

retigo®

Vision

touch the future...



Life around us advances at a fast pace and these advances also have an effect on the catering industry. These days we cannot imagine this environment without combi steamers.

Our **vision** is to introduce a machine, which would help you to **cook, bake, fry, steam and grill** all types of food while satisfying the most stringent hygienic standards and which would offer significant savings of electricity, water, time and purchase price all at the same time. All this has to be accentuated by easy-to-understand controls, easy maintenance and high reliability to satisfy the needs of our customers.

We have been able to meet all these requirements by building a single machine, which has become a truly unique product surpassing the competition in functionality and design.

The time of perfection has arrived. This is the onset of **Retigo VISION**.



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RETIGO VISION is coming...

RETIGO VISION is an unique generation of improved combi steamers, which brings the latest technology to the preparation of the most demanding meals to chefs all over the world. **RETIGO VISION** meets the requirements of all customers and users of combi steamers and presents a great opportunity to serve top quality meals to your customers, who will always be happy to come back to you.



Retigo VISION DESIGN

- Attractive design



Retigo EASY COOKING

- Live your own culinary fantasies



Retigo VISION TOUCH

- Touch the future!



Retigo VISION AGENT

- Your life line, a friend in times of need



UNLIMITED COOKING FANTASIES





Retigo **EASY COOKING**

meat



side dishes



dessert



fish



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.

The choice of the dish type and preparation method

In the first step you will choose the type of meal and the required preparation. You can choose from a total of twelve categories.

The choice of the meal size

You can select whether you will bake the meat in one piece, diced, sliced, etc.

Tuning of colour and cooking degree from rare to well-done

EASY COOKING will not only recommend appropriate temperatures, but also offer the option to adjust the final values – the chamber temperature will affect the colour, the temperature in the meals core will affect the level of the finish.

Everything under control

After the start of the **EASY COOKING** program, you will have a clear view of the cooking process, because you will readily see all important values on the machine's display.

Room for cook's fantasies

In each phase of the cooking process, you will have the option to adjust the preset parameters according to your own needs. **EASY COOKING** does not dictate what to do, but will only recommend suitable parameters. You can change these according to your requirements.

Creation of your own recipes

If you are satisfied with your cooking result, you can save your changes into your own programs thanks to the unique LEARN function, including all changes you have made during the cooking process. Based on the **EASY COOKING** technology you can very easily create an unlimited number of your own programs which suit you best.

EASY COOKING will very quickly become your indispensable friend and will enable even a less experienced chef to achieve superior results. Cooking in a combi steamer has never been easier.



J U S T A T O U C H I S N E E D E D



Retigo **VISION TOUCH**

Unique touch screen panel

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. The unique production technology enables the screen to register the pressure of touch and that means the panel will function perfectly even under the most adverse conditions, which exist in some kitchens.

Very easy controls

The basic navigational screen enables quick program selection, a choice of supplementary functions and the option to switch to manual controls. All control functions are clearly presented with colour 3D icons. All icons located on the control panel are large enough to be easily read and checked. **VISION TOUCH** is therefore easily managed even by users who have had no prior experience with a similar device.

Easy maintenance and long life time

Fast and easy maintenance is a given thanks to a smooth and seamless surface. Special materials will ensure high resistance and a very long **VISION TOUCH** panel life.



EASY COOKING

- Here you will immerse into your cooking fantasies



PROGRAMS

- This icon serves for saving, editing and other work with your programs



MANUAL MODE

- Enables fast and easy manual setting of all parameters



EXTRAS

- The combi steamer will offer you special functions for heat preparation/regeneration of food



ACTIVE CLEANING

- Three drops stand for automatic cleaning of the machine



HELP

- Under the question mark you will find brief instructions for the combi steamer and HACCP software use



SETUP

- Here you have the option to enter the service menu and the user environment



HELPING HAND ANYWHERE AND EVERYWHERE





Retigo **VISION AGENT**

There are no traps waiting for you in the **RETIGO VISION** control menu. However, if you are uncertain about the purpose of a particular function or how to progress further, you can use the services of your virtual friend which will offer assistance to you anytime you may need it. All you have to do is to push the **VISION AGENT** button and then select the function or the 3D icon on the display for which you need an explanation. Within a moment the **VISION AGENT** will show you a brief description of the particular function and relevant tips for further progress.

