

VISION

CHEF CONCEPT

retigo®

PERFECTION IN COOKING AND MORE...

CONTENT

Vision Concept

page 4

Vision Holdomat

page 6

Vision Cooling/Freezing Combi Chill

page 10

Vision Chiller/Freezer Comfort and Practic

page 14

THE VISION CHEF CONCEPT

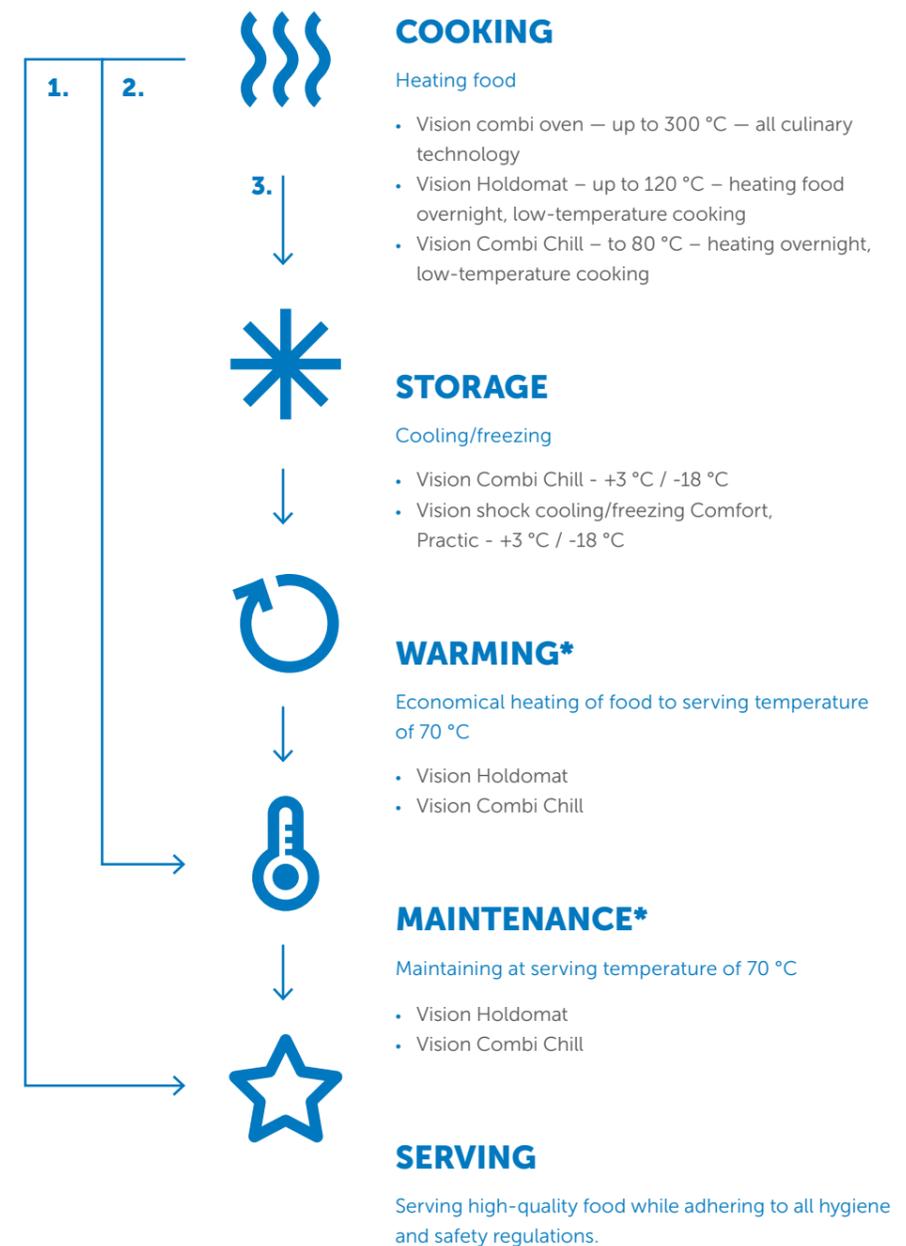
If you think conceptually, you know what you're doing. In the culinary arts, preparation is the basis for success.

An appropriate combination of a Vision combi oven and individual Vision Chef Concept elements covers all main activities in a professional kitchen — cooking, shock cooling/freezing, and warming. Food can be prepared trouble-free, for fast serving without stress or loss of quality.

