

# GASTRO CONTAINERS CATALOGUE

retigo<sup>®</sup>

COMBI OVEN SPECIALIST



# STAINLESS STEEL GASTRONORM CONTAINERS

Stainless steel gastronorm containers are the most frequently used accessories for the Retigo Vision combi oven. High-quality stainless steel ensures resistance to temperature changes and corrosion. There is a variety of types and sizes to choose from, so you can use them for a wide range of food preparation technologies.

## Overview of sizes

GN 2/1  
650x530 mm

GN 2/3  
354x325 mm

GN 1/1  
530x325 mm

## Stainless steel

Solid stainless steel sheet, made of 1 mm stainless steel.



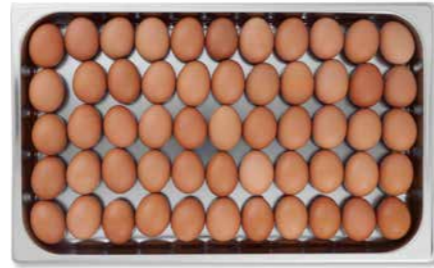
- Item** OA01-0001 **GN 1/1** (depth 20 mm)  
OA01-0083 **GN 2/3** (depth 20 mm)
- Use** Steaming, poaching, cooking with liquids
- Temperatures\*** 30–130 °C
- Technology\*** Steam mode
- Suitable for** Cooking vegetables, poaching fish, steamed rolls.

### Chef's tips

Used for products that are cooked in one layer and may release liquid during cooking.

## Stainless steel

Solid stainless steel sheet, made of 1 mm stainless steel.



- Item** OA01-0002 **GN 1/1** (depth 40 mm)  
OA01-0067 **GN 2/3** (depth 40 mm)  
OA01-0099 **GN 2/1** (depth 40 mm) \*\*
- Use** Steaming, poaching, cooking with liquids, low-temperature cooking.
- Temperatures\*** 30–130 °C
- Technology\*** Steam mode
- Suitable for** Cooking vegetables, poaching fish, steamed rolls.

## Stainless steel

Solid stainless steel sheet, made of 1 mm stainless steel.



- Item** OA01-0003 **GN 1/1** (depth 65 mm)  
OA01-0066 **GN 2/3** (depth 65 mm)  
OA01-0026 **GN 2/1** (depth 65 mm) \*\*
- Use** Steaming, poaching, cooking with liquids, low-temperature cooking.
- Temperatures\*** 30–130 °C
- Technology\*** Steam mode
- Suitable for** Rice, bulgur wheat, buckwheat, couscous, pasta, stewed meat.

### Chef's tips

Used for products that are cooked in multiple layers and may release liquid during cooking or that are cooked or stewed in liquid.

## Stainless steel

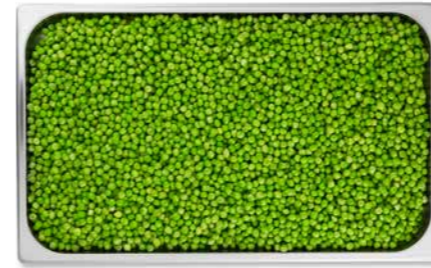
Solid stainless steel sheet, made of 1 mm stainless steel.



- Item** OA01-0004 **GN 1/1** (depth 100 mm)  
OA01-0088 **GN 2/3** (depth 100 mm)  
OA01-0055 **GN 2/1** (depth 100 mm)
- Use** Steaming, poaching, cooking with liquids, low-temperature cooking.
- Temperatures\*** 30–130 °C
- Technology\*** Steam mode
- Suitable for** Rice, bulgur wheat, buckwheat, couscous, pasta, stewed meat.

## Stainless steel perforated

Perforated stainless steel sheet, made of 1 mm stainless steel.



- Item** OA01-0007 **GN 1/1** (depth 20 mm)  
OA01-0012 **GN 2/3** (depth 20 mm) \*\*
- Use** Steaming, poaching, sous-vide, warming up, keeping warm.
- Temperatures\*** 30–130 °C
- Technology\*** Steam mode
- Suitable for** Cooking vegetables, poaching fish, dumplings, asparagus, eggs.

