

VISION

Blue 621 i

i - injection



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.



My 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. Display response is perfect even with grease or gloved hands. Adapt the main menu to your needs.



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...

Lan 2310, 756 61 Roznov pod Radhostem Tel.: +420 571 665 511
Fax: +420 571 665 554, sales@retigo.com, www.retigo.com

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.
- **Rack timing** – Set individual rack times for multi product cooking.
- **AHC (Active Humidity Control)** – 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. Better product visual control.
- **Regeneration/banqueting** – Cook, chill and regenerate to serve more diners in shorter times.
- **Delta T cooking** – Use advanced cooking method to reduce shrinkage on slow roasted meats getting amazing results.
- **Low temperature cooking** – Benefit from less weight loss, better taste.
- **Cook & Hold** – Let it cook and held serving temperature.
- **Golden Touch** – Add a golden-brown, crispy finish with just a touch.
- **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.

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.
- **6-point core probe** – Allows foods to be automatically cooked to any desired internal temperature.
- **Active Cleaning** – Low-cost automatic cleaning. No chef's time spent on cleaning any more.
- **1000 programs with 20 steps**
- **Pictograms** – Take a food picture on the main screen. Match it with a program. Touch it to get the desired cooking results repeatedly.
- **Learn function** – All cooking adjustments are recorded. At the end you save great results achieved and recall them again when needed.
- **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 right on the screen. Keeps your cost under control.
- **Continuous cooking time option** - Saves your time during busy operations.

Other equipment

- **Tripple 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.
- **Flap valve** – Patented dehumidification system for great colour and crispiness.

- **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.
- **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 an extended life time.
- **Hygienic cooking chamber with round inner corners** – Trouble free maintenance.
- **Hand shower** – External water supply hose with spray nozzle. Extra water source at your disposal.
- **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**

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

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

Unit options

- Safety door opening in two steps
- Second temperature core probe
- Retractable hand shower
- Connection to the system for power consumption optimization

