evolution PLUS

More control. More flexibility.
More efficiency

Performance you can trust

Flavour under the crust

TrueSteam	Perfect results. Almost unstoppable. Two-step preheating. Built-in heat exchanger. Energy and water savings.
Multiple fan speeds	Precise airflow adjustment. Suitable for all types of dishes. Fan safety brake for safe door opening.
DynaAirFlow	Enhanced cooking evenness. Increased capacity. Generous rack spacing.
Automatic flap valve	Optimised dehumidification. Crispier results. Golden colour. Lower energy loss.
1-point core temperature probe	Precise core temperature control. Perfect results. Monitors hygiene compliance.
OnlineMenu	Hundreds of global Retigo recipes. Easy access with filters and search. Endless inspiration.
DeltaT Cooking	Perfectly cooked large pieces. Prevents undercooking. Precise results from core to surface.
Gratin	Perfectly crisp and golden gratins and baked dishes. Ideal colour and texture.
FanTiming	Automatic airflow management. Better uniformity. Gentle preparation for delicate dishes.

Ease under the load

Maximal number of **programs** / max. number of **steps** 500/20

ErgoFit	Ergonomic design. Up to 39 % less physical strain. Safer movement. Healthier backs. Better kitchen workflow.
FastReact UI	Instant and intuitive interface. Quicker response. Smoother workflow.
Regen&Hold	Food regeneration and holding. Directly from the main screen. Fast access. Smooth workflow.
ReadyTemp	Rapid cooling. Quick access from the main screen. Desired temperature ready when you are.
Learning Function	Saves all in-process changes. Perfect for fine-tuning and repeating successful results.
PanoramicView Door	Wide chamber view. Full visual control without opening the door. Designed for open kitchens.
Planning Calendar	Plan cooking in advance. Tracks key maintenance events. Ensures hygiene and uptime.

Profit under the control

EvoDecalc SecureBoiler	Operation without a water softener possible.
EvoCleaning	Automatic cleaning. Cost-efficient. Rinses, decalcifies, and protects. Contains anti-corrosive agents.
EcoLogic	Monitors energy consumption. Transparent data on display. Supports sustainable kitchen operation.
Internet Connectivity	Remote access and control. Automatic SW updates possible. Remote service support possibility.
CombiOnline	Simple and secure connection. Recipe management. Remote control. Operation statistics.

Confidence under pressure

SecureBoiler	Automatic care. Heat exchanger connected. Unique backup system ensures uninterrupted cooking.
TrustBuilt construction	Robust frame. Minimum plastic parts. Seamless AISI 316L s/s cooking chamber. Maximum durability.
LED Lighting	Bright, true-colour illumination. See the real food doneness. Built to last.
CombiHealth	Real-time oven condition. Health % shown on the main screen. Stay ahead with preventive care.
Integrated Fat Separator	Minimises smoke and burnt fat odours. Cleaner cooking environment. Ideal for open kitchens.
HACCP Records	Instant records of critical points. Easy access. Proves hygiene compliance.

Unit options

Side-fixed shower	Long-lasting solution without a spring mechanism.
Retractable shower	Visually appealing and space-saving solution.
Left-hinged door (available for 623, 611 and 1011)	
Safety door opening in two steps	
EcoDoor 300	Triple door glass - Energy optimised, Max. temperature 300 °C, Both door sides LED.
RackTiming	Prepares multiple dishes at once. Individual timers and core temp control. Adjustable per rack or GN. Manual mode only.
6 p. core probe	More precise core temperature control.
Wi-Fi	Wireless internet connectivity.
EvoDecalc TrueSteam Direct	Operation without a water softener possible.

Top 5 Benefits

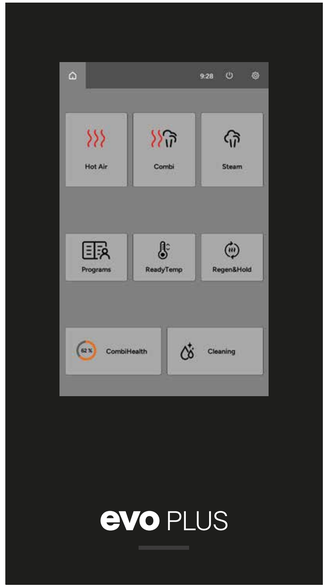
Guests Who Come Back for More
Time-optimised SmartRegulation. Two-step preheating. Built-in heat exchanger. Even better cooking results. Best colour. Nutrient preservation.

Instant Response, Less Stress
8" SmartTouch display. Instant, intuitive interface. Responds without delay. Smoother kitchen flow. Less stress. More focus on cooking.

Save Your Back Daily
Ergonomic design. Crosswise-oriented racks. Up to 39 % less physical strain. Safer movement. Healthier backs. Chefs with ease.

Real Savings for Better Margin
Real-time oven condition. Health % shown on the main screen. Stay ahead with preventive care.

Staying Calm Under Pressure
Retigo's TrustBuilt construction. Robust 316L stainless steel chamber with a 10-year warranty. Minimal plastic parts. Premium design.