VISION AGENT functions at all levels of the control menu. No matter where you are, it will always guide you in the right direction, so you don't have to be afraid to experiment even with the most complex functions.





S I M P L I C I T Y I S T H E R U L E . . .





Retigo **TOUCH & COOK**

Work made fun

Are you thinking about making your work with the RETIGO Vision combi steamers faster, simpler and more pleasant? Then you may want to try the **Touch & 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 just touch the picture and the Start button.

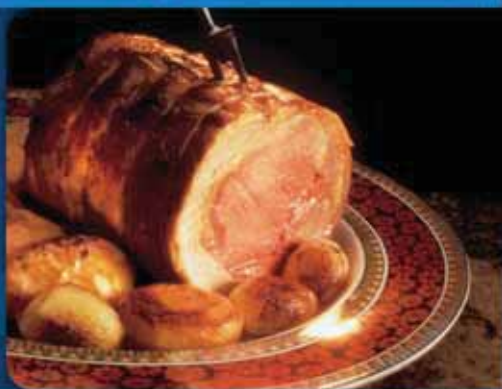
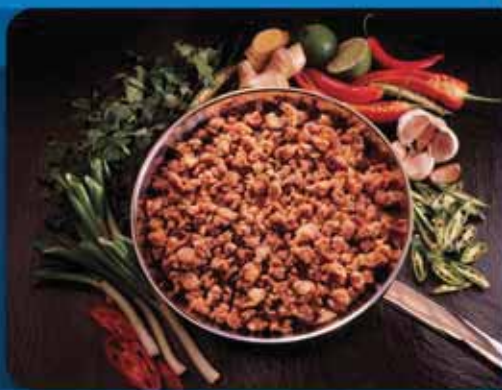
Thanks to the picture menu you yourself create, cooking will become more fun and more importantly, because of **Touch & Cook**, also faster.

Simple maintenance

Pictograms are entered from a USB flash disc. Pictures can be entered in the *.jpg, *.bmp, *.gif and *.png formats. The combi steamer will hold up to 200 of them. You don't have to waste time by adjusting the pictures; the combi steamer will do it for you automatically.

Create your own main menu look

The RETIGO Vision offers a unique option of creating your own operating menu. This is the so called Expert menu. The main screen shows only the Pictograms selected by you and the associated programs. Other functions are hidden under the proper buttons. This way you create your own menu according to your specific needs





ORANGE VISION EXTRA (injection, boiler, gas)

- VISION TOUCH – touch control panel
- ACTIVE CLEANING – automatic cleaning system
- Digital control display
- Hot air 30 – 300 °C
- Combination 30 – 300 °C
- Steaming 30 – 130 °C
- Hygienic cooking chamber
- Bi-directional fan
- Curved door glass
- Regeneration
- Banquet system
- ECO logic
- AutoClima
- Automatic preheating/cooling
- 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
- Halogen lights
- Two position door catch (safety position)
- USB plug in
- LAN – internet communication channel

Unit options

- One point core probe
- Hand shower
- 99 programs with 9 steps
- Left door (valid for 611, 1011 only)
- Safety door opening in two steps
- Flap valve
- 5 ventilator speeds + Fan Stop function (not valid for 623 models)
- * - valid for boiler combi ovens

Two model lines with a wide choice of optional accessories will give you an opportunity to select the combi steamer 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.



Retigo BLUE VISION & ORANGE VISION

BLUE VISION (injection, boiler, gas)

- 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
- LEARN function
- Energy logic
- Fan Stop – immediate stop of ventilator fan when doors open
- Automatic preheating/cooling
- Autoclimate – 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
- Integrated shower
- Two position door catch (safety position)
- Curved door glass
- 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 steamers

perfection in shape...

Sets of the RETIGO VISION



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 kitchens.