Optional accessories

STAINLESS STEEL STAND with 7 x GN 2/1 and 7 x GN1/1 racks

VISION OIL GUN

VISION SMOKER

ACCESSORIES – Gastro containers, cleaning agents, water treatments

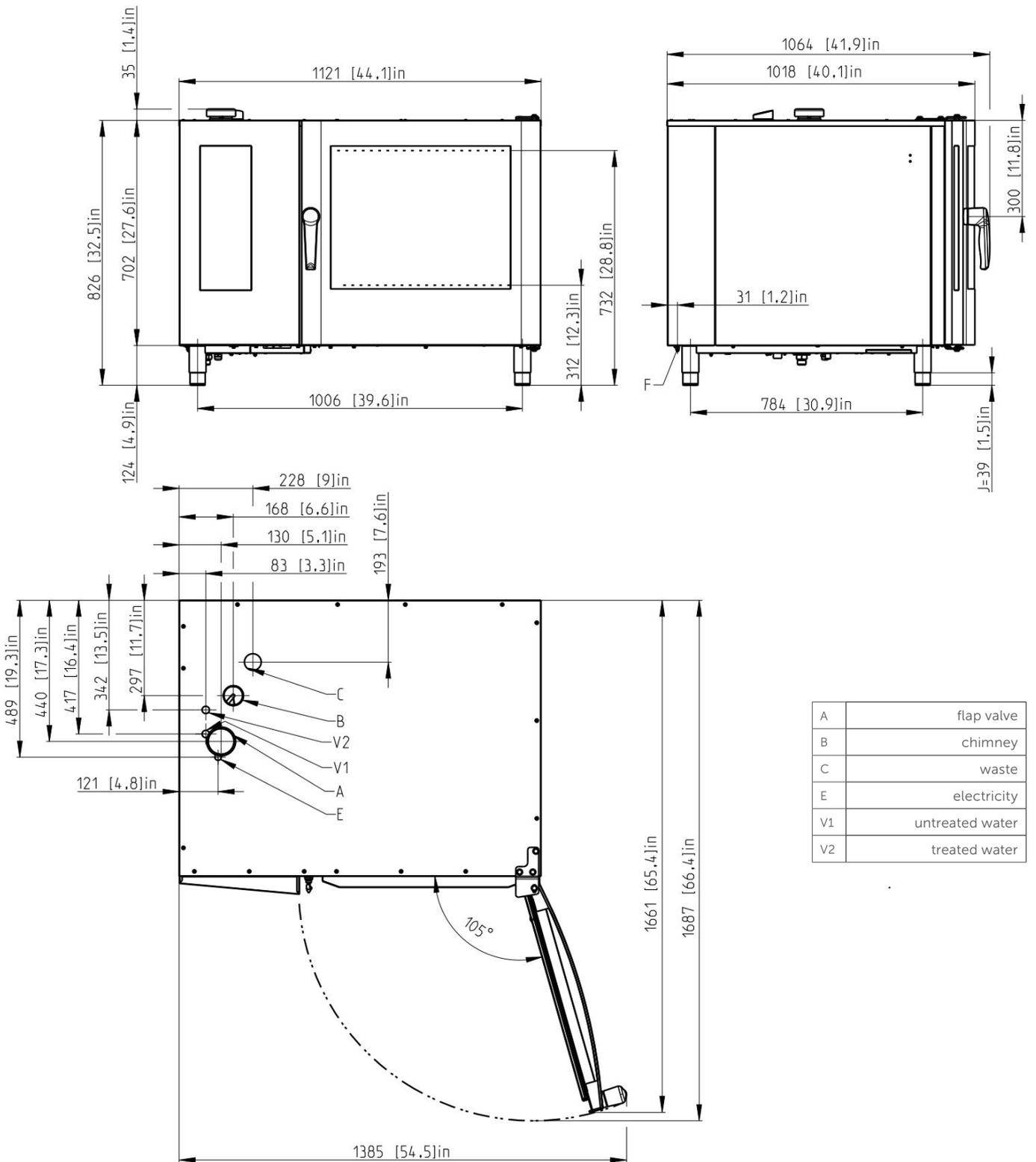
TECHNICAL DATA

| Model | B 621 i |
|-------------------------|-----------------------|
| Technical specification | 2E0621IA |
| 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

Blue 1021 i

i - injection



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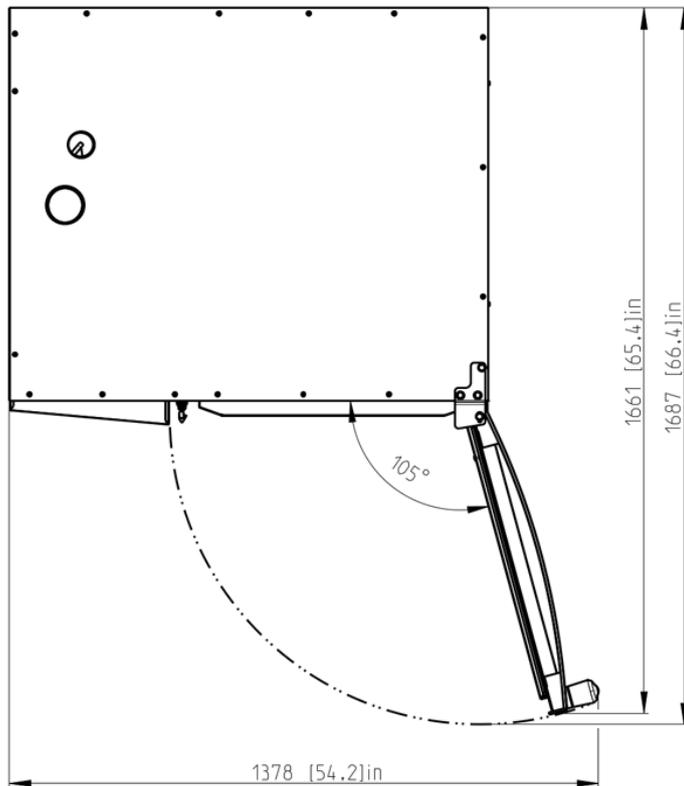
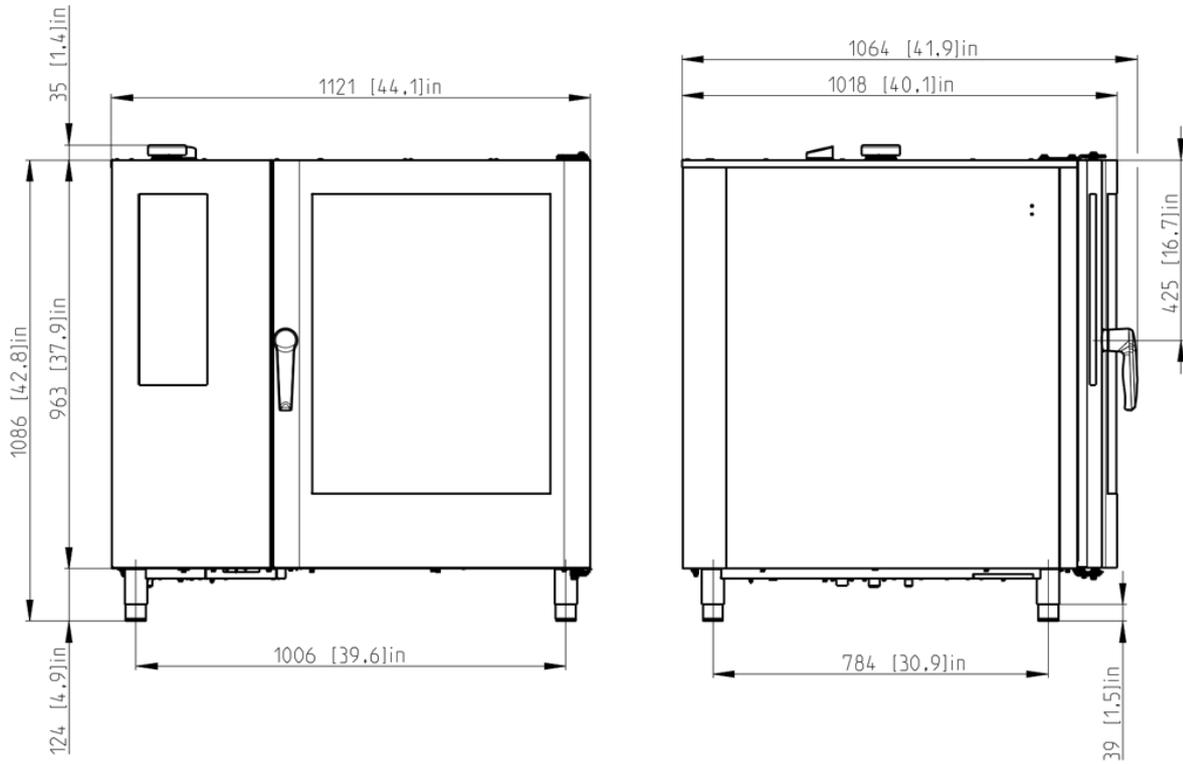
TECHNICAL DATA

