

Touch the future



RETIGO ORANGE VISION
Operating manual

retigo®
Vision

Dear customer,

congratulations on purchasing the new combi-steam oven **Retigo Vision**. Retigo s.r.o. appreciates your decision and believes that you shall always achieve great results realizing your ideas in everyday work by using this equipment. By using your new equipment you shall attain high quality of prepared food and your guests will like to return to your establishment.

Your new equipment **Retigo Vision** combines the long-term experience of the best chefs with the latest scientific and modern technologies. Due to intuitive operation, your everyday cooking results will be just perfect.

Retigo Vision combi-steam ovens are fitted with intelligent system of running processes control with the option to interfere with the actual technology at any time.

Retigo s.r.o. believes that the new combi-steamer **Retigo Vision** shall bring you maximum comfort during everyday work and new possibilities in food preparation. This is also supported by the warranty period, stated in the service log and the certificate of warranty. Please ask the company installing your new combi-oven to validate your certificate of warranty. The warranty does not cover damage and faulty operation caused by wrongful operation, non-compliance with this operation manual, using aggressive chemical cleaning materials or improper cleaning of the device. The warranty also excludes damages resulting from wrong installation, which is not in accordance with the manufacturer's instructions; technically wrong corrections, as well as faults caused by unauthorized personnel or higher power.

In order for you to achieve great results with your new combi-steamer **Retigo Vision** right from the beginning we would like to provide you through this manual with all the necessary information and useful advice for trouble-free work. To be able to fully take advantage of all the possibilities of your new combi-steam oven **Retigo Vision** we recommend that you study the manual carefully before you begin to fully use the combi-steamer.

Retigo s.r.o. wishes you joyful use of your new combi-steam oven **Retigo Vision**.

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1. Introduction

1.1 Safe use of the equipment

Combi-steam ovens Retigo Vision have been designed and produced to meet all applicable international safety standards. Installation deviating from the installation instructions, wrongful use, setting, servicing, as well as improper cleaning or eventual changes to the combi-steam oven, which are not authorized by the manufacturer, may cause injury or possibly death.

READ CAREFULLY the operation manual before you begin to use the equipment. Keep this manual safe to be used by all users of the equipment and for further reference in the future.

Make sure the electricity connection, water connection, as well as the waste water pipe connections are correct and in accordance with the manufacturer's directions stated in chapter "Transport and Installation" of the combi-steamer's technical documentation. Should you have any doubts or questions regarding installation, operation, or safety of the equipment, please consult your supplier.

Do not remove any compact covers – danger of electricity-related injuries.

Do not leave the running equipment without superVision unless specifically stated in the manual.

Do not continue running the device should you have the slightest doubts concerning its faultless operation, or should it be damaged in any way, turn it off immediately, disconnect the electricity connection, stop the water supply and consult your supplier.

Never let unauthorized personnel operate this equipment or manipulate it, clean it or carry out other activities in conflict with its designed use. Such unauthorized use may cause injuries or possible excessive wear of the equipment.

Always comply with the principles of working with electric devices.



This symbol means that Retigo s.r.o. is entitled, according to statute 477/2001 Codex, (94/62/ES) to use the trademark Green Point (Zeleny bod), meaning that the price of the equipment includes costs related to the disposing of packaging materials.

2. Safety notices



Study this operation manual carefully.



Only qualified and trained personnel are allowed to use this device.



Provide regular training of operation personnel. Thus you shall prevent possible work-related injuries and damage to the equipment.



The equipment is to be used only for food preparation and in accordance with the manual. Any alternative use violates its designation and is considered dangerous.



Before use check the cooking cabinet of the combi-steam oven. Left over food as well as cleaning materials or other left over objects are to be removed and the cooking cabinet thoroughly cleaned by using the manual shower.



Never shower left over food into the drain – remove it from the cooking cabinet.



Cleaning agents and decalcifying agents are to be used only according to the description in this manual and following the instructions on each of the agents.



The buttons on the control panel are to be pressed exclusively with fingers. Use of sharp, pointed or other objects voids the warranty.



Do not block the ventilation openings of the combi-steam oven by placing things in front of them, namely do not place GN containers on the ovens, fabric or other objects. Ensure clear steam exhaust through the ventilation openings above the combi-oven.



Make sure water doesn't drip or spray onto the combi-oven, do not place water-filled dishes on the combi-oven.



Do not place flammable sources on the equipment or in its vicinity.



For safety reasons do not remove the compact cover and do not attempt to reach inside the

equipment. The device does not include any parts the user could manipulate with. Repairs not described in this manual should be carried out by qualified service technicians.

2.1 General notices



Do not install any heat sources (deep-fryers, grills, burners, cooking plates ...) in the vicinity of the combi-steam ovens.



The temperature of the outside door glass can exceed 60°C.



Switch off the water and electricity supplies when not using the combi-oven for extended period of time.



Leave the combi-steam oven door open when finished working, e.g. overnight.



Should the GN containers be filled with liquids for more than two thirds – special attention should be paid during their manipulation and removal. Place such filled GN containers only on racks where you can see. Pay extra attention when extracting any hot GN containers with any content!



Attention! When working with the combi-steam oven bear in mind that the GN containers, cooking mats and trays may be hot – danger of burn injuries!



Attention! When in operation the combi-steam oven produces hot steam – danger of scalding!



Accident hazard!!! Be careful when using with gastro containers in combi steamer where the upper tray is 160 cm and more above the floor - risk of injury because of hot GN content.

3. General Information

Switching ON/OFF the combi-steam oven

The combi-steam oven is designed for permanent power connection. Connect or disconnect the power by switching the external main switch.

The switch is to be used for switching on and off (when brought to use, maintenance, and installation and also during emergency switch off of the device.)

Must be readily available!

Hot water boiler pre-heating

(For combi steamers with a boiler only)

After switching on the combi steamer the boiler is automatically filled with water, which is then heated. During this time the “Steam” and “Hot air with steam” modes are blocked. If the “START” button is pushed during this time, the combi steamer will display a message



and the START will be delayed until heating of the water in the boiler is finished. After this time the combi steamer will continue its functions. If the option “Hot air” is selected, the combi steamer would start immediately.

Opening/closing the door

The combi-steam oven door is fitted with a closing mechanism enabling opening with both right and left hand. By moving the handle to the sides, the latch is released and the door can be opened by pulling the handle. For safety reasons, the heating and ventilation fan are switched off upon opening the door, to prevent the escape of steam from the cooking cabinet. Open the door slightly at first, opening it fully after a short

while in order to prevent scalding by hot steam. Close the door by pressing on the door handle (shut the door, if you have a model with loading trolley, press the door and mode the handle clockwise by 90°).



If the door is not closed properly and the combi steamer is in the “START” mode, an informative message will appear. After the door is properly closed, the combi steamer will continue the cooking process according to given parameters.



Manipulation with GN containers

Should the GN containers be filled with liquids for more than two thirds – special attention should be paid during manipulation and when taking them out. Place such filled GN containers only on racks where you can see. Pay extra attention when extracting any hot GN containers with any content!

Loading the trolley

(applies to types 1221, 2011, 2021)

You must halt the trolley every time you drive it into the combi-steam oven.

When operating a loading trolley you must always use and apply arrestment (GN closure) of GN containers.

When moving GN containers filled with liquids – sealing covers must be used. Otherwise there is a risk of scalding.

In case the floor is uneven the loading trolleys are not to be used for driving into the combi-oven.

Never leave the handle bar of the trolley inside a closed combi-steam oven – the door might get damaged.

Never pull out the trolley without using the appropriate handle bar – not using the handle bar might lead to burns.

When using banquet trolleys always make sure the

plates are fitted to the stands correctly.

Always use the automatic cleaning program to clean the trolleys.

It is forbidden to use the combi-steam oven without loading trolley for common operation and for cleaning!

Temperature core probe

The core probe is used to read temperature inside the food being prepared and also for managing the cooking process during the gentle way of food processing.