	623	611			1011	
Model	B 623 i; O 623 ic	B 611 i; O 611 ic	B 611 b; O 611 bc	B 611 ig; O 611 igc	B 1011 i; O 1011 ic	B 1011 b; O 1011 bc
Energy	electricity	electricity	electricity	gas **	electricity	electricity
Steam generation	injection	injection	boiler	injection	injection	boiler
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
Capacity (optional)		7 trays 400/600	7 trays 400/600	7 trays 400/600	11 trays 400/600	11 trays 400/600
Capacity of meals	30-50	50-150	50-150	50-150	150-250	150-250
Spacing [mm]	65	65	65	65	65	65
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
Weight	65 kg	110 kg	116 kg	132 kg	132 kg	138 kg
Heat power				13 kW		
Total power	4,9 kW (3,3 kW*)	10,2 kW	10,2 kW	0,3 kW	17,6 kW	17,6 kW
Steam generation power			9 kW			12 kW
Gas consumption G20				1,3 m³/hod		
Fuse protection	10 A (16 A*)	16 A	16 A	10 A	32 A	32 A
Voltage	3 N~/400 V/50 Hz	3 N~/400 V/50 Hz	3 N~/400 V/50 Hz	1 N~/230 V/50 Hz	3 N~/400 V/50 Hz	3 N~/400 V/50 Hz
Voltage (optional)	1 N~/230 V/50 Hz	3 N~/230 V/50 Hz	3 N~/230 V/50 Hz		3 N~/230 V/50 Hz	3 N~/230 V/50 Hz
Water connection drain [mm]	G 3/4" 40	G 3/4" 50	G 3/4" 50	G 3/4" 50	G 3/4" 50	G 3/4" 50
Gas connection				G 3/4"		
Temperature	30-300 °C	30-300 °C	30-300 °C	30-300 °C	30-300 °C	30-300 °C

MODELS & SETS



KEY:

B – Blue Vision, O – Orange Vision Extra

i – injection b – boiler, g – gas

* voltage 1 N~/230 V/50 Hz

** gas alternative – natural gas G20 or bottled gas G30
optional flue gas exhaust A₃ (without chimney) or B₁₃ (with chimney)

	1221		2011		2021	
B 1011 ig; O 1011 igc	B 1221 i; O 1221 ic	B 1221 b; O 1221 bc	B 2011 i; O 2011 ic	B 2011 b; O 2011 bc	B 2021 i; O 2021 ic	B 2021 b; O 2021 bc
gas **	electricity	electricity	electricity	electricity	electricity	electricity
injection	injection	boiler	injection	boiler	injection	boiler
11 trays GN1/1	13 trays GN2/1	13 trays GN2/1	21 trays GN1/1	21 trays GN1/1	21 trays GN2/1	21 trays GN2/1
11 trays 400/600	[26 trays GN1/1]	[26 trays GN1/1]			[42 trays GN1/1]	[42 trays GN1/1]
150-250	400-600	400-600	400-600	400-600	600-900	600-900
65	60	60	60	60	60	60
933 x 1 186 x 863	1 105 x 1 353 x 997	1 105 x 1 353 x 997	948 x 1 824 x 871	948 x 1 824 x 871	1 105 x 1 819 x 996	1 105 x 1 819 x 996
154 kg	197 kg	207 kg	221 kg	233 kg	330 kg	344 kg
18 kW						
0,8 kW	35 kW	35 kW	35 kW	35 kW	59,4 kW	59,4 kW
		24 kW		24 kW		48 kW
1,9 m ³ /hod						
10 A	63 A	63 A	63 A	63 A	100 A	100 A
1 N~/230 V/50 Hz	3 N~/400 V/50 Hz	3 N~/400 V/50 Hz	3 N~/400 V/50 Hz	3 N~/400 V/50 Hz	3 N~/400 V/50 Hz	3 N~/400 V/50 Hz
	3 N~/230 V/50 Hz	3 N~/230 V/50 Hz	3 N~/230 V/50 Hz	3 N~/230 V/50 Hz	3 N~/230 V/50 Hz	3 N~/230 V/50 Hz
G 3/4" 50	G 3/4" 50	G 3/4" 50	G 3/4" 50	G 3/4" 50	G 3/4" 50	G 3/4" 50
G 3/4"						
30-300 °C	30-300 °C	30-300 °C	30-300 °C	30-300 °C	30-300 °C	30-300 °C



Ventilator - the option to set five different speeds of the ventilator will ensure perfect results even with the most exotic meals. Both-way rotation will ensure an evenly divided distribution of heat in the whole cooking chamber.

