VISION

ORANGE

retigo®

PERFECTION IN COOKING AND MORE...

Values remain,
innovations continue.

New Orange Vision

Vision Perfect Cooking

Page 6

Vision Design

Page 8

Vision Controls

Page 10

Smart Investment

Page 12

VISION
PERFECT COOKING

I can be absolutely certain that my cooking results will always be of outstanding quality. The foods that I prepare have perfect colour, are juicy, crispy and healthy, with a minimum amount of fat.

Outstanding steam cooking results

The advanced Retigo Vision steam generation system ensures great colour, taste and consistency of prepared meals, while retaining the maximum amount of vitamins and nutrients.

Ideal colour and crispiness of meals

The option to select moisture percentage will ensure an ideal environment for the cooked food. If equipped with a flap*, the Retigo Vision is able to perform a quick and efficient cooking chamber dehumidification. This results in a perfect crispiness and accurate food colour.

Less stress in the kitchen

The option to cook multiple meals simultaneously in the same mode with varying cooking times, and without smell or flavour cross-contamination helps to increase the kitchen's capacity. Using the overnight cooking or baking at low temperatures option will give you more time during morning peak hours, thus enhancing the yield of the cooked food. All of this under HACCP control.

All cooking technologies contained in a single appliance

The Retigo Vision is a single cooking system for the majority of cooking methods (cooking, boiling, baking, stewing, frying, grilling, toasting, confit, cooking under vacuum – Sous-Vide, canning, dehydrating, blanching, leavening, smoking, curing, low temperature procedures, keeping warm and meal regeneration).

* Optional accessories

VISION **DESIGN**

Retigo Vision offers an excellent combination of features, exceptional ergonomics and an attractive appearance. All this with an emphasis on safety and hygiene.

Comfortable cooking without the risk of injury

Crosswise racks ensure the safe handling of gastronorm containers and provide a perfect view of the cooking process in the individual racks. Smaller gastronorm containers in a single drawer simply side by side on stainless racks or dedicated adapters.

Minimal risk of burns

The unique triple-glazed door glass solution* reduces its surface temperature and eliminates the risk of burns. The automatic fan stop** prevents the dangerous release of steam when the combi oven door is opened, and coupled with a double opening door** ensures maximum safety.

Easy combi oven opening

Ergonomic handle shape makes sure that the combi oven door is easy to handle and the maintenance is easy. By using silver ions, significant reduction of the amount of bacteria present on the handle surface was achieved and as a result, hygienic risks were minimised.

