

STANDARD FEATURES AND UNIT OPTIONS

BLUE Vision

COOKING

Hot air 30–300 °C

Combination 30–300 °C

Steaming 30–130 °C

Bio steaming 30–98 °C

Over night cooking – saves time and money.

Rack timing – set individual rack times for multi product cooking.

AHC – automatic humidity control for great cooking results.

Advanced steam generation system – two-step water preheating with in-built heat exchanger for perfect steam cooking results.

Crosswise racks – safer and comfortable GN handling.

Delta T cooking – use advanced cooking method to reduce shrinkage on slow roasted meats getting amazing results.

Low temperature cooking – less weight loss, better taste.

Cook & Hold – let it cook and held serving temperature.

Golden Touch – add a golden-brown, crispy finish.

Automatic preheating/cooling minimises the loading temp. drop.

Sous-vide, Drying, Sterilization, Confit, Smoking – great way to make your menu special.

MY VISION CONTROLS

8" display – perfect overview, easy and intuitive control.

MyVision – customize your menu so you have all you need right on the main screen.

Touch panel – panel works under all conditions and has a fast response, no mechanical elements, buttons or wheels.

Easy Cooking – get great results even with less experienced chefs thanks to easy cooking guidance.

1000 programs with 20 steps

Pictograms – match a food picture with a program.

Learn function – all cooking adjustments are recorded.

Last 10 – cooking process easy to be used again by just a touch.

Multitasking – unique opportunity to work with a display during cooking.

Automatic start – the ability to schedule a delayed start.

EcoLogic – energy consumption shown on the screen.

Continuous cooking time option

OTHER EQUIPMENT

Active Cleaning – low-cost automatic cleaning.

Tripple glazed door glass*** – advanced energy savings and external glass that does not burn you.

6-point core probe – allows foods to be automatically cooked to any desired internal temperature.

Auto-reversing fan – excellent evenness to deliver high product color and texture uniformity.

Flap valve – patented dehumidification system.

7 Fan speeds*** – precise control of air distribution for desired results with different products.

Automatic Fan stop*** – no scalding when the door opened quickly.

Fan timing*** – 3 steps for greater evenness and gentle cooking.

AISI 304 stainless steel – exceptional quality with a special coating for a extended life time.

Hand shower – external water supply hose with spray nozzle.

WSS – special drain system & in-built heat exchanger to save water.

CONNECTIVITY

USB plug-in – transfer data easily to and from the combi oven.

Ethernet/LAN – allows remote access for data management.

VisionCombi software – program and pictogram management in your PC, HACCP data view.

OPERATION LOGS

HACCP logs – easy and immediate analysis of critical cooking points.

Complete operating records.

SERVICE

BCS* – nothing stops you steam cooking with the in-built advance direct steam generation system.

SDS – easy unit check up and trouble shooting.

ORANGE Vision

COOKING

Hot air 30–300 °C

Combination 30–300 °C

Steaming 30–130 °C

Bio steaming 30–98 °C

Over night cooking – saves time and money.

Advanced steam generation system – two-step water preheating with in-built heat exchanger for perfect steam cooking results.

Crosswise racks – safer and comfortable GN handling.

Low temp. cooking – benefit from less weight loss, better taste.

Automatic preheating/cooling minimises the loading temp. drop.

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VISION CONTROLS

Touch panel – fast controls covered by high protective foil.

Gives immediate reaction on commands, makes panel seamless and easy to clean.

Continuous cooking time option.

Automatic start – the ability to schedule a delayed start.

OTHER EQUIPMENT

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UNIT OPTIONS

BLUE

Second temperatrue core probe

ORANGE

1-point core probe

Flap valve

99 programs with 9 steps

Standard hand shower

BLUE+ORANGE

Left door**

Safety door opening

Retractable hand shower***

Accessories – stands, trolleys, gastro containers, cleaning agents etc.

RETIGO GREEN CONCEPT

The Retigo Vision combi oven presents one of the most economical combi oven available on the market. A combination of unique technical solutions will save the user money, while at the same time helping to save the environment.



High efficiency, minimal losses

A special 50 mm thick insulation around the cooking chamber combined with triple glazing on the combi oven door ensures a rapid increase in temperature and minimal power consumption during the cooking process.



Advanced Steam Generation System

The integrated heat exchanger utilises the heat from the exhaust steam and significantly reduces demands on electricity.

Up to 12% lower power consumption when under hot air load

(according to DIN 18873 7.2)



Water Saving System

A unique waste water system design that requires a negligible amount of water for cooling the exhaust steam. This solution significantly reduces total water consumption.



Active Cleaning

Low-cost cleaning with high efficiency and minimum water consumption demands.

Up to 30% lower power consumption when under stabilised load

(according to DIN 18873-2 6.3)



retigo®

COMBI OVEN SPECIALIST

UNIQUE FEATURES



VISION PERFECT COOKING

- Excellent steam cooking results
- Ideal food colour and crunchiness
- Less stress in the kitchen
- All technological tasks in a single unit



MY VISION CONTROLS*

- Total concentration on cooking
- No wasted time
- Everything necessary is found on the main screen



VISION DESIGN

- Comfortable cooking with no risk of suffering burns
- High reliability and long service life
- Guaranteed to meet public health standards
- High reliability



SMART INVESTMENT

- Energy savings
- Economical automatic cleaning
- Unparalleled return on investment

* Retigo Blue Vision

TECHNICAL PARAMETERS



STACKING OPTIONS

Lower unit	Upper unit			
	623	611	621	611ig
623	✓			
611		✓		✓
621			✓	
1011		✓		✓
1021			✓	
611ig		✓		✓
1011ig		✓		✓

