

Did you know that the RETIGO Vision Combi steamers are one of **the most energy efficient machines** in its industry field worldwide?

Yes, this is indeed so. We have performed an official* measurement of water and electric energy consumption and the results achieved were very interesting. The testing was performed on a RETIGO Blue Vision 6 x GN1/1 i machine. All food was prepared in the usual manner customary for the given technology and using preset RETIGO programs. Water consumption measurement also included automatic washing program "Basic wash", only shortened by half due to time limitation and also using only half of the normal RETIGO Active Cleaner dose. The test results are listed in the table below:

	Electricity consumption (kW)	Water consumption (l)	Time (min.)	Weight difference %
Croissant (25 g/108 pcs)	1,7	1	12	-
Grilled chicken (1,5 kg/8 pcs), Pommes Frites (2,5 kg)	4,4	4	55	22,94
Pork loin (8 kg)	1,7	0,5	19	10,84
Broccoli (1 kg)	0,4	2	4	-
Active cleaning	1,7	20	35	Clean 95 %

The RETIGO Vision Combi steamer show **lower electric energy average consumption by 25%** than other combi steamers currently available in the market. What is even more amazing is that **the total water consumption of our machines is lower by 78%..**

Low water consumption is achieved thanks to the **WSS system** (Water saving system). This is a solution, which is based on cooling of waste steam in a special chamber, where the steam condenses while also being used for preheating of water. As a result the condensed water requires only a miniscule amount of cold water for safe waste disposal.

Low electric energy consumption is achieved by using several clever features:

Recuperator – no energy is wasted. This solution ensures that excess heat is reused for preheating of water, which then travels to the cooking chamber where it changes into steam.

Cooking chamber insulation – the cooking chamber is protected by a high quality 40 mm insulation, which ensures minimum heat losses.

Door – thermal insulation is perfectly assured by a double door glass.

Electronically controlled heating – the RETIGO Vision has a sophisticated system, which monitors the cooking chamber temperature. After the required temperature is initially achieved, the temperature is then controlled by microprocessors. After that, the temperature is kept on its proper level by impulse heating with minimal energy consumption.

*These results were collected and presented by the official consumption measurement at the Hungarian event "KREATÍV KONYHAFÓRUM 2010", which took place on 8. 6. 2010 under the sponsorship of the Vedéglátás magazine. The RETIGO Firm was one of five brands taking part in this testing, the other four being Rational, Electrolux, Lainox and Convothem.