Quick Guide to Operation and Maintenance

evolution MAX



⚠ READ THESE INSTRUCTIONS BEFORE USE

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1 Introduction

1.1 About this manual

This quick guide is intended for the **Evolution MAX** combi oven.

It serves as an overview of safe operation, basic functions, controls, and maintenance during everyday operation of the combi oven.

This manual assumes that the combi oven has been installed and commissioned by qualified personnel of the manufacturer, supplier, or operator.
It also assumes that the operating personnel have been trained and are familiar with the basic operation of the combi oven.

1.2 Intended use

The Retigo Evolution MAX combi oven is a universal appliance designed for professional gastronomic operations.

It is intended for thermal processing of food, such as baking, roasting, grilling, stewing, steaming, low-temperature cooking, and overnight cooking, including preparation of complete meals.

The appliance operates in manual or automatic mode according to selected programs.

Use the combi oven only for thermal food preparation using steam, hot air, or a combination of both.
Insert food only in gastronorm containers, trays, or accessories recommended by the manufacturer.
Use only containers made of stainless steel, ceramic, heat-resistant plastic, or enamelled steel.

1.3 Improper use

Improper activities

- Do not use the combi oven for purposes other than food preparation, such as heating or storing objects.
- Do not use damaged or unapproved accessories.
- Do not use accessories that do not comply with the manufacturer's technical requirements. This may result in equipment damage or injury.

Failure to follow personal safety requirements

- Do not operate the appliance without personal protective equipment (see chapter 2.6 Protective Equipment).

Untrained or unqualified operators

- The combi oven may only be operated by trained or appropriately qualified personnel.

Insufficient maintenance

- Do not operate the combi oven without regular cleaning, maintenance, and inspection. Failure to do so may result in malfunction or dangerous situations.

Prohibited foods, objects, and materials

- Do not use food stored in sealed containers or packaging.
- Do not place objects or materials with a flash point below 260 °C into the cooking chamber, such as oils, fats, cloths, or rags.
- Do not use dry powders or granulated materials.

2 Safe operation

The purpose of this chapter is to provide operators with the basic rules for safe operation of the combi oven and its accessories.

Operating the combi oven requires attention, caution, and sound judgment. Although the combi oven complies with applicable safety standards, the operator is always responsible for safe operation. Failure to follow these instructions may result in injury, damage to the combi oven, or environmental damage.

2.1 General

- The combi oven may only be operated by trained personnel. As an operator, never allow anyone without proper training to work with the combi oven. Improper handling may cause injury or damage to the appliance.
- Use the combi oven only for food preparation and always according to the instructions. Any other use is improper and dangerous.
- For safety reasons, do not remove fixed covers or insert hands or limbs into the internal areas of the combi oven. Risk of electric shock. Any maintenance beyond the scope of this manual must be carried out by qualified service personnel.
- Do not place heat sources such as fryers, grills, or cookers near the combi oven.
- Do not operate the combi oven if you suffer from dizziness, fainting, weakness, lack of concentration, or if under the influence of alcohol or drugs.
- Do not remove or damage labels placed on the combi oven.
- Do not leave objects near the combi oven that may cause tripping. Keep the work area and access routes clean and tidy.

2.2 Before using the combi oven

- Do not cover the ventilation openings of the combi oven.
- Do not place gastronorm containers or other objects on top of the combi oven. Ensure free steam exhaust.
- Check the cooking chamber. Remove food residues, cleaning agents, and foreign objects. If necessary, rinse the chamber using the hand shower.
- Protect the combi oven from dripping or splashing water. Do not place containers filled with liquids on top of the appliance.



If you have any doubts regarding installation, operation, or safety of the combi oven, contact your supervisor, service provider, or supplier.
If the electrical parts of the combi oven are damaged, do not use the appliance and report the fault immediately to your supervisor.

2.3 During use of the combi oven

- Do not continue using the combi oven if you have the slightest doubt as to its safe operation or whether it is damaged. Turn it off immediately, unplug the power cable, shut off the water supply, and contact your supplier.
- If noise increases beyond the permitted limit while the while you are using the combi oven, stop the combi oven and fix the cause.
- Immediately report all faults to your superior, who must arrange for their repair.
- Do not leave the combi oven unattended while it is turned on, unless explicitly instructed to by the manual.
- Use only your fingers to operate the control panel buttons. Using sharp, pointed or other objects to operate the appliance voids the warranty.
- When working with the combi oven, be aware that cooking containers, cooking inserts and grates can be hot. The temperature of the external glass on the door may reach temperatures higher than 60°C. In all cases there exists a risk of burns.
- Hot steam is generated while the combi oven is running – when the door is opened, there is a risk of scalding, etc. When opening the door, especially during steam operations, always stand in such a way that you cannot be scalded by the steam escaping from the open door. Open the door only partially and do not open fully until the steam has escaped.
- If cooking containers are more than three-quarters filled with liquid, greater care must be taken when handling and removing them. When placing containers this full into the appliance, put them only in racks into which you can see. Otherwise, the user may be scalded. Take great care when removing hot cooking containers — whatever their content!
- Be especially careful when working with a combi oven (set of appliances) whose highest rack is 160 cm or higher above the ground. Here there is a risk that the cooking container may flip over and cause burns.
- Hot areas may form during the cooking process, especially on the cookware, grills and the inner side of the door. Use safety gloves whenever handling hot objects.
- Do not start the oven if the front panel covering the fan wheel is removed for cleaning or maintenance.
- If the combi oven is equipped with a loading trolley, then you must always brake the trolley when it has entered the appliance. When handling a full trolley, the cooking container locking mechanism must always be used (cooking containers are closed).
- When transporting cooking containers filled with a liquid, they must be covered with sealing lids. Otherwise, the user may be scalded.
- If the floor is very uneven, loading trolleys must not be used for entering or leaving the combi oven.
- Never leave the trolley handle inside a closed combi oven. This may break the combi oven's door. Do not pull the loading trolley without the handle designed for this purpose. Otherwise, burns may occur.
- When using banquet trolleys, always make sure that the plates are correctly seated on the rings.
- For cleaning the trolleys, always use the automatic cleaning program (if available). Otherwise, use cleaning products designed for semi-automatic cleaning. It is not permitted to use the combi oven without the loading trolley for standard work and automatic cleaning!

