

retigo®

Vision



PRICE LIST of RETIGO PRODUCTS

Comparison chart of RETIGO Vision combi steamers

PARAMETERS	i - advanced direct system		b - advanced boiler system		PARAMETERS	i - advanced direct system		b - advanced boiler system			
	Blue Vision	Orange Vision	Blue Vision	Orange Vision		Blue Vision	Orange Vision	Blue Vision	Orange Vision		
Special functions					ACM (automatic capacity management)	●	●	●	●		
Easy Cooking	●		●		LAN - internet communication connect.	●	●	●	●		
Vision Touch	●	●	●	●	BCS (boiler control system)			●	●		
Vision Agent	●		●		SDS (service and diagnostic system)	●	●	●	●		
Touch & Cook	●		●		CCS (calcium control system)			●	●		
Cooking modes					ECO logic	●	●	●	●		
Hot air 30-300 °C	●	●	●	●	USB plug in	●	●	●	●		
Combination 30-300 °C	●	●	●	●	Characteristics						
Steaming 30-130 °C	●	●	●	●	Curved door glass	●	●	●	●		
Special cooking modes					Gas power*	○	○				
Regeneration	●	●	●	●	Microprocessor control	●	●	●	●		
Low temp. cooking roasting	●		●		Hygienic cooking chamber	●	●	●	●		
Delta T cooking roasting	●		●		Halogen lights	●	●	●	●		
Cook & Hold	●		●		Double glass door preventing heat escape	●	●	●	●		
Banquet system	●	●	●	●	Run-off tray under the door for collecting condensed water	●	●	●	●		
Over night cooking roasting	●		●		Removable door seal	●	●	●	●		
Additional functions					Left door*	○	○	○	○		
Manual moistening	●	●	●	●	Two position door catch	●	●	●	●		
Multi speed ventilator fan**	●	○	●	○	Integrated hand shower	●	●	●	●		
Bi-directional fan	●	●	●	●	IPX 5 shield	●	●	●	●		
Ventilator fan timing**	●		●		One extra tray**	●	●	●	●		
Flap valve	●	○	●	○	GN 400/600 modification*	○	○	○	○		
Temperature core probe	●	●	●	●	Accessories						
Second temperature core probe*	○		○		Combi steamer model	623	611	1011	1221	2011	2021
Autoclimate—steam saturation control	●	●	●	●	Loading trolley				●	●	●
Fast cooling of cooking chamber	●	●	●	●	GN holders with stand. spacing	●	●	●			
Automatic preheating cooling	●	●	●	●	Banquet system			○	○	○	○
QV (quick view)	●		●		Flat pack stand	○	○	○			
Rack timing	●		●		Stainless steel stand	○	○	○			
Learn function	●		●		Stainless steel stand with wheels	○	○	○			
Automatic start	●	●	●	●	Stand with place for Holdomat		○	○			
Fan Stop - immediate stop of ventilator fan when door is open**	●	○	●	○	Stand with place for blastchiller		○	○			
Operation systems					GN Adapters		○	○			
1000 programs with 20 steps	●		●		Console for wall installation	○					
99 programs with 9 steps		●		●	Tray holders with spec. spacing		○	○			
Name of program	●		●		Loading trolley with spec. spacing				○	○	○
Active Cleaning	●		●		Vision Vent hood		○	○			
Semiautomatic cleaning	●	●	●	●	Gastro containers	○	○	○	○	○	○
WSS (water saving system)	●	●	●	●	Cleaning agents, Water softeners	○	○	○	○	○	○

Key: ● - standard accessories ○ - optional accessories * Valid for 611 and 1011 models only ** Not valid for 623 models

With every combi steamer you will receive: Integrated hand shower, GN holders, cleaning agents, installation set, user manual and packing free of charge. Marine specification is available for all models except boiler units, gas units and 12 x GN2/1, 20 x GN 2/1 units.

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Blue Vision 623 i

Basic equipment (included in price)



- EASY COOKING
- VISION AGENT – virtual help-mate
- ACTIVE CLEANING – automatic cleaning
- VISION TOUCH - coloured touch screen display
- 4 point temperature core probe
- Programming – up to 1000 programs with 20 steps
- Flap valve
- Standard spacing 65 mm (combi steamer and stand)
- ACM (automatic capacity management)
- WSS - water saving system
- ECO logic - optimised energy savings
- USB Plug-in
- LAN – internet communication channel

TYPE AND PRICE

B 623 i ADVANCED DIRECT SYSTEM
€ 5 680

TECHNICAL PARAMETERS

Type:	B 623 i
Article:	HA07-0101
Technical specifications:	E0623IA
Capacity:	6x GN 2/3
Capacity of meals:	30 - 50
Dimensions (W x H x D):	683 x 575 x 644 mm
Spacing:	65 mm
Weight:	65 kg
Total power:	4,9 kW (3,3 kW*)
Voltage:	3N~/400V/50Hz
Voltage [optional]:	1N~/230V/50Hz





UNIT OPTIONS

NAME	ARTICLE	PRICE
Safety door opening in two steps	ZA20-0903	€ 40
Set of combi steamers 623/623 - detail information on page 28.	HA07-1002	€ 320
Optional voltage 3N~/230V/50Hz	-	€ 110
Marine version **		
3N~/400V/50-60Hz without N	on request	€ 560
3N~/440V/50-60Hz without N	on request	€ 560

* Valid for voltage 1N~/230V/50Hz

** Marine version includes: special voltage specification, special stand which is possible to fix to the floor, door piston for slow door open, special tray holders with barrier against slipping of GN. Marine version is available for all models except boiler units, gas units and 12 x GN2/1, 20 x GN 2/1 units.

ACCESSORIES

	TITLE	TYPE	ARTICLE	PRICE
	Flat pack stand with 8 trays GN 2/3 Et 8 trays GN 1/3	ST 623 FP	HC99-1010	€ 490
	Stainless steel stand with 8 trays GN 2/3 Et 8 trays GN 1/3	ST 623	HC99-2300	€ 550
	Stainless steel stand ST 623 with wheels	ST 623 CS	HC99-2302	€ 610
	Console for wall installation	KN 623	HC99-2400	€ 190
	Drain reduction for 623 table installation	-	AC99-1609	€ 32
	Oil spray gun	GUN25	0A20-0025	€ 280

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 Cleaning agents, Water softeners, Filters page 46–47

Blue Vision 611 i, b, g*

Basic equipment (included in price)



- EASY COOKING
- VISION AGENT – virtual help-mate
- ACTIVE CLEANING – automatic cleaning
- VISION TOUCH - coloured touch screen display
- 4 point temperature core probe
- Programming – up to 1000 programs with 20 steps
- 5 speed ventilator
- Flap valve
- Standard spacing 65 mm (combi steamer and stand)
- ACM (automatic capacity management)
- WSS - water saving system
- ECO logic - optimised energy savings
- USB Plug-in
- LAN – internet communication channel

TYPE AND PRICE

B 611 i ADVANCED DIRECT SYSTEM	B 611 b ADVANCED BOILER SYSTEM	B 611 ig* GAS
€ 7 550	€ 8 240	€ 8 590

TECHNICAL PARAMETERS

Type:	B 611 i	Type:	B 611 b	Type:	B 611 ig
Article:	HA07-0201	Article:	HA07-0202	Article:	HA07-0203
Technical specifications:	E0611IA	Technical specifications:	E0611BA	Technical specifications:	G0611IA
Capacity:	6x GN 1/1+1 extra tray	Capacity:	6x GN 1/1+1 extra tray	Capacity:	6x GN 1/1+1 extra tray
Capacity of meals:	50 - 150	Capacity of meals:	50 - 150	Capacity of meals:	50 - 150
Dimensions (W x H x D):	933 x 786 x 863 mm	Dimensions (W x H x D):	933 x 786 x 863 mm	Dimensions (W x H x D):	933 x 926 x 863 mm
Spacing:	65 mm	Spacing:	65 mm	Spacing:	65 mm
Weight:	110 kg	Weight:	116 kg	Weight:	132 kg
Total power:	10,2 kW	Total power:	10,2 kW	Total power:	0,3 kW
Voltage:	3N~/400V/50Hz	Voltage:	3N~/400V/50Hz	Voltage:	1N~/230V/50Hz
				Gas consumption**:	1,3 m ³ / hr.
				Heat power:	13 kW
				Gas connection:	G 3/4"

UNIT OPTIONS









NAME	ARTICLE	PRICE
Left door	on request	€ 590
Safety door opening in two steps	ZA20-0903	€ 40
Second temperature core probe	EA10-0115	€ 290
Set of combi steamers 611/611; 611/1011; 611/R6(HC) or set with other products- detail information on page 28.-29.		-
Optional voltage 3N~/230V/50Hz	-	€ 110
Marine version ***		
3N~/400V/50-60Hz without N	on request	€ 560
3N~/440V/50-60Hz without N	on request	€ 560

* Basic configuration: gas G20, flue gas exhaust A3 (flue gas ventilation into the working area). Optional flue gas exhaust B13 (stack exhaust).

** Gas consumption varies according to used gas. Listed gas consumption is valid for G20.

*** Marine version includes: special voltage specification, special stand which is possible to fix to the floor, door piston for slow door open, special tray holders with barrier against slipping of GN. Marine version is available for all models except boiler units, gas units and 12 x GN2/1, 20 x GN 2/1 units.

ACCESSORIES

	TITLE	TYPE	ARTICLE	PRICE
	Stainless steel stand with 16 trays GN 1/1	ST 1116	HC99-0300	€ 690
	Stainless steel stand ST 1116 with wheels	ST 1116 CS	HC99-0304	€ 780
	Stainless steel stand ST 1116, 900 mm high	ST 1116 H	HC99-0303	€ 780
	Flat pack stand with 8x GN1/1 cross-wise racks	ST 1116 FP	HC99-0320	€ 660
	Stainless steel stand with place for Hold-o-mat	Holdomat Vision Stand 6-ST 1109H	HC99-5701	€ 800
	Stainless steel stand with place for BC411P or BC511P, C	Stand - 611 / BC 511	HC99-5800	€ 450
	Tray holders 5 x 85 mm spacing	-	left: AC18-1705 right: AC19-1504	€ 170
	Tray holders 6 x 70 mm spacing	-	left: AC18-1706 right: AC19-1505	€ 170
	Tray holders for GN 600/400	-	left: AC18-1701 right: AC19-1501	€ 170
	Vision vent condensation hood (not compatible with gas units)	VV 611/1011	HA07-9011	€ 2 900
	GN adapter for 2 x GN 1/2	GNA 2x1/2	HC99-5300	€ 65
	GN adapter for 3 x GN 1/3	GNA 3x1/3	HC99-5301	€ 65
	Oil spray gun	GUN25	OA20-0025	€ 280

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 Cleaning agents, Water softeners, Filters page 46–47



Blue Vision 1011 i, b, g*

Basic equipment (included in price)

- EASY COOKING
- VISION AGENT – virtual help-mate
- ACTIVE CLEANING – automatic cleaning
- VISION TOUCH - coloured touch screen display
- 4 point temperature core probe
- Programming – up to 1000 programs with 20 steps
- 5 speed ventilator
- Flap valve
- Standard spacing 65 mm (combi steamer and stand)
- ACM (automatic capacity management)
- WSS - water saving system
- ECO logic - optimised energy savings
- USB Plug-in
- LAN – internet communication channel