- Use the core probe only with food
- Never inject the probe into frozen foods – danger of breaking!
- Avoid hyper flexing the feed in cable leading into the probe
- Do not pull the core probe out by pulling the cable
- Place the probe so that it does not touch the door glass
- The core probe might be hot – use protective gloves
- Take out the core probe before you take the food out and place it in the probe holder.
- When not using the core probe, place it in the probe holder
-



- Never leave the core probe outside the cooking cabinet – danger of being caught in the door and sustaining damage!

Manual shower

Use the manual shower to rinse the inside of the cooking cabinet, to cool the cooking cabinet to lower temperature and for additional processes in combi-steam ovens (basting...)



Manual shower is functional only when the combi-steam oven door is open



Never spray water from the manual shower onto the hot door glass – danger of glass destruction.



Never use the hand shower for cooling of the cooking chamber if the temperature in the chamber is higher than 90 °C – the inside glass may break. Warranty cannot be claimed for glass damaged in this manner. Always use “Pre-heating/ cooling“ function.



Always place the manual shower in its holder after use.

Maintenance of the combi-steam oven

It is necessary to clean the combi-steam oven on a regular basis (see chapter “Cleaning the combi-steam oven”)

When cleaning the combi-steam oven it is necessary to follow these instructions:

- Use only cleaning agents recommended by the manufacturer of the combi-steam oven.
- Follow instructions written on the cleaning agents.
- Never apply cleaning agents onto hot stainless surfaces – danger of damage to the surface and consequent discoloration. The warranty does not cover such damage!
- Always rinse the inside of the cooking cabinet with the manual shower after cleaning – thus rid of the cleaning agents used.
- Never use acids for cleaning combi-steam oven, don't even leave acids close to the combi-steam oven - it can damage the stainless steel surface
- Do not use burnishing sand or any other „hard“ cleaning powders.
- Never apply mechanical cleaning means to clean the combi-steam oven (such as wire wools, scrapers, knives).
- Do not clean the combi-steam oven with high-pressure water cleaners.
- Leave the door open after cleaning the cooking cabinet.



Always use protective wear and recommended working attire (gloves, goggles, mask) when cleaning the combi-steam oven! You are protecting your health!



When the combi-steam oven is not cleaned often enough – left over grease builds up on the cooking cabinet walls – it can ignite at high temperatures. Such damage is excluded from warranty!

Malfunction repairs

Malfunctions can be repaired only by authorized service, trained and certified by the manufacturer.

In case of inexpert entry or unauthorized service warranty does not apply!

Monitoring and maintenance

It is necessary to provide minimum annual check up of the combi-steam oven and its equipment by an authorized service to ensure safe and faultless operation of the equipment. (see chapter “Maintenance”).

4. General description of the equipment



Combi steamer types 623, 611, 1011





Combi steamer types 1221, 2011, 2021

1. Combi-steam oven door with double glass
2. Door handle with integrated latch
3. Inner door glass
4. Catch to fixate the inner glass
5. Condensate door drip tray catching the condensed water from the inner glass with automatic release
6. Adjustable legs
7. Drain cover
8. Air and dust filter
9. Side cover
10. Core probe
11. Inner detachable wall in front of the ventilation fan
12. Combi-steam oven control panel
13. Manual shower
14. Ventilation shaft
15. Controlled and safety valve exhausting surplus steam
16. Racks for GN containers
17. Inside light
18. Loading trolley (combi-steam ovens type 1221, 2011, 2021)
19. USB connector

Product plate of the combi-steam oven is located on the upper right side. A copy of the plate is located inside the device, on the left side.

The plate contains the following information: the manufacturer, technical data regarding the equipment, i.e. type and model, construction number, year when manufactured, important data regarding type of power supply, energy input, weight and protection from water.

The label also includes  and  marks, confirming that the equipment complies with all requirements of CSN, EN, IEC and government ordinances.



Product plate for combi-steamer RPE0611IA

5. Equipment characteristics

Retigo Vision is a universal device for preparation of dishes. It enables the user to prepare a complete menu. It is possible to carry out all kinds of thermal processing of food in the Retigo Vision combi-steam oven, such as roasting, frying, grilling, stewing, steaming, cooking at low temperatures, low-temperature overnight roasting/baking. One of the advantages is food-processing with low consumption of water and oil exclusive of smell transfer when processing two different dishes, preservation of vitamins and minerals, great power, water, place and time savings. Due to the option to control humidity in the cooking cabinet there are great savings in the weight of the food processed.

It is also possible to use the combi-steam oven as proofing compartment, to preserve and dry fruits or other technological processes. All such processes are programmable and can be carried out regardless of the personnel. Use of the temperature probe is another advantage, especially with high-temperature-sensitive foods (roast beef).

By using the equipment properly, you can save place and time, otherwise necessary for single-purpose devices for individual production processes.

Thermal processing of food takes place in the cooking cabinet where hot air is circulated evenly by the ventilation fan. The air can be moistened by generating steam. The humidity is controlled automatically according to set value and operation. During steam operation the humidity is set to 100%, in combined operation it can be varied.

All processes are automatically controlled by a microcomputer, inbuilt in the CPU of the combi-steam oven.

The cooking itself can take two different forms:

- The last option is the setting of all the parameters manually. Mostly experienced users will take advantage of this option and set the parameters of the cooking process exactly according to their requirements.
- Another option is to use pre-set programs or create own programs. 5 programs (recipes) can be entered in the combi-steam oven memory and each can contain up to 5 steps. Each step can include different parameters and different cooking mode. The advantage of such programs lies in the fact that they are carried out automatically and when keeping the same input conditions the same quality result can be reached every time.

Advantages

- Rational food preparation
- Preservation of vitamins and minerals, microelements and taste
- Weight-loss reduction
- Processing using minimum amount of water and oil
- No smell or odor transfer during concurrent food-processing
- Saving of energy, water, oil and time compared to common technologies
- Steam generation of a boiler with self-cleaning automatic mechanism, or with spraying technology (the water is led to the ventilator and then sprayed onto the heating devices).
- Hygienic cooking compartment
- Two-way ventilator rotation provides ideal evenness
- The equipment is controlled by a microcomputer with memory
- Perfect illumination of the inside of the cabinet – halogen light with automatic shut off after 2 minutes
- Automatic safety device with service diagnostic system
- Continuous temperature regulation of waste water in drain box (max. 60°C)
- Acoustic signal of end of cooking process
- Built-in shower for cleaning the inside of the combi-steam oven
- Panoramic door with double glass
- Core probe (*)
- HACCP data recording
- Possibility to analyze HACCP data on PC

(*) optional equipment

6. Control panel

The combi steamer is equipped with a touch screen panel. The individual functions are selected in a simple way – by touching the particular button of the desired food preparation mode or a desired item on the display.

6.1 Basic description of the control panel



Control panel of the Retigo Orange Vision

6.1.2 Functions of the panel control buttons



“Hot air” mode button

If pushed, the following technological process values are preset:

| | |
|----------------------|---------|
| Preparation time: | 30 min. |
| Chamber temperature: | 180 °C |
| Humidity: | 0 % |

Cooking process termination after the set time period.

Time values can be set between 1 min. – 23 hrs.
59 min.
Temperature values can be set between 30 – 300°C.



“Hot air with steam” mode button
(combination)

If pushed, the following technological process values are preset:

Preparation time: 30 min.
Chamber temperature: 160 °C
Humidity: 50 %

Cooking process termination after the set time period.

Time values can be set between 1 min. – 23 hrs.
59 min.
Temperature values can be set between 30 – 300°C.



“Steam” mode button

If pushed, the following technological process values are preset:

Preparation time: 30 min.
Chamber temperature: 99 °C
Humidity: 100 %

Cooking process termination after the set time period.

Time values can be set between 1 min. – 23 hrs.
59 min.
Temperature values can be set between 30 – 130°C.



“Magic” button

This button is used to select and set special functions (for example Semiautomatic cleaning, Info, Settings etc.) in order to achieve optimal use of the combi steamer.




“Start/Stop” button

This button starts and stops the cooking process.



