

retigo®

Steam Combi Oven

THE HEART OF THE MODERN KITCHEN



RETIGO DIGITAL 6 x GN2/3

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

PRACTIC pi

- 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

- 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

- 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:

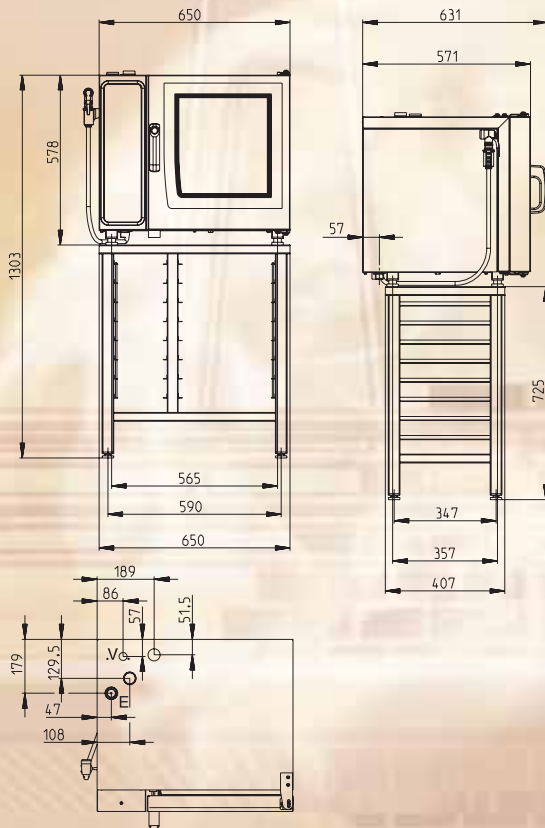
- HACCP set

g - gas combi oven
i - direct steam generation
b - steam generation in boiler

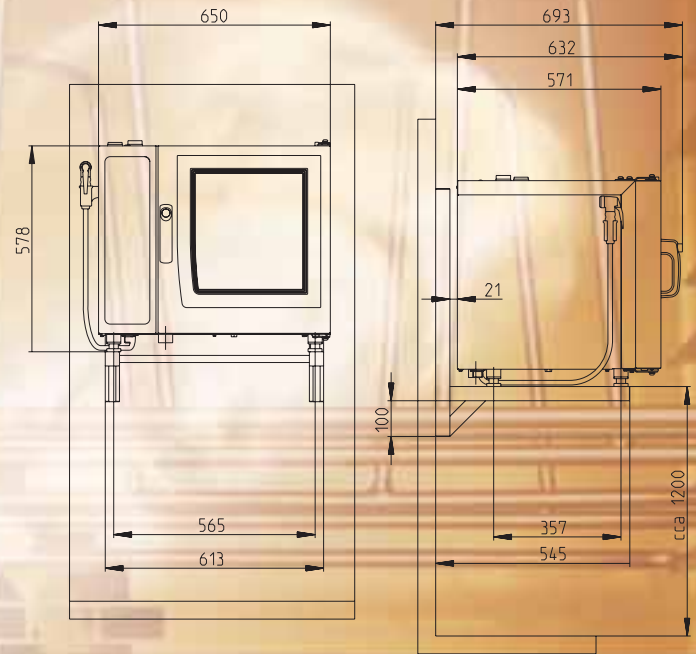
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Stand installation



Wall installation



TECHNICAL DATA FOR RETIGO DIGITAL 6 x GN2/3

Model	623 pi, si, ci
Energy	electricity
Steam generation	direct injection
Capacity	6 trays GN2/3
Capacity of meals	30 - 50
Spacing	65 mm
Dimensions (WxHxD)	650 x 578 x 571 mm
Weight	65 kg
Total power	4.9 (3.3 kW*)
Steady state power	2000 W
Fuse protection	10 A (16 A*)
Voltage	3N~/400V/50Hz
Voltage (optional)	1N~/230V/50Hz
Water connection/drain	G 3/4" / 40 mm
Temperature	30 - 280 °C

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

Accessories for RETIGO DIGITAL 6 x GN2/3: GN holders
Optional: ST623 stainless steel stand for 8 GN2/3, KN623 console for wall installation

RETIGO Ltd.,

Láň 2310, PS 43, 756 64 Rožnov pod Radhoštěm, Czech Republic, tel/fax: +420 571 652 434, info@retigo.cz, www.retigo.com

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V - water inlet, E - electricity