Model	B 623i O 623i	B 611i O 611i	B 611b O 611b	B 611ig O 611ig	B 1011i O 1011i	B 1011b O 1011b	B 1011ig O 1011ig	B 2011i O 2011i	B 2011b O 2011b	B 2011ig O 2011ig	B 621i O 621i	B 1021i O 1021i	B 1221i O 1221i	B 1221b O 1221b	B 1221ig O 1221ig	B 2021i O 2021i	B 2021b O 2021b	B 2021ig O 2021ig
Energy	electricity	electricity	electricity	gas**	electricity	electricity	gas* *	electricity	electricity	gas**	electricity	electricity	electricity	electricity	gas**	electricity	electricity	gas**
Steam generator	injection	injection	boiler	injection	injection	boiler	injection	injection	boiler	injection	injection	injection	injection	boiler	injection	injection	boiler	injection
Capacity	6 x GN2/3	7 x GN1/1	7 x GN1/1	7 x GN1/1	11 x GN1/1	11 x GN1/1	11 x GN1/1	20 x GN1/1	20 x GN1/1	20 x GN1/1	6 x GN2/1	10 x GN2/1	12 x GN2/1	12 x GN2/1	12 x GN2/1	20 x GN2/1	20 x GN2/1	20 x GN2/1
Capacity (optional)	–	5 x 600/400	5 x 600/400	5 x 600/400	8 x 600/400	8 x 600/400	8 x 600/400	–	–	–	12 x GN 1/1	20 x GN 1/1	24 x GN1/1	24 x GN1/1	24 x GN1/1	40 x GN1/1	40 x GN1/1	40 x GN1/1
Capacity of meals	30–50	51–150	51–150	51–150	151–250	151–250	151–250	400–600	400–600	400–600	100–300	300–500	400–600	400–600	400–600	600–900	600–900	600–900
Spacing	65 mm	65 mm	65 mm	65 mm	65 mm	65 mm	65 mm	63 mm	63 mm	63 mm	73 mm	73 mm	65 mm	65 mm	65 mm	63 mm	63 mm	63 mm
Dimensions (w x h x d)	683 x 602 x 586 mm	933 x 786 x 821 mm	933 x 786 x 821 mm	933 x 786 x 821 mm	933 x 1046 x 821 mm	933 x 1046 x 821 mm	933 x 1046 x 821 mm	948 x 1804 x 834 mm	948 x 1804 x 834 mm	948 x 1804 x 834 mm	1121 x 826 x 1018 mm	1121 x 1086 x 1018 mm	1111 x 1343 x 961 mm	1111 x 1343 x 961 mm	1111 x 1343 x 961 mm	1156 x 1815 x 963 mm	1156 x 1815 x 963 mm	1156 x 1815 x 963 mm
Weight	62 kg	116 kg	122 kg	127 kg	138 kg	144 kg	149 kg	235 kg	245 kg	257 kg	160 kg	193 kg	210 kg	220 kg	229 kg	330 kg	336 kg	378 kg
Heat power	4.8 (3.2*) kW	10.3 kW	10.3 kW	13 kW	18 kW	18 kW	22.5 kW	36 kW	36 kW	45 kW	18 kW	29 kW	36 kW	36 kW	45 kW	58 kW	58 kW	78 kW
Total power	5 (3.4*) kW	10.9 kW	10.9 kW	0.74 kW	18.6 kW	18.6 kW	0.74 kW	37 kW	37 kW	1.28 kW	18.6 kW	29.6 kW	36.9 kW	36.9 kW	1.28 kW	58.9 kW	58.9 kW	1.66 kW
Steam generation power	–	–	9 kW	–	–	18 kW	–	–	33 kW	–	–	–	–	33 kW	–	–	48 kW	–
Fuse protection	16 A	16 A	16 A	10 A	32 A	32 A	10 A	63 A	63 A	10 A	32 A	50 A	63 A	63 A	10 A	100 A	100 A	10 A
Voltage	3N~/380-415V/ 50–60Hz	3N~/380-415V/ 50–60Hz	3N~/380-415V/ 50–60Hz	1N~(2~)/220-240V/ 50–60Hz	3N~/380-415V/ 50–60Hz	3N~/380-415V/ 50–60Hz	1N~(2~)/220-240V/ 50–60Hz	3N~/380-415V/ 50–60Hz	3N~/380-415V/ 50–60Hz	1N~(2~)/220-240V/ 50–60Hz	3N~/380-415V/ 50–60Hz	3N~/380-415V/ 50–60Hz	3N~/380-415V/ 50–60Hz	3N~/380-415V/ 50–60Hz	1N~(2~)/220-240V/ 50–60Hz	3N~/380-415V/ 50–60Hz	3N~/380-415V/ 50–60Hz	1N~(2~)/220-240V/ 50–60Hz
Water/Drain connection	G 3/4" / 40 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm
Gas connection	–	–	–	G 3/4"	–	–	G 3/4"	–	–	G 3/4"	–	–	–	–	G 3/4"	–	–	G 1"
Noise level	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA
Temperature	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C

Certified by:



B Blue Vision
O Orange Vision

i injection
b boiler
g gas

* Optional voltage 1N~(2~)/220-240V/50–60Hz
** Standard configuration – natural gas (G20, G25) with flue gas exhaust A3 (without chimney)
*** Even for Marine version. Marine version is not available for boiler, gas units and for sizes 1221, 2021.