





# Programs for Orange Vision




It is necessary to preheat the combi steamer to the required temperature. All programs are created for full capacity of the combi steamer. Retigo Chefs support: **+420 736 739 694**

side dishes


## 1 DUMPLINGS

STEP			
1.1	steam	99 °C	25 min.




## 2 BOILED POTATOES

STEP			
2.1.	steam	99 °C	35 min.



## 3 RICE

STEP			
3.1	steam	99 °C	35 min.


## 4 FRENCH FRIES

STEP			
4.1	hot air	230 °C	10 min.






## 5 ROAST POTATOES

STEP				
5.1	hot air	175 °C	25 min.	preheating

## 6 FRUIT DUMPLINGS

STEP			
6.1	steam	95 °C	12 min.





## 7 YEAST DOUGH-BUNS

STEP	 			
7.1	hot air	155 °C	13 min.	preheating
7.2	combi 30%	170 °C	10 min.	-





## 8 WHIPPED DOUGH

STEP	 		
8.1	hot air	180 °C	25 min.






## 9 PUFF PASTRY

STEP	 		
9.1	hot air	190 °C	8 min.
9.2	combi 25%	190 °C	7 min.






## 10 MUFFIN

STEP	 		
10.1	hot air	185 °C	17 min.

## 11 BEEF STEW

STEP	 			
11.1	combi 70%	140 °C	95 °C	core probe
11.2	combi 25%	160 °C	15 min.	






## 12 BEEF FILLET, ROLLS

STEP	 			
12.1	hot air	200 °C	10 min.	preheating
12.2	combi 60%	140 °C	1 hr.	-





## 13 BEEF STEAK MEDIUM

STEP	 			
13.1	hot air	230 °C	55 °C	core probe

## 14 STEWED PORK MEAT (1kg – 2kg)

STEP	 			
14.1	combi 75%	120 °C	30 min.	-
14.2	combi 75%	145 °C	85 °C	core probe





## 15 ROAST PORK

STEP				
15.1	combi 65%	140 °C	80 °C	core probe
15.2	hot air	210 °C	15 min.	




## 16 PORK FILLET, ROLLS

STEP			
16.1	combi 80%	150 °C	1 hr.




## 17 PORK STEAK

STEP				
17.1	hot air	230 °C	8 min.	preheating





## 18 ROAST PORK IN PIECES

STEP			
18.1	combi 60%	150 °C	45 min.
18.2	hot air	215 °C	15 min.





## 19 ROAST CHICKEN

STEP			
19.1	combi 60%	140 °C	25 min.
19.2	hot air	215 °C	20 min.

## 20 CHICKEN STEAK




STEP				
20.1	hot air	230 °C	8 min.	preheating

## 21 GOOSE, DUCK





STEP				
21.1	hot air	200 °C	15 min.	preheating
22.1	steam	99 °C	10 min.	-
23.1	combi 50%	135 °C	1hr. 20 min.	-
24.1	hot air	145 °C	30 min.	-

## 22 MEAT LOAF

meat





STEP			
22.1	combi 20%	140 °C	45 min.
22.2	hot air	210 °C	15 min.

## 23 MINCEMEAT (100g – 300g)




STEP				
23.1	combi 60%	140 °C	20 min.	preheating
23.2	hot air	200 °C	15 min.	

## 24 ROAST FISH FILLET





fish

STEP				
24.1	hot air	190 °C	15 min.	preheating

## 25 STEAMED SALMON




STEP			
25.1	steam	90 °C	20 min.

## 26 ROAST TROUT




STEP				
26.1	hot air	190 °C	60 °C	core probe

## 27 STEAMED VEGETABLES

vegetables, eggs


STEP			
25.1	steam	99 °C	10 min.

## 28 HARD BOILED EGGS





STEP			
25.1	steam	99 °C	14 min.

## 29 FROZEN PASTRY






pastry

STEP				
29.1	hot air	180 °C	1 min.	preheating
29.2	moistening	-	30 sec.	
29.3	pause	-	1 min.	
29.4	hot air	190 °C	12 min.	






## 30 FRESH PASTRY (200g – 400g)

STEP	 			
30.1	hot air	180 °C	3 min.	preheating
30.2	moistening	-	30 sec.	
30.3	hot air	180 °C	10 min.	






## 31 CROISSANTS

STEP	 			
31.1	hot air	170 °C	1 min.	preheating
31.2	moistening	-	30 sec.	
31.3	pause	-	1 min.	
31.4	hot air	190 °C	12 min.	






## 32 GRATIN

STEP	 			
32.1	hot air	140 °C	20 min.	flap valve
32.2	hot air	200 °C	15 min.	





## 33 GRILLING

STEP	 			
33.1	hot air	230 °C	10 min.	preheating






## 34 FRYING

STEP	 			
34.1	hot air	230 °C	8 min.	preheating

## 35 REGENERATION BY STEAM

STEP	 		
35.1	steam	95 °C	8 min.
35.2	steam	75 °C	2 hrs. 30 min.

## 36 REGENERATION BY HOT AIR

STEP	 			
36.1	hot air	100 °C	8 min.	flap valve
36.2	hot air	75 °C	2 hrs. 30 min.	

# Control panel



## HOT AIR

Replaces pan/oven roasting, deep frying etc.

## HOT AIR WITH STEAM (combi)

Replaces baking with continuous need of basting, or preparation of food requiring certain humidity level.

## STEAM

Replaces cooking in water.

## TOUCH DISPLAY

## MAGIC BUTTON

Allows confirmation, selection and setting of special functions (e. g. Manual Cleaning, Info, setting in the "Extras" menu).

## ARROW BUTTON +/-

Allow setting of values or scrolling within individual submenus, e. g. in the "Extras" section.

## START/STOP

Starts/stops the cooking process.

# Touch display

## PROGRAM SELECTION

Allows selection or editing of preset programs for cooking.

## TIME SETTING

Allows manual setting and change of the duration of the cooking process in the range 1 min. – 23 hrs. 59 min.

## TEMPERATURE SETTING

Allows manual setting and change of the cooking process temperature in the range allowed by specific modes.

## FLAP VALVE

Allows opening/closing the flap valve when ventilation of excessive moisture from the cooking chamber is required.

## EXTRAS

Allows selection of the combi steamer's special functions.

## PREHEATING/COOLING

Selects the mode of automatic preheating of the chamber prior to cooking, or automatic cooling in case of excessive initial temperature.

## MANUAL MOISTENING

Allows manual increasing the humidity level in the cooking chamber in the "Hot Air" and "Hot Air with Steam" modes.

## HUMIDITY SETTING

Allows setting and change of humidity level in the cooking chamber in the "Hot Air with Steam" mode.

## CORE TEMPERATURE SETTING

Allows setting of core temperature (30–110 °C). When this value is reached, the cooking process ends.

## REGISTRATION OF PROGRAM/STEP

Allows storing set parameters to a program/step.



You can store up to **99 programs consisting of 9 steps in Retigo Orange Vision combi steamer**. Quick and easy maintenance is assured thanks to the smooth seamless surface.

retigo®  
*Vision*



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