

TECHNICAL DATA SHEET

evolution MAX1011 i



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.

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. Two-step 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):	10 x GN 1/1
Capacity (meals):	151 - 250
Heat Source:	Electricity
Dimensions:	932 x 1082 x 894 mm
Total power:	18,7 kW
Steam generator:	i - injection

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|-------------------------|---------------------------------------|-------------------------------------|
| » Elevated UI and UX | » Re-designed cooking chambers | » Optimized steam generation system |
| » LongLife LED lighting | » More powerful motors and converters | » Enhanced SmartRegulation |

Flavor under the crust

- » **TrueSteam** | Perfect results. Almost unstopable. 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.
- » **5D PrecisionCooking** | Optimises cooking dimensions: temperature, humidity, airflow, time and SmartRegulation. Delighted diners.
- » **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.
- » **Easy Cooking** | Step-by-step chef guidance. Pre-set programs and cooking techniques. Great results made easy.
- » **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.
- » **Extra Programs** | Part of EasyCooking. Sous-vide, Drying, Sterilization, Overnight cooking, Confit, and Smoking.
- » **GoldenTouch** | Perfectly crisp and golden gratins and baked dishes. Ideal color and texture.
- » **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.
- » **Planning Calendar** | Plan cooking in advance. Tracks key maintenance events. Ensures hygiene and uptime.

Profit under the control

- » **EvoCare** | Complete care: cleaning, descaling, maintenance, diagnostics.
- » **EvoDecalc** | Operation without a softener possible. Most reasonable up to 10 °dH carbonate hardness.
- » **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 statics.

Ease under the load

- » Maximal number of **programs** / max. number of **steps** 1000/20
- » **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.
- » **Hand shower** | Convenient basting. Simple GN refills. Instant oven rinsing.
- » **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.
- » **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.
- » **Touch&Cook Menu** | Pictogram-based interface. Maximum intuitiveness. Perfect for less experienced staff.
- » **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.
- » **Multitasking** | Use the display during cooking. Plan ahead. Improve kitchen workflow.

Confidence under pressure

- » **SteamSecure Boiler** | TrueSteam. Automatic care. Heat exchanger connected. Unique backup system ensures uninterrupted cooking.
- » **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 % 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.

SPECIFICATION

Energy	electricity
Steam generator	injection
Capacity	10 × GN1/1
Capacity of meals	151–250
Spacing	70 mm
Max. quantity per drawer	15 kg
Max. quantity of food per load*	55 kg
Dimensions (w × h × d)	932 × 1082 × 894 mm
Weight of unit without packaging	143,5 kg
Weight of unit with packaging	-
Total power	18,7 kW
Heat power	18 kW
Nominal heat load (Gas G20)	-
Steam generator power	-
Fuse protection	32 A
Voltage	3N~/400V / 50-60 Hz
Recommended power cable H07RN-F	5G4
Water Drain connection	G 3/4" 50 mm
Pressure hose	1 / 2"
Water pressure [bar]	2,0-6,0
Gas connection	-
Noise level	do 70 dBa
Temperature	30–300 °C

* Weight must be evenly distributed!

WATER QUALITY

Input pressure	200-600 kPa (2-6 bar)
Water hardness (WH)	≤ 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