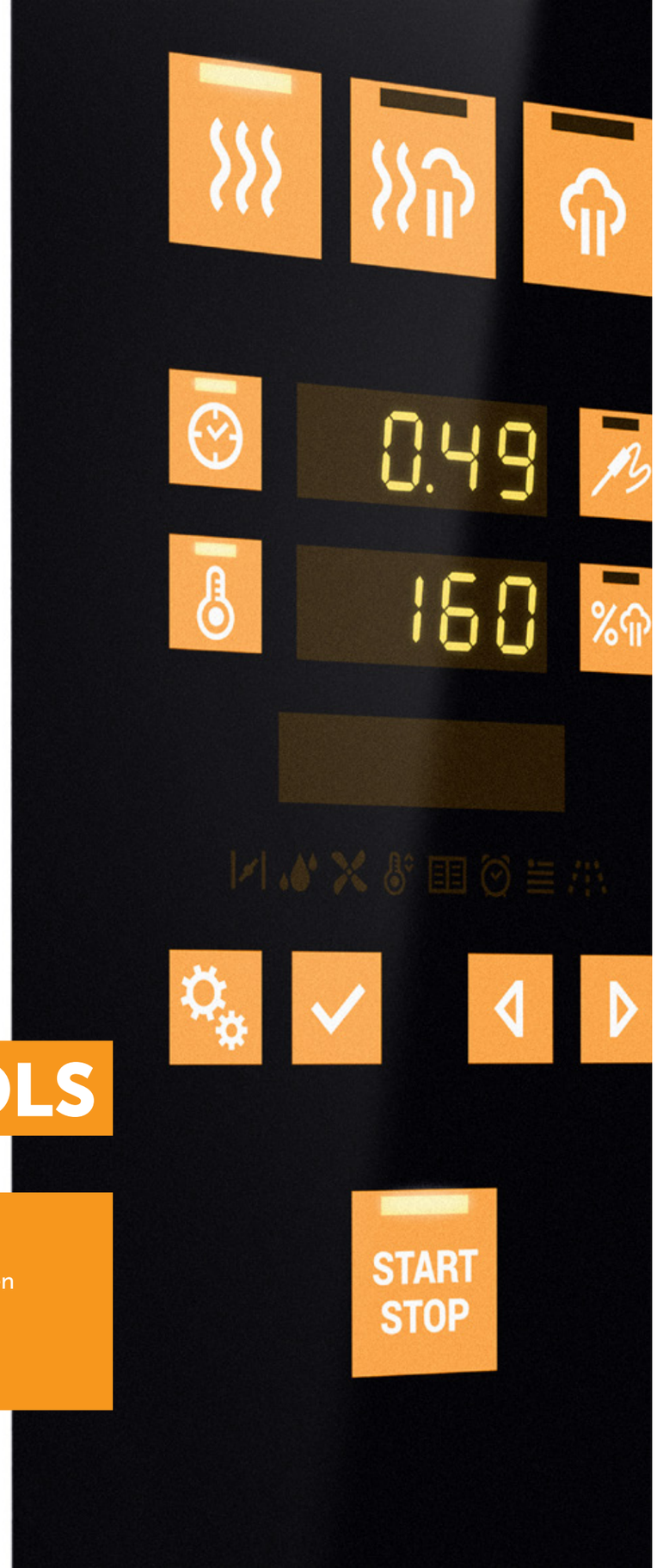
Guaranteed to meet hygiene standards

Precise workmanship inside the cooking chamber with curved edges increases the efficiency of the automatic cleaning and prevents the accumulation of dirt. The HACCP system automatically records everything that happens inside the Retigo Vision combi oven, stored data can downloaded on to a PC.

* Not applicable to 623 size | ** Optional accessories

VISION
CONTROLS

I can quickly and easily set everything that I need, even when I have greasy hands or when wearing gloves.



Absolute focus on cooking

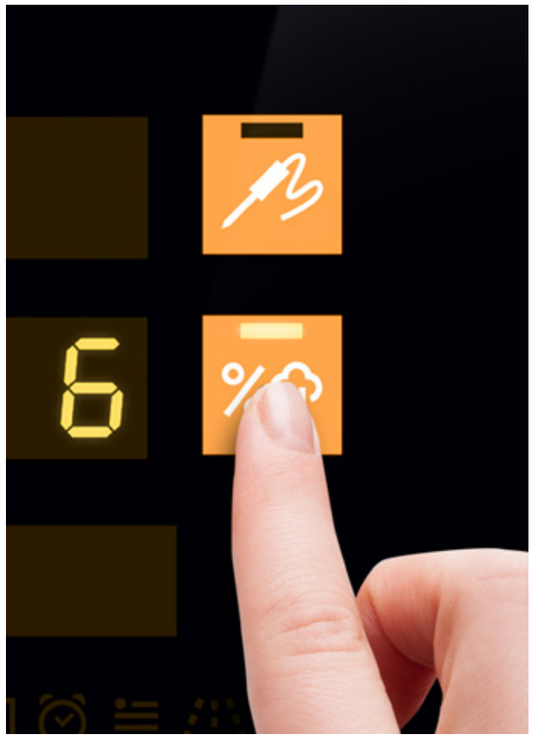
Easy control without a manual, perfect overview in every moment thanks to a large and clear digital control panel.

No more unpleasant delays

Immediate response of the control buttons allows you to quickly set the cooking parameters.

Everything you need is located on the main screen

Simple and fast cooking without any redundant control panel buttons.



SMART INVESTMENT

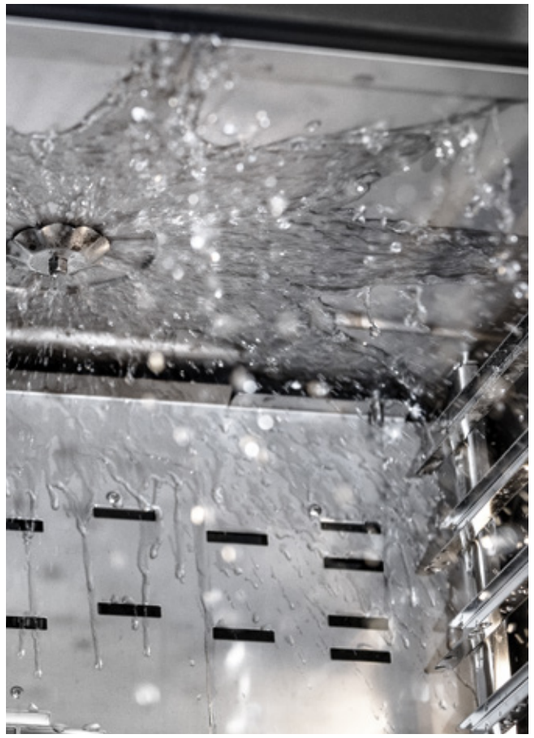
Demonstrably the lowest power and water consumption, and low-cost automatic cleaning – all in a single machine. All this saves money each and every day and guarantees a great return on investment.

