

DeliMaster 5

retigo®
DeliMaster

How DeliMaster makes life easier?

DeliMenu – One-touch baking and cooking. Using icons as simple program buttons makes your work child's play. You get a clear, simple menu that anyone can use.

Bi-directional fan control – Perfect uniformity and optimally crisp baked goods largely depend on the fan that circulates hot air or steam through the cooking chamber. With DeliMaster, bi-directionality is fundamental, and you can even control the fan as your product requires. The results are outstanding.

Eco Logic – DeliMaster's unique combination of intelligent technology will lower your costs for energy, water and labour — not to mention your time. It saves the environment, and your wallet!

DeliTouch and Design – A full flat touch control panel makes your work easier, both when preparing delicious cuisine, but also during maintenance.

5 in 1 – With DeliMaster's multi-functionality, you immediately get several appliances in one — a baking oven, a combi steamer, a baking grill, a grilling plate and a fryer.



Active cleaning – Let your worst work do itself. With Active Cleaning, DeliMaster washes and dries itself. You save water and valuable time. The detergents it uses don't harm the environment.

ASG System – DeliMaster offers a unique injection system for generating steam. High-quality, saturated steam helps process your food to perfection.

CONTROLS

- Pictograms, Touch&Bake – Cook and bake with just two taps
- DeliChef – An advisor to guide you to the highest product quality

OPERATION

- Hot air 30 – 300 °C
- Combination 30 – 300 °C (humidity settings accurate to 1%)
- Steam 30 – 130 °C
- Bio steaming 30 – 98°C
- Delta T cooking – Large portions under the surveillance
- Low-temperature cooking/baking – Less food weight is lost
- Overnight cooking/baking – Saves time and money in many ways
- Cook & Hold – Same product quality, even when served later
- Golden Touch – Controlled food finishing through high temperature baking
- Separate rack timing – Various products baked or cooked at the same time
- Automatic preheating/cooling – Compensates for lost or excess temperature when inserting food

SAVINGS

- ACM - Automatic Capacity Management
- Active De-scaler – Automatically de-calcifies the cooking chamber
- EcoLogic system – Energy recuperation and savings
- WSS (Water Saving System) - Minimizes water use

STEAM CONTROL

- Turbo steam – Stronger generation of fresh steam
- Autoclima – Controls steam saturation for better results

PROGRAMING

- Programs – 1000 programs with 20 steps
- QuickView – Displays program steps fast — Simple orientation when setting programs/steps
- Learn function – Perfects programs to improve product quality
- Automatic start – Helps reduce idle periods and saves you time

EQUIPMENT

- 4-point temperature probe
- 5-speed fan with automatic reverse system
- Unique fan time control – 3-step fan time control
- Fan stop – Prevents steam loss when door is opened quickly

CONNECTIVITY

- USB – Easily record and load data to and from the equipment
- LAN connection – Save time and manage your data over the Internet

SERVICE

- SDS – Service and diagnostic system
- HACCP – Show HACCP data right on the display

BASIC UNIT OPTIONS

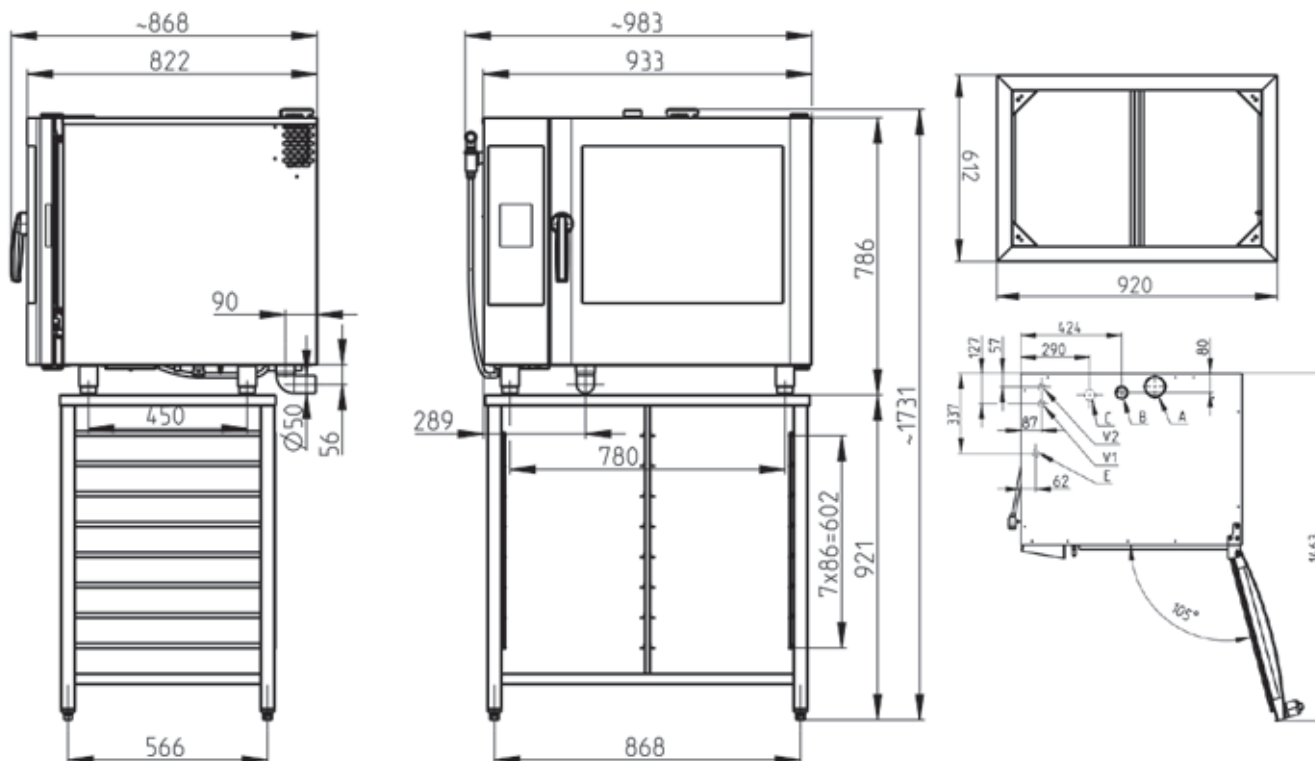
- Left door
- Second temperature core probe
- Safety door opening in two steps
- Set of DM5/DM5, DM5/DM8, DM5/DeliProofer

OPTIONAL ACCESSORIES

ST DM5 - Stainless steel stand DM5, 16 x GN400/600
 ST DM5 CS - Stand ST DM5 on wheels, 14 x GN400/600
 DELIPROOFER - Available only in set with DM5
 ST 1109 H - Stand with place for Holdomat
 ST611/BC511 - Stand with place for BC411P, 511 P,C

VISION VENT - condensation hood
 GN ADAPTERS for 1 x GN1/1
 OIL SPRAY GUN
 WATER SOFTENERS, CLEANING AGENTS
 BAKERY SHEETS AND GASTRO CONTAINERS

DM5 on the stand ST DM5



A - Flap valve, B - Chimney, C - Waste connection, E - Electricity, V1 - Untreated water, V2 - Treated water

DM5

Energy	Electricity
Steam generation	Injection
Capacity	5 x GN400/600
Baking space	1,2 m ²
Spacing [mm]	85
Dimensions (w x h x d) [mm]	933 x 786 x 868
Weight	110 kg
Total power	10,2 kW
Fuse	16 A
Voltage	3 N~/400 V/50 Hz
Water / waste connection [mm]	G 3/4" / 50
Temperature	30 - 300 °C