FanStop - an immediate shut off of the ventilator - if the door opens, it significantly reduces the escape of heat and steam from the cooking chamber.

Hygienic cooking chamber - Hygienic cooking chamber with round inside corners enables easy maintenance. A special surface treatment ensures high resistance against rust.

ACM - Automatically adjust the cooking process time to the amount of inserted food, therefore it guarantees the same results regardless of the food amount.

PERFECT DETAILS



THE HANDLE

A robust handle will make your combi steamer door opening and closing easier and more comfortable. A special inside mechanism enables you to open the door by turning the handle left or right and close the door by just a slight push, which is very important during a manoeuvre with full gastronomic containers.



THE DOOR

The specially developed curved front glass is not only a design element, but thanks to an opening between the outside curve and the inside flat glass, it is also a cooling element. The surface of the outside glass is cooled much better.



REMOVABLE PANEL

By simply pulling out the control panel any technician or service worker can comfortably access the electronics of the control unit.



DOUBLE GLASS DOOR

Ensure an excellent thermo insulation and enable easy maintenance.



TEMPERATURE PROBE

A four point temperature probe ensures perfect temperature measurement inside the food. The "T" shape guarantees comfortable use.



INTEGRATED run-off TRAY

Integrated run-off tray under the door for collecting condensed water prevents unwanted dripping.



Program	Length	Retigo Active Cleaner	Recommended use according to the degree of dirt	Energy consumption (kW)	Water consumption (l)
Water rinsing	17 minutes	NO	Cleaning without use of cleaning agent	0,7	20
Basic cleaning	62 minutes	YES - 1 pc	Program suitable for light cleaning	1,35	30
Daily cleaning	83 minutes	YES - 1 pc	Recommended cleaning program for daily use	1,5	40
Extra cleaning	110 minutes	YES - 2 pcs	Intensive program for strong dirt	1,8	50
Manual cleaning	68 minutes	YES - Retigo Manual Cleaner for manual cleaning	Recommended for cleaning without use of the Retigo Active Cleaning system	1,35	30

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 steamers which are equipped with the automatic cleaning system **ACTIVE CLEANING**.

5 Cleaning programs

According to the level of soiling you can choose one of five cleaning programs that will ensure your combi steamer will always be perfectly clean. The cleaning programs differ by length and intensity of cleaning. The basic program only takes about 17 minutes, the longest one 110 minutes.

Retigo Active Cleaner

For perfect results the Retigo Company developed a special cleaning powder Retigo **ACTIVE CLEANER** which is deposited directly to the bottom of the combi steamer cooking chamber. It is supplied in special plastic packages. If the soiling is minor, one half of the package will suffice.

Two in one

The cleaning powder contains both the cleaning and the rinsing component, which makes the necessity to use two different detergent types obsolete.

Savings for you

The **ACTIVE CLEANING** automatic system will deliver significant time and expense savings. The half an hour, which is the minimum one would have to devote to hand cleaning, can be used for another activity, because all you have to do with the automatic system is to select the appropriate cleaning program and deposit the detergent. After the cleaning is finished, the combi steamer will dry itself and after several minutes switch to the stand-by program, which means that the attendant does not have to wait till the program is over.

Longer life time

The regular use of the **ACTIVE CLEANING** automatic system will ensure the perfect condition of the cooking chamber and significantly prolong the life time of the oven.



Communication interface & HACCP analysis

programs



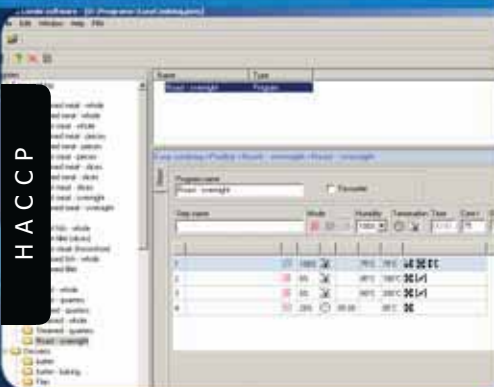
data



USB



HACCP



Communication interface of RETIGO VISION

Virtual communication in today's world is taken for granted. Possibilities are unlimited and the same holds true for the **RETIGO VISION** combi steamer. Not only is it possible to hook-up the machine by the LAN connection (connector RJ45) to a computer or a computer network, but the ovens are also equipped with the USB connector for the use of peripheral devices such as the USB flash memory stick. Thanks to these properties it is possible:

- To assign the combi steamer its own IP address
- To connect through the Internet browser to any distant combi steamer
- Recording and loading of programs, recipes, pictures or melodies through the USB or Internet
- Download and display of **HACCP** data
- Entrance to the service menu from a distant computer (by using a PIN code)
- Update of operating software
- Control of the combi steamer directly from a distant computer
- Error messages display option

HACCP analysis

HACCP is an abbreviation for **Hazard Analysis and Critical Control Points** software, which is used all over the world for preventive measures for assurance of health safety of groceries and meals during all activities associated with production, processing, storage, manipulation, transportation and sale to the end user.

Software from the Retigo Company offers you:

- Download, viewing and storage of data
- Protocol printing, recording of the preparation process, chart printing
- Fast and simple creation of programs
- Display of **HACCP** data directly on the screen of the combi steamer control panel

HACCP data (chamber temperature, food core temperature, selected mode, supplementary functions, but also any events, for instance door opening and closing, change of mode, change of set temperatures, electric supply failure etc.) are automatically stored to the control electronic memory of every device (the memory capacity will hold up to 160 hours of cooking) and it is possible to create a table or a chart using this data.



Retigo BANQUET SYSTEM



The term „**banquet**“ is used to designate common dining during extra ordinary, official or festive occasions, where food and drinks are served to sitting guests. **BANQUET SYSTEM** then means a complex concept, which comprises activities from the raw materials preparation itself, their cooking, cooling, maintaining until regeneration, and then serving the finished meals to the customer.

The Retigo Company offers products, which will in combination with our ovens make your professional approach to this modern dining style very easy.



Banquets trolleys and baskets - will ensure a perfect placement of plates in the combi steamer, the perfect heating of the dish and an easy manipulation with up to 70 plates at the same time.

Retigo thermo covers - will secure a constant temperature of the dish for 20 minutes without any loss of quality.

Our products add flexibility to the output of your culinary establishment and your customers will surely appreciate the professionalism of your personnel.



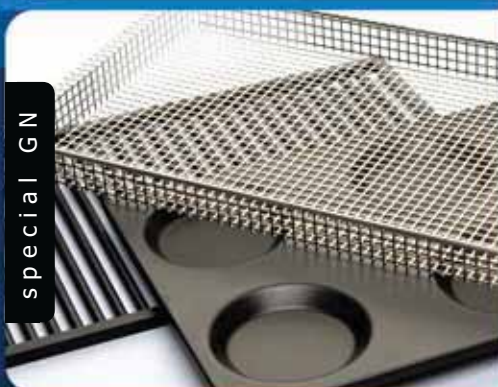


ACCESSORIES

stands



special GN



unusual GN



classical GN



The wide selection of accessories necessary for easy function of the **RETIGO VISION** combi steamer has been well established.

The inseparable parts of **RETIGO VISION** combi steamer are the stands, tables, consoles for the 623 model attachment to the wall, loading trolleys both common and banquet, thermo covers for banquet systems, etc.

There are many possibilities of these products variations and they depend solely on your wishes.

The gastro containers are another necessary type of accessories. Besides the classic stainless steel and enameled gastro containers in various finishes and sizes, we also offer special gastro containers.

Retigo Frit - special fry basket designed for frying of potato fries or similar products in the combi steamer.

Retigo Grill - a teflon grill developed especially for grilling of various meat and vegetable meals.

Retigo Snack - this is a teflon metal sheet with a round moulds, which thanks to its width and surface perfectly distributes heat and this way facilitates extraordinary results in a very short time.

Retigo Bake - baking sheet coated with a thin layer of Teflon, which is ideal for baking bread, but also for frying schnitzels, etc.

