

VISION

Orange 611 i, b

i – injection | b – boiler



UNIQUE BENEFITS



Vision Perfect Cooking

Make your diners great reason to keep returning to your place. With Retigo Vision combi ovens, you have the peace of mind that you will always achieve outstanding cooking results. The prepared foods have a perfect colour, are juicy, crispy and healthy with a minimal fat content.



Vision Design

Simply keeps you cooking with ease and comfort. Experience an excellent combination of features, exceptional ergonomics and attractive appearance. All this with a focus on safety, hygiene and long time reliability.



Vision Controls

Gives you time to concentrate on cooking and things that really matter to you. The simplest controls on the market will save you time and enable you to quickly and easily make all the necessary settings. Panel response is perfect even with grease or gloved hands.



Smart Investment

Generates money on savings for you every day. In-built heat exchanger, tripple glazed door glass, 50 mm thick thermoinsulation combined with low consumption automatic cleaning will ensure you great return on investment.

retigo® PERFECTION IN COOKING AND MORE...

Lán 2310, PS 43, 756 64 Rožnov pod Radhoštěm, Tel. +420 571 665 511,
Fax: +420 571 665 554, prodej@retigo.cz, www.retigo.cz

Certified by:



* DVGW and WRAS certificates are valid for models with retractable hand shower only.

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

- **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** - 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

Conectivity

- **USB plug-in** – Transfer useful data easily to and from the combi oven.
- **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

- Left door
- Safety door opening in two steps
- One point core probe
- Flap valve
- 99 programs with 9 steps
- Standard hand shower
- Retractable hand shower
- Connection to the system for power consumption optimization

Optional accessories

ST 1116 stand with 16 x GN 1/1
 ST 1116FP flat pack stand with 16 x GN 1/1
 ST 1116CS stand ST1116 with wheels
 ST 1116H stand with 22 x GN1/1, height 900 mm
 STAND with place for Holdomat
 STAND with place for BC411P or BC511P, C
 VISION VENT condensation hood
 GN ADAPTER for 2 x GN1/2 or 3 x GN1/3
 TRAY HOLDERS with spacing 85, 70 mm or GN 400/600
 OIL SPRAY GUN
 VISION SMOKER
 ACCESSORIES – Gastro containers, cleaning agents, water treatments

* unit options

** for boiler combi ovens only

TECHNICAL DATA

Model	O 611 i	O 611 b
Technical specification	2E0611IZ	2E0611BZ
Heat source	Electricity	Electricity
Steam generator	Injection	Boiler
Capacity	7 x GN 1/1	7 x GN 1/1
Capacity (optional)	5 x 600/400	5 x 600/400
Capacity of meals	51 – 150	51 – 150
Spacing	65 mm	65 mm
Dimensions (w x h x d)	933 x 786 x 821 mm	933 x 786 x 821 mm
Weight	116 kg	122 kg
Total power	10,9 kW	10,9 kW
Heat power	10,3 kW	10,3 kW
Steam generator power	–	9 kW
Fuse	16 A	16 A
Voltage	3N~/380-415V/50-60 Hz	3N~/380-415V/50-60 Hz
Noise level	max. 70 dBA	max. 70 dBA
Water/Drain connection	G 3/4" / 50 mm	G 3/4" / 50 mm
Temperature	30 – 300 °C	30 – 300 °C

STACKING OPTIONS

Lower unit	Upper unit
611	611
1011	611
611	611 ig

OPTIONAL VOLTAGE

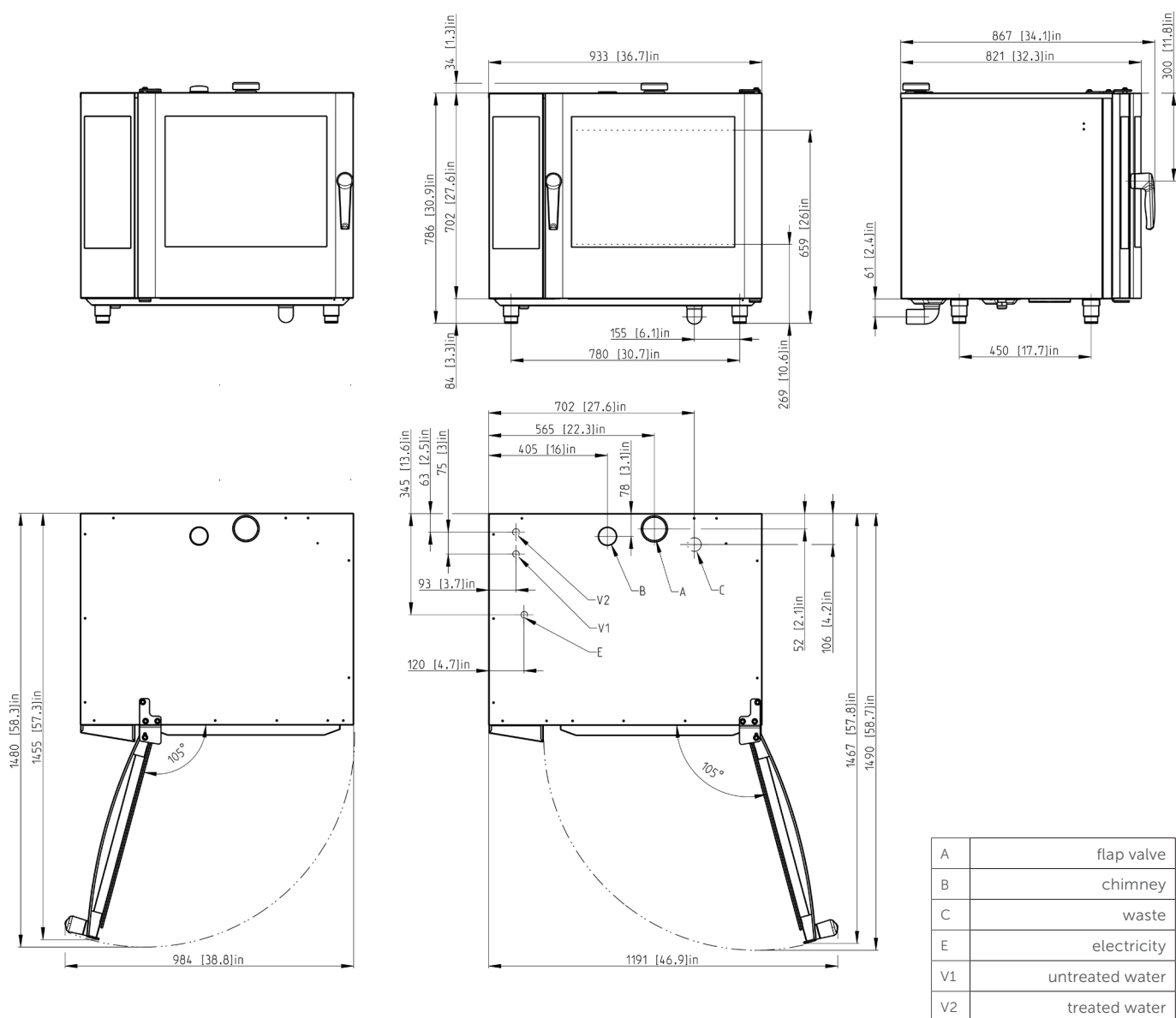
1N~(2~)/220-240V/50-60 Hz
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3~/400V/50-60Hz
3~/440-480V/50-60Hz