| | |
|-------------------------|-----------------------|
| Model | B 1021 i |
| Technical specification | 2E1021IA |
| Heat source | Electricity |
| Steam generator | Injection |
| Capacity | 10 x GN 2/1 |
| Capacity (Optional) | 20 x GN 1/1 |
| 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

Blue 611 i, b

i - injection | b - boiler



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Other equipment

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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.
- **Hand shower** – External water supply hose with spray nozzle. Extra water source at your disposal.
- **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.
- **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

- Left door
- Safety door opening in two steps
- Second temperature core probe
- Retractable hand shower
- Connection to the system for power consumption optimization

Optional accessories

ST 1116 stand with 16 x GN 1/1 racks

ST 1116 FP flat pack stand with 16 x GN 1/1 racks

ST 1116 CS stand ST1116 with wheels

ST 1116 H stand with 22 x GN1/1 racks, height 900 mm

STAND with place for Holdomat

STAND with place for blast chiller BC411 or BC511

VISION VENT condensation hood

GN ADAPTER for 2 x GN1/2 or 3 x GN1/3

TRAY HOLDERS with spacing 85, 70 mm or with GN 400/600 racks

VISION OIL GUN

VISION SMOKER

ACCESSORIES – Gastro containers, cleaning agents, water treatments

* for boiler combi ovens only

TECHNICAL DATA

| Model | B 611 i | B 611 b |
|-------------------------|-----------------------|-----------------------|
| Technical specification | 2E0611IA | 2E0611BA |
| 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

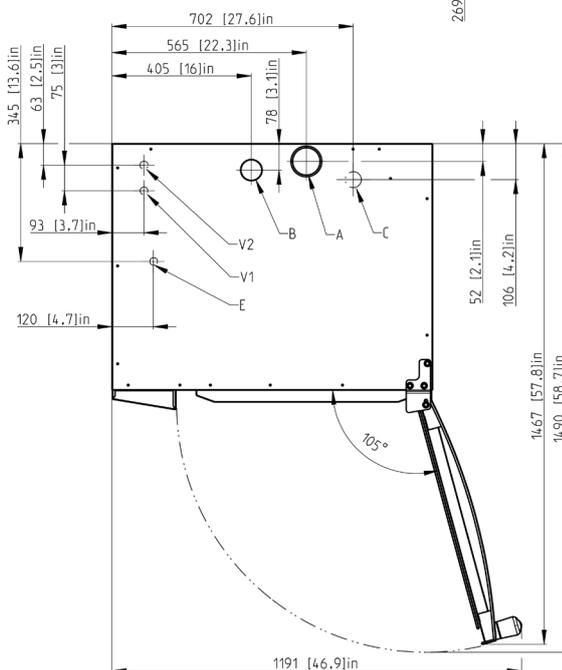
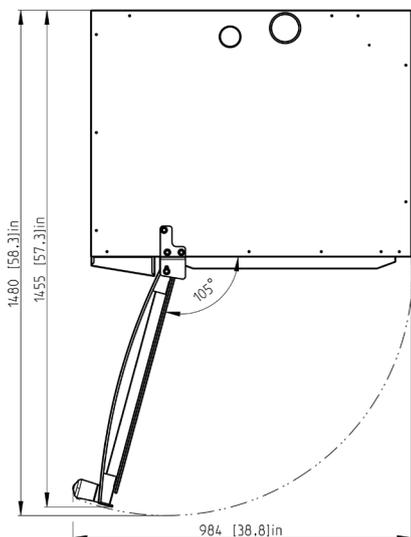
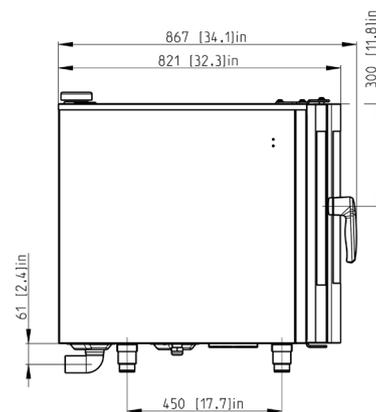
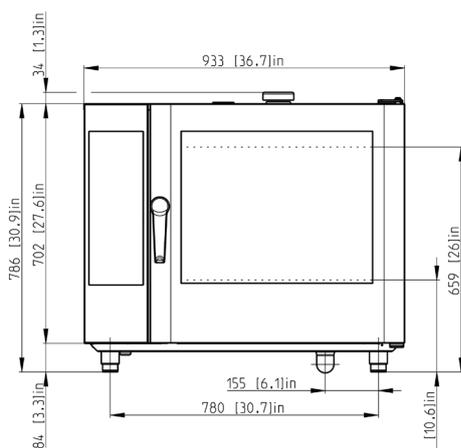
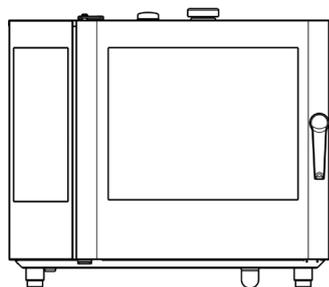
| |
|---------------------------|
| 1N~(2~)/220-240V/50-60 Hz |
| 3~/200-208V/50-60Hz |
| 3~/220-240V/50-60Hz |
| 3~/400V/50-60Hz |
| 3~/440-480V/50-60Hz |

