

# *Combi Ovens*

## Steam Combi Ovens



THE HEART OF THE MODERN KITCHEN

retigo<sup>®</sup>



# Love at first sight

## CONTENT:

Love at first sight .....	1
A menu for you .....	2 - 3
Comfort MasterChef .....	4
Efficient cooking .....	5
Production line and sets .....	6 - 7
Model characteristics .....	8 - 9
Technical details .....	10 - 11
Active cleaning .....	12
HACCP Analysis .....	13
Banquet system and accessories .....	14 - 15
The Retigo system .....	16 - 17
Smart investment .....	18 - 19
Service to customers .....	20
Comparison chart .....	21

*M*ake your job easier by replacing your old machines with modern RETIGO technology.

RETIGO combi ovens make it possible to prepare different types of food while meeting all hygiene rules and requirements at the same time.

In RETIGO combi ovens, you can cook, simmer, roast, fry, dry, preserve and regenerate any type of food. When using RETIGO technology, minerals, vitamins, and other nutritional values are preserved.

In addition to the great food quality, RETIGO combi ovens save you money because of their low energy and water consumption and the substitution of many cooking devices.



There are a few things we cannot live without and many things which make our lives richer.

RETIGO

# A menu for you

Write cooking and entertainment using Retigo technology.

**ACHIEVE GREAT COOKING RESULTS BY CHOOSING ONE OF THE THREE BASIC MODES:**



**HOT AIR COOKING MODE: 30 – 280°C**

In this mode, food is prepared using hot air which circulates evenly in the cooking chamber at a maximum temperature of 280°C. Usage: roasting, grilling, frying and baking.



**COMBINED COOKING MODE: 50 – 280°C**

This mode combines the advantages provided by steam and hot air. It is primarily used for the preparation of all types of meat (it minimizes weight loss and enables the attainment of juiciness). The maximum temperature is 280°C.



**STEAM COOKING MODE: 30 – 130°C**

This is the ideal mode for cooking potatoes, dumplings, rice, vegetables, eggs, beef and smoked meat. This mode enables one to take advantage of so called BIO steaming – steaming at a low temperature range with minimal loss of weight, flavor, vitamins and minerals. The nutritional value of the food is ensured.

# Comfort MasterChef

MasterChef is born when using the new technology behind the combi oven.

## THE INNOVATIVE LINE OF COMBI OVENS ALONG WITH THEIR MANY NEW FUNCTIONS CONTRIBUTES TO EXCELLENT COOKING RESULTS.

- ACM** (automatic capacity management)  
Automatically adjusts the cooking time to the amount of food to compensate for increases or decreases in the amount of food.
- PROGRAMMING**  
This function represents a significant simplification in work for less experienced cooks. With the push of a button, outstanding cooking results are attained for frequently made dishes. Up to 200 installed programs with 5 steps can be programmed and locked, which makes kitchen work easy and entertaining.
- GRAPHIC DISPLAY**  
The graphic display allows constant control over the stage of food preparation. Displayed data, including HACCP data, visually inform the chef about the cooking process.
- ACTIVE CLEANING**  
The integrated automatic cleaning system makes the cleaning of the machine highly comfortable. Customers do not have to waste time with hard, manual cleaning yet the combi oven always stays clean.
- MAGIC BUTTON**  
This is a fully multifunctional button that makes operating a combi oven easy and innovative. It substitutes redundant control panel buttons, which often confuse the user.
- AUTOMATIC PREHEATING**  
Ensures the optimal preheating of the combi oven before the cooking process begins.

