

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 controls, 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

10" SmartTouch

* Max. cooking temperature

260 °C

✓ 260 °C
○ 300 °C

300 °C

Steam Generation Systems

Direct

TrueSteam Direct or TrueSteam SecureBoiler

TrueSteam Direct or TrueSteam SecureBoiler

TrueSteam | Perfect results. Almost unstopable. Two-step preheating. Built-in heat exchanger. Energy and water savings.

✓

✓

SteamSecure Boiler | 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 PrecisionCooking | 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 TrueSteam SecureBoiler units
○ for TrueSteam Direct units

✓ for TrueSteam SecureBoiler units
○ for TrueSteam Direct units

PreciseHumidity | Actively controls humidity. Keeps food colors vivid. Ensures consistent results. Maximizes yield.

✓

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.

✓ 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 color and texture.

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

MyControls | Customizable 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-color 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 | Minimizes smoke and burnt fat odors. 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 statics.

✓

○

○ 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.