# TECHNICAL DATA SHEET

**evolution**
**PLUS 623 i**




## MORE CONTROL.
## MORE FLEXIBILITY.
## MORE EFFICIENCY.

Versatile, energy-efficient combi oven with a 8" SmartTouch display, smart features, and advanced steam generation. Minimised consumption, automatic cleaning, ergonomic design, seamless AISI 316L cooking chamber.

## KEY BENEFITS

- **TrustBuilt construction** | Built to endure. Robust frame. Minimum plastic parts. Seamless AISI 316L s/s cooking chamber with 10-year warranty. Maximum hygiene.
- **TrueSteam** | Almost unstoppable. Time-optimized SmartRegulation. Refined heating elements.Twostep preheating. Built-in heat exchanger. Energy and water savings.
- **ErgoFit** | Ergonomic design. Crosswise-oriented racks. Up to 39 % less physical strain. Safer movement. Healthier backs. Chefs with ease.
- **FastReact UI** | Instant, intuitive interface. Responds without delay. Smoother kitchen flow. Less stress. More focus on cooking.

## TECHNICAL DATA SPECIFICATION

| | |
|---|---|
| **Capacity (GN):** | 6 × GN 2/3 |
| **Capacity (meals):** | 30 - 50 |
| **Heat source:** | Electricity |
| **Dimensions:** | 683 x 642 x 661 mm |
| **Total power:** | 5,6 kW |
| **Steam generator:** | i - injection |

## Flavor under the crust

| | |
|---|---|
| **TrueSteam** | Perfect results. Almost unstoppable. Two-step preheating. Built-in heat exchanger. Energy and water savings. |
| **Multiple fan speeds** | Precise airflow adjustment. Suitable for all types of dishes. Fan safety brake for safe door opening. |
| **DynaAirFlow** | Enhanced cooking evenness. Increased capacity. Generous rack spacing. |
| **Automatic flap valve** | Optimized dehumidification. Crispier results. Golden color. Lower energy loss. |
| **Core temperature probe** | Precise core temperature control. Perfect results. Monitors hygiene compliance. |
| **OnlineMenu** | Hundreds of global Retigo recipes. Easy access with filters and search. Endless inspiration. |
| **DeltaT Cooking** | Perfectly cooked large pieces. Prevents undercooking. Precise results from core to surface. |
| **Gratin** | Perfectly crisp and golden gratins and baked dishes. Ideal color and texture. |
| **FanTiming** | Automatic airflow management. Better uniformity. Gentle preparation for delicate dishes. |
| **Planning Calendar** | Plan cooking in advance. Tracks key maintenance events. Ensures hygiene and uptime. |

## Profit under the control

| | |
|---|---|
| **EvoCleaning** | Automatic cleaning. Cost-efficient. Rinses, decalcifies, and protects. Contains anti-corrosive agents. |
| **EcoLogic** | Monitors energy consumption. Transparent data on display. Supports sustainable kitchen operation. |
| **Internet Connectivity** | Remote access and control. Automatic SW updates possible. Remote service support possibility. |
| **CombiOnline** | Simple and secure connection. Recipe management. Remote control. Operation statistics. |

## Ease under the load

Maximal number of **programs** / max. number of **steps** 500/20

| | |
|---|---|
| **ErgoFit** | Ergonomic design. Up to 39% less physical strain. Safer movement. Healthier backs. Better kitchen workflow. |
| **FastReact UI** | Instant and intuitive interface. Quicker response. Smoother workflow. |
| **Regen&Hold** | Food regeneration and holding. Directly from the main screen. Fast access. Smooth workflow. |
| **ReadyTemp** | Rapid cooling. Quick access from the main screen. Desired temperature ready when you are. |
| **Learning Function** | Saves all in-process changes. Perfect for fine-tuning and repeating successful results. |
| **PanoramicView Door** | Wide chamber view. Full visual control without opening the door. Designed for open kitchens. |

## Confidence under pressure

| | |
|---|---|
| **TrustBuilt construction** | Robust frame. Minimum plastic parts. Seamless AISI 316L s/s cooking chamber. Maximum durability. |
| **LED Lighting** | Bright, true-color illumination. See the real food doneness. Built to last. |
| **CombiHealth** | Real-time oven condition. Health percentage shown on the main screen. Stay ahead with preventive care. |
| **Integrated Fat Separator** | Minimizes smoke and burnt fat odors. Cleaner cooking environment. Ideal for open kitchens. |
| **HACCP Records** | Instant records of critical points. Easy access. Proves hygiene compliance. |

## Unit options

| | |
|---|---|
| **RackTiming** | Prepares multiple dishes at once. Individual timers and core temp control. Adjustable per rack or GN |
| **EcoDoor 300** | Triple door glass - Energy optimised, Max. temperature 300 °C, Both side LED |
| **6 p. core probe** | More precise core temperature control |
| **Retractable shower** | Visually appealing and space-saving solution. |
| **Side fixed shower** | Long-lasting solution  without a spring mechanism |
| **Wi-fi** | Wireless internet connectivity |

