

# RETIGO

Combi Oven You Can Trust



**FOR SCHOOL  
FOOD SERVICE**

# RETIGO

RETIGO combi ovens help foodservice professionals to deliver consistent, delicious meals while lowering operating costs and improving kitchen efficiency. Designed for versatile, multi-functional cooking, RETIGO supports sustainability initiatives and modern food education programs.

Powered by the advanced RETIGO Vision® combi oven platform, these systems deliver reliable results, reduce food waste, and streamline service in demanding professional kitchen environments.



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# WHY A RETIGO COMBI OVEN IS A RETIGO COMBI OVEN SIMPLY A STEP ABOVE

## FEATURES, WHAT THEY MEAN, WHAT THEY RESULT IN

### **Material Strength, Better Construction, & Superior Insulation:**

A RETIGO combi oven is as far as you will get from the cost value-engineering that the equipment conglomerates live and die by. Why RETIGO? Simple. Less plastic. More metal. More better grade stainless steel. More welding. More strength. Longer life, 12 years on average, the best of any combi oven. Energy conservation? The oven is completely insulated with 3.5" thick slab. Rockwell insulation with insulation taped staggered joints. This is the thickest insulation in a commercial combi oven today. This contributes to some of the highest energy efficiency ratings in a combi oven today.

### **Boiler Failure Back-Up:**

All boiler-type RETIGO Vision® combi ovens are also equipped with a secondary advanced direct injection system to insure problem-free continuous operation in the event of an unexpected boiler failure. The operator is never out of operation. Competition? Nope. Not possible with any other combi oven.

### **Active Humidity Control (AHC):**

A precision humidity control system quickly adjusts interior oven climate using a highly powerful flap valve that accelerates discharge of residual moisture immediately from the cooking chamber. This results in a perfect crispness and accurate color of foods for your guests.

### **The "Total Door" Package:**

No other combi oven manufacturer offers a door with the total package of operator benefits found in a RETIGO combi oven. Beautifully styled curvilinear front glass with air-gap movement for heat dissipation. Three (3) levels of glass working together that easily separate for cleaning. UV heat reflective coating on the interior glazing directs energy back inside of the oven cavity. Cool-to-the-touch exterior glazing promotes a high level of safety. Automatic fan stop prevents dangerous release of steam when the combi oven door is opened. All standard, the total package with RETIGO.

### **"Slam Door" Handle:**

A handle which opens in both directions. **Silver ion impregnation** significantly reduces the number of bacteria and microbes on the surface handle.

### **Vision Control Keypad:**

The quickest and most responsive control panel touch keys in a combi oven today, even when operating with greasy hands, or if the screen is wet.



### **Vision Control–Intuitive Panel Modification:**

The most customization and modification possible on a single screen on a combi oven today. Complete set-up of any screen exactly as you desire. Mix and match colors. Have food pictograms with wording or ability to download your digital food photographs as placeholders.

### **Control Panel Vision– 100% Time Usage:**

No need to wait for the combi oven to finish its work. While a cooking process is running, the “Multitasking” feature allows you to navigate through the combi oven menu in the background and work on the display while the combi oven continues cooking.

### **Energy & Water Consumption Numbers–The Best In A Combi Oven Today:**

Results available for the asking. Lowest power. Lowest water consumption.

### **Two-Stage Water Pre-Heater:**

How do you really measure the effectiveness of a direct steam injection combi oven? Simply by how well it preheats water and how well it accomplishes the most challenging assignments like high density steaming. The RETIGO Vision® series utilizes heat from waste steam/drain water to preheat incoming water to 181°F. The highest pre-heat of any combi oven. The quickest recovery in a direct-steam injection combi oven. That’s how.

### **The Most Environmentally Responsible Combi Oven Today:**

Up to 98% of the materials used in the manufacture of the RETIGO Vision® are fully recyclable. We think globally and act locally.

### **Passivation:**

Special surface treatment on entire inside stainless steel cooking chamber is a game changer, increasing resistance against food acids, chlorine, chloramines, and all undesirable substances contained in water or food.

### **Minimal Use of Plastics:**

The lowest use of plastic in a combi oven today. Plastic can deteriorate and even disintegrate under heat and acid. Instead, RETIGO employs only high-quality austenite 304 and 316 grade stainless steel that greatly extends the lifetime of the RETIGO Vision®.

