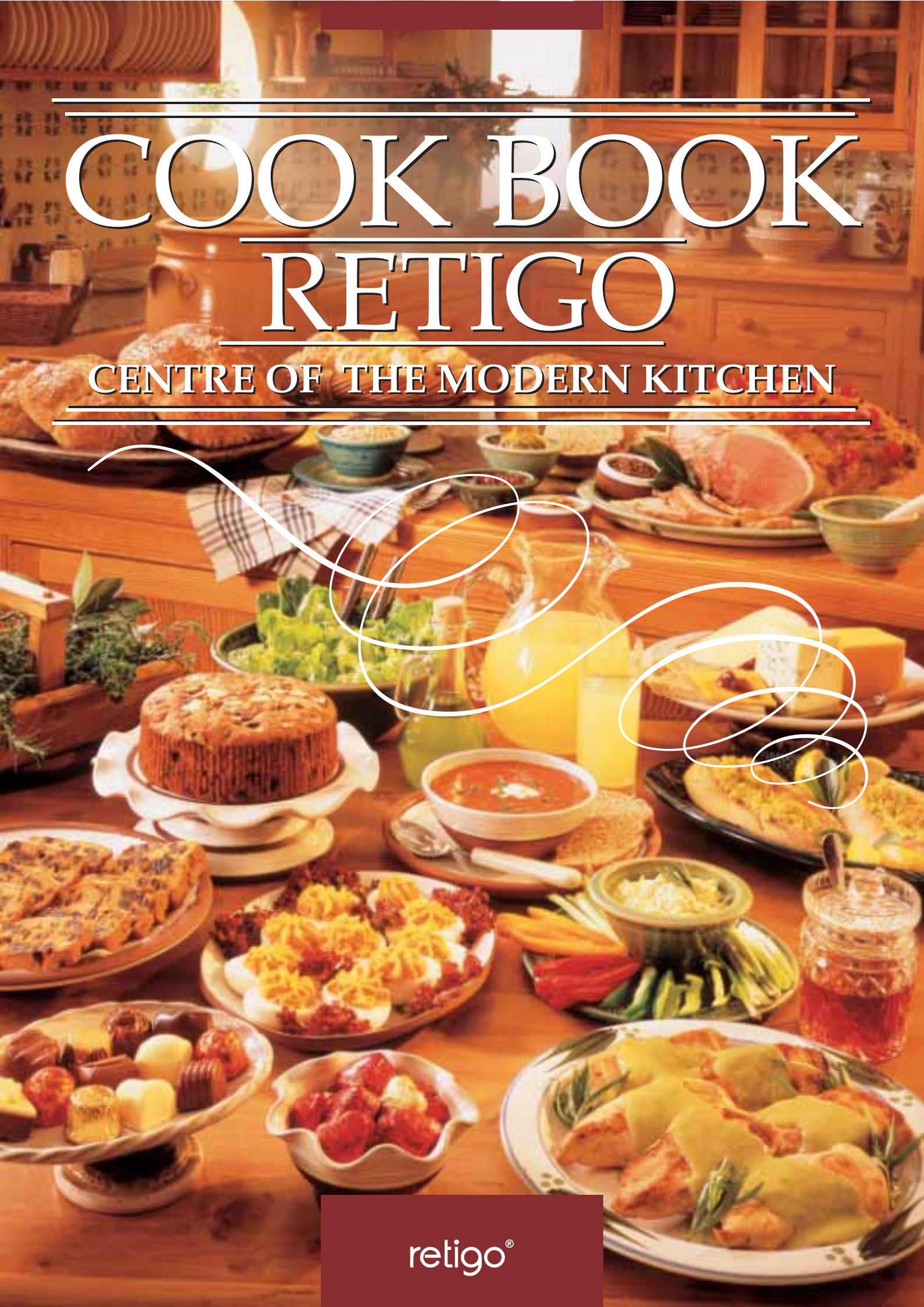

COOK BOOK

RETIGO

CENTRE OF THE MODERN KITCHEN



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Before cooking, it is necessary to preheat the convection oven. Start cooking when the first temperature described in the recipe is reached. Recommended times and temperatures do not have to be exact. It is possible to reach similar results while using different culinary procedures.

CZECH KITCHEN - MEAT

• **Roast pork (whole)**

Salt and season the meat and put it on the 40 mm stainless steel container. Insert it into the preheated Retigo convection oven that is set to 99°C, steam for 10 minutes + the second phase, combination, 160°C, 80% moisture for 70 minutes. If not satisfied with the meat color, add hot air, 15 minutes, 210°C. The core probe temperature should be between 93 - 95°C. The preparation time depends on the quality and size of the meat.

• **Stewed pork (whole)**

Salt and season the meat and put it on the 100 mm stainless steel container. Put the container into the preheated Retigo convection oven that is set to 99°C, steam for 10 minutes + the second phase, combination, 160°C, 80% moisture for 80 minutes. The core probe temperature should be 93-95°C. When seasoned, it is possible to use the grease from meat as gravy.

