

# Orange Vision Extra 1011 igc

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



## O 1011 igc

### 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
- 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

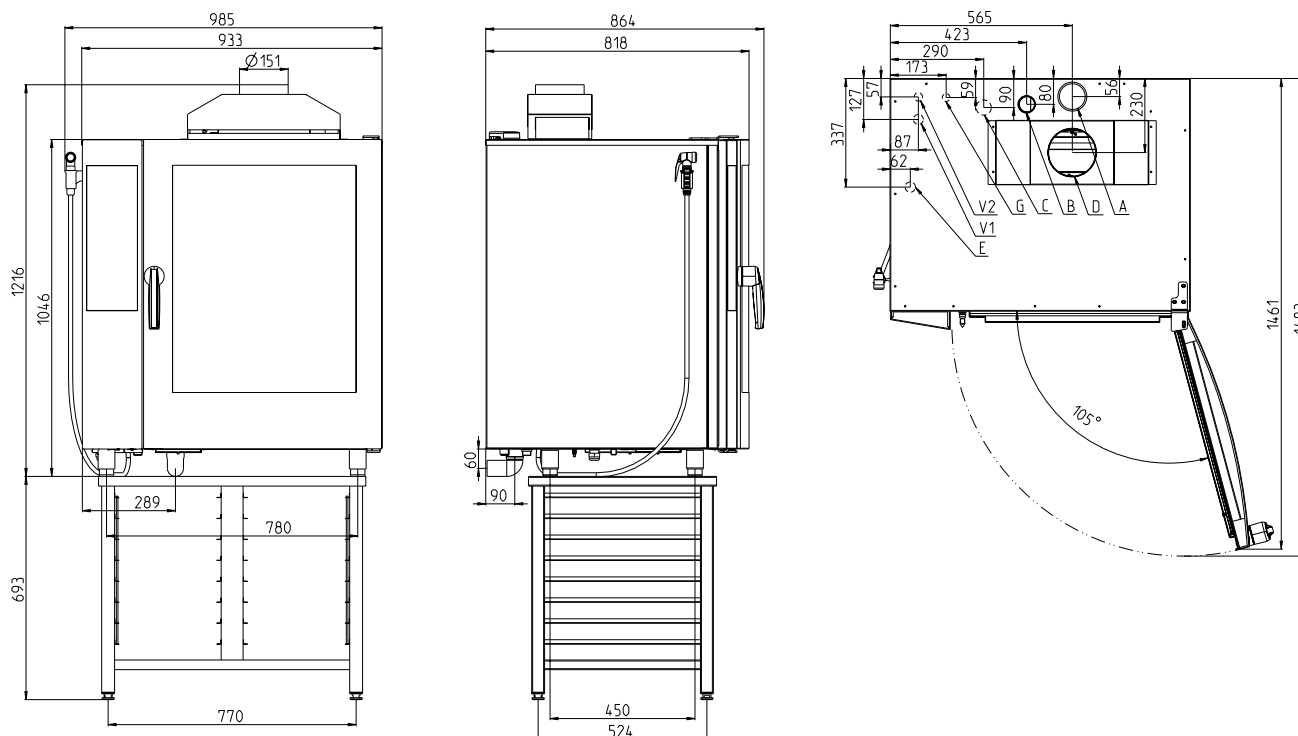
- Left door
- Safety door opening in two steps

## OPTIONAL ACCESSORIES

- ST 1116  
ST 1116 FP  
ST 1116 CS  
ST 1116 H  
STAINLESS STEEL STAND  
STAINLESS STEEL STAND  
GN ADAPTERS
- 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 Hold-o-mat
  - stainless steel stand with space for BC411P or BC511P.C for 2x GN1/2 or 3 x GN1/3

- KO 1011 R  
GUIDE RACK  
VO 1011  
KO 1011 B  
TO 1011  
TRAY HOLDERS  
OIL SPRAY GUN
- loading rack for KO 1011R, B or gas units
  - loading trolley for handling with KO 1011 R, B
  - banquet basket for 29 or 24 plates
  - thermocover for KO 1011 R, B
  - 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, G - Gas, V1 - Untreated water, V2 - Treated water

## O 1011 igc

Energy	Gas
Steam generation	Injection
Capacity	11 x GN1/1
Capacity (optional)	11 x 400/600
Capacity of meals	151-250
Spacing [mm]	65
Dimensions (W x H x D) [mm]	933 x 1216 x 864
Weight	154 kg
Heat power	18 kW
Total power	800 W
Gas consumption G20	1,9 m³/hr.
Fuse protection	10 A
Voltage	1 N~/230V/50 Hz
Water connection / drain [mm]	G 3/4" / 50
Gas connection	G 3/4"
Temperature	30-300 °C

SIZE	MODEL	TECHNICAL SPECIFICATION
1011	O1011igc	G1011IZ