

# Blue Vision 2011 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 2011 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 2011 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
- Marine version – solution for vessels and other offshore installations

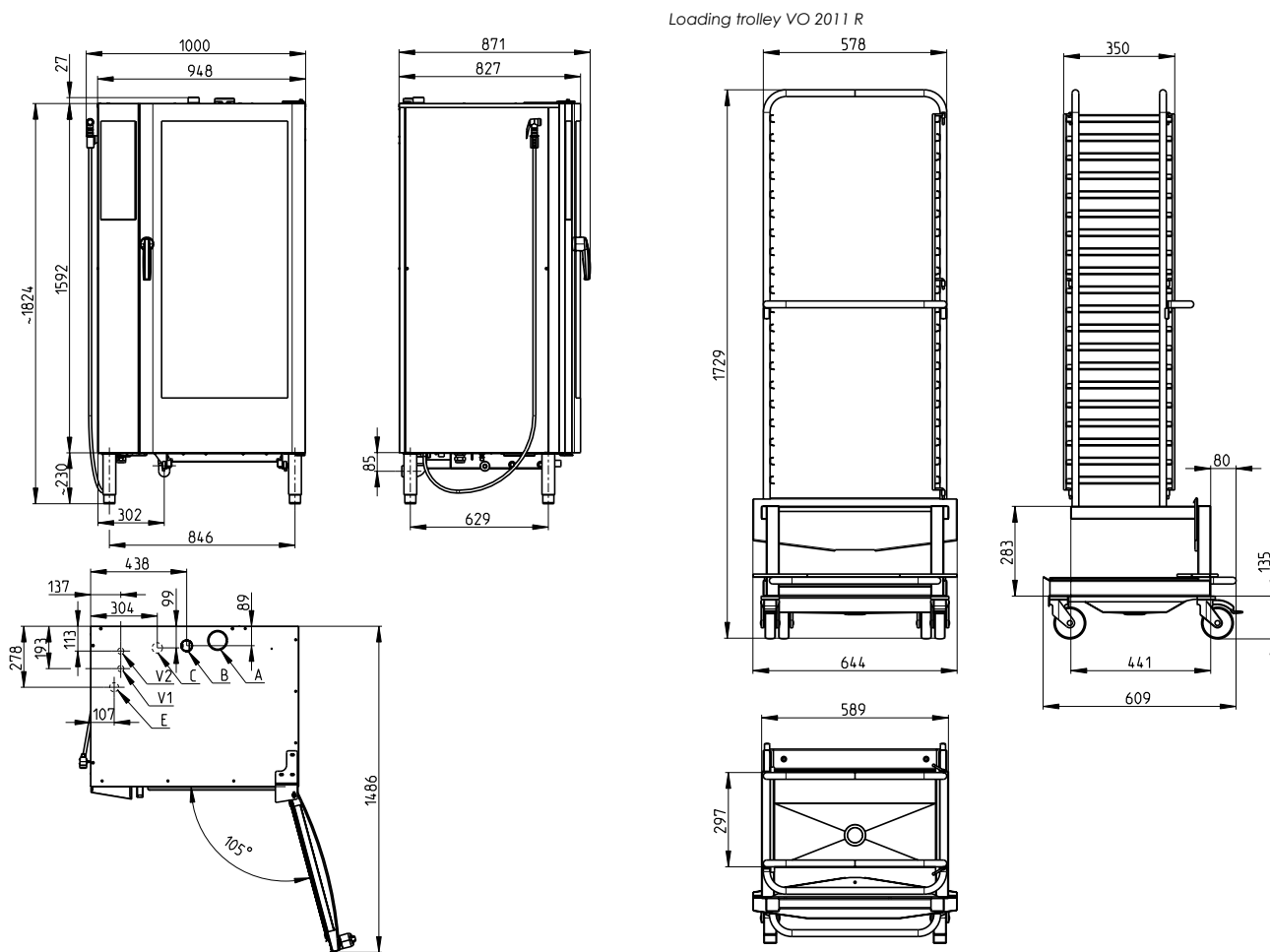
\* – applies to boiler combi ovens only

STANDARD FEATURES

OPTIONAL ACCESSORIES

- VO 2011 R – spare loading trolley
- VO 2011 B – banquet trolley for 48 or 59 plates
- TO 2011 – thermocover for trolley VO 2011 R, B
- VO 1511 R – loading trolley with 15 trays with 85 mm spacing

- VISION VENT condensation hood
- 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 2011 i

B 2011 b

Electricity	Energy	Electricity
Injection	Steam generation	Boiler
21 x GN1/1	Capacity	21 x GN1/1
400–600	Capacity of meals	400–600
60	Spacing [mm]	60
948 x 1824 x 871	Dimensions (W x H x D) [mm]	948 x 1824 x 871
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
2011	B2011i, B2011b	E2011IA, E2011BA