We offer more:

- Stainless full and perforated GN – depth 20, 40, 60, 100 mm
- Form for dumplings
- Wire shelving for chickens
- Stainless wire shelving
- Enameled GN and sheets
- Bakery and confectionary sheets 400 x 600 mm

All these kinds of accessories are readily available in dimensions GN 2/3, 1/1, 2/1*. Our professional personnel will assist you with the selection of proper accessories for the needs of your specific establishment. This means you will only purchase accessories you will need.

*- stainless full GN only – depth 40, 60, 100 mm
 stainless perforated GN – depth 60, 100 mm
 enameled GN – depth 40, 60 mm



Energy logic

Low electric energy consumption is achieved by combining several features:

RECUPERATOR

no energy is wasted. This solution ensures that excess heat is reused for preheating of water, which then travels to the cooking chamber, where it changes into steam.

COOKING CHAMBER INSULATION

the cooking chamber is protected by a high quality 40 mm insulation, which ensures minimum heat losses.

DOOR

thermal insulation is perfectly assured by a double door glass.

ELECTRONICALLY CONTROLLED HEATING

the RETIGO Vision has a sophisticated system, which monitors the cooking chamber temperature. After the required temperature is initially achieved, the temperature is then controlled by microprocessors. After that, the temperature is kept on its correct level by impulse heating with minimal energy consumption.

Summary:

Fast temperature reach, small heat losses and air circulation regulation in the cooking chamber all translate into better heat exchange between the food and the environment and consequently into electric energy savings of up to 50% if compared to consumption in regular electric ovens.

Moreover the RETIGO Vision Combi Steamers are up to 25% more efficient in electric energy usage if compared to other steamers currently available on the market.

GREEN ECO SAVINGS



The RETIGO Vision Combi Steamers are machines with the highest energy efficiency on the market worldwide. Water and electric energy consumption coupled with other low operating expenses are so economical that the return of your investment shortens considerably. The RETIGO Vision is thus not only economical but also environmentally friendly.

RETIGO Water Saving System

WSS (water saving system) is a unique cooling system for handling waste steam. The saving solution WSS is based on cooling the waste steam in a special chamber, where the steam condensates while being used for preheating at the same time. This results in only a small volume of cold water to be drained out.

Example of consumption*

Grilled chicken [1,5 kg/ 8 pc.] French fries [2,5 kg]	Water usage [l]
RETIGO	4
The strongest competitor in the marketplace	16

Active cleaning

Washing always brings concerns about water use increase. However, this is not the case with the RETIGO Vision Combi Steamers.

The unique RETIGO Active cleaning automatic washing system works as a closed water circuit. That means the water, the machine is filled with, is not drained right after the first circulation and replaced with new water, but is reused. So you not only save water but also detergent, which has longer time to work because of the circulation.

Usage examples*

Automatic wash	Water usage [l]	Time of washing
RETIGO	17	30 min.
The strongest competitor in the marketplace	39	30 min.

Summary

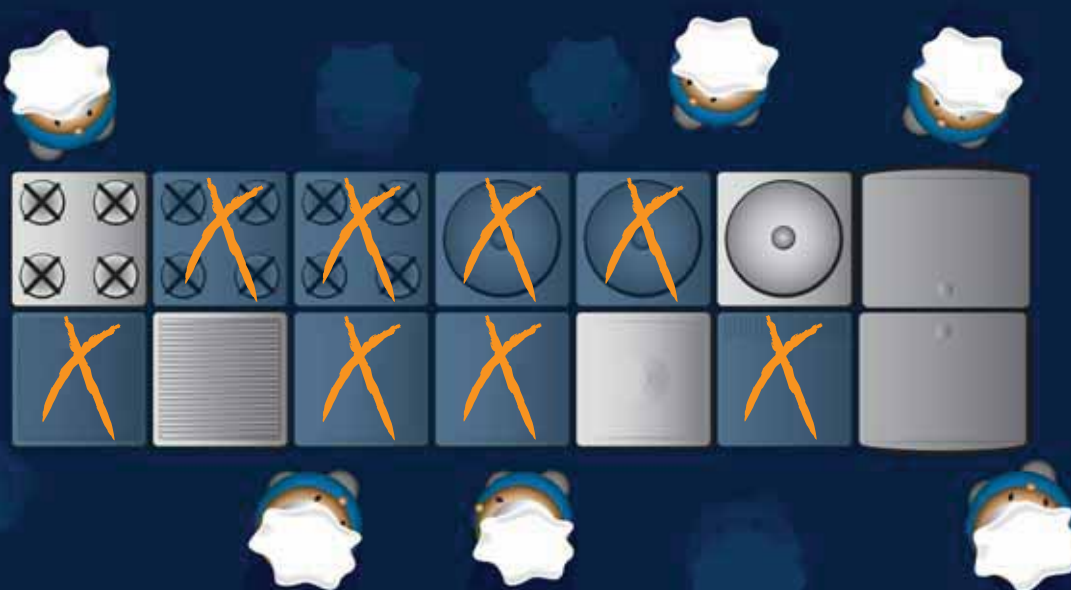
Water usage for steam production is approximately 20 l per hour of steam operation. Compared to cooking in classic boilers this usage is negligible. And compared to other combi steamers on the market, RETIGO Vision achieves 70% lower water consumption thanks to this WSS revolutionary system.