### **Negative Pressure Fan Design Enhancement:**

A unique fan design with a redirected negative pressure air movement from behind the fan insures higher-volume air replacement efficiency inside the cooking chamber. This achieves cooking evenness and speed for the user.

### **Active Cleaning:**

Satchels of cleaning powder dissolve more quickly to accelerate wash detergent action than liquids or pods. You get more cleaning from the satchels for lower-cost automatic cleaning.



# YOUR COMBI OVEN YOUR WAY

## CUSTOMIZE YOUR COMBI YOUR WAY

Every user can customize the main menu exactly as needed. Thanks to the PROFILES function, virtually any number of profile presets can be saved for even more users in a single operation.

Profiles can be named as you want them, they can be a user's name or days of the week or even weeks of the month.

Cooking professionals are utilizing this feature to customize their combi display with rotating weeks, **Week 1**, **Week 2** & **Week 3** to display each week's menu items for ease of use.

See below example of customization ideas.



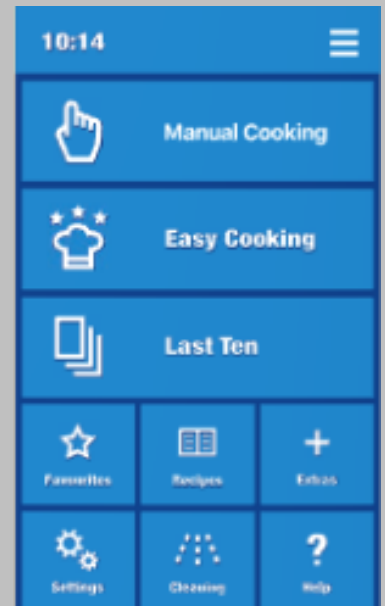
Example names of your created profiles

**WEEK 1**  
JAMIE'S  
BREAKFAST

**WEEK 2**  
SARAH'S  
LUNCH

**WEEK 3**  
MARIE'S  
DINNER

You can edit:  
Button Sizes  
Colors  
Icons  
Menu Items  
Locations  
Shortcuts  
Layout



### Everything you need is located on the main screen

Option to add any menu function on the main screen and adjust its position, size and color based upon the needs of each user.

### No more unpleasant delays

Instant response of the 8" screen when pressed and quick selection of the frequently used recipes directly on the main screen.

### Absolute focus on cooking

Easy control without a manual, perfect overview at all times thanks to the large color display.

# SIMPLY POWERFUL

*"I can quickly and easily set everything that I need, even when I have greasy hands or when wearing gloves. I can completely customize the main menu. Simply put, the simplest controls on the market."*



## VISION® COMBI OVEN vs. LEGACY EQUIPMENT

Feature	Combi Oven	Legacy Equipment
Cooking Modes	Steam, Convection, both	Single mode only
Energy Efficiency	High (70% - 90%)	Low (30% - 60%)
Cook Speed	Faster	Slower
Versatility	Very High	Limited to function
Staff Needed	Lower	Higher
Cleaning	Automated	Manual & time-consuming
Consistency	Excellent	Variable
Equipment Needed	One unit	Multiple units

## RETIGO ENERGY EFFICIENCY

Vision® combi ovens using less water and energy compared to legacy equipment

Equipment Type	Energy Efficiency (%)	Energy Waste
Combi Ovens	70-90%	Low
Fryers (gas/electric)	35-50%	Very High
Griddles	40-60%	High
Range Ovens	30-50%	Very High



IMAGINE A COMBI OVEN WITH  
**99.8% RELIABILITY**

We monitored 1000 combi ovens over a 2 year period, measured the amount of spare parts we provided under warranty and calculated the amount of service calls we attended that were warranty, and the result was that we had a **0.02%** failure rate.

Following our reliability rate, we introduced a **3 Year Combi Oven Warranty** on our entire range of models.