2.4 After you have finished working with the combi oven

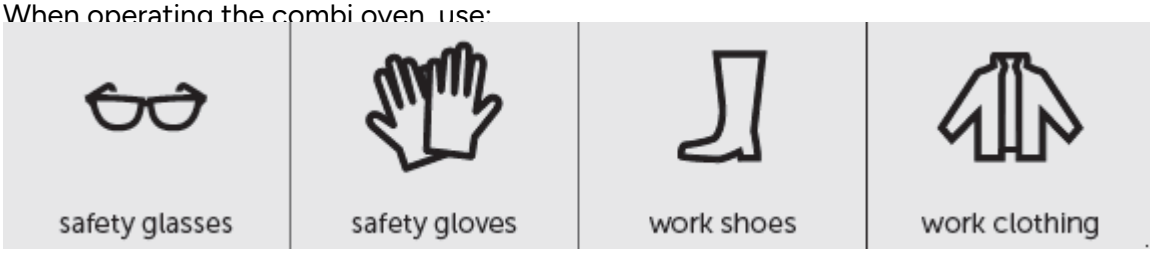
- Clean the combi oven only after it has cooled down.
- Remove solid food residues manually. Do not rinse them into the combi oven drain.
- Use only recommended cleaning and descaling agents. Always use them according to the instructions in this manual and according to the instructions of the individual products.
- Leave the combi oven door slightly open after finishing work.
- If the combi oven is out of operation for an extended period, shut off the water supply and disconnect the electrical power supply.

2.5 During cleaning

- Use extra caution when handling cleaning agents. Contact with cleaning agents and their fumes pose a hazard of burns or irritation to skin, eyes and respiratory organs.
- When handling cleaning agents, wear safety equipment.
- When dosing powdered cleaning agents, be extra cautious that they are not inhaled and do not come into contact with eyes and mucous membranes.

2.6 Protective equipment

When operating the combi oven, use:



When operating the combi oven, do not wear or use:

- scarves, ties, chains, watches, bracelets, keys, rings, or other loose or metallic objects
- electronic devices such as pacemakers, watches, credit cards, or other items with magnetic storage media
- loose long hair; always secure long hair with suitable head covering

3 Controls

3.1 Touchscreen operation

The combi oven touchscreen is operated in the same way as a standard smartphone or tablet.

If you are familiar with smartphones and mobile applications, navigating the menu and using the controls will feel natural. Simply tap icons, move sliders with your finger, or scroll through screens in the same way you use everyday mobile devices.



Operate the touchscreen using fingers only.
Do not use sharp or hard objects to operate the screen — risk of screen damage.

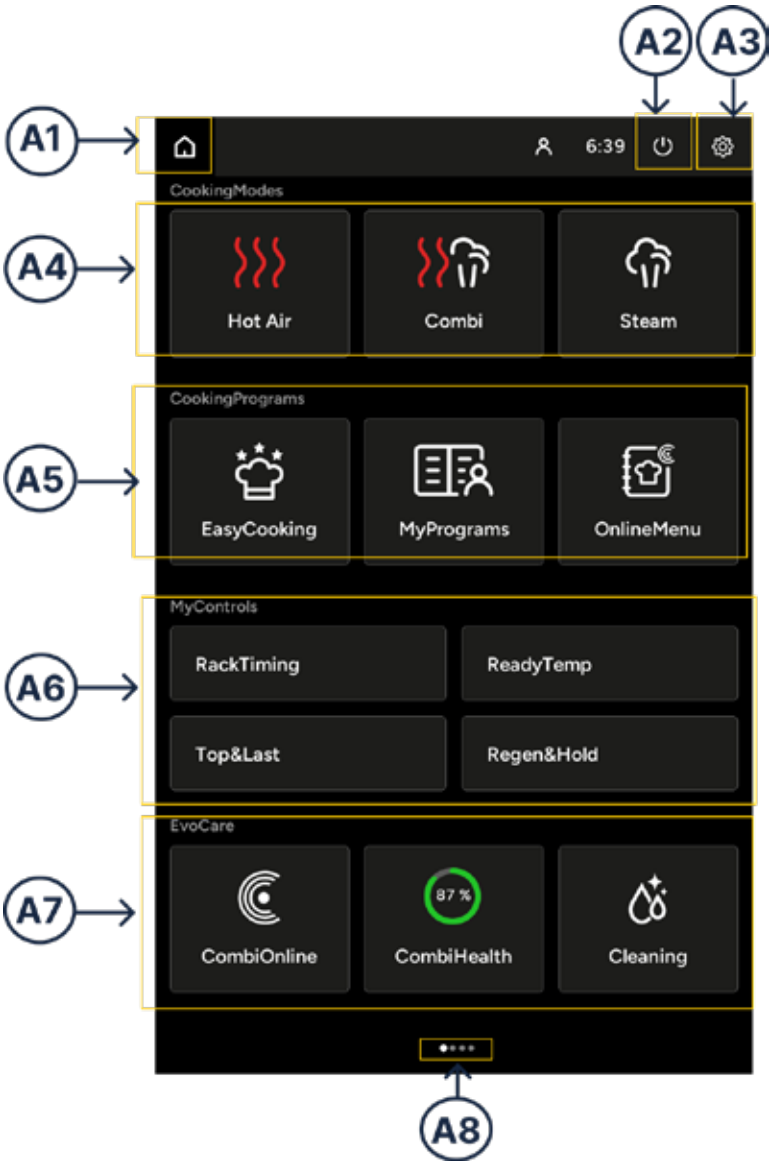
3.2 Frequently used buttons

The combi oven control system contains icons and buttons shared across multiple modes and functions. Their meaning is as follows:

	Return to the home screen
	User profile
	Switch the combi oven to standby mode
	Settings
Ok	Confirm selection
Back	Return to the previous screen / previous step
Start	Start cooking / cleaning, etc.
Stop	Stop cooking
	Expand additional menu
	Collapse additional menu

