# v i ≤ i o N Orange 2021 i, b

i - injection | b - boiler



# UNIQUE BENEFITS



## **Vision Perfect Cooking**

Make your diners great reason to keep returning to your place. With Retigo Vision combi ovens, you have the peace of mind that you will always achieve outstanding cooking results. The prepared foods have a perfect colour, are juicy, crispy and healthy with a minimal fat contain.



## **Vision Design**

Simply keeps you cooking with ease and comfort. Experience an excellent combination of features, exceptional ergonomics and attractive appearance. All this with a focus on safety, hygiene and long time reliability.



## **My Vision Controls**

Gives you time to concentrate on cooking and things that really matter to you. The simpliest controls on the market will save you time and enable you to quickly and easily make all the necessary settings. Control panel response is perfect even with grease or gloved hands.

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## Smart Investment

Gives you time to concentrate on cooking and things that really matter to you. The simpliest controls on the market will save you time and enable you to quickly and easily make all the necessary settings. Control panel response is perfect even with grease or gloved hands.



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# FEATURES & BENEFITS

#### Cooking

- Hot air 30 300 °C
- Combination 30 300 °C
- **Steaming** 30 130 °C
- Bio steaming 30 98 °C
- Over night cooking Saves time and money. .
- Advanced steam generation system Two-step water preheating with in-built heat exchanger for perfect steam cooking results.
- Crosswise racks Safer and comfortable GN handling. Better product visual control.
- Regeneration/banqueting Cook, chill and regenerate to serve • more diners in shorther times.
- Low temperature cooking Benefit from less weight loss, better taste. •
- Automatic preheating/cooling minimises the loading temperature drop. Start cooking with the desired temperature.
- Sous-vide, Drying, Sterilization, Confit, Smoking Great way to make your menu special.\*

## Vision Controls

- Touch panel Fast controls covered by high protective foil . Gives immediate reaction on commands, makes panel seamless and easy to clean.
- Continuous cooking time option Saves your time during busy operations.
- Automatic start The ability to schedule a delayed start.

#### Other equipment

- Active Cleaning Low-cost automatic cleaning. No chef's time spent on cleaning any more.
- Tripple glazed door glass Advanced energy savings and external glass that does not burn you.
- Auto-reversing fan Excellent evenness to deliver high product color and texture uniformity.
- Massive door handle Comfortable and safe handling with silver ion material contain for bacteria reduction.
- AISI 304 stainless steel Exceptional quality with a special coating for . a extended life time.
- Hygienic cooking chamber with round inner corners Trouble free maintenance.
- Run-off tray under the door No slipping on wet floor
- Two water inlets Saves a water treatment unit's capacity.

- WSS (Water Saving System) Special drain system & in-built heat exchanger to save water related cost.
- Standard loading trolley

#### Conectivity

- USB plug-in Transfer useful data easily to and from the combi oven.
- VisionCombi software Program and pictogram management in your PC, HACCP data view.

#### **Operation logs**

- HACCP records Easy and immediate analysis of critical cooking points.
- Complete operating records

#### Service

- BCS\*\* (Boiler Control System) Nothing stops you steam cooking with the in-built advance direct steam generation system.
- SDS (Service Diagnostic System) Easy unit check up and trouble shooting.

#### Unit options

- Safety door opening in two steps
- One point core probe
- Flap valve
- 99 programs with 9 steps
- Standard hand shower
- Retractable hand shower
- 7 Fan speeds + Fan Stop function
- Connection to the system for power consumption optimalization

#### **Optional accessories**

VO 2021 spare loading trolley GN ADAPTER for 2 x GN1/2 or 3 x GN1/3

VISION OIL SPRAY GUN

VISION SMOKER

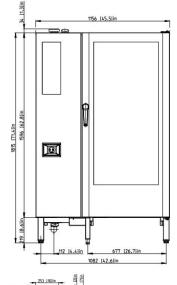
ACCESSORIES - Gastro containers, cleaning agents, water treatments

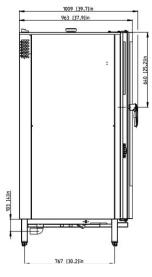


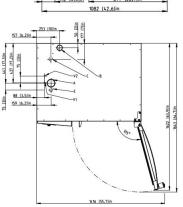
# TECHNICAL DATA

#### OPTIONAL VOLTAGE

Model	2021
3N~/230V/50Hz	yes
3PE~/440V/60Hz	yes







A		flap valve
В		chimney
С		waste
E		electricity
V1	L	untreated water
V2	2	treated water

Model	O 2021 i	O 2021 b
Technical specification	2E2021IZ	2E2021BZ
Energy	Elektricity	Elektricity
Steam generator	Injection	Boiler
Capacity	20 x GN 2/1	20 x GN 2/1
Capacity of meals	600 – 900	600 – 900
Spacing	63 mm	63 mm
Dimensions (w x h x d)	1150 x 1841 x 952 mm	1150 x 1841 x 952 mm
Weight	330 kg	336 kg
Total power	59,4 kW	59,4 kW
Heat power	58 kW	58 kW
Steam generator power	-	48 kW
Fuse	100 A	100 A
Voltage	3N~/400V/50-60 Hz	3N~/400V/50-60 Hz
Noise level	max. 70 dBA	max. 70 dBA
Water/Drain connection	G 3/4" / 50 mm	G 3/4" / 50 mm
Temperature	30 – 300 °C	30 – 300 °C

