

Blue Vision 1221 i, b

(i - injection | b - boiler)

retigo®
Vision

VISION DESIGN

Appearance, reliability and functionality

- **Curved double glass door** – No more burns and energy losses
- **Unique cooking chamber surface** – Longer lifetime, more hygienic
- **5 -speed fan with auto reverse system** – Controlled evenness
- **Cross-wise racks** – No burned wrists or scalding, better visual control
- **Extra tray** – Enhanced capacity

VISION TOUCH CONTROLS

Easy to use in all conditions

- **Big colour touchscreen controls** – Lightning fast response and ease of use
- **Unbeatable touch controls** – Proper reaction even with oily or gloved fingers
- **Easy cooking** – Instant and simple cooking with new technology
- **Programming** – Easy to operate or customise (1000 programs/20 steps)
- **Pictograms, Touch&Cook** – Just double touch to start cooking

ADVANCED STEAM GENERATION SYSTEM

Outstanding results and efficiency

- **Advanced boiler system** – Ongoing cooking to deliver the best results in time for the diners
- **Advanced direct injection system** – Excellent cooking results thanks to highly saturated fresh steam
- **Automatic preheating/cooling** – Compensates loading temperature drops
- **Turbo steam function** – Fresh steam boost for immediate steam saturation
- **Autoclima** – Steam saturation control (1 % precision) for the best cooking results

RETIGO SMART INVESTMENT

One of the fastest returns on investment available on the market

- **Retigo Active cleaning system** – Economical semi-closed automatic cleaning
- **Active descaling system** – Automatic cooking chamber descaling
- **EcoLogic system** – Energy recuperation – energy savings proven by displayed consumption
- **WSS – Water Saving System** – Minimised water consumption
- **ACM - Automatic Capacity Management** – Automatic recognition of food volume for the best cooking results



UNIQUE FEATURES

B 1221 i, b

COOKING

- Hot air 30–300 °C
- Combination 30–300 °C
- Steaming 30–130 °C
- Bio steaming 30–98 °C
- Overnight cooking /baking – Saves time and money
Minimises weight loss of food
- Rack timing - Different products cooked at once resulting in time and energy savings
- Regeneration/banqueting – Cook, chill and regenerate to serve more at once
- Delta T cooking/baking – Excellent uniformity with big food chunks
- Low temperature roasting – Less weight loss, better taste
- Cook & Hold – Time savings in the kitchen, faster service
- Golden Touch – Controlled finishing for golden-brown crispy excellence

EQUIPMENT

- Massive door handle – Comfortable and safe handling
- Hand shower – Easy cleaning, no fighting with winding up
- 4-point core probe - Safe core temperature control
- Flap valve – Crispiness and no cross contamination of flavours
- Loading trolley VO 1221 R
- Bi-directional fan – Excellent cooking and baking evenness
- Fan Stop – Prevents scalding when the door is opened quickly
- Ventilator fan timing – 3 steps for greater evenness
- AISI 304 stainless steel – No corrosion risks
- Perfect halogen illumination – Precise visual control
- Run-off tray under the door – No slipping on water
- Removable door gasket seal – Easy maintenance
- IPX5 protection – Maximum safety in the kitchen environment

CONTROLS

- Flat control panel – No broken mechanical knobs and buttons any more
- Vision agent – Virtual help at your fingertips
- Automatic start – Helps to reduce idle time and saves your time
- Learn function – Improves cooking standards every time
- QuickView – Fast program overview – Easy orientation in steps

DATA

- USB Plug-in – Easily record and load data to and from the combi oven
- LAN interface – Saves your time and performs monitoring with data management

SERVICE

- Instant HACCP records – Food quality ensured
- CCS – Calcium Control System – Keeps an eye on calc*
- BCS – Boiler Control System – Direct injection backup *
- SDS – Service and Diagnostic System – Lower servicing costs, time