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



| | |
|----|-----------------|
| A | flap valve |
| B | chimney |
| C | waste |
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Unit options

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- Second temperature core probe
- Retractable hand shower
- Connection to the system for power consumption optimization

Optional accessories

ST 1116 stand with 16 x GN 1/1 racks

ST 1116 FP flat pack stand with 16 x GN 1/1 racks

ST 1116 CS stand ST1116 with wheels

ST 1116 H stand with 22 x GN1/1 racks, height 900 mm

STAND with place for Holdomat

STAND with place for blast chiller BC411 or BC511

VISION VENT condensation hood

GN ADAPTER for 2 x GN1/2 or 3 x GN1/3

TRAY HOLDERS with spacing 85, 70 mm or with GN 400/600 racks

VISION OIL GUN

VISION SMOKER

ACCESSORIES – Gastro containers, cleaning agents, water treatments

* for boiler combi ovens only

TECHNICAL DATA

| Model | B 611 i | B 611 b |
|-------------------------|-----------------------|-----------------------|
| Technical specification | 2E0611IA | 2E0611BA |
| 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

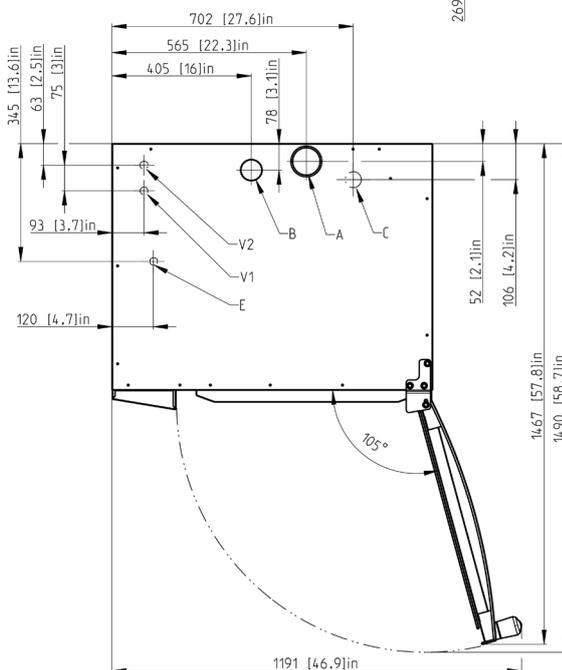
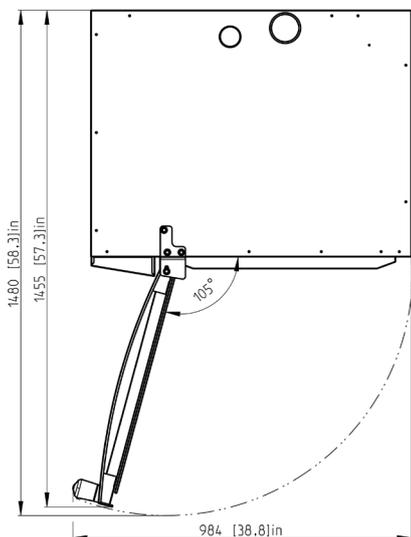
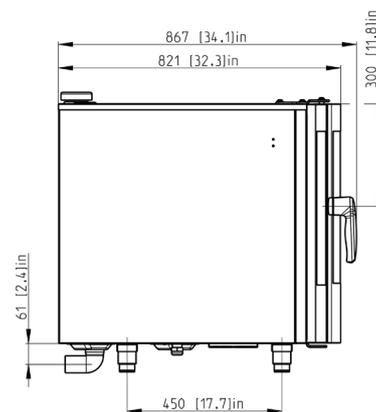
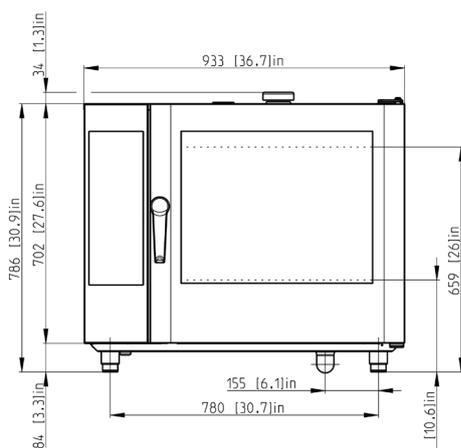
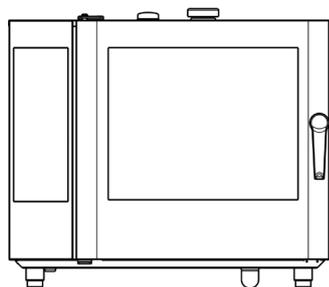
| |
|---------------------------|
| 1N~(2~)/220-240V/50-60 Hz |
| 3~/200-208V/50-60Hz |
| 3~/220-240V/50-60Hz |
| 3~/400V/50-60Hz |
| 3~/440-480V/50-60Hz |

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



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

VISION

Blue 623 i

i - injection



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.



