

SMART INVESTMENT

retigo®

COMBI OVEN SPECIALIST

RETIGO SMART INVESTMENT

A premium Vision combi oven is a smart investment in the future with a very fast return. This multi-functional appliance can prepare food in many ways and can replace other cooking technology. On average, Retigo combi ovens pay for themselves within three years.



6,64 kWh

Energy used for overnight cooking over 17,5 hours with B611i



31 195 €

Savings with B611i combi oven versus conventional cooking technology over 10 years



Up to 20%

Increased ingredient yield in steam mode



3 years

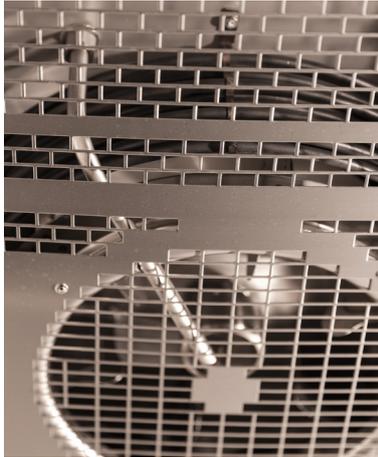
Speed of investment return on Retigo combi oven

Savings over 10 years with Retigo Vision B611i	Difference in pork volume loss		Savings in €
	Ordinary oven	Retigo Vision	
Volume loss over 10 years (250 days/year 10 kg/day)	9 000 kg	5 000 kg	
Loss in €*	58 757 €	32 650 €	26 107 €
	Difference in vegetable volume loss (20 kg/day)		
	Traditional preparation	Retigo Vision	
	5 000 kg	0 kg	
	3 082 €	no loss	3 082 €
	Difference in water use (1 hour a day)		
	80 l boiler	Retigo Vision	
	100 000 l	30 000 l	
Average water price 4 €/1 m ³	400 €	120 €	280 €
	Difference in electrical usage [kWh]		
	Ordinary oven	Retigo Vision	
	20 440 kWh	14 600 kWh	
Average electricity price 0,3 €/kWh	6 041 €	4 316 €	1 725 €
	Total savings over 10 years		31 195 €

* Average pork price 6,53 €/kg

However, these savings can be much higher. For example, frying cutlets in a combi oven instead of a fryer uses much less oil.

WHAT SAVES YOUR MONEY?



ACTIVE HUMIDITY CONTROL – AHC

Humidity control inside the cooking chamber is very important for high quality cooking in a combi oven. In the top model line, Retigo Blue Vision, humidity can be set in percent units. It's not only the steam generation technology itself that is essential, but also the speed and method for extracting the excessive humidity from the combi oven. **Control and regulation of humidity both influence electricity consumption.**

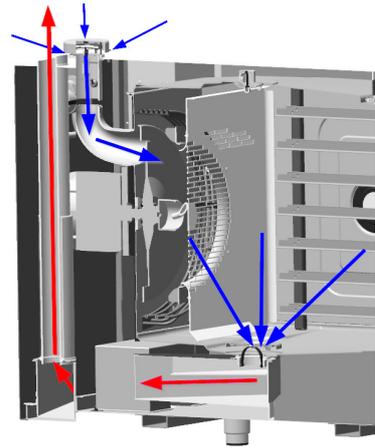


FAN

Unique design of the auto-reversing fan, which achieves high performance despite fewer blades. With this, we have improved the evenness of cooking results up to 30% over the previous model.

A gap at the back of the fan and the conical shape of the tube create a negative pressure that helps draw fresh air into the combi oven faster.

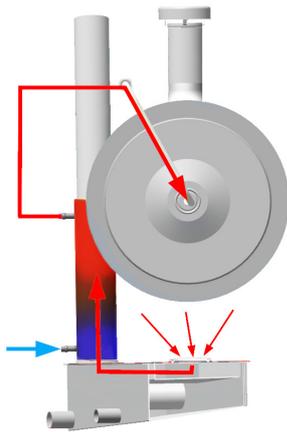
The fan design also has a positive impact on electrical consumption (fewer blades = less weight, lower energy consumption).



PATENTED SYSTEM FOR EXTRACTING MOISTURE FROM THE COMBI OVEN'S COOKING CHAMBER

The airflow in the combi oven makes it possible to prepare several different dishes at once without odours being transferred between them. This applies to dishes prepared in the same mode and at similar temperatures. It lets you bake a bundt cake and fish at the same time. **This saves both electricity and the cooking time.**

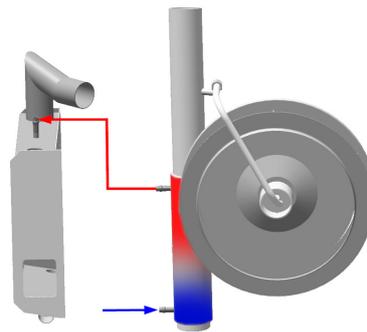
WHAT SAVES YOUR MONEY?