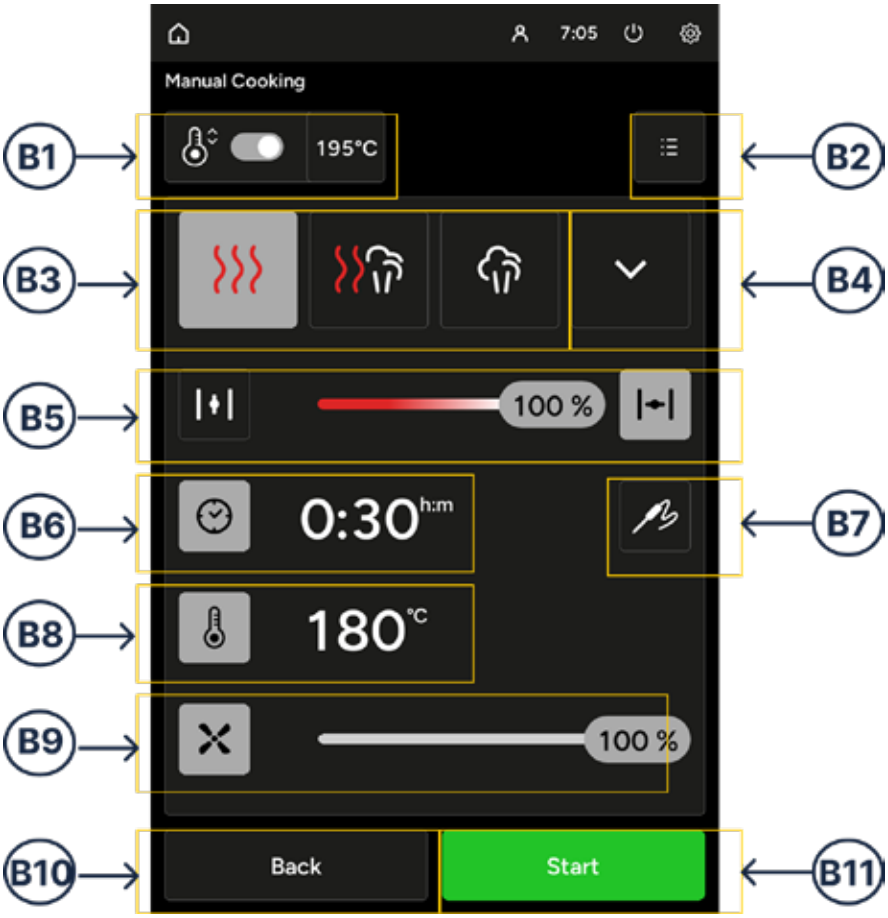
4 Display screens overview

4.1 Home screen



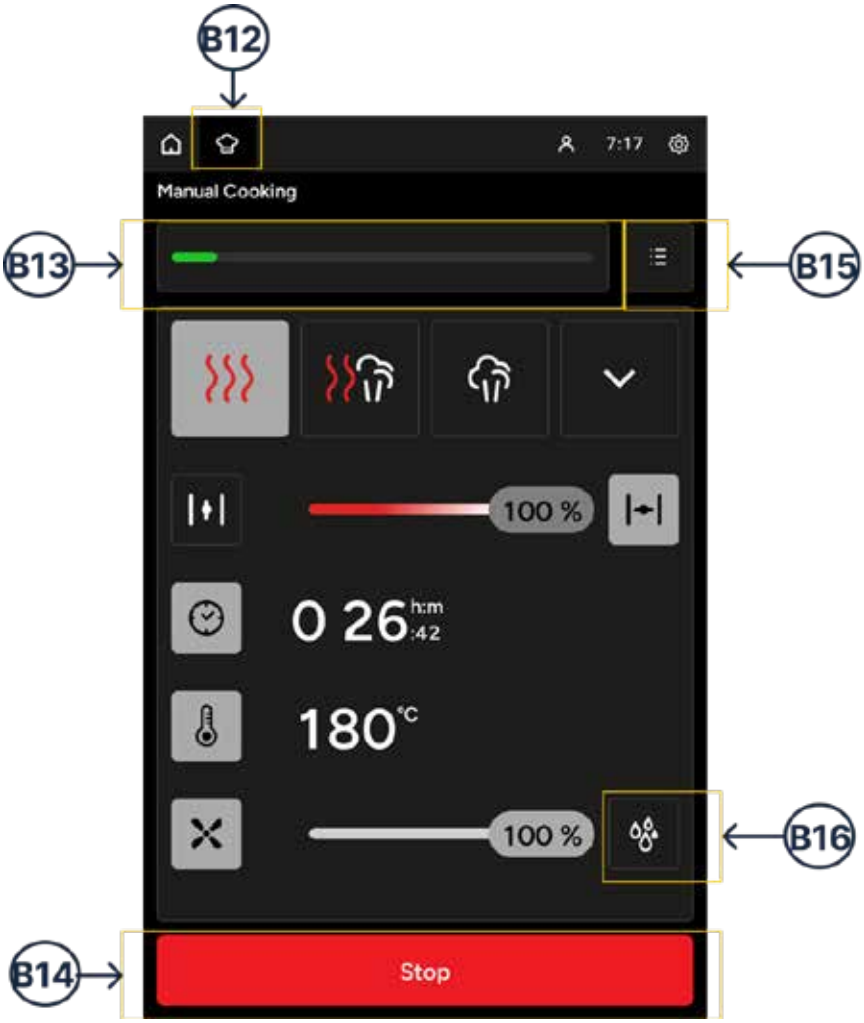
A1 Return to the home screen
A2 Switching the oven to the stand-by mode
A3 Settings
A4 Manual cooking modes
A5 Cooking Programs
A6 MyControl section
A7 EvoCare section
A8 Page indicator (screens) – displayed only when the user has created multiple home screens within their profile settings. Swipe left or right to switch between screens.

4.2 Manual mode



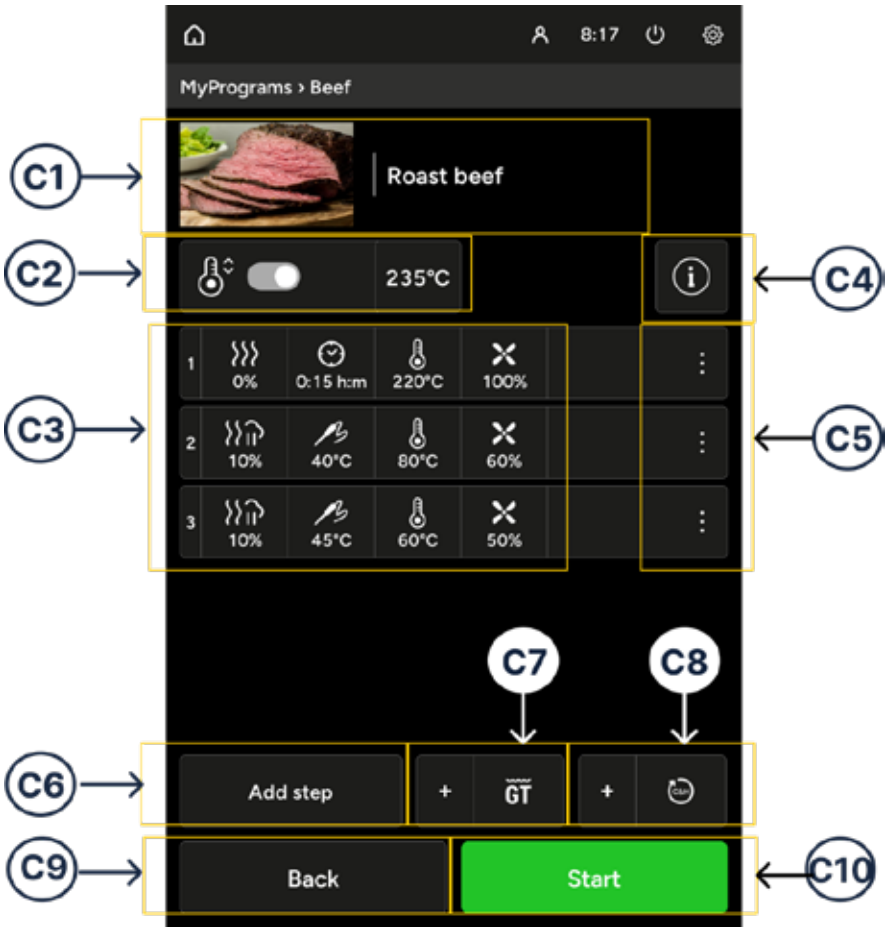
B1 Automatic preheating/cooling down
B2 QuickView – overview of cooking process steps (even in Manual Mode, multiple steps with different parameters can be added. Once the cooking process is finished, it can be saved as a program).
B3 Cooking modes
B4 Drop-down menu with additional cooking modes
B5 Flap valve/Humidity settings
B6 Timer settings
B7 Core probe temperature settings
B8 Temperature settings
B9 Ventilator speed settings
B10 Step back
B11 Start cooking