MARINE VERSION*

3~/400V/50-60Hz
3~/440-480V/50-60Hz

*Marine Version includes: special voltage specification, door piston for slow door open, special tray holders with barrier against slipping of GN. Available for units equipped with advanced direct system only.

DRAWINGS



VISION

Orange 621 i

i – injection



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NSF/ANSI 4

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- **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.
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- **Removable GN holders** with 73 mm spacing

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Unit options

- Safety door opening in two steps
- One point core probe
- Flap valve
- 99 programs with 9 steps
- Standard hand shower
- Retractable hand shower
- Connection to the system for power consumption optimization

Optional accessories

STAINLESS STEEL STAND with 7 x GN 2/1 & 7 x GN 1/1 racks
VISION OIL GUN

VISION SMOKER

ACCESSORIES – Gastro containers, cleaning agents, water treatments

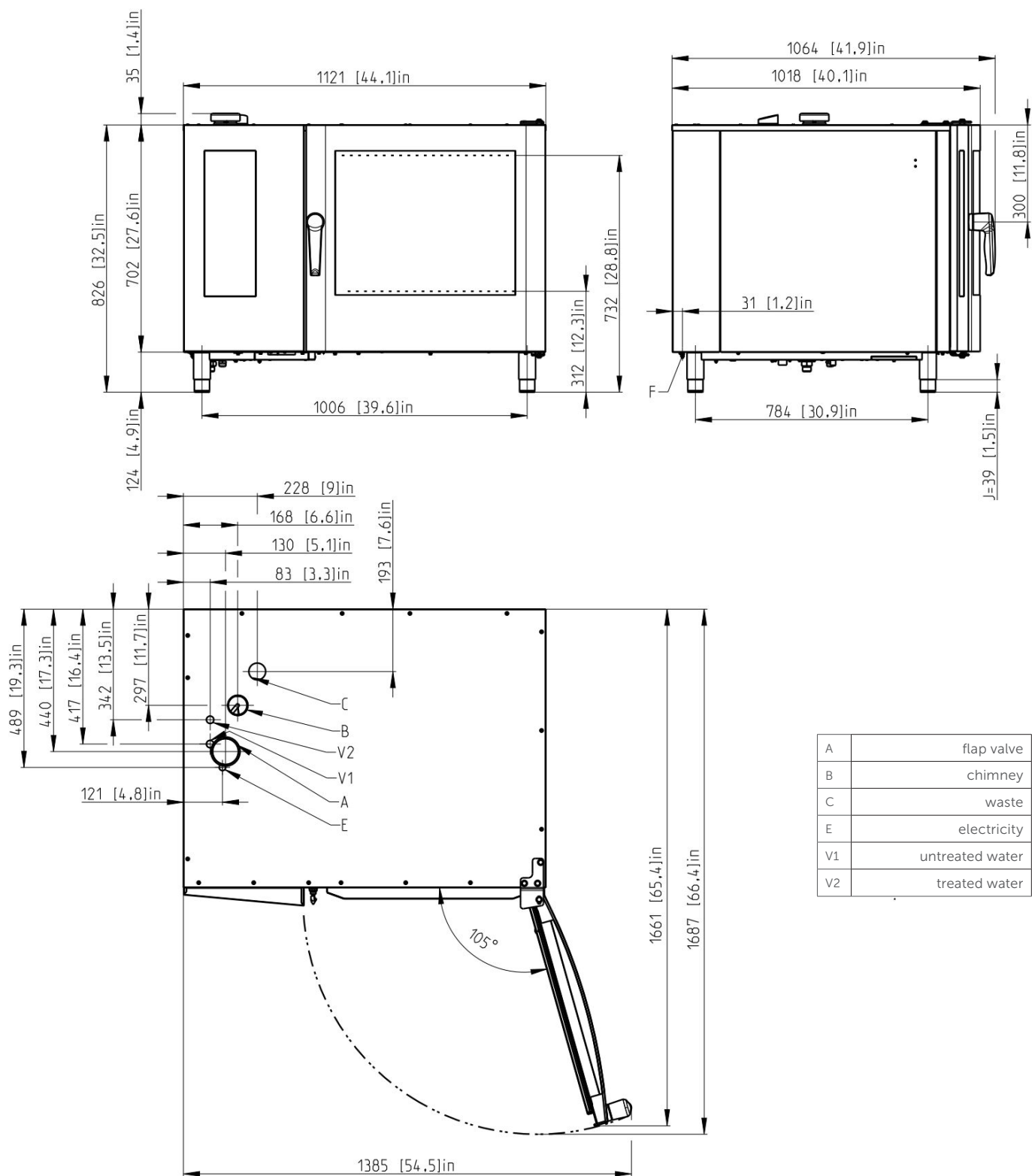
TECHNICAL DATA

Model	O 621 i
Technical specification	2E0621IZ
Heat source	Electricity
Steam generator	Injection
Capacity	6 x GN 2/1
Capacity (optional)	12 x GN 1/1
Capacity of meals	100 - 300
Spacing	73 mm
Dimensions (w x h x d)	1121 x 826 x 1018 mm
Weight	160 kg
Total power	18,6 kW
Heat power	18 kW
Fuse	32 A
Voltage	3N~/380-415V/50-60 Hz
Noise level	max. 70 dBA
Water/Drain connection	G 3/4" / 50 mm
Temperature	30 – 300 °C

STACKING OPTIONS

Lower unit	Upper unit
621	621
1021	621

DRAWINGS



VISION

Orange 623 i

i – injection



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NSF/ANSI 4

FEATURES & BENEFITS

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Other equipment

- **Active Cleaning** – Low-cost automatic cleaning. No chef's time spent on cleaning any more.
- **Double glazed door glass** - Advanced energy savings and external glass that does not burn you.
- **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

Conectivity

- **USB plug-in** – Transfer useful data easily to and from the combi oven.
- **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

- **SDS (Service Diagnostic System)** – Easy unit check up and trouble shooting.

Unit options

- Left door
- Safety door opening in two steps
- One point core probe
- Flap valve
- 99 programs with 9 steps
- Standard hand shower
- Connection to the system for power consumption optimization

Optional accessories

ST 623 stand with capacity 16 x GN 1/1
 ST 623 CS STAND ST 623 on wheels
 KN 623 console for wall installation
 VISION VENT condensation hood
 OIL SPRAY GUN
 VISION SMOKER
 ACCESSORIES – Gastro containers, cleaning agents, water treatments

* unit options

TECHNICAL DATA

Model	O 623 i
Technical specification	2E0623IZ
Heat source	Electricity
Steam generator	Injection
Capacity	6 x GN 2/3
Capacity of meals	30 – 50
Spacing	65 mm
Dimensions (w x h x d)	683 x 602 x 586 mm
Weight	62 kg
Total power	5 (3,4*) kW
Heat power	4,8 (3,2*) kW
Fuse	16 A
Voltage	3N~/380-415V/50-60 Hz
Noise level	max. 70 dBA
Water/Drain connection	G 3/4" / 40 mm
Temperature	30 – 300 °C

* Valid for voltage 1N~(2~)/220-240V/50-60 Hz

STACKING OPTIONS

Lower unit	Upper unit
623	623

OPTIONAL VOLTAGE

1N~(2~)/220-240V/50-60 Hz
3~/200-208V/50-60Hz
3~/220-240V/50-60Hz
3~/400V/50-60Hz
3~/440-480V/50-60Hz

