

FEATURES & BENEFITS

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. Better product visual control.
Regeneration/banqueting – cook, chill and regenerate to serve more diners in shorter times.
Low temperature cooking – benefit from less weight loss, better taste.
Automatic preheating/cooling minimises the loading temperature drop. Start cooking with the desired temperature.
Sous-vide, Drying, Sterilization, Confit, Smoking – great way to make your menu special.

VISION CONTROLS

7" display – perfect overview, easy and intuitive control.
99 programs with 9 steps
Continuous cooking time option – saves your time during busy operations.
Automatic start – the ability to schedule a delayed start.

OTHER EQUIPMENT

Active cleaning – low-cost automatic cleaning. No chef's time spent on cleaning any more.
Tripple glazed door glass*** – advanced energy savings and external glass that does not burn you.
7 Fan speeds – precise control of air distribution for desired results with different products.
Automatic Fan stop – no scalding when the door opened quickly.
Auto-reversing fan – excellent evenness to deliver high product color and texture uniformity.
Massive door handle – comfortable and safe handling with silver ion material contain for bacteria reduction.
AISI 304 stainless steel – exceptional quality with a special coating for a extended life time.
Hygienic cooking chamber with round inner corners – trouble free maintenance.
Run-off tray under the door – no slipping on wet floor.
Two water inlets – saves a water treatment unit's capacity.
WSS (Water Saving System) – special drain system & in-built heat exchanger to save water related cost.
Removable GN holders with 65 mm spacing.

CONNECTIVITY

USB plug-in – transfer useful 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 records – easy and immediate analysis of critical cooking points.
Complete operating records.

SERVICE

BCS* (Boiler Control System) – nothing stops you steam cooking with the in-built advance direct steam generation system.
SDS (Service Diagnostic System) – easy unit check up and trouble shooting.

UNIT OPTIONS

Extension to 1000 programs with 20 steps
Left door**
Safety door opening in two steps
One point core probe
Flap valve
Standard hand shower
Retractable hand shower***
Connection to the system for power consumption optimization

ORANGE VISION PLUS BENEFITS

+ 7" Quick response touch screen

+ Highly intuitive and simple controls

+ Active cleaning

+ 99 Programs as a standard

+ Haccp right on the main screen

+ Lan and ethernet connection interface

+ Cross-wise orientation of gn for more safety, better visual control

+ Minimum of plastic parts and heavy duty design



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)

VISION⁺

ORANGE VISION PLUS



retigo[®]

COMBI OVEN SPECIALIST

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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

TECHNICAL PARAMETERS



STACKING OPTIONS

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

Model	O 623i+	O 611i+	O 611b+	O 611ig+	O 1011i+	O 1011b+	O 1011ig+	O 2011i+	O 2011b+	O 2011ig+	O 621i+	O 1021i+	O 1221i+	O 1221b+	O 1221ig+	O 2021i+	O 2021b+	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 586 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:



O+ Orange Vision Plus

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)