TYPE AND PRICE

B 1011 i ADVANCED DIRECT SYSTEM	B 1011 b ADVANCED BOILER SYSTEM	B 1011 ig* GAS
€ 9 440	€ 10 520	€ 10 880

TECHNICAL PARAMETERS

Type:	B 1011 i	Type:	B 1011 b	Type:	B 1011 ig
Article:	HA07-0301	Article:	HA07-0302	Article:	HA07-0303
Technical specifications:	E1011IA	Technical specifications:	E1011BA	Technical specifications:	G1011IA
Capacity:	10x GN 1/1+1 extra tray	Capacity:	10x GN 1/1+1 extra tray	Capacity:	10x GN 1/1+1 extra tray
Capacity of meals:	150 - 250	Capacity of meals:	150 - 250	Capacity of meals:	150 - 15
Dimensions (W x H x D):	933 x 1046 x 863 mm	Dimensions (W x H x D):	933 x 1046 x 863mm	Dimensions (W x H x D):	933 x 1186 x 863 mm
Spacing:	65 mm	Spacing:	65 mm	Spacing:	65 mm
Weight:	132 kg	Weight:	138 kg	Weight:	154 kg
Total power:	17,6 kW	Total power:	17,6 kW	Total power:	0,8 kW
Voltage:	3N~/400V/50Hz	Voltage:	3N~/400V/50Hz	Voltage:	1N~/230V/50Hz
				Gas consumption**:	1,9 m ³ / hr.
				Heat power:	18 kW
				Gas connection:	G 3/4"

UNIT OPTIONS












NAME	ARTICLE	PRICE
Left door	on request	€ 590
Safety door opening in two steps	ZA20-0903	€ 40
Second temperature core probe	EA10-0115	€ 290
Set of combi steamers 611/1011 or set with other products - detail information on page 28.-29.		-
Optional voltage 3N~/230V/50Hz	-	€ 110
Marine version ***		
3N~/400V/50-60Hz without N	on request	€ 560
3N~/440V/50-60Hz without N	on request	€ 560

* Basic configuration: gas G20, flue gas exhaust A3 (flue gas ventilation into the working area). Optional flue gas exhaust B13 (stack exhaust).

** Gas consumption varies according to used gas. Listed gas consumption is valid for G20.

*** Marine version includes: special voltage specification, special stand which is possible to fix to the floor, door piston for slow door open, special tray holders with barrier against slipping of GN. Marine version is available for all models except boiler units, gas units and 12 x GN2/1, 20 x GN 2/1 units.



ACCESSORIES

	TITLE	TYPE	ARTICLE	PRICE
	Stainless steel stand with 16 trays GN 1/1	ST 1116	HC99-0300	€ 690
	Stainless steel stand ST 1116 with wheels	ST 1116 CS	HC99-0304	€ 780
	Stainless steel stand ST 1116, 900 mm high	ST 1116 H	HC99-0303	€ 780
	Flat pack stand with 8x GN1/1 cross-wise racks	ST 1116 FP	HC99-0320	€ 660
	Stainless steel stand with place for Hold-o-mat	Holdomat Vision Stand 6-ST 1109H	HC99-5701	€ 800
	Stainless steel stand with place for BC411P or BC511P, C	Stand - 611 / BC 511	HC99-5800	€ 450
	Loading rack	KO 1011R	HC99-0800	€ 490
	Guide rack* for KO 1011R or KO 1011B	-	HC99-3103	€ 110
	Guide rack* for KO 1011R or KO 1011B - gas unit	-	HC99-3104	€ 110
	Loading trolley for handling with KO 1011R or KO1011B	VO 1011	HC99-0900	€ 540
	Tray holders 8 x 85 mm spacing	-	left: AC18-1805, right: AC19-1604	€ 190
	Tray holders 10 x 70 mm spacing	-	left: AC18-1806, right: AC19-1605	€ 190
	Tray holders 11 x 65 mm spacing-GN 600/400	-	left: AC18-1801, right: AC19-1601	€ 190
	Vision vent condensation hood (not compatible with gas units)	VV 611/1011	HA07-9011	€ 2 900
	GN adapter for 2 x GN 1/2	GNA 2x1/2	HC99-5300	€ 65
	GN adapter for 3 x GN 1/3	GNA 3x1/3	HC99-5301	€ 65
	Oil spray gun	GUN25	0A20-0025	€ 280

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RETIGO BANQUET SYSTEM

Banquet basket						
	TITLE	TYPE	Circle spacing (mm)	Diameter of plates (mm)/number of plates	ARTICLE	PRICE
	Banquet basket for 1011 - 29 plates	KO 1011B-29	65	300/29	HC99-3200	€ 790
	Banquet basket for 1011 - 24 plates	KO 1011B-24	80	300/24	HC99-3700	€ 740
Thermo cover						
	TITLE	TYPE	ARTICLE		PRICE	
	Thermo cover for banquet basket KO 1011B or KO 1011R	T01011B	0A05-0001		€ 510	

* it is essential part of the loading rack KO 1011R or KO 1011B but if you already own one guide rack it is not necessary to order another one.



Blue Vision 1221 i, b, g*

Basic equipment (included in price)

- EASY COOKING
- VISION AGENT – virtual help-mate
- ACTIVE CLEANING – automatic cleaning
- VISION TOUCH - coloured touch screen display
- 4 point temperature core probe
- Loading trolley VO 1221R
- Programming – up to 1000 programs with 20 steps
- 5 speed ventilator
- Flap valve
- Standard spacing 60 mm (between the trolley racks)
- ACM (automatic capacity management)
- WSS - water saving system
- ECO logic - optimised energy savings
- USB Plug-in
- LAN – internet communication channel

TYPE AND PRICE

B 1221 i ADVANCED DIRECT SYSTEM	B 1221 b ADVANCED BOILER SYSTEM	B 1221 ig* GAS
€ 14 110	€ 15 690	€ 16 600

TECHNICAL PARAMETERS

Type:	B 1221 i	Type:	B 1221 b	Type:	B 1221 ig
Article:	HA07-0401	Article:	HA07-0402	Article:	HA07-0403
Technical specifications:	E1221IA	Technical specifications:	E1221BA	Technical specifications:	G1221IA
Capacity:	12x GN 2/1+1 extra tray	Capacity:	12x GN 2/1+1 extra tray	Capacity:	12x GN 2/1+1 extra tray
Capacity of meals:	400 - 600	Capacity of meals:	400 - 600	Capacity of meals:	400 - 600
Dimensions (W x H x D):	1105 x 1353 x 997 mm	Dimensions (W x H x D):	1105 x 1353 x 997 mm	Dimensions (W x H x D):	1106 x 1523 x 997 mm
Spacing:	60 mm	Spacing:	60 mm	Spacing:	60 mm
Weight:	197 kg	Weight:	207 kg	Weight:	219 kg
Total power:	35 kW	Total power:	35 kW	Total power:	1,4 kW
Voltage:	3N~/400V/50Hz	Voltage:	3N~/400V/50Hz	Voltage:	1N~/230V/50Hz
				Gas consumption**:	3,8 m ³ / hr.
				Heat power:	38 kW
				Gas connection:	G 3/4"



UNIT OPTIONS

NAME	ARTICLE	PRICE
Safety door opening in two steps	MK08-0001	€ 240
Optional voltage 3N~/230V/50Hz	-	€ 180



* Basic configuration: gas G20, flue gas exhaust A3 (flue gas ventilation into the working area). Optional flue gas exhaust B13 (stack exhaust).

** Gas consumption varies according to used gas. Listed gas consumption is valid for G20.

ACCESSORIES

	TITLE	TYPE	ARTICLE	PRICE
	Spare loading trolley	VO 1221R	HC99-2900	€ 1 250
	Loading trolley with 8 trays with 85 mm spacing	VO 821	HC99-5500	€ 1 310
Pic. not available	Feet fitting means	-	AP99-0276	€ 19
Pic. not available	Handle mount for loading trolley	-	HC99-2812	€ 110
	Oil spray gun	GUN25	0A20-0025	€ 280

RETIGO BANQUET SYSTEM

Banquet trolley						
	TITLE	TYPE	Circle spacing (mm)	Diameter of plates (mm)/number of plates	ARTICLE	PRICE
	Banquet trolley for 1221 - 70 plates	VO 1221B-70	65	300/70	HC99-3000	€ 1490
	Banquet trolley for 1221 - 60 plates	VO 1221B-60	80	300/60	HC99-3800	
Thermo cover						
	TITLE	TYPE	ARTICLE		PRICE	
	Thermo cover for banquet trolley VO 1221R	TO 1221R	0A05-0014		€ 700	
	Thermo cover for banquet trolley VO 1221B	TO 1221B	0A05-0015			

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Blue Vision 2011 i, b, g*

Basic equipment (included in price)

- EASY COOKING
- VISION AGENT – virtual help-mate
- ACTIVE CLEANING – automatic cleaning
- VISION TOUCH - coloured touch screen display
- 4 point temperature core probe
- Loading trolley VO 2011R
- Programming – up to 1000 programs with 20 steps
- 5 speed ventilator
- Flap valve
- Standard spacing 60 mm (between the trolley racks)
- ACM (automatic capacity management)
- WSS - water saving system
- ECO logic - optimised energy savings
- USB Plug-in
- LAN – internet communication channel

TYPE AND PRICE

B 2011 i ADVANCED DIRECT SYSTEM	B 2011 b ADVANCED BOILER SYSTEM	B 2011 ig* GAS
€ 15 750	€ 17 940	€ 18 220

TECHNICAL PARAMETERS

Type:	B 2011 i	Type:	B 2011 b	Type:	B 2011 ig
Article:	HA07-0501	Article:	HA07-0502	Article:	HA07-0503
Technical specifications:	E2011IA	Technical specifications:	E2011BA	Technical specifications:	G2011IA
Capacity:	20x GN 1/1+1 extra tray	Capacity:	20x GN 1/1+1 extra tray	Capacity:	20x GN 1/1+1 extra tray
Capacity of meals:	400 - 600	Capacity of meals:	400 - 600	Capacity of meals:	400 - 600
Dimensions (W x H x D):	948 x 1824 x 871 mm	Dimensions (W x H x D):	948 x 1824 x 871 mm	Dimensions (W x H x D):	948 x 1993 x 871 mm
Spacing:	60 mm	Spacing:	60 mm	Spacing:	60 mm
Weight:	221 kg	Weight:	233 kg	Weight:	226 kg
Total power:	35 kW	Total power:	35 kW	Total power:	1,4 kW
Voltage:	3N~/400V/50Hz	Voltage:	3N~/400V/50Hz	Voltage:	1N~/230V/50Hz
				Gas consumption**:	3,9 m ³ / hr.
				Heat power:	38 kW
				Gas connection:	G 3/4"

UNIT OPTIONS




NAME	ARTICLE	PRICE
Safety door opening in two steps	MK08-0001	€ 240
Optional voltage 3N~/230V/50Hz	-	€ 180
Marine version ***		
3N~/400V/50-60Hz without N	on request	€ 750
3N~/440V/50-60Hz without N	on request	€ 750

* Basic configuration: gas G20, flue gas exhaust A3 (flue gas ventilation into the working area). Optional flue gas exhaust B13 (stack exhaust).



