

VISION

Orange Programs



MEAT	1. Beef braised – cubes / slices		Combi 70%	1:30 hr.	140 °C	70 %	OFF
	2. Beef braised – whole		Combi 70%	2:00 hrs.	140 °C	70 %	OFF
	3. Beef roasted – whole	3.1	Combi 70%	2:00 hrs.	140 °C	70 %	OFF
		3.2	Hot air	20 min.	160 °C	70 %	OFF
	4. Beef grilled 100–300 g		Hot air	7 min.	230 °C	70 %	ON
	5. Beef grilled 300–600 g		Hot air	10 min.	200 °C	70 %	ON
	6. Roast beef		Hot air	50 min.	140 °C	70 %	OFF
	7. Pork steamed – whole		Steam	50 min.	99 °C	50 %	OFF
	8. Pork braised – cubes / slices		Combi 70%	1:00 hr.	140 °C	70 %	OFF
	9. Pork braised – whole		Combi 70%	1:30 hr.	140 °C	70 %	OFF
	10. Pork roasted – cubes / slices	10.1	Combi 50%	30 min.	140 °C	70 %	OFF
		10.2	Hot air	30 min.	175 °C	70 %	OFF
11. Pork roasted – whole	11.1	Combi 50%	50 min.	140 °C	70 %	OFF	
	11.2	Hot air	30 min.	170 °C	70 %	OFF	
12. Pork grilled 100–300 g		Hot air	7 min.	230 °C	70 %	ON	

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13. Pork grilled 300–600 g		Hot air	11 min.	200 °C	70 %	ON
14. Chicken roasted – whole	14.1	Combi 50%	30 min.	150 °C	70 %	OFF
	14.2	Hot air	25 min.	190 °C	70 %	ON
15. Chicken roasted – pieces	15.1	Combi 50%	25 min.	150 °C	70 %	OFF
	15.2	Hot air	20 min.	190 °C	70 %	ON
16. Chicken grilled – whole		Hot air	50 min.	180 °C	70 %	ON
17. Chicken grilled – steak		Hot air	8 min.	230 °C	70 %	ON
18. Duck roasted	18.1	Hot air	10 min.	200 °C	100 %	ON
	18.2	Steam	10 min.	99 °C	50 %	OFF
	18.3	Combi 50%	1:20 hr.	135 °C	80 %	OFF
	18.4	Hot air	30 min.	145 °C	90 %	OFF
19. Duck breast grilled		Hot air	8 min.	220 °C	100 %	ON
20. Goose roasted	20.1	Hot air	10 min.	200 °C	100 %	ON
	20.2	Steam	10 min.	99 °C	50 %	OFF
	20.3	Combi 50%	1:30 hr.	135 °C	80 %	OFF
	20.4	Hot air	30 min.	145 °C	90 %	OFF
21. Rabbit roasted	21.1	Combi 50%	30 min.	135 °C	90 %	OFF
	21.2	Combi 50%	30 min.	145 °C	90 %	OFF
	21.3	Hot air	10 min.	180 °C	100 %	ON

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22. Turkey roasted	22.1	Hot air	10 min.	200 °C	100 %	ON
	22.2	Combi 50%	1:50 hr.	135 °C	80 %	OFF
	22.3	Combi 30%	30 min.	180 °C	100 %	OFF
23. Quail / Guiana fowl / Pigeon	23.1	Combi 50%	30 min.	150 °C	90 %	OFF
	23.2	Hot air	15 min.	180 °C	100 %	ON

FISH

24. Fish roasted – filet		Hot air	15 min.	190 °C	100 %	ON
25. Fish roasted – whole		Combi 30%	20 min.	170 °C	100 %	OFF
26. Fish grilled		Hot air	8 min.	210 °C	100 %	ON
27. Fish poached		Steam	12 min.	93 °C	50 %	OFF