“Arrows +/-” buttons

With this button you can increase or decrease the values of preset parameters of the cooking process, e.g., in the „**EXTRAS**“ menu .

6.2 Display icons functions



Basic display after start



“Setting time“

Enables manual time setting and also changing the time period of the cooking process, with a time span between 1 min. to 23hrs. 59 mins.



“Setting temperature“

Enables the user to manually set and adjust the cooking process temperature within the range allowed by the individual modes.



“Setting the programs“

Enables cooking programs selection and their adjustment.



“Recording of program/ steps“

Enables recording of set parameters of the program.



“Setting humidity“

Enables manual setting and adjusting of the cooking process humidity in the “Hot air with steam“ mode.



“Pre-heating/ cooling“

With this button you can select the cooking chamber preheating before the cooking process, or its cooling in case the temperature is too high.



Never use the hand shower for cooling of the cooking chamber if the temperature in the chamber is higher than 90 °C – the inside glass may break. Warranty cannot be applied to glass damaged in this manner. Always use **“Pre-heating/ cooling“** function.



“Manual moistening “

Enables manual moistening of the cooking chamber in the “Hot air“ or “Hot air with steam“ modes.



“Setting the core temperature“
(Optional accessory)

Enables setting the core temperature at which the cooking process terminates (30 – 110°C).



„Flap Valve“
(Optional accessory)

Enables to open or close the valve in case the humidity in the cooking chamber is too high and it needs to be ventilated.



„Extras“

Enables selection of special combi steamer functions.

7. Manual mode

We select this mode if we don't want to use the preset programs in "Program selection" . The choice to enter the cooking process technological parameters manually enables creative creation of own processes with the option to change the parameters even during the food preparation.

7.1 Basic manual settings

The manual setting of the individual technological processes of food preparation can be selected in four ways:

7.1.1 By pushing any mode selection button



Values TEMPERATURE and TIME will be preset to their default parameters.

a) "Hot air" mode



b) "Hot air with steam" mode



c) "Cooking in steam" mode



If the preset values meet the particular requirements for your food preparation, push



to launch the technological process. We can terminate the process with the same button anytime we wish.

7.1.2 Parameter setting to own desires

Same process as is described below applies to all three cooking modes.

1. By gently tapping the icon of the value you want to change (Time, Temperature, Humidity) you will cause the icon to flash

2. By pushing „Arrows +/-“



you can change the parameters according to your desires.

For example:

| | |
|-------------|--------------------|
| Mode | Hot air with Steam |
| Time | 2 hrs. 30 min. |
| Temperature | 145 °C |
| Humidity | 65 % |

1. Select the desired food preparation mode



2. Select the desired preparation time.



3. Select the desired temperature in the same way.





4. Select the desired humidity





Note: The humidity setting is not available in the “Hot air” and “Cooking in steam” modes.

If the set parameters meet our food preparation requirements, we push the button „START/STOP“ and start the technological process. We can terminate the process with the same button anytime we wish.

Note: During the cooking process time and temperature parameters will show on the display. You can check the temperature in the cooking chamber (or in the inserted probe) by pushing the Temperature (Probe) button . The remaining cooking time will be displayed upon pushing the Time button .

7.1.3 Control of the cooking process with the temperature probe (optional accessory)

This mode should be chosen, if we want to terminate the cooking process at a time when the temperature inside the food reaches a certain value. Setting this temperature is done in the same manner as with the cooking chamber temperature.

1. By gently tapping the Temperature icon you will make the icon flash .
2. Set the food preparation temperature
3. By gently tapping the Probe icon you will make the icon flash .




By pushing “Arrows +/-” you can change the parameters according to your desires.


Note: In case we need to adjust the cooking parameters of a process already in progress, we push the relevant button (Time, Temperature, Humidity, Probe temperature) and adjust the parameters according to our immediate needs. The cooking process will continue according to the newly set values.

7.1.4 Selection of the “Preheat / Cooling” option

This option should be selected in case we wish to insert the food in an already preheated cooking chamber. The combi steamer’s control system will automatically determine whether it is necessary to heat or cool the chamber to the required temperature and only after that will ask you to insert the food.

1. At first set the cooking parameters (see points 7.1.1 or 7.1.2 or 7.1.3).

2. Select the “Preheat/ Cool” function 

3. Push the button „START/STOP“ 

The combi steamer will start preheating the cooking chamber to a temperature higher by 25°C than the set temperature. If the temperature in the cooking chamber was higher than the set one, it will be lowered to a value 25% below the set temperature.

The combi steamer will inform you about the preheating/ cooling by displaying a sign and the actual cooking chamber temperature.



After reaching the correct temperature the combi steamer will ask you to insert your food by sounding a signal and displaying the following sign.




After inserting the containers with food and closing the door the automatic cooking process will commence according to the preset parameters.

7.2 Other functions of the manual settings

7.2.1 Termination of the manual control and return to the main menu

follows automatically after the end of the cooking process, either after passing of the preset time period or after reaching the set temperature when using the probe. The combi steamer will announce the end of the cooking process by a sound signal and a sign




The cooking process can also be terminated anytime by pushing the “Start/ Stop” button .

7.2.2 Manual increase of the cooking chamber’s humidity

If it is necessary to increase the cooking chamber’s humidity during the cooking process (for example when baking dough), push the “Manual moistening” button





After pushing this button the humidity in the cooking

chamber is increased by spraying water on the hot heating units. We will terminate the humidity increase process by pushing the same button again .

Note: The “Manual moistening” button is active only in the “Hot air” and “Hot air with steam” modes.

7.2.3 “Flap valve” choice
(optional accessory)

If it is necessary to decrease the cooking chamber humidity during the cooking process (for example when we want well-baked surface), push this button . This will open the ventilation valve and the excess steam will quickly dissipate. This function is active until the button is pushed again .

Notice: The “Flap valve” button is active only in the “Hot air” and “Hot air with steam” modes.

7.2.4 Mode switching while the program is running

It is possible to change the cooking mode even when the actual cooking process is already in progress. When holding the selection button




for at least three seconds, the cooking parameters will be reset to the new values without stopping the ongoing cooking process.

7.2.5 Cooking start at a specified time
(Delayed start)

The combi steamer’s selected program or a mode with preset parameters can be set to be launched at a time specified in advance.

Setup procedure:

1. Select the mode and the cooking parameters (see points 7.1.1 or 7.1.2 or 7.1.3) or select a program (see the chapter 8.).

2. Push and hold the “Time” button . The clock setup display will start flashing and the running message will ask you to set the clock..

3. Set the automatic start with the “Arrows +/-” buttons.

4. Push the “Time” button . The minute setup display will start flashing

5. Set the minutes for the automatic start with the “Arrows +/-” buttons.

6. Push the “Start/Stop” button. The display will show real time and the running text will show the delayed start time.

As soon as real time reaches the delayed starting time, automatic cooking will commence according to those parameters you set in advance.

You can leave this function by pushing the “Extras” button anytime during the automatic time setup.

Waiting for the automatic start can be interrupted by pushing the “Start/ Stop” button anytime.

Note: During the time the combi steamer is waiting for the automatic start it is possible to set a second automatic starting time with the same cooking parameters.

After finishing the first cooking the combi steamer will automatically set the second delayed start time and after comparing the set time with real time it will automatically start cooking according to the set parameters.

7.2.6 Setting of ventilator speed - 5 speeds
(optional unit option)

On Retigo Orange Vision convection ovens, optional equipment allows you to set 5 fan speeds. The fan speed can be set to the default value, for current operation or for individual programs. The standard speed set at the factory is 4.

You can display the fan’s current rotation speed by pressing the “Magic” button. For example, the display will show 4-5, which means the 4th speed out of 5.


You can change the speed using the arrows, set the desired speed and then press the “Magic” button again.

If you set the speed in this way when the appliance is at rest, that speed will be used as the default. It will be used every time the machine is turned on.

If you set the fan speed during cooking, that speed will be used only from that moment. After you press the “Start/Stop” button, the original speed setting will be used again.