# Efficient cooking

- LOW TEMPERATURE ROASTING**  
Low temperature roasting is the most economical way to cook using hot air. It is done in two phases: in the first phase, the meat roasts at a temperature of 120°C (surface is closed). In the second phase, the meat is cooked for several hours until it is well done.
- DELTA T ROASTING, COOKING**  
This ensures a constant difference between the temperature at the core of the meat and the cooking chamber. The cooking process is finished when the preset core temperature is reached. As a result, the meat is evenly done, juicy and weight loss is minimal.
- CORE TEMPERATURE PROBE**  
For the precise control of the temperature inside meat or food containing raw eggs – destruction of disease causing bacteria (salmonella). This is important for the analysis of critical control points (HACCP).
- FLAP VALVE**  
The flap valve is designed for the quick release of unwanted moisture from the cooking chamber.
- SETTING OF FAN CYCLE**  
During this mode, the proper circulation of hot air inside the cooking chamber can be set. This is useful primarily for extended roasting/cooking time or maintaining foods at serving temperature.
- HALF SPEED FAN ROTATION**  
The air circulation inside the cooking chamber can be decreased to half speed. This setting is often used when baking light pastry products or during extended roasting/cooking times.
- REGENERATION**  
This mode ensures an optimal climate inside the cooking chamber for re-heating of chilled meals. When this mode is utilized, meals can be reheated directly on plates and served immediately due to the RETIGO banquet system.
- RAPID COOLING**  
This mode is important when a rapid decrease in temperature inside the cooking chamber is needed. An example of this is preparing meat at 160°C followed by preparation of a side dish at 99°C.
- AUTOMATIC START**  
Save energy, time, weight loss and labor costs thanks to the automatic start. Just choose the low temperature roasting mode and preset for the start of the evening. The next day, when you come to work, the food is done.

# Production line and sets

## 623 pi, si, ci

Capacity	6 trays GN2/3
Capacity of meals	30-50
Spacing	65 mm
Dimensions (WxHxD)	650 x 578 x 571 mm
Weight	65 kg
Total power	4.9 kW (3.3 kW*)
Steady state power	2 000 W
Fuse protection	10 A (16 A*)
Voltage	3N~/400V/50Hz
Voltage (optional)	1N~/230V/50Hz
Water connection/drain	G 3/4" / 40 mm

## 611 pi, si, ci, pb, sb, cb, pg, sg, cg

Capacity	6 trays GN1/1
Capacity of meals	50-150
Spacing	65 mm
Dimensions (WxHxD)	920 x 787 x 791 mm
Weight	110 kg
Total power	10.2 kW
Steady state power	3 000 W
Steam generation power	9 kW
Fuse protection	16 A
Voltage	3N~/400V/50Hz
Water connection/drain	G 3/4" / 40 mm

### PARAMETERS FOR GAS (g) MODELS:

Dimensions (WxHxD)	920 x 1062 x 791 mm
Heat power	14 kW
Gas consumption	1.4 m <sup>3</sup> / hr
Electro-power	800 W
Voltage	1N~/230V/50Hz
Gas connection	G 3/4"

## 1011 pi, si, ci, pb, sb, cb, pg, sg, cg

Capacity	10 trays GN1/1
Capacity of meals	150-250
Spacing	65 mm
Dimensions (WxHxD)	920 x 1037 x 791 mm
Weight	140 kg
Total power	17.6 kW
Steady state power	4 000 W
Steam generation power	12 kW
Fuse protection	32 A
Voltage	3N~/400V/50Hz
Water connection/drain	G 3/4" / 40 mm

### PARAMETERS FOR GAS (g) MODELS:

Dimensions (WxHxD)	920 x 1312 x 791 mm
Heat power	17 kW
Gas consumption	1.8 m <sup>3</sup> / hr
Electro-power	800 W
Fuse protection	16 A
Voltage	1N~/230V/50Hz
Gas connection	G 3/4"



## 1021 pi, si, ci, pb, sb, cb

Capacity	10 trays GN2/1
Capacity of meals	300 - 400
Spacing	65 mm
Dimensions (WxHxD)	1171 x 1037 x 903 mm
Weight	220 kg
Total power	29.8 kW
Steady state power	7 000 W
Steam generation power	20 kW
Fuse protection	50 A
Voltage	3N~/400V/50Hz
Water connection/drain	G 3/4" / 50 mm

## 2011 pi, si, ci, pb, sb, cb

Capacity	20 trays GN1/1
Capacity of meals	400 - 600
Spacing	65 mm
Dimensions (WxHxD)	1025 x 1804 x 878 mm
Weight	310 kg
Total power	35 kW
Steady state power	7 000 W
Steam generation power	24 kW
Fuse protection	63 A
Voltage	3N~/400V/50Hz
Water connection/drain	G 3/4" / 50 mm