My 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. Display response is perfect even with grease or gloved hands. Adapt the main menu to your needs.



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...

Lan 2310, 756 61 Roznov pod Radhostem Tel.: +420 571 665 511
Fax: +420 571 665 554, sales@retigo.com, www.retigo.com

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.
- **Rack timing** – Set individual rack times for multi product cooking.
- **Advanced steam generation system** – Two-step water preheating with in-built heat exchanger for perfect steam cooking results.
- **Regeneration** – Cook, chill and regenerate to serve more diners in shorter times.
- **Delta T cooking** – Use advanced cooking method to reduce shrinkage on slow roasted meats getting amazing results.
- **Low temperature cooking** – Benefit from less weight loss, better taste.
- **Cook & Hold** – Let it cook and held serving temperature.
- **Golden Touch** – Add a golden-brown, crispy finish with just a touch.
- **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.

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.
- **6-point core probe** – Allows foods to be automatically cooked to any desired internal temperature.
- **Active Cleaning** – Low-cost automatic cleaning. No chef's time spent on cleaning any more.
- **1000 programs with 20 steps**
- **Pictograms** – Take a food picture on the main screen. Match it with a program. Touch it to get the desired cooking results repeatedly.
- **Learn function** – All cooking adjustments are recorded. At the end you save great results achieved and recall them again when needed.
- **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 right on the screen. Keeps your cost under control.
- **Continuous cooking time option** - Saves your time during busy operations.

Other equipment

- **Auto-reversing fan** – Excellent evenness to deliver high product color and texture uniformity.
- **Flap valve** – Patented dehumidification system for great colour and crispiness.
- **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 an extended life time.
- **Hygienic cooking chamber with round inner corners** – Trouble free maintenance.
- **Hand shower** – External water supply hose with spray nozzle. Extra water source at your disposal.
- **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

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

Unit options

- Left door
- Safety door opening in two steps
- 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

TECHNICAL DATA

| Model | B 623 i |
|-------------------------|-----------------------|
| Technical specification | 2E0623IA |
| 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 |

