

Orange Vision Extra 611 ic, bc

(i - injection | b - boiler)

retigo®
Vision

VISION DESIGN

Appearance, reliability and functionality

- **Curved double glass door** – No more burns and energy losses
- **Unique cooking chamber surface** – Longer lifetime, more hygienic
- **Cross-wise racks** – No burned wrists or scalding, better visual control
- **Extra tray** – Enhanced capacity

VISION TOUCH CONTROLS

Easy to use in all conditions

- **Digital control display with touch controls** – Simplicity
- **Flat control panel** – No broken mechanical knobs and buttons any more
- **Automatic start** – Helps to reduce idle time and saves your time

ADVANCED STEAM GENERATION SYSTEM

Outstanding results and efficiency

- **Advanced boiler system** – Ongoing cooking to deliver the best results in time for the diners
- **Advanced direct injection system** – Excellent cooking results thanks to highly saturated fresh steam
- **Automatic preheating/cooling** – Compensates loading temperature drops
- **Turbo steam function** – Fresh steam boost for immediate steam saturation
- **Autoclima** – Steam saturation control (1 % precision) for the best cooking results

RETIGO SMART INVESTMENT

One of the fastest returns on investment available on the market

- **Retigo Active cleaning system** – Economical semi-closed automatic cleaning
- **Active descaling system** – Automatic cooking chamber descaling
- **EcoLogic system** – Energy recuperation = energy savings
- **WSS – Water Saving System** – Minimised water consumption
- **ACM - Automatic Capacity Management** – Automatic recognition of food volume for the best cooking results



O 611 ic, bc

COOKING

- Hot air 30–300 °C
- Combination 30–300 °C
- Steaming 30–130 °C
- Bio steaming 30–98 °C
- Regeneration/banqueting – Cook, chill and regenerate to serve more at once

EQUIPMENT

- Bi-directional fan – Excellent cooking and baking evenness
- Massive door handle – Comfortable and safe handling
- AISI 304 stainless steel – No corrosion risks
- Perfect halogen illumination – Precise visual control
- Run-off tray under the door – No slipping on water
- Removable door gasket seal – Easy maintenance
- IPX5 protection – Maximum safety in the kitchen environment

DATA

- USB Plug-in – Easily record and load data to and from the combi oven

SERVICE

- Instant HACCP records – Food quality ensured
- CCS – Calcium Control System – Keeps an eye on calc*
- BCS – Boiler Control System – Direct injection backup *
- SDS – Service and Diagnostic System – Lower servicing costs, time

EXTRA UNIT OPTIONS

- 1-point core probe
- Hand shower
- 99 programs with 9 steps
- 5-speed fan with Auto reverse system + Fan Stop function
- Flap valve

BASIC UNIT OPTIONS

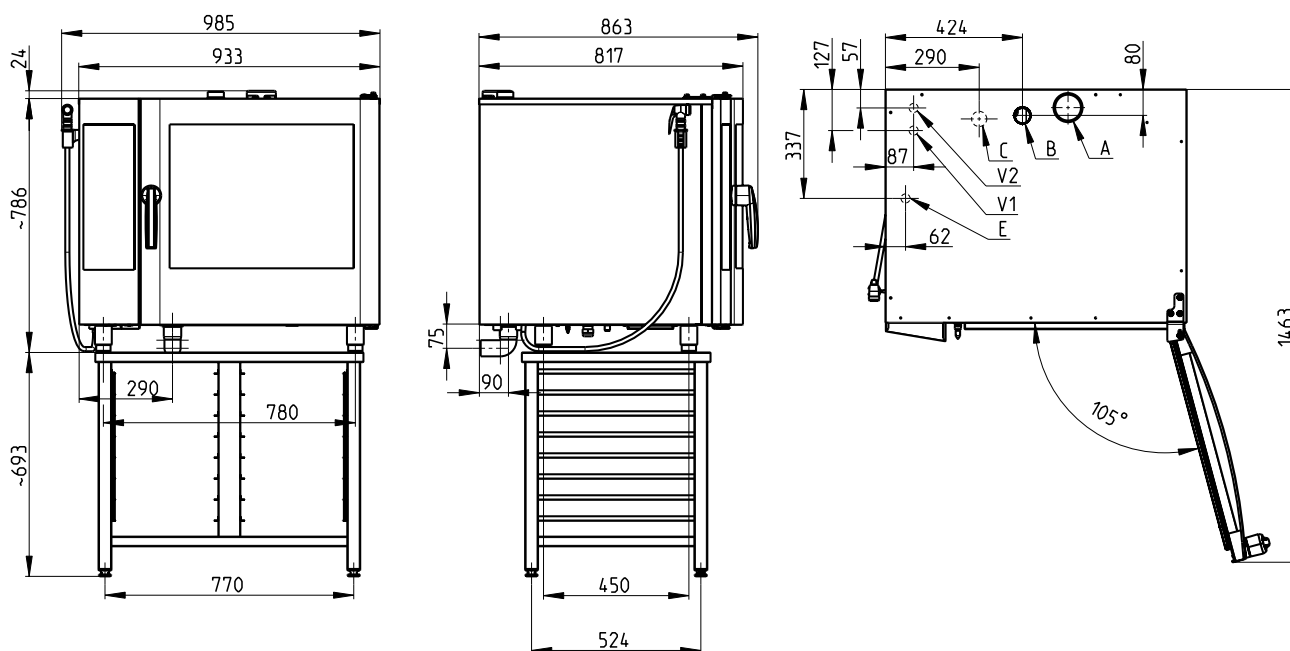
- Left door
- Safety door opening in two steps
- Set of combi ovens 611/611, 611/1011
- Optional voltage 3N~/230V/50Hz
- Marine version – solution for vessels and other offshore installations

* – applies to boiler combi ovens only

OPTIONAL ACCESSORIES

- ST 1116 – stainless steel stand with 16 trays GN 1/1
- ST 1116 FP – flat pack stand with 8 trays 1/1
- ST 1116 CS – stainless steel stand ST1116 with wheels
- ST 1116 H – stainless steel stand with 16 trays GN 1/1, height 900 mm
- STAINLESS STEEL STAND – with place for Hold-o-mat
- STAINLESS STEEL STAND – with space for BC411P or BC511P.C
- VISION VENT – condensation hood
- GN ADAPTERS – for 2x GN1/2 or 3 x GN1/3
- TRAY HOLDERS – with spacing 85, 70 mm or for GN 400/600
- OIL SPRAY GUN

Placed on the stand ST 1116



A – Flap valve, B – Chimney, C – Drain, E – Electricity, V1 – Untreated water, V2 – Treated water

O 611 ic

O 611 bc

Electricity	Energy	Electricity
Injection	Steam generation	Boiler
7 x GN1/1	Capacity	7 x GN1/1
7 x 400/600	Capacity (optional)	7 trays 400/600
51-150	Capacity of meals	51-150
65	Spacing [mm]	65
933 x 786 x 863	Dimensions (W x H x D) [mm]	933 x 786 x 863
110 kg	Weight	116 kg
10,2 kW	Total power	10,2 kW
-	Steam generation power	9 kW
16 A	Fuse protection	16 A
3 N~/400 V/50 Hz	Voltage	3 N~/400 V/50 Hz
G 3/4" / 50	Water connection / drain [mm]	G 3/4" / 50
30-300 °C	Temperature	30-300 °C

SIZE	MODEL	TECHNICAL SPECIFICATION
611	O611ic, O611bc	E0611IZ, E0611BZ