RETIGO

Combi ovens for professional kitchens

evolution

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evolution

Manifesto

Today’s professional kitchens are full of celebrities and master chefs.
But those who actually work in them know that the reality is completely different.
On the surface, everything may seem perfect.
But underneath, there is pressure. Heat. Stress.
Everyone wants everything – immediately and perfectly.
But there aren’t enough people. There isn’t enough time. There isn’t enough space, and often there isn’t even enough appreciation.
And that’s where we come in.

At Retigo, we’ve been in the kitchen for over 30 years.
We know that what matters is what you can’t see at first glance.
Under the crust of a dish is a flavour that can only be recognized when you take the first bite.
Under the appearance of a machine is its response, construction, and endurance.
Behind the brands of successful companies and operations are people, technology, and approach.
Where people don’t take pictures, but work hard.
Where people don’t talk, but everyone knows what to do.
That’s where trust begins.
Trust under the crust.

30+ Improvements

New distinctive design
1 mm AISI 316L s/s chamber
Re-designed cooking chambers
Redesigned handle

621 and 1021 boiler and gas units (*)
Water flow measurement and indication
1021 replacing 1221
EcoCleaning programs

Automatic decalcification (*)
Easy door adjustment system
Boiler-self decalcification & diagnostics (*)
More powerful motors

Minimum plastic parts
4-in-1 phosphate free detergent
Reinforced feet stability
Water treatment-free operation possibility (*)
LED lighting
More ergonomic trolleys
Redesigned back panels
Integrated fan fat separation

Optimised steam generation system (*)
70 / 67 mm rack spacing
New ventilator fans
Enhanced cooking capacity

* Applies to MAX and PLUS series, applies to selected models according to the price list.
** For a complete overview of improvements, scan the QR code.

Flavour
Under the Crust

Ease
Under the Load

Confidence
Under Pressure

Profit
Under Control

Under
the Spotlight

A Czech combi oven that rewards

Retigo is a Czech manufacturer of combi ovens, specialising exclusively in professional kitchens. For more than 31 years, we have been developing, manufacturing, and supplying steam combi ovens from Rožnov pod Radhoštěm to more than 60 countries around the world. 99 % of our components come from Europe, with 65 % sourced locally in the Czech Republic.

We focus on what is really important for chefs and operations – easy operation, guaranteed continuous performance, perfect taste, economical operation, and a sustainable approach. Our innovations are based on the real-life experiences of professional chefs and everyday practice in gastronomy.

In October 2025, we introduced the latest generation of Evolution combi ovens, which take the efficiency and reliability of professional cooking to a new level.

Product line comparison

	evo ONE	evo PLUS	evo MAX
	Reliable base for professional performance. A highly reliable, ergonomic combi oven with intuitive button controls delivering only what truly matters. ✔ Low consumption, automatic cleaning, intuitive controls, seamless AISI 316L cooking chamber. ➔ Trust in **simplicity.**	**More control. More flexibility. More efficiency.** A versatile, energy-efficient combi oven with an 8" SmartTouch display, smart features, and advanced steam generation. ✔ Minimised consumption, automatic cleaning, ergonomic design, seamless AISI 316L cooking chamber. ➔ Trust in **everyday versatility.**	**Maximum benefits with no compromises.** The most advanced model in the Evolution line with a 10" SmartTouch display, maximum efficiency, and user comfort. ✔ Cooking automation, Wi-Fi connectivity, smart care system, seamless AISI 316L cooking chamber. ➔Trust in **max performance.**
Controls	Alphanumeric LED control with buttons	8" SmartTouch display	10" SmartTouch display
*** Max. cooking temperature**	260 °C	✔ 260 °C O 300 °C	300 °C
Steam Generation Systems	Direct	TrueSteam Direct or SecureBoiler	TrueSteam Direct or SecureBoiler
TrueSteam | Perfect results. Almost unstoppable. Two-step preheating. Built-in heat exchanger. Energy and water savings.		✔	✔
SecureBoiler | Automatic care. Heat exchanger connected. Unique backup system ensures uninterrupted cooking.		✔ for SecureBoiler units	✔ for SecureBoiler units
Maximal number of **programs** / max. number of steps.	✔ 99/9	✔ 500/20	✔ 1000/20
Multiple fan speeds | Precise airflow adjustment. Suitable for all types of dishes. Fan safety brake for safe door opening.	7	7	7
5D PreciseCooking | Optimises cooking dimensions: temperature, humidity, airflow, time and regulation intelligence. Delighted diners.			✔