• **Caraway seed pork (cubes)**

Put cubes on the 65 - 100 mm stainless steel container. Salt and season them with caraway seeds and put them into the preheated Retigo convection oven that is set to 140°C, combination, 40% moisture for 30 minutes. Meanwhile, prepare the onion roux and thicken it with flour and spice. The sauce and meat is then strained. Continue with combination 160°C, 60% moisture for 30 minutes. Cook the meat until it breaks apart easily.

• **Steak and gravy (pot roast, cutlet)**

Pound and season cut meat. Put it on the 20 - 40 mm enameled or stainless steel container and insert it into the preheated Retigo convection oven that is set to 210°C, hot air for 15 minutes. Meanwhile, prepare the onion roux and thicken it with flour and spice. Put sliced meat on the 100 mm stainless steel container, pour it with the sauce and cook it in combination, 160°C, 60% moisture, until it breaks apart easily (approx. 30 - 70 min).

• **Pork / beef scrolls**

Roll up the scrolls (one does not need to use a thread or toothpick) and stack them next to each other on the 100 mm stainless steel container. Put them into the preheated Retigo convection oven that is set to 200°C, hot air for 15 min. Meanwhile, prepare a thick seasoned onion sauce and strain it. Cook the scrolls in the combination at 160°C, 60% moisture for approx. 60 minutes.

• **Roast (grilled) pork knuckle**

Prepared meat is put on grill or gastro stainless steel container. Put it into the preheated Retigo convection oven that is set to 120°C, combination, 80% moisture, 80 minutes. Then spread the knuckles with oil and grill spice. Continue with combination, 165°C, 40% moisture for 25 minutes.



• **English roast veal**

Pickled meat is put on a greased stainless steel container. Put it into the preheated Retigo convection oven and place the core probe to the centre of meat. Set the core probe temperature to 55 - 60°C, combination, 20% of moisture. Cook until the core probe temperature is reached.

• **Skewer**

We can prepare it in two ways:

1. "À la minute" - meat has to be prepared and packed. Put it in the preheated Retigo convection oven that is set to 210°C, hot air for 10 minutes.
2. Using "school catering" technology - put it into the preheated Retigo convection oven set to 140°C, combination, moisture 60% for 30 minutes.

• **Goulash (beef, pork)**

Put meat cubes on the 100 mm stainless steel container. Set combination to 130°C, 60% moisture for 30 minutes. After 15 minutes, stir occasionally. Then prepare a seasoned goulash sauce.

We can proceed in two ways:

1. Pour roux (not thick) onto the meat and cook it until it breaks apart easily. When the meat is done, take it out, pour the sauce to the larger vessel, make it thick (use flour), season it and boil.
2. Once the sauce is thickened and seasoned, pour it on the meat and cook it until the meat breaks apart easily.

Both varieties are prepared in combination at 150°C, moisture 60%. The time depends on the quality and size of meat (approx. 45 - 75 min). The second method is advantageous because the thick sauce is boiled along with the meat, which saves time.

• **Ground meat (forcemeat)**

Put portions on the gastro stainless steel container so they do not overlap. Insert it into the preheated Retigo convection oven that is set to 140°C, combination, 60% moisture for 30 minutes. It is also possible to shorten the time of combination and roast at higher temperature in hot air.

• **Roast forcemeat**

Make rolls from grounded, seasoned meat and put them onto the gastro stainless steel container. Put it into the preheated Retigo convection oven that is set to 140°C, combination, 80% moisture for 45 minutes. During the preparation, pour the meat with water. Then set hot air, 210°C for 15 minutes and open valve.

• **Fried cutlets**

Breaded cutlets are put next to each other on the gastro stainless steel container and spread with oil. Then they are put into the preheated Retigo convection oven that is set to 220°C, hot air for 15 minutes. It is not necessary to turn the cutlets.



- **Fried hamburger**

Put the portions on a greased enameled container and insert it into the preheated Retigo convection oven that is set to 140°C, combination, 20 % moisture for 20 minutes. By using this technology, the meat will be well done. If different colour of hamburgers is needed, choose hot air, 210°C for 20 minutes, opened valve.

- **Roast chicken**

Cut chickens into portions and put them on the 40 mm stainless steel container. Salt and season them and insert them into the preheated Retigo convection oven that is set to 140°C, combination, 60% moisture for 20 minutes + the second phase, hot air, 210°C for 20 minutes, opened valve.

- **Grilled chicken**

Put whole chickens on grates. Place the gastro stainless steel container below to catch the dripping fat. The preparation is similar to that of roast chicken.

- **Grilled chicken wings**

Seasoned wings are spread on the grill and inserted into the preheated Retigo convection oven that is set to 140°C, combination, 60% moisture for 15 minutes + the second phase, hot air, 210°C, 15 minutes.

- **Boiled smoked meat**

If the meat is wrapped in gauze, it is better to take it off right away. Put the meat on the perforated gastro container. Next, put it into the preheated Retigo convection oven that is set to 99°C, steam for 80 minutes. If bouillon for soup is needed, put the gastro stainless steel container on the bottom of the convection oven.

- **Roast beef**

Salt and season beef pieces and put them onto the gastro stainless steel container. Insert it into the preheated Retigo convection oven that is set to 99°C, steam for 10 minutes. Meanwhile, prepare the sauce with which is poured over the meat. Choose combination, 160°C, 60% moisture for approx. 100 minutes.

