

# Blue Vision 611 ig

(ig – injection gas\*)

- \* – gas alternative – natural gas G20 or bottled gas G30
- optional flue gas exhaust A3 (without chimney) or B13 (with chimney)

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 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
- **Autoclimate** – 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 ig

### 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
- SDS – Service and Diagnostic System – Lower servicing costs, time

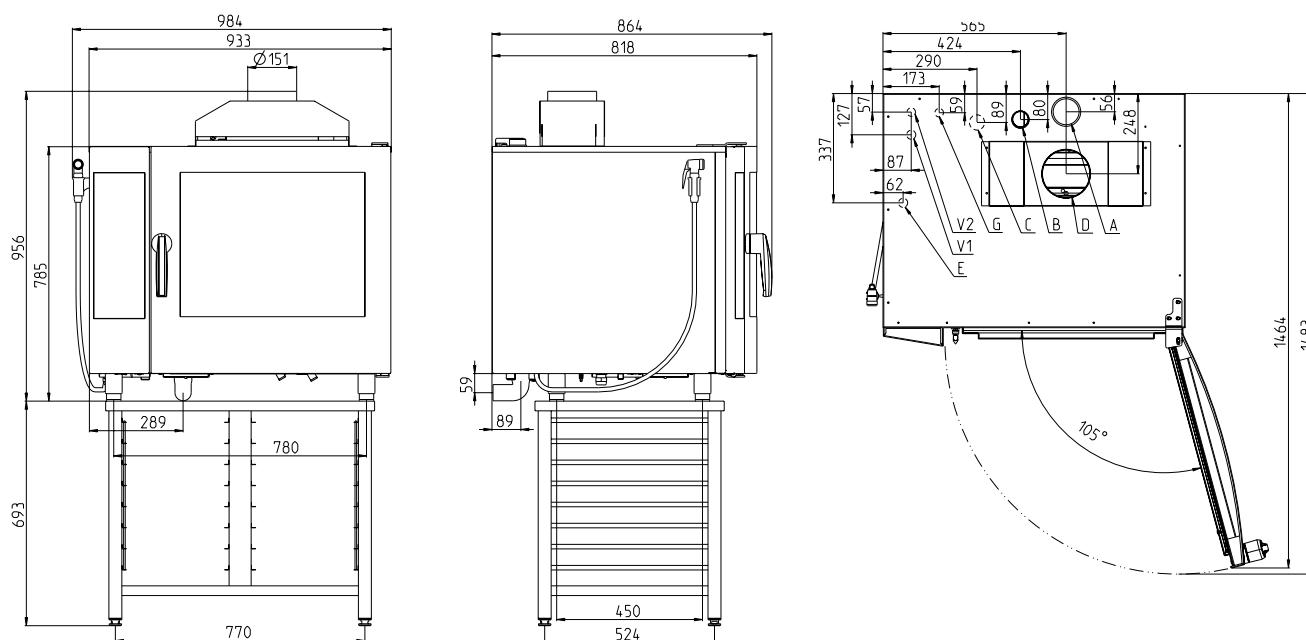
### BASIC UNIT OPTIONS

- Left door
- Second temperature core probe
- Safety door opening in two steps
- Set of combi ovens 611/611

## 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 ST 1116 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
GN ADAPTERS	for 2x 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, G - Gas, V1 - Untreated water, V2 - Treated water

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Energy	Gas
Steam generation	Injection
Capacity	7 x GN1/1
Capacity (optional)	7 x 400/600
Capacity of meals	51–150
Spacing [mm]	65
Dimensions (W x H x D) [mm]	933 x 956 x 864
Weight	132 kg
Heat power	13 kW
Total power	300 W
Gas consumption G20	1,3 m³/hr.
Fuse protection	10 A
Voltage	1 N~/230 V/50 Hz
Water connection/drain [mm]	G 3/4" / 50
Gas connection	G 3/4"
Temperature	30–300 °C

SIZE	MODEL	TECHNICAL SPECIFICATION
611	B611ig	G0611IA