

SUITABLE SOLUTION FOR EACH FACILITY



BAKERY



CAFÉ



GAS STATION



SNACK BAR



SUPERMARKET



FAST FOOD

UNIQUE FEATURES



MULTI BAKE & COOK

- Excellent baking and cooking results
- Ideal food colour and crunchiness
- Less stress in the kitchen
- All technological tasks in a single unit



MY DELI CONTROLS

- Total concentration on cooking
- No wasted time
- Everything necessary is found on the main screen



DELI DESIGN

- Comfortable cooking with no risk of suffering burns
- High reliability and long service life
- Guaranteed to meet public health standards
- High reliability



SMART INVESTMENT

- Energy savings
- Economical automatic cleaning
- Unparalleled return on investment

STANDARD FEATURES AND UNIT OPTIONS

BAKING/COOKING

Hot air 30 – 300 °C
Combination 30 – 300 °C
Steaming 30 – 130 °C

Inject and Pause - Use Inject to quickly create the required amount of steam to be absorbed into the product during the Pause phase. This is the only way to ensure that the pastry is crispy on the surface and that the shade inside remains supple for a long time.

Overnight cooking – Saves time and money.

Rack timing – Set individual rack times for multi-product baking/ cooking.

AHC (Active Humidity Control) – Automatic humidity control for great baking/cooking results.

Advanced steam generation system – Two-step water preheating with in-built heat exchanger for perfect steam cooking results.

Crosswise racks – Safer and comfortable GN handling. Better product visual control.

Regeneration/banqueting – Bake/Cook, chill and regenerate to serve more diners in shorter times.

Delta T cooking – Use advanced cooking method to reduce shrinkage on slow roasted meats getting amazing results.

Low-temperature cooking – Benefit from less weight loss, better taste.

Cook & Hold – Let it cook and held serving temperature.

Golden Touch – Add a golden-brown, crispy finish with just a touch.

Automatic preheating/cooling minimises the loading temperature drop. Start baking/cooking with the desired temperature.

Sous-vide, Drying, Sterilization, Confit, Smoking – Great way to make your menu special.

DELI TOUCH CONTROLS

8" display – Perfect overview, easy and intuitive control.

My DeliControls – Customize your menu so you have all you need right on the main screen.

Touch panel – Panel works under all conditions and has a fast response, no mechanical elements, buttons or wheels.

Easy Baking – Get great results even with less experienced chefs thanks to easy baking guidance.

6-point core probe – Allows foods to be automatically cooked to any desired internal temperature.

1000 programs with 20 steps

Pictograms – Take a food picture on the main screen. Match it with a program. Touch it to get the desired baking/cooking results repeatedly.

Learn function – All baking adjustments are recorded. In the end you save great results achieved and recall them again when needed.

Last 10 – The baking process easy to be used again bu just a touch.

Multitasking – Unique opportunity to work with a display during baking.

Automatic start – The ability to schedule a delayed start.

EcoLogic – Energy consumption is shown right on the screen. Keeps your cost under control.

Continuous cooking time option - Saves your time during busy operations.

OTHER EQUIPMENT

Triple glazed door glass - Advanced energy savings and external glass that does not burn you.

Active Cleaning – Low-cost automatic cleaning. No chef's time spent on cleaning any more.

Auto-reversing fan – Excellent evenness to deliver high product color and texture uniformity.

Flap valve – Patented dehumidification system for great colour and crispiness.

7 Fan speeds – Precise control of air distribution for desired results with different products.

Automatic Fan stop – No scalding when the door opened quickly.

Fan timing – 3 steps for greater evenness and gentle cooking.

Massive door handle – Comfortable and safe handling with silver ion material contain for bacteria reduction.

AISI 304 stainless steel – Exceptional quality with a special coating for an extended lifetime.

Hygienic cooking chamber with round inner corners – Trouble-free maintenance.

Retractable hand shower – External water supply hose with a spray nozzle. Extra water source at your disposal.

Run-off tray under the door – No slipping on the wet floor.

Two water inlets – Saves a water treatment unit's capacity.

WSS (Water Saving System) – Special drain system & in-built heat exchanger to save water-related cost.

Removable GN holders with 85 mm spacing

CONNECTIVITY

USB plug-in – Transfer useful data easily to and from the combi oven.

Ethernet/LAN – Allows remote access for data management.

VisionCombi software – Program and pictogram management in your PC, HACCP data view.

OPERATION LOGS

HACCP records – Easy and immediate analysis of critical cooking points.