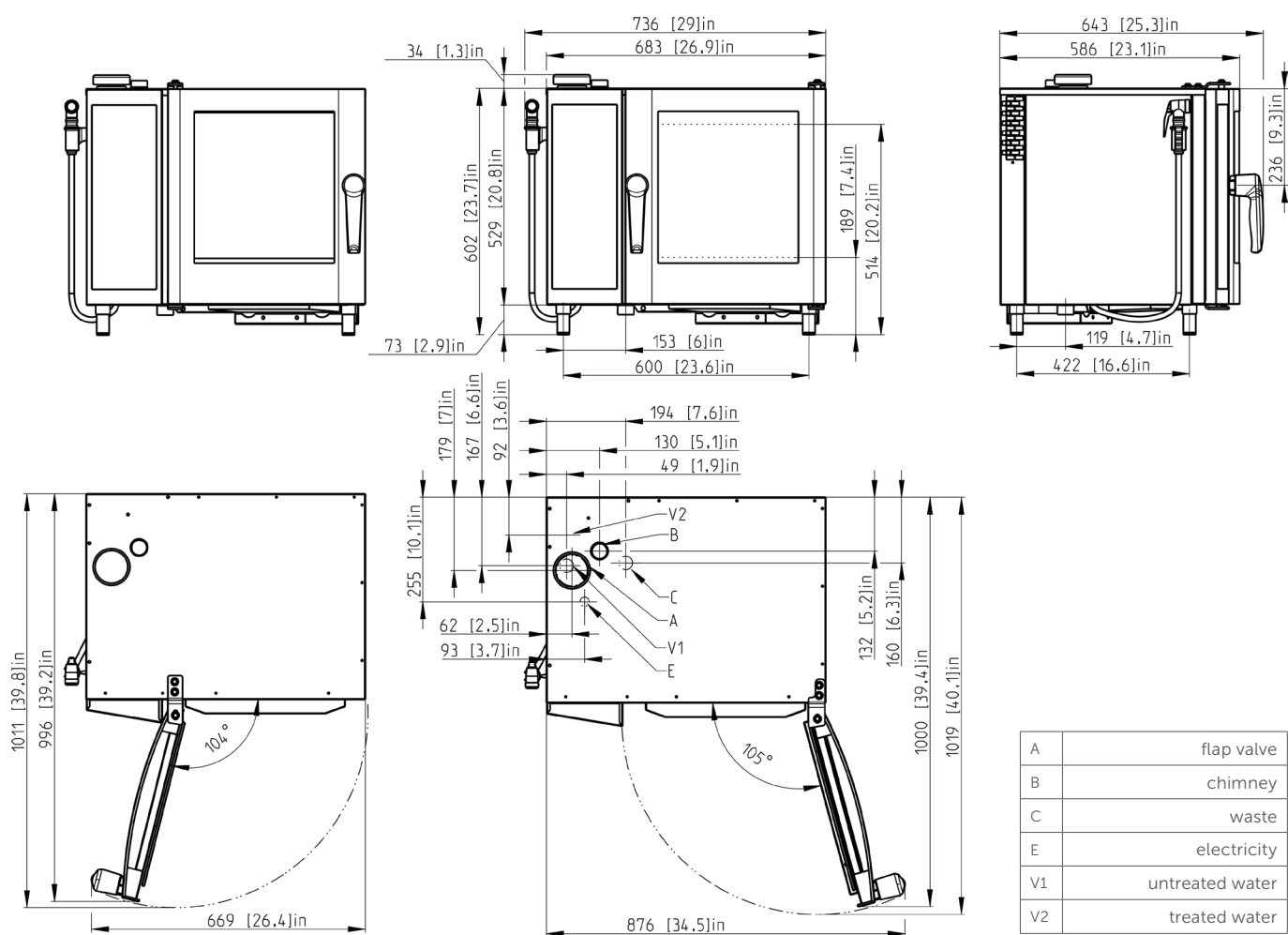
MARINE VERSION**

3~/400V/50-60Hz

3~/440-480V/50-60Hz

** Marine Version includes: special voltage specification, door piston for slow door open, special tray holders with barrier against slipping of GN. Available for units equipped with advanced direct system only.

DRAWINGS



VISION

Orange 1011 i, b

i – injection | b – boiler



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- **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

Conectivity

- **USB plug-in** – Transfer useful data easily to and from the combi oven.
- **VisionCombi software** – Program and pictogram management in your PC, HACCP data view.

Operation logs

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Service

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Unit options

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Optional accessories

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 GN ADAPTER for 2 x GN1/2 or 3 x GN1/3
 TRAY HOLDERS with spacing 85, 70 mm or GN 400/600