### Model marking:

p	practic
s	standard
c	comfort
i	steam generation inside the cooking chamber
b	steam generation in a boiler with self cleaning system
g	gas combi oven
*	valid for voltage 1N~/230V / 50Hz

### Steam combi ovens sets:

(DOES NOT APPLY TO GAS COMBI OVENS)

611	611
611	1011
611	RG/HC
RG/HC	RG/HC

RG/HC = regenerator / holding cabinet

# Model characteristics

## Standard

### STANDARD si, sb, sg

- Hot air 30 - 280°C
- Combination 50 - 280°C
- Steaming 99 - 130°C
- BIO steaming 30 - 98°C
- Regeneration
- 100 programs with 5 steps
- Autoklima-control of steam saturation
- Automatic start mode
- Core temperature probe
- Manual moistening
- Rapid cooling of the cooking chamber
- Halogen lights
- Double glass doors which open
- Hygienic cooking chamber
- Microprocessor control
- Removable door seal
- Two position door catch (safety position)
- Bi-directional fan
- Time setting from 1 min. to 24 hrs.
- Integrated shower
- ON/OFF mode
- WSS (water saving system)
- SDS (service and diagnostic system)

#### OPTIONAL:

- Flap valve
- HACCP set

## Practic

### PRACTIC pi, pb, pg

- Hot air 30 - 280°C
- Combination 50 - 280°C
- Steaming 99 - 130°C
- BIO steaming 30 - 98°C
- Regeneration
- Manual moistening
- Halogen lights
- Double glass doors which open
- Hygienic cooking chamber
- Microprocessor control
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- Time setting from 1 min. to 24 hrs.
- Integrated shower
- WSS (water saving system)
- SDS (service and diagnostic system)

#### OPTIONAL:

- Flap valve
- Core temperature probe
- HACCP set

## Comfort

### COMFORT ci, cb, cg

- Hot air 30 - 280°C
- Combination 50 - 280°C
- Steaming 99 - 130°C
- BIO steaming 30 - 98°C
- Regeneration
- Low temperature roasting/cooking
- Delta T roasting/cooking
- ACM (automatic capacity management)
- 200 programs with 5 steps
- Display of program in use
- Graphic display
- Quick view
- Setting of fan cycle
- Two speed motor
- Two water inlets
- Removable door seal
- Flap valve
- Three point core temperature probe
- Autoklima – control of steam saturation
- Automatic start mode
- Manual moistening
- Rapid cooling of the cooking chamber
- Halogen lights
- Double glass doors which open
- Hygienic cooking chamber
- Microprocessor control
- Two position door catch (safety position)
- Bi-directional fan
- Time setting from 1 min. to 24 hrs.
- Integrated shower
- ON/OFF mode
- WSS (water saving system)
- SDS (service and diagnostic system)

#### OPTIONAL:

- HACCP set
- Winding shower (for 611 and 1011 el.)
- Active cleaning (automatic cleaning)



# Technical details



- A controlled flap valve for the quick release of unwanted moisture from the cooking chamber helps make the food delicious and crispy.



- The automatic setting of the fan cycle interval is useful primarily for extended roasting/cooking time or maintaining foods at serving temperature.



- A three point core temperature probe ensures precise control over prepared food and limits the risk of undercooking.



- Left or right door option.



- Tilting control panel enables easy entrance for technicians and maintenance personnel.



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

## • WSS - WATER SAVING SYSTEM

The revolutionary technology of waste steam cooling reduces total water consumption significantly.

## • ENERGY LOGIC

The heat from waste steam is used to preheat the water needed for repeated steam generation. Thanks to this system, electricity consumption decreases significantly.

## • AUTOKLIMA

Regulation of moisture inside the cooking chamber from 0 to 100% ensures the best environment for any food preparation process.

## • BCS - BOILER CONTROL SYSTEM

A microprocessor constantly checks the boiler and if a serious problem arises, it switches to the direct injection steam generation so the cooking process can be finished.