### Chef's tips

Used for products that are cooked in one layer and do not release liquid. The perforation allows ideal steam distribution from all sides.

## Stainless steel perforated

Perforated stainless steel sheet, made of 1 mm stainless steel.



- Item** OA01-0008 **GN 1/1** (depth 40 mm)  
OA01-0065 **GN 2/3** (depth 40 mm) \*\*
- Use** Steaming, poaching, sous-vide, warming up, keeping warm.
- Temperatures\*** 30–130 °C
- Technology\*** Steam mode
- Suitable for** Cooking vegetables, poaching fish, dumplings, asparagus, eggs.

## Stainless steel perforated

Perforated stainless steel sheet, made of 1 mm stainless steel.



- Item** OA01-0009 **GN 1/1** (depth 65 mm)  
OA01-0064 **GN 2/3** (depth 65 mm)  
OA01-0056 **GN 2/1** (depth 65 mm) \*\*
- Use** Steaming, poaching, sous-vide, warming up, keeping warm.
- Temperatures\*** 30–130 °C
- Technology\*** Steam mode
- Suitable for** Cooking vegetables and meat, potatoes, smoked meat, dumplings, eggs.

### Chef's tips

Used for products that are cooked in multiple layers or are tall and do not release liquid during cooking. The perforation allows ideal steam distribution from all sides.

## Stainless steel perforated

Perforated stainless steel sheet, made of 1 mm stainless steel.



- Item** OA01-0010 **GN 1/1** (depth 100 mm)  
OA01-0091 **GN 2/3** (depth 100 mm) \*\*  
OA01-0057 **GN 2/1** (depth 100 mm)
- Use** Steaming, poaching, sous-vide, warming up, keeping warm.
- Temperatures\*** 30–130 °C
- Technology\*** Steam mode
- Suitable for** Cooking vegetables and meat, potatoes, smoked meat, dumplings, eggs.

\* Recommended data

\*\* On request



# ENAMELLED GASTRONORM CONTAINERS

The gastronorm containers' enamelled surface ensures even cooking from all sides. Gastronorm containers can be used for stewing, roasting meat, baking potatoes, pasta or rice pudding, and for baking sweet pastries or buns.

## Overview of sizes

GN 2/1  
650x530 mm

GN 2/3  
354x325 mm

GN 1/1  
530x325 mm

## Enamelled (pressed)

Enamelled pressed sheet metal, made of 1 mm stainless steel and enamel.



**Item** OA01-0058 **GN 1/1** (depth 20 mm)  
**Use** Steaming, roasting, baking, frying.  
**Temperatures\*** 120–230 °C  
**Technology\*** Hot air mode, Combination mode  
**Suitable for** Salty and sweet pastries, baked goods, pizza, roasted vegetables.

### Chef's tips

Used for shorter products that do not release liquid. Thanks to highly conductive material, the baking is even on all sides — no sticking or overbaking even at higher temperatures.

## Enamelled (pressed)

Enamelled pressed sheet metal, made of 1 mm stainless steel and enamel.



**Item** OA01-0059 **GN 1/1** (depth 40 mm)  
**Use** Steaming, roasting, baking.  
**Temperatures\*** 120–230 °C  
**Technology\*** Hot air mode, Combination mode  
**Suitable for** Roasting various types of meat, baking potatoes and pasta.

### Chef's tips

Used with products that can be stewed in liquid. Thanks to highly conductive material, the baking is even on all sides.

## Enamelled (pressed)

Enamelled pressed sheet metal, made of 1 mm stainless steel and enamel.



**Item** OA01-0060 **GN 1/1** (depth 65 mm)  
**Use** Steaming, roasting, baking.  
**Temperatures\*** 120–230 °C  
**Technology\*** Hot air mode, Combination mode  
**Suitable for** Roasting various types of meat, stewing.

### Chef's tips

Used with products that are stewed in liquid. Thanks to highly conductive material, the baking is even, and products don't stick during stewing.