Water consumption in different programs is listed on page 14 of this catalogue.

* These values are true at full capacity operation of the RETIGO Vision 611 in economy mode. Results may vary due to different raw materials and/or technological processes used.



Space and expenses savings in the kitchen with a capacity of 1000 meals daily:



An amortization of the boiler RETIGO BLUE VISION 10 x GN 1/1

	Daily consumption	Annual consumption	Price for entity in EUR	Annual consumption in EUR	Savings %	Total savings in EUR
Meat/kg	20	6 000	6	36 000	15	5 400
Side dish/kg	40	12 000	1,2	14 400	15	2 160
Grease/kg	5	1 500	1,2	1 800	70	1 260
Energy/kW	60	18 000	0,16	2 880	40	1 152
Total savings in EUR						9 972
Investment - Retigo Vision B 1011 b - price in EUR						10 520

Valid for economical food preparation process.



A SMART INVESTMENT

A combi steamer saves a significant portion of your expenses, which can be used to provide better service to your customers.

Boiler and spray system in one

By purchasing the RETIGO Vision Combi Steamer you also receive the spray system and the associated advantages. That means with RETIGO Vision you have the option to continue your cooking even in the case of a boiler system breakdown. No other combi steamer can do this. Other advantage of this unique combination is the option of quickly cooling the food by spraying. Nothing can stop you.



Weight loss saving

When preparing meat in an ordinary hot air oven, weight loss up to 50 % more compared to preparation in a combi steamer.



Savings by cooking in steam

With traditional cooking in water food loses weight, fresh colour and large amounts of minerals and vitamins. It is quite the opposite when you use the steam mode of the combi steamer; all the food nutritional values, weight and colour are preserved. The RETIGO Vision also uses the AutoClima steam control system, which enables it to reach high steam saturation, which further enhances the steam cooking process.



Grease savings

Traditional food preparation is known for its considerable consumption of grease during frying, baking and fritting. On the other hand, RETIGO Vision Combi Steamer uses almost no fat in its cooking process. For instance, it uses only about 0.8 l of oil for preparation of 100 pork steaks in triple jackets. Regular preparation of the same dish would require about 6 l of oil. That means you save approximately 85% of fat.



Saving space

A combi steamer will take about 1 m² of space and at the same time replaces several technological appliances.



Save time and work

By switching to combi steamers you also save your precious time. Thanks to their principle, the RETIGO combi steamers save you a big part of your expenses. You can thus achieve higher returns on your resources and consequently get more for your customer, who will be happy to come back for more.