- The double glass doors ensure an excellent thermo insulation and enable easy maintenance.

## • CCS - CALCIUM CONTROL SYSTEM

The automatic control of boiler's calcification provides a timely report about the necessity to decalcify.

## • AUTOMATIC BOILER SELF CLEANING

Once a day, the boiler is automatically filled with water and emptied afterwards to wash off unsettled particles.

## • SDS - SERVICE AND DIAGNOSTIC SYSTEM

This system provides an automatic evaluation of microprocessor error reports.

## • ACM

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

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

*At Retigo, we continually strive for innovation and product development to provide premium products.*



# Active cleaning

Through the art of the Active Cleaning experience the rebirth of your combi oven to bring the pure taste to all food.

Manual cleaning is a thing of the past. It is time to let the machine clean itself due to the automatic cleaning system, which allows you to enjoy your free time.

It is so simple! By pressing one button, a combi oven takes care of the cleaning process itself and after it is finished turns off automatically.

No need for hard manual labor during which you are exposed to aggressive cleaning agents because all detergents are dispensed automatically from the attached containers. Furthermore, the empty containers are easily replaceable.

There are 7 different cleaning programs to choose from. The length and intensity of the cleaning is adjusted according to the degree of dirt inside the cooking chamber. For example, if cleaning program no.3 is used daily, the monthly expenses will be only 39 EUR. On top of that, you will save up to 15 hours of labor while the cleanness of your combi oven is guaranteed.

Program	Length	Detergent	Rinsing agent	Recommended use according to the degree of dirt	Expenses
Step 1	6 minutes	NO	NO	cleaning without use of cleaning agents	0,1 EUR
Step 2	45 minutes	YES	YES	program suitable for light dirt	0,8 EUR
Step 3	45 minutes	YES (double)	YES (double)	recommended cleaning program for daily use	1,3 EUR
Step 4	65 minutes	YES	YES	multiple cleaning program for stronger dirt	2,3 EUR
Step 5	80 minutes	YES	YES	intensive multiple program for strong dirt	3 EUR
Step 6	120 minutes	YES	YES	prolonged intensive cleaning for very strong dirt	2,3 EUR
Step 7	180 minutes	YES	YES	cleaning program used for extreme dirt	3,1 EUR

# HACCP Analysis

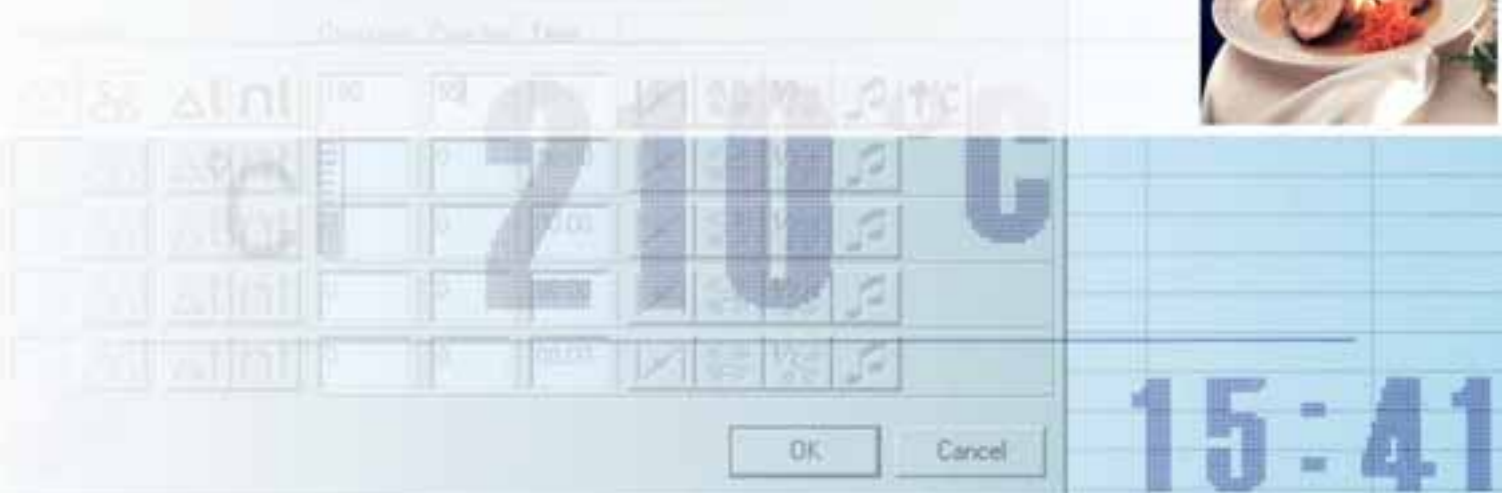
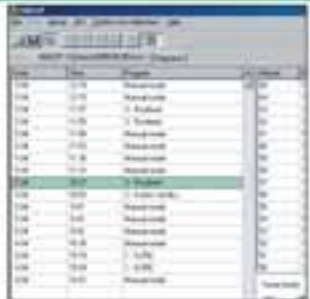
Precise control requires the precision of RETIGO HACCP SOFTWARE.

