TECHNICAL DATA SHEET

evolution
PLUS 2011 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):	20 × GN 1/1
Capacity (meals):	400 - 600
Heat source:	Electricity
Dimensions:	958 x 1890 x 900 mm
Total power:	37,2 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
EvoDecalc	Operation without a water softener possible.
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	20 × GN1/1
Capacity of meals	400–600
Spacing	67 mm
Max. quantity per drawer	15 kg
Max. quantity of food per load*	110 kg
Dimensions (w × h × d)	958 × 1890 × 900 mm
Weight of unit without packaging	-
Weight of unit with packaging	-
Total power	37,2 kW
Heat power	36 kW
Nominal heat load (Gas G20)	-
Steam generator power	-
Fuse protection	63 A
Voltage	3N~/400V / 50-60 Hz
Recommended power cable H07RN-F	5G10
Water | Drain connection	G 3/4" | 50 mm
Pressure hose	1 / 2"
Water pressure [bar]	2,0-6,0
Gas connection	-
Noise level	max. 70 dBA
Temperature	30–260 °C optionally 30–300 °C

*** Weight must be evenly distributed!**

OPTIONAL VOLTAGE

	3~/230 V / 50-60 Hz
Total power	37,2 kW
Heat power	36 kW
Nominal heat load (Gas G20)	-
Steam generator power	-
Fuse protection	100 A
Recommended power cable H07RN-F	4G25

WATER QUALITY

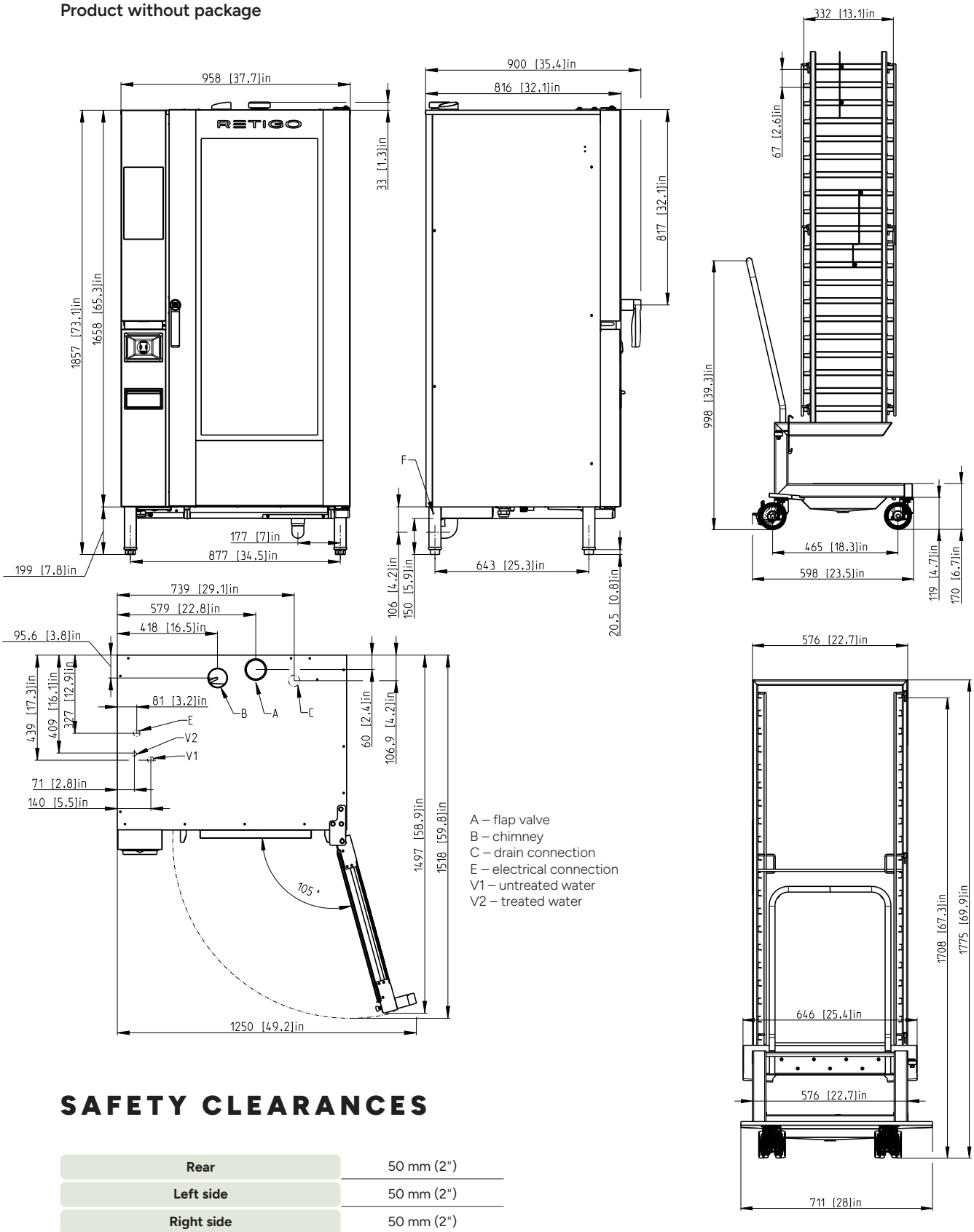
Input pressure	200-600 kPa (2-6 bar)
Water hardness (TH)	≤ 5°dH
Total amount of dissolved substances	40 - 150 ppm (mg/l)
pH	7,0 - 8,5
Free chlorine	< 0,1 ppm (mg/l)
Total chlorine	< 0,1 ppm (mg/l)
Chlorides	< 40 ppm (mg/l)
Iron	< 0,1 ppm (mg/l)
Silicon dioxide	< 13 ppm (mg/l)

WATER CONSUMPTION

Average consumption of treated water without cleaning (l/hour)	6
Average consumption of treated water, including cleaning (l/hour)	8
Maximum possible flow rate of treated water (l/min)	0,45
Average consumption of untreated water without cleaning (l/hour)	3
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
V1 – untreated water
V2 – treated water

SAFETY CLEARANCES

Rear	50 mm (2")
Left side	50 mm (2")
Right side	50 mm (2")