*** All this features concern unit door.**
Optional EcoDoor 300 package for evoPLUS includes 300 °C max temp., Tripple door glass, both side LED lighting.

	evo ONE	evo PLUS	evo MAX
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.	✔	✔	✔
TrustBuilt construction | Robust frame. Minimum plastic parts. Seamless AISI 316L s/s cooking chamber. Maximum durability.	✔	✔	✔
EvoDecalc | Operation without a softener possible.		✔ for SecureBoiler units O for TrueSteam Direct units	✔ for SecureBoiler units O for TrueSteam Direct units
PreciseHumidity | Actively controls humidity. Keeps food colours vivid. Ensures consistent results. Maximises yield.			✔
DynaAirFlow | Enhanced cooking evenness. Increased capacity. Generous rack spacing.	✔	✔	✔
Automatic flap valve | Optimised dehumidification. Crispier results. Golden colour. Lower energy loss.	✔	✔	✔
Core temperature probe | Precise core temperature control. Perfect results. Monitors hygiene compliance.	✔ 1-point	✔ 1-point O 6-point	✔ 6-point
Hand shower | Convenient basting. Simple GN refills. Instant oven rinsing.	O Side-fixed O Built-in retractable	O Side-fixed O Built-in retractable	✔ Side-fixed O Built-in retractable
EvoCleaning | Automatic cleaning. Cost-efficient. Rinses, decalcifies, and protects. Contains anti-corrosive agents.	✔	✔	✔
Easy Cooking | Step-by-step chef guidance. Pre-set programs and cooking techniques. Great results made easy.		✔ Pre-set programs	✔ Step-by-step chef guidance ✔ Pre-set programs

✔ Standard equipment O Optional equipment

	evo ONE	evo PLUS	evo MAX
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.		✔	✔
OnlineMenu | Hundreds of global Retigo recipes. Easy access with filters and search. Endless inspiration.		○	✔
RackTiming | Prepares multiple dishes at once. Individual timers and core temp control. Adjustable per rack or GN.		○ Manual	✔ Smart with programming
Top&Last | Quick restart of the most used or last-used programs. Saves time. Speeds up daily workflow.			✔
DeltaT Cooking | Perfectly cooked large pieces. Prevents undercooking. Precise results from core to surface.		✔	✔
Extra Programs | Part of EasyCooking. Sous-vide, Drying, Sterilization, Overnight cooking, Confit, and Smoking.			✔
Touch&Cook Menu | Pictogram-based interface. Maximum intuitiveness. Perfect for less experienced staff.			✔
Gratin | Perfectly crisp and golden gratins and baked dishes. Ideal colour and texture.		✔	✔
Learning Function | Saves all in-process changes. Perfect for fine-tuning and repeating successful results.		✔	✔
MyControls | Customisable interface. Set user profiles, menu layout and default values. Your kitchen. Your setup.			✔