Energy savings

Two-stage water preheater utilises heat from waste steam and, in combination with the unique triple-glazed door glass solution* and 50 mm thick thermal insulation, reduces cooking costs to a minimum.

Economical cleaning

The unique automatic Retigo Active Cleaning system ensures perfect cleanliness of the Retigo Vision combi oven while minimising water consumption and saving money on detergents.



Unbeatable return on investment

Low operating costs, long lifetime, affordable service and repairs, and an outstanding price-to-quality ratio delivers great return on investment.

Kitchen space savings

Retigo Vision can substitute even several classic kitchen appliances with much less space.
In addition, with a provably higher yield and raw material processing efficiency.

* Not applicable to 623 size

SMART INVESTMENT

A comparison of new and previous Retigo Vision

Retigo Vision combi ovens have always rated among the top in the water and energy consumption economy. Innovative new generation solutions cut the values down even more, thus the new Vision is rated among the most saving combi ovens in the market.

	Previous generation	New generation	Savings
Preheating in the Hot air mode to 165 °C	3:39 min	3:12 min	12 % faster temperature build-up
Energy consumption in Hot air mode with load	2,46 kWh	2,17 kWh	12 % lower consumption
Energy consumption in Hot air mode without load (sensible heat)	0,95 kWh	0,66 kWh	31 % lower thermal losses

Measured on 611 size combi oven pursuant to DIN 18873-1 2012-6 6.2.

An example of savings with Retigo automatic cleaning

Highly efficient cleaning programs will provide perfect cleanliness with minimum effort. Excellent detergent price, low water and energy consumption will save everyday costs.

Retigo 1011 combi oven in comparison to other high class combi oven brand 1011 model. 6 cleanings per week, 52 working weeks in year. Valid manufacturers' price lists 05/2017 used. Medium cleaning done based on the number of detergents repeteadly required by both machines.

	1 year savings	10 year savings	Benefit
Detergent cost savings	225 €	2 246 €	More than 20 % of the combi oven price paid back
Time savings	338 h	3 380 h	Up to you how to use this time savings
Water savings	7 519 l	75 192 l	Significant money and environment savings
Energy savings	580 kWh	5 803 kWh	Check your energy prices, you will wonder about money savings

An example of savings with Retigo Vision

In comparison with conventional kitchen appliances.

The Multifunction Retigo Vision cooking system can substitute several conventional kitchen appliances to an area less than 1 m².

Pork	Conventional oven cooking	Retigo Vision
Yield	64 %	80 %
Number of portions (100 g per portion)	100	100
Amount of raw meat	10 kg	10 kg
Total yield	6,4 kg	8 kg
Number of days	200	200
Meat weight loss	720 kg	400 kg
Loss of money	5 760 €	3 200 €
Total savings in 200 days		2 560 €

Calculated with an average price of 8 € per 1 kg of pork. Comparison with O611i type convection oven.

Cooking of vegetables (such as potatoes)	Classic cooking	Retigo Vision
Yield	90 %	100 %
Number of portions (100 g per portion)	100	100
Amount of vegetables	20 kg	20 kg
Cooking time	1,5 h	1 h
Total yield	18 kg	20 kg
Number of days	200	200
Vegetables weight loss	400 kg	0 kg
Loss of money	280 €	0 €
Total savings in 200 days		280 €

Calculated with an average price of 0,7 € per 1 kg of potatoes. Comparison with O611i type combi oven.

Cooking water and energy consumption	80l boiler	Retigo Vision
Water consumption per hour	40 l	12 l
Maximum equipment capacity	60 kg	54 kg
Energy consumption per hour	12 kW	4,5 kW
Cooking time	1,5 h	1 h
Total consumption for 1 cooking	18 kWh	4,5 kWh
Total costs of 1 cooking	3,6 €	0,9 €
Total savings in 200 days		540 €
Water saving in 200 days		5 600 l

