

Blue Vision 623 i

(i – injection)

retigo®
Vision

VISION DESIGN

Appearance, reliability and functionality

- **Curved double glass door** – No more burns and energy losses
- **Unique cooking chamber surface** – Longer lifetime, more hygienic
- **Cross-wise racks** – No burned wrists or scalding, better visual control

VISION TOUCH CONTROLS

Easy to use in all conditions

- **Big colour touchscreen controls** – Lightning fast response and ease of use
- **Unbeatable touch controls** – Proper reaction even with oily or gloved fingers
- **Easy cooking** – Instant and simple cooking with new technology
- **Programming** – Easy to operate or customise (1000 programs/20 steps)
- **Pictograms, Touch&Cook** – Just double touch to start cooking

ADVANCED STEAM GENERATION SYSTEM

Outstanding results and efficiency

- **Advanced direct injection system** – Excellent cooking results thanks to highly saturated fresh steam
- **Automatic preheating/cooling** – Compensates loading temperature drops
- **Turbo steam function** – Fresh steam boost for immediate steam saturation
- **Autoclima** – Steam saturation control (1 % precision) for the best cooking results

RETIGO SMART INVESTMENT

One of the fastest returns on investment available on the market

- **Retigo Active cleaning system** – Economical semi-closed automatic cleaning
- **Active descaling system** – Automatic cooking chamber descaling
- **EcoLogic system** – Energy recuperation – energy savings proven by displayed consumption
- **WSS – Water Saving System** – Minimised water consumption
- **ACM - Automatic Capacity Management** – Automatic recognition of food volume for the best cooking results



UNIQUE FEATURES

B 623 i

COOKING

- Hot air 30–300 °C
- Combination 30–300 °C
- Steaming 30–130 °C
- Bio steaming 30–98 °C
- Overnight cooking /baking – Saves time and money
Minimises weight loss of food
- Rack timing – Different products cooked at once resulting in time and energy savings
- Regeneration/banqueting – Cook, chill and regenerate to serve more at once
- Delta T cooking/baking – Excellent uniformity with big food chunks
- Low temperature roasting – Less weight loss, better taste
- Cook & Hold – Time savings in the kitchen, faster service
- Golden Touch – Controlled finishing for golden-brown crispy excellence

EQUIPMENT

- Massive door handle – Comfortable and safe handling
- Hand shower – Easy cleaning, no fighting with winding up
- 4-point core probe – Safe core temperature control
- Flap valve – Crispiness and no cross contamination of flavours
- Bi-directional fan – Excellent cooking and baking evenness
- Ventilator fan timing – 3 steps for greater evenness
- AISI 304 stainless steel – No corrosion risks
- Perfect halogen illumination – Precise visual control
- Run-off tray under the door – No slipping on water
- Removable door gasket seal – Easy maintenance
- IPX5 protection – Maximum safety in the kitchen environment

CONTROLS

- Flat control panel – No broken mechanical knobs and buttons any more
- Vision agent – Virtual help at your fingertips
- Automatic start – Helps to reduce idle time and saves your time
- Learn function – Improves cooking standards every time
- QuickView – Fast program overview – Easy orientation in steps

DATA

- USB Plug-in – Easily record and load data to and from the combi oven
- LAN interface – Saves your time and performs monitoring with data management

SERVICE

- Instant HACCP records – Food quality ensured
- SDS – Service and Diagnostic System – Lower servicing costs, time

BASIC UNIT OPTIONS

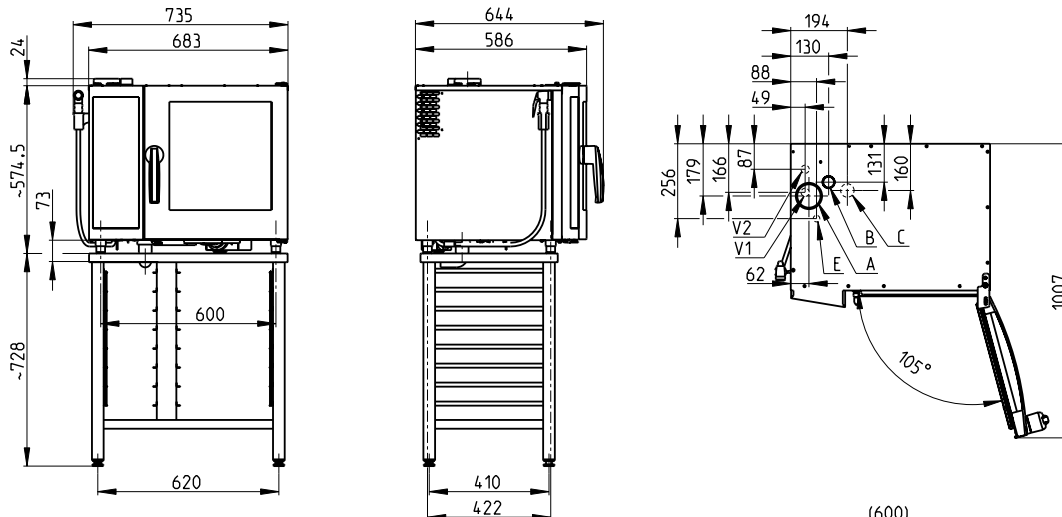
- Safety door opening in two steps
- Set of combi ovens 623/623
- Optional voltage 1N~/230V/50Hz
- Marine version – solution for vessels and other offshore installations

STANDARD FEATURES

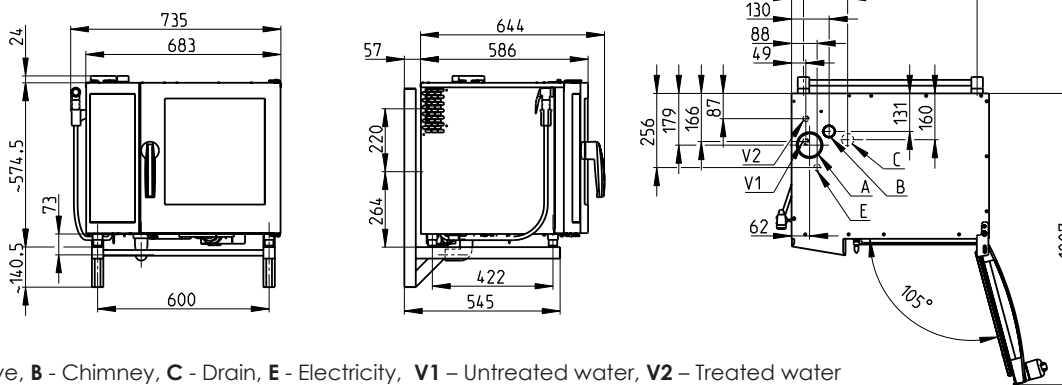
OPTIONAL ACCESSORIES

- 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 OIL SPRAY GUN – for 623 table installation

Placed on the stand ST 623



Placed on the console KN 623



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

B 623 i

Energy	Electricity
Steam generation	Injection
Capacity	6 x 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

* valid for voltage 1 N~/230 V/50 Hz

SIZE	MODEL	TECHNICAL SPECIFICATION
623	B623i	E0623IA