	evo ONE	evo PLUS	evo MAX
FanTiming | Automatic airflow management. Better uniformity. Gentle preparation for delicate dishes.		✔	✔
*** PanoramicView Door |** Wide chamber view. Full visual control without opening the door. Designed for open kitchens.	✔ Double door glass	✔ Double door glass ○ Triple door glass - Energy optimised	✔ Triple door glass - Energy optimised
*** LED Lighting |** Bright, true-colour illumination. See the real food doneness. Built to last.	✔ One door side (1 LED strip)	✔ One door side (1 LED strip) ○ Both door sides (2 LED strip)	✔ Both door sides (2 LED strip)
CombiHealth | Real-time oven condition. Health % shown on the main screen. Stay ahead with preventive care.		✔	✔
Multitasking | Use the display during cooking. Plan ahead. Improve kitchen workflow.			✔
Planning Calendar | Plan cooking in advance. Tracks key maintenance events. Ensures hygiene and uptime.		✔	✔
Integrated Fat Separator | Minimises smoke and burnt fat odors. Cleaner cooking environment. Ideal for open kitchens.	✔	✔	✔
EcoLogic | Monitors energy consumption. Transparent data on display. Supports sustainable kitchen operation.		✔	✔
HACCP Records | Instant records of critical points. Easy access. Proves hygiene compliance.	✔	✔	✔
Internet Connectivity | Remote access and control. Automatic SW updates possible. Remote service support possibility.		✔ LAN ○ Wi-Fi	✔ LAN ✔ Wi-Fi
CombiOnline | Simple and secure connection. Recipe management. Remote control. Operation statistics.		✔	✔

*** All this features concern unit door.**
Optional EcoDoor 300 package for evoPLUS includes 300 °C max temp., Tripple door glass, both side LED lighting.

✔ Standard equipment ○ Optional equipment

Solutions for every operation

School Canteens

Restaurants / Hotels

Bakeries / Pastry Shops

Bistros / Fast Foods

Catering / Food Services

Hospitals / Social Services

Butcher’s Shops / Smokehouses

Others

Technical details

Functional design

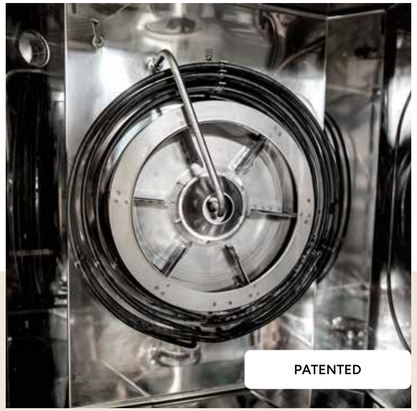
The smart design ensures quick and convenient access to the required components. Service and maintenance are thus significantly easier and faster, with minimal downtime.

ErgoFit

The ergonomic design increases handling safety, improves visibility of food items, and reduces muscle strain by up to 39 %. It provides greater comfort and confidence in everyday work.

Seamless cooking chamber made of AISI 316L stainless steel

The cooking chamber made of premium AISI 316L stainless steel with laser welds offers up to six times higher corrosion resistance. It guarantees long service life, maximum hygiene, and reliable operation.



TrueSteam Technology

The patented design of the fan, atomiser, and heating elements ensures up to twice as efficient saturated steam production. The result is faster start-up, higher performance, and perfect cooking results.

Smart Investment

**More steam.
Lower consumption.
Maximum efficiency.
Perfect cooking results.**

The new Evolution combi oven delivers up to **twice as much steam** in saturated steam production thanks to its unique, **patented** TrueSteam Direct **technology.**

Faster steam production delivers up to 7.5 % higher cooking capacity while reducing energy consumption in steam mode by more than 20 %.

* Measurement results are based on the ASTM standard used for EnergyStar certification. Compared to previous generation.

2×
HIGHER EFFICIENCY
saturated steam generation

+7.5 %
HIGHER CAPACITY
thanks to faster steam generation

20 %
ENERGY SAVINGS
in steam mode

evolution MAX

Maximum benefits with no compromises.

The most advanced model in the Evolution line with a 10" SmartTouch display, maximum efficiency, and user comfort.

Cooking automation, Wi-Fi connectivity, smart care system and seamless AISI 316L cooking chamber.

Trust in max performance.

Top 5 benefits

Guests Who Come Back for More

Almost unstoppable. Time-optimised SmartRegulation. Refined heating elements. Two-step preheating. Built-in heat exchanger. Energy and water savings. Even better cooking results. Best colour. Nutrient preservation.