4.2.1 Manual mode – running process



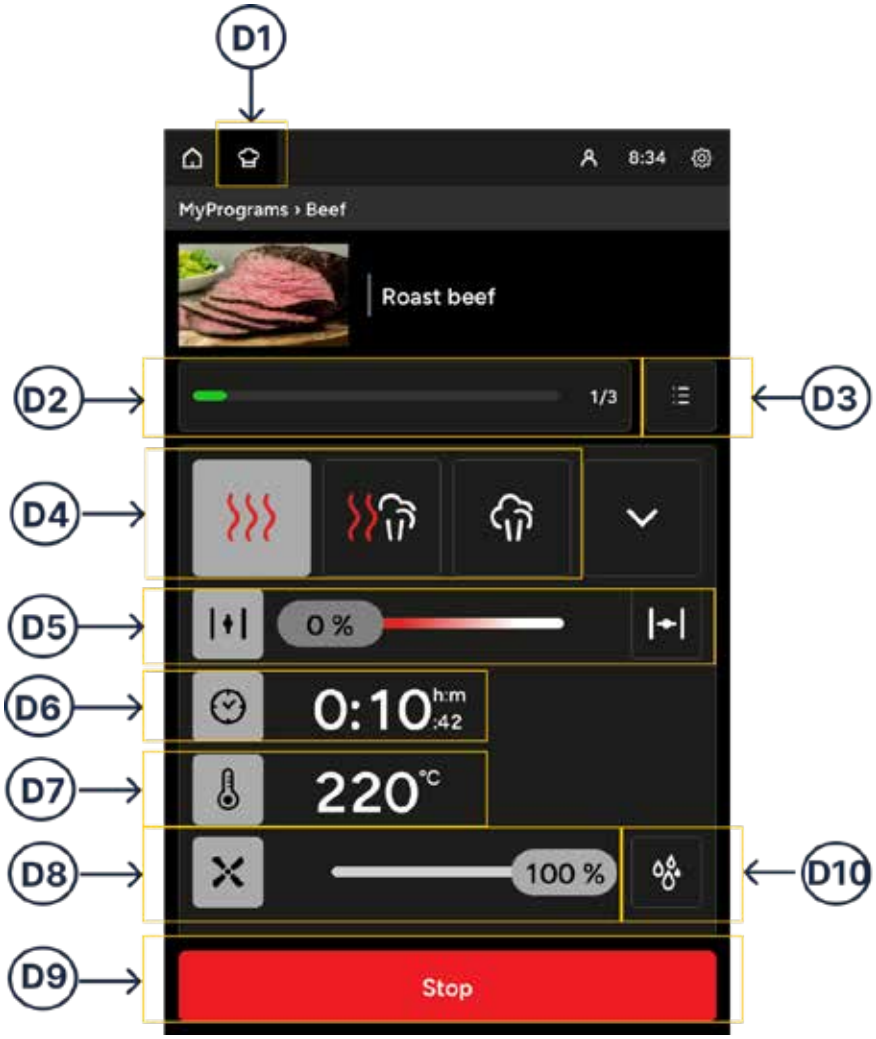
B12 Running cooking process indicator
B13 Bar graph showing the progress of the currently running cooking process
B14 Stop cooking
B15 QuickView – overview of cooking process steps (even in Manual Mode, multiple steps with different parameters can be added. Once the cooking process is finished, it can be saved as a program).
B16 Manual Humidity Injection – available during operation in Hot Air and Combination modes. Pressing the button activates water injection through the spray pipe for 10 seconds. Press the button again to stop the function earlier.

4.3 Program details



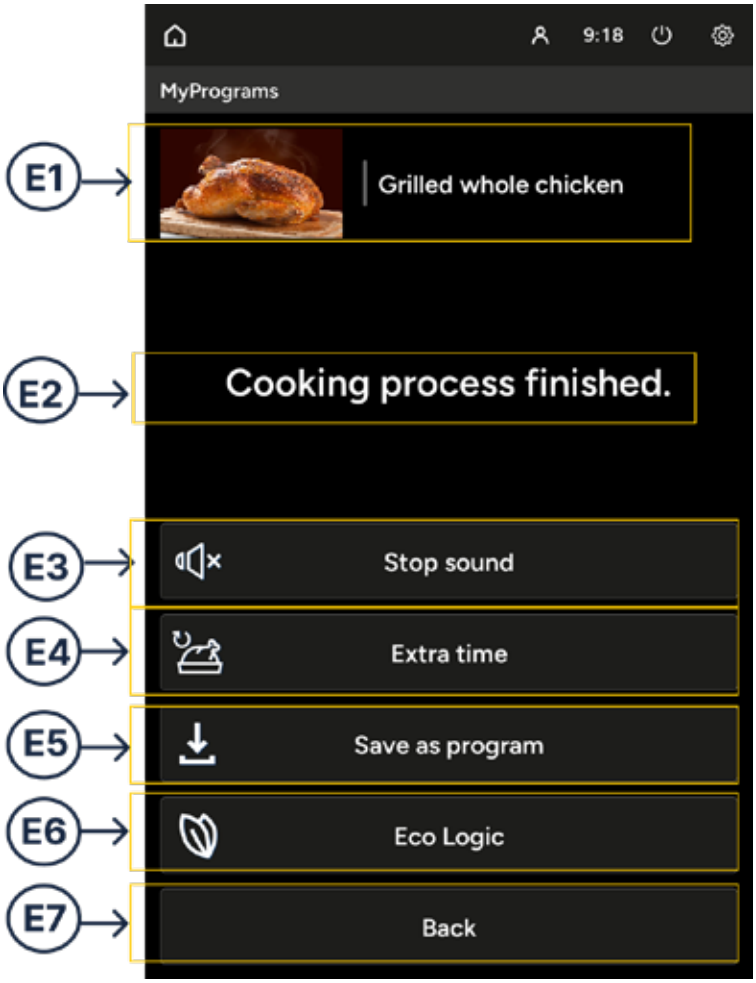
C1 Program name
C2 Automatic Preheating/cooling down – the preheating temperature is automatically set based on the temperature of the first cooking step *(set temperature +15 °C)*. To change the preheating temperature, tap the temperature value button.
C3 Program steps – tap a step to modify its parameters before starting the program.
C4 Program text instructions
C5 Context menu for program steps (Insert/Delete step, Add step note)
C6 Add next step
C7 Gratin (Hot air, 230°C, 7 min, 0% humidity, 100% fan speed)
C8 Cook & Hold
C9 Step back
C10 Start cooking