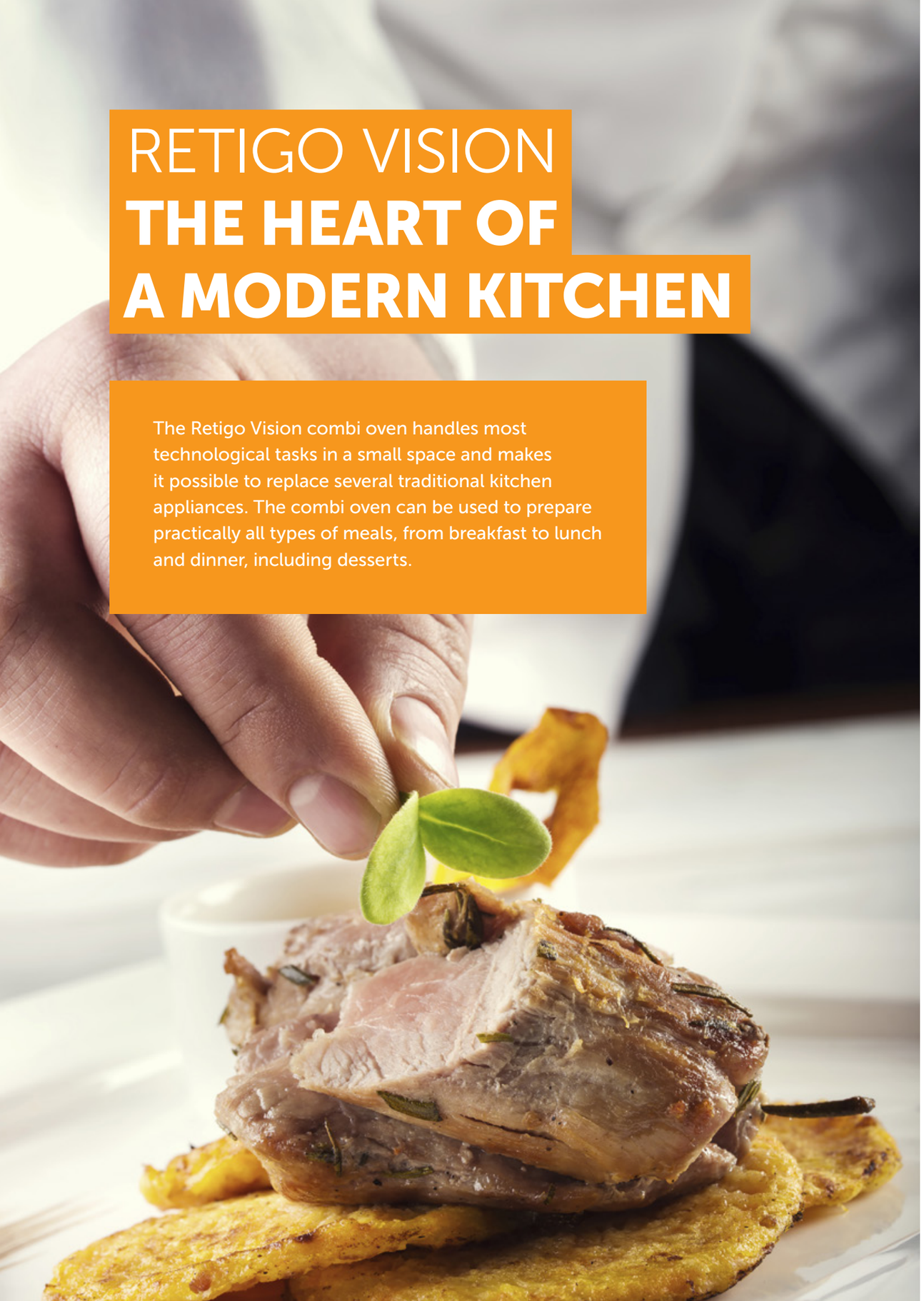
Calculated with an average price of 0,2 € per 1 kW. Comparison with O611i type combi oven.

“Simple operation and the guarantee of consistent top food quality thanks to the programming feature. That’s what Retigo Vision means to us.“

PETRA HAAG

Essig Frischemenue kitchen head, Altensteig, Germany

Essig Frischemenue is originally a genuine family business which serves their guests with 10 000 portions of food daily in consistent top quality.



RETIGO VISION
THE HEART OF A MODERN KITCHEN

The Retigo Vision combi oven handles most technological tasks in a small space and makes it possible to replace several traditional kitchen appliances. The combi oven can be used to prepare practically all types of meals, from breakfast to lunch and dinner, including desserts.

Custom combi oven

A system of selectable features and accessories allows you to select the best equipment set for the Orange Vision model to every kitchen. Thus, the user pays just for the features that are actually used.