## Enamelled

Enamelled pressed sheet metal, made of 1 mm stainless steel and enamel.



**Item** OA01-0021 **GN 1/1** (depth 40 mm)  
 OA01-0074 **GN 2/3** (depth 40 mm)  
 OA01-0054 **GN 2/1** (depth 40 mm)  
**Use** Steaming, roasting, baking, low-temperature cooking.  
**Temperatures\*** 120–230 °C  
**Technology\*** Hot air mode, Combination mode  
**Suitable for** All types of meats, sweet pastries and buns, baked potatoes and other vegetables, fish.

## Enamelled

Enamelled pressed sheet metal, made of 1 mm stainless steel and enamel.



**Item** OA01-0063 **GN 2/1** (depth 60 mm)  
**Use** Steaming, roasting, baking, low-temperature cooking.  
**Temperatures\*** 120–230 °C  
**Technology\*** Hot air mode, Combination mode  
**Suitable for** All types of meats, sweet pastries and buns, baked potatoes and other vegetables, fish.

### Chef's tips

Used for tall products that roast or stew in liquid. Thanks to highly conductive material, the baking is even on all sides — no sticking or overbaking even at higher temperatures.

\* Recommended data

\*\* On request



# SPECIAL GASTRONORM CONTAINERS

These gastronorm containers have special uses, materials and shapes. They include nonstick grills with different types of grates, a unique gastronorm container with a patented Lotan® surface treatment, a pancake pan, a frying basket, a chicken grate, a special gastronorm container for Czech dumplings, a fireclay plate for baking pizza, and more.

## Overview of sizes

GN 2/1  
650x530 mm

GN 2/3  
354x325 mm

GN 1/1  
530x325 mm

## Vision Bake

Aluminium sheet with nonstick coating.



**Item** OA01-0029 **GN 1/1** (depth 20 mm)  
 OA03-0111 **GN 2/3** (depth 20 mm)  
 OA03-0018 **GN 2/3** (depth 2 mm)

**Use** Frying, grilling, baking, roasting.

**Temperatures\*** 160–230 °C

**Technology\*** Hot air mode, Combination mode

**Suitable for** All fried coated products, grilling, baking and roasting fish, vegetables and cheeses.

### Chef's tips

Using the Vision oil spray gun reduces oil consumption by up to half during frying. The aluminium sheet quickly and evenly conducts heat, and thanks to the nonstick coating, nothing adheres. It is even suitable for confectionery products and doughs.

## BBQ Grill

Perforated cast-iron grill with nonstick coating.



**Item** OA03-0105 **GN 1/1**

**Use** Grilling, roasting.

**Temperatures\*** 190–250 °C

**Technology\*** Hot air mode, Combination mode

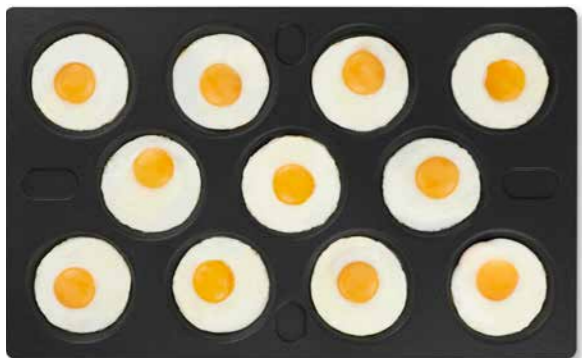
**Suitable for** Steaks, grilled vegetables, fish, roasted and pulled meats.

### Chef's tips

Thanks to the perforation, the meat and vegetables grill even on all sides. The grill needs to be preheated. It is suitable for à la carte cuisine. Replaces grill plate.

## Vision Snack

Aluminium sheet with nonstick coating with 6 or 11 positions.