RETIGO ADVANCED STEAM GENERATION SYSTEM

Incoming water is preheated in a specially designed heat exchanger surrounding the chimney, absorbing some of the heat from the waste steam and condensate. If the combi oven is cooking at high temperatures, preheated water may even exceed 90°C. Generating further necessary steam is therefore much faster and uses less energy.

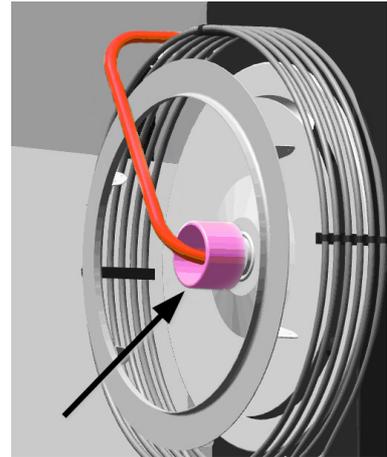
Because a significant portion of the waste heat is captured in the heat exchanger, the waste water often doesn't need to be cooled. It is cooled to the required temperature standards by injecting a minimum of cold water into the waste tank. Thanks to this, Retigo combi ovens consume very little water. It doesn't consume any at all when preparing food in hot air mode. **The built-in heat exchanger presents a premium solution that saves both water and energy.**



RETIGO ADVANCED BOILER SYSTEM

Water is heated directly by the heating elements right in the boiler tank. This also uses the heat exchanger, which saves electricity and water.

The boiler solution even has an injection system. **Thus, even if the boiler unexpectedly fails, the Retigo combi oven doesn't stop cooking.** It informs you of a problem with the boiler and automatically switches to direct injection system. No break downs in the kitchen, no stress, keep going.



ADVANCED DIRECT INJECTION SYSTEM

We take cold water and reduce the flow via the pressure regulator, we then push this water into a heat exchanger which wraps around the exhaust tube and preheats our water, the waste heat is heating the water and by the time it gets to the oven chamber the water is already around 80°C to 85°C. It is then forced into the center of the fan wheel into the spritzer up which then evaporates it into steam. This reduces energy usage hugely and prevents shocking our heating elements which prolongs their life time. It also has huge energy advantages because our system does not spray cold water directly onto the element, **our system preheats the water thus using much less energy to create the steam.**

Another advantage of boiler-less is that there is less to go wrong, minimal scale build up in the heat exchanger system. No elements to replace, less labour costs.



RETIGO ovens are the most user and engineer friendly premium combination ovens which have been designed to save your bills for electricity and water while producing perfect cooking results. This puts them at the absolute top on the worldwide market.



INSULATION

High-quality heat insulation 50 mm thick and triple door glass with a special reflective layer eliminate heat loss and lower your energy cost.



TRIPLE DOOR GLASS

The unique triple-glazed* door solution **reduces surface temperature and eliminates the risk of burns.** A special layer applied to one of the pans repels heat back into the cooking chamber and helps significantly reduce heat escape and electrical consumption.

*Does not apply to size 623.



FLAP VALVE

A fast-opening and -closing valve helps precisely regulate humidity in the combi oven's chamber. A special suction shape and unique fan design very quickly remove excess moisture with minimal temperature loss in the chamber, which saves considerably on energy. Compared to the previous combi oven model, suction efficiency has improved up to 86,5%. This means that in a Retigo combi oven it is easy to cook meat that is juicy on the inside and pleasantly crunchy on the outside.

The technology used **removes moisture with less heat escape than with most other solutions** that increase the diameter of the exhaust tubes.

Smart temperature regulation

The image shows the temperature curve when grilling products with high water content. The evaporated water needs to be drawn away so that the product is still grilled, not boiled or stewed. **Compared to other combi ovens, the Retigo Vision combi oven's curve is more balanced**, which helps save energy and stabilizes cooking results.



