

vision

retigo®



Blue Vision 2011 i, b

Orange Vision 2011 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 2011 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 30 - 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
- Autoclimate - 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

- Optional voltage 3N~/230V/50Hz

Marine specification

- 3N~/400V/50-60Hz without N
- 3N~/440V/50-60Hz without N

i - injection, b - boiler

O 2011 i, b

- Digital control display
- Hot air 30 - 300 °C
- Combination 30 - 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

- Flap valve
- Temperature Core probe
- Software extension - 99 programs with 5 steps
- Optional voltage 3N~/230V/50Hz

Marine specification

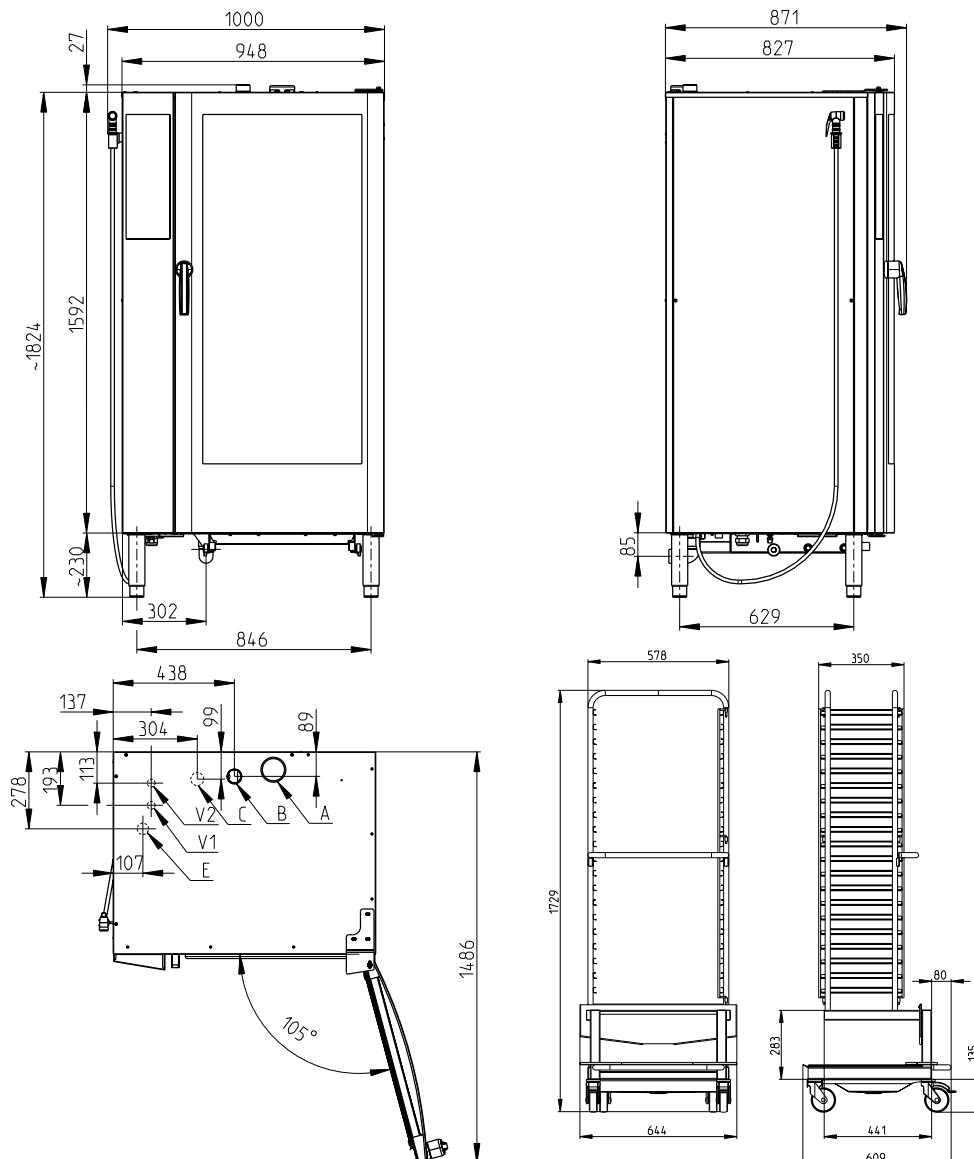
- 3N~/400V/50-60Hz without N
- 3N~/440V/50-60Hz without N

i - injection, b - boiler

Optional Accessories - Retigo Vision 2011 i, b

- VO 2011 R - spare loading trolley
- VO 2011 B - banquet loading trolley for 59 or 48 plates
- TO 2011 B - thermo-cover for VO 2011 B
- TO 2011 R - thermo-cover for VO 2011 R

T o u c h t h e f u t u r e



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

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Model **2011**

B 2011 i; O 2011 i

B 2011 b; O 2011 b

technical data

Energy	electricity	electricity
Steam generation	injection	boiler
Capacity	20 trays GN1/1	20 trays GN1/1
Capacity of meals	400 - 600	400 - 600
Spacing [mm]	65	65
Dimensions [W x H x D] [mm]	948 x 1824 x 871	948 x 1824 x 871
Weight	221 kg	233 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
2011	B2011i	E2011IA
	O2011i	E2011IZ
	B2011b	E2011BA
	O2011b	E2011BZ

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