# ELECTRIC COMBI OVEN, 6X GN2/3
## B623I

Ref: 1101.843.001
Retigo




COOKING:

Multi-Product & Multi-Timer function; automatic humidity control with 1% precision; two-phase water preheating for perfect steam; crosswise trays; multi-point temperature probe with Delta T function; low-temperature cooking; Cook & Hold; gratin function; automatic oven chamber preheating/cooling; special programs for modern gastronomy.

MY VISION CONTROLS:

8" Touchscreen; touch panel; Easy Cooking - Access guided recipes, making oven operation simple for everyone, regardless of experience level; 1000 programs with 20 Stages each

pictograms; view the last 10 cooking sessions; unique screen management system during operation; delayed Start; energy consumption data displayed on screen.

ADDITIONAL FEATURES:

Automatic cleaning with minimal water and detergent consumption; external shower; 6-point temperature probe; inverter-driven reversible fans; automatic error diagnostics.

High-quality austenitic stainless steel construction (non-magnetic, AISI 304 & 316) with minimal plastic components ensures exceptional durability.

CONNECTIVITY:

USB; Ethernet/LAN; VisionCombi software - Manage programs and pictograms via PC, HACCP data visualization.

OPERATION LOGS:

HACCP Logs - Quick and easy critical point analysis and full operational logs.

| FEATURES | |
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| Meals per day | 30 - 50 |

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| Dimensions (WDH) | 683x586x602 mm |
| Heating / total power | 4.8 kW / 5 kW |
| Power supply | 380-415V/3/50-60Hz |
| Capacity | 6x GN2/3, distance between rack=65 mm |
| Temperature | 30 to 300 °C (Convection & Mixed) |
| | 30 to 130 °C (Steam) and 30 to 98 °C (Bio Steam) |
| Water / Drain connection | G3/4" \| 40 mm |
| Weight | 62 kg |