

homē HE 400

Un forno He-ccezionale





A close-up photograph of a red oven door. The door features a glass window that reveals the interior, which is illuminated with a warm, golden light. Two silver-colored knobs are visible on the black frame of the glass window. The brand name 'homé' is printed in a bold, black, sans-serif font on the red surface, followed by 'HE 400' in a smaller, lighter gray font. A small black circular detail is visible on the left side of the red panel.

homé HE 400

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homé HE 400

Executive Pizza Chef. At home.

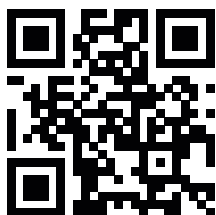
Home is where your passion for pizza-making comes to life.
If you are a pizza enthusiast, your kitchen deserves Home HE 400.

Der ultimative Pizza-Backofen für zuhause.

Zuhause ist dort, wo Dein Herz wohnt. Wenn Sie die Kunst der Pizza zu schätzen wissen, fehlt in Ihrem Zuhause nur noch eins: der Home HE 400!

Executive Chef della pizza. A casa tua.

Casa è dove si trova il cuore.
Se hai a cuore l'arte della pizza,
la tua casa è pronta per Home HE 400.



Professionale così come HE.

Dalla linea Home di Cuppone, HE 400 è il forno elettrico di ultima generazione che porta la fragranza della pizza professionale sulla tua tavola.

Stessa efficienza, più compattezza e un tocco di design: anzi sei, come i colori che aggiungono gusto alla scelta.

Professional just like HE.

HE 400, the latest generation electric oven from Cuppone's Home Line, brings the authentic aroma and quality of professional pizzerias to your dining table. It boasts the same efficiency and a more compact and stylish design with a choice of six colours to suits your preferences.

Pizzabacken wie ein Profi.

Der HE 400 aus der Home-Linie von Cuppone ist ein Elektrobackofen der neuesten Generation, der Pizzen in Profi-Qualität auf den Tisch zaubert. Wenngleich kompakter, bietet er die gleiche Effizienz und das mit einem Hauch von Design: Zur Wahl stehen sechs Farben für jeden Geschmack.



homé HE 400

Tutti i colori del gusto.

Nero Essenza, Verde Respiro, Rosso Impeto, Azzurro Sogno, Giallo Intuizione, Rosa Capriccio*.

Sei colori unici, sei modi di assaporare uno stile, sei facciate verniciate per esaltare la personalità di ogni Home HE 400. Design italiano per definizione. Cuppone.

All the colours of taste.

Essential Black, Universal Green, Impetus Red, Dreamy Blue, Intuitive Yellow, Caprice Pink*. Six distinct colours, six unique "aromatic" styles, and six painted facade to enhance the personality of each Home HE 400. Italian Design at its finest, brought to you by Cuppone.

Farben für jeden Geschmack.

Essential Black, Universal Green, Impetus Red, Dreamy Blue, Intuitive Yellow, Caprice Pink*. Sechs einzigartige Farben mit Stil für sechs bemalte Fassaden, um jedem Home HE 400 seine eigene Persönlichkeit zu verleihen. Italienisches Design par excellence. Cuppone.



 **homé** HE 400



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Nero Essenza

Essential Black



Rosso Impeto

Impetus Red



Giallo Intuizione



Azzurro Sogno

Dreamy Blue



Verde Respiro

Universal Green



Rosa Capriccio

Caprice Pink



Le dimensioni sfornano.

Più piccolo e leggero del classico forno professionale, non meno strabiliante: HE 400 può sfornare 20 pizze in un'ora garantendo un consumo medio di 1.7 kW/h. L'esterno non si surriscalda. In compenso i risultati sono sempre croccanti, fumanti, fragranti.

Enhance dimensions and uncompromised performance.

Smaller and lighter than the classic professional oven, yet just as impressive, the HE 400 can churn out an impressive 20 pizzas per hour, all while maintaining an average energy consumption of 1.7 kW/h. It remains cool to the touch on the outside and ensures consistently crispy, steamy and fragrant pizzas every time.

Die Größe ist nicht alles.

Kleiner und leichter als der klassische Profi-Backofen, kann er deshalb kein bisschen weniger: Der He400 kann bis zu 20 Pizzen in einer Stunde backen, bei einem durchschnittlichen Verbrauch von 1,7 kw/h. Die Außenseite bleibt dabei stets angenehm kühl. Im Gegensatz dazu dampft und duftet es schon bald aus dem Inneren, für die knusprigste aller Pizzen.



honor

Analogico o digitale?

L'esperienza è completa in entrambi i casi. Ma nella versione touch screen si può, tra le altre cose, programmare le cotture e l'accensione tramite countdown, impostare un timer settimanale, attivare la funzione economy e l'autopulizia smart & green (pirolisi).

Analogue or digital?

Both versions offer a comprehensive experience. However, the touchscreen model offers programmable features such as cooking and startup timers, a weekly scheduling option, an energy-saving mode and smart&green self-cleaning (pyrolysis), among other conveniences.

Analog oder lieber digital?

Beide Varianten haben etwas für sich. Aber in der Touchscreen-Version können Sie unter anderem das Garen und Zünden per Countdown programmieren, einen Wochentimer einstellen, die Sparfunktion und die intelligente und grüne Selbstreinigung (Pyrolyse) aktivieren.



Si alza il grado. Di eccellenza.

Raggiungere i 450° con un forno di casa?

Solo con HE 400, che "sfora" prestazioni da ristorante anche grazie a scelte progettuali precise come il piano cottura in mattoni di cordierite e il vetro temperato rimovibile.