 OIL SPRAY GUN
 VISION SMOKER
 ACCESSORIES – Gastro containers, cleaning agents, water treatments

* unit options

** for boiler combi ovens only

TECHNICAL DATA

Model	O 1011 i	O 1011 b
Technical specification	2E1011IZ	2E1011BZ
Heat source	Electricity	Electricity
Steam generator	Injection	Boiler
Capacity	11 x GN 1/1	11 x GN 1/1
Capacity (optional)	8 x 600/400	8 x 600/400
Capacity of meals	151 – 250	151 – 250
Spacing	65 mm	65 mm
Dimensions (w x h x d)	933 x 1046 x 821 mm	933 x 1046 x 821 mm
Weight	138 kg	144 kg
Total power	18,6 kW	18.6 kW
Heat power	18 kW	18 kW
Steam generator power	–	18 kW
Fuse protection	32 A	32 A
Voltage	3N~/380-415V/50-60 Hz	3N~/380-415V/50-60 Hz
Noise level	max. 70 dBA	max. 70 dBA
Water/Drain connection	G 3/4" / 50 mm	G 3/4" / 50 mm
Temperature	30 - 300 °C	30 - 300 °C

STACKING OPTIONS

Lower unit	Upper unit
1011	611
1011	611 ig

OPTIONAL VOLTAGE

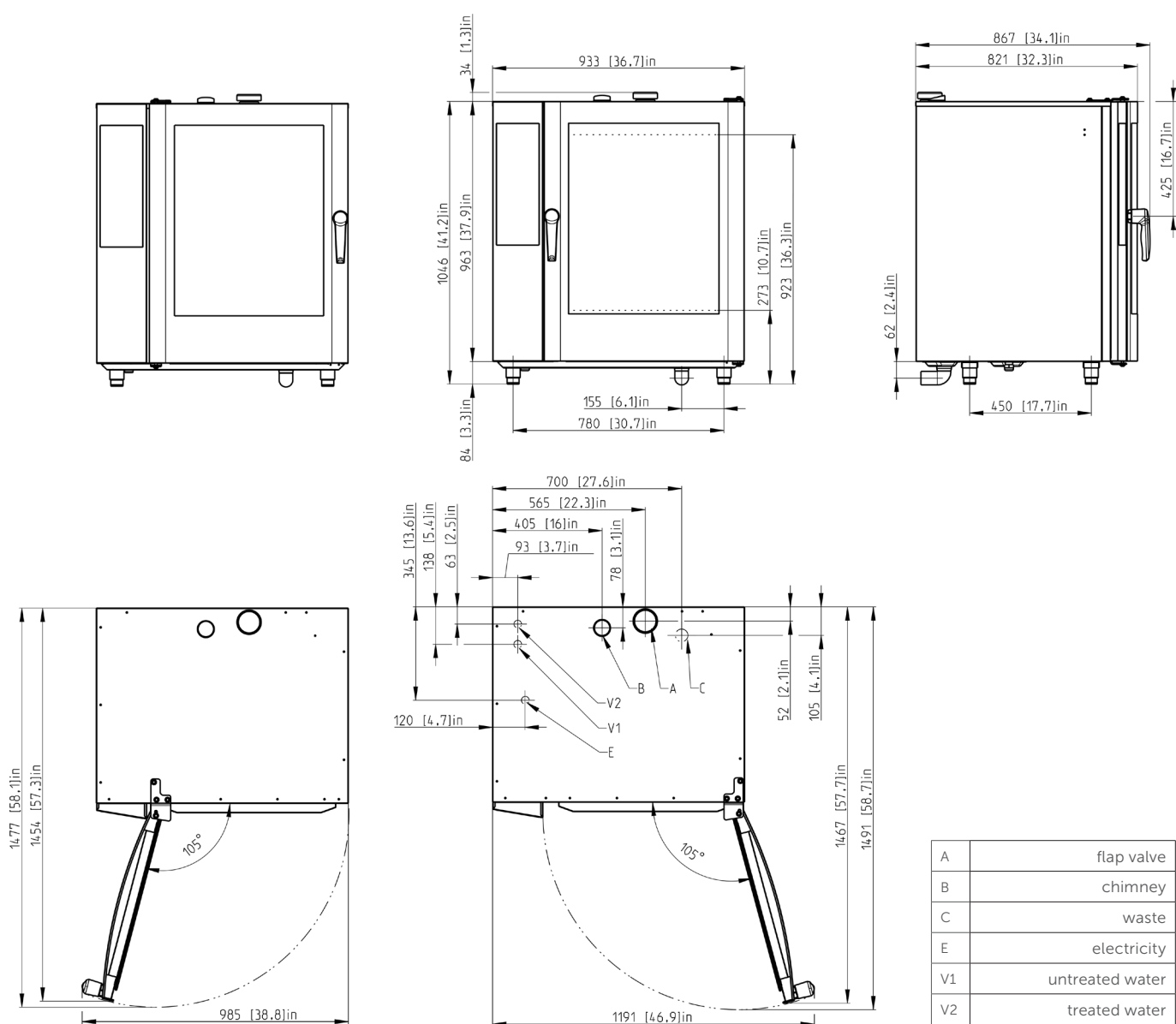
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MARINE VERSION*