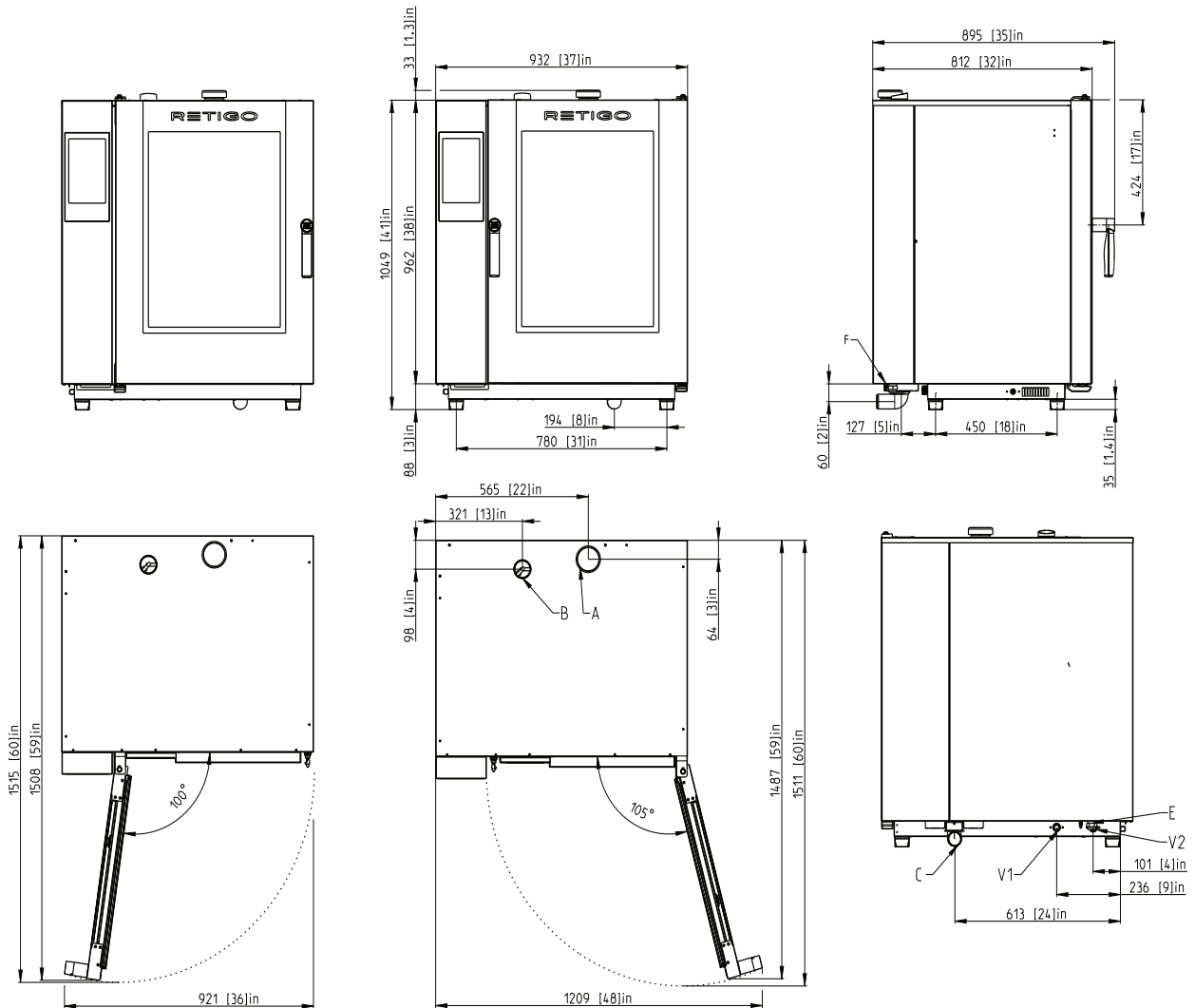
Average consumption of treated water without washing (l/hour)	6
Average consumption of treated water, including washing (l/hour)	8
Maximum possible flow rate of treated water (l/min)	0,45
Average consumption of untreated water without washing (l/hour)	3
Maximum possible flow rate of untreated water (l/min)	7

OPTIONAL VOLTAGE

3~/230 V / 50-60 Hz	Total power	18,7 kW
	Heat power	18 kW
	Nominal heat load (Gas G20)	-
	Steam generator power	-
	Fuse protection	50 A
	Recommended power cable H07RN-F	4G10

DIMENSIONS

PRODUCT WITHOUT PACKAGE



SAFETY CLEARANCES

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