Technical parameters

	PLUS 623 i	PLUS 611 i	PLUS 611 b	PLUS 611 ig	PLUS 1011 i	PLUS 1011 b	PLUS 1011 ig	PLUS 2011 i	PLUS 2011 b	PLUS 2011 ig	PLUS 621 i	PLUS 621 b	PLUS 621 ig	PLUS 1021 i	PLUS 1021 b	PLUS 1021 ig	PLUS 2021 i	PLUS 2021 b	PLUS 2021 ig
Energy	electricity	electricity	electricity	gas	electricity	electricity	gas	electricity	electricity	gas	electricity	electricity	gas	electricity	electricity	gas	electricity	electricity	gas
Steam generator	TrueSteam Direct	TrueSteam Direct	SecureBoiler	TrueSteam Direct	TrueSteam Direct	SecureBoiler	TrueSteam Direct	TrueSteam Direct	SecureBoiler	TrueSteam Direct	TrueSteam Direct	SecureBoiler	TrueSteam Direct	TrueSteam Direct	SecureBoiler	TrueSteam Direct	TrueSteam Direct	SecureBoiler	TrueSteam Direct
Capacity	6 × GN2/3	6 × GN1/1	6 × GN1/1	6 × GN1/1	10 × GN1/1	10 × GN1/1	10 × GN1/1	20 × GN1/1	20 × GN1/1	20 × GN1/1	6 × GN2/1	6 × GN2/1	6 × GN2/1	10 × GN2/1	10 × GN2/1	10 × GN2/1	20 × GN2/1	20 × GN2/1	20 × GN2/1
Capacity (optional)	-	5 × 400/600	5 × 400/600	5 × 400/600	8 × 400/600	8 × 400/600	8 × 400/600	-	-	-	12 × GN1/1	12 × GN1/1	12 × GN1/1	20 × GN1/1	20 × GN1/1	20 × GN1/1	40 × GN1/1	40 × GN1/1	40 × GN1/1
Capacity of meals	30–50	51–150	51–150	51–150	151–250	151–250	151–250	400–600	400–600	400–600	100–300	100–300	100–300	300–500	300–500	300–500	600–900	600–900	600–900
Spacing	65 mm	70 mm	70 mm	70 mm	70 mm	70 mm	70 mm	67 mm	67 mm	67 mm	70 mm	70 mm	70 mm	70 mm	70 mm	70 mm	67 mm	67 mm	67 mm
Dimensions (w × h × d in mm)	683 × 642 × 661	932 × 822 × 894	932 × 822 × 894	932 × 822 × 894	932 × 1082 × 894	932 × 1082 × 894	932 × 1082 × 894	958 × 1890 × 900	958 × 1890 × 900	958 × 1890 × 900	1120 × 822 × 1087	1120 × 822 × 1087	1120 × 822 × 1087	1120 × 1082 × 1087	1120 × 1082 × 1087	1120 × 1082 × 1087	1167 × 1890 × 1088	1167 × 1890 × 1088	1167 × 1890 × 1088
Weight	71 kg	119,5 kg	127 kg	* to be specified	144 kg	152 kg	* to be specified	* to be specified	260,5 kg	* to be specified	* to be specified	* to be specified	* to be specified	* to be specified	* to be specified	* to be specified	* to be specified	* to be specified	* to be specified
Total power	5,6 kW	11,0 kW	11,0 kW	0,8 kW	18,7 kW	18,7 kW	0,8 kW	37,2 kW	37,2 kW	1,4 kW	21,6 kW	21,6 kW	0,8 kW	34,2 kW	34,2 kW	0,9 kW	68,2 kW	68,2 kW	1,6 kW
Heat power	5,4 kW	10,3 kW	10,3 kW	* to be specified	18,0 kW	18,0 kW	* to be specified	36,0 kW	36,0 kW	* to be specified	20,5 kW	20,5 kW	-	33 kW	33 kW	-	66 kW	66 kW	-
Nominal heat load (Gas NG/LPG)	-	-	-	13 kW	-	-	22 kW	-	-	45 kW	-	-	28,1 kW	-	-	35,6 kW	-	-	78 kW
Steam generator power	-	-	9 kW	-	-	18,0 kW	-	-	36,0 kW	-	-	18 kW	-	-	27 kW	-	-	54 kW	-
Fuse protection	10 A	16 A	16 A	10 A	32 A	32 A	10 A	63 A	63 A	10 A	32 A	32 A	10 A	50 A	50 A	10 A	100 A	100 A	16 A
Voltage	3N~/400V/ 50-60 Hz	3N~/400V/ 50-60 Hz	3N~/400V/ 50-60 Hz	1N~(2~)/220-240V/50-60 Hz	3N~/400V/ 50-60 Hz	3N~/400V/50-60 Hz	1N~(2~)/220-240V/50-60 Hz	3N~/400V/ 50-60 Hz	3N~/400V/ 50-60 Hz	1N~(2~)/220-240V/50-60 Hz	3N~/400V/ 50-60 Hz	3N~/400V/ 50-60 Hz	1N~(2~)/220-240V/50-60 Hz	3N~/400V/ 50-60 Hz	3N~/400V/ 50-60 Hz	1N~(2~)/220-240V/50-60 Hz	3N~/400V/ 50-60 Hz	3N~/400V/ 50-60 Hz	1N~(2~)/220-240V/50-60 Hz
Water/Drain connection	G 3/4" / 40 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	G 3/4" / 50 mm	-	-	G 3/4"	-	-	G 3/4"	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" / 50 mm	G 3/4" / 50 mm
Gas connection	-	-	-	G 3/4"	-	-	G 3/4"	-	-	G 3/4"	-	-	G 3/4"	-	-	G 3/4"	-	-	G 1"
Noise level	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBa	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA	max. 70 dBA
Temperature	30–260 °C *	30–260 °C *	30–260 °C *	30–260 °C *	30–260 °C *	30–260 °C *	30–260 °C *	30–260 °C *	30–260 °C *	30–260 °C *	30–260 °C *	30–260 °C *	30–260 °C *	30–260 °C *	30–260 °C *	30–260 °C *	30–260 °C *	30–260 °C *	30–260 °C *

*Optional 30–300 °C

RETIGO

Combi ovens for professional kitchens

Flavour
Under the Crust

Ease
Under the Load

Confidence
Under Pressure

Profit
Under Control

Under
the Spotlight

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