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DRAWINGS



VISION

Orange 1021 i

i – injection



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VISION OIL GUN

VISION SMOKER

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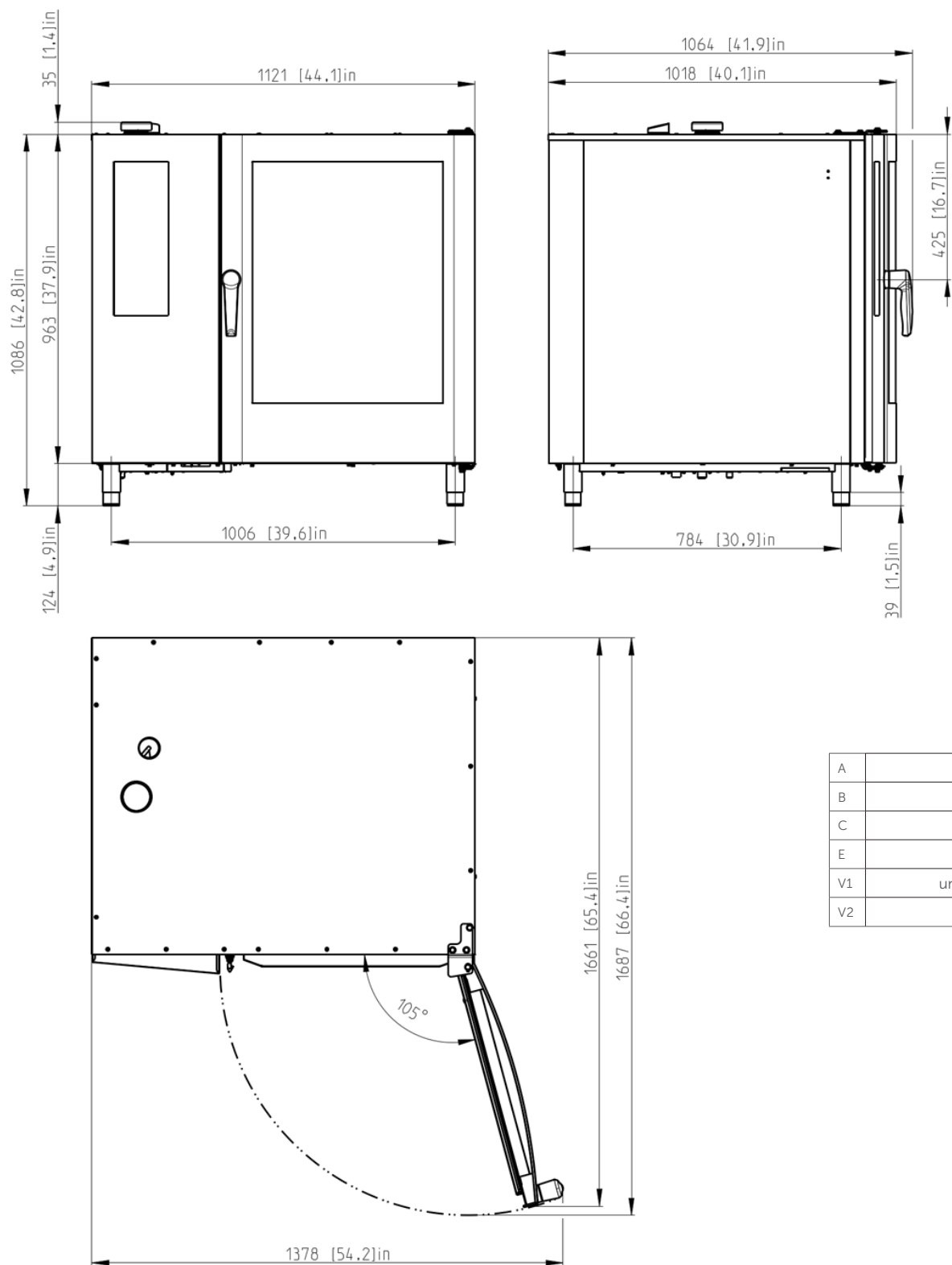
TECHNICAL DATA