Every Operator Can Be a Hero

Every operator can become a chef hero, by benefiting from EasyCooking programs and ChefGuide mode. Autonomous, yet easily adjustable, ChefGuide mode can match your desired results.

Staying Calm Under Pressure

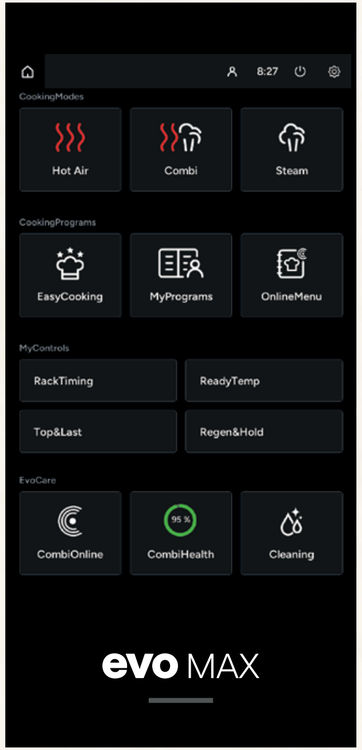
Retigo's TrustBuilt construction, has a robust 316L stainless steel chamber with a 10-year warranty. With minimal plastic parts, and premium design, it makes daily use a stress-free experience that lasts for years.

Save Your Back Daily

Ergonomic design. Crosswise-oriented racks. Up to 39 % less physical strain. Safer movement. Healthier backs. Chefs with ease. Better results. Better kitchen workflow.

Instant Response, Less Stress

Instant, intuitive interface. Responds without delay. Smoother kitchen flow. Less stress. More focus on cooking.



Flavour Under the Crust

True flavour goes beyond the surface, where Retigo Evolution precision creates perfect colour, texture, and taste — with less stress for your team and more reasons for guests to return.

Guests Who Come Back for More

Unforgettable dishes that look stunning and taste even better — that's what keeps your guests coming back. Thanks to **5D PreciseCooking**, which optimises **temperature, humidity, airflow, time, and regulation intelligence**, chefs achieve exceptional results and can focus on creativity and food presentation.

True Flavour in Each Bite

Juicy texture, vibrant color, and nutrients, with minimal weight loss — that's what chefs achieve with the Evolution combi oven.
The **TrueSteam system** enables gentle cooking with a constant flow of fresh, saturated steam, thanks to a unique two-step water preheating and an built-in heat exchanger.
Paired with **the DynaAirFlow system, PreciseHumidity control**, and a refined chamber design, it ensures outstanding results.

Every Operator Can Be a Hero

Every operator can become a chef hero, by benefiting from **EasyCooking** programs and a **ChefGuide** mode. Autonomous, yet easily adjustable, ChefGuide mode can match your desired results. **Integrated Wi-Fi connectivity and OnlineMenu** ensure **achieving perfection, whether you are an experienced chef or a new team member.**

Ease Under the Load

Retigo Evolution keeps every shift running smoothly — even when the load gets heavy. From smart ergonomics to intuitive controls, every detail is designed to reduce strain, cut stress, and keep you confident when it matters most.

Save Your Back Daily

Retigo's got your back — **for real!** Easy-to-operate and **crosswise-oriented racks** certified by the IEA official partner are the main benefit of the **ErgoFit system**, which reduces the risk of burns, scalds, and long-term physical strain **by up to 39 %.**
The PanoramicView Door gives chefs full visibility inside and creates a striking impression in open kitchens.

Confidence for Every Operator

No doubts about how to operate the oven! An easy and intuitive **combination of pictograms and text** makes the controls easy to navigate and fast to master. **With MyControls**, chefs can fully adapt the interface to their needs, streamlining workflows and avoiding costly mistakes every single day.

Instant Response, Less Stress

Say goodbye to frustrating delays and laggy controls — no more stress. Experience the immediate response of the 10" screen, powered by Retigo's innovative **FastReact UI**. Thanks to **Multitasking**, you can quickly switch between tasks while cooking, without interrupting the workflow.