## HACCP (Hazard Analysis Critical Control Points)

A critical control points system was created based on National Aeronautics and Space Administration (NASA) requirements, which wanted to provide safe food for their astronauts. Later on, HACCP norms were implemented into the food service industry in order to eliminate food bacteria contamination and possible health risks for boarders in canteens and customers in restaurants. Thanks to the RETIGO HACCP SOFTWARE, which can be applied to all RETIGO combi ovens, prepared meals are absolutely safe, therefore customers are not exposed to any health risks.

## CHARACTERISTICS OF THE RETIGO HACCP SOFTWARE:

- The software enables the reading, downloading, saving and analysis of HACCP data.
- Fast and simple creation of programs.
- HACCP data displays directly on the combi oven's control panel screen.
- Included is a preparation process protocol and graphs print option.
- Distance control – a chef using a computer connected to a combi oven has precise control over the cooking process from his office (can start and lock a program to prevent any interference).
- During the food preparation process, the following values are recorded every minute: cooking chamber and core probe temperature, chosen cooking mode, additional cooking functions, outside interference (opening and closing of doors, changing of modes and preset values, power loss, etc.)
- Retigo offers one HACCP software package for all RETIGO machines (steam combi ovens, blast chillers, regenerators).
- Up to 160 hours of HACCP data can be saved automatically into the machine's memory module during the food preparation process.



# Banquet system and accessories

*S*ome people say that quality is more important than quantity.  
At RETIGO, we combine both.

## RETIGO BANQUET SYSTEM

Use the RETIGO banquet system to warm up chilled meals directly on plates. This technique makes it possible to serve many guests in a short time (useful during catering events – balls, celebrations, weddings). Plates are placed on specially designed banquet trolleys and inserted into a combi oven. After the serving temperature is reached, the trolleys are covered with a Retigo thermo cover, which holds the proper temperature of food for up to 20 min. Thanks to an easy partnership with banquet trolleys, food can be transported and served right at the table. Therefore, the Retigo banquet system becomes a sophisticated serving system suitable for any social event.



*C*hoose from a wide range of Retigo accessories designed to make your kitchen completely equipped.

## WE OFFER ACCESSORIES FOR A COMPLETE KITCHEN

Every customer has the option to choose from a large variety of enameled and stainless steel GN containers, special dumpling forms, bakery and confectionery sheets, grades, stands, holders, consoles for wall installation of the 623 combi oven, RETIGO banquet thermo covers, loading racks and trolleys, water softeners and cleaning detergents. In order to choose the proper accessories to fit your kitchen, Retigo professional personnel are always prepared to help you so you invest in only the accessories you really need.



# The Retigo system

Only a precise combination leads to perfection.

## RETIGO SYSTEM

Use the Retigo system to cover all the cooking processes in your kitchen - cooking, maintaining foods at serving temperature, blast chilling / shock freezing and warming.

