

VISION

retigo®



Blue Vision 1221 i, b - Orange Vision 1221 i, b

General characteristics

- VISION TOUCH - Control touch panel
- Large door handle with two positions for comfort, ease of use and safety
- Curved door glass with cool down function
- Hygienic cooking chamber with rounded inside corners
- Even baking thanks to the bi-directional fan
- Perfect illumination of the cooking chamber by means of halogen lights
- Double glass door that limits the escape of heat
- Run-off tray under the door for collecting condensed water
- Removable door seal
- WSS - water saving system prevents high water consumption in all cooking modes
- Two position door catch (safety position)
- Integrated shower for easy cleaning which does not use softened water
- SDS - service and diagnostic system- automatic evaluation of microprocessor error reports
- IPX5 protection
- BCS - boiler control system*
- CCS - calcium control system*
- Loading trolley included

* - valid for boiler combi steamers

Model characteristics

B 1221 i, b

- **EASY COOKING** - Fast and simple control
- **VISION AGENT** - Virtual help-mate
- **ACTIVE CLEANING** - Automatic cleaning system
- Coloured touch screen display
- Hot air 30 - 300 °C
- Combination 50 - 300 °C
- Steaming 99 - 130 °C
- Bio steaming 30 - 98 °C
- 4 point temperature core probe
- Curved glass - helps to cool down the outer door glass
- Delta T cooking, steaming
- Low temperature cooking
- Cook Et Hold
- Regeneration
- Banquet system
- Programming - up to 1000 programs with 20 steps
- 5 speed ventilator
- Ventilator fan timing
- Separate rack timing
- Learn function
- Fan Stop - immediate stop of ventilator when doors opened
- Automatic preheating/cooling
- Autoclava - steam saturation control
- Automatic start
- QuickView - fast program overview
- Flap valve
- ACM (Automatic Capacity Management)
- Energy logic
- Double glass doors preventing heat escape
- Turbo steam function - fast steam
- USB Plug-in
- LAN - internet communication channel

- Optional**
- Second core probe
 - HACCP set

i - injection, b - boiler

O 1221 i, b

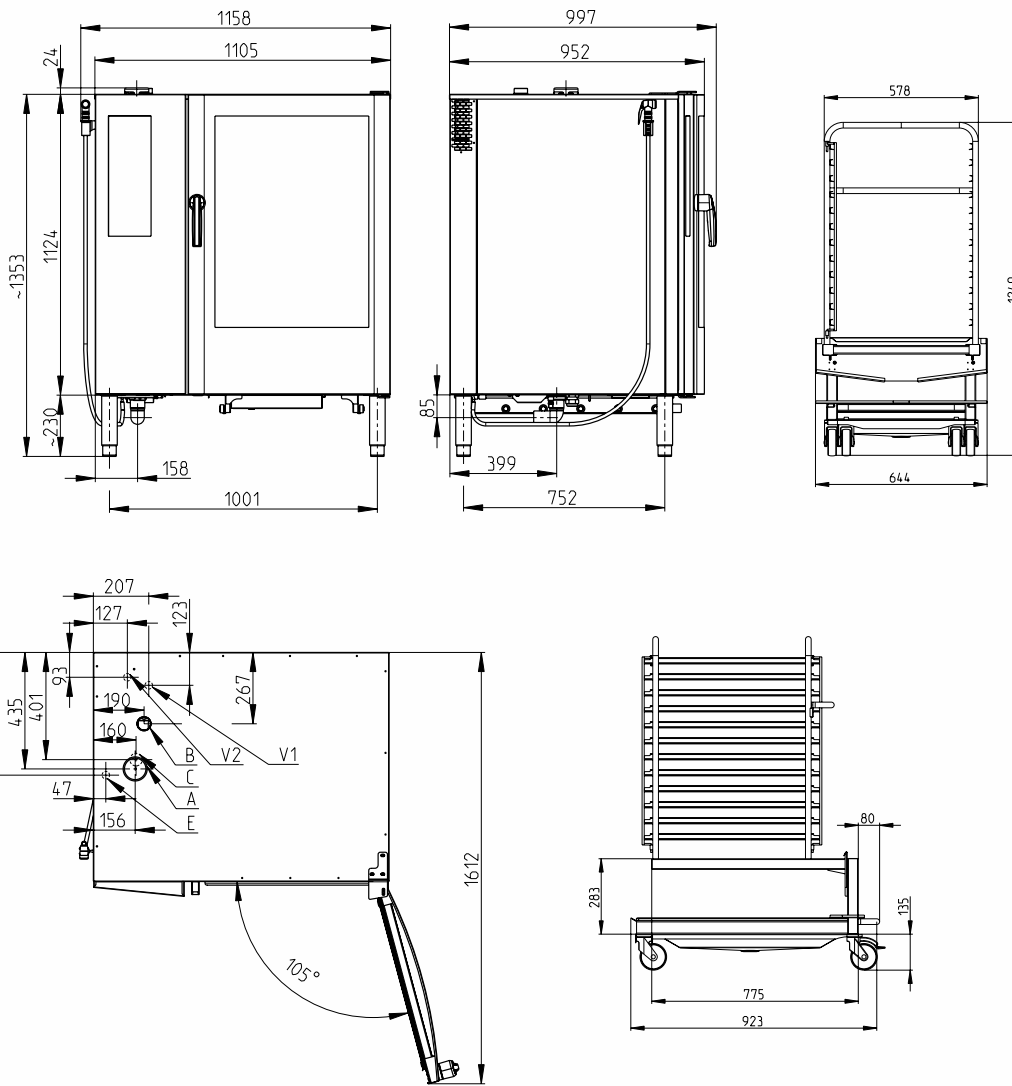
- Digital control display
- Hot air 30 - 300 °C
- Combination 50 - 300 °C
- Steaming 99 - 130 °C
- Bio steaming 30 - 98 °C
- Regeneration
- Banquet system
- Curved glass - helps to cool down the outer door glass
- 5 programs with 5 steps
- 1 speed ventilator
- Automatic preheating/cooling
- Automatic start
- Energy logic
- Double glass door preventing heat escape
- USB Plug-in
- LAN - internet communication channel

- Optional**
- HACCP set
 - Flap valve
 - Temperature Core probe
 - Software extension - 99 programs with 5 steps

i - injection, b - boiler

T O U C H t h e f u t u r e

Optional Accessories - Retigo Vision 1221 i, b
 VO 1221 - spare loading trolley
 VD 1221 B - banquet loading trolley for plates
 TO 1221 - thermo-cover for VO 1221 B



A - flap valve, B - chimney, C - drain, E - electricity, V1 - untreated water, V2 - treated water

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Model 1221

B 1221 i; O 1221 i

B 1221 b; O 1221 b

technical data

Energy	electricity	electricity
Steam generation	injection	boiler
Capacity	12 trays GN2/1	12 trays GN2/1
Capacity of meals	400 - 600	400 - 600
Spacing [mm]	65	65
Dimensions (W x H x D) [mm]	1105 x 1353 x 997	1105 x 1353 x 997
Weight	197 kg	207 kg
Total power	35 kW	35 kW
Steam generation power		24 kW
Fuse protection	63 A	63 A
Voltage	3 N~/400 V/50 Hz	3 N~/400 V/50 Hz
Water connection / drain [mm]	G 3/4" / 50	G 3/4" / 50
Temperature	30 - 300 °C	30 - 300 °C

Size	Model	Technical specification
1221	B1221i	E1221IA
	O1221i	E1221IZ
	B1221b	E1221BA
	O1221b	E1221BZ

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