"The performance of the combi oven is really noticeable. We bake the same things in it, as we did before in other combi ovens, but in much less time. Speed is very important to us on busy Friday evenings."

František Zástěra
Head Chef
ENDEMIT Boutique Hotel & Spa

Confidence Under Pressure

Handling cooking under pressure takes more than performance — it demands reliability, control, and total peace of mind. Retigo Evolution brings it all together to turn high-pressure moments into consistently great results.

Staying Calm Under Pressure

Experience quality that backs you up — shift after shift. Retigo's TrustBuilt construction, has a robust 316L stainless steel chamber, minimal plastic parts, and premium design. It makes daily use a stress-free experience that lasts for years. **This is the essence of Retigo Evolution, supported by a 10-year warranty on the cooking chamber.**

Performance Under Control

Nothing is stopping you now from delivering perfect cooking results. The TrueSteam system, featuring two-step water preheating with a built-in heat exchanger, and the **SecureBoiler**, with self-decalcification, self-diagnostics, and a unique backup steam generator, all contribute to top reliable performance in professional kitchens.

Experts You Can Trust

From the kitchen to development, we stand with you. The Retigo development team brings you practical and meaningful innovations that truly help. With an average **response time of just 12 hours,** you can rely on trained professionals, including consultation chefs.

Profit Under Control

Profit isn't just about today's numbers — it's built through smart savings, reliable performance, and long-term value. Retigo Evolution keeps costs down, avoids downtime, and delivers the lasting returns you can trust.

Extra Capacity, Higher Profit

Get more portions per hour, consistent quality, and higher profit per cycle with one of the highest cooking capacities on the market. **The 5D PreciseCooking** combines **Regulation Intelligence** and **DynaAirFlow** heat distribution system for efficient full-load cooking, even with mixed loads.

Real Savings for Better Margin

The Retigo EcoLogic system significantly **reduces energy and water consumption up to 10 % compared to the previous generation** and helps you monitor and prevent unnecessary energy waste. It far exceeds EPA Energy Star requirements. This is possible thanks to unique features like **triple-glazed doors, 50 mm premium insulation, a built-in heat exchanger, Regulation Intelligence**, and the fully automatic **EvoCleaning system**.

Value That Lasts in Time

Retigo Evolution is built for a 10+ year lifespan and low maintenance. **TrustBuilt construction** has high-grade components, and smart features like **EvoCare maintenance** and the **EvoCleaning system** that keeps things running smoothly, even for less experienced staff. With low running costs and local support, **you get what matters: Long life. Lower costs. Profit under control.**

"Combi ovens are top-notch. If I had to compare them to something, it would be like a smartphone or computer that can do everything."

Michal Glac
Chef
Stare Casy Restaurant
and Guesthouse

Under the Spotlight

True responsibility stands strong under the spotlight — from kitchen to planet. Trust Retigo Evolution to deliver proven sustainability and top-tier performance, cutting your impact while achieving outstanding results every day.

Responsibility That Rewards

When you choose Retigo products, you support responsible manufacturing practices that are transparently backed by calculated CO2 values. 99 % of components come from Europe, with 65 % sourced locally in the Czech Republic, **Retigo reduces environmental impacts and supports local economies.** Sustainable practices and ethical governance through **RetigoESG policy** can contribute to your business initiatives, enhancing your CSRD rating.

Less Waste from Kitchen to Planet

Evolution combi ovens reduce food waste thanks to 5D PreciseCooking technology and programs such as night cooking or when connected to a cook-chill system. They significantly exceed the **EPA Energy Star standard requirements.** This reduces energy consumption-related waste. **Long lifetime and recyclability reduce disposal waste.**

Sustainability That Works for You

It’s sustainability that saves time, reduces hassle, and makes your kitchen a better place to work. Retigo **smart systems** save water, energy, and detergent automatically, so your team can focus on cooking, not on cleaning. Up to 98 % recyclable stainless steel, minimal plastic, and a phosphate-free powder cleaner **protect both your kitchen and the planet.**

evolution PLUS

More control. More flexibility. More efficiency.

