

# DeliMaster 623

retigo®  
DeliMaster

## How DeliMaster makes life easier?

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

**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 DeliMaster, bi-directionality is fundamental, and you can even control the fan as your product requires. The results are outstanding.

**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!

**DeliTouch and Design** – A full flat touch control panel makes your work easier, both when preparing delicious cuisine, but also during maintenance.

**5 in 1** – With DeliMaster's multi-functionality, you immediately get several appliances in one – a baking oven, a combi steamer, a baking grill, a grilling plate and a fryer.

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

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



### CONTROLS

- Pictograms, Touch&Bake – Cook and bake with just two taps
- 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
- Bio steaming 30 – 98°C
- Delta T cooking – Large portions under the microscope
- 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
- 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

- ACM - Automatic Capacity Management
- Active De-scaler – Automatically de-calcifies the cooking chamber
- EcoLogic system – Energy recuperation and savings
- WSS (Water Saving System) - Minimizes water use

### PROGRAMING

- Programs – 1000 programs with 20 steps
- QuickView – Displays program steps fast — Simple orientation when setting programs/steps
- Learn function – Perfects programs to improve product quality
- Automatic start – Helps reduce idle periods and saves you time

### STEAM CONTROL

- Turbo steam – Stronger generation of fresh steam
- Autoclimate – Controls steam saturation for better results

### EQUIPMENT

- 4-point temperature probe
- Unique fan time control – 3-step fan time control

### CONNECTIVITY

- USB – Easily record and load data to and from the equipment
- LAN connection – Save time and manage your data over the Internet

### SERVICE

- SDS – Service and diagnostic system
- HACCP – Show HACCP data right on the display

### BASIC UNIT OPTIONS

- Safety door opening in two steps
- Set of DM623/DM623
- Optional voltage 1N~/230V/50Hz

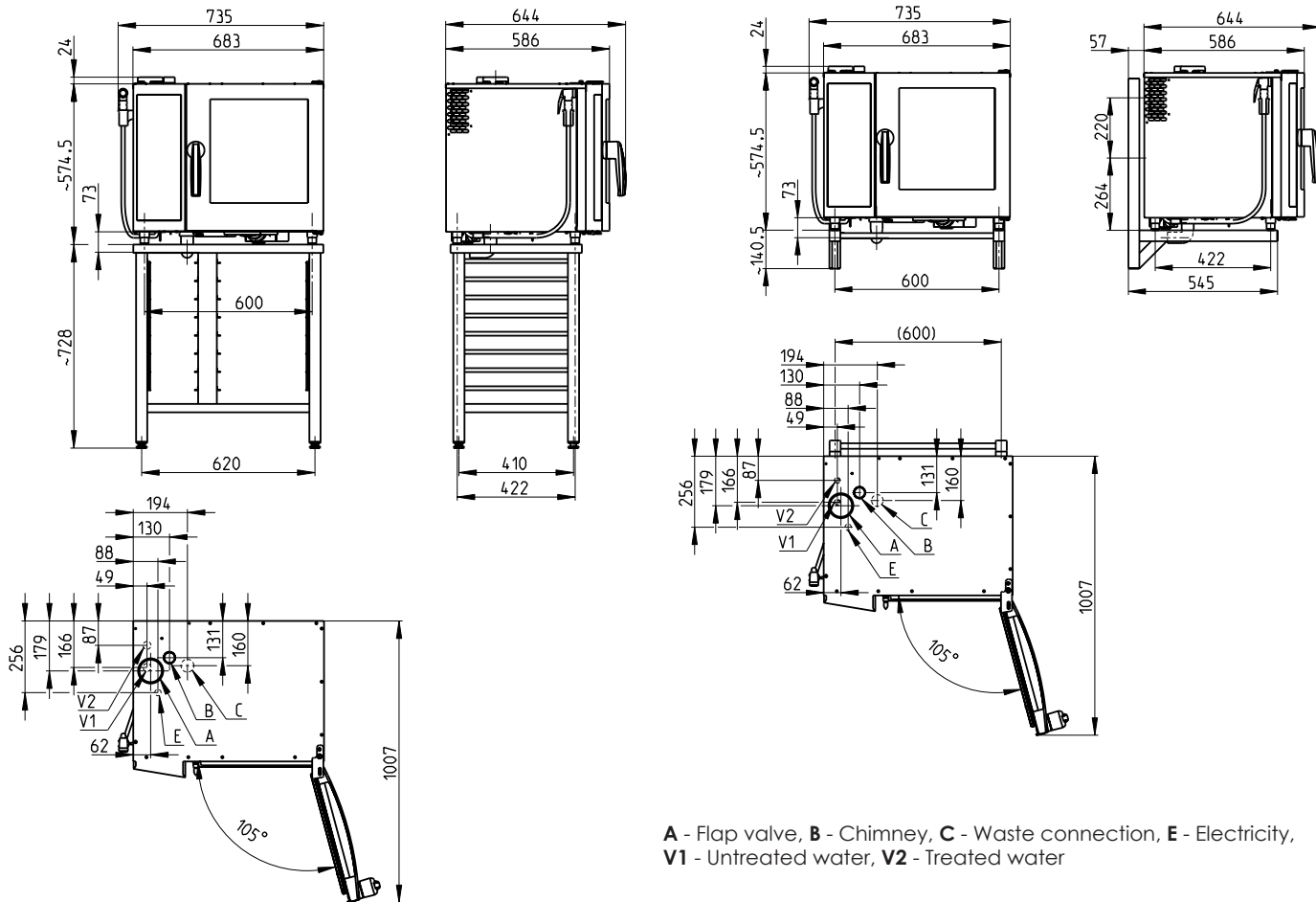
**OPTIONAL ACCESSORIES**

ST 623 – stainless steel stand with 8 trays GN 2/3 & 8 trays GN 1/3  
 ST 623 FP – flat pack stand with 8 trays GN 2/3 & 8 trays GN 1/3  
 ST 623 CS – stainless steel stand ST623 with wheels  
 KN 623 – console for wall installation

VISION VENT condensation hood  
 DRAIN REDUCTION for 623 table installation  
 OIL SPRAY GUN  
 WATER SOFTENERS, CLEANING AGENTS  
 BAKERY SHEETS AND GASTRO CONTAINERS

DM623 on the stand ST 623

DM623 on the console KN 623



A - Flap valve, B - Chimney, C - Waste connection, E - Electricity, V1 - Untreated water, V2 - Treated water

Energy	Electricity
Steam generation	Injection
Capacity	6 x GN2/3
Baking space	0,68 m <sup>2</sup>
Spacing [mm]	65
Dimensions (w x h x d) [mm]	683 x 575 x 644
Weight	65 kg
Total power	4,9 kW (3,3 kW*)
Fuse	16 A
Voltage	3 N~/400 V/50 Hz
Voltage (optional)	1 N~/230 V/50 Hz
Water / waste connection [mm]	G 3/4" / 50
Temperature	30–300 °C

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