

Blue Vision 611 i, b Orange Vision 611 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 611 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 611/611; 611/1011; 611/RG(HC)
- Optional voltage 3N~/230V/50Hz
- Marine version

O 611 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

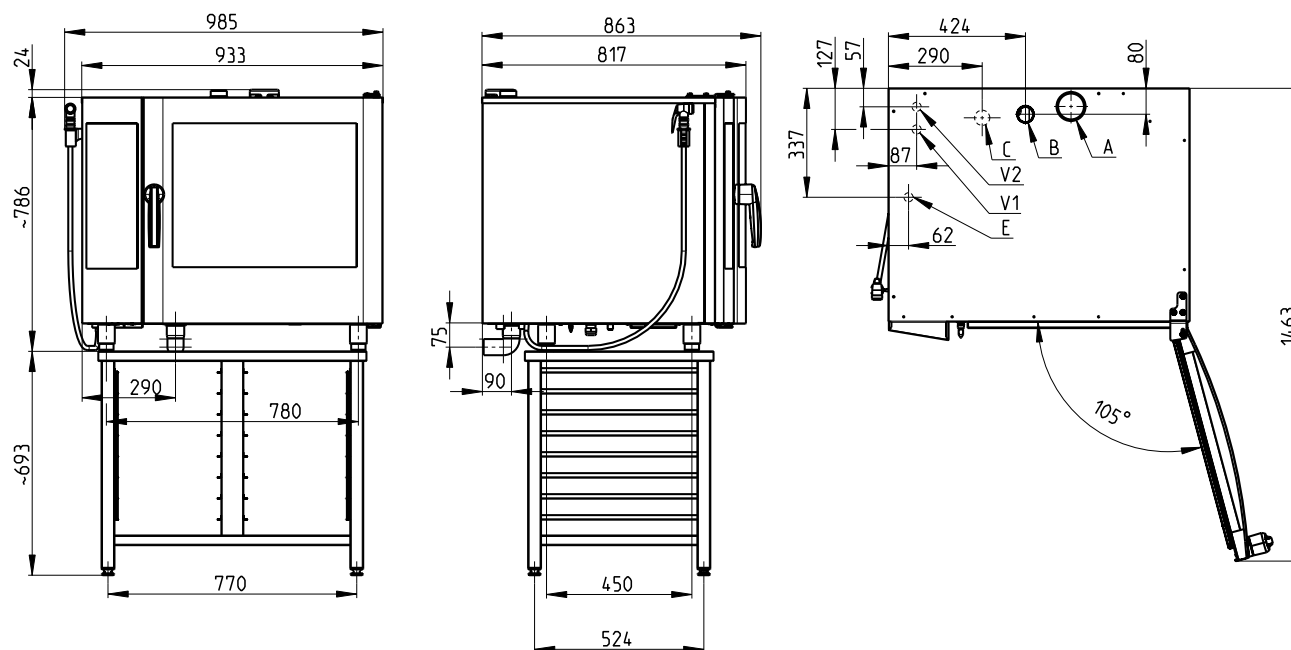
UNIT OPTIONS

- 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 611/611; 611/1011; 611/RG(HC)
- Optional voltage 3N~/230V/50Hz
- Marine version

MODEL CHARACTERISTICS

ACCESSORIES

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



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

B 611 i / O 611 i

B 611 b / O 611 b

electricity	Energy	electricity
injection	Steam generation	boiler
7 trays GN1/1	Capacity	7 trays GN1/1
7 trays 400/600	Capacity (optional)	7 trays 400/600
50–150	Capacity of meals	50–150
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	B611i, O611i, B611b, O611b	E0611IA, E0611IZ, E0611BA, E0611BZ