A versatile, energy-efficient combi oven with a 8” SmartTouch display, smart features, and advanced steam generation.

Minimised consumption, automatic cleaning, ergonomic design, seamless AISI 316L cooking chamber.

Trust in everyday versatility.

Top 5 benefits

Guests Who Come Back for More

Time-optimised SmartRegulation. Refined heating elements. Two-step preheating. Built-in heat exchanger. Energy and water savings. Even better cooking results.

Extra Capacity, Higher Profit

Enhanced cooking evenness. Increased capacity. Generous rack spacing.

Save Your Back Daily

Ergonomic design. 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, has a robust 316L stainless steel chamber with a 10-year warranty, minimal plastic parts, and premium design, makes daily use a stress-free experience that lasts for years.

“The combi oven controls have taken a giant leap forward. They are much clearer thanks to the larger display. These are the simplest controls on the market, which we have been developing and testing with chefs and our development team for several years. Even less experienced operators can easily master them.”

Jaroslav Mikoška
Executive Chef Retigo

evolution ONE

Reliable base for professional performance.

A highly reliable, ergonomic combi oven with intuitive button controls – delivering only what truly matters.

Low consumption, automatic cleaning, intuitive controls, seamless AISI 316L cooking chamber.

Trust in simplicity.

Top 5 benefits

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

Extra Capacity, Higher Profit
Enhanced cooking evenness. Increased capacity. Generous rack spacing.

Sustainability That Works for You
Integrated fat separator. Minimises smoke and burnt fat odours. Cleaner cooking environment. Ideal for open kitchens.

Staying Calm Under Pressure
Built to endure. Robust frame. Minimum plastic parts. Seamless AISI 316L s/s cooking chamber with a 10-year warranty. Maximum hygiene.

Guests Who Come Back for More
Consistent cooking results. Best colour. Nutrient preservation.

“The redesigned ventilator fan helps pastries rise higher and faster, delivering beautifully even baking every time. The TrueSteam technology enhances texture and moisture, creating desserts that are consistently smooth, and perfectly tender.”

Chloé Lasseron
Chef Retigo France

Technical parameters

	623 i	611 i	611 b	611 ig	1011 i	1011 b	1011 ig	2011 i	2011 b	2011 ig
Energy	electricity	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
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
Capacity (optional)	-	5 × 400/600	5 × 400/600	5 × 400/600	8 × 400/600	8 × 400/600	8 × 400/600	-	-	-
Capacity of meals	30–50	51–150	51–150	51–150	151–250	151–250	151–250	400–600	400–600	400–600
Spacing	65 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
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
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
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
Nominal heat load (Gas NG/LPG)	-	-	-	13 kW	-	-	22 kW	-	-	45 kW
Steam generator power	-	-	9 kW	-	-	18,0 kW	-	-	36,0 kW	-
Fuse protection	10 A	16 A	16 A	10 A	32 A	32 A	10 A	63 A	63 A	10 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
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" / 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	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	30–300 °C *	30–300 °C *	30–300 °C *	30–300 °C *	30–300 °C *	30–300 °C *	30–300 °C *	30–300 °C *	30–300 °C *	30–300 °C *

*For MAX series models.
**For PLUS series models, the standard temperature range is 30–260 °C; 30–300 °C is optional.
***For ONE series models, the standard temperature range is 30–260 °C.