WITH THE VISION CHEF CONCEPT YOU GET:

- Time efficiency by preparing multiple food items at once. The divided cooking chamber allows the preparation of various food items simultaneously.
- Increased kitchen capacity through use of Vision Chef Concept products as full-fledged cooking technology.
- More flexibility, effectiveness and a more exciting menu by preparing food ahead of time and warming before serving.
- Guaranteed hygiene and safety — all Vision Chef Concept equipment is designed for you to fully meet HACCP standards when using it correctly.
- Optimal use of time when preparing meals and planning the next demanding workday.
- Save energy and work.

3 BASIC WAYS TO USE A VISION COMBI OVEN AND VISION CHEF CONCEPT PRODUCTS TO YOUR ADVANTAGE



* Warming and maintenance can also be done in a Vision combi oven, however we would recommend some of the Vision Chef Concept products which will allow you to continue to use your Vision Combi for heating other items.

VISION HOLDOMAT



A unique appliance for keeping food at serving temperature and for low-temperature cooking. Ideal for preparing unique roast meals while maintaining top quality and minimum shrinkage. Precise control of temperature settings and a sophisticated ventilation system ensures the perfect climate even for roast or fried meals during the entire maintenance time. The temperature can be set in a range of 20–120 °C.

ADVANTAGES:

+/- 1 degree – first-class precision

Thanks to its unique temperature and humidity control, the Holdomat is the most exact low-temperature product and warming device and is accurate to +/- 1 degree. A total of 18/24 metres of the finest heating cable ensures uniform warmth even when the doors are opened repeatedly. The Holdomat features a sophisticated dehumidifying system that keeps breaded dishes crispy.

Perfect view

The OLED display provides a perfect view of temperatures and allows easy programming. The Holdomat shows the set, real and core temperature at a glance.

Magnetic core temperature probe

The optional core temperature probe is magnetically coupled and can be stowed away safely when not in use. It can be connected at any time and is detected automatically.

Win-win situation – save money

Less weight loss: Whether a large piece of meat or a stew: The Holdomat cooks pieces of meat with 10 - 20% less weight loss.

Lower your energy consumption: The Holdomat runs on domestic current 230 V and so avoids excessive energy use. For simmering roast beef a fully-loaden Holdomat uses only 0.4 kW/h. A combi oven needs 10 times the amount of energy.

Mobile – suitable for parties and outside catering

Food pre-prepared in the kitchen can be transported in the Holdomat and served warm. From the Holdomat direct to guests. The folding handles ensure optimum comfort from the kitchen to the delivery station.

OPTIONAL ACCESSORIES:

- Magnetic core probe
- Wheeled stand
- Stand under the combi oven with room for Holdomat
- Console for fastening to the wall



TECHNICAL PARAMETERS

- Highly reliable temperature distribution without a fan
- Precise electronic temperature maximum deviation of $\pm 1\text{ }^{\circ}\text{C}$
- Faster setting to the optimal temperature of $68\text{ }^{\circ}\text{C}$
- Special chamber dehumidifying system for fried and roast meals
- Clear OLED display
- Door with ventilation holes and magnetic lock
- Removable cooking container handles
- Double-coat heat insulation
- Integrated handles for safe, easy handling and transport
- Door locks and option to change door opening



Model	HOM 411	HOM 311	HOM 323
Capacity	4x1/1 GN, 65 mm, 2x1/1 GN, 100 mm	3x1/1 GN, 65 mm, 2x1/1 GN, 100 mm	3x2/3 GN, 65 mm, 2x2/3 GN, 100 mm
Dimensions (WxHxD)	416 x 423 x 667 mm	416 x 346 x 667 mm	410 x 346 x 506 mm
Weight	27,5 kg	24 kg	21 kg
Total power	1,5 kW	1,05 kW	1,05 kW
Voltage	1 N~/230 V/50–60 Hz	1 N~/230 V/50–60 Hz	1 N~/230 V/50–60 Hz
Fuse	10 A	10 A	10 A
Temperature	20–120 °C	20–120 °C	20–120 °C

RETIGO VISION COMBI OVEN + HOLDOMAT



Locate the Holdomat directly underneath the combi oven 611 or 1011 so that you have everything nicely at hand. For this purpose, a specifically modified stand for the Holdomat is available.

HOLDOMAT 411

- 611 + Holdomat 411
- 1011 + Holdomat 411

HOLDOMAT 311

- 611 + Holdomat 311
- 1011 + Holdomat 311

HOLDOMAT 323

- 611 + Holdomat 323
- 1011 + Holdomat Standard 323



VISION SHOCK COOLING/FREEZING COMBI-CHILL

A whole new generation of shock coolers/freezers, which, in addition to traditional cooling/freezing can also handle low-temperature cooking at temperatures to +80°C. Programming allows automatic freezing of food at serving temperature and restoration of chilled meals. The integrated heating element allows the appliance to be used for low-temperature cooking overnight.