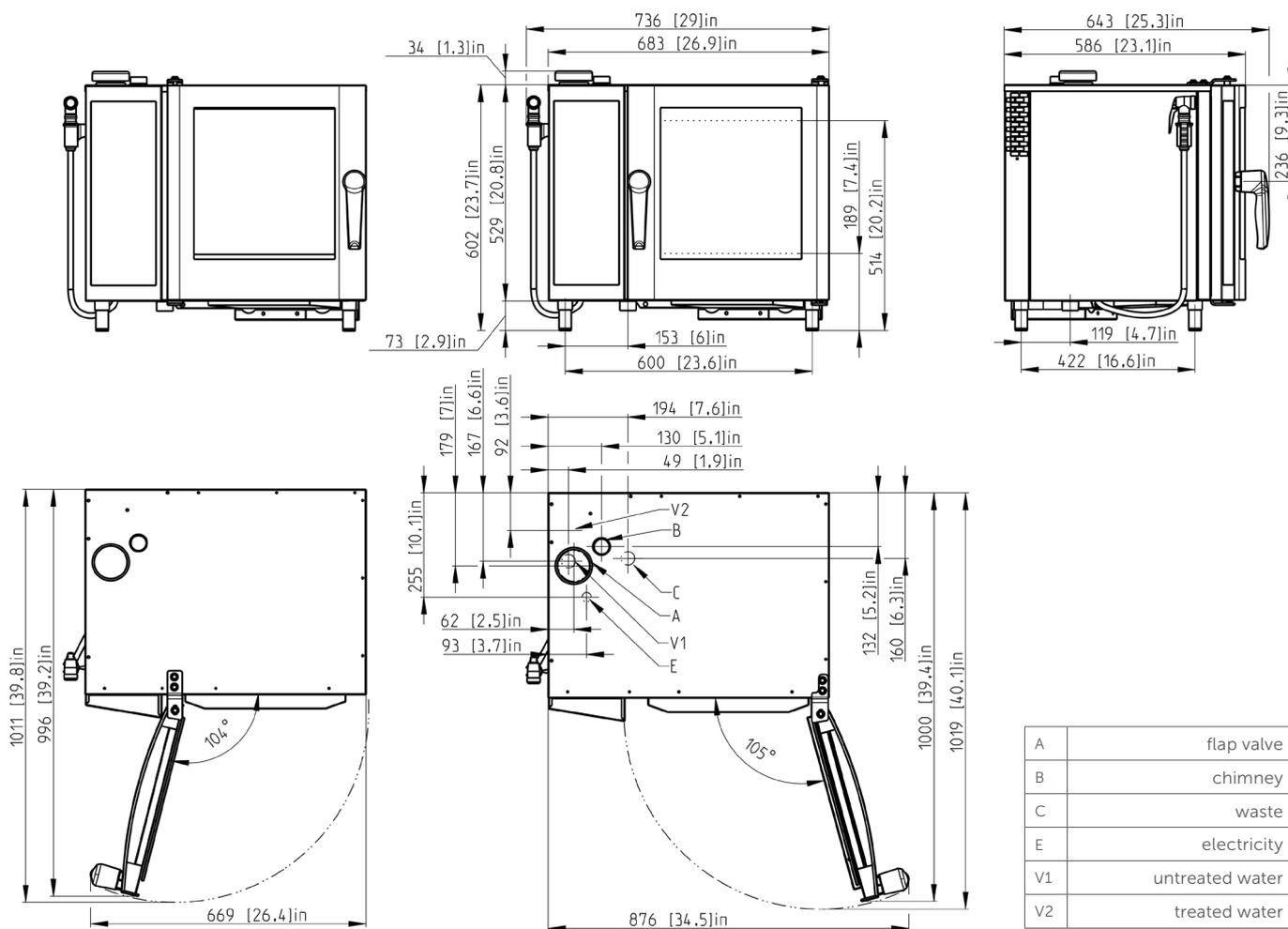
MARINE VERSION**

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

Blue 1011 i, b

i - injection | b - boiler



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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.
- **Rack timing** – Set individual rack times for multi product cooking.
- **AHC (Active Humidity Control)** – 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. Better product visual control.
- **Regeneration/banqueting** – Cook, chill and regenerate to serve more diners in shorter times.
- **Delta T cooking** – Use advanced cooking method to reduce shrinkage on slow roasted meats getting amazing results.
- **Low temperature cooking** – Benefit from less weight loss, better taste.
- **Cook & Hold** – Let it cook and held serving temperature.
- **Golden Touch** – Add a golden-brown, crispy finish with just a touch.
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- **6-point core probe** – Allows foods to be automatically cooked to any desired internal temperature.
- **1000 programs with 20 steps**
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- **Automatic start** – The ability to schedule a delayed start.
- **EcoLogic** – Energy consumption shown right on the screen. Keeps your cost under control.
- **Continuous cooking time option** - Saves your time during busy operations.

Other equipment

- **Active Cleaning** – Low-cost automatic cleaning. No chef's time spent on cleaning any more.
- **Triple 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.
- **Flap valve** – Patented dehumidification system for great colour and crispiness.

* for boiler combi ovens only

- **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.
- **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 an extended life time.
- **Hygienic cooking chamber with round inner corners** – Trouble free maintenance.
- **Hand shower** – External water supply hose with spray nozzle. Extra water source at your disposal.
- **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

- Left door
- Safety door opening in two steps
- Second temperature core probe
- Retractable hand shower
- Connection to the system for power consumption optimization

Optional accessories

- ST 1116 stand with 16 x GN 1/1 racks
- ST 1116 FP flat pack stand with 16 x GN 1/1 racks
- ST 1116 CS stand ST1116 with wheels
- ST 1116 H stand with 22 x GN1/1 racks, height 900 mm
- STAND with place for Holdomat
- STAND with place for blast chiller BC411 or BC511
- VISION VENT condensation hood
- GN ADAPTER for 2 x GN1/2 or 3 x GN1/3
- TRAY HOLDERS with spacing 85, 70 mm or with GN 400/600 racks
- VISION OIL GUN
- VISION SMOKER
- ACCESSORIES – Gastro containers, cleaning agents, water treatments

TECHNICAL DATA

| Model | B 1011 i | B 1011 b |
|-------------------------|-----------------------|-----------------------|
| Technical specification | 2E1011IA | 2E1011BA |
| 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