	621 i	621 b	621 ig	1021 i	1021 b	1021 ig	2021 i	2021 b	2021 ig
Energy	electricity	electricity	gas	electricity	electricity	gas	electricity	electricity	gas
Steam generator	TrueSteam Direct	SecureBoiler	TrueSteam Direct	TrueSteam Direct	SecureBoiler	TrueSteam Direct	TrueSteam Direct	SecureBoiler	TrueSteam Direct
Capacity	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)	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	100–300	100–300	100–300	300–500	300–500	300–500	600–900	600–900	600–900
Spacing	70 mm	70 mm	70 mm	70 mm	70 mm	70 mm	67 mm	67 mm	67 mm
Dimensions (w × h × d in mm)	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	* 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	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	20,5 kW	20,5 kW	-	33 kW	33 kW	-	66 kW	66 kW	-
Nominal heat load (Gas NG/LPG)	-	-	28,1 kW	-	-	35,6 kW	-	-	78 kW
Steam generator power	-	18 kW	-	-	27 kW	-	-	54 kW	-
Fuse protection	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	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" / 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 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
Temperature	30–300 °C *	30–300 °C *	30–300 °C *	30–300 °C *	30–300 °C *	30–300 °C *	30–300 °C *	30–300 °C *	30–300 °C *

*For MAX series models.
**For PLUS series models, the standard temperature range is 30–260 °C; 30–300 °C is optional.
***For ONE series models, the standard temperature range is 30–260 °C.

Assemblies and accessories

Combi Oven + Stand

Optimise your kitchen layout with versatile stands for models 623, 611, and 1011. Choose from standard 16-rack stands (ST623, ST1116) or mobile versions on castors (CS versions) for easy manoeuvring and floor maintenance. For cost-effective transport and storage, a flat-pack 8-rack stand is also 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

Combi Oven on a Wall Bracket

If your kitchen is too small for a stand, the Retigo Evolution 623 can be mounted directly on the wall using a heavy-duty wall bracket. This is the best way to save floor space in a tight kitchen. Sets:

- 623 + wall-mount KN 623 console

Electrical Combi Oven Stacking Kits

Increase kitchen capacity without expanding space. Retigo Stacking Kits double your cooking zones, allowing different processes like steaming and roasting to run simultaneously. Each kit includes a stand, chimney connections, and a stainless steel collar for a professional finish.
Sets (bottom oven/top oven):

- 623 i/623 i + stacking kit
- 611 i, b/611 i, b + stacking kit
- 1011 i, b/ 611 i, b + stacking kit
- 621 i, b/ 621 i, b + stacking kit
- 1021 i, b/ 621 i, b + stacking kit

Combi Oven + Holdomat

Install the Holdomat directly beneath the combi oven on a modified stand to create a compact, high-performance station. It preserves food quality while freeing the combi oven for the next cycle, increasing serving speed and efficiency.

Holdomat Standard:
611 + Holdomat Standard
1011 + Holdomat Standard

Holdomat 411:
611 + Holdomat 411
1011 + Holdomat 411

Gas Combi Oven Sets

Also gas combi ovens may be installed in stacked sets, with several variations available.
Sets (bottom oven/top oven):

- 611 ig/611 ig + stacking kit
- 611 ig/611 i, b + stacking kit
- 611 i, b/611 ig + stacking kit
- 1011 i, b/611 ig + stacking kit
- 1011 ig/611 ig + stacking kit
- 621 ig/ 621 ig + stacking kit
- 1021 ig/ 621 ig + stacking kit

Combi Oven + evoVent Condensation Hood

The evoVent eliminates the need for a central ventilation connection and provides a self-contained steam collection solution.
It is compatible with freestanding electric units and stacked configurations, with optional odour suppression filters available on request.
Sets (bottom oven/top oven):

- 623 + RPH T623, 623/623 + RPH T623
- 611 + RPH T11, 611/611 + RPH T11, 1011/611 + RPH T11
- 1011 + RPH T11
- 2011 + RPH F11
- 621 + RPH T21, 1021 + RPH T21
- 2021 + RPH F21

Combi Oven + Banquet Systems

The Retigo Evolution (1011, 2011, 2021) uses plate trolleys to prepare up to 236 meals in just 20 minutes. Whether using Cook & Chill or Fresh methods, simply apply the specialised thermal cover after regeneration. This system guarantees ideal serving temperatures for up to 25 minutes, ensuring seamless, large-scale service.
Sets:

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

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

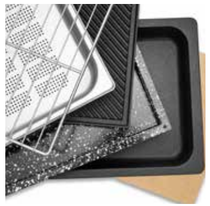
Combi Oven – Reverse Door Opening Direction

Retigo Evolution combi ovens normally open left-to-right (hinges on the right). If required by the kitchen layout sizes 623, 611, and 1011 are available with opposite door opening.
This configuration must be specified at the time of order as a factory-installed option. The control panel remains on the left side regardless of the hinge orientation.