You can also use the procedure described above to set the fan speed for individual programs/steps..

8. Programs

Select this mode in case you want to use the preset programs in the “Program selection” menu . Use of this function will enable you to preset and save the most often used cooking processes and their fast selection with the option to change the parameters even during food preparation.

The combi steamer will allow you to choose from 5 programs, which can each consist of 5 independent steps at the most. This selection can be extended to a maximum of 99 programs with 5 steps (*optional accessory*).

8.1 Program selection

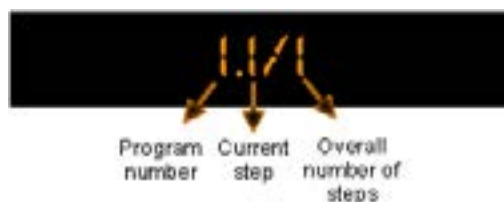
1. Push the “Program selection” button




2. Select the desired program with the arrows



The display “Program choice” will show information about the current program state:



3. Insert food to the cooking chamber.

Note: If the first step of the program contains the “Preheat/ Cooling” option, the icon  on the control panel will light up. In such case do not insert the food and go to step 4.

4. Push the “**Start/Stop**” button.

Note: If the first step of the program contains the “Preheat/ Cooling” option, wait first until this process terminates and do not insert the food until asked to do so.

You can also change the preset parameters in the same manner as described in the chapter 7., in section 7.1.2.

You will be informed about the current step of the program on the “Program selection” information display.

8.2 Creation of own programs

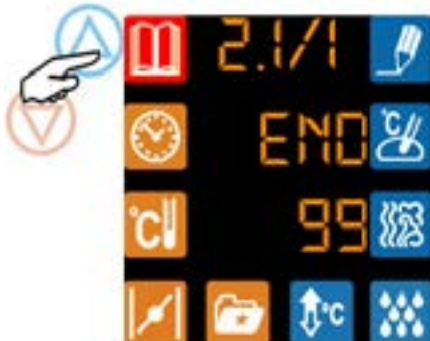
The combi steamer lets you create your own programs, save them, subsequently adjust and manage them in order to consistently achieve the same excellent quality in your final product.

Program creation:

1. Push the “**Program selection**” button 

2. With the help of the arrows select the number of the program you want to save your recipe in. The combi steamer will automatically preset the first program step.


Example: Creation of program Nr. 2:



If there have not been set any step in program nr. 2 yet, there is the „END“ sign in the „Time“ display.

3. Select the parameters “Mode”, “Temperature”, “Time”, “Humidity”, the cooking chamber „Preheating/ cooling“ or the „Flap valve“. Selected buttons start to light.



4. Push the “**Program/step recording**” button . The button will start flashing. By pushing the button again the first step will be recorded to the combi steamer’s memory and the second step of the program will be automatically preset for entry of the new parameters.


Notice: A step without any cooking parameters will show an “End” sign on the „Time“ display, which means the cooking process will be terminated once the program gets to this point. The end of the program will be announced by a sound signal. It means that if you want to have the program just with three steps set the time in the fourth step on „END“ sign. This sign is appeared between the time 0.01 and 23.59.

5. For creation of other steps follow the same instructions as in points 1 through 4.


6. If your Retigo Orange Vision has a multi-speed fan function, you can set this speed for each program step. When programming a step by pressing the “Magic” button, select the fan speed for the specific step and then press “Magic” again.

8.3 Checking the created programs

The setting of the individual programs can be very easily checked. The displayed steps can be adjusted to fit the immediate cooking needs.



1. Push the “**Program selection**” button 


The display will show the current program step. This set up can be accepted or adjusted by entering new parameters as in the article 8.2, point 3.

2. Push the “**Program/ Step recording**” button  twice. The display will show the next step. If the parameters of the previous step had been changed, the new setting of the previous step would be recorded.

By repeating procedure 2) you can review all the steps of the selected program. If the “Time” display shows the sign “End”, it means that the combi steamer terminated the program after the previous step.




8.4 Canceling the created program

1. Select the program to be canceled. (see section 8.1).
2. Push the “Time” button. .
3. With the help of the “Arrows +/-“ set the “End” value on the display.
4. Push the “Program/Step recording” button  twice. The selected program will be canceled.

Return to manual setting of the parameters can be done by pushing the “Program selection” button . The combi steamer will switch to the manual setting of the cooking parameters.

9. “Extras” menu

The “Extras” menu  contains special offers, which will allow you simple use of other combi steamer functions. A detailed breakdown of the menu „Extras“ can be found at the end of this manual. To work in this menu, use the main buttons:

- „Extras“  - return to level up
- „Magic“  - confirm the selection and setting
- „Arrows +/-“  - browsing the menu or change the values +/-.

In the Extras menu is:

1. Cleaning
2. Standby
3. Cooling
4. Permanent lighting
5. Info
6. User Setting
7. Boiler emptying
8. Service

9.1 Using the „Extras“

To select this feature, press the „Extras“. The first menu item from this menu appears.



Use the „Arrows + / -“ you can choose other features. Confirm the selected feature by clicking on „Magic“ button.

9.1.1 „1 Cleaning“

Select this function if you want to clean combi steamer by using the Cleaning System (see ch. „Cleaning“).

9.1.2 „2 Standby“

If you confirm this option, the combi steamer goes to the „sleep“-Standby mode. This state is indicated by a blinking button . Energy consumption is minimal. You can switch to normal mode by holding „Start / Stop“.

9.1.3 „3 Cooling“

Using this function is suitable when it is necessary to cool the combi steamer after working at high temperatures, followed by work at much lower temperatures (e.g. „Steam“ - cooked vegetables). During cooling you will stay informed about the current temperature in the cooking chamber. Cooling can be interrupted at any time by clicking „Start/Stop“.



Never use the hand shower for cooling the cooking chamber if the temperature is higher than 90 °C in the chamber – the inside glass may be destroyed. Warranty cannot be applied to glass damaged in this manner.

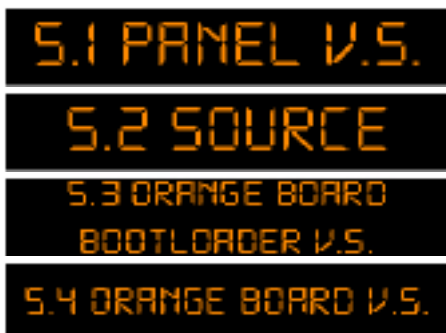
9.1.4 „4 Permanent lighting“

If you need light in cooking chamber remained constantly on, select value „Yes“ on the „Time“ display by clicking on „Magic“ button.

To return to automatic switching off lights mode, select the value „No“.

9.1.5 „5 Info“

This function will display the software version being currently used. The running text displays information concerning the controlling unit and the „Time“ display will show the number of the used version. With the help of the arrows you can display individual control units:



9.1.6 „6 User settings“

You can set:



Pressing the button „Magic“ to select the desired parameter you wish to set.

9.1.6.1 Setting time

Here you have the option to set time. Furthermore, after entering the PIN, you can set the year and date.

a) Setting the time

When choosing a set time, the current time will start to flash. Use the arrow keys to set hours. Jump to minutes using the „Magic“. Confirm the time by pushing the „Magic“ button.

The request for PIN code will start to flash when setting the current date. If you do not have your PIN or do not want to set the year or date, press the „Magic“ button again. You will be back in the menu „6.1 Setting the time“.

b) Setting the year and date

If you have a PIN and you want to change the year and date, insert this code as follows:


Use the arrows to set the value of PIN numbers. For move one position to the right press the „Manual moistening“ button and one position to the left press „Flap valve“ button .

The PIN code confirm by „Magic“ button.

Now use the arrows to set the year and after the

confirmation by „Magic“ button use arrows to set month and confirm again. Set the date in the same way as the month.

Press the „Magic“ button to confirm your settings and return to the menu „6.1 Setting the time“.

If you want leave any settings without saving, press the „Extras“  button.

9.1.6.2 „Lock programs“

If you want to prevent other people from overwriting your programs, select this option by using the “Magic” button.