4.3.1 Program details – running process



D1 Running cooking process indicator
D2 Bar graph showing the progress of the currently running cooking program. Also indicates which step out of the total number of steps is currently running
D3 QuickView – displays program steps. It also allows to edit the following steps or add another Step.
D4 Cooking modes – the light gray colour indicates which mode is active. Switch to a different cooking mode by keeping the required cooking mode button pressed for about three seconds
D5 Flap valve / Humidity settings
D6 Shows remaining time. Pushing the timer button allows to change set time.
D7 Shows the set temperature. Pushing the temperature button allows to change the set temperature value
D8 Ventilator speed settings
D9 Stop cooking
D10 Manual Humidity Injection – available during operation in Hot Air and Combination modes. Pressing the button activates water injection through the spray pipe for 10 seconds. Press the button again to stop the function earlier.

4.4 End of cooking screen



E1 Program name
E2 Information about the end of cooking process
E3 Stops the sound immediately
E4 Continue cooking with the same parameters from the last step
E5 Saving the finished process as a new program
E6 Shows cooking statistics – cooking time, energy and water consumption
E7 Step back to a previous screen

1. 1 Cut open the detergent bag at the place indicated.
2. 2 Pour the entire contents of the package on to the drain lid at the bottom of the cooking chamber. Most of the powder will fall through into the drain hole.
3. 3 Close the combi oven door.

5 Programs

5.1 Easy Cooking

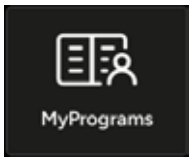


Mode with preconfigured cooking programs, clearly organized into categories.

It allows cooking to be started quickly and easily without the need for manual parameter settings. Simply select a category, choose a program, select the desired food preparation option, and press Start.

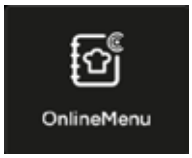
This mode is suitable for everyday operation as well as for less experienced users who appreciate simple and intuitive controls.

5.2 MyPrograms



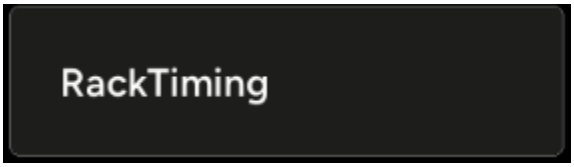
Mode for storing custom cooking programs, either created from scratch or modified from the preconfigured programs available in Easy Cooking.

5.3 Online Menu



If the combi oven is connected to the Internet, OnlineMenu provides access to the public recipe database in the CombiOnline system.

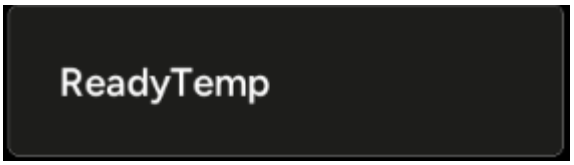
6 MyControls



6.1 RackTiming

Rack Timing allows individual rack positions to be assigned different cooking times or different target core temperatures.

All rack positions must operate in the same cooking mode (Steam, Hot Air, or Combination). This allows different products to be loaded and removed independently while maintaining a common cooking environment.

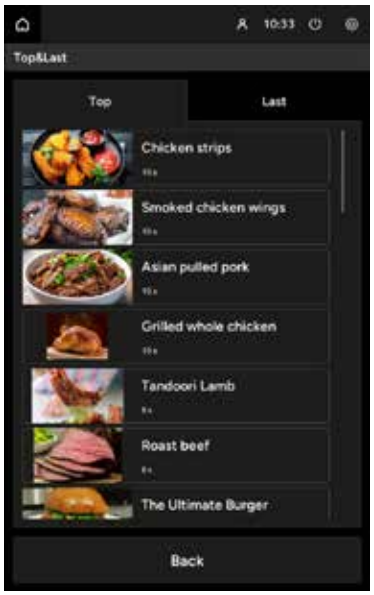


6.2 ReadyTemp

This mode is used to manually preheat or cool the cooking chamber to the selected temperature. After pressing the button, the current temperature inside the cooking chamber is also displayed.

After setting the desired temperature and pressing the Start button, a bar graph showing the temperature progress is displayed on the screen. Once the set temperature is reached, an audible signal sounds and the display shows the reached temperature together with the remaining time during which the combi oven will continue running and maintain the set temperature. After the set time has elapsed, the combi oven stops automatically. The message ReadyTemp finished appears on the display as well as the current temperature in the chamber.

6.3 Top & Last

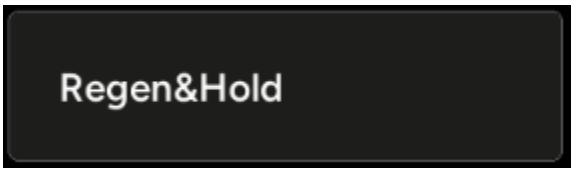


Here you can find your favourite and recently used cooking programs.

The Top tab automatically displays the most frequently used programs based on usage frequency.

The Last tab shows a complete history of cooking processes. Up to the last 100 cooking processes are stored.

For each process, the date and time of execution are displayed. Any process can be quickly recalled and started again by simply pressing the corresponding button.



6.4 Regen&Hold

Regen&Hold offers preset programs for the following:

Regeneration

Used to regenerate food in gastronorm containers or to heat food on plates using the à la carte system.

Holding

Preset programs to maintain the cooked meals at holding temperature.