Sous-vide

Utilising the latest technologies, the Retigo Vision can provide the ideal climate, temperature and time for cooking meals sous-vide. Compared to a classic sous-vide water bath, it provides immeasurably greater capacity and quality.

Smoking

Thanks to the Retigo Smoker external smoke generator and special recipes, the Retigo Vision becomes a complete smoker capable of smoking a wide range of meals from a la carte meals to standard whole meats, e.g. hams, shanks.

Overnight cooking

Retigo Vision cooks for you overnight. Thanks to precise humidity regulation and temperature control, ensure a high yield. Meat will be wonderfully juicy while water and power consumption are kept to a minimum.

Up to 99 programs with 9 steps*

A large number of preset programs will help even a less experienced chef to achieve great results.

Confit

For preparing meals in fat or in their own juices, it is necessary to have two-way airflow, which Retigo Vision achieves by means of a patented fan that can be set to the ideal speed*. The confit process requires no supervision and the results are always perfect.

* Optional accessories

“The reliability of Retigo Vision combi oven and the after-sales service offered by Retigo was the reasons why we chose this brand. It really did not disappoint us.“

DAVID KALINA

Chef in Mincovna restaurant, Prague, Czech Republic

Mincovna is the first restaurant in Prague Old Town Square to focus on traditional Czech Cuisine with a modern approach. It serves 400 guests daily here.

RETIGO GREEN CONCEPT

A combination of unique technical solutions, which will save the user money, while at the same time helping to save the environment.

Minimisation of thermal losses

The special insulation of the cooking chamber and the triple-glazed door glass* on the Retigo Vision ensure the lowest possible power consumption during the cooking process.

Water saving system

A unique waste water system design that requires a negligible amount of water for cooling the exhaust steam. This solution significantly reduces total water consumption.

Advanced steam generation system

Ensures fast generation of highly saturated steam by means of an integrated heat exchanger with minimal demands on water and power consumption.

The lifetime of the combi oven does not end with its disposal

Up to 98 % of the materials used in the manufacture of the Retigo Vision are fully recyclable.

* Not applicable to 623 size

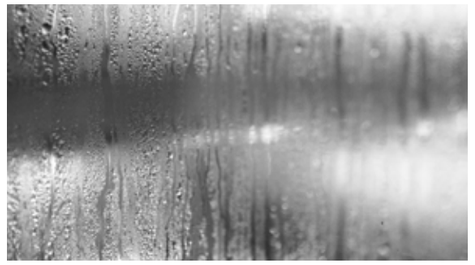
UNIQUE TECHNICAL DETAILS

Special surface treatment on the cooking chamber by means of passivation significantly increases its resistance against undesirable substances contained in water or food and prevents the accumulation of dirt.

Quality austenite (non-magnetic) stainless steel (AISI 304 and 316) and the minimal use of plastic components greatly extends the lifetime of the Retigo Vision.

All boiler-type Retigo Vision combi ovens are also equipped with a advanced direct injection system that ensures problem-free operation of the combi oven in the event of an unexpected boiler outage.

The unique patented fan solution ensures high air replacement efficiency in the cooking chamber to achieve perfect crispiness of the cooked meals.



The moisture control system will provide the required amount of steam in the cooking chamber for great cooking results.

A highly powerful flap* will provide an immediate discharge of residual moisture from the cooking chamber. This will result in a perfect crispness and accurate colour of foods.

* Optional accessories

UNIQUE FEATURES

Vision perfect cooking

With Retigo Vision combi ovens, you have the peace of mind that you will always achieve outstanding cooking results. The prepared foods have a perfect colour, are juicy, crispy and healthy and cooked using a minimal amount of fat.

- Excellent steam cooking results
- Ideal food colour and crunchiness
- Less stress in the kitchen
- All technological tasks in a single unit

Vision Controls

The simpliest controls on the market will save you time and enable you to quickly and easily make all the necessary settings. Control panel response is perfect even when your hands are greasy or when you are wearing gloves.

- Total concentration on cooking
- No wasted time
- Everything necessary is found on the control panel

Vision Design

The Retigo Vision combi oven offers you an excellent combination of features, exceptional ergonomics and attractive appearance. All this with a focus on safety and hygiene.

- Comfortable cooking with no risk of suffering burns
- High reliability and long service life
- Guaranteed to meet public health standards
- High reliability

Smart investment

With the Retigo Vision combi oven, you are saving money every day. Demonstrably lower power and water consumption combined with low cost automatic cleaning, will ensure a fast return on nvestment.