COMPARISON CHART

A detailed overview of all **RETIGO VISION** models will assist your decision in meeting your requirements.

	i – injection		b – boiler			i – injection		b – boiler			
Parametres	Blue Vision	Orange Vision Extra	Blue Vision	Orange Vision Extra	Parametres	Blue Vision	Orange Vision Extra	Blue Vision	Orange Vision Extra		
special functions					BCS (boiler control system)			●	●		
Easy Cooking	●		●		SDS (service and diagnostic system)	●	●	●	●		
Vision Touch	●	●	●	●	CCS (calcium control system)			●	●		
Vision Agent	●		●		ECD logic	●	●	●	●		
Touch & Cook	●		●		USB plug in		●	●	●		
cooking modes					LAN - internet communication channel	●	●	●	●		
Hot air 30 – 300 °C	●	●	●	●	characteristics						
Combination 30 – 300 °C	●	●	●	●	Curved door glass	●	●	●	●		
Steaming 30 – 130 °C	●	●	●	●	Electric power	●	●	●	●		
special cooking modes					Gas power *	○	○				
Regeneration	●	●	●	●	Microprocessor control	●	●	●	●		
Low temperature roasting cooking	●		●		Hygienic cooking chamber	●	●	●	●		
Delta T roasting cooking	●		●		Halogen lights	●	●	●	●		
Cook & Hold	●		●		Double glass doors preventing heat escape	●	●	●	●		
Banquet system	●	●	●	●	Run off tray under the door for collecting condensed water	●	●	●	●		
Overnight roasting cooking	●		●		Removable door seal	●	●	●	●		
additional functions					Two position door catch *	○	○	○	○		
Manual moistening	●	●	●	●	Integrated shower	●	○	●	○		
Multi speed ventilator fan**	●	○	●	○	IPX 5 shield	●	●	●	●		
Bi-directional fan	●	●	●	●	Left door*	○	○	○	○		
Ventilator fan timing	●		●		One extra tray**	●	●	●	●		
Flap valve	●	○	●	○	Trays modification GN 400/600*	○	○	○	○		
Temperature core probe	●	○	●	○	Accessories						
Second temp. core probe	○		○		Combi steamer model	623	611	1011	1221	2011	2021
Autoclima – steam saturation control	●	●	●	●	Loading trolley				●	●	●
Fast cooling of cooking chamber	●	●	●	●	GN holders with stand. spacing	●	●	●			
Automatic preheating cooling	●	●	●	●	Banquet system			○	○	○	○
QV (quick view)	●		●		Flat pack stand	○	○	○			
Separate rack timing	●		●		Stainless steel stand	○	○	○			
LEARN function	●		●		Stainless steel stand with wheels	○	○	○			
Automatic start	●	●	●	●	Stand with place for Holdomat		○	○			
Fan Stop – immediate stop of ventilator fan when doors open**	●	○	●	○	Stand with place for blastchiller		○	○			
operation systems					GN Adapters		○	○			
1000 programs with 20 steps	●		●		Console for wall installation	○					
99 programs with 9 steps		○		○	Tray holders with spec. spacing		○	○			
Cooking process programming	●	●	●	●	Loading trolley with spec. spacing				○	○	○
Name of program	●	●	●	●	Vision Vent hood		○	○			
Active Cleaning	●	●	●	●	Gastro containers	○	○	○	○	○	○
Semiautomatic cleaning	●	●	●	●	Cleaning agents, Water softeners	○	○	○	○	○	○
WSS (water saving system)	●	●	●	●							
ACM (automatic capacity management)	●		●								

● - standard accessories ○ - optional accessories * valid for 611 and 1011 ** not valid for 623 models

SERVICE FOR CUSTOMERS

assistance



service



hot line



training



Customer service after the sale is an important part of our business philosophy.

After the **RETIGO VISION** machine purchase we offer professional training by our chefs, who will not only demonstrate the use of the **RETIGO VISION** combi steamer, but also answer all your questions about this modern technology.

Another service we offer is processing of your telephone or e-mail questions, which are dealt with by our Retigo product function and service experts.

The **RETIGO VISION** machines are warranted for 12 - 24 months (6 months for bulbs, rubber sealing and glass damage), provided that the installation has been done by an authorized company and the machine has been used in accordance with the appropriate instructions, which are part of every Retigo product delivered.

Our strong points are:

- Wide sales and service network all over the world
- Product selection assistance just for you
- 3 – 4 weeks delivery time
- Product delivery to the customer
- Installation of the unit by qualified professional
- Training by a professional Retigo company chef
- Expert advisory (culinary, service) HOT LINE
- Fast service
- 12 - 24 month warranty (6 month warranty for bulbs, rubber sealing and glass damage)
- After-warranty service, replacement parts guaranty



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