Complete operating records

SERVICE

SDS (Service Diagnostic System) – Easy unit check-up and troubleshooting.

UNIT OPTIONS

Left door

Safety door opening in two steps

Connection to the system for power consumption optimization

DELI MASTER

BAKERY OVEN AND MORE...



The DELIMASTER will deliver outstanding baking and cooking results, and open up new opportunities for satisfying your customers, who will be happy to return.

retigo®

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SUPERIOR BAKING AND MUCH MORE

DeliMaster ovens will allow you to easily prepare all types of fresh baked goods, desserts, pastries as well as a wide range of snack/ bistro products such as sandwiches, burgers, panini, etc.

More than 50 preset bakery programs
Preset programs and essential bakery functions, for example Inject - Pause for outstanding baking and cooking results each and every day with minimum demands on the user.

Specially developed auto – reversing fan
Perfectly uniform baking and exceptional crispiness of baked goods in no small part depends on the fan that distributes hot air or steam throughout the cooking chamber. Thanks to 7 fan speeds, you will always have the distribution and circulation of air inside your DeliMaster under control exactly as required for your task. The results will be perfect.

Clean, fast and intuitive controls
The very fast response touch display and the Easy Baking function will not only make your work easier when preparing appetising meals but also during maintenance.

Active Cleaning
No longer concern yourself with the least entertaining of tasks. Active Cleaning will ensure that your DeliMaster is always perfectly clean and dry. You save both water and valuable time. The detergents that are used are environmentally-friendly.

5-in-1
The multifunctionality of DeliMaster ovens provides you with several appliances in one – baking oven, combi oven, salamander, griddle and deep fryer. All this within an area of one square meter.



MY DELI CONTROLS

Prepare exquisite delicacies from your menu in just a few minutes. Expand your offerings with new products, thanks to Deli Master's broad versatility. Satisfy your customers with one-touch baking and cooking. Using icons as simple program buttons makes your work child's play. You get a clear, simple menu that anyone can use.

Baguettes	10 min. / 75 pcs*
Muffins	9 min. / 350 pcs*
Croissants	20 min. / 150 pcs*
Mini Pizza	10 min. / 240 pcs*
Chicken legs	40 min. / 60 pcs*
Hamburgers	14 min. / 110 pcs*

* valid for DM 5



TECHNICAL DETAILS



DM 5



DM 8

Model	DM 5	DM 8
Heat source	Electricity	Electricity
Steam generator	Injection	Injection
Capacity	5 x 600 / 400	8 x 600 / 400
Capacity (optional)	5 x GN1 / 1*	8 x GN1 / 1*
Baking space	1,2 m ²	1,92 m ²
Spacing	85 mm	85 mm
Dimensions (w x h x d)	933 x 786 x 821 mm	933 x 1046 x 821 mm
Weight	116 kg	138 kg
Heat power	10,3 kW	18 kW
Total power	10,9 kW	18,6 kW
Fuse	16 A	32 A
Voltage	3N~/380-415V/50-60Hz	3N~/380-415V/50-60Hz
Water/Drain connection	G 3/4" / 50 mm	G 3/4" / 50 mm
Noise level	max. 70 dBA	max. 70 dBA
Temperature	30-300 °C	30-300 °C

* only with adapters

SETS OF DELIMASTER

DeliMaster baking oven sets can increase your operation's capacity without taking up much more room. There are also various possible oven size combinations available together with the DeliProofer and a condensate hood.



DM 5

DM 5



DM 5

DM 8



DM 5

DELIPROOFER



DM 8

DELIPROOFER

ACCESSORIES

CONDENSATION HOOD VISION VENT

The Vision Vent condensation hood is compatible with both sizes of the DeliMaster, and provides high extraction power to help maintain a pleasant climate without needing to connect external ventilation.



DELIPROOFER

To speed up the dough leavening process, the specially developed DeliProofer makes a great addition to the DeliMaster. This appliance works independently since it has its own control panel. It is compatible with both DM5 and DM8 sets.



STANDS

There are several stands available for the installation of the DM5 and DM8. The stands are adapted to baking tray sizes of 600 x 400 mm. There is a stand with 16 racks available for the DM5. There is a stand with 10 racks specified for the DM8.



OTHER ACCESSORIES

To expand your menu or to make work easier, in addition to the various types of 600 x 400 mm bakery sheets, DeliMaster baking ovens can also be complemented with a Vision Smoker or oil spray gun.