- Energy savings
- Economical automatic cleaning
- Unparalleled return on investment

STANDARD FEATURES AND UNIT OPTIONS

COOKING

Hot air 30 – 300 °C
Combination 30 – 300 °C
Steaming 30 – 130 °C
Bio steaming 30 – 98 °C
Over night cooking – Saves time and money.
Advanced steam generation system – Two-step water preheating with in-built heat exchanger for perfect steam cooking results.
Crosswise racks – Safer and comfortable GN handling.
Low temp. cooking – Benefit from less weight loss, better taste.
Automatic preheating/cooling minimises the loading temp. drop.

VISION CONTROLS

Touch panel – Fast controls covered by high protective foil . Gives immediate reaction on commands, makes panel seamless and easy to clean.
Continuous cooking time option
Automatic start – The ability to schedule a delayed start.

OTHER EQUIPMENT

Active Cleaning – Low-cost automatic cleaning.
Tripple glazed door glass* –** Advanced energy savings and external glass that does not burn you.
Auto-reversing fan – Excellent evenness to deliver high product color and texture uniformity.
AISI 304 stainless steel – Exceptional quality with a special coating for a extended life time.
WSS – Special drain system & in-built heat exchanger to save water.

CONECTIVITY

USB plug-in – Transfer data easily to and from the combi oven.
VisionCombi software – Program and pictogram management in your PC, HACCP data view.

OPERATION LOGS

HACCP records – Immediate analysis of critical cooking points.
Complete operating records

SERVICE

BCS*– Nothing stops you steam cooking with the in-built advance direct steam generation system.
SDS – Easy unit check up and trouble shooting.

UNIT OPTIONS

1-point core probe
Flap valve
99 programs with 9 steps
Standard hand shower
7 Fan speeds* + Fan Stop function**
Left door**
Safety door opening
Retractable hand shower***
Accessories – stands, trolleys, gastro containers, cleaning agents etc.

* Valid for boiler combi ovens only | ** Valid for models 623, 611, 1011 | *** Not valid for model 623

“Retigo Vision means reliability to me. This allows me to keep my focus on cooking only.“

ARTHUR PÉTURSSON

Hard Rock Cafe restaurant chef, Reykjavík, Iceland

Iceland Hard Rock Cafe is situated on the most famous street Lækjargata in the very heart of Reykjavik. Serving 2 000 food portions daily here is further proof of its huge popularity.

MODELS AND TECHNICAL DETAILS

Suitable solution for each facility.

O 623

O 611

O 1011

O 2011

O 1221

O 2021

Model	O 623i	O 611i	O 611b	O 611ig	O 1011i	O 1011b	O1011ig
Energy	electricity	electricity	electricity	gas**	electricity	electricity	gas**
Steam generator	injection	injection	boiler	injection	injection	boiler	injection
Capacity	6 trays GN2/3	7 trays GN1/1	7 trays GN1/1	7 trays GN1/1	11 trays GN1/1	11 trays GN1/1	11 trays GN1/1
Capacity (optional)	–	7 trays 400/600	7 trays 400/600	7 trays 400/600	11 trays 400/600	11 trays 400/600	11 trays 400/600
Capacity of meals	30–50	51–150	51–150	51–150	151–250	151–250	151–250
Dimensions (w x h x d) [mm]	683 x 575 x 586	933 x 786 x 818	933 x 786 x 818	933 x 786 x 818	933 x 1080 x 818	933 x 1080 x 818	933 x 1080 x 818
Weight	62 kg	116 kg	122 kg	127 kg	138 kg	144 kg	149 kg
Heat power	4,8 (3,2*) kW	10,3 kW	10,3 kW	13 kW	18 kW	18 kW	22,5 kW
Total power	5 (3,4*) kW	10,9 kW	10,9 kW	0,74 kW	18,6 kW	18,6 kW	0,74 kW
Steam generation power	–	–	9 kW	–	–	18 kW	–
Fuse	16 A	16 A	16 A	10 A	32 A	32 A	10 A
Voltage	3 N ~ / 400 V / 50–60Hz	3 N ~ / 400 V / 50–60Hz	3 N ~ / 400 V / 50–60Hz	1 N ~ / 230 V / 50–60Hz	3 N ~ / 400 V / 50–60Hz	3 N ~ / 400 V / 50–60Hz	1 N ~ / 230 V / 50–60Hz
Water/Drain connection [mm]	G 3/4" / 40 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm
Gas connection	–	–	–	G 3/4"	G 3/4"	–	G 3/4
Noise level	do 70 dBA	do 70 dBA	do 70 dBA	do 70 dBA	do 70 dBA	do 70 dBA	do 70 dBA
Temperature	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C