Banquet system

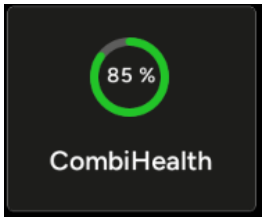
Preset program for regeneration of the chilled meals in special banquet trolleys, allowing regeneration of a large number of portions at a time.

7 EvoCare



7.1 Combionline

Includes a QR code that provides quick access to the CombiOnline server from your mobile device.



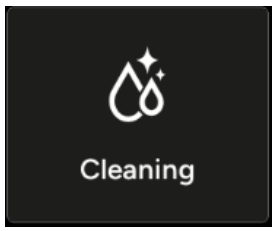
7.2 CombiHealth

The CombiHealth function provides an overview of the combi oven's condition based on the current level of cleanliness and limescale buildup.

The percentage value and indicator colour change dynamically over time according to user operation. The system automatically evaluates recent cooking processes and adjusts the percentage value based on the cooking mode and temperatures used.

If the value drops below a defined threshold, the combi oven automatically notifies the user and prompts them to perform the required maintenance action.

The device status is updated automatically after the cleaning program has been completed.



7.3 Cleaning

Here you can find the available cleaning and descaling programs.

For more details, see Chapter 8.2.

8 Maintenance

8.1 General instructions

For the entire period of operation, the appliance must undergo regular inspections, tests and updates for operating this type of appliance in accordance with applicable regulations in the country of use.
The appliance must be kept clean, and any remains of old fat and food must be removed. Only regular maintenance and adherence to all instructions can ensure that the appliance will last a long time, operate well, and prepare high-quality foods.
Once work is over, close the appliance's water feed! Leave it open only if it is connected to a water treatment device requiring regular regeneration. When the supply is closed, regeneration would not take place, and the water treatment device would not work properly.
The warranty does not apply to damage caused by failure to follow these instructions or caused by inadequate cleaning!

To clean the appliance, the following are not to be used:
- a high pressure cleaning device
- coarse or sand-based cleaning agents
- objects for mechanical surface cleaning (wire brushes, scrapers, knives)

The warranty does not cover damage arising caused by detergents other than those recommended by the manufacturer, or by use of detergents recommended by the manufacturer in contradiction to the manufacturer's recommendations!
If the appliance is defective or does not behave normally, stop using it, unplug it, and contact an authorized service company.

Do not spray water on the door glass and lights if the internal temperature is above 65°C — this may break the glass!



Damage caused by insufficient cleaning or failure to follow the instructions in this quick guide or in the full user manual is not covered by the warranty. The warranty also does not cover damage resulting from the use of cleaning agents other than those recommended by the manufacturer, or from the improper use of recommended cleaning agents contrary to the manufacturer's instructions.
The combi oven must be regularly inspected and serviced in accordance with the applicable legislation of the country in which it is operated.
Insufficient cleaning may result in ignition of accumulated grease inside the cooking chamber during normal operation of the appliance.

8.2 Daily maintenance

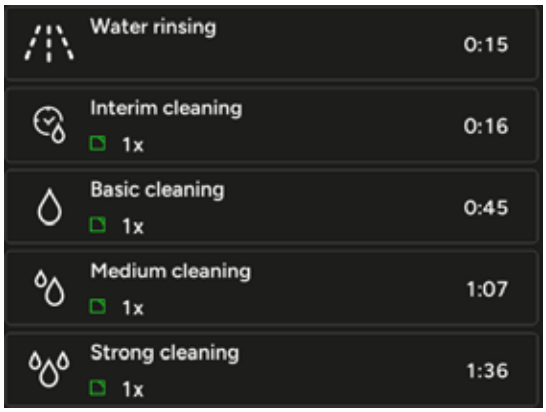
Cleaning the cooking chamber

The combi oven is equipped with an automatic cleaning system that ensures a hygienically clean cooking chamber and extends the service life of the combi oven. Automatic cleaning saves the operator's time.

The appliance must be cleaned daily with the manufacturer's recommended cleaning agents.

If not cleaned adequately, the appliance or its parts may become damaged.

Cleaning programs

Program	Suitable for
	Rinse with lukewarm water without using detergent.
	Short cleaning of light soiling.
	Cleaning of light soiling.
	Cleaning of medium level soiling.
	Cleaning of very heavy soiling.

Starting the cleaning

Before starting the cleaning cycle, remove all gastronorm containers from the combi oven.
Follow the instructions displayed on the combi oven screen.

1. Select the program according to the level of soiling in the cooking chamber.
2. Start the program by pressing Start and wait for the prompt to add the cleaning agent.

When Start is pressed, the combi oven automatically checks that the temperature inside the cooking chamber is not too high. If the temperature is above 80°C, the automatic process for cooling the cooking chamber will begin. If the temperature does not exceed 80°C or cooking chamber cooling has finished, your appliance will prompt you to add detergent.

Adding detergent



Use only EVO Cleaner 4-in-1 for automatic washing. Using any other cleaning agent may damage the combi oven; such damage is not covered by the warranty.
When handling the cleaning agent, use protective equipment (gloves and safety goggles) and follow the safety instructions provided on the product packaging. The cleaning agent must never come into direct contact with skin and must not get into the eyes or mouth.
Apply the cleaning agent immediately after opening the package. Do not leave the opened sachet in a humid environment.
After pouring out the cleaning agent, do not leave the empty package inside the cooking chamber.
Never pour the cleaning agent onto a hot surface — this may cause irreversible damage to the stainless steel surface; such damage is not covered by the warranty.

The selected program will start automatically, and the screen will keep you informed about the current status of the program and the cleaning time left.

Never open the appliance's door when the cleaning program is running – this can cause a chemical exposure hazard.

After the cleaning cycle is completed, an audible signal sounds and a message is displayed. After opening the door, always check the cleanliness of the cooking chamber:

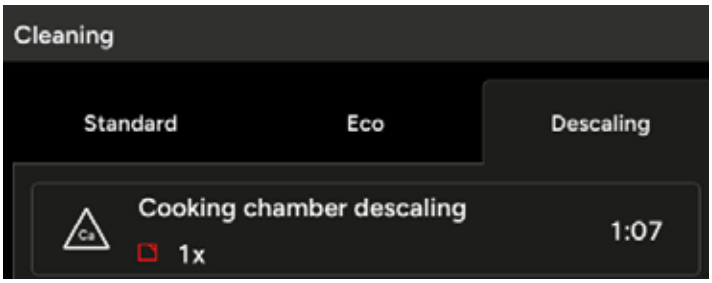
- if the cleaning result is insufficient, run the program again
- if any cleaning agent residue remains on the surfaces, rinse it off using the hand shower or run the Water Rinsing program

Residual cleaning agent left on the surfaces may damage and discolor the stainless steel surface at high temperatures. Such damage is not covered by the warranty.