SIDES

28. Dumplings		Steam	24 min.	99 °C	50 %	OFF
29. Potatoes steamed		Steam	35 min.	99 °C	50 %	OFF
30. Rice steamed		Steam	35 min.	99 °C	50 %	OFF
31. Potatoes roasted		Hot air	30 min.	180 °C	100 %	ON
32. Vegetables steamed		Steam	8 min.	99 °C	50 %	OFF
33. Eggs steamed		Steam	15 min.	99 °C	50 %	OFF
34. Fries frozen	32.1	Hot air	1 min.	250 °C	100 %	ON
	32.2	Hot air	12 min.	180 °C	100 %	ON

DESSERTS

35. Yeast dough – small	35.1	Combi 40%	8 min.	160 °C	100 %	OFF
	35.2	Hot air	6 min.	180 °C	100 %	OFF

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36. Yeast dough – large	36.1	Combi 50%	10 min.	160 °C	100 %	OFF	
	36.2	Hot air	10 min.	180 °C	100 %	OFF	
37. Puff pastry		Hot air	20 min.	190 °C	100 %	OFF	
38. Batter		Hot air	20 min.	170 °C	100 %	OFF	
39. Choux pastry – small	39.1	Combi 80%	5 min.	180 °C	80 %	OFF	
	39.2	Hot air	8 min.	195 °C	70 %	ON	
40. Choux pastry – large	40.1	Combi 80%	7 min.	180 °C	80 %	OFF	
	40.2	Hot air	12 min.	195 °C	70 %	ON	
41. Sponge dough		Hot air	30 min.	140 °C	90 %	OFF	
42. Fruit dumplings – steamed		Steam	12 min.	95 °C	50 %	OFF	
BAKERY PRODUCTS 43. Bakery product – yeast dough – small	43.1	Combi 50%	10 min.	210 °C	100 %	OFF	
	43.2	Combi 20%	30 min.	150 °C	100 %	OFF	
44. Bakery product – yeast dough – large	44.1	Combi 50%	10 min.	210 °C	100 %	OFF	
	44.2	Combi 20%	30 min.	150 °C	100 %	OFF	
45. Croissant		Hot air	15 min.	175 °C	100 %	OFF	
46. Frozen bakery products		Combi 70%	6 min.	180 °C	100 %	OFF	
OTHER COOKING TECHNIQUES 47. Frying		Hot air	5 min.	180 °C	100 %	OFF	
	48. Gratinating	48.1	Hot air	20 min.	140 °C	100 %	OFF
		48.2	Hot air	10 min.	190 °C	90 %	ON