Utilize the advantages of the RETIGO system:

- obtain two separate cooking chambers, which can be used for food preparation - for example, the meat is prepared in a combi oven and the side dish in a regenerator
- full-use of the Cook & Chill concept
- cook the food in advance and regenerate before serving to speed up the service and widen the menu
- guaranteed hygiene and safety - all RETIGO equipment can be connected to the RETIGO HACCP SOFTWARE which makes HACCP data control simple
- minimize your expenses and save time using the RETIGO SYSTEM

## COOK & HOLD

Meals that cannot be served immediately are stored in a holding cabinet at serving temperature. Setting the required temperature and humidity will provide for constant quality and taste of the meals up until serving.

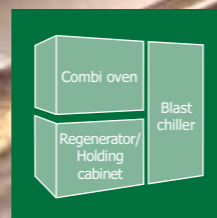
## COOK & CHILL

This is a suitable solution for a situation where serving needs to be postponed. According to a prepared plan, a greater quantity of meals are cooked in advance and chilled afterwards. In the chilled condition, the meals can be stored up to 5 days until the moment they are served. The meals must be reheated immediately before serving in a regenerator or steam combi oven.

Model	HC 10	HC 10i	RG 10	RG 10i
<b>Energy</b>	electricity	electricity	electricity	electricity
<b>Steam generation</b>		direct injection		direct injection
<b>Capacity</b>	10 x GN1/1	10 x GN1/1	10 x GN1/1	10 x GN1/1
<b>Capacity of meals</b>	200 - 300	200 - 300	200 - 300	200 - 300
<b>Spacing</b>	80 mm	80 mm	80 mm	80 mm
<b>Dimensions (WxHxD)</b>	920 x 787 x 790 mm	920 x 787 x 790 mm	920 x 787 x 790 mm	920 x 787 x 790 mm
<b>Weight</b>	140 kg	140 kg	140 kg	140 kg
<b>Total power</b>	3.3 kW	3.3 kW	9.8 kW	9.8 kW
<b>Fuse protection</b>	16A	16A	16A	16A
<b>Voltage</b>	1N~/230V/50Hz	1N~/230V/50Hz	3N~/400V/50Hz	3N~/400V/50Hz
<b>Water connection/drain</b>		G 3/4" / 40 mm		G 3/4" / 40 mm
<b>Temperature</b>	30 - 90°C	30 - 90°C	30 - 140°C	30 - 140°C

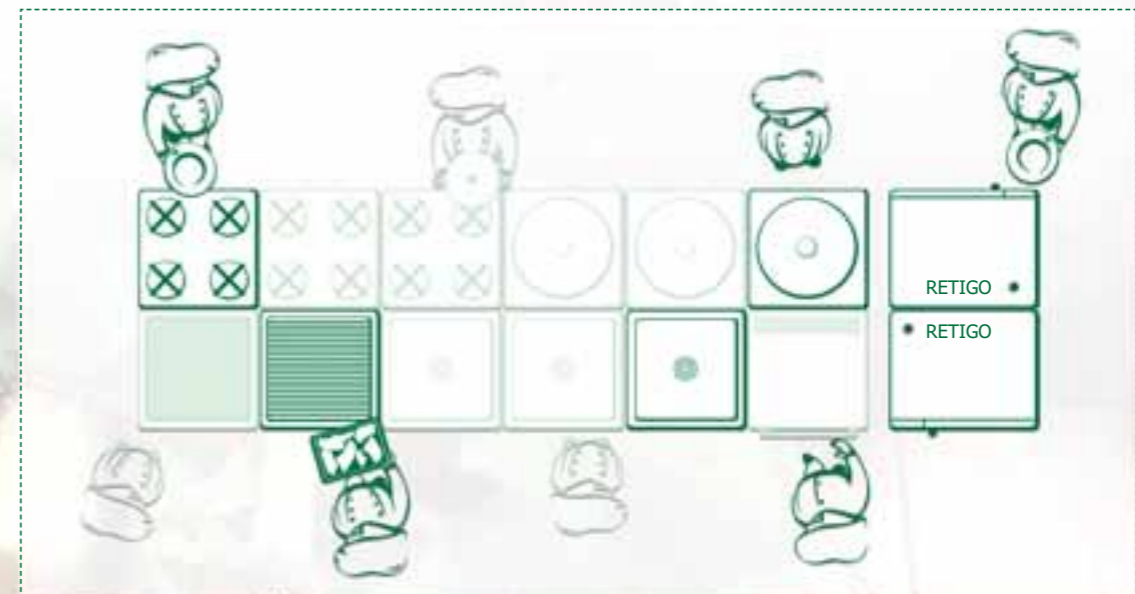
Model	BC 511	BC 511-ST	BC 1011	BC 1411	BC 2011
<b>Capacity</b>	5 x GN1/1	5 x GN1/1	10 x GN1/1	14 x GN1/1	20 x GN1/1
<b>Chilling capacity</b>	18 kg	18 kg	30 kg	50 kg	75 kg
<b>Freezing capacity</b>	9 kg	9 kg	20 kg	30 kg	42 kg
<b>Spacing</b>	70 mm	92 mm	75 mm	67 mm	
<b>Dimensions (WxHxD)</b>	784 x 900 x 800 mm	1250 x 850 x 700 mm	800 x 1800 x 825 mm	800 x 2025 x 825 mm	900 x 2180 x 1150 mm
<b>Remote unit dimensions</b>					950 x 550 x 700 mm
<b>Total power</b>	950 W	950 W	2500 W	3000 W	3200 W
<b>Fuse protection</b>	16 A	16 A	16 A	16 A	16 A
<b>Voltage</b>	1N~/230V/50Hz	1N~/230V/50Hz	3N~/400V/50Hz	3N~/400V/50Hz	3N~/400V/50Hz
<b>Coolant</b>	R 404 A	R 404 A	R 404 A	R 404 A	R 404 A