- **Grilled fish**

Salt and season the fish and put it on the enameled gastro container. Insert it into the preheated Retigo convection oven that is set to 140°C, combination, 20% moisture for 20 minutes. If the fish is frozen, the preparation time is prolonged. It is recommended to use red pepper spice, which gives the fish a nice colour.



SIDE DISHES



- **Baked potatoes**

Boiled sliced potatoes are put on the enameled gastro container and inserted into the preheated Retigo convection oven that is set to 220°C, hot air, 15 - 20 min. Potatoes need to be turned up during baking. It is recommended to use red pepper with oil, which improves baking.

- **Boiled potatoes**

Sliced potatoes are put on the 65 - 100 mm perforated container. Add salt and insert it into the preheated Retigo convection oven that is set to 99°C, steam for approx. 35 minutes (depends on size and amount).

- **Stewed rice**

3 kg of washed rice are put onto the 100 mm stainless steel container (2kg in 65 mm). Put 1 liter of water for 1 kg of rice, salt and grease. Insert it into the preheated Retigo convection oven that is set to 99°C and steam for 45 minutes. Finally, mix the rice with fork.

- **Boiled vegetables**

Sliced vegetables are boiled in perforated containers. If seasoned, use full gastro stainless steel container. Insert it into the preheated convection oven that is set to 99°C and steam for 20 - 30 minutes.

- **Chips / fries**

Fries are put on the enameled gastro container and inserted into the preheated Retigo convection oven that is set to 220°C, hot air, 10 - 15 min. Fries need to be turned up during baking. It is recommended to use red pepper with oil, which improves baking.

- **Dumplings (Czech style)**

Dumplings are put on the perforated stainless steel container or on the special dumpling container and inserted into the preheated Retigo convection oven that is set to 99°C, steam, 20 - 25 min.



BAKED GOODS



- **Frozen flaky pastries**

Put pastry on a greased (or use baking paper) enameled gastro container, brush them with mixed eggs and insert them into the preheated Retigo convection oven. Choose hot air, 210°C for 10 minutes + the second phase, 195°C, combination, 20% moisture for 5 minutes.

- **Pastries (e.g. apple pie)**

Put pastries on greased enameled gastro container and brush them with milk and mixed eggs. Insert it into the preheated Retigo convection oven that is set to 140°C, hot air for 20 minutes, opened flap + the second phase, hot air, 210°C for 20 minutes.

- **Batters (e.g. sponge cake)**

The batter is spread out on a greased and floured enameled gastro container. Insert it into the preheated Retigo convection oven that is set to 180°C, hot air for 30 minutes. It is possible to use baking paper instead of grease and flour.

- **Puff pastry**

Pastries are spread on enameled gastro container and inserted into the preheated Retigo convection oven that is set to 180°C, hot air for 20 minutes. Spray moisture into the baking area during the opening baking. Open the flap valve for last five minutes.



- **Salmon steak with “baby” carrots, broccoli and fried potatoes**

Put seasoned salmon steaks on grill and insert them into the preheated Retigo convection oven that is set to 160°C, combination, 30% moisture for 6 minutes + the second phase, hot air, 210°C for 9 minutes. Boil vegetables in steam, 99°C for 10 - 15 minutes and fry sliced potatoes at 230°C for 10 minutes. Serve salmon steaks along with vegetables and fried potatoes.

- **Salmon rolls with spinach**

Grind bony salmon fillets. Add spice and cream and mix everything together. Make rolls from the mix and put them on a stainless steel container. Insert it into the preheated Retigo convection oven that is set to 99°C, steam for 8 minutes. Add salt and garlic powder to the fresh or frozen cut spinach. Put it on the stainless steel gastro container and cook it at the same time as the salmon. Serve spinach with sauce and salmon rolls on top.

- **Meatballs in tomato sauce with “Penne” pasta**

Form meatballs from seasoned grounded meat and place them on stainless steel containers. Insert them into the preheated Retigo convection oven set to 140°C, 20% of moisture and 20 minutes + the second phase, 200°C, hot air for 15 minutes. Separately, prepare the tomato sauce adding the grease from the meat. Serve sauce, then meatballs and pasta.

- **Chicken-pork roll with grilled vegetables, port glaceé and mashed potatoes**

Grind the chicken meat, add spice, cream and froth mass. Spread the chicken mass on a food foil, place seasoned pork on it and then roll up. Preheat the Retigo convection oven and set the temperature to 130°C, combination, 60% of moisture. Next, place the core probe to the centre of pork and set the temperature to 65°C. Fry the vegetables on a stainless steel container at 200°C, hot air for 7 minutes. First, glaceé and grilled vegetable are served, then sliced pork and slightly mashed potatoes.



- **Delicious pork roast**

Salt and season the meat and put it on an enameled gastro container. Preheat the Retigo convection oven and set it to 99°C, steam for 10 minutes + the second phase, 160°C, combination, 60% moisture and 92°C set on the core temperature probe that needs to be placed in the centre of the meat. If not satisfied with the colour of the meat, add 15 minutes, hot air, 210°C.

