

DeliMaster

...The joy you take in what you do, delicious flavour and aroma, the smile of a satisfied customer, an indispensable competitive advantage, increased sales, cost savings, and outstanding support services.

Delicate, crispy, sweet or savoury pastries. A variety of fragrant, juicy meats. Golden-brown baked goods. But also an incredible tool for garnished baguettes, toast, burgers, outstanding hot vegetables and many other delicacies.

It's all possible thanks to a multifunction appliance made by professionals with years of experience developing and manufacturing combi steamers and the highest-quality commercial ovens.

How DeliMaster makes life easier?

DELI MENU

One-touch baking and cooking. Using icons as simple programme buttons makes your work child's play. You get a clear, simple menu that anyone can use.

ASG SYSTEM

DeliMaster offers a unique injection system for generating steam. High-quality, saturated steam helps process your food to perfection.

BI-DIRECTIONAL FAN CONTROL

Perfect uniformity and optimally crisp baked goods largely depend on the fan that circulates hot air or steam through the cooking chamber. With Deli Master, bi-directionality is fundamental, and you can even control the fan as your product requires. The results are outstanding.

DELI TOUCH AND A UNIQUE DESIGN

A completely flat touch control panel makes your work easier, both when preparing delicious cuisine, but also during maintenance. You'll be proud of this elegant machine, whose design and functionality will win you over the first time you see it.

ECO LOGIC

DeliMaster's unique combination of intelligent technology will lower your costs for energy, water and labour - not to mention your time. It saves the environment, and your wallet!

5 IN 1

With DeliMaster's multi-functionality, you immediately have several appliances in one — a baking oven, a combi steamer, a baking grill, a grilling plate and a fryer. All that in just one square metre!

ACTIVE CLEANING

Let your DeliMaster do the worst work itself. With Active Cleaning, DeliMaster washes and dries itself. You save water and valuable time. And, the detergents it uses don't harm the environment.

DeliMaster

There's plenty of reason to get DeliMaster:

It's an all-in-one appliance for producing outstanding baked goods - and it lets you expand to grilled, boiled and steamed specialities.

It saves you time and expense for equipment, labour, energy and water.

Its design and almost unlimited capabilities will win over your customers, who will stay longer and be happy to return.

It makes you stand out from the competition, who will probably come to you when they crave something delicious.

MULTIPLE FUNCTIONALITY

INCREASED PROFITS

AROMA

LOWER COST

JOY

SATISFIED CUSTOMERS

EFFICIENCY

WATER EFFICIENCY

ACCESSIBLE SERVICE

WIDE ASSORTMENT OF DELICACIES

TIME SAVINGS

HIGH CAPACITY

ELECTRICAL EFFICIENCY

FLAVOUR

SPEED

FUN

FRESHNESS

SIMPLICITY

COMPETITIVENESS

WIDE RANGE OF ACCESSORIES



retigo®

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RETIGO DeliMaster

Superior baking and much more..



retigo®



Models and Technical specifications *DeliMaster*

Because of the diversity of businesses that can take full advantage of DeliMaster, there is a choice of **three sizes and combination sets**. DeliMaster can also come with a specially developed proofer to speed rising (not available separately).

DeliMaster sizes **5 and 8** are compatible with the Vision Vent **condensation hood**, strong enough to help keep the climate comfortable with no need for an external chimney.

To round out the equipment, there is a wide choice of accessories – many kinds of **gastro containers, stands, cleaning agents and water treatment devices**.



MODEL	DeliMaster 623	DeliMaster 5	DeliMaster 8
Energy	electricity	electricity	electricity
Steam generation	injection	injection	injection
Capacity	6 trays GN2/3	5 trays GN400/600	8 trays GN400/600
Capacity (optional)	-	-	10 trays GN400/600
Baking space	0,68 m ²	1,2 m ²	1,92 m ²
Baking space (10 trays)	-	-	2,4 m ²
Spacing [mm]	65	85	85
Spacing [mm] (10 trays)	-	-	70
Dimensions [W x H x D] [mm]	683 x 575 x 644	933 x 786 x 863	933 x 1043 x 863
Weight	65 kg	110 kg	138 kg
Total power	4.9 (3.3 kW*)	10.2	17.6
Heat power	-	-	-
Fuse protection	10 A (16 A*)	16 A	32 A
Voltage	3N~/400V/50Hz	3N~/400V/50Hz	3N~/400V/50Hz
Voltage (optional)	1N~/230V/50Hz	-	-
Water connect./drain[mm]	G 3/4" / 40	G 3/4" / 50	G 3/4" / 50
Temperature	30 - 300 °C	30 - 300 °C	30 - 300 °C

* Voltage 1 N~/230 V/50 Hz

Sets of DeliMaster

DeliMaster 8 + DeliProofer
+ Condensation hood Vision Vent



DeliMaster 5 + DeliMaster 8
+ Condensation hood Vision Vent



DeliProofer

electricity
injection
16 trays GN400/600
-
3,8 m ²
-
85
-
933 x 955 x 863
40 kg
2 kW
2 kW
16 A
1N~/230V/50Hz
-
G 3/4" / 50
26 - 60 °C

- Other variants of the Sets:**
- DeliMaster 5 + DeliProofer + Condensation hood Vision Vent
 - DeliMaster 5 + DeliMaster 5 + Condensation hood Vision Vent
 - DeliMaster 623 + DeliMaster 623



We'll tailor a custom solution for you!