After the cleaning cycle and inspection of the cooking chamber are completed, leave the door slightly open to allow the chamber to dry.

Descaling the cooking chamber

If the cooking chamber is visibly scaled (white limescale deposits), run the Descaling program. Evo Descaler is intended for descaling. The application procedure is the same as for EVO Cleaner 4-in-1.



Cleaning the door seal

After the cooking chamber has been cleaned, wipe around the door seal with a soft cloth soaked in detergent. Then wipe around the seal with a cloth soaked in clean water, and then dry it with a dry cloth. After cleaning is over, leave the appliance's door half open, so that the cooking chamber and door seal can properly dry off.

Cleaning the external parts

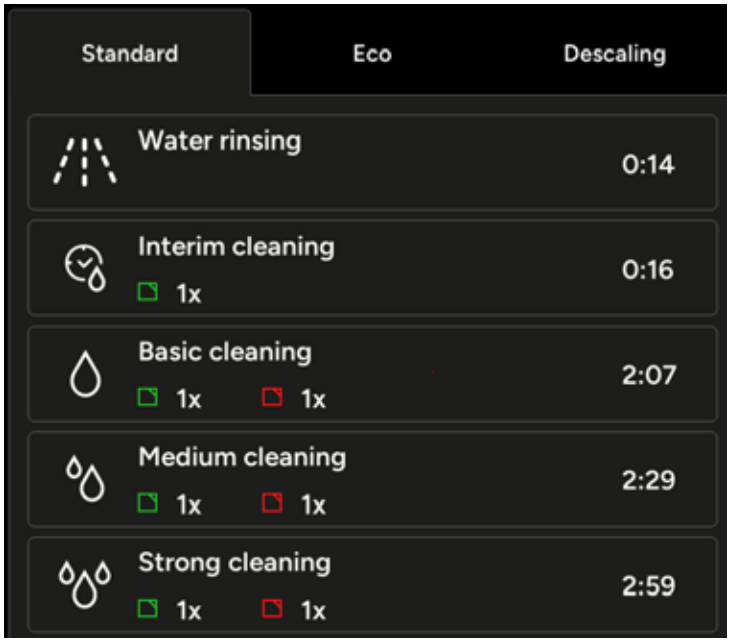
Clean the outside of the appliance with a soft cloth and a detergent intended for cleaning and treating stainless steel and glass.

Boiler descaling

The procedure described below applies only to **boiler combi ovens** and **injection combi ovens fitted with a plastic descaling drawer**.

The combi oven automatically determines when boiler descaling is required. Descaling is performed as part of a standard cleaning program (**except Water rinsing and Interim cleaning**).

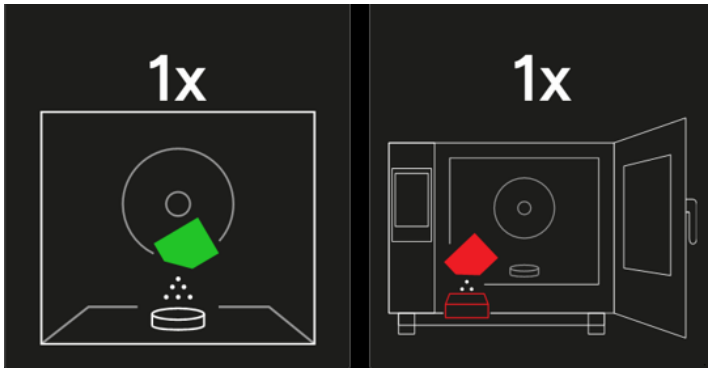
If the combi oven determines that boiler descaling is required, a **red evoDescaler sachet symbol** is automatically displayed in the cleaning program menu.





Start the selected cleaning program in the standard way.

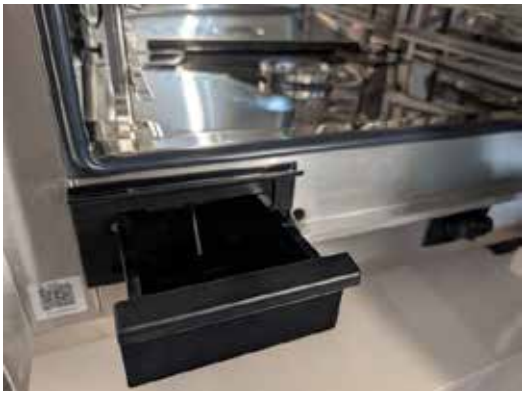
1. Select a cleaning program according to the level of contamination of the cooking chamber.
2. Press **Start** and wait for the prompt to add the cleaning and descaling agents.
   After the program has started, the combi oven checks the cooking chamber temperature:
   - if the temperature is above **80 °C**, the cooling process starts automatically
   - if the temperature is **80 °C or lower**, or once cooling has been completed, the oven displays a prompt to add the cleaning agent
3. Once the required temperature has been reached, an acoustic signal sounds and the combi oven prompts you to add both the cleaning agent and the descaling agent at the same time. A simple animation on the display illustrates the correct application procedure.



Applying the Cleaning and Descaling Agents



1. Cut open the **green cleaning agent sachet** at the marked position.
2. Pour the entire contents of the sachet onto the drain cover at the bottom of the cooking chamber. Most of the powder will fall through the drain opening.
3. Cut open the **red evoDescaler sachet** and pour the contents into the **descaling drawer** (the black plastic drawer located on the lower left side beneath the cooking chamber opening).



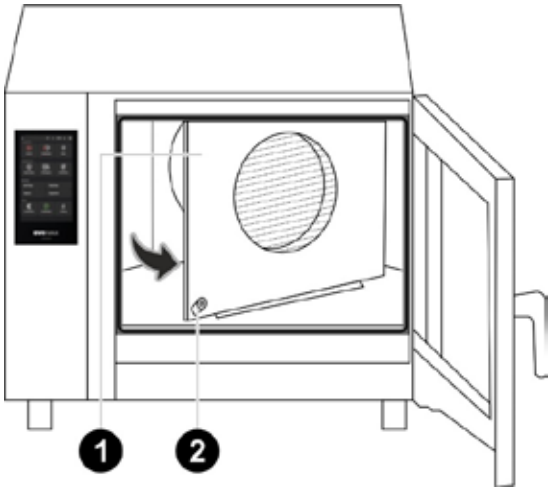
4. Close the combi oven door. The cleaning and descaling phases will now run fully automatically.