Combi Oven – Marine version or train version

For marine and rail applications, Retigo Evolution units (excluding gas models and 2021) prioritise safety and stability. These versions feature fixed floor joints to ensure secure operation in motion. Beyond transport, Retigo develops individual projects for specific sectors,
such as high-security prison versions or specialised mobile catering setups, tailored to the unique demands of any environment.

- a 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



Gastronorm Containers

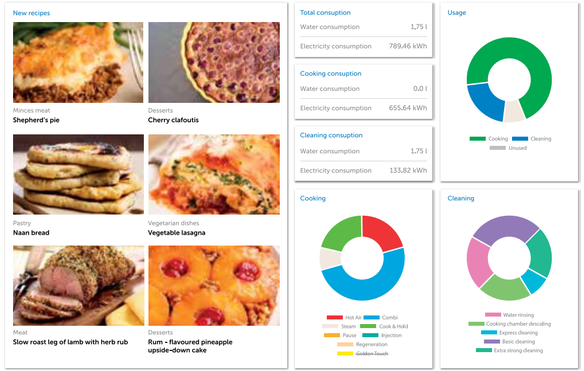
You can order a wide variety of GN containers for the Retigo Evolution combi oven. Combi ovens use GN containers with dimensions of GN 1/1, GN 2/3 and GN 2/1. We offer standard stainless steel, full or perforated, special GN, baking sheets, shelving and enameled plates.
For more information, please visit www.retigo.com.

Other Accessories

Whether you want to expand the functionality of your Retigo Evolution combi oven (e.g. smoker, oil gun) or ensure optimal operating conditions and extend its service life (water softeners, detergents and filtration systems), we offer the ideal solutions.
For more information, please visit www.retigo.com.

RETIGO COMBIONLINE

Combionline is a simple and secure solution for network connection of your Retigo device. It offers you a completely new way to access devices, control them remotely, manage recipes, download operational data or update software. All this anytime and from anywhere using your mobile phone, tablet or laptop.



www.combionline.com

Recipe inspiration

Be inspired by recipes from chefs around the world, or share your own successful recipe and showcase it with the Retigo community of chefs. Use filters in the OnlineMenu, a recipe database, to find what you need and upload it to your connected device. Each recipe comes with a detailed description and list of ingredients, including cooking parameters for the combi oven.

Absolute security

Automatic data backup on a secure server ensures that important data such as programs, HACCP data or operational records and statistics are stored securely and at all times. The system also significantly simplifies registration and eliminates the risk of staff errors.

Profiles management, automatic software update

Customise your home screen profile and upload it to your user account on any number of combi ovens. Set up automatic downloads of newly released software.

Device remote management

Connect any number of devices in different establishments. Create your own establishment structure. You can connect to your combi oven online at any time via your mobile device. You can check the current status in real time and find out how much time is left until the end of the cooking process.

Operating statistics

Thanks to operational statistics and their clear display, you will have a perfect overview of water consumption, energy and the overall use of your equipment. Using the filter, you can set any period and view actual values such as operating hours, number of washing cycles, or water and energy consumption in clear graphs.

Remote diagnostics

In the event of a combi oven malfunction, a service technician can remotely connect to your online device and perform diagnostics to help streamline service intervention and reduce service costs.

RETIGO

RETIGO s.r.o.
Láň 2310
756 61 Rožnov pod Radhoštěm
Czech Republic

Tel.: +420 571 665 511
Email: sales@retigo.com
www.retigo.com

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