

COMBI OVEN SPECIALIST!



Screen
Seamless, Ultra Fast,
Fully Configurable



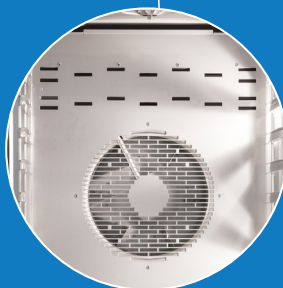
Cleaning
Automatic hands-free
cleaning & descaling



Door
Triple Glazed, Convex
Curved, Thermally Efficient



Cooking Chamber
7-times Passivated, Perfectly
Insulated, Hygienic



Boiler and boilerless solution
Both options available



Oven Racks
Ergonomic, Crosswise
Orientation, Safe

retigo®

COMBI OVEN SPECIALIST

WHY A RETIGO COMBI-OVEN IS A RETIGO COMBI-OVEN SIMPLY, A STEP ABOVE FEATURES, WHAT THEY MEAN, WHAT THEY RESULT IN

Material Strength, Better Construction, & Superior Insulation:

A RETIGO combi-oven is as far as you will get from the cost value-engineering that the equipment conglomerates live and die by. Why RETIGO? Simple. Less plastic. More metal. More better grade stainless steel. More welding. More strength. Longer life, 12 years on average, the best of a combi-oven. Energy conservation? The oven is completely insulated with 3.5" thick slab, Rockwell insulation with insulation taped staggered joints. This is the thickest insulation in a commercial combi-oven today. This contributes to some of the highest energy efficiency ratings in a combi-oven today.

Boiler Failure Back-Up:

All boiler-type Retigo Vision combi ovens are also equipped with a secondary advanced direct injection system to insure problem-free continuous operation in the event of an unexpected boiler failure. Your customer is never out of operation. Competition? Nope. Not possible with any other combi-oven.

Active Humidity Control (AHC):

A precision humidity control system quickly adjusts interior oven climate using a highly powerful flap valve that accelerates discharge of residual moisture immediately from the cooking chamber. This results in a perfect crispness and accurate color of foods for your customer.

The "Total Door" Package:

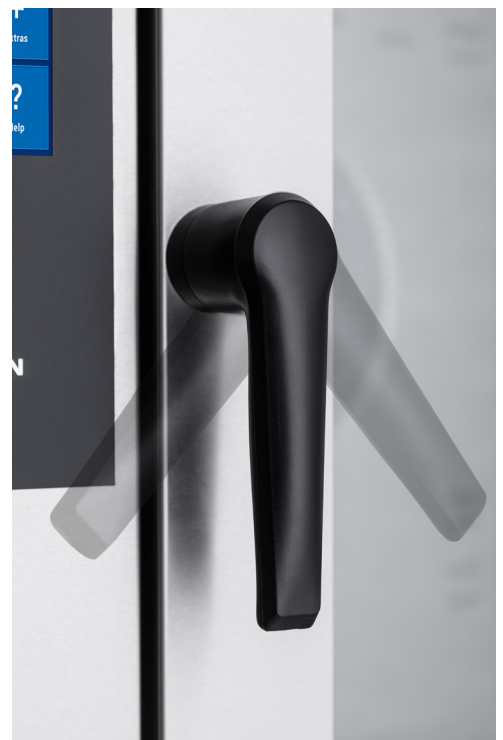
No other combi-oven manufacturer offers a door with a total package of operator benefits as a RETIGO combi-oven. Beautifully styled curvilinear front glass with air-gap movement for heat dissipation. Three (3) levels of glass working together that easily manually separate for cleaning. UV heat reflective coating on interior glazing directing energy back inside the oven cavity. Cool-to-the-touch exterior glazing promotes a high level of safety. Automatic fan stop preventing dangerous release of steam when combi-oven door is opened. All standard, the total package with RETIGO.

"Slam Door" Handle:

A handle which opens in both directions. Silver ion impregnation significantly reduces the number of bacteria and microbes on the surface handle.

Vision Control Keypad:

The quickest and most responsive control panel touch keys in a combi-oven today, even when operating it with greasy hands, when wearing gloves, or if the screen is wet.



Vision Control - Intuitive Panel Modification:

The most customization and modification possible on a single screen on a combi-oven today. Complete set-up of any screen exactly as your customer desire. Mix and match colors. Have food pictograms with wording or ability to download your food digital photographs as placesetters.

Control Panel Vision - 100% Time Usage:

No need to wait for the combi-oven to finish its work. While a cooking process is running, the "Multitasking" feature allows you to navigate through the combi-oven menu in the background and work on the display while the combi oven continues cooking.

Energy & Water Consumption Numbers – The Best In A Combi-Oven Today:

Results available for the asking. Lowest power. Lowest water consumption.

Two-Stage Water Pre-Heater:

How do you really measure the effectiveness of a direct steam injection combi-oven? Simply how well it pre-heats water and achieves the most challenging assignments like high density steaming. The RETIGO Vision series utilizes heat from waste steam/drain water to preheat incoming water to 181F. The highest pre-heat of any combi-oven. The quickest recovery in a direct-steam injection combi-oven. That's how.

The Most Environmentally Responsible Combi-Oven Today:

Up to 98 % of the materials used in the manufacture of the Retigo Vision are fully recyclable. Think globally. Act locally.

Passivation:

Special surface treatment on entire inside cooking chamber is a game changer increasing resistance against food acids, chlorine, chloromines, and all undesirable substances contained in water or food.

Plastic:

The lowest use of plastic in a combi-oven today. Plastic disintegrates under heat and acid. Instead, RETIGO employs only high-quality austenite 304 and 316 grade stainless steel that greatly extends the lifetime of the Retigo Vision.

Negative Pressure Fan Design Enhancement:

A unique fan design with a redirected negative pressure air movement from behind the fan insures higher-volume air replacement efficiency inside the cooking chamber. This achieves cooking evenness and speed for our customer.

Active Cleaning:

Sachels of powder desolve more quickly to accelerate wash detergent action than liquids or pods. You get more cleaning from the sachels. Lower-cost automatic cleaning.



Note: The Blue Vision and Orange Vision sales catalogs completely describe Standard Facts and Features. What you want to know about what is different and arguably better with RETIGO than the competition.

retigo®

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RETIGO PRODUCT LINE:



MINI COMBI



6 PAN HALF SIZE



10 PAN HALF SIZE



20 PAN HALF SIZE



6 PAN FULL SIZE



10 PAN FULL SIZE



12 PAN FULL SIZE



20 PAN FULL SIZE

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