7.3 Weekly maintenance

During weekly maintenance, follow the same procedure as for daily maintenance and additionally perform the following tasks.

Inspecting and cleaning the space behind the inner wall

Thoroughly check the space behind the inner wall:



1. Take out the left and right racks (does not apply to ovens with a loading system).
2. Release the locks (2) fastening the inner wall (1) in front of the fan.
   A screwdriver or coin can be used to release them.
3. Open the inner wall by pulling on the left side.
4. If parts of the space are soiled or calcified:
   - close the inner wall, secure it with the lock
   - run the suitable cleaning program
5. After the cleaning program is done, check whether cleaning was adequate (proceed according to points 2 to 3). If everything is not clean enough, repeat the process.
6. Put both racks back (does not apply to ovens with a loading system).

If the area behind the inner wall remains dirty even after automatic cleaning, it must be cleaned manually.

For manual cleaning, use Manual Cleaner or Puron K (for descaling).

1. Open the inner wall in the manner described earlier in this chapter.
2. Spray Manual Cleaner or Puron K (for descaling) onto the entire surface of the inside wall — fan, water sprayer (tube in the middle of the fan into which the injection leads) and the heating element — and let it work for 15 minutes.
3. Run the Water rinsing program.
4. After the cleaning program is done, check whether cleaning was adequate.
   - If everything is not clean enough, repeat the process
   - If cleaning was adequate, close the inner wall, secure it with the lock
5. 5 Put both racks back.

After cleaning is over, leave the appliance doors open so that the cooking chamber can fully dry out. This also makes the door seals last longer.

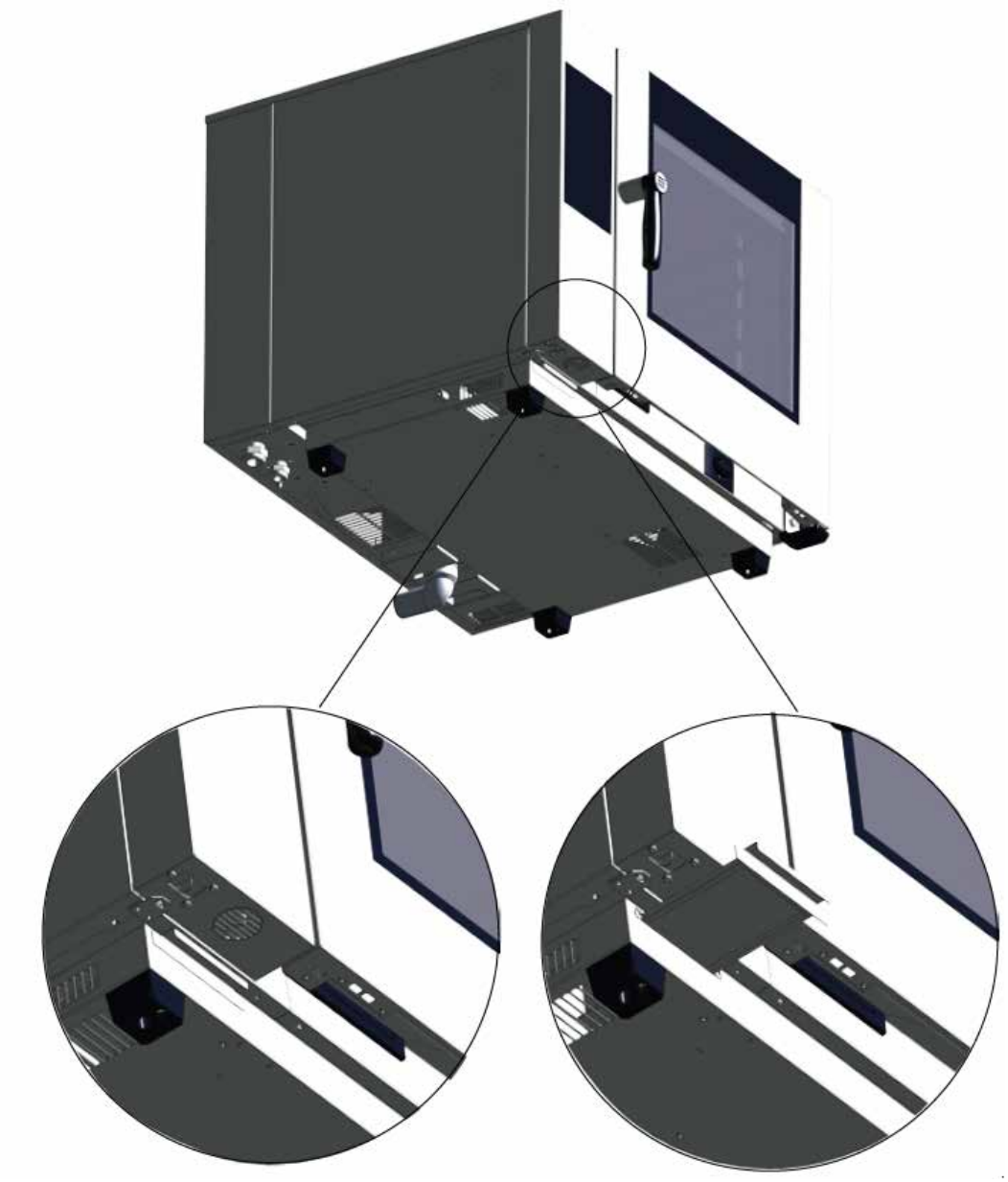
Cleaning the air filter

Once a week, check and clean the air filter, which is on the bottom left side of the appliance.

1. Pull out the filter toward the front of the combi oven.
2. Check its condition and level of contamination. If the filter is dirty, clean it thoroughly using detergent or in a dishwasher. After cleaning, allow it to dry completely.

⚠ If the air filter becomes clogged, the electronic components of the appliance may overheat, which can limit the functionality of the appliance.

3. 3 Return the filter.



Cleaning the door, glass and drip tray

1. Open the combi oven's door..
2. Check the drip tray at the bottom of the door. If it is dirty, clean it with a soft cloth and detergent.
3. Check the drip tray at the bottom of the appliance. If it is dirty, clean it with a soft cloth and detergent.
4. Unlock the internal glass and tilt the glass up.
5. Clean all glass surfaces with a clean rag and detergent intended for glass.
6. Then dry the glass surfaces with a dry cloth.
7. Wipe the seal of the middle glass with a damp cloth and then dry it.
8. Gradually return the middle and inner glass to their original position and secure them with the lock by gently pressing the inner glass near the lock.

7.4 Annual maintenance

For safe, trouble-free operation, and to prolong its service life, the appliance and accessories must be inspected at least once a year by an authorized service company.

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