Model	O 1021 i
Technical specification	2E1021IZ
Heat source	Electricity
Steam generator	Injection
Capacity	10 x GN2/1
Capacity (optional)	20 x GN1/1
Capacity of meals	300 – 500
Spacing	73 mm
Dimensions (w x h x d)	1121 x 1086 x 1018 mm
Weight	193 kg
Total power	29,6 kW
Heat power	29 kW
Fuse protection	50 A
Voltage	3N~/380-415V/50-60 Hz
Noise level	max. 70 dBA
Water/Drain connection	G 3/4" / 50 mm
Temperature	30 - 300 °C

STACKING OPTIONS

Lower unit	Upper unit
1021	621

DRAWINGS



A	flap valve
B	chimney
C	waste
E	electricity
V1	untreated water
V2	treated water

VISION

Orange 1221 i, b

i – injection | b – boiler



UNIQUE BENEFITS



Vision Perfect Cooking

Make your diners great reason to keep returning to your place. With Retigo Vision combi ovens, you have the peace of mind that you will always achieve outstanding cooking results. The prepared foods have a perfect colour, are juicy, crispy and healthy with a minimal fat content.



Vision Design

Simply keeps you cooking with ease and comfort. Experience an excellent combination of features, exceptional ergonomics and attractive appearance. All this with a focus on safety, hygiene and long time reliability.



Vision Controls

Gives you time to concentrate on cooking and things that really matter to you. The simplest controls on the market will save you time and enable you to quickly and easily make all the necessary settings. Control panel response is perfect even with grease or gloved hands.



Smart Investment

Generates money on savings for you every day. In-built heat exchanger, tripple glazed door glass, 50 mm thick thermoinsulation combined with low consumption automatic cleaning will ensure you great return on investment.

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Certified by:



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NSF/ANSI 4

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.
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- **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** – 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.
- **Standard loading trolley**

Conectivity

- **USB plug-in** – Transfer useful data easily to and from the combi oven.
- **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

- Safety door opening in two steps
- One point core probe
- Flap valve
- 99 programs with 9 steps
- Standard hand shower
- Retractable hand shower
- Connection to the system for power consumption optimization

Optional accessories

VO 1221 spare loading trolley
 GN ADAPTER for 2 x GN1/2 or 3 x GN1/3
 VISION OIL SPRAY GUN
 VISION SMOKER
 ACCESSORIES – Gastro containers, cleaning agents, water treatments

* unit options

** for boiler combi ovens only

TECHNICAL DATA

Model	O 1221 i	O 1221 b
Technical specification	2E1221IZ	2E1221BZ
Heat source	Electricity	Electricity
Steam generator	Injection	Boiler
Capacity	12 x GN 2/1	12 x GN 2/1
Capacity of meals	400 – 600	400 – 600
Spacing	65 mm	65 mm
Dimensions (w x h x d)	1111 x 1343 x 961 mm	1111 x 1343 x 961 mm
Weight	210 kg	220 kg
Total power	36,9 kW	36,9 kW
Heat power	36 kW	36 kW
Steam generator power	–	33 kW
Fuse	63 A	63 A
Voltage	3N~/380-415V/50-60 Hz	3N~/380-415V/50-60 Hz
Noise level	max. 70 dBA	max. 70 dBA
Water/Drain connection	G 3/4" / 50 mm	G 3/4" / 50 mm
Temperature	30 – 300 °C	30 – 300 °C

OPTIONAL VOLTAGE

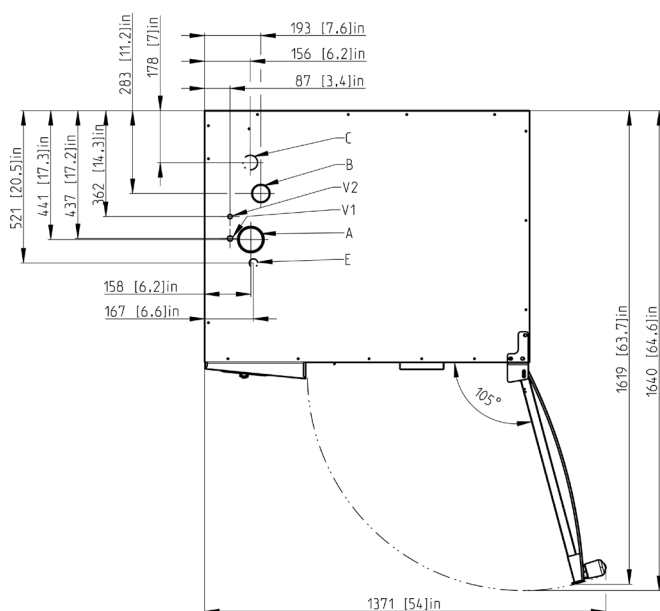
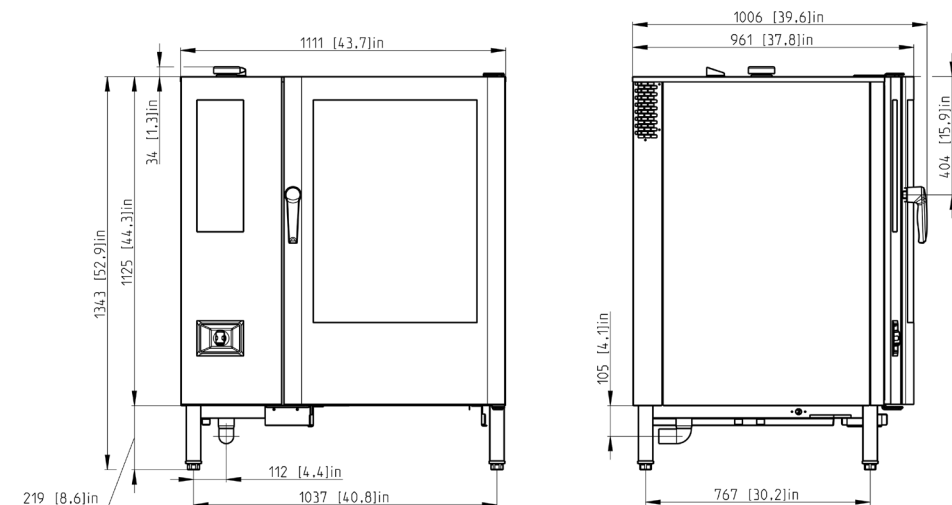
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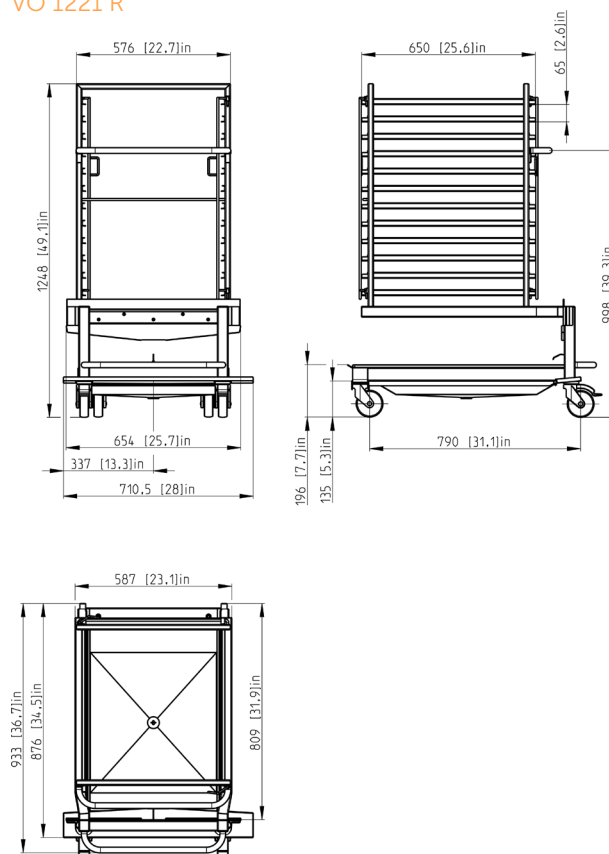
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DRAWINGS



