

# Orange Vision Extra 1011 ic, bc

(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
- **Cross-wise racks** – No burned wrists or scalding, better visual control
- **Extra tray** – Enhanced capacity

## VISION TOUCH CONTROLS

*Easy to use in all conditions*

- **Digital control display with touch controls** – Simplicity
- **Flat control panel** – No broken mechanical knobs and buttons any more
- **Automatic start** – Helps to reduce idle time and saves your time

## 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
- **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
- **WSS – Water Saving System** – Minimised water consumption
- **ACM – Automatic Capacity Management** – Automatic recognition of food volume for the best cooking results



## O 1011 ic, bc

### COOKING

- Hot air 30–300 °C
- Combination 30–300 °C
- Steaming 30–130 °C
- Bio steaming 30–98 °C
- Regeneration/banqueting – Cook, chill and regenerate to serve more at once

### EQUIPMENT

- Bi-directional fan – Excellent cooking and baking evenness
- Massive door handle – Comfortable and safe handling
- 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

### DATA

- USB Plug-in – Easily record and load data to and from the combi oven

### 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

### EXTRA UNIT OPTIONS

- 1-point core probe
- Hand shower
- 99 programs with 9 steps
- 5-speed fan with Auto reverse system + Fan Stop function
- Flap valve

### BASIC UNIT OPTIONS

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

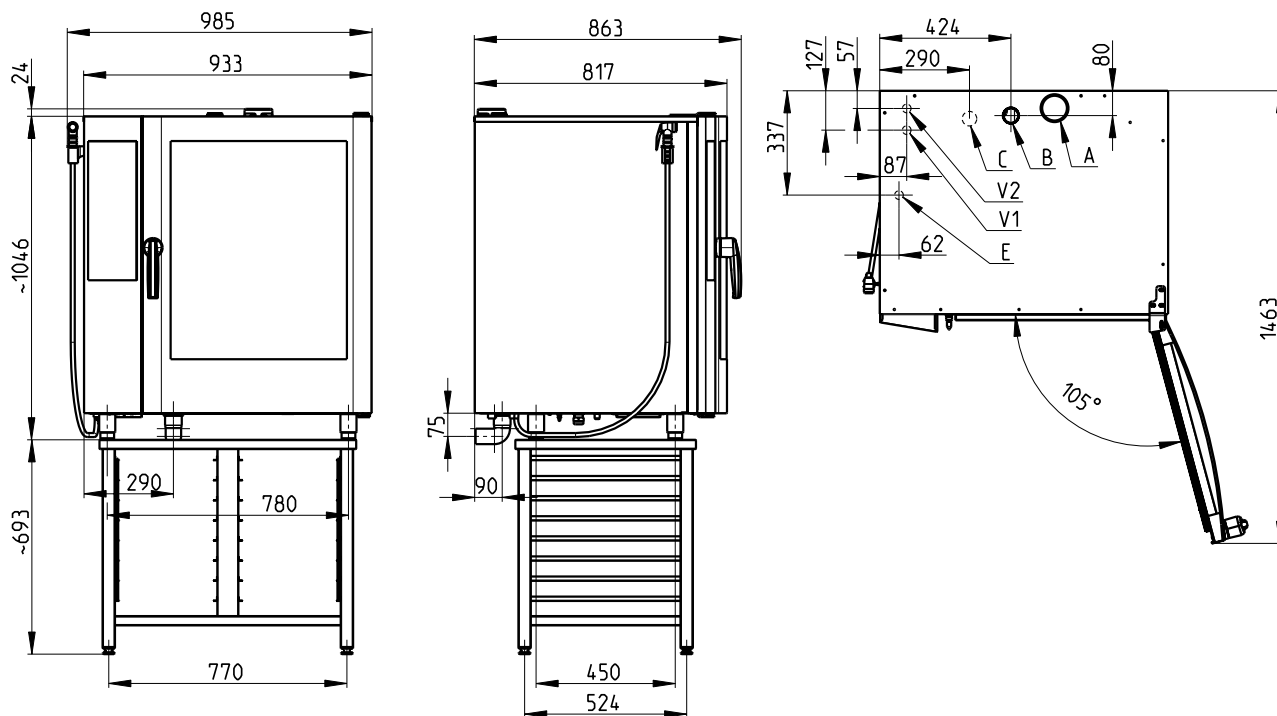
\* – applies to boiler combi ovens only

## OPTIONAL ACCESSORIES

- ST 1116 – 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 Hold-o-mat  
 STAINLESS STEEL STAND with space for BC411P or BC511P.C  
 VISION VENT condensation hood  
 GN ADAPTERS for 2x GN1/2 or 3 x GN1/3

- KO 1011 R – loading rack  
 GUIDE RACK for KO 1011 R, B or gas units  
 VO 1011 – loading trolley for handling with KO 1011 R, B  
 KO 1011 B – banquet basket for 29 or 24 plates  
 TO 1011 – thermocover for KO 1011 R, B  
 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

## O 1011 ic

## O 1011 bc

Electricity	Energy	Electricity
Injection	Steam generation	Boiler
11 x GN 1/1	Capacity	11 x GN 1/1
11 x 400/600	Capacity (optional)	11 x 400/600
151 - 250	Capacity of meals	151 - 250
65	Spacing [mm]	65
933 x 1046 x 863	Dimensions (W x H x D) [mm]	933 x 1046 x 863
132 kg	Weight	138 kg
17.6 kW	Total power	17.6 kW
-	Steam generation power	12 kW
32 A	Fuse protection	32 A
3N~/400V/50Hz	Voltage	3N~/400V/50Hz
G 3/4" / 50	Water connection / drain [mm]	G 3/4" / 50
30 - 300 °C	Temperature	30 - 300 °C

SIZE	MODEL	TECHNICAL SPECIFICATION
1011	O1011ic, O1011bc	E1011IZ, E1011BZ