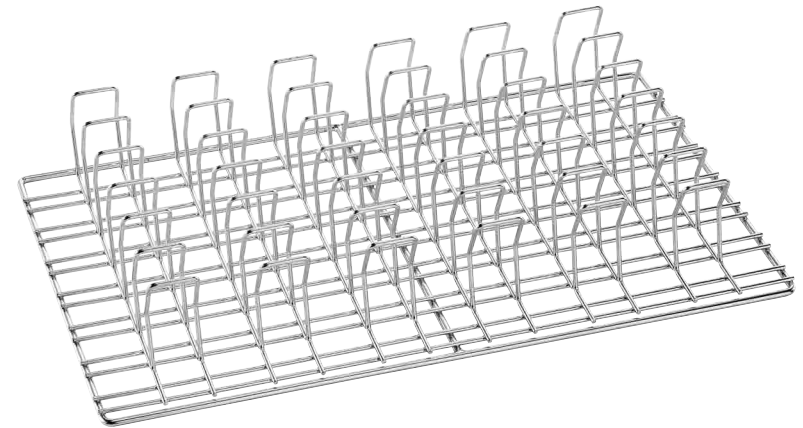
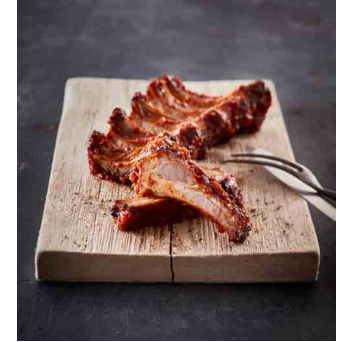
HOUNÖ's steamfry basket of stainless steel is excellent for the preparation of French fries, vegetables, fish, etc. The wire basket ensures optimum heat distribution and thus very uniform products. You get crisp French fries easily without adding any fat. Moreover, HOUNÖ's steamfry can be used for steaming.



Tray size	Article No.	Price, €
1/1 GN	045480	70
2/3 GN	045487	66

Spare ribs rack

HOUNÖ's spare ribs rack holds up to 20 baby rack ribs. The spare ribs rack ensures golden caramelization on both sides for great flavor and texture. You can be sure that all the ribs will be cooked evenly.

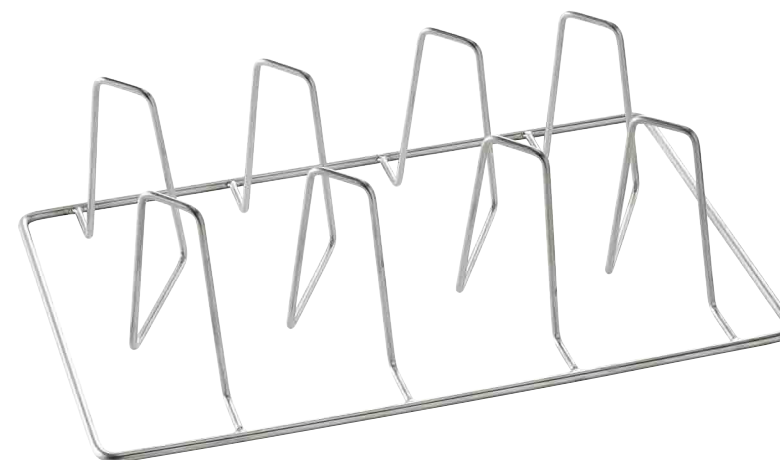


Tray size	Article No.	Price, €
1/1 GN	045733	95



Chicken grill for 4 pcs., 8 pcs.

HOUNÖ's chicken grill with capacity for either 4 or 8 average size chickens offers quick cooking for poultry. Furthermore, roasting of chickens in the upright position ensures juicy meat and a crispy skin. The chicken is easily removed from the grill, and it is easy to clean.



