

Orange Vision Extra 611 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
- **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 611 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

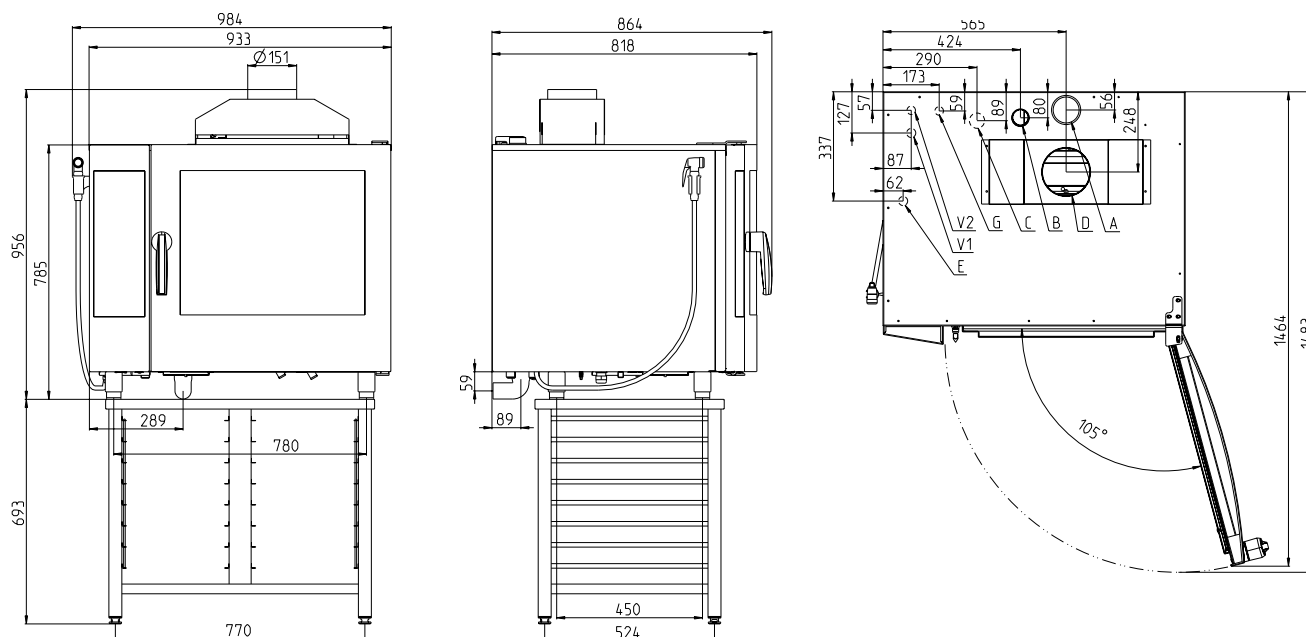
BASIC UNIT OPTIONS

- Left door
- Safety door opening in two steps
- 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 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
- 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

O 611 igc

| | |
|-----------------------------|------------------|
| 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 | O611igc | G0611IZ |