**11 units:** outer diameter 10.5 cm | inner 8.5 cm.  
**6 units:** outer diameter 11 cm | inner 8.2 cm.

**Item** OA03-0021 **GN 1/1** (11 pcs)  
 OA03-0020 **GN 2/3** (6 pcs)

**Use** Frying, baking, poaching, roasting.

**Temperatures\*** 120–230 °C

**Technology\*** Hot air mode, Steam mode, Combination mode

**Suitable for** Fried eggs, pancakes, potato cakes, hamburger buns, omelettes, crepes, baked goods.

### Chef's tips

Thanks to cast iron and aluminium, conducts heat well and bakes evenly. 11 eggs in 4 minutes. Hamburger buns have the same shape. Suitable for snacks, breakfasts and buffets.

## Vision Grill Diagonal

Full cast-iron grill with nonstick coating. Two grilling surfaces (diagonal grooves and smooth).



**Item** OA03-0014 **GN 1/1**

**Use** Grilling, roasting.

**Temperatures\*** 180–250 °C

**Technology\*** Hot air mode, Combination mode

**Suitable for** Steaks, grilled vegetables, fish.

### Chef's tips

The grooved side is suitable for grilling meat, and the smooth side is good for baking pizza. The grill needs to be preheated.

## Vision Frit Lotan

Frying sheet with nonstick coating.



**Item** OA03-0109 **GN 1/1** (depth 40 mm)  
 OA03-0110 **GN 2/3** (depth 40 mm) \*\*

**Use** Fat-free frying and baking.

**Temperatures\*** 180–250 °C

**Technology\*** Hot air mode, Combination mode

**Suitable for** Fries, potatoes, croquettes, coated prefried products.

### Chef's tips

The open mesh surface on the bottom and sides ensures even frying, the non-stick layer is ideal for fat-free frying. Frozen products are baked fat-free on stainless steel.

## Vision Grill

Full cast-iron grill with nonstick coating. Two grilling surfaces (grid and smooth).



**Item** OA03-0010 **GN 1/1**  
 OA03-0012 **GN 2/3**

**Use** Grilling, roasting, baking.

**Temperatures\*** 180–250 °C

**Technology\*** Hot air mode, Combination mode

**Suitable for** Steaks, grilled vegetables, fish, pizza, foccacia, salty and sweet pastries.

### Chef's tips

The grid side is suitable for grilling steaks and other meats, fish and vegetables. The smooth side is good for preparing pizza, salty pastries and baked goods. The grill needs to be preheated.

## Vision Pan

Aluminium pan with nonstick surface, 22 cm in diameter.



**Item** OA03-0032 **GN** (22 cm) \*\*

**Use** Roasting, baking, frying, gratinating.

**Temperatures\*** 150–230 °C

**Technology\*** Hot air mode, Combination mode

**Suitable for** Omelettes, frittata, buns, desserts, potatoes au gratin, crepes, roasting vegetables and meat.

### Chef's tips

Often used for roasting meat and vegetables, or baking desserts (2–4 portions). It is also possible to serve in the container — thanks to the nonstick coating, nothing adheres.

\* Recommended data

\*\* On request

## Baking GN container Lotan

A special aluminium alloy with unique Lotan® patented surface treatment.



<b>Item</b>	OA03-0119 <b>GN 1/1</b> (depth 55 mm) ** OA03-0114 <b>GN 2/3</b> (depth 55 mm) ** OA03-0121 <b>GN 1/1</b> (depth 100 mm) **
<b>Use</b>	Roasting, baking, gratinating.
<b>Temperatures*</b>	150–250 °C
<b>Technology*</b>	Hot air mode, Combination mode
<b>Suitable for</b>	Roasting various types of pasta, vegetables, potatoes.

### Chef's tips

Can also be used on an induction cooktop. Thanks to the special Lotan® patented surface treatment, products don't stick even at high temperatures.

## Stainless wire shelving

Stainless steel grate.



<b>Item</b>	OA03-0002 <b>GN 1/1</b> OA03-0005 <b>GN 2/3</b> OA03-0004 <b>GN 2/1</b>
<b>Use</b>	Baking, roasting, warming, baking in unusual containers.
<b>Temperatures*</b>	50–250 °C
<b>Technology*</b>	Hot air mode, Steam mode, Combination mode
<b>Suitable for</b>	Roasting entire pieces of meat, drying.