- **Boiled seafood with “baby” carrots, romanesco vegetable and sliced potatoes**

Put frozen sea food on a stainless steel container, sprinkle them with a fish stock and insert them into the preheated Retigo convection oven that is set to 99°C, steam for 15 minutes. Cook the seafood, baby carrots, romanesco vegetables and sliced potatoes at the same time. Vegetables can be seasoned. Serve seafood with vegetables and potatoes. Grace goes at the end.

- **Roast lamb cutlets with vegetables, grilled eggplant and fried potatoes**

Put seasoned lamb cutlets on the grill and brush them with oil. Insert them into the preheated Retigo convection oven that is set to 160°C, combination, 20% moisture for 10 minutes + the second phase, hot air, 210°C for 8 minutes. Cook the salty cut eggplant at the same time. Fry vegetables at 200°C, hot air for 7 minutes. Then spread frozen fried potatoes on a teflon foil that is placed on a gastro container. Spray them with oil and fry them at 230°C for 10 minutes. Serve vegetables and eggplant with a cutlet and fried potatoes.

- **Sirloin of beef with vegetable ragout and mashed potatoes**

Place seasoned steak on the grill and put it into the preheated Retigo convection oven set to 200°C, hot air. Next, insert the core probe to the centre of meat and set it to 70°C. Place sliced vegetables in the greased stainless steel container and put it into the Retigo convection oven (steak is being prepared simultaneously). Next, prepare mashed potatoes. Serve meat, with vegetables and mashed potatoes. Serve the sauce along with the meat.



MENU OF THE RETIGO CHEFS

- **Cherry balls with forest fruit, chocolate glaze and whipped cream**

Coat cherry chocolate sweets in potato dough and form them into a ball like shape. Put them on a perforated stainless steel container and place them into the preheated Retigo convection oven that is set to 99°C, steam for 10 minutes. Warm up the forest fruit and add sugar.

Serve hot fruit cherry balls garnished with a chocolate glaze and whipped cream.

- **“Valašská kyselice” (cabbage soup) with a pastry cap**

Cut bacon and onion and fry it for a minute. Then add cut cabbage, cover it with water and boil. Slice potatoes, mushrooms and sausage. Sliced sausage needs to be browned in oil for a short time. When the sausage is done, add it, together with mushrooms and potatoes, to the cabbage and keep boiling.

After some time add “venison” spice, salt and caraway seeds. Boil until everything is tender. Then mix flour with cream and pour it into the boiling pot to make the liquid thicker. Continue boiling for a minute and then add a bit of sugar, salt, and marjoram. When the soup is done, fill it into cups which are put into the Retigo blast chiller.

When cooling is done, cover cup tops with a pastry cap that is strewn with caraway seeds.

Finally, cups are put into the preheated Retigo convection oven that is set to 180°C, hot air for 13 minutes.

- **Smoked (scrag) neck broiled with piquant potato puree and “baby” carrots**

The smoked neck is slightly boiled, then sliced and put into the gastro stainless steel container covered with foil. Prepare the Nestle potato puree and add grated blue cheese, chive and salt. Fill a decorating bag with puree and spread it over the meat. The potato puree is then whisked with eggs and baked in the preheated Retigo convection oven that is set to 180°C, hot air for 12 minutes. Serve with seasoned baby carrots.

“Enjoy your meal!”



MEAT

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking mode	Moisture %	Temp. °C	Time min.	Core probe °C
Chicken (1,2 kg)	6 x GN2/3	4 pc / 1	4	grill for chicken	combi		140	25	80 - 85
	6 x GN1/1	8 pc / 2	16	& full	▼				
	10 x GN1/1	8 pc / 3	24	container	hot air		210	15	
	10 x GN2/1	8 pc / 6	48	on bottom					
Stuffed chicken breast	6 x GN2/3	8 pc / 6	48	perforated	steam		75	30	72
	6 x GN1/1	12 pc / 6	72	container					
	10 x GN1/1	12 pc / 10	120	40 mm					
	10 x GN2/1	24 pc / 10	240						
Chicken legs 200 g	6 x GN2/3	13 pc / 3	39	grill and stainless steel	combi	50	140	15	
	6 x GN1/1	20 pc / 3	60		▼				
	10 x GN1/1	20 pc / 5	100	container	hot air		210	15	
	10 x GN2/1	40 pc / 5	200	on bottom					
Roast duck (1,9 kg)	6 x GN2/3	1 pc / 3	3	stainless steel	combi		140	40	
	6 x GN1/1	2 pc / 3	6		▼				
	10 x GN1/1	2 pc / 5	10	container	hot air		210	15	
	10 x GN2/1	4 pc / 5	20	40 mm					
Breast of duck	6 x GN2/3	4 pc / 6	24	grill and stainless steel	combi	40	180	25	
	6 x GN1/1	6 pc / 6	36						
	10 x GN1/1	6 pc / 10	60	container					
	10 x GN2/1	12 pc / 10	120	on bottom					
Roast loin of pork	6 x GN2/3	2 kg / 3	6	grill and stainless steel	combi	30	150	65	70
	6 x GN1/1	3 kg / 3	9						
	10 x GN1/1	3 kg / 5	15	container					
	10 x GN2/1	6 kg / 5	30	on bottom					
Neck of pork boneless (3 kg)	6 x GN2/3	3 kg / 2	6	grill and stainless steel	steam	50	99	10	85
	6 x GN1/1	6 kg / 2	12		▼				
	10 x GN1/1	6 kg / 5	30	container	combi		160	90	
	10 x GN2/1	12 kg / 5	60	on bottom					
Schnitzel (100 g)	6 x GN2/3	10 pc / 6	60	enameled	hot air		220	15	
	6 x GN1/1	15 pc / 6	90	container					
	10 x GN1/1	15 pc / 10	150	20mm					
	10 x GN2/1	30 pc / 10	300						
Roast beef (2,5 - 3 kg)	6 x GN2/3	3,5 kg / 3	10,5	grill and stainless steel	hot air		160	65	50
	6 x GN1/1	5 kg / 3	15						
	10 x GN1/1	5 kg / 5	25	container					
	10 x GN2/1	10 kg / 5	50	on bottom					
	20 x GN1/1	5 kg / 10	50						

