

# Blue Vision 1011 i, b Orange Vision 1011 i, b

(i - injection | b - boiler)

retigo®  
*Vision*

- **VISION DESIGN** – Remarkable attractiveness and functionality
- **VISION TOUCH** – Control touch panel – simple, fast, intuitive
- Advanced boiler system – Excellent cooking results
- BCS – Boiler Control System – Direct injection backup \*
- EcoLogic system – Energy recuperation – energy savings
- Retigo control philosophy – Maximal comfort for Chefs
- Turbo steam function – Fresh steam boost for the best steaming
- Massive door handle – Comfortable and safe manipulation
- Curved double glass door – No more burns and energy losses
- Unique cooking chamber finishing – Longer lifetime more hygiene
- AISI 304 only as a matter of fact – No corrosion risks
- Cross-wise racks – No burn wrists, better visual control
- Bi-directional fan – Excellent cooking and baking evenness
- Perfect halogen illumination – Precise visual control
- Run-off tray under the door – No slipping on water
- Removable door seal – Easy maintenance
- WSS - water saving system – Minimized water consumption
- Integrated shower – Easy cleaning, no fighting with winding up
- SDS - service and diagnostic system – Lower service costs, time
- IPX5 shield – Maximal safety in kitchen environment
- CCS – calcium control system – Keeps eye on calc\*
- Instant HACCP records – Food quality ensured
- Extra tray – Enhanced capacity

\* - valid for boiler models only



GENERAL CHARACTERISTICS

## B 1011 i, b

- **EASY COOKING** – Instant&Simple cooking with new technology
- **VISION AGENT** – Virtual help at your finger tip
- **ACTIVE CLEANING** – Less money&time – higher hygiene level
- **ACTIVE DESCALER** – Automatic cooking chamber descaling
- Big Color touch screen controls – simplicity in practice
- Hot air 30–300 °C
- Combination 30–300 °C
- Steaming 30–130 °C
- 4 point temperature core probe – Food core under control
- Delta T cooking, steaming – Excellence with big food chunks
- Low temperature roasting – Lower weight lost, better taste
- Overnight cooking / baking – Saves time and money
- Cook & Hold – Time savings in kitchen
- Regeneration/Banqueting – Serve more in shorter times
- Programming – Easy to operate (1000 programs/20 steps)
- Pictograms, Touch&Cook – Just double touch for cooking
- Vision Chef – Instant food preparation and cooking advisor
- 5 speed ventilator with auto reverse system – No limits in your cooking
- Ventilator fan timing – 3 steps for greater evenness
- Rack timing – Different products cooked at once
- Learn function – Improves cooking standards every time
- Fan Stop – Prevents scalding when door opened quickly
- Automatic preheating/cooling – Compensates loading Temp. drops
- Autoclimate – steam saturation control (1 % precision) for the best results
- Automatic start – Helps to reduce idles and save your time
- QuickView – fast program overview – Easy orientation in steps
- Golden Touch – Controlled finishing for crispy and brown excellence
- ACM (Automatic Capacity Management) – Adjusts to the best cooking
- Energy logic – Energy costs under your control, consumption displayed
- USB Plug-in, LAN interface – Saves your time with managing data

### UNIT OPTIONS

- Left door
- Safety door opening in two steps
- Second temperature core probe
- Software to manage HACCP data and recipes free of charge
- Set of combi ovens 611/1011
- Optional voltage 3N~/230V/50Hz
- Marine version

## O 1011 i, b

- Digital control display with touch controls – Simplicity
- Autoclimate – steam saturation control (1 % precision) for the best results
- Hot air 30–300 °C
- Combination 50–300 °C
- Steaming 99–130 °C
- Regeneration/Banqueting – Serves more in shorter times
- Programming – 99 programs with 9 steps
- 1 point temperature core probe – Food core under control
- 1 speed ventilator with Auto reverse system – Evenness controlled
- Automatic preheating/cooling – Compensates loading Temp. drops
- ACM (Automatic Capacity Management) – Adjusts to the best cooking
- Automatic start – Helps to reduce idles and save your time
- USB Plug-in, LAN interface – Saves your time with managing data