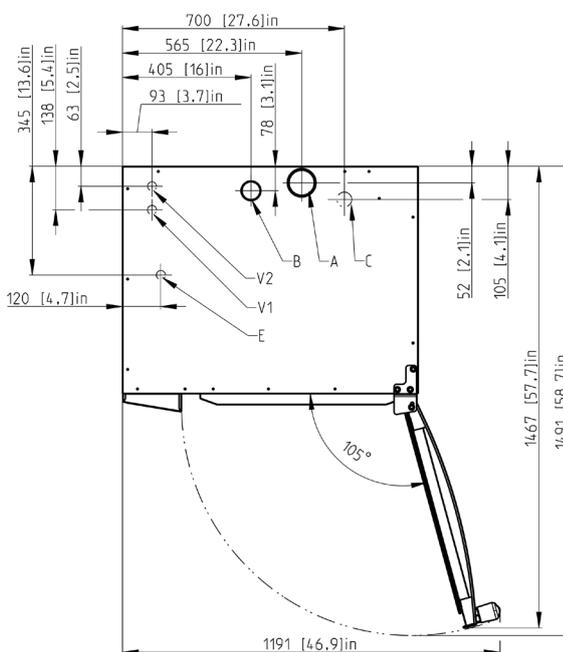
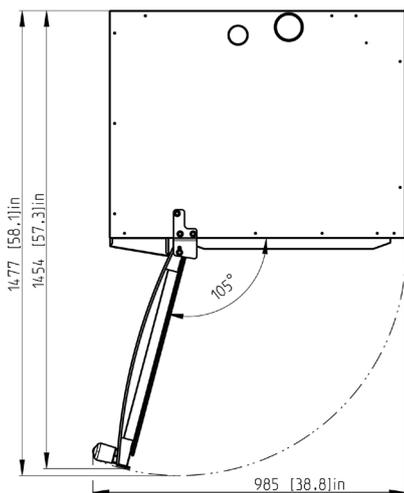
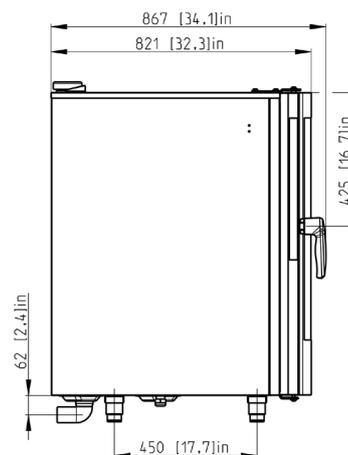
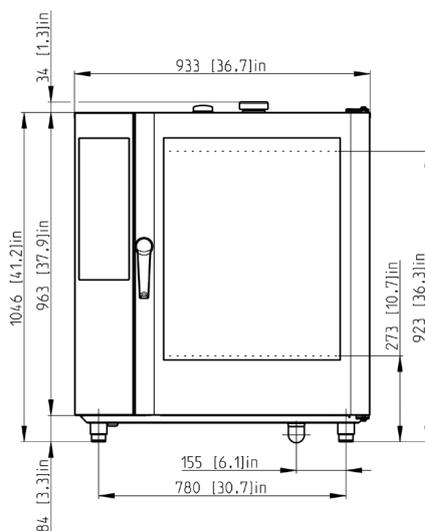
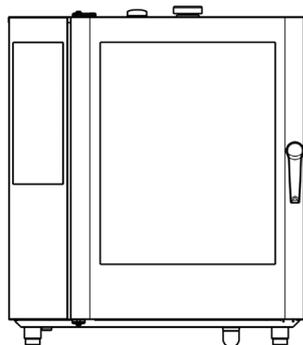
| |
|---------------------|
| 3~/200-208V/50-60Hz |
| 3~/220-240V/50-60Hz |
| 3~/400V/50-60Hz |
| 3~/440-480V/50-60Hz |

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



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

VISION

Blue 2011 i, b

i - injection | b - boiler



UNIQUE BENEFITS



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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.
- **Rack timing** – Set individual rack times for multi product cooking.
- **AHC (Active Humidity Control)** – 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. Better product visual control.
- **Regeneration/banqueting** – Cook, chill and regenerate to serve more diners in shorter times.
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- **1000 programs with 20 steps**
- **Pictograms** – Take a food picture on the main screen. Match it with a program. Touch it to get the desired cooking results repeatedly.
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- **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 right on the screen. Keeps your cost under control.
- **Continuous cooking time option** - Saves your time during busy operations.

Other equipment

- **Tripple 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.
- **Flap valve** – Patented dehumidification system for great colour and crispiness.
- **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.
- **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 an extended life time.
- **Hygienic cooking chamber with round inner corners** – Trouble free maintenance.
- **Hand shower** – External water supply hose with spray nozzle. Extra water source at your disposal.
- **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.
- **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

- Safety door opening in two steps
- Retractable hand shower
- Connection to the system for power consumption optimization

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

* for boiler combi ovens only

TECHNICAL DATA

| Model | B 2011 i | B 2011 b |
|-------------------------|-----------------------|-----------------------|
| Technical specification | 2E2011IA | 2E2011BA |
| 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 | 36,9 kW | 36,9 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