# GENEROUS 3 YEAR WARRANTY

## LIFETIME SUPPORT INCLUDED

- Chef Support
- Sales Support
- Aftersales Support
- Technical Support
- Menu Development



**81% energy  
efficient**

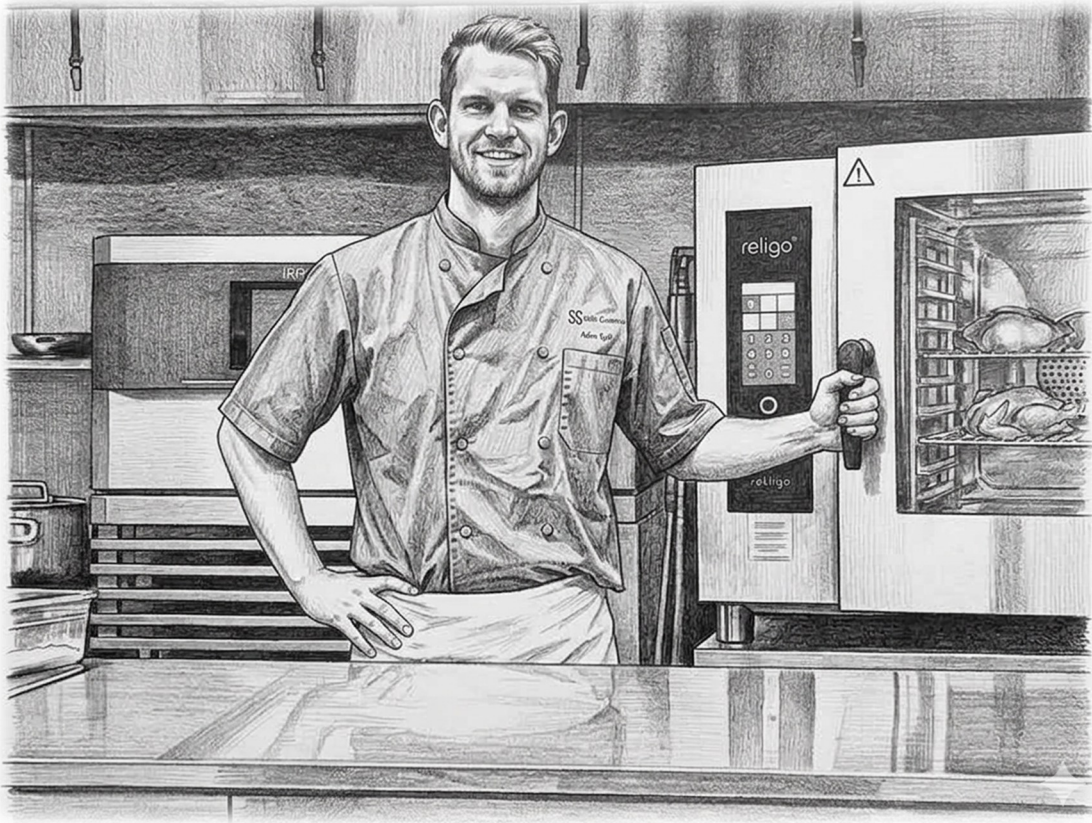
Up to **20% more** cost  
effective and reliable than  
other premium brands

**Best value for  
money**

**FREE** user **CHEF TRAINING** with **EVERY** Combi Oven

**10 YEAR GUARANTEE** (minimum expected lifespan)





# FREE CHEF CONSULTATION

## Menu Development

Crafting seasonal and healthy menus using the full potential of the range of RETIGO combi ovens. Modern cooking techniques while reducing energy costs.

## Operational Consultation

Maximize kitchen efficiency and minimize energy and equipment costs. Equipment layout, traditional cooking techniques, can the kitchen work better?

## Product Demo

Tailored demonstrations exactly how you want it. Do you want to know more about baking, roasting, steaming, air frying, mixed loads? Let us tailor a demo for your operation, see exactly how it will work for you.

## Training at yours or ours

Practical and engaging training sessions for school food service managers and teams. Unlock the potential of RETIGO combi ovens to make your school menu items healthy AND delicious!

## Live cooking events

Showcasing the power and precision of RETIGO combi ovens. See how easy it is to use the oven live, its intuitive menu and controls are sure to impress. Come and see for yourself!

“With RETIGO, you don’t need a kitchen full of appliances. You just need a powerful combi oven– and the right guidance to use it.”

NOLAN HIGH

# RETIGO

## RETIGO PRODUCT LINE:



MINI COMBI



6 PAN HALF SIZE



10 PAN HALF SIZE



20 PAN HALF SIZE



6 PAN FULL SIZE



10 PAN FULL SIZE



12 PAN FULL SIZE



20 PAN FULL SIZE

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Retigo USA



retigo\_usa

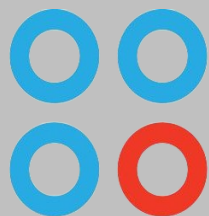


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