BLUE VISION & ORANGE VISION EXTRA

Two model lines with a wide choice of optional accessories will give you an opportunity to select the combi oven according to your precise needs.

For the discerning customers, who demand a top of the line machine with all available equipment and a friendly and intuitive control, we have introduced the RETIGO BLUE VISION. On the other hand RETIGO ORANGE VISION EXTRA is a basic model line, which will meet the requirements in kitchens where simple meals are prepared repeatedly.

ORANGE VISION EXTRA (injection, boiler, gas)

- VISION TOUCH touch control panel ACTIVE CLEANING automatic cleaning system

- Steaming 30 130 °C

- · Curved door glass

- Automatic start
 BCS (Boiler Control System)*
 SDS (Servis and Diagnostic System)
 CCS (Calcium Control System)*
 WSS (Water Saving System)
 Double glass doors preventing heat escape
 Removable door seal

- Two position door catch (safety position)
- · USB plug in
- LAN internet communication channel

Unit options

- d for 611, 1011 only)

BLUE VISION (injection, boiler, gas)

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- EASY COOKING VISION TOUCH touch control panel
- VISION AGENT navigator button
- ACTIVE CLEANING automatic cleaning system
- TOUCH & COOK connect a program with a picture Coloured touch screen
- 4-point core probe - Hot air 30 - 300°C
- Combination 30 300 °C Steaming 30 130 °C Hygienic cooking chamber
- Overnight roasting/cooking
- Low temperature roasting/cooking
- Delta T roasting/cooking Cook & Hold
- Regeneration Banquet system
- Separate rack timing
- Programming up to 1000 programs with 20 steps Bi-directional fan
- 5 speed ventilator fan
- Ventilator fan timing
- Fan Stop immediate stop of ventilator fan when doors open
- Automatic preheating/cooling Autoclima steam saturation control
- Automatic start
- QuickView fast program overview
- ACM (Automatic Capacity Management) - BCS (Boiler Control System)* - SDS (Servis and Diagnostic System) - CCS (Calcium Control System)*
- WSS (Water Saving System)
- Flap valve
- Two position door catch (safety position)
- Curved door class
- Halogen lights
- Removable door seal Double glass doors preventing heat escape Turbo steam function fast steam
- USB plug in
- LAN internet communication channel

Unit options

- Left door (valid for 611, 1011 only)
- Safety door opening in two steps Second temperature core probe (valid for 611, 1011 only)
- valid for boiler combi ovens

RETIGO Green Eco savings

By economically using the RETIGO Vision combi ovens you can achieve incredible results in savings. Thanks to many clever features, the RETIGO Vision stands out because of his very low consumption values and therefore is very economical in practice.

Active cleaning Water saving system Recuperator Cooking chamber insulation Double door glass Electronically controlled heating



consumption

With RETIGO Vision we save costs and even the environment



RETIGO

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retigo®

RETIGO Vision Combi Ovens

Blue Vision & Orange Vision Extra





RETIGO Vision

All technology is the subject to the evolutional changes. Only those survive which can become adapted to the environment. The times are coming when the excellence wins, **RETIGO VISION** is coming.

Our vision is to introduce a machine with the aid of which you can cook, bake, fry and grill all kinds of food while following the hardest hygienic standards and with the assumptions of considerable savings in electricity power costs, water cost, time and costs in connection with the purchase of useless kitchen equipment.

Everything is underlined with the comprehensible control, easy maintenance and high responsibility for the satisfaction of our customers. We have managed to reach all these demands and to incorporate them in the only one machine, which became a leader among other machines of its kind.



RETIGO VISION TOUCH

Retigo has introduced a revolutionary system of special touch screen VISION TOUCH. The large touch screen panel with a colour display ensures easy and intuitive control. Just a touch is needed...



RETIGO ACTIVE CLEANING

After a busy day in the kitchen clean-up is one of the most unpleasant tasks. This, however, is not the case with the maintenance of the Retigo VISION combi ovens which are equipped with the automatic cleaning system ACTIVE CLEANING.



RETIGO TOUCH & COOK

Are you thinking about making your work with the RETIGO Vision combi ovens faster, simpler and more pleasant? Then you may want to try the ouch & Cook function. Take a picture or download a picture of your favourite meal and link picture to a program. When selecting the program next time ust touch the picture and the Start button.



RETIGO EASY COOKING

EASY COOKING gives you exciting possibilities to easily and quickly set up the cooking technology, even for the most complicated meals, in just a few steps. EASY COOKING is a technology developed by our professional chefs and it takes into account the specific requirements of international cuisine.





Sets of the RETIGO VISION

MODELS & SETS

RETIGO VISION offers six different model sizes and three types (boiler, injection, gas) which satisfy the requirements of every catering facility from small restaurants and fast food establishments up to large capacity



B – Blue Vision, O – Orange Vision Extra i – injection, b – boiler, g – gas * voltage 1 N~/230 V/50 Hz ** gas alternative – natural gas GZO or bottled gas G30 optional flue gas exhaust A₃ (without chimney) or B₁₃ (with chimney)

2021 1221 B 1221 i: O 1221 ic B 1221 b: O 1221 b Energy electricity qas ** electricity electricity gas ** electricity electricity electricity electricity electricity Steam generation injection iniection injection iniection injection injection injection Capacity 6 trays GN2/3 7 trays GN1/1 7 trays GN1/1 7 trays GN1/1 11 trays GN1/1 11 trays GN1/1 11 trays GN1/1 13 trays GNZ/1 13 trays GN2/1 21 trays GN1/1 21 trays GN1/1 21 trays GN2/1 21 trays GN2/1 7 trays 400/600 Capacity (optional) 7 travs 400/600 7 travs 4NN/6NN 11 travs 400/600 11 trays 400/600 (26 trays GN1/1) 11 travs 400/600 (26 trays GN1/1) [42 trays GN1/1] [42 trays GN1/1] 30-50 400-600 400-600 Capacity of meals 50-150 50-150 50-150 150-250 150-250 150-250 400-600 600-900 600-900 Spacing [mm] Dimensions (W x H x D) [mm] 683 x 575 x 644 933 x 786 x 863 933 x 786 x 863 933 x 926 x 863 933 x 1046 x 863 933 x 1046 x 863 933 x 1 186 x 863 948 x 1 824 x 871 948 x 1 824 x 871 Weight 65 kg 110 kg 132 kg 154 kg 344 kg Heat power 13 kW 18 kW 10,2 kW 10,2 kW 17,6 kW 17,6 kW 35 kW 35 kW 59,4 kW 59,4 kW Total power 4,9 kW (3,3 kW*) 0,3 kW 0,8 kW 35 kW 35 kW Steam generation power 9 kW 12 kW 24 kW 24 kW 48 kW Gas consumption G20 1,3 m³/hod 1,9 m³/hod 16 A 32 A 32 A 63 A 63 A 63 A 63 A 100 A Fuse protection 10 A (16 A*) 16 A 1 N N A 1 N A 10 A 3 N~/400 V/50 Hz 3 N~/400 V/50 Hz 1 N~/230 V/50 Hz 3 N~/400 V/50 Hz Voltage 3 N~/400 V/50 Hz 1 N~/230 V/50 Hz 3 N~/400 V/50 Hz Voltage (optional) 1 N~/230 V/50 Hz 3 N~/230 V/50 Hz G 3/4" / 50 Water connection/drain [mr G 3/4" / 40 G 3/4" / 50 Gas connection G 3/4" G 3/4" 30-300 °C 30-300 °C