Set the PIN in the same way as you did in „Setting the Year and date“ and set the value to “Yes” on the time display by using the available arrows.

To allow programming again, choose the value “No”.

9.1.6.3 Sounds

Here you can adjust the sound volume and type of the sound.

You can work with sounds for end of cooking process, preheating, errors and keyboard.


a) Volume

Choosing „6.3.1 Volume“ by „Magic“ button, use the arrows to set the volume level from 0 to 100

Confirm your choice by pushing the „Magic“ button.

b) Sounds choice

Choosing „6.3.2 Sounds choice“ by „Magic“ button, use arrows to choose item you want to change the sound. Press „Magic“ button and choose the sound you want by using arrows. Confirm by pressing „Magic“ button.

To interrupt the setup sounds press „Extras“ .

9.1.6.4 Language

Here you can change the language.

Choose this choice by the „Magic“ button and choose your language by „Arrows“. Then confirm your choice by „Magic“ button.

9.1.6.5 USB

You will be able to see the following this selection only if you have a USB flash disc connected to your combi steamer.

a) Combi steamer to USB flash disc

This selection allows download from the combi steamer to the flash disc.

Programs – you can download all programs that are set up in your combi steamer. These programs can be subsequently edited on a PC using the Vision Combi Software, which can be downloaded from the RETIGO web pages.

HACCP – the HACCP list is downloaded in the haccp.txt format.

List of errors – this file (ErrorReport.txt) shows all software errors recorded by your combi steamer.

List of Logs – this file lists all software upgrades (update.log), software errors (SwErrorLog.txt), electric supply record and program start and termination record (Log.txt).

Download will start after you push the “Magic” button. To make your selection, use the arrows.

For displaying and printing the reports use any text editor such as Word or WordPad, e.g.

All downloaded files will be automatically stored on your USB flash disc in the Orange directory. In case of the Events list, a special LOG folder will be created and the three above mentioned files will be stored in it.

b) USB to combi steamer

Programs – this selection allows you to load programs to the combi steamer, which you created or modified in your PC using the Vision Combi software.

The program files must be in the “*.orp” format. Download will start after you push the “Magic” button.

9.1.6.6 Boiler descaling

(valid for boiler combi steamers only)

Use of this function is designated for authorized service personnel only.



If the descaling program is launched, it must always be completed. It cannot be interrupted, not even by turning the combi steamer on and off.

Note: This offer can not be seen if the machine is configured as an injection.

9.1.7 „7 Boiler emptying“

(valid for boiler combi steamers only)

Confirmation of this function will cause an automatic draining of the boiler. This function is used in case you don't want water to stay in the boiler for a prolonged period of time (for example during a shut down). The boiler will be automatically filled after the combi steamer is reconnected to electricity or if you select one of the steam modes and push the "Start" button.

Note: *This offer can not be seen if the machine is configured as an injection.*

9.1.8 „8 Service“

Use of this function is designated for authorized service personnel only.

10. Gas combi steamers

10.1 Ignition of gas burner

Dot behind the temperature figure indicates that a gas burner is in operation. If the dot is lighting, the burner is ignited and active.



In case that the gas burner is in operation, and the flame goes out or the flame does not even light (dot is not visible) for some reason, you hear the audio signal and you should see the message



In this case, press anywhere on the screen. This will signal that the operator is familiar with this situation and will be a new attempt to ignite the gas.

The most common case of this situation is closed main gas valve. However, if the gas supply is open and reporting about no ignition is recurring, call a professional service.

10.2 SAFETY INSTRUCTIONS for gas combi steamer service



It is strongly recommended that the gas combi steamer connection to electricity, gas, operation activation, adjustments and all the service

actions could be provided exclusively by a service engineer. The service engineer is obligated to make you acquainted with activating the gas combi steamer and its service, maintenance and make you aware of improper operations. These actions include particularly any interference with the appliance under its covering except the water filling through the hydraulic unit.

INSTRUCTION

- The gas combi steamer must be installed only in accordance with generally accepted government regulations and standards.
- In compliance with generally applicable legislation and standards, the operator is obligated to ensure proper operation activation and after that, at least once a year, gas appliance operation inspection by the service engineer.



Gas odor procedure

- close the gas inlet
- shut down the combi steamer
- open the windows
- extinguish open fire
- do not handle electric switches and appliances
- call Emergency service



Flue gases odor procedure

- shut down the combi steamer
- open the windows
- do not start the gas combi steamer and contact the service engineer



Heating up procedure

- close the gas inlet
- shut down the combi steamer
- disconnect electric energy supply
- do not start the gas combi steamer and contact the service engineer



Procedure in case of fire

- close the gas inlet
- shut down the combi steamer
- disconnect electric energy supply

- extinguish using the powder fire-extinguisher or snow fire-extinguisher (in case of propan only the snow fire-extinguisher)
- do not start the gas combi steamer and contact the service engineer



Protection against electrical shock

It is forbidden to connect the gas combi steamer to the mains through the extension cord or an adaptor. Any manipulation under the gas combi steamer covering should be made only after disconnection from electric grid. Only the service engineer should work on the electrical parts of the gas combi steamer.



How to avoid risk of fire

Do not store explosive and combustible goods close to the gas combi steamer, which could produce environment with potentially explosive atmospheres of flammable gases and vapors.



Stack control


If the combi steamer is of type B, regular service, maintenance and stack sweeping must be carried out at least once a year (Czech Norm - ČSN EN 73 4201/2008), if the relevant national regulations do not set shorter interval (e.g., still valid regulation Nr. 111/1981 Coll., which sets six-month interval).



Reverse thrust safety

If the combi steamer is of type B₁₃, it features the reverse thrust safety, which during the reverse thrust causes error Err 97.2 - 'Wrong stack', shuts down gas and stops the cooking process.

11. Cleaning

Retigo Orange Vision Combi steamers keep clean through the Retigo Cleaning system. This features is available in the menu „Extras“. 

11.1 Semiautomatic cleaning (basic unit option)

Once you press the „Extras“ button you can select an option „1 Cleaning“ by the „Magic“ button.





Combi steamer will ask you if you are sure with this choice




Choose „Yes“ and confirm by „Magic“ button. The cleaning process starts.



„Programs“  display - see the combi steamers calls.

„Time“  display - you can see the remaining time to the end of the cleaning process.

„Temperature“  display - see the number of cleaning steps:

1.0 - Preparation of cooking chamber temperature for application of detergent.

2.0 - Application of the cleaning detergent - the combi steamer will ask you for application of detergent as soon as the temperature in cooking chamber is 60 °C. Use the **Retigo Manual Cleaner** only.

3.0 - Effect of cleaning detergent - this step takes several minutes. At first, the combi steamer allows the cleaner to work at the most optimal temperature and the next step is to run the steam system, which ensures adequate impact to impurities.

4.0 - Rinsing with hand shower - the combi steamer automatically prompts you to wash the cooking chamber. To do this, you can for example use the hand shower if available.

11.2 Automatic cleaning (optional unit option)

RETIGO Orange Vision combi-steamers are alternatively fitted with Automatic cleaning system **RETIGO ACTIVE CLEANING**. Regular use of the automatic cleaning system saves your time and also significantly helps to prolong the lifecycle of the equipment.

All the activities devoted to cleaning the combi-steam oven will be limited to:

- choice of appropriate cleaning program according to the degree of contamination
- use of cleaning agent
- start of the cleaning program


11.2.1 Automatic cleaning powder
“RETIGO Active Cleaner”

It is necessary to use the “**RETIGO Active Cleaner**” as a cleaning powder. “**RETIGO Active Cleaner**” is packed as a bucket which contains 40 bags with 100 g of cleaning powder.



The cover protects the cleaning powder from dampness; however store it in places without the presence of water and high humidity. Apply the powder when opened, never leave it open, especially in a damp place and without supervision.

11.2.2 Using the “Cleaning” programs


The automatic cleaning of the combi-steamers can be started by pressing “**Extras**” button .