# A smart investment

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

SPACE AND EXPENSES SAVINGS IN THE KITCHEN WITH A CAPACITY OF 1000 MEALS DAILY:



### WEIGHT LOSS SAVING:

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



### COOKING IN STEAM:

If food is boiled in water, the fresh color, minerals, vitamins and weight is boiled out. On the other hand, when cooking in steam, the nutrition value, color, and weight of the food remains unchanged.



### FAT SAVINGS:

During traditional frying, a large amount of grease is needed. When frying in a combi oven, almost no grease is necessary, food preparation costs are cut and meals are healthier.



### ENERGY SAVINGS:

A rapid warm up of the cooking chamber together with sufficient thermo insulation and even circulation of the hot air inside the cooking chamber results in 50% on energy savings.



### LOW WATER CONSUMPTION:

Water consumption when cooking in steam is approx. 20 liters an hour. Compared to traditional boiling, this consumption is minor.



### SPACE SAVINGS:

The combi oven's base is approx. 1sqm, yet it substitutes for many cooking devices.



### TIME AND LABOR SAVINGS:

The RETIGO combi oven helps you to prepare high quality foods rapidly so you save precious time.

### An amortization of the RETIGO combi oven 10 x GN1/1

	Daily consumption	Annual consumption	Price for entity in EUR	Annual consumption in EUR	Savings %	Total savings in EUR
Meat / kg	20	6000	5	30 000	15	4 500
Side dish / kg	40	12 000	1	12 000	15	1 800
Grease / kg	5	1 500	1	1 500	70	1 050
Energy / kW	60	18 000	0,14	2 520	40	1 008
<b>Total savings in EUR</b>						<b>8 358</b>
<b>Investment – RETIGO DIGITAL 1011 cb – price in EUR</b>						<b>8 300</b>

Valid for economical food preparation process.

# Service to customers

At Retigo, our goal is to keep our customers happy with our products and lifetime service.

After a combi oven purchase, training from a professional RETIGO cook is recommended in order to obtain practical information about how to work with the combi oven.

We offer technical training directly on our company premises during which all necessary information for maintenance and service of our equipment is presented.

You can contact our qualified personnel by phone or mail to ask and discuss any matter concerning our machines.

We provide a 2 year warranty on the entire machine including the door sealing.