ADVANTAGES:

Shock cooling

This is fast chilling and allows the food temperature to be lowered from +95 °C to +3 °C in less than 90 minutes, which causes thermal shock, preventing unwanted bacteria from developing and spreading. It ensures that meals can maintain their best quality for a long time.

Shock freezing

Also known as quick freezing, it can lower food temperatures to -18 °C in less than 240 minutes, which prevents formation of small water crystals and thus does not damage the food. It ensures a high-quality consistency, appearance, flavour and aroma.

Defrosting

This is a program that allows chefs to choose the time when food will be ready for serving. Combi Chill automatically launches the defrosting process to restore food to the desired temperature at the selected time. The whole cycle runs in such a way that the defrosting temperature is adequate and gradual, so that the structure, appearance, flavour and aroma of the frozen food are not damaged.

Slow cooking and subsequent maintenance

One of the most important cooking ingredients is time. Slow cooking is a special cycle, also known as cooking at low temperature or night-time cooking. Use of this cooking technique allows improvement of the flavour, consistency and colour of food, reducing shrinkage. After a slow baking cycle, Combi Chill activates a freezing or chilling cycle or maintains the temperature at +65 °C.

OPTIONAL ACCESSORIES:

- Warmed temperature probe
- Stand under the combi oven with room for a shock cooler/freezer (for BC 511 models only)
- HACCP set + USB port



TECHNICAL PARAMETERS

- Traditional cooling and freezing cycles
- Optional low-temperature cooking to 70 °C and subsequent food maintenance.
- Automatic restoration of cooled/frozen food to serving temperature.
- Also for canning, drying, warming, etc.
- Ideal combination of cost savings, performance and reliability
- Made of AISI 304 stainless steel
- Air-cooled condensation unit
- 60 mm polyurethane foam insulation (40 kg/m³)
- Automatic cooling and freezing control according to the amount and type of food put in
- Optional heated probe for measuring temperature at the core of the food
- 5-speed fan
- Automatic fan setting when doors are open



Model	BC 511 Combi
Capacity	5 x GN1/1
Chilling capacity +90 °C > +3 °C	20 kg
Freezing capacity +90 °C > -18 °C	12 kg
Spacing	70 mm
Total power	1,05 kW
Electricity consumption when chilling 1 kg of food	0,062 kW
Electricity consumption when freezing 1 kg of food	0,252 kW
Heating power	0,5 kW
Dimensions (W x H x D)	784 x 900 x 800 mm
Weight	100 kg
Fuse	16 A
Voltage	1N~/230 V/ 50 Hz
Refrigerant type	R 452 A



	BC 1011 Combi	BC 1411 Combi
	10 x GN1/1	14 x GN1/1
	40 kg	55 kg
	25 kg	35 kg
	75 mm	67 mm
	2,5 kW	3 kW
	0,098 kW	0,083 kW
	0,297 kW	0,287 kW
	1 kW	1,5 kW
	800 x 1800 x 825 mm	800 x 2025 x 825 mm
	200 kg	212 kg
	16 A	16 A
	3N~/400 V/ 50 Hz	3N~/400 V/ 50 Hz
	R 452 A	R 452 A



VISION BLAST CHILLER/FREEZER COMFORT AND PRACTIC

An appliance that has already become an irreplaceable helper in every professional kitchen. The shock cooler can reduce food to +3 °C or freeze it to -18 °C in the set time. The speed of the chilling or freezing cycle eliminates the risk of unwanted microorganisms propagating and ensures trouble-free compliance with HACCP standards. High speed is an essential advantage in freezing. It ensures that the food does not form ice crystals that, during slow freezing in an ordinary freezer, would otherwise tear the cell walls, causing most of meat's natural juices to be lost during defrosting.

ADVANTAGES:

Guaranteed hygiene and safety

Shock chilling or freezing makes it easier to comply with HACCP standards and minimizes the risk of bacterial contamination of food.

More efficient use of time

Pre-cooking and chilling food makes it easier and faster to serve individual meals at peak serving time.

Cost savings and a more exciting menu

Combined preparation of more meals in the combi oven and then chilling them in the blast chiller saves electricity, personnel time and provides maximum quality and variety of foods.

High-quality food with less shrinkage

Foods prepared with blast chilling or freezing retain their natural inner moisture, do not shrink and do not lose quality. Chilled meals can be stored up to 5 days and then frozen up to several months.

Less waste and more precise portion control

With blast chilling and freezing, there is no needless waste, only ordered meals are restored, and accurate portions are served.