Once you press the „Extras“ button you can select an option „1 Cleaning“ by the „Magic“ button.



Then the combi-steamer offers five cleaning programs.

- 1.1 Rinsing
- 1.2 Basic cleaning
- 1.3 Daily cleaning
- 1.4 Extra cleaning
- 1.5 Semiautomatic cleaning - see 11.1
- 1.6 Cooking chamber descaling

Change the individual programs by pressing „**Arrows**“ .

Use individual programs according to the contamination of the cooking chamber.

| Program selection | Description | Cleaning powder | Duration* |
|-------------------------------|--|---|-----------|
| 1.1 Rinsing | Cleaning the cooking cabinet with lukewarm water without using cleaning agents | No | 16 min. |
| 1.2 Basic cleaning | Cleaning of light contamination without burnt grease | Yes 1 piece | 62 min. |
| 1.3 Daily cleaning | Cleaning of medium contamination after roasting, grilling at higher temperatures | Yes 1 piece | 83 min. |
| 1.4 Extra cleaning | Cleaning of strong contamination, very burnt grease, after roasting and grilling, after several using of combi-steamer | Yes 2 pieces | 110 min. |
| 1.5 Manual cleaning | Manual Cleaning is used when the automatic cleaning is not using or not available | RETIGO Manual cleaner Yes - according to dirty situation | 68 min. |
| 1.6 Cooking chamber descaling | Program is used to remove water scale deposits in the cooking chamber | Active descaler Yes 2 pieces | 62 min. |

*- duration of washing process is approximate only and may differ according to the size of a combi steamer

The combi oven will ask you if you are sure with this program.



Choose „Yes“ by „Arrows“ and confirm by „Magic“ button. The cleaning process starts.

Combi steamer starts checking the temperature in the cooking cabinet. Should the temperature exceed 80°C, it starts the process of cooling the cooking cabinet.

Should the temperature not exceed 80°C or the cooling has finished, the combi-steam oven will invite you to apply the cleaning agent.



When manipulating with the cleaning powder, follow all the above stated directions of working with chemicals!

To apply the cleaning agent proceed in the following manner:


- cut the edge of the bag with powder on the marked place
- pour the content of the bag onto the drain cover in the bottom of the cooking chamber.





- close the combi-steam oven door.

The selected program starts automatically and the screen will inform you about the actual position of the program and the remaining cleaning time.



„Programs“  display - see the combi steamers calls.

„Time“  display - you can see the remaining time to the end of the cleaning process.

„Temperature“  display - the number in this row is useful for a service specialist only.

The end of the cleaning process will be announced by a sound together with announcement of end of cleaning process. The combi-steam oven is now ready to be used again.


11.2.3 Cooking chamber descaling

Descaling is recommended when there are visible lime scale deposits in the cooking chamber (a white layer of water scale), this depends on water hardness.

To perform descaling on the RETIGO Orange Vision combi steamer it is necessary to use a special agent called Active descaler. The descaler is applied in the same way as the RETIGO Active cleaner.

The standard package size for the Active descaler is a plastic bucket containing 25 bags weighing 100 grams each. One bag of this agent is included with a new steam combi oven.

11.2.4 Cancellation of running cleaning process before time

You can cancel the cleaning process early by pressing the „Extras“  button. You will be asked if you are sure. If yes, the process stops and the rinsing program starts for aprox. 16 min. The cleaning is definitely off after that. If you do not confirm the cancellation, the process will continue where you stopped it.

Important warnings:

- In case you use other cleaning agent than **“Retigo Active Cleaner”** (Retigo Manual Cleaner, Retigo descaler) the company Retigo accepts no responsibility for any consequent damage and such damage is excluded from the warranty.
- Keep the cleaning agents away from the reach of children.
- When manipulating with the cleaning agent observe all safety regulations and regulations of work with chemicals, especially use protective wear (gloves and goggles)
- Follow instructions written on the cover of the cleaning agent.
- Under no circumstances may the cleaning agent come in contact with skin, eyes or mouth.
- Never open the combi-steam oven door when the cleaning program is running – danger of being stained by the cleaning chemical.
- Take out all the GN containers before the cleaning.
- Follow the instructions shown on the display.
- Do not leave the cleaning agent packaging inside the cooking cabinet.
- Never apply the cleaning agent onto hot surface of the combi-steam oven – irreversible damage to the surface may occur. Such damage is excluded from the warranty.
- In case of insufficient cleaning of the equipment, during common use, accumulated grease in the cooking cabinet may ignite.



Check the cooking cabinet after the cleaning process has finished. Thoroughly rinse out eventual remaining cleaning agent by the

manual shower or by water.



If you are not going to use the combi-steam oven after cleaning, we recommend you leave the door open (e.g. overnight)



Dispose of the cleaning agent packaging in a usual way – take them to places designed for the collection of plastic packaging.



Never leave used packaging lying around or freely accessible.

12. Maintenance

12.1 General instructions

The combi-steam oven does not require any special maintenance, however it is necessary to keep it clean and remove the remains of old grease and food

Daily rinsing out of the interior of the appliance and the compliance with the maintenance instructions will substantially increase the life cycle of the device and guarantee it faultless functioning.

Values preset by the manufacturer or assigned service technician must not be altered by the user.



When opening the door, especially during steam operation, always stand in such place where the hot steam escaping from the open door cannot scald you. Open the door slightly at first, letting the hot steam out, then open the door all the way!



Do not spray water from the shower onto the glass of the door or lights unless the temperature is lower than 90°C. The glass could break!



Before every starting of the device please ensure that the water supply is open. Close the water supply after finishing operation of the device!

12.2 Daily cleaning (maintenance)

At first follow way that is described in chapter 10. „Cleaning“.

- After the Semiautomatic or automatic cleaning program ends, switch off the main switch of the power supply and thoroughly rinse out the cooking cabinet using the manual shower if available.
- Also spray the rear part of the ventilation fan behind the inner wall through the suction opening and the openings in the sides of the inner wall.
- For the duration of several seconds direct the manual shower into the drain and rinse out the waste.
- Using a cleaning agent – wash the door seal
- If the door seal is very dirty or greasy, wash it or,

if necessary, remove it without using any tools (start in the corners) and wash it in water and cleaning agent.



- Put the dry seal back in (start again in the corners) without using any tools.
- After cleaning, leave the door of the device ajar so that the cooking cabinet can be aired out. By doing so you can pro-long the lifecycle of the door seal.
- When cleaning the device use only cleaning agents recommended by the manufacturer (Retigo Manual cleaner, PURON K, and Retigo Active cleaning). Refrain from using abrasive agents! Do not use mechanical cleaning means for cleaning the surfaces (wire scrubbers, etc.) Only through daily cleaning of the cooking cabinet a long lifecycle and quality of food processing can be ensured.
- Under no circumstances can the temperature exceed 70°C when cleaning the device using a cleaning agent. At higher temperatures the cleaning agent can burn onto the surface of the cooking cabinet and leave rust like stains. The warranty does not cover such damage.
- When working with cleaning agents (e.g. Retigo Manual cleaner or PUREX K) be very cautious and always follow the instructions and recommendations of the manufacturer of the cleaning agent. Thus you will avoid damage to your health!
- Always thoroughly rinse the inside of the cooking cabinet with the manual shower after semiautomatic cleaning – to wash off the cleaning agents. Failing to do so may result in

damage to the surface of the cooking cabinet and its discoloration during following use at high temperatures. Such damage is not covered by the warranty.

- Never clean the combi-steam oven using acids, or do not leave them in their vicinity – danger of damage to the surface.
- Never use cleaning agents on sand or coarse-grained basis.
- Never use mechanical objects to clean the combi-steam oven (wire wools, scrapers, knives)



Always use protective wear and recommended working attire (gloves, goggles, mask) when cleaning the combi-steam oven! You are protecting your health!



When the combi-steam oven is not cleaned often enough—left over grease builds up on the cooking cabinet walls—it can ignite at high temperatures. Such damage is excluded from warranty!