** Gas consumption varies according to used gas. Listed gas consumption is valid for G20.

*** Marine version includes: special voltage specification, special legs which are possible to fix to the floor, door piston for slow door open, tray holders with barrier against slipping of GN. Marine version is available for all models except boiler units, gas units and 12 x GN2/1, 20 x GN 2/1 units.

ACCESSORIES

	TITLE	TYPE	ARTICLE	PRICE
	Spare loading trolley	VO 2011R	HC99-2200	€ 1 140
	Loading trolley with 15 trays with 85 mm spacing	VO 1511	HC99-5400	€ 1 360
	Loading ramp 2011	-	HC99-5900	€ 590
Pic. not available	Feet fitting means	-	AP99-0276	€ 19
Pic. not available	Handle mount for loading trolley	-	HC99-2812	€ 110
	Oil spray gun	GUN25	0A20-0025	€ 280

RETIGO BANQUET SYSTEM

Banquet trolley						
	TITLE	TYPE	Circle spacing (mm)	Diameter of plates (mm)/number of plates	ARTICLE	PRICE
	Banquet trolley for 2011 - 59 plates	KO 2011B-59	65	300/59	HC99-2800	€ 1420
	Banquet trolley for 2011 - 48 plates	KO 2011B-48	80	300/48	HC99-3900	
Thermo cover						
	TITLE	TYPE	ARTICLE		PRICE	
	Thermo cover for banquet trolley VO 2011R	VO 2011R	0A05-0013		€ 760	
	Thermo cover for banquet trolley VO 2011B	VO 2011B	0A05-0003			

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Blue Vision 2021 i, b

Basic equipment (included in price)

- EASY COOKING
- VISION AGENT – virtual help-mate
- ACTIVE CLEANING – automatic cleaning
- VISION TOUCH - coloured touch screen display
- 4 point temperature core probe
- Loading trolley VO 2021R
- Programming – up to 1000 programs with 20 steps
- 5 speed ventilator
- Flap valve
- Standard spacing 60 mm (between the trolley racks)
- ACM (automatic capacity management)
- WSS - water saving system
- ECO logic - optimised energy savings
- USB Plug-in
- LAN – internet communication channel

TYPE AND PRICE

B 2021 i ADVANCED DIRECT SYSTEM	B 2011 b ADVANCED BOILER SYSTEM
€ 22 320	€ 24 360

TECHNICAL PARAMETERS




Type:	B 2021 i
Article:	HA07-0601
Technical specifications:	E2021IA
Capacity:	20x GN 2/1+1 extra tray
Capacity of meals:	500 - 900
Dimensions (W x H x D):	1105 x 1819 x 996 mm
Spacing:	60 mm
Weight:	330 kg
Total power:	59 kW
Voltage:	3N~/400V/50Hz

Type:	B 2021 b
Article:	HA07-0602
Technical specifications:	E2021BA
Capacity:	20x GN 2/1+1 extra tray
Capacity of meals:	500 - 900
Dimensions (W x H x D):	1105 x 1819 x 996 mm
Spacing:	60 mm
Weight:	344 kg
Total power:	59 kW
Voltage:	3N~/400V/50Hz



UNIT OPTIONS

NAME	ARTICLE	PRICE
Safety door opening in two steps	MK08-0001	€ 240
Optional voltage 3N~/230V/50Hz	-	€ 180

ACCESSORIES

	TITLE	TYPE	ARTICLE	PRICE
	Spare loading trolley	VO 2021R	HC99-4400	€ 1 600
	Loading trolley with 15 trays with 85 mm spacing	VO 1521	HC99-5600	€ 1 760
	Loading ramp 2021	-	HC99-4300	€ 650
Pic. not available	Feet fitting means	-	AP99-0277	€ 19
Pic. not available	Handle mount for loading trolley	-	HC99-2812	€ 110
	Oil spray gun	GUN25	0A20-0025	€ 280

RETIGO BANQUET SYSTEM

Banquet trolley						
	TITLE	TYPE	Circle spacing (mm)	Diameir of plates (mm)/num-ber of plates	ARTICLE	PRICE
	Banquet trolley for 2021 - 118 plates	VO 2021B-118	65	300/118	HC99-4500	€ 1850
	Banquet trolley for 2021 - 96 plates	VO 2021B-96	80	300/96	HC99-4600	
Thermo cover						
	TITLE	TYPE	ARTICLE		PRICE	
	Thermo cover for banquet trolley VO 2021R	TO 2021R	0A05-0016		€ 990	
	Thermo cover for banquet trolley VO 2021B	TO 2021B	0A05-0017			

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Orange Vision 623 i

Basic equipment (included in price)

- VISION TOUCH - digital control display
- 1 speed ventilator
- Temperature core probe
- 99 programs with 9 steps
- Standard spacing 65 mm (combi steamer and stand)
- USB Plug-in
- LAN - internet communication channel
- WSS - water saving system
- ECO logic - optimised energy savings



TYPE AND PRICE

O 623 i
ADVANCED DIRECT SYSTEM

€ 4 360

TECHNICAL PARAMETERS

Type:	O 623 i
Article:	HA07-0151
Technical specifications:	E0623IZ
Capacity:	6x GN 2/3
Capacity of meals:	30 - 50
Dimensions (W x H x D):	683 x 575 x 644 mm
Spacing:	65 mm
Weight:	65 kg
Total power:	4,9 kW (3,3 kW*)
Voltage:	3N~/400V/50Hz
Voltage [optional]:	1N~/230V/50Hz





UNIT OPTIONS

NAME	ARTICLE	PRICE
Flap valve	AC25-0100	€ 290
Safety door opening in two steps	ZA20-0903	€ 40
Set of combi steamers 623/623 - detail information on page 28.	HA07-1002	€ 320
Optional voltage 3N~/230V/50Hz	-	€ 110
Marine version **		
3N~/400V/50-60Hz without N	on request	€ 560
3N~/440V/50-60Hz without N	on request	€ 560

* Valid for voltage 1N~/230V/50Hz

** Marine version includes: special voltage specification, special stand which is possible to fix to the floor, door piston for slow door open, special tray holders with barrier against slipping of GN. Marine version is available for all models except boiler units, gas units and 12 x GN2/1, 20 x GN 2/1 units.

ACCESSORIES

	TITLE	TYPE	ARTICLE	PRICE
	Flat pack stand with 8 trays GN 2/3 Et 8 trays GN 1/3	ST 1116 FP	HC99-1010	€ 490
	Stainless steel stand with 8 trays GN 2/3 Et 8 trays GN 1/3	ST 623	HC99-2300	€ 550
	Stainless steel stand ST 623 with wheels	ST 623 CS	HC99-2302	€ 610
	Console for wall installation	KN 623	HC99-2400	€ 190
	Drain reduction for 623 table installation	-	AC99-1609	€ 32
	Oil spray gun	GUN25	OA20-0025	€ 280

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 Cleaning agents, Water softeners, Filters page 46–47

Orange Vision 611 i, b, g*

Basic equipment (included in price)



- VISION TOUCH - digital control display
- 1 speed ventilator
- Temperature core probe
- 99 programs with 9 steps
- Standard spacing 65 mm (combi steamer and stand)
- USB Plug-in
- LAN – internet communication channel
- WSS - water saving system
- ECO logic - optimised energy savings

TYPE AND PRICE

O 611 i ADVANCED DIRECT SYSTEM	O 611 b ADVANCED BOILER SYSTEM	O 611 ig* GAS
€ 5 900	€ 6 200	€ 6 980

TECHNICAL PARAMETERS

Type:	O 611 i	Type:	O 611 b	Type:	O 611 ig
Article:	HA07-0251	Article:	HA07-0252	Article:	HA07-0253
Technical specifications:	E0611IA	Technical specifications:	E0611BA	Technical specifications:	G0611IA
Capacity:	6x GN 1/1+1 extra tray	Capacity:	6x GN 1/1+1 extra tray	Capacity:	6x GN 1/1+1 extra tray
Capacity of meals:	50 - 150	Capacity of meals:	50 - 150	Capacity of meals:	50 - 150
Dimensions (W x H x D):	933 x 786 x 863 mm	Dimensions (W x H x D):	933 x 786 x 863 mm	Dimensions (W x H x D):	933 x 926 x 863 mm
Spacing:	65 mm	Spacing:	65 mm	Spacing:	65 mm
Weight:	110 kg	Weight:	116 kg	Weight:	132 kg
Total power:	10,2 kW	Total power:	10,2 kW	Total power:	0,3 kW
Voltage:	3N~/400V/50Hz	Voltage:	3N~/400V/50Hz	Voltage:	1N~/230V/50Hz
				Gas consumption**:	1,3 m ³ / hr.
				Heat power:	13 kW
				Gas connection:	G 3/4"

UNIT OPTIONS









NAME	ARTICLE	PRICE
Left door	on request	€ 590
Safety door opening in two steps	ZA20-0903	€ 40
Flap valve	AC25-0100	€ 290
1/2 ventilator speed + Fan stop function	AA11-0100	€ 330
Set of combi steamers 611/611; 611/1011; 611/RG(HC) or set with other products - detail information on page 28.-29.		-
Optional voltage 3N~/230V/50Hz	-	€ 110
Marine version ***		
3N~/400V/50-60Hz without N	on request	€ 560
3N~/440V/50-60Hz without N	on request	€ 560

* Basic configuration: gas G20, flue gas exhaust A3 (flue gas ventilation into the working area). Optional flue gas exhaust B13 (stack exhaust).

** Gas consumption varies according to used gas. Listed gas consumption is valid for G20.

*** Marine version includes: special voltage specification, special stand which is possible to fix to the floor, door piston for slow door open, special tray holders with barrier against slipping of GN. Marine version is available for all models except boiler units, gas units and 12 x GN2/1, 20 x GN 2/1 units.