## RETIGO Ltd. is proud to provide service to its customers

- worldwide network of RETIGO authorized dealers
- quick and professional service
- consultation for those looking to purchase the proper combi oven model
- delivery time 2 – 4 weeks
- transport of equipment to customers
- company cook practical training
- warranty and after warranty services
- spare parts on stock guaranteed
- accompanying services
- cook and service hot line

# Comparison chart

parameters	g - gas; i - direct steam generation			b - boiler steam generation			parameters	g - gas; i - direct steam generation			b - boiler steam generation		
	practic	standard	comfort	practic	standard	comfort		practic	standard	comfort	practic	standard	comfort
<b>cooking modes</b>							Hygienic cooking cabinet	●	●	●	●	●	●
Hot air	●	●	●	●	●	●	Halogen lights	●	●	●	●	●	●
Combination	●	●	●	●	●	●	Double glass door	●	●	●	●	●	●
Steaming	●	●	●	●	●	●	that limits the heat escape	●	●	●	●	●	●
BIO steaming	●	●	●	●	●	●	Run off tray under the door	●	●	●	●	●	●
<b>special functions</b>							for collecting condense water	●	●	●	●	●	●
Regeneration	●	●	●	●	●	●	Removable door seal	●	●	●	●	●	●
Low temperature cooking/roasting			●			●	Two position door catch	●	●	●	●	●	●
Delta T cooking/roasting			●			●	Winding shower**			○			○
Cooking with a core probe	○	●	●	○	●	●	Integrated shower for easy cleaning	●	●	●	●	●	●
<b>additional functions</b>							IPX 5 shield	●	●	●	●	●	●
Manual moistening	●	●	●	●	●	●	<b>programming</b>						
Two speed motor	●	●	●	●	●	●	Cooking process programming		●	●		●	●
Bi-directional fan	●	●	●	●	●	●	Simple adjustment of created programs		●	●		●	●
Flap valve	○	○	●	○	○	●	Name of program		●	●		●	●
Three point core probe			●			●	200 programs with 5 steps		●	●		●	●
Autoklima (steam saturation control)			●			●	100 programs with 5 steps		●	●		●	●
Rapid cooling	●	●	●	●	●	●	<b>HACCP</b>						
Automatic preheating			●			●	Cooking process data display			○			○
Automatic start option		●	●		●	●	Protocol print option	○	○	○	○	○	○
ON/OFF mode	●	●	●	●	●	●	Saving of data	○	○	○	○	○	○
QV (quick view)			●			●	Simple creating of cooking programs		○	○		○	○
<b>operation systems</b>							Error list display	○	○	○	○	○	○
Active (automatic) cleaning			○			○	External control of cooking process	○	○	○	○	○	○
WSS (water saving system)	●	●	●	●	●	●	Memory module 160hrs.	○	○	○	○	○	○
ACM (automatic capacity system)			●			●	<b>accessories</b>						
BCS (boiler control system)			●			●	Combi ovens	623	611	1011	1021	2011	
SDS (service and diagnostic system)	●	●	●	●	●	●	Loading trolley					●	
CCS (calcium control system)			●			●	GN holders	●	●	●			
Energy logic	●	●	●	●	●	●	Loading rack for GN			○	●		
<b>characteristics</b>							Loading rack for banquet s.			○	○		
Electric combi oven	●	●	●	●	●	●	Loading trolley for banquet s.					○	
Gas combi oven*	●	●	●	●	●	●	Stainless steel stand	○	○	○	○		
Direct steam generation	●	●	●	●	●	●	Stainless steel stand for AC		○	○			
Boiler steam generation			●			●	Console for wall installation	○					
Temperature range 30 – 200°C	●	●	●	●	●	●	Gastro containers	○	○	○	○	○	
Elektronic, microprocessor control system	●	●	●	●	●	●	Baking sheets	○	○	○	○	○	
Left door*	○	○	○	○	○	○	Dumpling forms	○	○	○	○	○	
							Water softeners	○	○	○	○	○	

\*\* valid for 611 and 1011 electric

\* valid for 611 and 1011

○ optional accessories

● standard accessories



A detailed overview of all Retigo models will assist your decision in meeting your requirements.

We guide you through life



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