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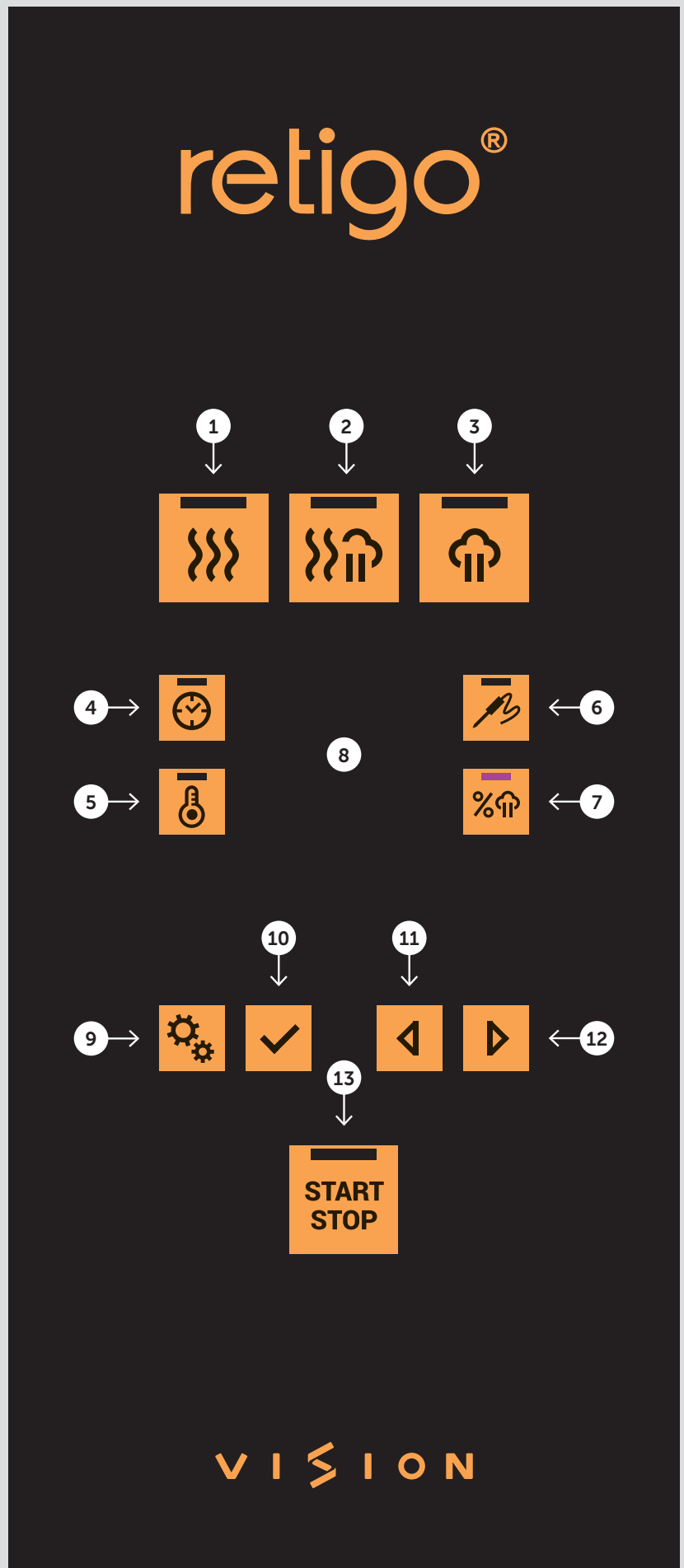