ACCESSORIES

	TITLE	TYPE	ARTICLE	PRICE
	Stainless steel stand with 16 trays GN 1/1	ST 1116	HC99-0300	€ 690
	Stainless steel stand ST 1116 with wheels	ST 1116 CS	HC99-0304	€ 780
	Stainless steel stand ST 1116, 900 mm high	ST 1116 H	HC99-0303	€ 780
	Flat pack stand with 8x GN1/1 cross-wise racks	ST 1116 FP	HC99-0320	€ 660
	Stainless steel stand with place for Hold-o-mat	Holdomat Vision Stand 6-ST 1109H	HC99-5701	€ 800
	Stainless steel stand with place for BC411P or BC511P, C	Stand - 611 / BC 511	HC99-5800	€ 450
	Tray holders 5 x 85 mm spacing	-	left: AC18-1705 right: AC19-1504	€ 170
	Tray holders 6 x 70 mm spacing	-	left: AC18-1706 right: AC19-1505	€ 170
	Tray holders for GN 600/400	-	left: AC18-1701 right: AC19-1501	€ 170
	Vision vent condensation hood (not compatible with gas units)	VV 611/1011	HA07-9011	€ 2 900
	GN adapter for 2 x GN 1/2	GNA 2x1/2	HC99-5300	€ 65
	GN adapter for 3 x GN 1/3	GNA 3x1/3	HC99-5301	€ 65
	Oil spray gun	GUN25	OA20-0025	€ 280

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 Cleaning agents, Water softeners, Filters page 46–47



Orange Vision 1011 i, b, g*

Basic equipment (included in price)

- VISION TOUCH - digital control display
- 1 speed ventilator
- Temperature core probe
- 99 programs with 9 steps
- Standard spacing 65 mm (combi steamer and stand)
- USB Plug-in
- LAN - internet communication channel
- WSS - water saving system
- ECO logic - optimised energy savings

TYPE AND PRICE

Ø 1011 i ADVANCED DIRECT SYSTEM	Ø 1011 b ADVANCED BOILER SYSTEM	Ø 1011 ig* GAS
€ 7 840	€ 8 600	€ 8 960

TECHNICAL PARAMETERS

Type:	Ø 1011 i	Type:	Ø 1011 b	Type:	Ø 1011 ig
Article:	HA07-0351	Article:	HA07-0352	Article:	HA07-0353
Technical specifications:	E1011IZ	Technical specifications:	E1011BZ	Technical specifications:	G1011IZ
Capacity:	10x GN 1/1+1 extra tray	Capacity:	10x GN 1/1+1 extra tray	Capacity:	10x GN 1/1+1 extra tray
Capacity of meals:	150 - 250	Capacity of meals:	150 - 250	Capacity of meals:	150 - 150
Dimensions (W x H x D):	933 x 1046 x 863 mm	Dimensions (W x H x D):	933 x 1046 x 863mm	Dimensions (W x H x D):	933 x 1186 x 863 mm
Spacing:	65 mm	Spacing:	65 mm	Spacing:	65 mm
Weight:	132 kg	Weight:	138 kg	Weight:	154 kg
Total power:	17,6 kW	Total power:	17,6 kW	Total power:	0,8 kW
Voltage:	3N~/400V/50Hz	Voltage:	3N~/400V/50Hz	Voltage:	1N~/230V/50Hz
				Gas consumption**:	1,9 m ³ / hr.
				Heat power:	18 kW
				Gas connection:	G 3/4"

UNIT OPTIONS












NAME	ARTICLE	PRICE
Left door	on request	€ 590
Safety door opening in two steps	ZA20-0903	€ 40
Flap valve	AC25-0100	€ 290
1/2 ventilator speed + Fan stop function	AA11-0100	€ 330
Set of combi steamers 611/1011 or set with other products - detail information on page 28.-29.		-
Optional voltage 3N~/230V/50Hz	-	€ 110
Marine version ***		
3N~/400V/50-60Hz without N	on request	€ 560
3N~/440V/50-60Hz without N	on request	€ 560

* Basic configuration: gas G20, flue gas exhaust A3 (flue gas ventilation into the working area). Optional flue gas exhaust B13 (stack exhaust).

** Gas consumption varies according to used gas. Listed gas consumption is valid for G20.

*** Marine version includes: special voltage specification, special stand which is possible to fix to the floor, door piston for slow door open, special tray holders with barrier against slipping of GN. Marine version is available for all models except boiler units, gas units and 12 x GN2/1, 20 x GN 2/1 units.



ACCESSORIES

	TITLE	TYPE	ARTICLE	PRICE
	Stainless steel stand with 16 trays GN 1/1	ST 1116	HC99-0300	€ 690
	Stainless steel stand ST 1116 with wheels	ST 1116 CS	HC99-0304	€ 780
	Stainless steel stand ST 1116, 900 mm high	ST 1116 H	HC99-0303	€ 780
	Flat pack stand with 8x GN1/1 cross-wise racks	ST 1116 FP	HC99-0320	€ 660
	Stainless steel stand with place for Hold-o-mat	Holdomat Vision Stand 6-ST 1109H	HC99-5701	€ 800
	Stainless steel stand with place for BC411P or BC511P, C	Stand - 611 / BC 511	HC99-5800	€ 450
	Loading rack	KO 1011R	HC99-0800	€ 490
	Guide rack* for KO 1011R or KO 1011B	-	HC99-3103	€ 110
	Guide rack* for KO 1011R or KO 1011B - gas unit	-	HC99-3104	€ 110
	Loading trolley for handling with KO 1011R+KO1011B	VO 1011	HC99-0900	€ 540
	Tray holders 8 x 85 mm spacing	-	left: AC18-1805, right: AC19-1604	€ 190
	Tray holders 10 x 70 mm spacing	-	left: AC18-1806, right: AC19-1605	€ 190
	Tray holders 11 x 65 mm spacing-GN 600/400	-	left: AC18-1801, right: AC19-1601	€ 190
	Vision vent condensation hood (not compatible with gas units)	VV 611/1011	HA07-9011	€ 2 900
	GN adapter for 2 x GN 1/2	GNA 2x1/2	HC99-5300	€ 65
	GN adapter for 3 x GN 1/3	GNA 3x1/3	HC99-5301	€ 65
	Oil spray gun	GUN25	OA20-0025	€ 280

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RETIGO BANQUET SYSTEM

Banquet basket						
	TITLE	TYPE	Circle spacing (mm)	Diameter of plates (mm)/ number of plates	ARTICLE	PRICE
	Banquet basket for 1011 - 29 plates	KO 1011B-29	65	300/29	HC99-3200	€ 790
	Banquet basket for 1011 - 24 plates	KO 1011B-24	80	300/24	HC99-3700	€ 740
Thermo cover						
	TITLE	TYPE	ARTICLE		PRICE	
	Termoobal pro banquetový koš KO 1011B nebo KO 1011R	T01011B	OA05-0001		€ 510	

* it is essential part of the loading rack KO 1011R but if you already own one guide rack it is not necessary to order another one.



Orange Vision 1221 i, b, g*

Basic equipment (included in price)

- VISION TOUCH - digital control display
- 1 speed ventilator
- Temperature core probe
- 99 programs with 9 steps
- Standard spacing 60 mm (between the trolley racks)
- USB Plug-in
- LAN – internet communication channel
- Loading trolley VO 1221R
- WSS - water saving system
- ECO logic - optimised energy savings

TYPE AND PRICE

O 1221 i ADVANCED DIRECT SYSTEM	O 1221 b ADVANCED BOILER SYSTEM	O 1221 ig* GAS
€ 11 960	€ 13 160	€ 15 110

TECHNICAL PARAMETERS

Type:	O 1221 i	Type:	O 1221 b	Type:	O 1221 ig
Article:	HA07-0451	Article:	HA07-0452	Article:	HA07-0453
Technical specifications:	E1221IZ	Technical specifications:	E1221BZ	Technical specifications:	G1221IZ
Capacity:	12x GN 2/1+1 extra tray	Capacity:	12x GN 2/1+1 extra tray	Capacity:	12x GN 2/1+1 extra tray
Capacity of meals:	400 - 600	Capacity of meals:	400 - 600	Capacity of meals:	400 - 600
Dimensions (W x H x D):	1105 x 1353 x 997 mm	Dimensions (W x H x D):	1105 x 1353 x 997 mm	Dimensions (W x H x D):	1106 x 1523 x 997 mm
Spacing:	60 mm	Spacing:	60 mm	Spacing:	60 mm
Weight:	197 kg	Weight:	207 kg	Weight:	219 kg
Total power:	35 kW	Total power:	35 kW	Total power:	1,4 kW
Voltage:	3N~/400V/50Hz	Voltage:	3N~/400V/50Hz	Voltage:	1N~/230V/50Hz
				Gas consumption**:	3,8 m ³ / hr.
				Heat power:	38 kW
				Gas connection:	G 3/4"



UNIT OPTIONS

NAME	ARTICLE	PRICE
Safety door opening in two steps	MK08-0001	€ 240
Flap valve	AC25-0100	€ 290
1/2 ventilator speed + Fan stop function	AA11-0100	€ 330
Optional voltage 3N~/230V/50Hz	-	€ 180



* Basic configuration: gas G20, flue gas exhaust A3 (flue gas ventilation into the working area). Optional flue gas exhaust B13 (stack exhaust).

** Gas consumption varies according to used gas. Listed gas consumption is valid for G20.

ACCESSORIES

	TITLE	TYPE	ARTICLE	PRICE
	Spare loading trolley	VO 1221R	HC99-2900	€ 1 250
	Loading trolley with 8 trays with 85 mm spacing	VO 821	HC99-5500	€ 1 310
Pic. not available	Feet fitting means	-	AP99-0276	€ 19
Pic. not available	Handle mount for loading trolley	-	HC99-2812	€ 110
	Oil spray gun	GUN25	OA20-0025	€ 280

RETIGO BANQUET SYSTEM

Banquet trolley						
	TITLE	TYPE	Circle spacing (mm)	Diameter of plates (mm)/ number of plates	ARTICLE	PRICE
	Banquet trolley for 1221 - 70 plates	VO 1221B-70	65	300/70	HC99-3000	€ 1490
	Banquet trolley for 1221 - 60 plates	VO 1221B-60	80	300/60	HC99-3800	
Thermo cover						
	TITLE	TYPE	ARTICLE		PRICE	
	Thermo cover for banquet trolley VO 1221R	TO 1221R	OA05-0014		€ 700	
	Thermo cover for banquet trolley VO 1221B	TO 1221B	OA05-0015			

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Orange Vision 2011 i, b, g*

Basic equipment (included in price)

- VISION TOUCH - digital control display
- 1 speed ventilator
- Temperature core probe
- 99 programs with 9 steps
- Standard spacing 60 mm (between the trolley racks)
- USB Plug-in
- LAN - internet communication channel
- Loading trolley VO 2011R
- WSS - water saving system
- ECO logic - optimised energy savings

TYPE AND PRICE

Ø 2011 i ADVANCED DIRECT SYSTEM	Ø 2011 b ADVANCED BOILER SYSTEM	Ø 2011 ig* GAS
€ 13 340	€ 15 640	€ 16 540

TECHNICAL PARAMETERS

Type:	Ø 2011 i	Type:	Ø 2011 b	Type:	Ø 2011 ig
Article:	HA07-0551	Article:	HA07-0552	Article:	HA07-0553
Technical specifications:	E2011IZ	Technical specifications:	E2011BZ	Technical specifications:	G2011IZ
Capacity:	20x GN 1/1+1 extra tray	Capacity:	20x GN 1/1+1 extra tray	Capacity:	20x GN 1/1+1 extra tray
Capacity of meals:	400 - 600	Capacity of meals:	400 - 600	Capacity of meals:	400 - 600
Dimensions (W x H x D):	948 x 1824 x 871 mm	Dimensions (W x H x D):	948 x 1824 x 871 mm	Dimensions (W x H x D):	948 x 1993 x 871 mm
Spacing:	60 mm	Spacing:	60 mm	Spacing:	60 mm
Weight:	221 kg	Weight:	233 kg	Weight:	226 kg
Total power:	35 kW	Total power:	35 kW	Total power:	1,4 kW
Voltage:	3N~/400V/50Hz	Voltage:	3N~/400V/50Hz	Voltage:	1N~/230V/50Hz
				Gas consumption**:	3,9 m ³ / hr.
				Heat power:	38 kW
				Gas connection:	G 3/4"

UNIT OPTIONS




NAME	ARTICLE	PRICE
Safety door opening in two steps	MK08-0001	€ 240
Flap valve	AC25-0100	€ 290
1/2 ventilator speed + Fan stop function	AA11-0100	€ 330
Optional voltage 3N~/230V/50Hz	-	€ 180
Marine version ***		
3N~/400V/50-60Hz without N	on request	€ 750
3N~/440V/50-60Hz without N	on request	€ 750

* Basic configuration: gas G20, flue gas exhaust A3 (flue gas ventilation into the working area). Optional flue gas exhaust B13 (stack exhaust).