OPTIONAL ACCESSORIES:

- Heated temperature core probe (Comfort models only)
- UV sterilisation lamp (Comfort models only)
- Stand under the combi oven with space for a blast chiller/freezer (for sizes BC 511 and BC 411 only)
- HACCP set + USB port



TECHNICAL PARAMETERS

- Manual cooling and freezing cycles
- Cooling and freezing cycles controlled by time and temperature
- Automatic cooling and freezing control according to the amount and type of food put in (Comfort models only)
- Touch controls (Comfort models only)
- 99 possible programs (Comfort models only)
- Automatic thawing (except Practic 4 and 5 drawer models)
- 5-speed fan (Comfort models only)
- Automatic fan setting when doors are open (Comfort models only)
- Overall design made of AISI 304 stainless steel
- Air-cooled condensation unit
- 60 mm polyurethane foam insulation (40 kg/m³)
- Electronic micro-computer controls
- Hygienic interior with rounded corners for better air circulation and easier cleaning
- Optimal temperature evenness in the internal chamber
- Optional heated probe for measuring temperature at the core of the food (Comfort models only)
- Automatic transition to conservation mode to end the cooling or freezing cycle



Model	BC 411P	BC 511 P/C
Capacity	4 x GN1/1	5 x GN1/1
Chilling capacity +90 °C > +3 °C	12 kg	18 kg / 20 kg
Freezing capacity +90 °C > -18 °C	8 kg	10 kg / 12 kg
Spacing	70 mm	70 mm
Total power	0,8 kW	0,85 kW / 1,05 kW
Electricity consumption when chilling 1 kg of food	0,075 kW	0,067 kW / 0,062 kW
Electricity consumption when freezing 1 kg of food	0,305 kW	0,312 kW / 0,252 kW
Dimensions (W x H x D)	784 x 850 x 700 mm	784 x 900 x 800 mm
Weight	100 kg	110 kg / 125 kg
Fuse	16 A	16 A
Voltage	1N~/230 V/ 50 Hz	1N~/230 V/ 50 Hz
Refrigerant type	R 452 A	R 452 A

	BC 511ST C	BC 1011 P/C	BC 1411 P/C
Capacity	5 x GN1/1	10 x GN1/1	14 x GN1/1
Chilling capacity +90 °C > +3 °C	20 kg	34 kg / 40 kg	45 kg / 55 kg
Freezing capacity +90 °C > -18 °C	12 kg	20 kg / 25 kg	30 kg / 35 kg
Spacing	75 mm	75 mm	67 mm
Total power	1,05 kW	2,3 kW / 2,5 kW	2,8 kW / 3 kW
Electricity consumption when chilling 1 kg of food	0,062 kW	0,088 kW / 0,098 kW	0,079 kW / 0,083 kW
Electricity consumption when freezing 1 kg of food	0,252 kW	0,332 kW / 0,297 kW	0,277 kW / 0,287 kW
Dimensions (W x H x D)	1242 x 860 x 680 mm	800 x 1800 x 825 mm	800 x 2025 x 825 mm
Weight	125 kg	190 kg / 195 kg	220 kg / 220 kg
Fuse	16 A	16 A	16 A
Voltage	1N~/230 V/ 50 Hz	3N~/400 V/ 50 Hz	3N~/400 V/ 50 Hz
Refrigerant type	R 452 A	R 452 A	R 452 A

Retigo's history commenced in 1994. The company has a narrow specialisation on the steam combi oven market segment. It focuses on high quality and affordability of its products. Retigo has Czech owners, and thus remains one of the last independent manufacturers of combi ovens in the world. Thanks to its financial stability and technological facilities, the company can flexibly react to the needs of its customers. One of the primary prerequisites for success is an outstanding level of sales and post-sales services.

Over **25** years

PERFECTION IN COOKING

A professional approach, excellent food, a satisfied customer — these are the basis of success. Retigo has been helping professionals in the food service industry for over 25 years.



PRECISE EQUIPMENT AT THE BEST PRICE

High quality and utility each and every day.



FOR EVERY TYPE OF OPERATION

A small restaurant, or a company kitchen feeding hundreds? Retigo always meet your needs. We specialise in professional culinary technology, so we know how to help in the kitchen.



A SENSIBLE CHOICE

We don't just offer our customers a product, but a whole concept. Comprehensive support on the way to satisfied customers and rapid return on investment.



OUTSTANDING SERVICE AND CUSTOMER SUPPORT

Trouble-free cooking with a focus on the satisfaction of your diners.

retigo[®]

PERFECTION IN COOKING AND MORE...

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