12.3 Monthly cleaning (maintenance)

Monthly cleaning is similar to the chapter “Daily cleaning”. In addition to the process described there the rear part of the ventilator is thoroughly cleaned and decalcified.

Combi-steamer cleaning procedure:

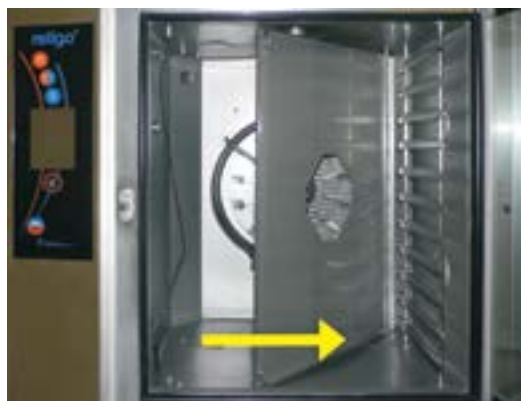
- Carry out semiautomatic cleaning as described in chapter “Daily cleaning”.
- Take out the left rack (it is necessary to press in upward direction and thus release it from the lower bolts, then the rack can be released from the upper bolts and extracted)



- Release the latches holding the front wall in front of the ventilator (use a coin to loosen it).



- By pulling the left side open the inner wall



- Continue in the same manner as in chapter „Daily cleaning“ (maintenance) only in addition to that spray a special cleanser (Retigo Manual Cleaner) onto the rear of the cooking cabinet, ventilator, water sprinkler (the pipe in the center of the ventilator into which the feed in pipe leads) and the heating elements..

12.4 Quarterly cleaning (maintenance)

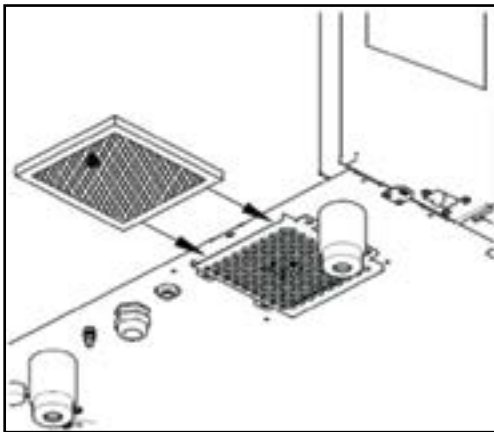
Quarterly cleaning is similar to the chapter “Monthly cleaning”. In addition to the process described there the air filter is cleaned.

The equipment is designed for IPX5 environment (spraying water resistant). For this reason it includes an auxiliary ventilator for cooling the inside space where the electricity is connected and the electronic controls are. The cooling air is sucked in through an air filter which is located at the bottom under the control panel and it is exhausted through an opening in the back of the device. For effective cooling it is necessary to clean the air filter every three months. In case of heavy soiling clean it earlier.

The air filter cleaning procedure:

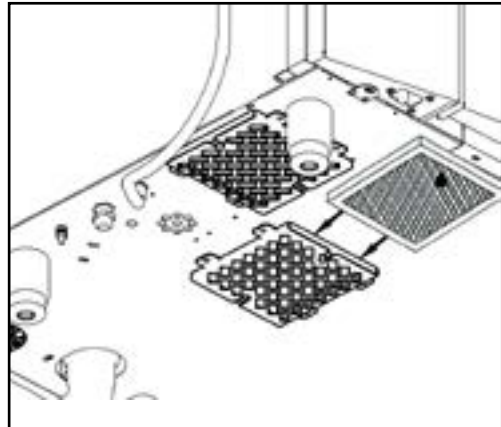
Electric combi steamers:

- The air filter is located on the bottom left part of the combi-steam oven.
- Simply take out the filter and clean it in warm soap water.
- After that insert it back.



Gas combi steamers:

Proceed in the same manner as electric combi steamers during cleaning of the second filter for air uptake in gas combi steamers.



Regular air filter cleaning and following the maintenance instructions helps to significantly prolong the lifecycle of the device and guarantees its trouble-free operation.

12.5 Annual cleaning (maintenance)

Annual cleaning is similar to the chapter “Quarterly cleaning”. Also it is necessary:

- To check the installation and equipment Retigo s. r. o. recommends to carrying out this procedure only through an authorized service.
- Only expert installation and compliance with the maintenance instructions increases the lifecycle of the device and guarantees its faultless operation.
- After year’s operation an authorized service should check the installation and the device as in table „Check list“.

CHECK LIST

| | |
|----|--|
| 1 | Following of the enclosed installation instructions |
| 2 | Leveling the device into a horizontal plane position |
| 3 | Adjustment of the door |
| 4 | Connection of appliance to cold water |
| 5 | Setting of pressure of inflow water to 300 – 500 kPa |
| 6 | Complying the inclination, min. length and diameter of disposal pipe |
| 7 | Minimum distance of 50 cm from additional heat sources |
| 8 | Minimum distance of 5 cm from other terminal surfaces |
| 9 | Room for the free air flow at least 50 cm above the device |
| 10 | Sufficient working area for operation and maintenance |
| 11 | Water softener if the water hardness exceeds 10_N |
| 12 | Electric fuse protection of the device |
| 13 | Compliance with fire regulations |
| 14 | Electric fuse protection of the device |
| 15 | Call customer's attention to the conditions for cleaning and maintenance of the device |
| 16 | Call customer's attention to the principles of the boiler decalcifying |






- For the whole duration of operation the device must undergo regular checks, tests and reVisions as obliged ČÚBP no. 48/1982 Codex.
- The warranty does not cover damage cause by inexpert cleaning and maintenance.
- The user of the device may not alter the values preset by the manufacturer or assigned service technician.
- Only through regular checks and cleaning of the device you can avoid excessive wear and tear to the device.







13. Lifecycle of Retigo combi steamers

The lifecycle of the device is 10 years providing the following conditions are met:

- Regular preventive service inspections every 12 months of operation.
- Such inspection must be carried out by service technicians of Retigo or by service technicians of Retigo authorized business.
- The customer is obliged to produce a record of such service interference.
- Strict compliance with operation instructions according to the operation manual.
- Daily maintenance and cleaning of the combi-oven using cleaning agents recommended by Retigo (Retigo Manual Cleaner, PURON K).
- In case of combi-ovens with automatic cleaning it is necessary to use exclusively cleaning agents Retigo Active Cleaner.
- Training of operating personnel by Retigo expert chef. It must be recorded in the service documentation or a copy of training record of the personnel.
- In case of change of operating personnel additional training must be carried out.

14. Error code list

| Error | What happend | What to do |
|--------|--|--|
| Err 10 | The water reaches the max level but does not reach the min level in two minutes.. | Error message can be cancelled by pressing  button. Combi oven can be used in „Hot air“ only. Please call your service company. |
| Err 11 | Preheating of a boiler took longer then 6 min. | Error message can be cancelled by pressing  button. Combi oven can be used in „Hot air“ only. Please call your service company. |
| Err 12 | When filling the boiler, the max water level is not reached in 2 minutes. | Error message can be cancelled by pressing  button. Combi oven can be used in „Hot air“ only. Please call your service company. |
| Err 13 | When filling the boiler, the min water level is not reached in 2 minutes. | Check water supply line (open valve) Error message can be cancelled by pressing  button. Combi oven can be used in „Hot air“ only. Please call your service company |
| Err 14 | One phase of a power distribution is missing | Please call your service company. |
| Err 15 | F2 motor thermal overload protection failure. Indication of motor overheating above a set limit. | Please call your service company. |
| Err 16 | Preheating of a boiler took longer then 7 min. | Error message can be cancelled by pressing  button. Combi oven can be used in „Hot air“ only. Please call your service company. |
| Err 17 | When emptying the boiler, the water level did not decrease under the min level in 2min. | Error message can be cancelled by pressing  button. Combi oven can be used in „Hot air“ only. Please call your service company. |
| Err 18 | When emptying the boiler, the water level did not decrease under the max level in 2min. | Check the drain Error message can be cancelled by pressing  button. Combi oven can be used in „Hot air“ only. Please call your service company. |
| Err 26 | Flap valve motor is not blocked or switch is still closed. | Error message can be cancelled by pressing  button. Combi oven can be used without „Flap valve“ function. |
| Err 27 | Flap valve motor is not blocked or switch is still opened. | Error message can be cancelled by pressing  button. Combi oven can be used without „Flap valve“ function. |
| Err 28 | Flap valve switch failure | Error message can be cancelled by pressing  button. Combi oven can be used without „Flap valve“ function. |
| Err 29 | Flap valve motor failure. | Error message can be cancelled by pressing  button. Combi oven can be used without „Flap valve“ function. |