** Gas consumption varies according to used gas. Listed gas consumption is valid for G20.

*** Marine version includes: special voltage specification, special legs which are possible to fix to the floor, door piston for slow door open, special tray holders with barrier against slipping of GN. Marine version is available for all models except boiler units, gas units and 12 x GN2/1, 20 x GN 2/1 units.

ACCESSORIES

	TITLE	TYPE	ARTICLE	PRICE
	Spare loading trolley	VO 2011R	HC99-2200	€ 1 140
	Loading trolley with 15 trays with 85 mm spacing	VO 1511	HC99-5400	€ 1 360
	Loading ramp 2011	-	HC99-5900	€ 590
Pic. not available	Feet fitting means	-	AP99-0276	€ 19
Pic. not available	Handle mount for loading trolley	-	HC99-2812	€ 110
	Oil spray gun	GUN25	0A20-0025	€ 280

RETIGO BANQUET SYSTEM

Banquet trolley						
	TITLE	TYPE	Circle spacing (mm)	Diameter of plates (mm)/ number of plates	ARTICLE	PRICE
	Banquet trolley for 2011 - 59 plates	KO 2011B-59	65	300/59	HC99-2800	€ 1420
	Banquet trolley for 2011 - 48 plates	KO 2011B-48	80	300/48	HC99-3900	
Thermo cover						
	TITLE	TYPE	ARTICLE		PRICE	
	Thermo cover for banquet trolley VO 2011R	VO 2011R	0A05-0013		€ 760	
	Thermo cover for banquet trolley VO 2011B	VO 2011B	0A05-0003			

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Orange Vision 2021 i, b

Basic equipment (included in price)

- VISION TOUCH - digital control display
- 1 speed ventilator
- Temperature core probe
- 99 programs with 9 steps
- Standard spacing 60 mm (between the trolley racks)
- USB Plug-in
- LAN – internet communication channel
- Loading trolley VO 2021R
- WSS - water saving system
- ECO logic - optimised energy savings

TYPE AND PRICE

O 2021 i ADVANCED DIRECT SYSTEM	O 2011 b ADVANCED BOILER SYSTEM
€ 19 840	€ 20 960

TECHNICAL PARAMETERS




Type:	O 2021 i
Article:	HA07-0651
Technical specifications:	E2021IZ
Capacity:	20x GN 2/1+1 extra tray
Capacity of meals:	500 - 900
Dimensions (W x H x D):	1105 x 1819 x 996 mm
Spacing:	60 mm
Weight:	330 kg
Total power:	59 kW
Voltage:	3N~/400V/50Hz

Type:	O 2021 b
Article:	HA07-0652
Technical specifications:	E2021BZ
Capacity:	20x GN 2/1+1 extra tray
Capacity of meals:	500 - 900
Dimensions (W x H x D):	1105 x 1819 x 996 mm
Spacing:	60 mm
Weight:	344 kg
Total power:	59 kW
Voltage:	3N~/400V/50Hz



UNIT OPTIONS

NAME	ARTICLE	PRICE
Safety door opening in two steps	MK08-0001	€ 240
Flap valve	AC25-0100	€ 290
1/2 ventilator speed + Fan stop function	AA11-0100	€ 330
Optional voltage 3N~/230V/50Hz	-	€ 180

ACCESSORIES

	TITLE	TYPE	ARTICLE	PRICE
	Spare loading trolley	VO 2021R	HC99-4400	€ 1 600
	Loading trolley with 15 trays with 85 mm spacing	VO 1521	HC99-5600	€ 1 760
	Loading ramp 2021	-	HC99-4300	€ 650
Pic. not available	Feet fitting means	-	AP99-0277	€ 19
Pic. not available	Handle mount for loading trolley	-	HC99-2812	€ 110
	Oil spray gun	GUN25	0A20-0025	€ 280

RETIGO BANQUET SYSTEM

Banquet trolley						
	TITLE	TYPE	Circle spacing (mm)	Diameter of plates (mm)/number of plates	ARTICLE	PRICE
	Banquet trolley for 2021 - 118 plates	VO 2021B-118	65	300/118	HC99-4500	€ 1850
	Banquet trolley for 2021 - 96 plates	VO 2021B-96	80	300/96	HC99-4600	
Thermo cover						
	TITLE	TYPE	ARTICLE		PRICE	
	Thermo cover for banquet trolley VO 2021R	TO 2021R	0A05-0016		€ 990	
	Thermo cover for banquet trolley VO 2021B	TO 2021B	0A05-0017			

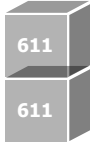
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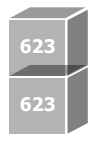
Tower Solution

Sets of RETIGO VISION combi steamers and regenerators (holding cabinet)

- The tower solutions are available as stated below except configuration of gas combi steamers **1011gi/611gi** and **1011gi/611**.
- The price covers additional charge for a components (stand, special chimney, stainless steel cover between combi steamers) which allow to build a tower of two combi steamers (regenerators).
- There is possible left or right door configuration (611 and 1011 combi steamers only).
- The height of combi steamer sets is measured from the floor to the first upper tray.

	CONFIGURATION	ARTICLE	PRICE
	Right door	HA07-1000	€ 610
	Left door	HA07-1000/L	€ 610
Height of the set (from the floor to the first upper tray)	With stand	1576 mm	
	Without stand	1443 mm	

	CONFIGURATION	ARTICLE	PRICE
	Right door	HA07-1001	€ 610
	Left door	HA07-1001/L	€ 610
Height of the set (from the floor to the first upper tray)	With stand	1835 mm	
	Without stand	1700 mm	

	ARTICLE	PRICE
	HA07-1002	€ 320*
	Height of the set (from the floor to the first upper tray)	With stand
Without stand		1071 mm

* The set price does not include the price of the stand

ACCESSORIES FOR SETS 611/611, 611/1011 611/RG(HC), RG(HC)/RG(HC)

NAME	ARTICLE	PRICE
Stainless steel stand on wheels (height of the stand 282 mm)	HC99-1101	€ 240

Sets with other products

Regenerators | Holding cabinet

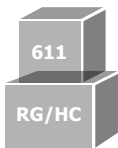

- The price covers additional charge for a components (stand, special chimney, stainless steel cover between combi steamers) which allow to build a tower of two combi steamers (regenerators).

Hold-o-mats and Blast chillers | freezers

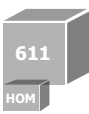

- The price consists of combi steamer price (611, 1011), Hold-o-mat price (Standard, 623) or blast chiller/freezer price (411P, 511P, 511C) and price of special stainless steel stand.



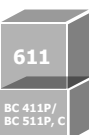

REGENERATORS | HOLDING CABINET

	ARTICLE	PRICE		ARTICLE	PRICE
	HA07-1003	€ 610		HA07-1005	€ 610
Height of the set (from the floor to the first upper tray)	With stand	1590 mm	Height of the set (from the floor to the first upper tray)	With stand	1558 mm
	Without stand	1457 mm		Without stand	1427 mm

HOLD-O-MATS STANDARD, 623

	ARTICLE	PRICE		ARTICLE	PRICE
Stainless steel stand with place for Hold-o-mat	HC99-5701	€ 800	Stainless steel stand with place for Hold-o-mat	HC99-5701	€ 800
B611	page 6		B1011	page 8	
O611	page 18		O1011	page 20	
Hold-o-mat Standard, 2/3	page 32		Hold-o-mat Standard, 2/3	page 32	

BLAST CHILLERS | FREEZERS BC 411P, BC 511P, BC 511C

	ARTICLE	PRICE		ARTICLE	PRICE
Stainless steel stand with place for BC411P or BC511P, C	HC99-5800	€ 450	Stainless steel stand with place for BC411P or BC511P, C	HC99-5800	€ 450
B611	page 6		B1011	page 8	
O611	page 18		O1011	page 20	
BC411P	page 34		BC411P	page 34	
BC511P	page 34		BC511P	page 34	
BC511C	page 36		BC511C	page 36	



Deli Master

- DELI MENU - One-touch baking and cooking
- ACTIVE CLEANING - Automatic cleaning
- DELI TOUCH - coloured touch screen display
- DELI AGENT – virtual help-mate
- 4 point temperature core probe
- Programming – up to 1000 programs with 20 steps
- 5 speed ventilator
- Flap valve
- Standard spacing 85 mm (for DM 5, DM 8)
- ACM (automatic capacity management)
- WSS - water saving system
- ECO logic - optimised energy savings
- USB Plug-in
- LAN – internet communication channel

TYPE AND PRICE

DM 623 ADVANCED DIRECT SYSTEM	DM 5 ADVANCED DIRECT SYSTEM	DM 8 ADVANCED DIRECT SYSTEM
€ 5 830	€ 8 590	€ 10 960

TECHNICAL PARAMETERS

Type:	DM-623	Type:	DM-5	Type:	DM-8
Article:	HA07-2103	Article:	HA07-2203	Article:	HA07-2303
Technical specifications:	E0623IA	Technical specifications:	E0611IA	Technical specifications:	E1011IA
Capacity:	6x GN 2/3	Capacity:	5x GN400/600	Capacity:	8x GN400/600
Baking space:	0,68 m ²	Baking space:	1,2 m ²	Baking space:	1,92 m ²
Dimensions (W x H x D):	933 x 786 x 863 mm	Dimensions (W x H x D):	933 x 786 x 863 mm	Dimensions (W x H x D):	933 x 1046 x 863 mm
Spacing:	65 mm	Spacing:	85 mm	Spacing:	85 mm
Weight::	110 kg	Weight::	116 kg	Weight::	132 kg
Total power:	4,9 kW (3,3 kW*)	Total power:	10,2 kW	Total power:	17,6 kW
Voltage:	3N~/400V/50Hz	Voltage:	3N~/400V/50Hz	Voltage:	3N~/400V/50Hz





UNIT OPTIONS

NAME	ARTICLE	PRICE
Deli Proofer (in set with DM 5 only)	HA05-2000	€ 9 990
Deli Proofer (in set with DM 8 only)	HA05-2000	€ 12 360
Left door (for DM 5, DM 8 only)	on request	€ 590
Safety door opening	ZA20-0903	€ 40
Second temperature core probe (for DM 5, DM 8 only)	EA10-0115	€ 290