O 2011i	O 2011b	O 2011ig	O 1221i	O 1221b	O 2021i	O 2021b
electricity	electricity	gas**	electricity	elektřina	electricity	electricity
injection	boiler	injection	injection	boiler	injection	boiler
20 trays GN1/1	20 trays GN1/1	20 trays GN1/1	12 trays GN2/1	12 trays GN2/1	20 trays GN2/1	20 trays GN2/1
–	–	–	24 trays GN1/1	24 trays GN1/1	40 trays GN1/1	40 trays GN1/1
400–600	400–600	400–600	400–600	400–600	600–900	600–900
948 x 1824 x 827	948 x 1824 x 827	948 x 1824 x 827	1105 x 1353 x 952	1105 x 1353 x 952	1150 x 1841 x 952	1150 x 1841 x 952
235 kg	245 kg	257 kg	210 kg	220 kg	330 kg	336 kg
36 kW	36 kW	45 kW	36 kW	36 kW	58 kW	58 kW
37,1 kW	37,1 kW	1,28 kW	37,1 kW	37,1 kW	59,4 kW	59,4 kW
–	33 kW	–	–	33 kW	–	48 kW
63 A	63 A	10 A	63 A	63 A	100 A	100 A
3 N ~ / 400 V / 50–60Hz	3 N ~ / 400 V / 50–60Hz	1 N ~ / 230 V / 50–60Hz	3 N ~ / 400 V / 50–60Hz	3 N ~ / 400 V / 50–60Hz	3 N ~ / 400 V / 50–60Hz	3 N ~ / 400 V / 50–60Hz
G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm
–	–	G 3/4"	–	–	–	–
do 70 dBA	do 70 dBA	do 70 dBA	do 70 dBA	do 70 dBA	do 70 dBA	do 70 dBA
30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C	30–300 °C

O – Orange Vision | i – injection | b – boiler | g – gas

* Valid for voltage 1N~/230V/50-60Hz | ** Standard configuration – natural gas (G20, G25) with flue gas exhaust A3 (without chimney)

SETS AND ACCESSORY OPTIONS

RETIGO VISION COMBI OVEN + STAND

There are several stands available for the installation of combi ovens 623, 611 and 1011 in a kitchen – standard with 16 racks (ST623, ST1116) or a stand with wheels for easy handling of the machine (ST 1116 CS, ST623 CS). There is a folding stand with eight racks available for models 611 and 1011.

Sets:

- 623 + ST623 or ST623 CS
- 611 + ST 1116 or ST 1116 CS or ST 1116 H or ST 1108 FP
- 1011 + ST 1116 or ST 1116 CS or ST 1116 H or ST 1108 FP

RETIGO VISION COMBI OVEN ON A CONSOLE

Even our smallest size of Retigo Vision 623 on a stand won't fit in your kitchen? Here's a solution for you. Mount the combi oven on your wall on a console. You will hardly find a bigger space saving.

Sets:

- 623 + wall-mount KN 623 console

ELECTRICAL RETIGO VISION COMBI OVEN SETS

Combi oven sets can increase your kitchen's capacity without taking up much more room. Various combi oven size combinations are available. Each set is automatically supplied with a stand under the set, brace for the bottom machine, bottom machine chimney connection set and a stainless steel collar for covering the gap between the machines.

Sets (bottom machine/top machine):

- 623i/623i + set kit
- 611i, b/611i, b + set kit
- 1011i, b/ 611i, b + set kit

GAS RETIGO VISION COMBI OVEN SETS

Also gas combi ovens may be installed in sets, however, with limited options.

Sets (bottom machine/top machine):

- 611ig/611ig + set kit
- 611ig/611i, b + set kit
- 611i, b/611ig + set kit
- 1011i, b/611ig + set kit
- 1011ig/611ig + set kit

RETIGO VISION COMBI OVEN + HOLDOMAT

Locate the Holdomat directly underneath the combi oven so that you have everything nicely at hand. For this purpose, a specifically modified stand for the Holdomat is available.

Holdomat Standard:

- 611 + Holdomat Standard
- 1011 + Holdomat Standard

Holdomat 411:

- 611 + Holdomat 411
- 1011 + Holdomat 411

RETIGO VISION COMBI OVEN + BLAST CHILLER / SHOCK FREEZER

If you regularly perform blast chilling or shock freezing, and it is necessary for you to have a blast chiller always at hand, then you may put the combi oven on a specially modified stand into which a size 411 or 511 chiller may be installed.