| Error | What happend | What to do |
|------------------|---|--|
| Err 30 | Waste steam temperature sensor failure | Valid for boiler combi steamers only! Error message can be cancelled by pressing  button.. Combi oven can be used temporarily in all cooking modes. Please call your service company. |
| Err 31 | Drain temperature sensor failure. | Error message can be cancelled by pressing  button.. Combi oven can be used temporarily in all cooking modes. Please call your service company. |
| Err 32 | Boiler temperature sensor failure. | Error message can be cancelled by pressing  button.. Combi oven can be used temporarily in all cooking modes. Please call your service company. |
| Err 33 | Cooking cabinet temperature sensor 2 failure – the lower one in 1221, 2011,2021 | Error message can be cancelled by pressing  button.. Combi oven can be used temporarily in all cooking modes. Please call your service company. |
| Err 34 | Core probe failure – core probe 1 | Error message can be cancelled by pressing  button.. Combi oven can be used temporarily in all cooking modes. Not possible to use Core probe 1 function. Please call your service company. |
| Err 35 | Cooking cabinet temperature sensor 1 failure – the upper one in 1221, 2011, 2021 | Combi oven is blocked in all cooking modes of 623, 611, 1011 types. It is possible to use by 1221, 2011, 2021 types if there is not Er 33 as well. Please call your service company. |
| Err 36 | Core probe failure – core probe 2 | Error message can be cancelled by pressing  button.. Combi oven can be used temporarily in all cooking modes. Not possible to use Core probe 2 function. Please call your service company. |
| Err 40 | Cooking cabinet thermal fuse (S1, S2) or boiler thermal fuse (S3) triggered – overheating protection. | Please call your service company. |
| Err 41 | Too high source temperature | Please call your service company. |
| Err 41 | Too high boiler temperature | Please call your service company. |
| Err 60-79 | Electronic board failure | Please call your service company. |
| Err 80-90 | Frequency converter failure | Please call your service company. |
| Err 91 | Motor is not connected | Please call your service company. |
| Err 95 | Incorrect revolutions of the blower | If the problem persist, call professional service |
| Err 96 | Gas has not ignited | Check whether gas supply is on and repeat the ignition process |
| Err 97 | Bad flue exhaust (only in appliances of the B ₁₃ type) | Backdraft – turn off low pressure ventilation |

15. Structure of the Orange menu

15.1 „EXTRAS“

- 1 CLEANING
- 2 Standby
- 3 COOLING
- 4 PERMANENT LIGHT YES/NO
- 5 INFO
 - 5.1 PANEL SW
 - 5.2 SOURCE BOARD SW
 - 5.3 BOARD ORANGE BOOTLOADER SW
 - 5.4 BOARD ORANGE SW
- 6 USER SETTING
 - 6.1 TIME SETTING
 - 6.2 LOCK PROGRAMING
 - 6.3 SOUNDS 6.3.1 Sounds volume
 - 6.4 LANGUAGE
 - 6.5 USB
 - 6.6 DESCALING Are you sure? YES/NO
- 7 BOILER EMPTING
- 8 SERVICE*

* *Detail information on the next page*



15.2 „8 SERVIS“

| | | | | |
|------|-----------------------|-------|-------------------------------------|------------------------------|
| 8.1 | CONFIGURATION | 8.1.1 | OVEN SIZE | |
| | | 8.1.2 | BOILER | YES = boiler / NO= injection |
| | | 8.1.3 | GAS | YES=gas / NO=electric |
| | | 8.1.4 | FIRST CORE PROBE | YES/NO |
| | | 8.1.5 | FLAP VALVE | YES/NO |
| | | 8.1.6 | FREQUENCY CONVERTOR | YES/NO |
| | | 8.1.7 | SINGLE PHASE DEVICE | YES/NO |
| | | 8.1.8 | SERIAL NUMBER | |
| | | 8.1.9 | PROGRAMS NUMBER | |
| 8.2 | DIAGNOSTIC* | 8.2.1 | RELAYS | |
| | | 8.2.2 | SWITCHES | |
| | | 8.2.3 | LEVEL SENSORS | |
| | | 8.2.4 | TEMPERATURE SENSORS | |
| | | 8.2.5 | GAS DIAGNOSTIC | |
| 8.3 | ERROR LIST | | | |
| 8.4 | RUNNING HOURS | | | |
| | | 8.4.1 | RUNNING TIME | |
| | | 8.4.3 | RUNNING TIME BOILER | |
| 8.5 | SETTING | | | |
| | | 8.5.1 | DEFAULT VALUES | |
| | | 8.5.2 | SUMMER TIME | |
| | | 8.5.3 | PROGRAMS LOCK | |
| | | 8.5.6 | STEPS NUMBER | |
| 8.6 | VARIABLES RESETTING | | | |
| | | 8.6.1 | ERRORS RESET | |
| | | 8.6.2 | HACCP DATA RESET | |
| | | 8.6.3 | PROGRAMS RESET | |
| | | 8.6.4 | LOG FILE RESET | |
| | | 8.6.5 | RUNNING TIME RESET | |
| | | 8.6.6 | RUNNING TIME BOILER RESET | |
| | | 8.6.7 | RUNNING TIME BOILER DESCILING RESET | |
| 8.7 | SHOW | | | YES/NO |
| 8.8 | TOUCH CALIBRATION | | | |
| 8.9 | TEST TOUCH SCREEN | | | |
| 8.10 | SOURCE PROGRAM UPLOAD | | | ARE YOU SURE? YES / NO |

* *Detail information on the next page*

15.3 „8.2 DIAGNOSTIC“

8.2.1 RELAYS

- 1.1.1 Main contactor
- 1.1.2 Cooling fan
- 1.1.3 Drain cooling
- 1.1.4 Light
- 1.1.5 Shower
- 1.1.6 Heating 1
- 1.1.7 Heating 2
- 1.1.8 Heating 3
- 1.1.9 Heating 4
- 1.1.10 Boiler 1
- 1.1.11 Boiler 2
- 1.1.12 Motor 1
- 1.1.13 Motor 2
- 1.1.14 Flap valve
- 1.1.15 Injection
- 1.1.16 Forsage injection
- 1.1.17 Boiler emptying pump
- 1.1.18 Boiler filling
- 1.1.19 Cleaning solenoid valve
- 1.1.20 Cleaning pump
- 1.1.21 Drain pump

8.2.2 SWITCHES

- 1.1 SW. motor
- 1.2 SW. flap
- 1.3 SW. door
- 1.4 SW. gas
- 1.5 Phases
- 1.6 Safety thermostat
- 1.7 All switches

8.2.3 LEVEL SENSORS

- 1.1 Level 1
- 1.2 Level 2
- 1.3 Both levels

8.2.4 TEMP. SENSORS

- 1.1 Cooking chamber 1
- 1.2 Cooking chamber 2
- 1.3 First core probe 1
- 1.4 First core probe 2
- 1.5 First core probe 3
- 1.6 First core probe 4
- 1.7 Second core probe 1
- 1.8 Second core probe 2
- 1.9 Second core probe 3
- 1.10 Second core probe 4
- 1.11 Boiler
- 1.12 Steam
- 1.13 Drain
- 1.14 Source

8.2.5 GAS DIAGNOSTIC

- 1.1 Low speed of blower
- 1.2 Full speed of blower
- 1.3 First speed of blower

Notes

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