* optional voltage 1N~/230V/50Hz

ACCESSORIES


DM 5, DM 8

	TITLE	TYPE	ARTICLE	PRICE
	Stainless steel stand DM 5	ST-DM5	HC99-5100	€ 690
	Stainless steel stand DM 8	ST-DM8	HC99-5200	€ 690
	Stainless steel stand with place for Hold-o-mat	Holdomat Vision Stand 6-ST 1109H	HC99-5701	€ 800
	Stainless steel stand with place for BC411P or BC511P, C	Stand - 611 / BC 511	HC99-5800	€ 450
	Vision vent condensation hood	VV 611/1011	HA07-9011	€ 2 900

DM 623

	TITLE	TYPE	ARTICLE	PRICE
	Flat pack stand with 8 trays GN 2/3 & 8 trays GN 1/3	ST 623 FP	HC99-1010	€ 490
	Stainless steel stand with 8 trays GN 2/3 & 8 trays GN 1/3	ST 623	HC99-2300	€ 550
	Stainless steel stand ST 623 with wheels	ST 623 CS	HC99-2302	€ 610
	Console for DM 623 wall installation	KN 623	HC99-2400	€ 190
	Drain reduction for DM 623 table installation	-	AC99-1609	€ 32

DM 623, DM 5, DM 8

	TITLE	TYPE	ARTICLE	PRICE
	Oil spray gun	GUN25	0A20-0025	€ 280

Bakery and confectionary sheets page 44
Gastrocontainers page 40–43
Cleaning agents, Water softeners, Filters page 46–47

Hold-o-mat



- Temperature core probe*
- Temperature control thanks to PT 500 and special software precise to +/- 2 °C, temperature continuously controllable electronically 50-120°C.
- Fast setting to optimum temperature 68 °C, digital display.
- Special dehumidifying system even for food coated with breadcrumbs.
- Electronic control with foil keyboard and digital display.
- Internal and external housing, door with magnetic lock.
- 2 side brackets with 4 pairs of insertion rails for GN 1/1, removable.
- Housing and door double-walled and heat-insulated to high standard.
- Interior hygienically executed, welded airtight, hygiene radii R 10.
- Integrated carrying handles for easy transport.
- Door Stopp on right, easy to change.
- Ready for connection including cable with plug.

* for Hold-o-mat standard (with temp. probe) only

TYPE AND PRICE

Hold-o-mat standard (without temp. probe)	Hold-o-mat standard (with temp. probe)
€ 2 860	€ 3 560

TECHNICAL PARAMETERS

Article:	0B05-0002
Capacity:	3x1/1 GN, 65 mm or 2x1/1 GN, 100 mm
Dimensions (W x H x D):	415 x 343 x 675 mm
Weight:	24 kg
Total power:	1,0 kW
Voltage:	1 N~/230 V/50-60 Hz
Fuse:	10 A
Temperature:	20-120 °C

TECHNICAL PARAMETERS

Article:	0B05-0003
Capacity:	3x1/1 GN, 65 mm or 2x1/1 GN, 100 mm
Dimensions (W x H x D):	415 x 343 x 675 mm
Weight:	24 kg
Total power:	1,0 kW
Voltage:	1 N~/230 V/50-60 Hz
Fuse:	10 A
Temperature:	20-120 °C

TYPE AND PRICE

Hold-o-mat 2/3 (home use)	Hold-o-mat BIG
€ 2 730	€ 4 590

TECHNICAL PARAMETERS

Article:	0B05-0001
Capacity:	3x2/3 GN, 65 mm or 2x2/3 GN, 100 mm
Dimensions (W x H x D):	415 x 343 x 515
Weight:	21 kg
Total power:	1,0 kW
Voltage:	1 N~/230 V/50-60 Hz
Fuse:	10 A
Temperature:	20-120 °C

TECHNICAL PARAMETERS

Article:	0B05-0004
Capacity:	7x1/1 GN, 65 mm or 4x1/1 GN, 100 mm
Dimensions (W x H x D):	415 x 638 x 675
Weight:	38 kg
Total power:	1,8 kW
Voltage:	1 N~/230 V/50-60 Hz
Fuse:	10 A
Temperature:	20-120 °C

ACCESSORIES - FOR ALL TYPES

NAME	ARTICLE	PRICE
Stainless steel stand on wheels	HC99-5702	€ 790
Stand with place for Hold-o-mat	HC99-5701	€ 800
Console for wall instalation	HC99-5703	€ 190

Regenerators | Holding cabinet

- Electronic, microprocessor control system
- Simple, intuitive operation with display of basic functions
- Hygienic cooking chamber with rounded inside corners
- Even baking thanks to the bi-directional fan
- Run-off tray under the door for collecting condensed water
- Removable door seal for easy maintenance
- Core temperature probe option
- SDS - service and diagnostic system - automatic evaluation of microprocessor error reports
- IPX5 shield
- Made of premium stainless steel
- Possibility of sets 611/RG(HC), RG(HC)/RG(HC)



TYPE AND PRICE - REGENERATORS

RG 10i (injection)	RG 10b (boiler)
€ 4 760	€ 5 400

TECHNICAL PARAMETERS

Article:	HA07-0901
Capacity:	10x GN 1/1+2 extra trays
Dimensions (w x h x d):	920 x 787 x 790 mm
Weight:	140 kg
Total power:	9,8 kW
Voltage:	3N~/400V/50Hz

TECHNICAL PARAMETERS

Article:	HA07-0902
Capacity:	10x GN 1/1+2 extra trays
Dimensions (w x h x d):	920 x 787 x 790 mm
Weight:	140 kg
Total power:	9,8 kW
Voltage:	3N~/400V/50Hz

ACCESSORIES

NAME	PRICE
Temperature core probe	€ 290
HACCP set	€ 390
Integrated shower	€ 200

ACCESSORIES

NAME	PRICE
Temperature core probe	€ 290
HACCP set	€ 390
Integrated shower	€ 200

TYPE AND PRICE - HOLDING CABINET

HC 10i (injection)
€ 3960

TECHNICAL PARAMETERS

Article:	HA07-0911
Capacity:	10x GN 1/1+2 extra trays
Dimensions (w x h x d):	920 x 787 x 790 mm
Weight:	140 kg
Total power:	3,3 kW
Voltage:	1N~/230V/50Hz

ACCESSORIES

NAME	PRICE
Temperature core probe	€ 290
HACCP set	€ 390
Integrated shower	€ 200

Blast chillers | freezers - Practic line

- Ideal combination for money saving, efficiency and reliability
- AISI 304 stainless steel with scotch-brite external satin finish
- Air condensation units
- 60 mm high density polyurethane foam insulation (40 kg/m³)
- Cost-effective and easy-to-use chiller for affordable price
- Soft and hard manual cycles possible
- Time and temperature controlled blast chilling and shock freezing cycles
- Automatic holding cycle possible
- Core probe
- Automatic defrosting (except 4 and 5 trays model)

TYPE AND PRICE

BC 411P

€ 4 300



TECHNICAL PARAMETERS

Article:	0B04-0000
Capacity:	4x GN 1/1
Dimensions (w x h x d):	784 x 850 x 700 mm
Weight:	63 kg
Total power:	0,8 kW (800 W)
Voltage:	1N~/230V/50Hz
+70 °C > +3 °C:	15 kg of food
+70 °C > -18 °C:	8 kg of food

ACCESSORIES

NAME	PRICE
Special stand under 611; 1011	€ 450

TYPE AND PRICE

BC 511P

€ 4 450



TECHNICAL PARAMETERS

Article:	0B04-0007
Capacity:	5x GN 1/1
Dimensions (w x h x d):	784 x 900 x 800 mm
Weight:	100 kg
Total power:	0,85 kW (850 W)
Voltage:	1N~/230V/50Hz
+70 °C > +3 °C:	15 kg of food
+70 °C > -18 °C:	8 kg of food

ACCESSORIES

NAME	PRICE
Special stand under 611; 1011	€ 450

TYPE AND PRICE

BC 1011P

€ 7 900

TECHNICAL PARAMETERS

Article:	0B04-0008
Capacity:	10x GN 1/1
Dimensions (w x h x d):	800 x 1800 x 825 mm
Weight:	200 kg
Total power:	2,3 kW
Voltage:	3N~/400V/50Hz
+70 °C > +3 °C:	28 kg of food
+70 °C > -18 °C:	18 kg of food



TYPE AND PRICE

BC 1411P

€ 9 660

TECHNICAL PARAMETERS

Article:	0B04-0009
Capacity:	14x GN 1/1
Dimensions (w x h x d):	800 x 2025 x 825 mm
Weight:	212 kg
Total power:	2,8 kW
Voltage:	3N~/400V/50Hz
+70 °C > +3 °C:	38 kg of food
+70 °C > -18 °C:	25 kg of food



Blast chillers | freezers - Comfort line

- Ideal combination for money saving, efficiency and reliability
- AISI 304 stainless steel with scotch-brite external satin finish
- Air condensation units
- 60 mm high density polyurethane foam insulation (40 kg/m³)
- Intelligent automatic cycle controls blast chilling and freezing according dimension and type of the food inside
- Soft and hard manual cycles possible
- 99 programs possible
- Core probe with the proper insert control
- Automatic defrosting
- 5 speed ventilator fan, automatic fan stop when door is open

TYPE AND PRICE

BC 511C

€ 5 630



TECHNICAL PARAMETERS

Article:	0B04-0001
Capacity:	5x GN 1/1
Dimensions (w x h x d):	784 x 900 x 800 mm
Weight:	100 kg
Total power:	0,95 kW
Voltage:	1N~/230V/50Hz
+70 °C > +3 °C:	20 kg of food
+70 °C > -18 °C:	12 kg of food

ACCESSORIES

NAME	PRICE
Heated core probe	€ 340
HACCP set + USB plug-in	€ 350
UV sterilization lamp	€ 400
Special stand under 611; 1011	€ 450

TYPE AND PRICE

BC 511STC

€ 6 480



TECHNICAL PARAMETERS

Article:	0B04-0005
Capacity:	5x GN 1/1
Dimensions (w x h x d):	1242 x 860 x 680 mm
Weight:	200 kg
Total power:	0,95 kW
Voltage:	1N~/230V/50Hz
+70 °C > +3 °C:	20 kg of food
+70 °C > -18 °C:	12 kg of food

ACCESSORIES

NAME	PRICE
Heated core probe	€ 340
HACCP set + USB plug-in	€ 350
UV sterilization lamp	€ 400

TYPE AND PRICE

BC 1011C

€ 9 980

TECHNICAL PARAMETERS

Article:	0B04-0002
Capacity:	10x GN 1/1
Dimensions (w x h x d):	800 x 1800 x 825 mm
Weight:	200 kg
Total power:	2,5 kW
Voltage:	3N~/400V/50Hz
+70 °C > +3 °C:	40 kg of food
+70 °C > -18 °C:	25 kg of food

UNIT OPTIONS

NAME	PRICE
Heated core probe	€ 340
HACCP set + USB plug-in	€ 350
UV sterilization lamp	€ 400



TYPE AND PRICE

BC 1411C

€ 12 100

TECHNICAL PARAMETERS

Article:	0B04-0003
Capacity:	14x GN 1/1
Dimensions (w x h x d):	800 x 2025 x 825 mm
Weight:	212 kg
Total power:	3,0 kW
Voltage:	3N~/400V/50Hz
+70 °C > +3 °C:	55 kg of food
+70 °C > -18 °C:	35 kg of food

ACCESSORIES

NAME	PRICE
Heated core probe	€ 340
HACCP set + USB plug-in	€ 350
UV sterilization lamp	€ 400



TYPE AND PRICE

BC 2011C

€ 22 890



TECHNICAL PARAMETERS

Article:	OB04-0020
Capacity:	20x GN 1/1
Dimensions (w x h x d):	1350 x 2150 x 1180 mm
Remote unit dimensions * (w x h x d):	700 x 700 x 900 mm
Weight:	230 kg
Remote unit weight:	60 kg
Total power:	3,2 kW
Voltage:	3N~/400V/50Hz
+70 °C > +3 °C:	85 kg of food
+70 °C > -18 °C:	60 kg of food

ACCESSORIES

NAME	PRICE
Heated core probe	€ 340
HACCP set + USB plug-in	€ 350
UV sterilization lamp	€ 400
Loading trolley VO 2011 - the same trolley as for RETIGO combi steamer 2011	€ 1 140

* Remote unit is installed separately (max. distance 10 m) - delivered dismantled.