## SPECIFICATION

| | |
|---|---|
| **Energy** | electricity |
| **Steam generator** | injection |
| **Capacity** | 6 × GN2/3 |
| **Capacity of meals** | 30–50 |
| **Spacing** | - |
| **Max. quantity per drawer** | 10 kg |
| **Max. quantity of food per load*** | 22 kg |
| **Dimensions (w × h × d)** | 683 × 642 × 661 mm |
| **Weight of unit without packaging** | - |
| **Weight of unit with packaging** | - |
| **Total power** | 5,6 kW |
| **Heat power** | 5,4kW |
| **Nominal heat load (Gas G20)** | - |
| **Steam generator power** | - |
| **Fuse protection** | 10 A |
| **Voltage** | 3N~/400V / 50-60 Hz |
| **Recommended power cable H07RN-F** | 5G2,5 |
| **Water \| Drain connection** | G 3/4" \| 40 mm |
| **Pressure hose** | 1 / 2" |
| **Water pressure [bar]** | 2,0-6,0 |
| **Gas connection** | - |
| **Noise level** | max. 70 dBA |
| **Temperature** | 30–260 °C<br>optionally 30–300 °C |

*** Weight must be evenly distributed!**

## OPTIONAL VOLTAGE

| | 3~/230 V / 50-60 Hz |
|---|---|
| Total power | 5,6 kW |
| Heat power | 5,4 kW |
| Nominal heat load (Gas G20) | - |
| Steam generator power | - |
| Fuse protection | 16 A |
| Recommended power cable H07RN-F | 4G2,5 |

## WATER QUALITY

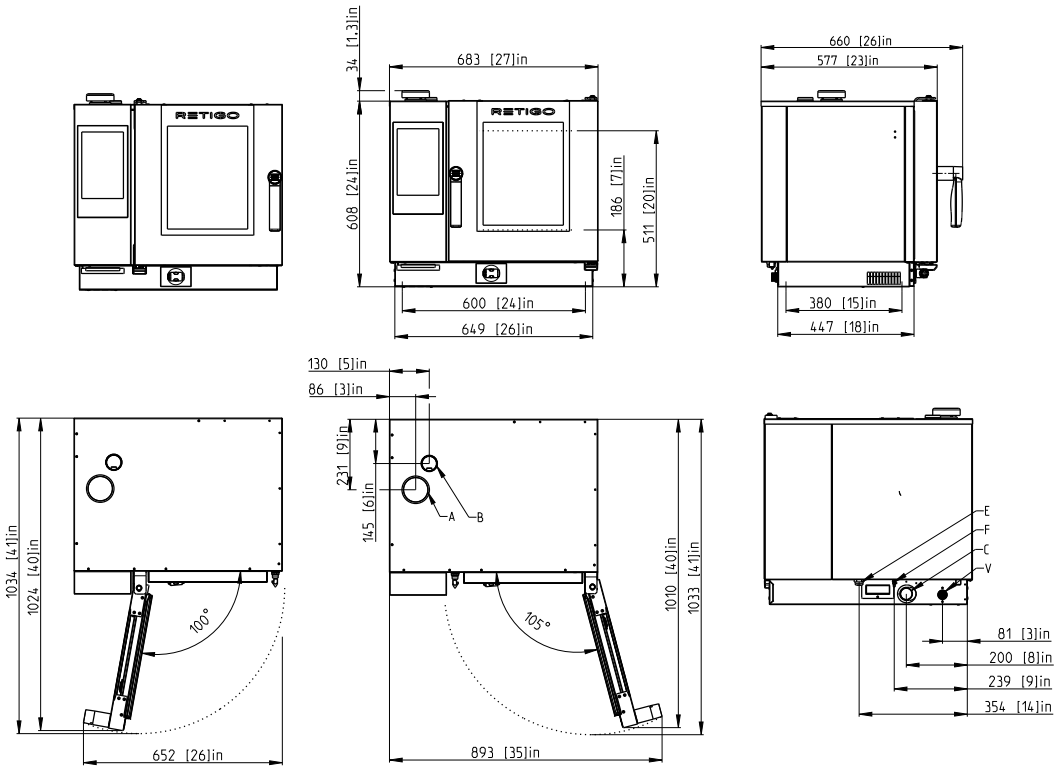
| | |
|---|---|
| **Input pressure** | 200-600 kPa (2-6 bar) |
| **Water hardness (TH)** | ≤ 5°dH |
| **Total amount of dissolved substances** | 40 - 150 ppm (mg/l) |
| **pH** | 7,0 - 8,5 |
| **Free chlorine** | < 0,1 ppm (mg/l) |
| **Total chlorine** | < 0,1 ppm (mg/l) |
| **Chlorides** | < 40 ppm (mg/l) |
| **Iron** | < 0,1 ppm (mg/l) |
| **Silicon dioxide** | < 13 ppm (mg/l) |

## WATER CONSUMPTION

| | |
|---|---|
| **Average consumption of treated water without washing (l/hour)** | 3 |
| **Average consumption of treated water, including washing (l/hour)** | 4 |
| **Maximum possible flow rate of treated water (l/min)** | 0,2 |
| **Average consumption of untreated water without washing (l/hour)** | 1 |
| **Maximum possible flow rate of untreated water (l/min)** | 7 |

# DIMENSIONS

**Product without package**




A – flap valve
B - chimney
C – drain connection
E – electrical connection
F - ground connection
V1 – untreated water
V2 – treated water

# SAFETY CLEARANCES

| | |
|---|---|
| **Rear** | 50 mm (2") |
| **Left side** | 50 mm (2") |
| **Right side** | 50 mm (2") |