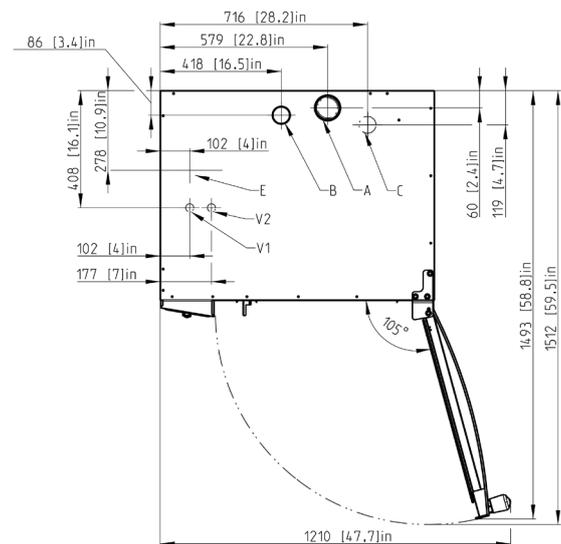
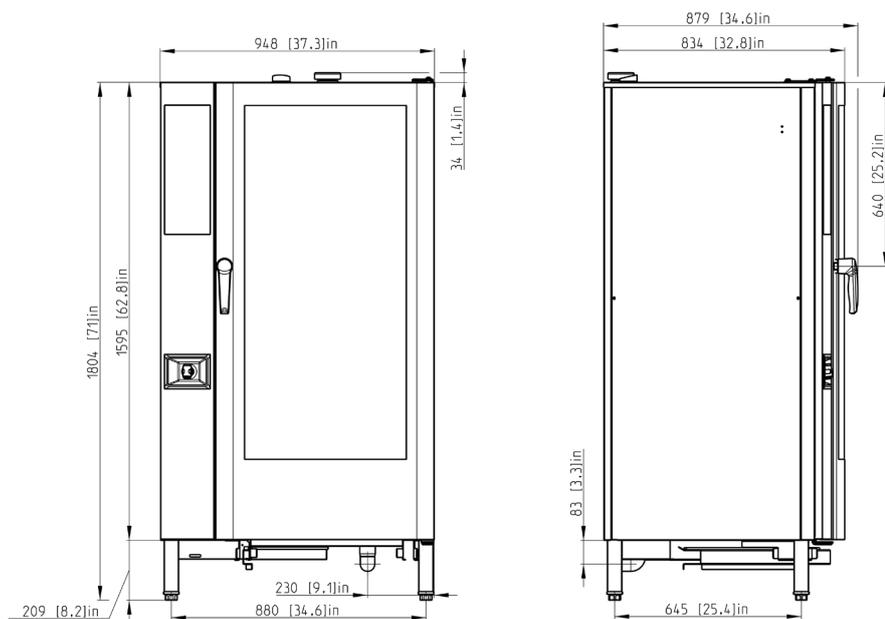
3~/200-208/50-60Hz

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

3~/400V/50-60Hz

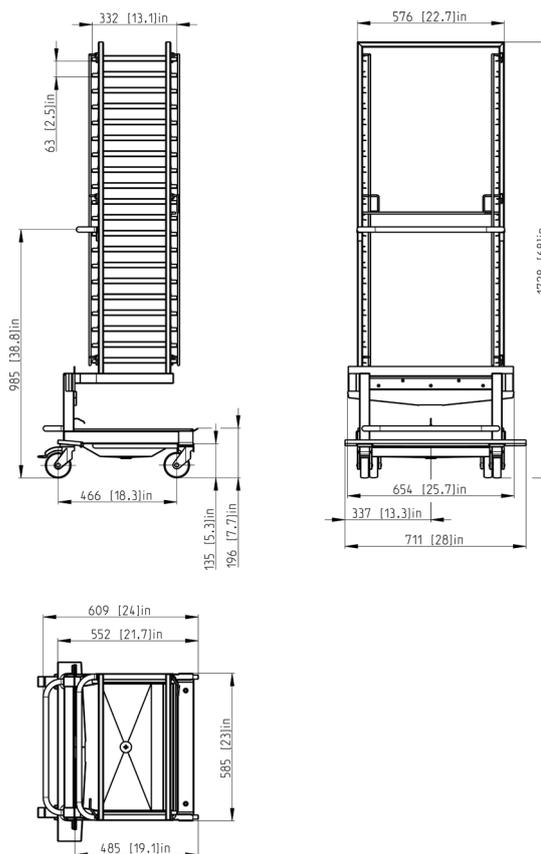
3~/440-480V/50-60Hz

DRAWINGS



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

VO 2011 R



VISION

Blue 2021 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 contain.



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.



My 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. Display response is perfect even with grease or gloved hands. Adapt the main menu to your needs.



Smart Investment

Generates money on savings for you every day. In-buil 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...

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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.
- **Rack timing** – Set individual rack times for multi product cooking.
- **AHC (Active Humidity Control)** – 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. Better product visual control.
- **Regeneration/banqueting** – Cook, chill and regenerate to serve more diners in shorter times.
- **Delta T cooking** – Use advanced cooking method to reduce shrinkage on slow roasted meats getting amazing results.
- **Low temperature cooking** – Benefit from less weight loss, better taste.
- **Cook & Hold** – Let it cook and held serving temperature.
- **Golden Touch** – Add a golden-brown, crispy finish with just a touch.
- **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.

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.
- **6-point core probe** – Allows foods to be automatically cooked to any desired internal temperature.
- **Active Cleaning** – Low-cost automatic cleaning. No chef's time spent on cleaning any more.
- **1000 programs with 20 steps**
- **Pictograms** – Take a food picture on the main screen. Match it with a program. Touch it to get the desired cooking results repeatedly.
- **Learn function** – All cooking adjustments are recorded. At the end you save great results achieved and recall them again when needed.
- **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 right on the screen. Keeps your cost under control.
- **Continuous cooking time option** - Saves your time during busy operations.

Other equipment

- **Tripple 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.
- **Flap valve** – Patented dehumidification system for great colour and crispiness.
- **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.
- **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.
- **Hand shower** – External water supply hose with spray nozzle. Extra water source at your disposal.
- **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.
- **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

- Safety door opening in two steps
- Retractable hand shower
- Connection to the system for power consumption optimization

Optional accessories

VO 2021 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

* for boiler combi ovens only

TECHNICAL DATA

| Model | B 2021 i | B 2021 b |
|-------------------------|-----------------------|-----------------------|
| Technical specification | 2E2021IA | 2E2021BA |
| 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