TYPE AND PRICE

BC 2021C
€ 27 900



TECHNICAL PARAMETERS

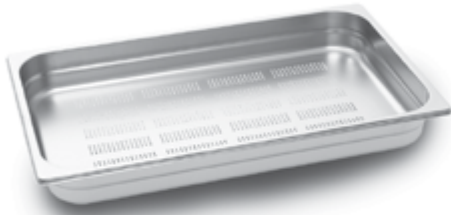
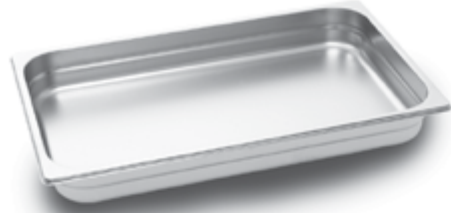
Article:	0804-0006
Capacity:	20x GN 2/1
Dimensions (w x h x d):	1500 x 2150 x 1330 mm
Remote unit dimensions * (w x h x d):	800 x 800 x 900 mm
Weight:	245 kg
Remote unit weight:	60 kg
Total power:	8,4 kW
Voltage:	3N~/400V/50Hz
+70 °C > +3 °C:	150 kg of food
+70 °C > -18 °C:	135 kg of food

ACCESSORIES

NAME	PRICE
Heated core probe	€ 340
HACCP set + USB plug-in	€ 350
UV sterilization lamp	€ 400
Loading trolley VD 2021 R - the same trolley as for RETIGO combi steamer 2021	€ 1 600

* Remote unit is installed separately (max. distance 10 m) - delivered dismantled.

Classical gastrocontainers



TYPE AND PRICE

GN 1/1 - Full (model GNP 1/1)				
	€ 18	€ 22	€ 26	€ 29
DEPTH (mm)	20	40	60	100
ARTICLE	0A01-0001	0A01-0002	0A01-0003	0A01-0004
DIMENSIONS	530 x 352 mm			

TYPE AND PRICE

GN 1/1 - Perforated (model GND 1/1)				
	€ 28	€ 31	€ 37	€ 55
DEPTH (mm)	20	40	60	100
ARTICLE	0A01-0007	0A01-0008	0A01-0009	0A01-0010
DIMENSIONS	530 x 352 mm			

TYPE AND PRICE

GN 2/3 - Full (model GNP 2/3)				
	€ 16	€ 17	€ 19	€ 28
DEPTH (mm)	20	40	60	100
ARTICLE	0A01-0083	0A01-0067	0A01-0066	0A01-0088
DIMENSIONS	354 x 325 mm			

TYPE AND PRICE

GN 2/3 - Perforated (model GND 2/3)				
	€ 21	€ 26	€ 28	€ 42
DEPTH (mm)	20	40	60	100
ARTICLE	0A01-0012	0A01-0065	0A01-0064	0A01-0091
DIMENSIONS	354 x 325 mm			

TYPE AND PRICE

GN 2/1 - Full (model GNP 2/1)				
	-	€ 45	€ 49	€ 64
DEPTH (mm)	-	40	60	100
ARTICLE	-	0A01-0099	0A01-0026	0A01-0055
DIMENSIONS	650 x 530 mm			

TYPE AND PRICE

GN 2/1 - Perforated (model GND 2/1)				
	-	-	€ 76	€ 107
DEPTH (mm)	-	-	60	100
ARTICLE	-	-	0A01-0056	0A01-0057
DIMENSIONS	650 x 530 mm			

Special gastro containers

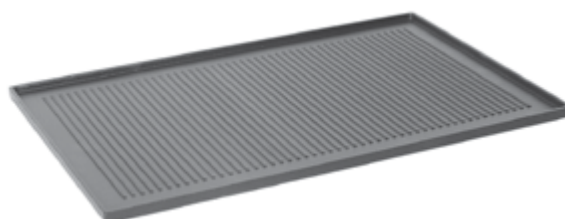
TYPE AND PRICE

Retigo Express Grill	
model REG 1/1	
€ 120	
ARTICLE	0A03-0009
DIMENSIONS	530 x 325 mm



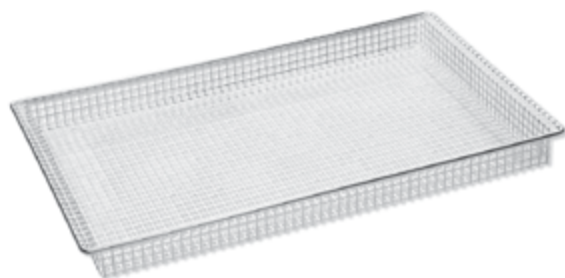
TYPE AND PRICE

Retigo Grill		
	model RGR 1/1	model RGR 2/3
	€ 111	€ 85
ARTICLE	0A03-0007	0A03-0008
DIMENSIONS	530 x 325 mm	354 x 325 mm



TYPE AND PRICE

Retigo Frit		
	model RF 1/1	model RF 2/3
	€ 98	€ 81
ARTICLE	0A01-0027	0A01-0030
DIMENSIONS	530 x 325 mm	354 x 325 mm



TYPE AND PRICE

Retigo Snack	
model RS 1/1	
€ 59	
ARTICLE	0A01-0028
DIMENSIONS	530 x 325 mm



TYPE AND PRICE

Retigo Bake	
model RB 1/1	
€ 43	
ARTICLE	0A01-0029
DIMENSIONS	530 x 325 mm



Enamelled gastro containers



TYPE AND PRICE

GN 1/1 (model GNS 1/1)				
	€ 36	€ 41	€ 43	€ 54
DEPTH (mm)	20	40	60	100
ARTICLE	0A01-0020	0A01-0021	0A01-0022	0A01-0023
DIMENSIONS	530 x 325 mm			



TYPE AND PRICE

GN 2/3 (model GNS 2/3)				
	-	€ 35	-	-
DEPTH (mm)	-	40	-	-
ARTICLE	-	0A01-0074	-	-
DIMENSIONS	354 x 325 mm			



TYPE AND PRICE

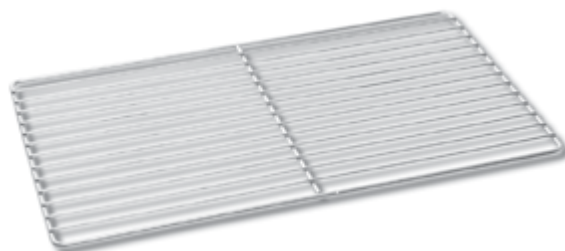
GN 2/1 (model GNS 2/1)				
	-	€ 58	€ 64	-
DEPTH (mm)	-	40	60	-
ARTICLE	-	0A01-0054	0A01-0063	-
DIMENSIONS	650 x 530 mm			



TYPE AND PRICE

Enamelled baking sheet		
	model GNSC 1/1	model GNSC 2/3
	€ 38	€ 31
ARTICLE	0A01-0024	0A01-0068
DIMENSIONS	530 x 325 mm	354 x 325 mm

Wire shelves and Aluminium

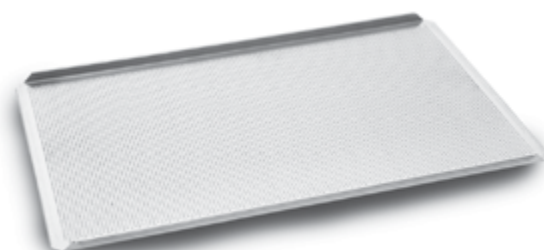


TYPE AND PRICE

Stainless wire shelving			
	model GR 1/1	model GR 2/3	model GR 2/1
	€ 24	€ 27	€ 49
ARTICLE	0A03-0002	0A03-0005	0A03-0004
DIMENSIONS	530 x 325 mm	354 x 325 mm	650 x 530 mm

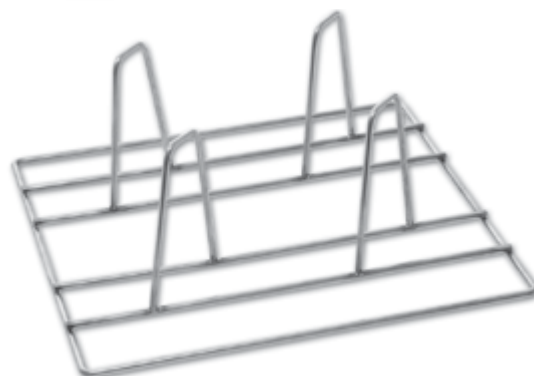
TYPE AND PRICE

Perforated aluminium sheet (model GNS 1/1)	
	€ 32
ARTICLE	0A01-0087
DIMENSIONS	530 x 325 mm



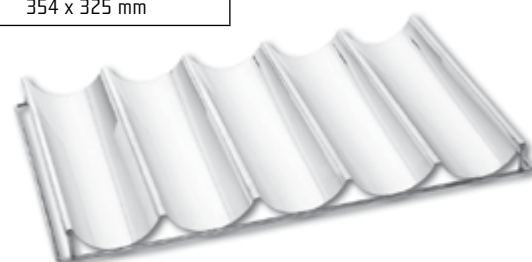
TYPE AND PRICE

Wire shelving for chickens		
	model GRK 1/1 (8 PCS)	model GRK 2/3 (8 4CS)
	€ 65	€ 20
ARTICLE	0A03-0003	HC99-9030
DIMENSIONS	530 x 325 mm	354 x 325 mm

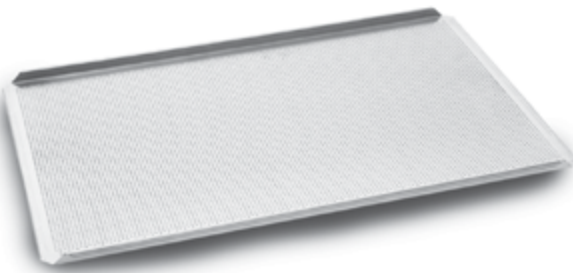


TYPE AND PRICE

Form for dumplings			
	model KNP 1/1-3 (3x 75 dkg)	model KNP 1/1-5 (5x 50 dkg)	model KNP 2/3-3 (3x 50 dkg)
	€ 80	€ 87	€ 66
ARTICLE	HC99-9000	HC99-9010	HC99-9020
DIMENSIONS	530 x 325 mm	530 x 325 mm	354 x 325 mm