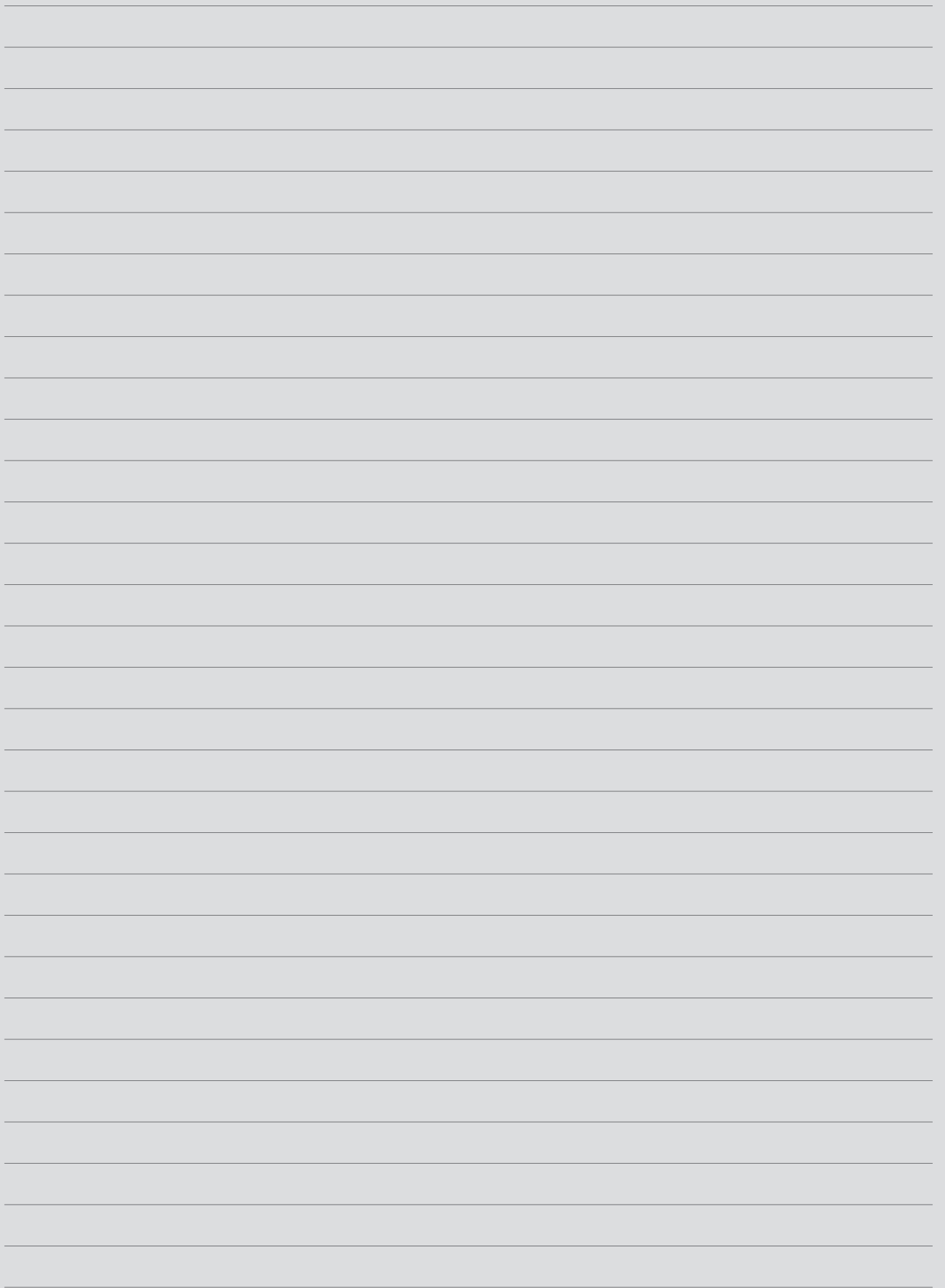
49. Grilling		Hot air	8 min.	230 °C	100 %	ON
50. Regeneration on steam mode	50.1	Steam	5 min.	97 °C	50 %	OFF
	50.2	Steam	2:30 hrs.	72 °C	40 %	OFF
51. Regeneration on combi mode	51.1	Combi 50%	10 min.	140 °C	80 %	OFF
	51.2	Combi 30%	2:30 hrs.	72 °C	40 %	OFF
52. Regeneration on hot air mode	52.1	Hot air	8 min.	180 °C	80 %	ON
	52.2	Hot air	2:30 hrs.	72 °C	40 %	OFF
53. Overnight cooking – Beef	53.1	Combi 50%	10 min.	200 °C	100 %	OFF
	53.2	Combi 50%	10 hrs.	83 °C	50 %	OFF
	53.3	Combi 50%	6 hrs.	72 °C	40 %	OFF
54. Overnight cooking – Pork	54.1	Combi 50%	10 min.	200 °C	100 %	OFF
	54.2	Combi 50%	10 hrs.	72 °C	60 %	OFF
	54.3	Combi 50%	6 hrs.	69 °C	40 %	OFF
55. Overnight cooking – Poultry	55.1	Combi 50%	10 min.	200 °C	100 %	OFF
	55.2	Combi 50%	10 hrs.	70 °C	60 %	OFF
	55.3	Combi 50%	6 hrs.	68 °C	40 %	OFF

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Control Panel

1. Hot air mode
2. Combination mode
3. Steaming mode
4. Time
5. Temperature in cooking chamber
6. Core probe temperature
7. Level of moisture
8. Display with actual values
9. Functions / back
10. Confirmation / enter
11. Left arrow
12. Right arrow
13. Start / Stop of current process





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