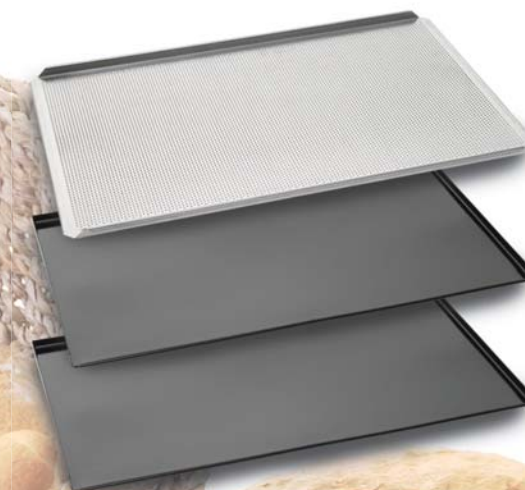
We'll be glad to help you to choose the right size, set and accessory combination, regardless of whether you're equipping a bakery, convenience store, petrol station, snack bar, café or supermarket.

Accessories

Condensation hood VisionVent



Bakery sheets

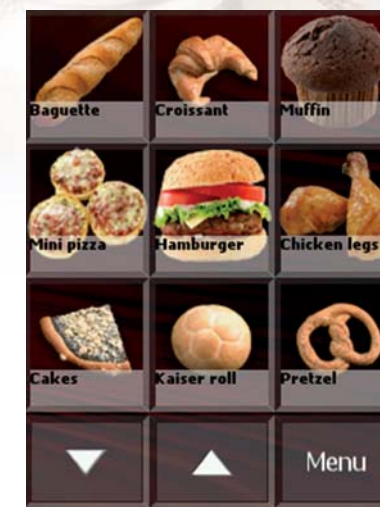


Stands



Touch&Bake

Prepare exquisite delicacies from your menu in just a few minutes. Expand your offerings with new products, thanks to DeliMaster's broad versatility.



BAGUETTES	10 min. 75 pcs*
MUFFINS	9 min. 350 pcs*
CROISSANTS	20 min. 150 pcs*
MINI PIZZA	10 min. 240 pcs*
CHICKEN LEGS	40 min. 60 pcs*
HAMBURGERS	14 min. 110 pcs*

* valid for DM 5

Basic functions, features and benefits

- CONTROLS**
 - DeliMenu – One-touch baking and cooking
 - DeliTouch – Touch control screen – simple, attractive and very fast
 - Pictograms, Touch&Bake – Cook and bake with just two taps
 - The idea behind Religo controls – Controls with maximum convenience
 - Large colour display – Simplicity at work
 - DeliAgent – User manual always at hand
 - DeliChef – An advisor to guide you to the highest product quality
- OPERATION**
 - Hot air 30 – 300°C
 - Combination 30 – 300°C (humidity settings accurate to 1%)
 - Steam 30 – 130°C
 - Delta T cooking – Large portions cooked with microscopic control
 - Low-temperature cooking/baking – Less food weight is lost
 - Overnight cooking/baking – Saves time and money in many ways
 - Cook & Hold – Same product quality, even when served later
 - Golden Touch – Controlled food finishing through high-temperature baking
 - Regeneration/banquet system – Serve more and better in less time
 - Separate rack timing – Various products baked or cooked at the same time
 - Automatic preheating/cooling – Compensates for lost or excess temperature when inserting food
- SAVINGS**
 - Eco Logic – Electrical energy consumption under your control; actual kW consumption is displayed
 - ACM (Automatic Capacity Management) – Program automatically adapts to the amount of food inserted
 - Active Cleaning – Saves money and time while keeping the oven chamber cleaner and more sanitary
 - Active Descaler – Automatically decalcifies the cooking chamber
 - EcoLogic system – Energy recuperation and savings
 - WSS (Water Saving System) – Minimizes water use
- PROGRAMMING**
 - Programmes – 1,000 programmes with 20 steps
 - QuickView – Displays programme steps fast
 - Simple orientation when setting programmes/steps
 - Learn function – Perfects programmes to improve product quality
 - Automatic start – Helps reduce idle periods and saves you time
- STEAM CONTROL**
 - Advanced steam system – Excellent baking/cooking results
 - Turbo steam – Stronger generation of fresh steam
 - Autoclima – Controls steam saturation (with 1% precision) for better results
- EQUIPMENT**
 - DeliDesign – Unique, attractive and functional
 - 4-point temperature probe – Precisely controls food's core temperature
 - 5-speed fan with automatic reverse system – Baking without compromise
 - Unique fan time control – 3-step fan time control
 - Fan stop – Prevents steam loss when door is opened quickly
 - Curved door glass – No risk of burns or energy loss
 - Bi-directional fan – Excellent baking uniformity
 - Integrated hand shower – Running water always at hand
 - Robust door handle – Safe and comfortable to use
 - Crosswise racks – No more burnt wrists; better visual inspection and handling
 - Excellent halogen lighting – Precise visual inspection
 - Door drip tray – No risk of slipping on the floor
 - Unique cooking chamber surface treatment – Longer life and better hygiene
 - AISI 304 stainless steel – No risk of corrosion
 - IPX5 cover – Maximum safety in the workplace
 - Removable door seal – Easy maintenance
- SERVICE**
 - SDS – Service and diagnostic system – you save service costs and time
 - HACCP – Show HACCP data right on the display, with no additional device
- INTERNET**
 - USB – Easily record and load data to and from the DeliMaster
 - LAN connection – Save time and manage your data over the Internet
 - Vision Combi software – Special software, completely free, for editing and creating programmes