### Chef's tips

The grate is used for placing nonstandard containers into the combi oven or for smoking with the Vision Smoker. You can also bake directly on the grate – we recommend putting a full GN container in the bottom drawer to catch the fat. The stainless steel grate can be cleaned during the automatic cleaning program.

## Wire shelving for chickens

Stainless steel grate for entire poultry.



<b>Item</b>	OA03-0003 <b>GN 1/1</b> (8 pcs) HC99-9030 <b>GN 2/3</b> (4 pcs)
<b>Use</b>	Grilling, roasting poultry.
<b>Temperatures*</b>	150–220 °C
<b>Technology*</b>	Hot air mode, Combination mode
<b>Suitable for</b>	Grilling poultry, such as chicken, quail, pigeon, small duck.

### Chef's tips

The rack secures the poultry so that the air flows evenly around the entire meat, and the poultry is evenly grilled on all sides. We recommend inserting a full GN container in the bottom of the combi oven to catch the fat.

## Form for dumplings

Stainless steel sheet shaped like a bread dumpling loaf.



<b>Item</b>	OA01-0155 <b>GN 1/1</b> (3 pcs)
<b>Use</b>	Cooks three 600–800 g dumpling loaves.
<b>Temperatures*</b>	95–130 °C
<b>Technology*</b>	Steam mode
<b>Suitable for</b>	Cooking various types of dumplings.

### Chef's tips

We recommend greasing before cooking. Thanks to the rounded surface, the dumpling loaves have the same shape as if they were cooked in water.

## Form for dumplings

Stainless steel sheet shaped like a bread dumpling loaf.



<b>Item</b>	OA01-0156 <b>GN 1/1</b> (5 pcs)
<b>Use</b>	Cooks five 400–600 g dumpling loaves.
<b>Temperatures*</b>	95–130 °C
<b>Technology*</b>	Steam mode
<b>Suitable for</b>	Cooking various types of dumplings.

## Perforated aluminium sheet (teflon)

Aluminium sheet with Teflon coating.



<b>Item</b>	OA01-0087 <b>GN 1/1</b>
<b>Use</b>	Baked goods, baguettes.
<b>Temperatures*</b>	150–250 °C
<b>Technology*</b>	Hot air mode, Combination mode
<b>Suitable for</b>	Preparation of various types of baked and confectionery goods.

### Chef's tips

No need for oil during use – the surface is nonstick.

## Vision Pizza Stone

Fireclay plate made of natural material (longitudinal grooves, smooth side).



<b>Item</b>	OA03-0022 <b>GN 1/1</b>
<b>Use</b>	Preparing pizza, baked goods, bread.
<b>Temperatures*</b>	150–300 °C
<b>Technology*</b>	Hot air mode.
<b>Suitable for</b>	Pizza, baked goods, bread, cookies.

### Chef's tips

Suitable for fat-free baking. No need to invest in a pizza oven.



# BAKERY SHEETS

These trays' dimensions reflect the baking standard of 400 mm by 600 mm. They perfectly fit the Retigo DeliMaster's baking and confectionery oven. The trays are made of various materials with excellent conductive properties to best ensure heat distribution throughout their surface. This ensures optimal, even baking.



## Overview of sizes

GN 600x400

## Vision Grill Diagonal

Full cast-iron grill with nonstick coating. Two grilling surfaces (diagonal grooves and smooth).



<b>Item</b>	OA03-0016 GN 600 x 400 **
<b>Use</b>	Grilling, roasting.
<b>Temperatures*</b>	180–250 °C
<b>Technology*</b>	Hot air mode, Combination mode
<b>Suitable for</b>	Grilling vegetables, steaks, fish, baking and toasting pastries, pizza.

### Chef's tips

The grooved side is suitable for grilling meat, and the smooth side is good for baking pizza. The grill needs to be preheated.

## Stainless wire shelving

Stainless steel grate.