A	flap valve
B	chimney
C	waste
E	electricity
V1	untreated water
V2	treated water

VO 1221 R



VISION

Orange 2011 i, b

i – injection | b – boiler



UNIQUE BENEFITS



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FEATURES & BENEFITS

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Unit options

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- One point core probe
- Flap valve
- 99 programs with 9 steps
- Standard hand shower
- Retractable hand shower
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Optional accessories

VO 2011 spare loading trolley
 VISION VENT condensation hood
 GN ADAPTER for 2 x GN1/2 or 3 x GN1/3
 VISION OIL SPRAY GUN
 VISION SMOKER
 ACCESSORIES – Gastro containers, cleaning agents, water treatments

* unit options

** for boiler combi ovens only

TECHNICAL DATA

Model	O 2011 i	O 2011 b
Technical specification	2E2011IZ	2E2011BZ
Heat source	Electricity	Electricity
Steam generator	Injection	Boiler
Capacity	20 x GN 1/1	20 x GN 1/1
Capacity of meals	400 – 600	400 – 600
Spacing	63 mm	63 mm
Dimensions (w x h x d)	948 x 1804 x 834 mm	948 x 1804 x 834 mm
Weight	235 kg	245 kg
Total power	37 kW	37 kW
Heat power	36 kW	36 kW
Steam generator power	–	33 kW
Fuse protection	63 A	63 A
Voltage	3N~/380-415V/50-60 Hz	3N~/380-415V/50-60 Hz
Noise level	max. 70 dBA	max. 70 dBA
Water/Drain connection	G 3/4" / 50 mm	G 3/4" / 50 mm
Temperature	30 – 300 °C	30 – 300 °C

OPTIONAL VOLTAGE

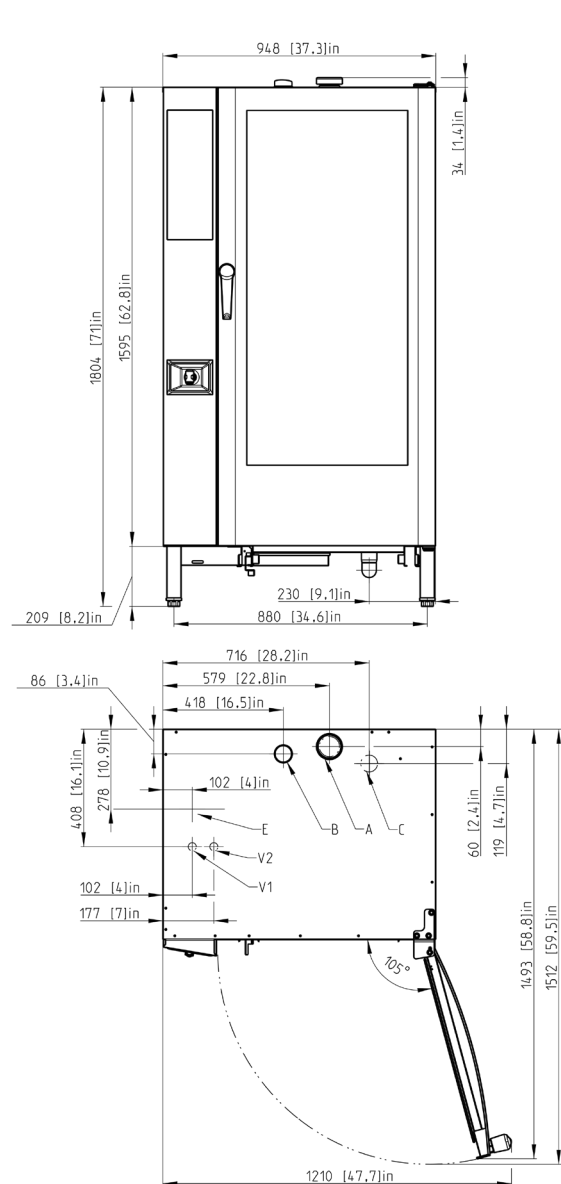
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3~/220-240V/50-60Hz

