

Blue Vision 623 i Orange Vision 623 i

(i – injection)

retigo®
Vision

- **VISION DESIGN** – Remarkable attractiveness and functionality
- **VISION TOUCH** – Control touch panel – simple, fast, intuitive
- Advanced direct injection system – Excellent cooking results
- EcoLogic system – Energy recuperation – energy savings
- Turbo steam function – Fresh steam boost for the best steaming
- Retigo control philosophy – Maximal comfort for Chefs
- 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
- Instant HACCP records – Food quality ensured



GENERAL CHARACTERISTICS

B 623 i

- 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
- Rack timing – Different products cooked at once
- Learn function – Improves cooking standards every time
- 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

- Safety door opening in two steps
- Software to manage HACCP data and recipes
- Set of combi ovens 623/623
- Optional voltage 3N~/230V/50Hz
- Optional voltage 1N~/230V/50Hz
- Marine version

O 623 i

- 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 – Evensness 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

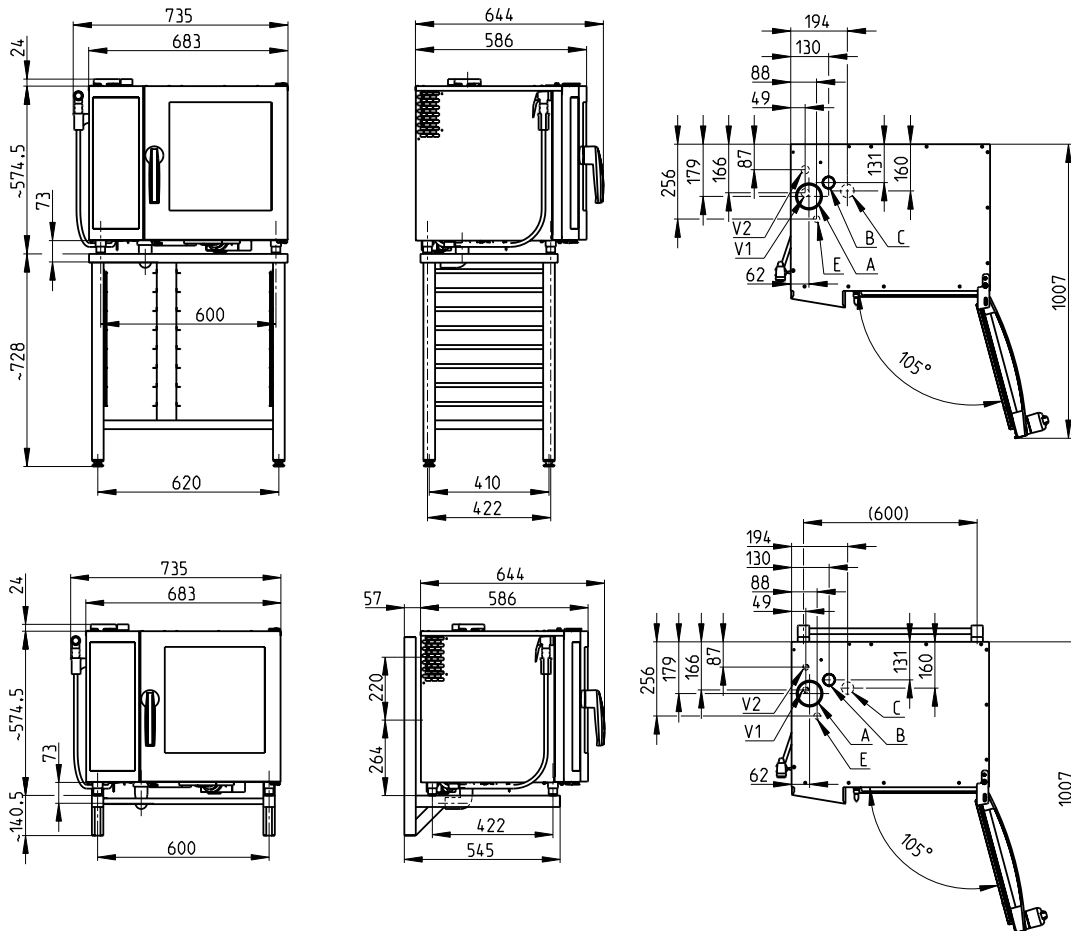
UNIT OPTIONS

- Flap valve
- Safety door opening in two steps
- Software to manage HACCP data and recipes
- Set of combi ovens 623/623
- Optional voltage 3N~/230V/50Hz
- Optional voltage 1N~/230V/50Hz
- Marine version

MODEL CHARACTERISTICS

ACCESSORIES

- ST 623 – stainless steel stand with 8 trays GN 2/3 & 8 trays GN 1/3
 ST 623 FP – flat pack stand with 8 trays GN 2/3 & 8 trays GN 1/3
 ST 623 CS – stainless steel stand ST623 with wheels
 KN623 – console for wall installation
 DRAIN REDUCTION – for 623 table installation
 OIL SPRAY GUN



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

B 623 i / O 623 i

Energy	electricity
Steam generation	injection
Capacity	6 trays GN2/3
Capacity of meals	30-50
Spacing [mm]	65
Dimensions (W x H x D) [mm]	683 x 575 x 644
Weight	65 kg
Total power	4,9 kW (3,3 kW*)
Fuse protection	10 A (16 A*)
Voltage	3 N~/400 V/50 Hz
Voltage (optional)	1 N~/230 V/50 Hz
Water connection/drain (mm)	G 3/4" / 40
Temperature	30-300 °C

SIZE	MODEL	TECHNICAL SPECIFICATION
623	B623i, O623i	E0623IA, E0623IZ