

Product line comparison

RETIGO

evo ONE

Reliable base for professional performance.

A highly reliable, ergonomic combi oven with intuitive button controls delivering only what truly matters.

- ✓ Low consumption, automatic cleaning, intuitive controls, seamless AISI 316L cooking chamber.
- Trust in **simplicity**.

evo PLUS

More control. More flexibility. More efficiency.

A 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.
- Trust in **everyday versatility**.

evo MAX

Maximum benefits with no compromises.

The most advanced model in the Evolution line with a 10" SmartTouch display, maximum efficiency, and user comfort.

- ✓ Cooking automation, Wi-Fi connectivity, smart care system, seamless AISI 316L cooking chamber.
- Trust in **max performance**.

Controls	Alphanumeric LED control with buttons	8" SmartTouch display	10" SmartTouch display
* Max. cooking temperature	260 °C	✓ 260 °C ○ 300 °C	300 °C
Steam Generation Systems	Direct	TrueSteam Direct or SecureBoiler	TrueSteam Direct or SecureBoiler
TrueSteam Perfect results. Almost unstoppable. Two-step preheating. Built-in heat exchanger. Energy and water savings.		✓	✓
SecureBoiler Automatic care. Heat exchanger connected. Unique backup system ensures uninterrupted cooking.		✓ for SecureBoiler units	✓ for SecureBoiler units
Maximal number of programs / max. number of steps.	✓ 99/9	✓ 500/20	✓ 1000/20
Multiple fan speeds Precise airflow adjustment. Suitable for all types of dishes. Fan safety brake for safe door opening.	7	7	7
5D PreciseCooking Optimises cooking dimensions: temperature, humidity, airflow, time and regulation intelligence. Delighted diners.			✓
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.	✓	✓	✓
TrustBuilt construction Robust frame. Minimum plastic parts. Seamless AISI 316L s/s cooking chamber. Maximum durability.	✓	✓	✓
EvoDecalc Operation without a softener possible.		○ ✓ for SecureBoiler units ○ for TrueSteam Direct units	○ ✓ for SecureBoiler units ○ for TrueSteam Direct units
PreciseHumidity Actively controls humidity. Keeps food colours vivid. Ensures consistent results. Maximises yield.			✓
DynaAirFlow Enhanced cooking evenness. Increased capacity. Generous rack spacing.	✓	✓	✓
Automatic flap valve Optimised dehumidification. Crispier results. Golden colour. Lower energy loss.	✓	✓	✓
Core temperature probe Precise core temperature control. Perfect results. Monitors hygiene compliance.	✓ 1-point	✓ 1-point ○ 6-point	✓ 6-point
Hand shower Convenient basting. Simple GN refills. Instant oven rinsing.	○ Side-fixed ○ Built-in retractable	○ Side-fixed ○ Built-in retractable	✓ Side-fixed ○ Built-in retractable
EvoCleaning Automatic cleaning. Cost-efficient. Rinses, decalcifies, and protects. Contains anti-corrosive agents.	✓	✓	✓
Easy Cooking Step-by-step chef guidance. Pre-set programs and cooking techniques. Great results made easy.		✓ Pre-set programs	✓ Step-by-step chef guidance ✓ Pre-set programs
Regen&Hold Food regeneration and holding. Directly from the main screen. Fast access. Smooth workflow.		✓	✓

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ReadyTemp | Rapid cooling. Quick access from the main screen. Desired temperature ready when you are.

OnlineMenu | Hundreds of global Retigo recipes. Easy access with filters and search. Endless inspiration.

RackTiming | Prepares multiple dishes at once. Individual timers and core temp control. Adjustable per rack or GN.

Top&Last | Quick restart of the most used or last-used programs. Saves time. Speeds up daily workflow.

DeltaT Cooking | Perfectly cooked large pieces. Prevents undercooking. Precise results from core to surface.

Extra Programs | Part of EasyCooking. Sous-vide, Drying, Sterilization, Overnight cooking, Confit, and Smoking.

Touch&Cook Menu | Pictogram-based interface. Maximum intuitiveness. Perfect for less experienced staff.

Gratin | Perfectly crisp and golden gratins and baked dishes. Ideal colour and texture.

Learning Function | Saves all in-process changes. Perfect for fine-tuning and repeating successful results.

MyControls | Customisable interface. Set user profiles, menu layout and default values. Your kitchen. Your setup.

FanTiming | Automatic airflow management. Better uniformity. Gentle preparation for delicate dishes.

* **PanoramicView Door** | Wide chamber view. Full visual control without opening the door. Designed for open kitchens.

* **LED Lighting** | Bright, true-colour illumination. See the real food doneness. Built to last.

CombiHealth | Real-time oven condition. Health % shown on the main screen. Stay ahead with preventive care.

Multitasking | Use the display during cooking. Plan ahead. Improve kitchen workflow.

Planning Calendar | Plan cooking in advance. Tracks key maintenance events. Ensures hygiene and uptime.

Integrated Fat Separator | Minimises smoke and burnt fat odours. Cleaner cooking environment. Ideal for open kitchens.

EcoLogic | Monitors energy consumption. Transparent data on display. Supports sustainable kitchen operation.

HACCP Records | Instant records of critical points. Easy access. Proves hygiene compliance.

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.



○ Manual



✓ Double door glass
○ Triple door glass - Energy optimised

✓ One door side (1 LED strip)
○ Both door sides (2 LED strip)



✓ LAN
○ Wi-Fi



✓ Smart with programming



✓ Triple door glass - Energy optimised

✓ Both door sides (2 LED strip)



✓ LAN
✓ Wi-Fi



* All this features concern unit door.
Optional EcoDoor 300 package for evoPLUS includes 300 °C max temp., Triple door glass, both side LED lighting.

✓ Standard equipment

○ Optional equipment