BASIC UNIT OPTIONS

- Safety door opening in two steps
- Optional voltage 3N~/230V/50Hz

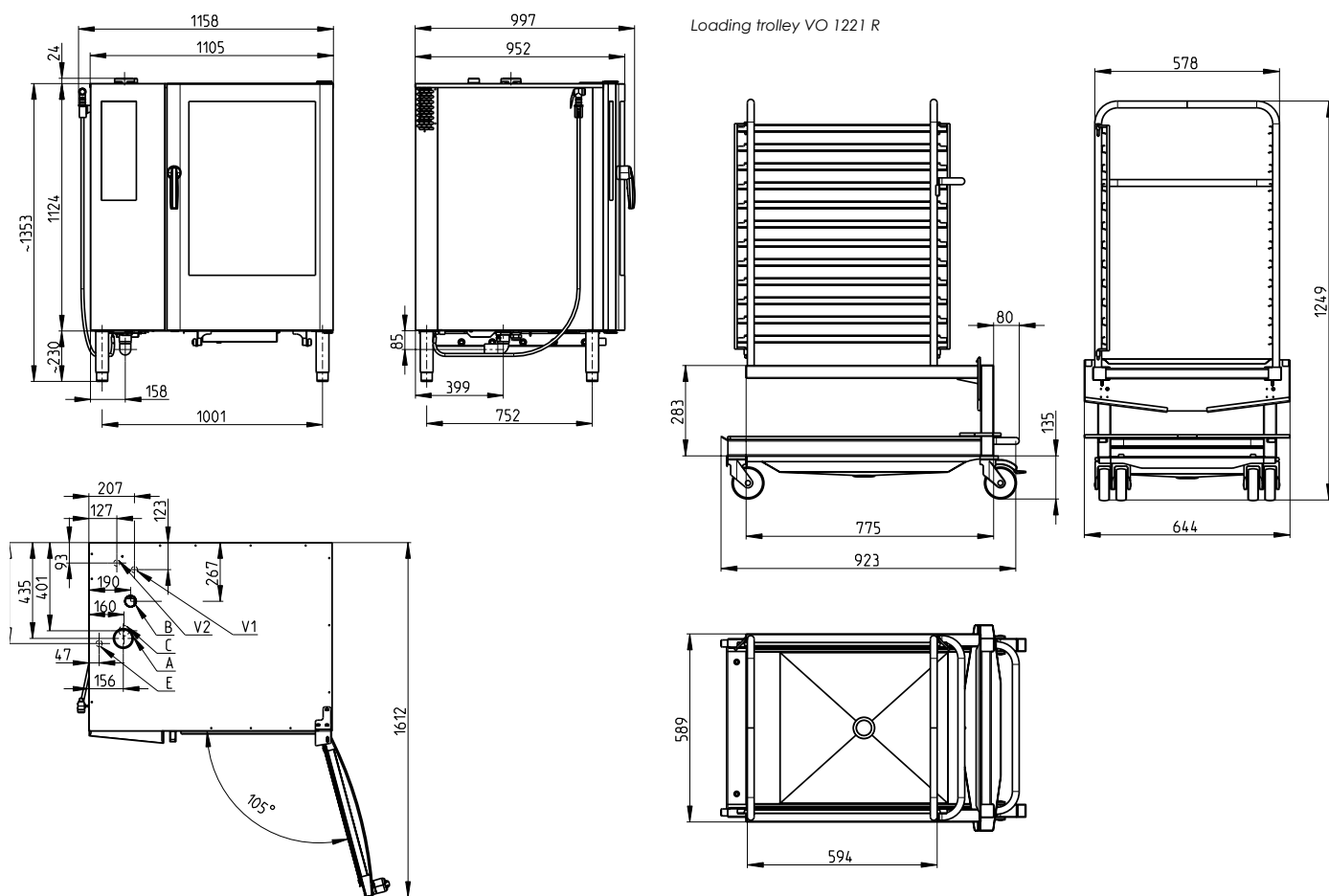
* – applies to boiler combi ovens only

STANDARD FEATURES

OPTIONAL ACCESSORIES

- VO 1221 R – spare loading trolley
- VO 1221 B – banquet trolley for 60 or 70 plates
- TO 1221 – thermocover for trolley VO 1221 R, B
- VO 821R – loading trolley with 8 trays with 85 mm spacing

- FEET FITTING MEANS
- HANDLE MOUNT FOR LOADING TROLLEY
- OIL SPRAY GUN



A – Flap valve, B – Chimney, C – Drain, E – Electricity, V1 – Untreated water, V2 – Treated water

B 1221 i

B 1221 b

Electricity	Energy	Electricity
Injection	Steam generation	Boiler
13 x GN2/1 or 26 x GN1/1	Capacity	13 x GN2/1 or 26 x GN1/1
400–600	Capacity of meals	400–600
60	Spacing [mm]	60
1105 x 1353 x 997	Dimensions (W x H x D) [mm]	1105 x 1353 x 997
197 kg	Weight	207 kg
35 kW	Total power	35 kW
-	Steam generation power	24 kW
63 A	Fuse protection	63 A
3 N~/400 V/50 Hz	Voltage	3 N~/400 V/50 Hz
G 3/4" / 50	Water connection / drain [mm]	G 3/4" / 50
30–300 °C	Temperature	30–300 °C

SIZE	MODEL	TECHNICAL SPECIFICATION
1221	B1221i, B1221b	E1221IA, E1221BA