Tray size	Article No.	Price, €
1/1 GN, 8 pcs	033089	60
1/2 GN, 4 pcs	041120	45

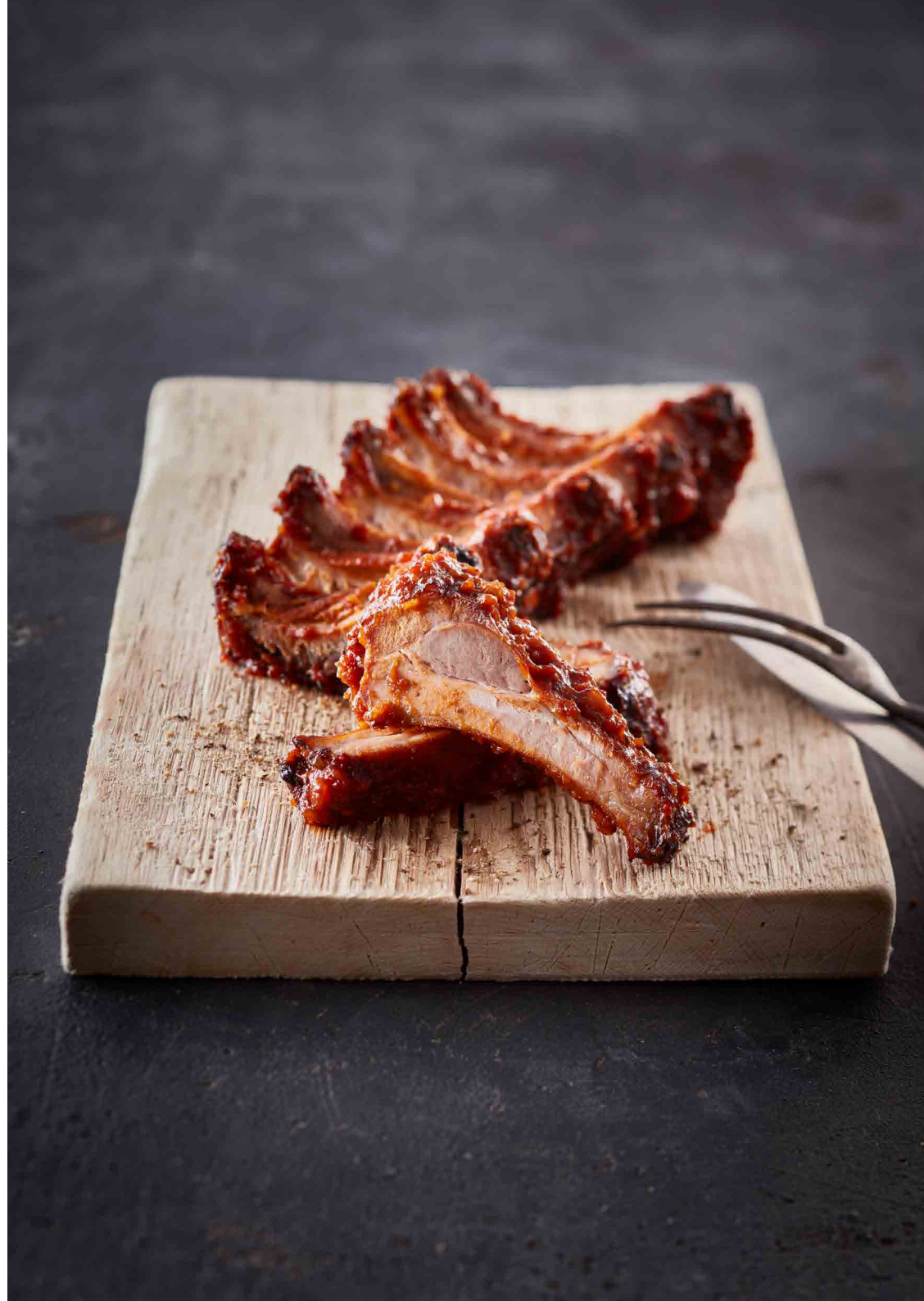
SmartSmoker

With this new initiative you can add smoked flavour or seasoned "BBQ-style" taste to your cooking. With a SmartSmoker you can prepare delicious fish, meat and poultry with a smoked flair in your HOUNÖ combi oven.

The SmartSmoker makes it possible to smoke food directly in the oven using wood chips, which gives you even more uses out of your oven. The device comes as a stand-alone unit, which can be used in all HOUNÖ ovens.



Oven size	Article No.	Price, €
Fits all HOUNÖ ovens	33020064	745





Need inspiration on how to use your HOUNÖ accessories?

Sign up for our monthly newsletter "Chef's Advice" and receive recipes, tips and tricks from the HOUNÖ chefs. For example, you can learn how to make focaccia in an Imperial® tray 40mm as shown here.

Scan the QR code or e-mail cbr@houno.com to sign up for "Chef's Advice".



Thank you.

Thank you for your attention and for considering HOUNÖ Imperial® accessories. We hope you have found inspiration on how you can utilize HOUNÖ's accessories in your kitchen.

Our Scandinavian roots are strong, as we have designed and produced HOUNÖ combi ovens in Randers, Denmark since 1977. Our Scandinavian mindset is expressed in our solution-oriented approach to both oven design and accessories use.

We are looking forward to further conversations and cooperation with you. Please do not hesitate to get in touch with us, if you have any questions or comments.

Sincerely,
Your HOUNÖ team



Find inspiration for
new HOUNÖ recipes
at [hounoblog.com!](http://hounoblog.com)
[#foodweshare](https://twitter.com/foodweshare)



GET IN TOUCH

As your combi oven specialist, we always
do our utmost to help our customers.
Worldwide.



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