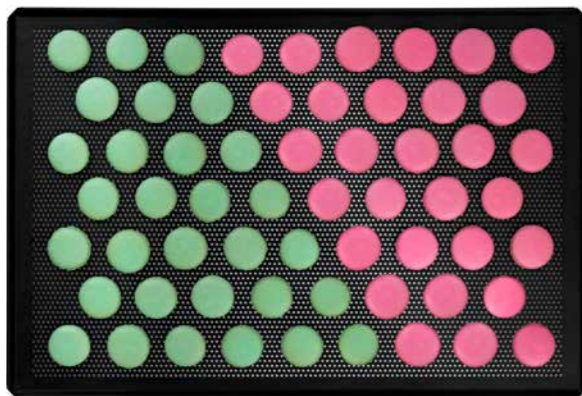
<b>Item</b>	OA03-0001 GN 600 x 400
<b>Use</b>	Baking, roasting, warming, baking in unusual containers.
<b>Temperatures*</b>	50–250 °C
<b>Technology*</b>	Hot air mode, Steam mode, Combination mode
<b>Suitable for</b>	Baking cakes and other confectionery forms.

### Chef's tips

The grate is used for placing nonstandard containers into the combi oven or for smoking with the Vision Smoker. You can also bake directly on the grate — we recommend putting a full GN container in the bottom drawer to catch the fat. The stainless steel grate can be cleaned during the automatic cleaning program.

## Alu baking sheet perforated (teflon)

Perforated aluminium grill with nonstick coating.



<b>Item</b>	OA01-0086 GN 600 x 400
<b>Use</b>	Preparing baked and confectionery goods.
<b>Temperatures*</b>	100–220 °C
<b>Technology*</b>	Hot air mode, Combination mode
<b>Suitable for</b>	Croissants, macarons, choux pastry, rolls, strudel pastry, puff pastry.

### Chef's tips

The plate's low edges and perforation ensure even baking in any drawer. The nonstick coating is ideal for products that otherwise require baking paper.

## SPL enamelled sheet

Enamelled pressed sheet metal, made of 1 mm stainless steel and enamel.



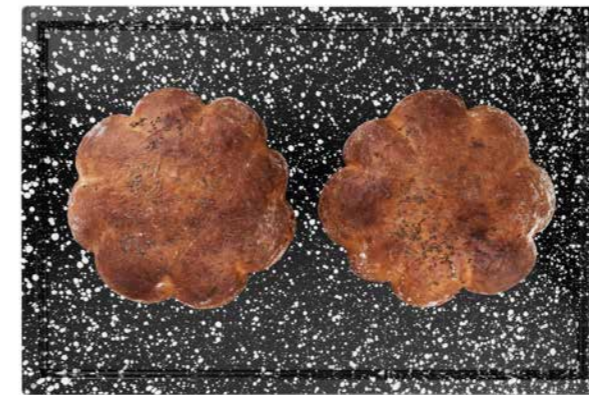
<b>Item</b>	OA01-0097 GN 600 x 400 (depth 20 mm)
<b>Use</b>	Preparing pastries, bread and baguettes.
<b>Temperatures*</b>	100–230 °C
<b>Technology*</b>	Hot air mode, Combination mode
<b>Suitable for</b>	Baking vegetables, preparing baked and confectionery goods.

### Chef's tips

With the DeliMaster bakery oven's 600 mm by 400 mm sheet, you can also bake vegetables, meat and other products that call for a full-sized sheet.

## SPL enamelled sheet

Enamelled pressed sheet metal, made of 1 mm stainless steel and enamel.



<b>Item</b>	OA01-0098 GN 600 x 400 (depth 40 mm)
<b>Use</b>	Preparing pastries, bread and baguettes.
<b>Temperatures*</b>	100–230 °C
<b>Technology*</b>	Hot air mode
<b>Suitable for</b>	Preparing vegetables and baked goods.

### Chef's tips

Used for baking vegetables, meat and other products that call for a full-sized sheet.

# retigo®

COMBI OVEN SPECIALIST

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