Sets (bottom machine/top machine):

- BC 511/611 + stand
- BC 411/611 + stand
- BC 511/1011 + stand
- BC 411/1011 + stand

Other accessories available at: www.retigo.com

SETS AND ACCESSORY OPTIONS

RETIGO VISION COMBI OVEN + VISION VENT CONDENSATION HOOD

The Vision Vent condensation hood may be located on independently standing electric combi ovens as well as on electric combi ovens in all possible sets.

Sets (bottom machine/top machine):

- 623 + RPH 623, 623/623 + RPH 623
- 611 + RPH 0610, 611/611 + RPH 0610, 1011/611 + RPH 0610
- 1011 + RPH 0610
- 2011 + RPH 2011

RETIGO VISION COMBI OVEN + BANQUET SYSTEMS

Retigo Vision combi oven sizes 1011, 2011, 1221, 2021 can also be used with so-called banquet meal serving systems. Prepare the meals as shock chilled or fresh. Based on this, either immediately cover the cart with a special thermal cover or immediately after regenerating the meals. The thermal cover will ensure a serving temperature of meals for up to 25 minutes.

Sets:

- 1011 – banquet cart for 29 or 24 plates
- 2011 – banquet cart for 59 or 48 plates
- 1221 – banquet cart for 70 or 60 plates
- 2021 - banquet cart for 118 or 96 plates

The plate diameter is 280 mm and the spacings between the rings are 62 mm (insert more plates) or 80 mm (insert less plates).

RETIGO VISION COMBI OVEN – MARINE VERSION, TRAIN VERSION

In the event that the Retigo Vision combi oven is located on board a ship or train, it is possible to modify the machine so that there are fixed joints to the floor, and operating the machine is as safe as possible.
All combi oven models except for the gas units and sizes 1221 and 2021 can be custom-fitted with:

- special door cylinder that dampens its opening
- modified racks in the combi oven, on stands as well as carts with protection against spontaneous sliding out of the gastronorm container when the floor level is tilted
- permanent fastening of the stand or combi oven legs to the floor and permanent fastening of the combi oven to the stand

RETIGO VISION COMBI OVEN – REVERSE DOOR OPENING DIRECTION

As standard, Retigo Vision combi ovens open from left to right (door hinges are on the right). However, combi oven sizes 623, 611 and 1011 can also have the opposite door opening direction if the layout of the kitchen necessitates it.
The control panel remains on the left side of the combi oven.

RETIGO VISION COMBI OVEN – GASTRONORM CONTAINERS

You can order a wide variety of gastronorm containers for the Retigo Vision combi oven. Combi ovens, but also blast chillers, use gastronorm containers with dimensions of GN 1/1, GN 2/3 and GN 2/1.

We offer standard stainless gastronorm containers, full or perforated, special gastronorm containers, unusual sheets and shelving and enamelled plates.
More information at www.retigo.com.

RETIGO VISION COMBI OVEN – OTHER ACCESSORIES

Whether you wish to expand your possibilities by the way your Retigo Vision combi oven is used (smoker, oil gun) or to provide for the ideal combi oven work environment and to extend its lifetime (softeners, detergents and filtration systems), we have the ideal solutions for you.
More information at www.retigo.com.

Retigo's history commenced in 1994. The company has a narrow specialisation on the steam combi oven market segment. It focuses on high quality and affordability of its products. Retigo has Czech owners, and thus remains one of the last independent manufacturers of combi ovens in the world. Thanks to its financial stability and technological facilities, the company can flexibly react to the needs of its customers. One of the primary prerequisites for success is an outstanding level of sales and post-sales services.

Over 25 years

PERFECTION IN COOKING

A professional approach, excellent food, satisfied customers, these are the bases of success. Retigo has been helping professionals in the food service industry for over 25 years.

PRECISE EQUIPMENT AT THE BEST PRICE

High quality and utility each and every day. The best prices among the TOP combi ovens on the market.

FOR EVERY TYPE OF OPERATION

A small restaurant, or company kitchen feeding hundreds? Retigo combi ovens will always meet your requirements. We specialise in combi ovens so we know how to help in the kitchen.

A SENSIBLE CHOICE

We advise our customers on how to select the optimal model and prevent over-investment into combi oven equipment that they will not fully utilise. Comprehensive support on the way to satisfied customers and rapid return on investment.

OUTSTANDING CUSTOMER SUPPORT

Problem-free cooking with a focus on the satisfaction of your diners.

retigo®

PERFECTION IN COOKING AND MORE...

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