

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



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

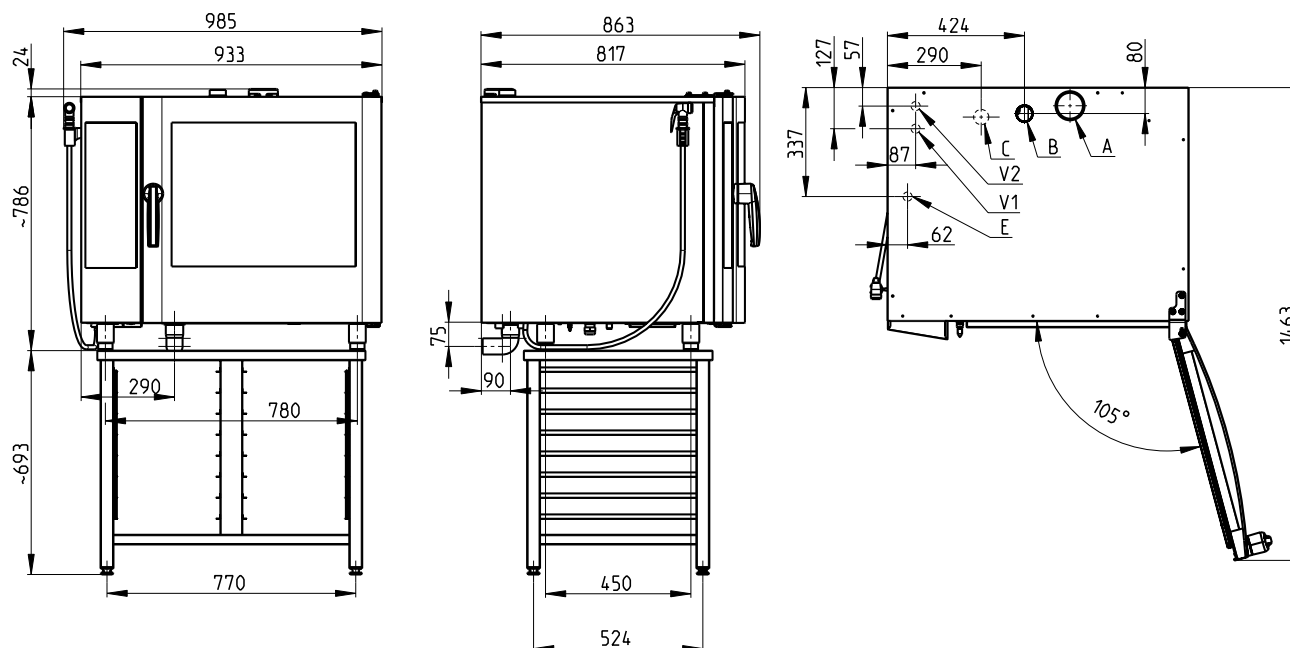
- Left door
- Second temperature core probe
- Safety door opening in two steps
- Set of combi ovens 611/611, 611/1011
- Optional voltage 3N~/230V/50Hz
- Marine version – solution for vessels and other offshore installations

* – applies to boiler combi ovens only

OPTIONAL ACCESSORIES

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

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	Energy	Electricity
Injection	Steam generation	Boiler
7 x GN1/1	Capacity	7 x GN1/1
7 x 400/600	Capacity (optional)	7 x 400/600
51–150	Capacity of meals	51–150
65	Spacing [mm]	65
933 x 786 x 863	Dimensions (W x H x D) [mm]	933 x 786 x 863
110 kg	Weight	116 kg
10,2 kW	Total power	10,2 kW
–	Steam generation power	9 kW
16 A	Fuse protection	16 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
611	B611i, B611b	E0611IA, E0611BA