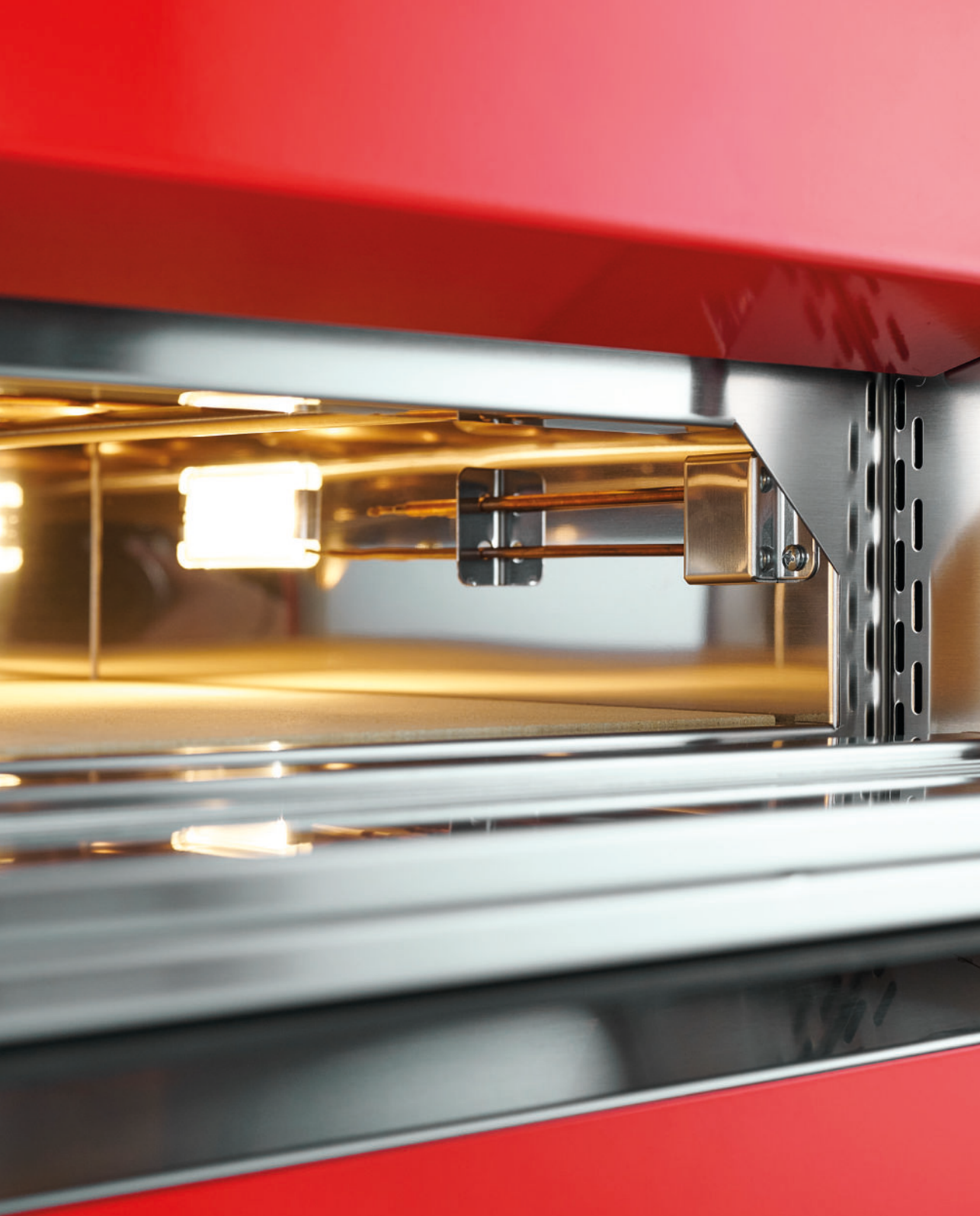
Per tenere alto il livello di sicurezza e resa.

Elevated degrees of excellence.

With the HE 400, your home oven can now reach temperatures of up to 450°, delivering restaurant-quality performance thanks to meticulous design choices such as the cordierite brick hob and removable tempered glass. These choices ensure high standards of safety and performance.

Gut. Besser. Am besten.

Mit einem Backofen zu Hause auf bis zu 450° kommen? Alles ist möglich, aber nur mit dem He400, der auch dank präziser Designentscheidungen wie dem Kochfeld aus Cordierit und dem abnehmbaren gehärteten Glas eine Leistung in Restaurantqualität erbringt. Sicherheit und Leistung auf höchstem Niveau.





Specifiche tecniche.

	MODELLO Model - Modell	HE 400/1TM	HE 400/1TS
	CAPACITÀ DI COTTURA PIZZE Pizza baking capacity Backleistung Pizzas	1 (400x400 mm)	1 (400x400 mm)
	DIMENSIONI ESTERNE (LxPxH) External dimensions Außenmaße	660x590x395 mm	660x590x395 mm
	CAPACITÀ COTTURA (LxPxH) Baking capacity Backleistung	400X400X85 mm	400X400X85 mm
	PRODUTTIVITÀ ORARIA Productivity per hour Stunden Leistung	20	20
	ALIMENTAZIONE ELETTRICA Electric power supply Stromversorgung	AC 230-1	AC 230-1
	ASSORBIMENTO MASSIMO (kW) Maximum absorption Maximale Stromaufnahme	2,8	2,8
	CONSUMO MEDIO (kWh) Average consumption - Durchschnittlicher Verbrauch	1,7	1,7
	PESO NETTO (kgs) Net weight - Nettogewicht	42	45







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