Bakery and confectionary sheets



TYPE AND PRICE

PL perforated aluminium sheet (model PL)	
€ 36	
ARTICLE	DA01-0086
DIMENSIONS	400 x 600 mm



TYPE AND PRICE

CSPL enamelled sheet (model CSPL) with one side open	
€ 46	
ARTICLE	DA01-0093
DIMENSIONS	400 x 600 mm



TYPE AND PRICE

SPL enamelled sheet		
	model SPL 4/6-12	model SPL 4/6-40
	€ 46	€ 58
ARTICLE	DA01-0092	DA01-0085
DEPTH (mm)	12	40
DIMENSIONS	400 x 600 mm	400 x 600 mm

Other accessories

TYPE AND PRICE

Vision Vent air condensation hood*
(model VV 611/1011)

€ 2 900

TECHNICAL PARAMETERS

Article:	0A07-9011
Dimensions (w x h x d):	930 x 412 x 1129 mm
Weight:	60 kg
Total power:	0,4 kW
Voltage:	1N~/230V/50-60Hz
Max. air flow	1000 m ³ /h
Noise level (min/max)	63 dB/68 dB

* not compatible with gas units



TYPE AND PRICE

Oil spray gun
(model GUN 25)

€ 280

TECHNICAL PARAMETERS

Article:	0A20-0025
Weight:	1,4 kg
Total power:	0,6 kW
Voltage:	1N~/230V/50Hz
Delivery rate max. (water)	280 g/min
Viscosity max.	120 DIN-sec.
Dynamic pressure max.	160 b
Contains capacity	700 ml
Piston	stainless steel
Wire lenght	2,5 m



TYPE AND PRICE

GN Adapter **

model GNA 2x1/2

model GNA 3x1/3

€ 65

€ 65

ARTICLE	HC99-5300	HC99-5301
CAPACITY	2x1/2 GN	3x1/3 GN



** GN adapter enables to insert 2 x GN 1/2 or 3x GN 1/3 in the same level.

TYPE AND PRICE

Teflon foil (model TF 2/1)

€ 27

ARTICLE	0A50-0005
DIMENSIONS	600 x 500 mm

Cleaning agents, water softeners and filters

CLEANING AGENTS

TYPE	DESCRIPTION	ARTICLE	PRICE
RETIGO ACTIVE CLEANER - bucket (40 bags x 100g)	cleaning powder for Vision Active cleaning	0A11-0031	€ 76
RETIGO ACTIVE DESCALER (25 bags x 100g)	the powder for automatic decalcification of the cooking chamber	0A11-0034	€ 48
RETIGO manual cleaner (6 kg)	manual cleaning detergent	0A11-0027	€ 33
RETIGO manual cleaner (12 kg)	manual cleaning detergent	0A11-0028	€ 61
RETIGO CLEANING (12 kg)	automatic cleaning detergent for DA models only	0A11-0026	€ 67
RETIGO RINSING (10 kg)	automatic rinsing detergent for DA models only	0A11-0021	€ 56
STRIP-A-WAY Special (0,5 l)	decalcification agent for boiler	0A11-0014	€ 10
STRIP-A-WAY Special (10 l)	decalcification agent for boiler	0A11-0011	€ 188
PUREX K (5 kg)	for degreasing	0A11-0002	€ 13
PUREX K (10 kg)	for degreasing	0A11-0001	€ 21
PURON K (1,3 kg)	for decalcificating	0A11-0003	€ 7
Bottle with sprayer	manual cleaning	0A20-0006	€ 2
RP (1 l)	bottle with sprayer	0A20-0001	€ 3

WARER SOFTENERS AND FILTERS

TYPE	DESCRIPTION	ARTICLE	PRICE
Aut. softener 10 l with 1-12 days reconditioning time-electronic	WMK BNT 2650	0A10-0041	€ 790
Aut. softener 5 l with 1-12 days reconditioning time-electronic	SMK-BNT 2650	0A10-0037	€ 730
Aut. softener 10 l with 1-12 days reconditioning time-mechanical	WMK-BNT 650	0A10-0036	€ 620
Aut. softener 5 l with 1-12 days reconditioning time-mechanical	SMK-BNT 650	0A10-0042	€ 560
Water reconditioning unit including XD 5 and softener filter XP 12	ER 110	HB99-0006	€ 680
Manual softener with by-pass reconditioned by salt	ZB 8 l	0A10-0001	€ 168
	ZB 12 l	0A10-0002	€ 186
	ZB 16 l	0A10-0003	€ 270
	ZB 20 l	0A10-0004	€ 283
Salt tablets	TS 25 kg	0A10-0009	€ 13
Mechanical particals filter including XD5 filter	ER 100	HB99-0005	€ 288
Filter	XD 5	0A10-0007	€ 20
Softener filter	XP 12	0A10-0008	€ 114

Water softener systems



- **High Efficiency Technology (HET) - High Efficiency 5 level Filtration**
- Improved flow design
- Unique BWT - optimised filter material
- New activated Carbon pre-filtration before the ion exchanger
- Maximum utilization of the whole filter bed
- Easy installation and set up



WATER SOFTENER SETS

TYPE	USE FOR	CAPACITY *	ARTICLE	PRICE
BestMax L softener set	623, 611	3945 l	0A10-0030	€ 590
BestMax XL softener set	611, 1011	5155 l	0A10-0031	€ 660
BestMax XXL softener set	1221, 2011, 2021	9100 l	0A10-0032	€ 870
Best Protect XL (corrosion protection of the cooking chamber when the water pH is too low)	623, 611, 1011	3590 l	0A10-0038	€ 590

* The optimal filter size is best determined by the quality of the water and load of the combi-steamer (before selecting the appropriate size of the filter is recommended to determine the carbonate hardness). The filter capacity (water hardness is 10°dH) is shown above.

Softener set contains all necessary components for smooth connection and softener operating including a flow indicator.

FILTERS

TYPE	USE FOR	ARTICLE	PRICE
BestMax L filter	623, 611	0A10-0033	€ 150
BestMax XL filter	611, 1011	0A10-0034	€ 210
BestMax XXL filter	1221, 2011, 2021	0A10-0035	€ 290
BestProtect XL	623, 611, 1011	0A10-0039	€ 150

General sales conditions

PRICES

The price list contains recommended selling prices, VAT excluded.

PRICE VALIDITY

The prices are valid from March 1 2013 until a new price list is issued.

TRANSPORT

RETIGO delivery terms are FCA warehouse Rožnov pod Radhoštěm, according to the INCOTERMS 2000. The goods are collected by the buyer or by a transport contractor authorized by the buyer, or transport is arranged in accordance with the instructions stated in the order form.

PACKING

The appliances are packed on pallets, the corners are protected with cardboard parts. The whole equipment is covered in foil and packed in a cardboard box with top at the end. The firm RETIGO s.r.o. is entitled to use the protected trade-mark Green point which means that the price of the product includes the costs related to package waste.

ORDERS

Orders in writing should be sent to our fax number +420 571 665 554 or to our e-mail address sales@retigo.com. After receiving your order, we confirm the order by fax or e-mail, including price and delivery term specifications.

DELIVERY TERMS

Standard term of delivery is 3 - 4 weeks after placing the order. We keep a big stock of standard Retigo Vision combisteamers. If the product is available in stock we can deliver in one week!

MACHINE INSTALLATION

Installation and putting the machine into operation is provided by the authorized RETIGO service. For correct functioning of the machine it is necessary to keep the conditions stated in the Installation instructions available for download on www.retigo.com. In order to assure professional training for the operators, we provide the service of a professional chef.

BASIC WARRANTY

The supplier guarantees the quality, the correct function and design of the appliance for the period of 12 months from the day of the sale. The warranty covers defects caused evidently by defective material or by badly performed production operations which cause malfunctioning of the appliance.

The standard 12 month warranty is extended to 24 months FREE OF CHARGE if the following parameters are met:

1. Installation and any required maintenance is carried out by a company accredited by Retigo.
2. Full details of the installation are registered with Retigo using our on-line registration form. Register at www.retigo.com.
3. The supplier of the machine has completed a service training session with Retigo within the last 12 months.

Warranty conditions exclude defects caused by mechanical damages, inappropriate placing, incorrect manipulation and handling, by neglecting the operators manual instructions as well as by defects caused by unauthorized manipulation or by an inevitable event (natural disaster). The warranty does not cover consumables. Warranty can only be recognized after sending in the installation protocol, obtained by the customer together with the warranty certificate. Only RETIGO Manual cleaner and RETIGO Active cleaner must be used during the warranty.

7 reasons why you benefit every day with RETIGO

1 HIGH QUALITY PRODUCTS AT AFFORDABLE PRICES

From small buffets to supermarket chains, from restaurants and hotels, to hospitals, from army bases to ships and oil platforms **RETIGO Vision has made chefs' job easier** won their seal of approval in **35 countries across 4 continents**.

2 VARIETY OF SOLUTIONS FOR EVERY CUSTOMER NEED

6 product sizes – with the unique 623 and 1221 formats. **2 steam generation systems** - Boiler or Advanced Injection. **2 model lines** – Fully equipped Blue Vision and economical Orange Vision. **2 power options** - Electric or Gas.

3 COOKING EXCELLENCE, FORM AND FUNCTION

Fresher colours, enhanced flavours and vitamins locked-in thanks to the **advanced steam generation**. **Excellent even baking** thanks to the bi-directional fan. **High quality materials** – AISI 304 non-magnetic stainless steel used throughout. **Full compliance with HACCP** with free software giving full data management facility. **Unique chamber finish** give extra corrosion resistance and prevents the build up of grease. **Smart handle** for easy opening in a busy kitchen. **Curved double glass door** for great insulation, safety and Vision.

4 IMPROVEMENTS FOR YOUR SAFETY AND COMFORT

Cross-wise orientated rack – safer, and more comfortable, GN handling and better visual control. **Immediate fan stop** – minimized scalding risk when opening door. **Extra rack** – enhanced capacity for speed and savings. **Baking format (600x400)** available for convenience and adaptability.

5 APPEALING, SIMPLE AND EASY TO LEARN TOUCH CONTROLS

Large screen – Easy to read and monitor at a glance. **Quickness** – whole cooking processes set in seconds. **Simplicity** – intuitive controls easily learn with minimal training. **Reliability** – No mechanical wheels or buttons to wear out and let you down.

6 FAST & SIMPLE SMART COOKING WITH NEW TECHNOLOGY FOR EVERYONE

Quick and simple manual settings. **Unique Easy Cooking** – self cooking with no limitations and secrets. **Programming** – PC structure, Pictograms, Learn function, Quick view.

7 BOOSTS EFFICIENCY AND SAVES ENVIRONMENT

RETIGO Energy Logic – Recuperator, extra insulation, optimized heating. **RETIGO Active Cleaning** – quick and automatic cleaning system. You can save up to **25 % of energy, 15 % of time and 70 % of water comparing to ordinary combi steamers**.

The Retigo company reserves the right to make changes to these prices, product list and terms and conditions at any time, with or without notice.

retigo®

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