MEAT

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking mode	Moisture %	Temp. °C	Time min.	Core probe °C
Sliced braised beef (cook with sause in a pan with lid)	6 x GN2/3	2,5 kg / 3	7,5	stainless steel	combi		160	70	75
	6 x GN1/1	4 kg / 3	12	steel					
	10 x GN1/1	4 kg / 5	20	container					
	10 x GN2/1	8 kg / 5	40	100 mm					
Loin of lamb (rare)	20 x GN1/1	4 kg / 10	40						
	6 x GN2/3	2 pc / 2	4	grill and stainless steel	hot air		150	25	60
	6 x GN1/1	4 pc / 2	8	steel					
	10 x GN1/1	4 pc / 4	16	steel					
Joint of mutton (1,8 kg)	10 x GN2/1	8 pc / 4	32	container					
	20 x GN1/1	4 pc / 10	40	on bottom					
	6 x GN2/3	1,8 kg / 2	3,6	stainless steel	combi	50	160	80	78
	6 x GN1/1	3,6 kg / 2	7,2	steel					
Sirloin of veal	10 x GN1/1	3,6 kg / 4	14,4	container					
	10 x GN2/1	7,2 kg / 4	28,8	40 mm					
	20 x GN1/1	3,6 kg / 10	36						
	6 x GN2/3	3 kg / 3	9	grill and stainless steel	combi	50	150	120	75
Shin of veal (2,5 kg)	6 x GN1/1	5 kg / 3	15	steel					
	10 x GN1/1	5 kg / 5	25	steel					
	10 x GN2/1	10 kg / 5	50	container					
	20 x GN1/1	5 kg / 10	50	on bottom					
Rolled stuffed veal (200 gr. wraped in al. foil)	6 x GN2/3	2 pc / 3	6	grill and stainless steel	combi	70	150	110	80
	6 x GN1/1	3 pc / 3	9	steel					
	10 x GN1/1	3 pc / 5	15	steel					
	10 x GN2/1	6 pc / 5	30	container					
Saddle of hare (0,8 kg)	20 x GN1/1	3 pc / 10	30	on bottom					
	6 x GN2/3	10 pc / 3	30	grill and stainless steel	steam		75	25	70
	6 x GN1/1	15 pc / 3	45	steel					
	10 x GN1/1	15 pc / 5	75	steel					
Stuffed saddle of rabbit	10 x GN2/1	30 pc / 5	150	container					
	20 x GN1/1	15 pc / 10	150	on bottom					
	6 x GN2/3	2 pc / 3	6	stainless steel	combi	30	160		65
	6 x GN1/1	4 pc / 3	12	steel					
Boiled smoked meat	10 x GN1/1	4 pc / 5	20	container					
	10 x GN2/1	8 pc / 5	40	40 mm					
	20 x GN1/1	4 pc / 10	40						
	6 x GN2/3	2 pc / 3	6	grill and stainless steel	combi	50	150	60	70
Stuffed saddle of rabbit	6 x GN1/1	4 pc / 3	12	steel					
	10 x GN1/1	4 pc / 5	20	steel					
	10 x GN2/1	8 pc / 5	40	container					
	20 x GN1/1	4 pc / 10	40	on bottom					
Boiled smoked meat	6 x GN2/3	4 kg / 3	12	perforated stainless steel	steam		99	90	
	6 x GN1/1	8 kg / 3	24	steel					
	10 x GN1/1	8 kg / 5	40	steel					
	10 x GN2/1	8 kg / 10	80	container					
	20 x GN1/1	8 kg / 10	80	100 mm					



