

# Blue Vision 611 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 611 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
- 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

- Left door
- Second temperature core probe
- Safety door opening in two steps
- Set of combi ovens 611/611, 611/1011
- Optional voltage 3N~/230V/50Hz
- Marine version – solution for vessels and other offshore installations

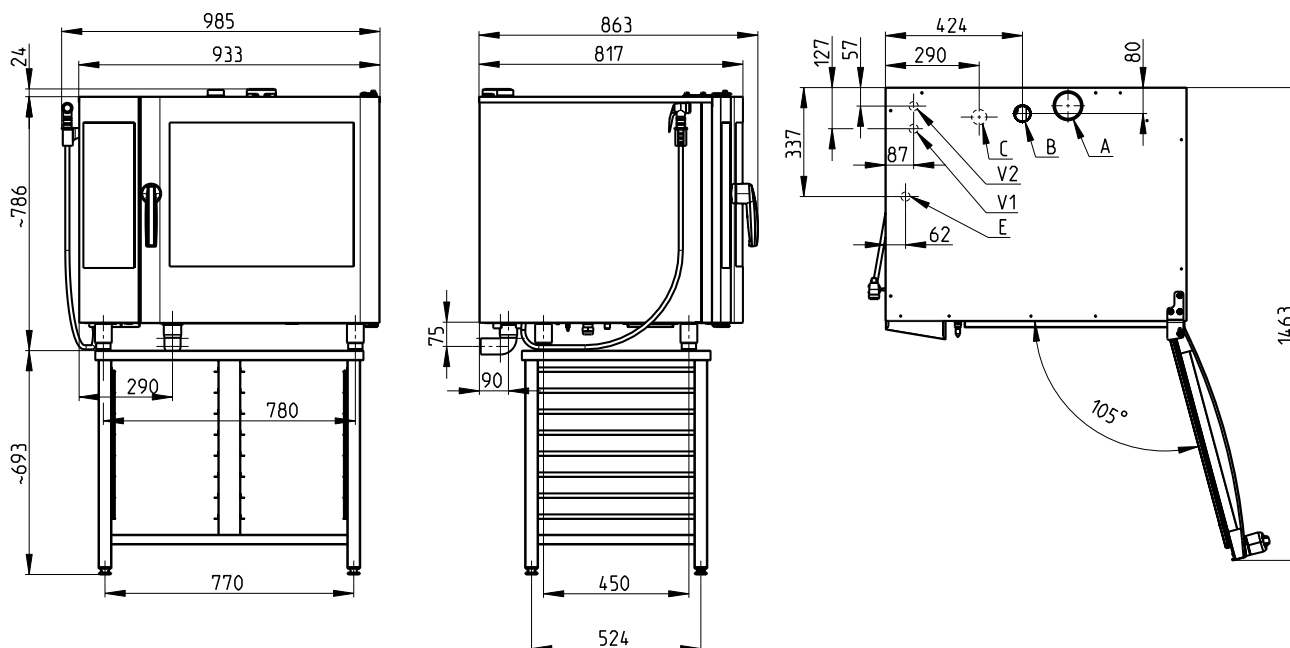
\* – applies to boiler combi ovens only

STANDARD FEATURES

**OPTIONAL ACCESSORIES**

- ST 1116 – stainless steel stand with 16 trays GN 1/1
- ST 1116 FP – flat pack stand with 8 trays 1/1
- ST 1116 CS – stainless steel stand ST1116 with wheels
- ST 1116 H – stainless steel stand with 16 trays GN 1/1, height 900 mm
- STAINLESS STEEL STAND with place for Holdomat
- STAINLESS STEEL STAND with space for BC411P or BC511P.C
- VISION VENT condensation hood
- GN ADAPTERS for 2 x GN1/2 or 3 x GN1/3
- TRAY HOLDERS with spacing 85, 70 mm or for GN 400/600
- OIL SPRAY GUN

Placed on the stand ST 1116



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

**B 611 i**

**B 611 b**

Electricity	<b>Energy</b>	Electricity
Injection	<b>Steam generation</b>	Boiler
7 x GN1/1	<b>Capacity</b>	7 x GN1/1
7 x 400/600	<b>Capacity (optional)</b>	7 x 400/600
51–150	<b>Capacity of meals</b>	51–150
65	<b>Spacing [mm]</b>	65
933 x 786 x 863	<b>Dimensions (W x H x D) [mm]</b>	933 x 786 x 863
110 kg	<b>Weight</b>	116 kg
10,2 kW	<b>Total power</b>	10,2 kW
–	<b>Steam generation power</b>	9 kW
16 A	<b>Fuse protection</b>	16 A
3 N~/400 V/50 Hz	<b>Voltage</b>	3 N~/400 V/50 Hz
G 3/4" / 50	<b>Water connection / drain [mm]</b>	G 3/4" / 50
30–300 °C	<b>Temperature</b>	30–300 °C

SIZE	MODEL	TECHNICAL SPECIFICATION
611	B611i, B611b	E06111A, E0611BA