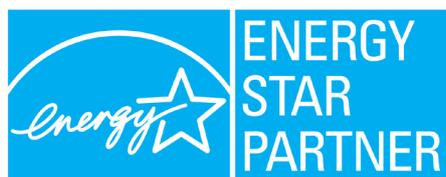
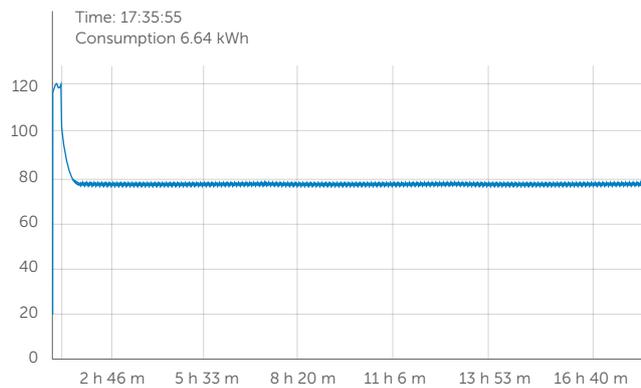
Overnight cooking pays off

Low-temperature cooking (at night) has indisputable **advantages in saving time and energy, while achieving much higher yield and better quality of roasted meat**. You have the certainty of perfectly prepared meat in the

morning, and thanks to lower volume loss, you get a few extra portions. This saves money in electricity and the cook's time. The cooking process can even be observed remotely through the Retigo Combionline® system.

Overnight cooking			Volume loss as %	
B611i	Number of hours	Consumption [kWh]	Beef	Pork
Energy used during ordinary cooking at 160°C	2	10	-50%	-30%
Energy savings at 80°C in combination mode	12	6	-40%	-10%
Savings	-	4	10%	20%

The following graph shows HACCP data for overnight cooking: **17,5 hours, 6,64 kWh of electricity**. Measured on a Retigo Blue Vision 611i combi oven. Such low consumption is achieved by the quality cooking chamber insulation and the special triple-glazed door design. Throughout the cooking process, the combi oven actually only heats for about 2 hours.



Energy Star

Retigo is a proud partner of the Energy Star programme for saving energy and protecting the environment. Despite the new, stricter limits required for certification, Retigo combi ovens exceed these values and achieve outstanding energy efficiency.

Vision 2 savings compared to other generations

Savings with Retigo Vision B2011i	Number of hours	Ordinary triple oven	DA/2011	Vision 1/2011	Vision 2/2011
Energy used over 1 hour at 160°C [kWh]	1	4,43	1,99	1,47	1,2
1 day (6 hours of operation)	6	26,58	11,94	9	7
1 month (average – 30 days for 6 hours)	180	797,4	358,2	265	216
1 year	2 160	9 568,8	4 298,4	3 175	2 592
10 years	21 600	95 688	42 984	31 752	25 920
Savings with Vision 2 over 1 year	–	7 992 kWh	1 706,4 kWh	583,2 kWh	–
Savings in € for 1 year	–	2 372 €	504 €	131,7 €	–
Vision 2 savings over 10 years	–	79 920 kWh	17 064 kWh	5 832 kWh	–
Vision 2 savings over 10 years	–	23 717 €	5 043 €	1 317 €	–

Calculated at an average energy cost of 0,3 € per 1 kW. Compared to combi oven B2011i. For comparison, a regular oven means three convection ovens with 6 drawers and 10-year-old technology. The age of the technology shows a fundamental generational difference in the appliance's energy demands. Basic data is taken from independent Energy Star information and measurement results according to standard DIN 18873-1.

Savings with Retigo Vision B611i	Number of hours	Ordinary oven	DA/611	Vision 1/611	Vision 2/611
Energy used over 1 hour at 160°C [kWh]	1	1,48	0,98	0,95	0,73
1 day (6 hours of operation)	6	8,88	5,88	6	4
1 month (average – 30 days for 6 hours)	180	266,4	176,4	171	131
1 year	2 160	3 196,8	2 116,8	2 052	1 577
10 years	21 600	31 968	21 168	20 520	15 768
Savings with Vision 2 over 1 year	–	1 620 kWh	540 kWh	475,2 kWh	–
Savings in € for 1 year	–	481,24 €	159 €	140 €	–
Vision 2 savings over 10 years	–	16 200 kWh	5 400 kWh	4 752 kWh	–
Vision 2 savings over 10 years	–	4 811 €	1 595 €	1 404 €	–

Calculated at an average energy cost of 0,3 € per 1 kW. Compared to combi oven B611i. For comparison, a regular oven means a real convection oven with 6 drawers and 10-year-old technology. The age of the technology shows a fundamental generational difference in the appliance's energy demands. Basic data is taken from independent Energy Star information and measurement results according to standard DIN 18873-1.

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