FISH & SEAFOOD

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking mode	Moisture %	Temp. °C	Time min.	Core probe °C
Live lobster (500-600 gr)	6 x GN2/3	2 pc / 3	6	perforated container 20 mm	steam		99	7-10	60-65
	6 x GN1/1	3 pc / 3	9						
	10 x GN1/1	3 pc / 5	15						
	10 x GN2/1	6 pc / 5	30						
Crayfish in their shells (medium portions)	6 x GN2/3	20 pc / 6	120	perforated container 20 mm	steam		99	5-6	
	6 x GN1/1	30 pc / 6	180						
	10 x GN1/1	30 pc / 10	300						
	10 x GN2/1	65 pc / 10	650						
Whole sea bass (2 kg)	6 x GN2/3	1 pc / 6	6	stainless steel container 20 mm	steam		70	70-75	70
	6 x GN1/1	2 pc / 6	12						
	10 x GN1/1	2 pc / 10	20						
	10 x GN2/1	4 pc / 10	40						
Whole salmon	6 x GN2/3	1,5 kg / 3	4,5	perforated container 20 mm	steam		75	100	70
	6 x GN1/1	2 kg / 3	6						
	10 x GN1/1	2 kg / 5	10						
	10 x GN2/1	4,5 kg / 5	22,5						
Whole trout (300-400 gr.)	6 x GN2/3	4 pc / 6	24	perforated container 20 mm	steam		70	20-30	68
	6 x GN1/1	6 pc / 6	36						
	10 x GN1/1	6 pc / 10	60						
	10 x GN2/1	12 pc / 10	120						
Sea bass escalope (150 gr.)	6 x GN2/3	8 pc / 6	48	perforated container 20 mm	steam		70		65
	6 x GN1/1	12 pc / 6	72						
	10 x GN1/1	12 pc / 10	120						
	10 x GN2/1	24 pc / 10	240						
Fillet of turbon	6 x GN2/3	8 pc / 6	48	perforated container 20 mm	steam		70		65
	6 x GN1/1	12 pc / 6	72						
	10 x GN1/1	12 pc / 10	120						
	10 x GN2/1	24 pc / 10	240						
Defrosted octopus (600-800 gr.)	6 x GN2/3	3,3 kg / 3	9,9	perforated container 20 mm	steam		90	75-80	75
	6 x GN1/1	5 kg / 3	15						
	10 x GN1/1	5 kg / 5	25						
	10 x GN2/1	10 kg / 5	50						
Fish terrine	6 x GN2/3	2,4 kg / 3	7,2	stainless steel container	steam		80	110	75
	6 x GN1/1	4 kg / 3	12						
	10 x GN1/1	4 kg / 5	20						
	10 x GN2/1	8 kg / 5	40						
	20 x GN1/1	4 kg / 10	40						



SNACK & BREAKFAST

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking mode	Moisture %	Temp. °C	Time min.	Core probe °C
Hard-boiled eggs	6 x GN2/3	80 pc / 3	240	perforated container 100 mm	steam		99	12 - 15	
	6 x GN1/1	120 pc / 3	360						
	10 x GN1/1	120 pc / 5	600						
	10 x GN2/1	240 pc / 5	1200						
	20 x GN1/1	120 pc / 10	1200						
Soft-boiled eggs	6 x GN2/3	35 pc / 6	210	perforated container 40 mm	steam		99	6 - 9	
	6 x GN1/1	50 pc / 6	300						
	10 x GN1/1	50 pc / 10	500						
	10 x GN2/1	100 pc / 10	1000						
	20 x GN1/1	50 pc / 20	1000						
Vegetables roviade	6 x GN2/3	1 pc / 3	3	perforated container 40 mm	steam		99		89
	6 x GN1/1	2 pc / 3	6						
	10 x GN1/1	2 pc / 5	10						
	10 x GN2/1	4 pc / 5	20						
	20 x GN1/1	2 pc / 10	20						
Omelettes of every kind (opened valve)	6 x GN2/3	4 pc / 3	12	omelettes container (pan)	hot air		170	13 - 15	
	6 x GN1/1	6 pc / 3	18						
	10 x GN1/1	6 pc / 5	30						
	10 x GN2/1	12 pc / 5	60						
	20 x GN1/1	6 pc / 10	60						
Breakfast sausages	6 x GN2/3	15 pc / 6	90	stainless steel container 40 mm	hot air		180	10 - 15	
	6 x GN1/1	25 pc / 6	150						
	10 x GN1/1	25 pc / 10	250						
	10 x GN2/1	25 pc / 20	500						
	20 x GN1/1	25 pc / 20	500						
Franks	6 x GN2/3	15 pc / 6	90	perforated container 40 mm	steam		80	10 - 15	
	6 x GN1/1	25 pc / 6	150						
	10 x GN1/1	25 pc / 10	250						
	10 x GN2/1	25 pc / 20	500						
	20 x GN1/1	25 pc / 20	500						
Mixed salt biscuits (opened valve)	6 x GN2/3	45 pc / 3	135	stainless steel container 20 mm	hot air		170	20	
	6 x GN1/1	50 pc / 3	150						
	10 x GN1/1	50 pc / 5	250						
	10 x GN2/1	110 pc / 5	550						
	20 x GN1/1	50 pc / 10	500						
Stuffed puff pastry parceles (opened valve)	6 x GN2/3	10 pc / 3	30	stainless steel container 20 mm	hot air		175	35	
	6 x GN1/1	15 pc / 3	45						
	10 x GN1/1	15 pc / 5	75						
	10 x GN2/1	35 pc / 5	175						
	20 x GN1/1	15 pc / 10	150						
Crepes of gratinated mushrooms (opened valve)	6 x GN2/3	4 pc / 3	12	stainless steel container 40 mm	hot air		175	20	
	6 x GN1/1	6 pc / 3	18						
	10 x GN1/1	6 pc / 5	30						
	10 x GN2/1	12 pc / 5	60						
	20 x GN1/1	6 pc / 10	60						