### UNIT OPTIONS

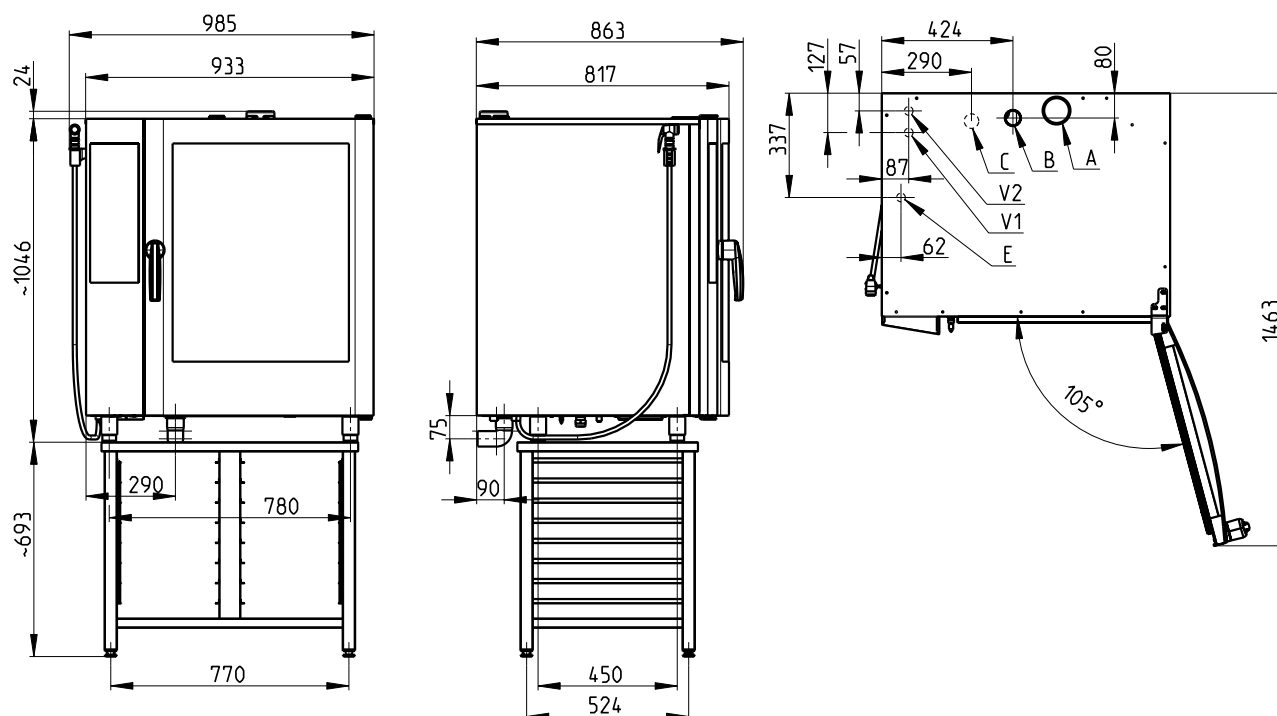
- Left door
- Flap valve
- 5 ventilator speeds + Fan stop function
- Safety door opening in two steps
- Software to manage HACCP data and recipes free of charge
- Set of combi ovens 611/1011
- Optional voltage 3N~/230V/50Hz
- Marine version

MODEL CHARACTERISTICS

## 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

KO 1011 R – loading rack  
 GUIDE RACK for KO 1011 R, B or gas units  
 VO 1011 – loading trolley for handling with KO 1011 R, B  
 KO 1011 B – banquet basket for 29 or 24 plates  
 TO 1011 – thermocover for KO 1011 R, B  
 TRAY HOLDERS with spacing 85, 70 mm or for GN 400/600  
 OIL SPRAY GUN



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

## B 1011i / O 1011 i

## B 1011b / O 1011 b

electricity	Energy	electricity
injection	Steam generation	boiler
11 x GN 1/1	Capacity	11 x GN 1/1
11 x 400/600	Capacity (optional)	11 x 400/600
150 - 250	Capacity of meals	150 - 250
65	Spacing [mm]	65
933 x 1046 x 863	Dimensions (W x H x D) [mm]	933 x 1046 x 863
132 kg	Weight	138 kg
17.6 kW	Total power	17.6 kW
-	Steam generation power	12 kW
32 A	Fuse protection	32 A
3N~/400V/50Hz	Voltage	3N~/400V/50Hz
G 3/4" / 50	Water connection / drain [mm]	G 3/4" / 50
30 - 300 °C	Temperature	30 - 300 °C

SIZE	MODEL	TECHNICAL SPECIFICATION
1011	B1011i, O1011i, B1011b, O1011b	E1011IA, E1011IZ, E1011BA, E1011BZ