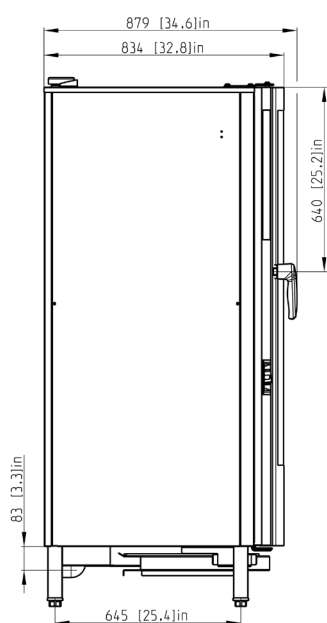
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3~/440-480V/50-60Hz

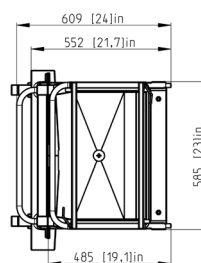
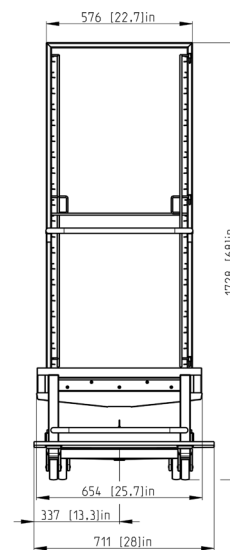
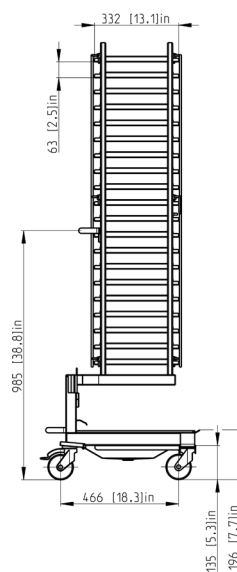
DRAWINGS



A	flap valve
B	chimney
C	waste
E	electricity
V1	untreated water
V2	treated water



VO 2011 R



VISION

Orange 2021 i, b

i – injection | b – boiler



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 VISION SMOKER
 ACCESSORIES – Gastro containers, cleaning agents, water treatments

* unit options

** for boiler combi ovens only

TECHNICAL DATA

Model	O 2021 i	O 2021 b
Technical specification	2E2021IZ	2E2021BZ
Heat source	Electricity	Electricity
Steam generator	Injection	Boiler
Capacity	20 x GN 2/1	20 x GN 2/1
Capacity of meals	600 – 900	600 – 900
Spacing	63 mm	63 mm
Dimensions (w x h x d)	1156 x 1815 x 963 mm	1156 x 1815 x 963 mm
Weight	330 kg	336 kg
Total power	58,9 kW	58,9 kW
Heat power	58 kW	58 kW
Steam generator power	–	48 kW
Fuse	100 A	100 A
Voltage	3N~/380-415V/50-60 Hz	3N~/380-415V/50-60 Hz
Noise level	max. 70 dBA	max. 70 dBA
Water/Drain connection	G 3/4" / 50 mm	G 3/4" / 50 mm
Temperature	30 – 300 °C	30 – 300 °C

OPTIONAL VOLTAGE

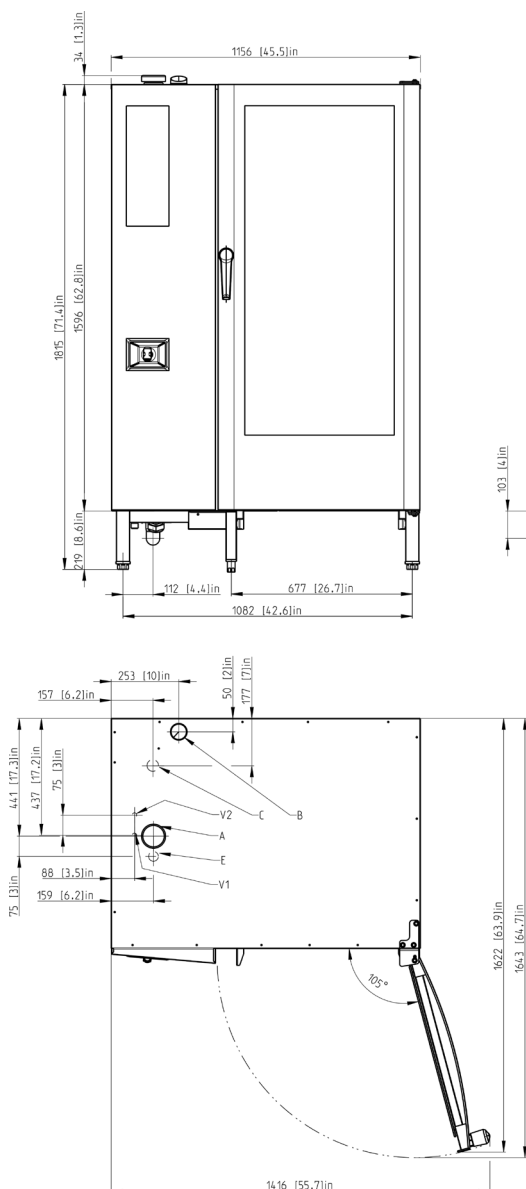
3~/200-208/50-60Hz

3~/220-240V/50-60Hz

3~/400V/50-60Hz

3~/440-480V/50-60Hz

DRAWINGS



A	flap valve
B	chimney
C	waste
E	electricity
V1	untreated water
V2	treated water

VO 2021 R