VEGETABLES

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking mode	Moisture %	Temp. °C	Time min.	Core probe °C
Mixed stewed vegetable	6 x GN2/3	1,5 kg / 6	9	perforated container	steam		90	15	
	6 x GN1/1	2,5 kg / 6	15						
	10 x GN1/1	2,5 kg / 10	25	40 mm					
	10 x GN2/1	5,5 kg / 10	55						
	20 x GN1/1	2,5 kg / 20	50						
Stewed broccoli (fresh)	6 x GN2/3	1,5 kg / 6	9	perforated container	steam		90	10	
	6 x GN1/1	2 kg / 6	12						
	10 x GN1/1	2 kg / 10	20	40 mm					
	10 x GN2/1	4,5 kg / 10	45						
	20 x GN1/1	2 kg / 20	40						
Stewed green asparagus (frozen)	6 x GN2/3	1,3 kg / 3	3,9	perforated container	steam		90	20-25	
	6 x GN1/1	2 kg / 3	6						
	10 x GN1/1	2 kg / 5	10	40 mm					
	10 x GN2/1	5 kg / 5	25						
	20 x GN1/1	2 kg / 10	20						
Sliced carrots (3 mm)	6 x GN2/3	1,3 kg / 6	7,8	perforated container	steam		90	15	
	6 x GN1/1	2 kg / 6	12						
	10 x GN1/1	2 kg / 10	20	40 mm					
	10 x GN2/1	4,5 kg / 10	45						
	20 x GN1/1	2 kg / 20	40						
Stewed cauliflower (fresh)	6 x GN2/3	1,5 kg / 6	9	perforated container	steam		90	25-45	
	6 x GN1/1	2,5 kg / 6	15						
	10 x GN1/1	2,5 kg / 10	25	40 mm					
	10 x GN2/1	5 kg / 10	50						
	20 x GN1/1	2,5 kg / 20	50						
Stewed french beans (frozen)	6 x GN2/3	2 kg / 3	6	perforated container	steam		90	10	
	6 x GN1/1	3,5 kg / 3	10,5						
	10 x GN1/1	3,5 kg / 5	17,5	40 mm					
	10 x GN2/1	7,5 kg / 5	37,5						
	20 x GN1/1	3,5 kg / 10	35						
Fresh spinach	6 x GN2/3	0,5 kg / 6	3	perforated container	steam		90	7	
	6 x GN1/1	0,8 kg / 6	4,8						
	10 x GN1/1	0,8 kg / 10	8	40 mm					
	10 x GN2/1	1,6 kg / 10	16						
	20 x GN1/1	0,8 kg / 20	16						
Frozen spinach	6 x GN2/3	1,6 kg / 6	9,6	perforated container	steam		90	10	
	6 x GN1/1	2,5 kg / 6	15						
	10 x GN1/1	2,5 kg / 10	25	40 mm					
	10 x GN2/1	5 kg / 10	50						
	20 x GN1/1	2,5 kg / 20	50						
Mushrooms (sprinkle with lemon juice before cooking)	6 x GN2/3	1,3 kg / 3	3,9	stainless steel container	steam		90	15	
	6 x GN1/1	2 kg / 3	6						
	10 x GN1/1	2 kg / 5	10	65 mm					
	10 x GN2/1	4,5 kg / 5	22,5						
	20 x GN1/1	2 kg / 10	20						



