

Retigo O611i 6 Grid Electric Combi



Refrigeration & Catering

retigo®
vision



Vision Perfect Cooking

With Retigo Vision combi ovens, you have the peace of mind that you will always achieve outstanding cooking results. .

Vision Design

Experience an excellent combination of features, exceptional ergonomics and attractive appearance.

Vision Controls

The simplest controls on the market will save you time and enable you to quickly and easily make all the necessary settings.

- Core Probe
- 99 Program Controller
- Safety Door
- Auto Wash System
- 7 Speed Fan
- Delivery Install & Training
- Comprehensive Service Including Parts and Labour
- New Custom Made Stand with Tray Rail
- 4No. Gn1/1 Wire Grids & 4No. Gn1/1 20mm Flat Trays
- All Cleaning Materials Required To Clean and Maintain
- The Oven During the 36 Months of the Contract
- Water Filter Supplied and Fitted Including 2 Additional Refills

We are happy to provide further information



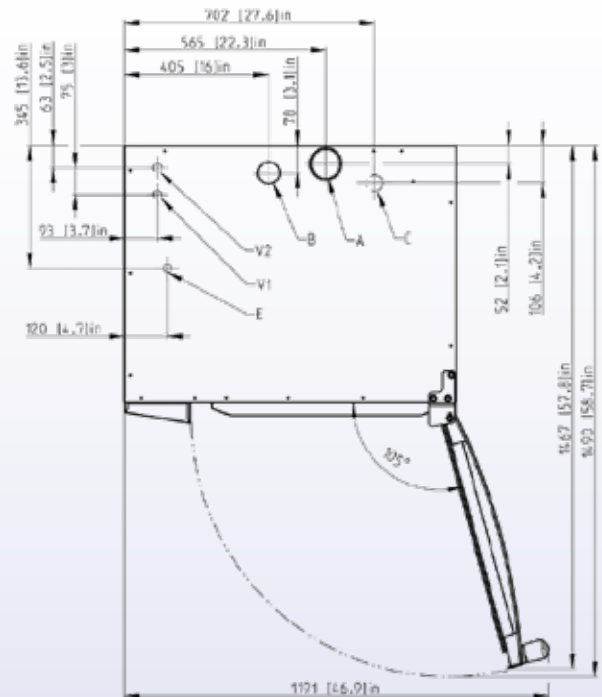
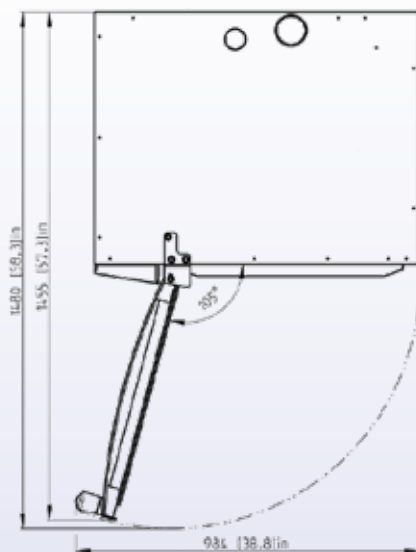
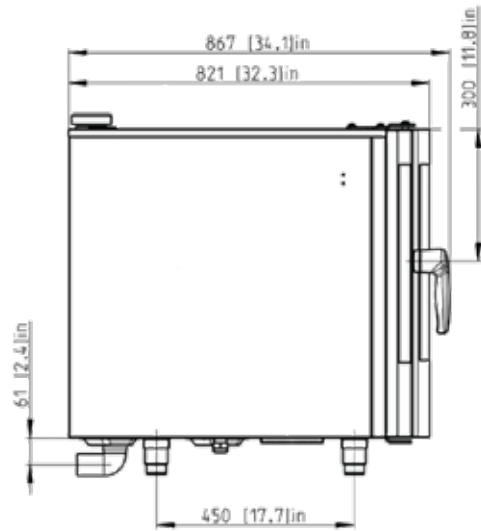
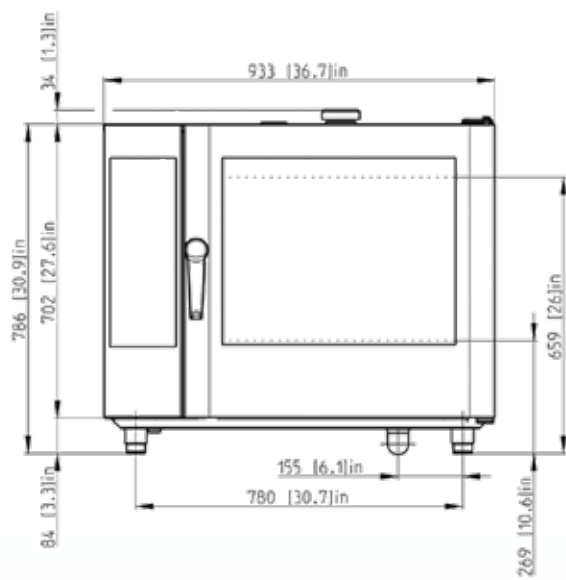
1800 846 846



info@crossrentalservices.com



www.crossrentalservices.com



TECHNICAL DATA

Model	O611i
Technical specification	2E0611IZ
Heat source	Electricity
Steam generator	Injection
Capacity	7 x GN 1/1
Capacity (optional)	5 x 600/400
Capacity of meals	51 – 150
Spacing	65 mm
Dimensions (w x h x d)	933 x 786 x 821 mm
Weight	116 kg
Total power	10,9 kW
Heat power	10,3 kW
Fuse	32 A
Voltage	3N~/380-415V/50-60 Hz
Noise level	max. 70 dBA
Water/Drain connection	G 3/4" / 50 mm
Temperature	30 – 300 °C