

# retigo®

## Steam Combi Oven



### RETIGO DIGITAL 20 x GN1/1

The following is characteristic of all models:

- 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
- Perfect illumination of the cooking chamber by means of halogen lights
- Double glass door that limits the escape of heat
- Run-off tray under the door for collecting condensed water
- Removable door seal for easy maintenance
- Core temperature probe offered on all models
- WSS - water saving system prevents high water consumption in all cooking modes
- Two position door catch (safety position)
- Integrated shower for easy cleaning which does not use softened water
- SDS - service and diagnostic system - automatic evaluation of microprocessor error reports
- IPX5 shield
- BCS - boiler control system \*
- CCS - calcium control system \*

\*only boiler steam combi ovens

#### PRACTIC pi, pb

- Hot air 30 - 280°C
- Combination 50 - 280°C
- Steaming 99 - 130°C
- BIO steaming 30 - 98°C
- Regeneration
- Manual moistening
- Time setting from 1 min. to 24 hrs.
- Permanent light mode

OPTIONAL:

- Flap valve
- Core temperature probe
- HACCP set

#### STANDARD si, sb

- Hot air 30 - 280°C
- Combination 50 - 280°C
- Steaming 99 - 130°C
- BIO steaming 30 - 98°C
- Regeneration
- Manual moistening
- Time setting from 1 min. to 24 hrs.
- Permanent light mode
- Core temperature probe
- 100 programs with 5 steps
- Autoklima - control of steam saturation
- Automatic start mode
- Rapid cooling of the cooking chamber
- ON/OFF mode

OPTIONAL:

- Flap valve
- HACCP set

#### COMFORT ci, cb

- Hot air 30 - 280°C
- Combination 50 - 280°C
- Steaming 99 - 130°C
- BIO steaming 30 - 98°C
- Regeneration
- Manual moistening
- Time setting from 1 min. to 24 hrs.
- Permanent light mode
- Three point core temperature probe
- 200 programs with 5 steps
- Autoklima - control of steam saturation
- Graphic display
- ACM (automatic capacity management)
- Low temperature roasting/cooking
- Delta T roasting/cooking
- Setting of fan cycle
- Flap valve
- PC jack
- Quick view
- Automatic start mode
- Rapid cooling of the cooking chamber
- Display of program in use
- Two speed motor
- ON/OFF mode

OPTIONAL:

- HACCP set
- Active (Automatic) Cleaning

i - direct steam generation  
b - boiler steam generation

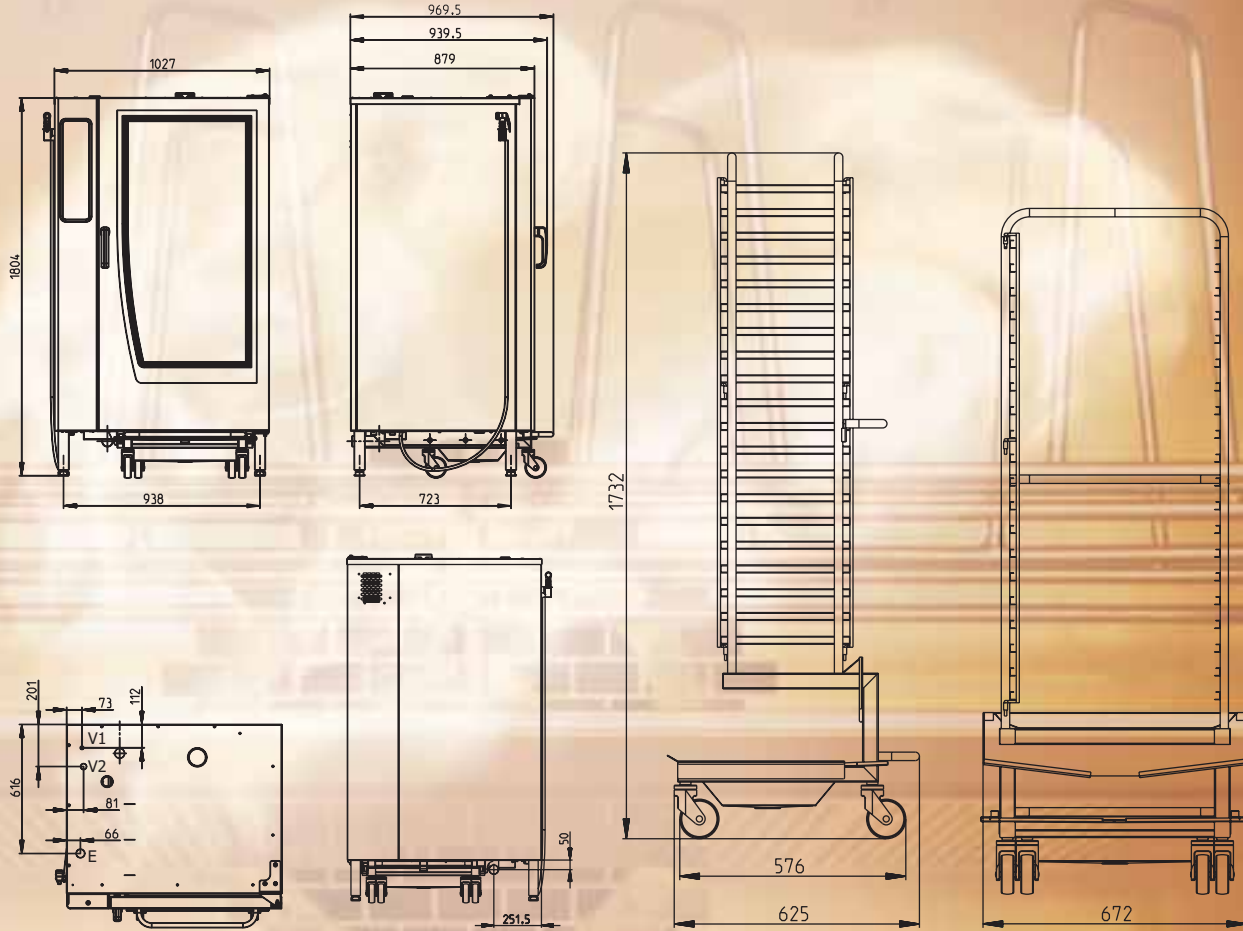
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## Steam Combi Oven

THE HEART OF THE MODERN KITCHEN

Electric combi oven 20 x GN1/1 – pi, si, ci, pb, sb, cb

Loading trolley for 20 x GN1/1



V1 – soft water inlet, V2 – hard water inlet, E – electricity

### TECHNICAL DATA FOR RETIGO DIGITAL 20 x GN1/1

Model	2011 pi, si, ci	2011 pb, sb, cb
Energy	electricity	electricity
Steam generation	direct injection	boiler
Capacity	20 trays GN1/1	20 trays GN1/1
Capacity of meals	400 - 600	400 - 600
Spacing	65 mm	65 mm
Dimensions (WxHxD)	1025 x 1804 x 878 mm	1025 x 1804 x 878 mm
Weight	310 kg	310 kg
Total power	35 kW	35 kW
Steady state power	7000 W	7000 W
Steam generation power		24 kW
Fuse protection	63 A	63 A
Voltage	3N~/400V/50Hz	3N~/400V/50Hz
Water connection/drain	G 3/4" / 50 mm	G 3/4" / 50 mm
Temperature	30 - 280 °C	30 - 280 °C

Accessories for RETIGO DIGITAL 20 x GN1/1: VO 2011 loading trolley for 20 GN1/1  
Optional: VO 2011 spare loading trolley for 20 GN1/1

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