

BLUE VISION & ORANGE VISION EXTRA

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

Professional in principle

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

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
- ECO logic
- Fan Stop – immediate stop of ventilator fan when doors open
- Automatic preheating/cooling
- AutoClima – 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)

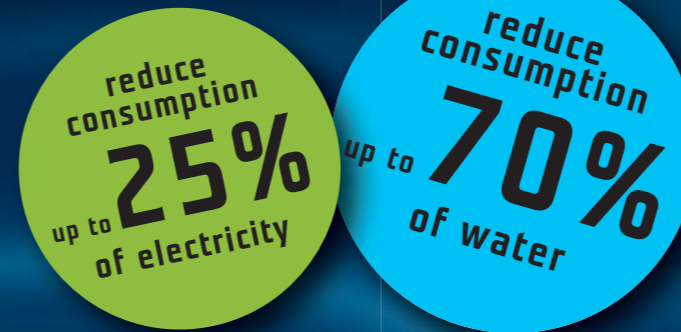
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Nobel man among the Combi Ovens

RETIGO Green Eco savings

By economically using the RETIGO Vision combi ovens you can achieve incredible results in savings. Thanks to many clever features, the RETIGO Vision stands out because of his very low consumption values and therefore is very economical in practice.

- Active cleaning
- Water saving system
- Recuperator
- Cooking chamber insulation
- Double door glass
- Electronically controlled heating



With RETIGO Vision we save costs and even the environment



retigo®

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Vision

RETIGO Vision Combi Ovens

Blue Vision & Orange Vision Extra



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