BAKERY & PASTRY & DESSERTS

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking mode	Moisture %	Temp. °C	Time min.	Core probe °C
Fresh bread	6 x GN2/3	10 pc, 100 g / 3	30	enameled	combi	30	210	12 - 15	
	6 x GN1/1	15 pc, 100 g / 3	45	gastro					
	10 x GN1/1	15 pc, 100 g / 5	75	container					
	10 x GN2/1	30 pc, 100 g / 5	150	20 mm					
	20 x GN1/1	15 pc, 100 g / 10	150						
Frozen bread	6 x GN2/3	10 pc, 100 g / 3	30	enameled	hot air		170	20 - 25	
	6 x GN1/1	15 pc, 100 g / 3	45	gastro					
	10 x GN1/1	15 pc, 100 g / 5	75	container					
	10 x GN2/1	30 pc, 100 g / 5	150	20 mm					
	20 x GN1/1	15 pc, 100 g / 10	150						
Puff pastry (opened valve)	6 x GN2/3	1 kg / 3	3	enameled	hot air		175	45	
	6 x GN1/1	1,6 kg / 3	4,8	container					
	10 x GN1/1	1,6 kg / 5	8	20 mm					
	10 x GN2/1	3,2 kg / 5	16	with baking paper					
	20 x GN1/1	1,6 kg / 10	16						
Apple strudel (half speed fan)	6 x GN2/3	1 pc / 3	3	enameled	hot air		180	30 - 40	
	6 x GN1/1	3 pc / 3	9	gastro					
	10 x GN1/1	3 pc / 5	15	container					
	10 x GN2/1	6 pc / 5	30	40 mm					
	20 x GN1/1	3 pc / 10	30						
Mixed savouries (frozen)	6 x GN2/3	0,4 kg / 3	1,2	enameled	hot air		170	15-20	
	6 x GN1/1	0,6 kg / 3	1,8	gastro					
	10 x GN1/1	0,6 kg / 5	3	container					
	10 x GN2/1	1,2 kg / 5	6	20 mm					
	20 x GN1/1	0,6 kg / 10	6						
Baby croissant (frozen)	6 x GN2/3	16 pc / 3	48	enameled	combi	20	150	15	
	6 x GN1/1	24 pc / 3	72	gastro					
	10 x GN1/1	24 pc / 5	120	container					
	10 x GN2/1	48 pc / 5	240	20 mm					
	20 x GN1/1	24 pc / 10	240						
Almond tiles	6 x GN2/3	9 pc / 3	27	enameled	hot air		200	4	
	6 x GN1/1	15 pc / 3	45	gastro					
	10 x GN1/1	15 pc / 5	75	container					
	10 x GN2/1	30 pc / 5	150	20 mm					
	20 x GN1/1	15 pc / 10	150						
Coconut biscuits	6 x GN2/3	28 pc / 6	160	enameled	hot air		135	15	
	6 x GN1/1	42 pc / 6	252	gastro					
	10 x GN1/1	42 pc / 10	420	container					
	10 x GN2/1	84 pc / 10	840	20 mm					
	20 x GN1/1	42 pc / 20	840						
Crème caramel	6 x GN2/3	15 pc / 6	90	enameled	steam		80	30	
	6 x GN1/1	24 pc / 6	144	gastro					
	10 x GN1/1	24 pc / 10	240	container					
	10 x GN2/1	48 pc / 10	480	40 mm					
	20 x GN1/1	24 pc / 20	480						



USE OF GASTRO CONTAINERS

Retigo steam convection ovens are using GN 1/1 gastro containers. Stainless steel gastro containers are full or perforated, there are also grates and enameled containers.

• STAINLESS STEEL GASTRO CONTAINERS

Used for the baking (roasting) of meat and the cooking of side dishes.



• FULL

- containers 40 mm

Roast forcemeat, roast meat, roast fish, stewed fish, duck, goose, cutlets, fish fillets.

- containers 65 mm

Cabbage rolls, stuffed peppers, roast pork, roast beef, rice, baked potatoes, pastries.

- containers 100 mm

Sauce preparation, rice cooking, stewed meat in sauce, a similar use as the 65mm container.

• PERFORATED

- containers 40 mm
- containers 65 mm
- containers 100 mm



Cooking (steaming): potatoes, vegetables, eggs, smoked meat
Warming (steaming): dumplings, sausages, pastries.

• GRATES



• CONTAINERS FOR "CZECH STYLE" DUMPLINGS

boiling of dumplings



KNP 1/1-5
5 dumplings; 500 gr. each

KNP 1/1-5
3 dumplings; 650 - 800 gr. each

Dumpling containers are put into the combi oven every second rack. Recommended number of containers:

type 611	6 pc	type 1011	10 pc
type 1021	20 pc	type 2011	20 pc

Cooking in dumpling containers is advantageous because dumplings retain required shape.

• ENAMELED GASTRO CONTAINERS

Great for frying and baking when food from fricative and yeast dough. In comparison to stainless steel containers, enameled containers have better heat conductivity. Therefore, cakes have better colour from below and dough is well done. Enameled GN has rectangular corners, so it is possible to use "cake's corners."

• Enameled baking sheets

Defrosting of dough, apple rolls, puff pastries, French loafs, rolls.



• containers 20 mm

Biscuits, apple rolls, fried fish fillets, fish fingers.

• containers 40 mm

The use is similar to the 40 mm stainless steel containers. In addition, we use it for fruit cakes and frying.

• containers 65 mm

French potatoes, pastries.



• RECOMMENDED AMOUNT OF GASTRO CONTAINERS

(dining halls, canteens, hospitals, etc.)

Convection oven size:

611

6 pc enameled 40 mm + 3 pc 65 mm
5 pc stainless steel full 100 mm
5 pc perforated 100 mm
1 pc grates

1011

10 pc enameled 40 mm + 5 pc 65 mm
8 pc stainless steel full 100 mm
8 pc perforated 100 mm
2 pc grates

1021

10 pc enameled 40 mm to extent 2/1
5 pc enameled 65 mm to extent 2/1
13 pc stainless steel full to extent 1/1
13 pc grates 2/1 or 4 pc 1/1

2011

20 pc enameled 40 mm
10 pc enameled 65 mm
13 pc stainless full 100 mm
3 pc grates

If you use 1021 convection oven, it is not recommended to use plates 2/1 60 mm, which are designed for common ovens. These plates are made of a coarse plate and they are warm-resistant. Therefore, baking on them is complicated.

The recommended amount of gastro containers for hotels and restaurants is for estimation only.



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