

COMPARISON OF PRODUCT LINES



Orange Vision



Orange Vision Plus



Blue Vision

Controls	LED alpha numeric control panel with touch buttons	7" Touch screen quick response technology	8" Touch screen quick response technology
MyVision – Customized menu so you have all you need right on the main screen	—	—	✓
Pictograms – Take a food picture on the main screen. Match it with a program. Touch it to get the desired cooking results repeatedly	—	—	✓
AHC (Active Humidity Control) – Automatic humidity control for great cooking results. Including automatic dehumidification system	—	—	✓
Rack timing – Set individual rack times for multi product cooking	—	—	✓
Easy Cooking – Get great results even with less experienced chefs thanks to easy cooking guidance	—	—	✓
Delta T cooking – Use advanced cooking method to reduce shrinkage on slow roasted meats getting amazing results	—	—	✓
Cook & Hold – Let it cook and held serving temperature	—	—	✓
Golden Touch – Add a golden-brown, crispy finish with just a touch	—	—	✓
Extras (Sous-vide, Drying, Sterilization, Confit, Smoking) – Great way to make your menu special	—	—	✓
Multitasking – Unique opportunity to work with a display during cooking	—	—	✓
Learn function – All cooking adjustments are recorded. At the end you save great results achieved and recall them again when needed	—	✓	✓
Last 10 – Cooking process easy to be used again bu just a touch	—	✓	✓
EcoLogic – Energy consumption shown right on the screen. Keeps your cost under control	—	✓	✓
Programs / steps	•	99/9 1000/20	1000/20
Core probe – temperature inside the food core controlled automatically	1 point	1 point	6 points
Electronically cotrolled flap valve – for crispy and nicely coloured cooking results	•	•	✓
Fan timing – 3 steps for greater evenness and gentle cooking	•	✓	✓
HACCP records – Easy and immediate analysis of critical cooking points	✓	On screen	On screen
Active Cleaning – Low-cost automatic cleaning. No chef's time spent on cleaning any more	✓	✓	✓
Hand shower	Side fixed Retractable	Side fixed Retractable	Side fixed Retractable
LAN connectivity	—	✓	✓

✓ Standard equipment • Optional equipment — Not available

Cooking advantages / benefits for all the lines

Hot air 30–300 °C
Combination 30–300 °C
Steaming 30–130 °C
Bio steaming 30–98 °C
Over night cooking – Saves time and money.
Automatic start – The ability to schedule a delayed start.
Continuous cooking time option – Saves your time during busy operations.
Advanced steam generation system – Two-step water preheating with in-built heat exchanger for perfect steam cooking results.
Regeneration/banqueting – Cook, chill and regenerate to serve more diners in shorter times.
Low temperature cooking – Benefit from less weight loss, better taste.
Auto-reversing fan – Excellent evenness to deliver high product color and texture uniformity.
7 Fan speeds – Precise control of air distribution for desired results with different food products.
Automatic Fan stop – No scalding when the door opened quickly.
Crosswise racks – Safer and comfortable GN handling. Better product visual control.
VisionCombi software – Program and pictogram management in your PC, HACCP data view.

HW advantages / benefits for all the lines

6 sizes, electric / gas, Advanced direct or Advanced Boiler steam generation systems.
Triple glazed door glass – Advanced energy savings and external glass that does not burn you.
Massive door handle – Comfortable and safe handling with silver ion material contain for bacteria reduction.
Left hinged doors possible for sizes 623, 611, 1011 – to be done in production.
Safety door opening – first step for steam release only, second step for full opening.
AISI 304 and 316 stainless steel – Exceptional quality with a special coating for a extended life time.
Run-off tray under the door – No slipping on 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 and energy related cost.
Removable GN holders with 65 mm spacing.
USB interface
Connectivity with kitchen power management systems.

Service

BCS (Boiler Control System) – Nothing stops you steam cooking with the in-built advance direct steam generation system. *(For boiler units only)*
SDS (Service Diagnostic System) – Easy unit check up and trouble shooting.
Complete operating records

Accessories

ST 1116 stand with 16 x GN 1/1
 ST 1116FP flat pack stand with 16 x GN 1/1
 ST 1116CS stand ST1116 with wheels
 ST 1116H stand with 22 x GN 1/1, height 900 mm
 STAND with place for Holdomat
 STAND with place for BC411P or BC511P, C
 VISION VENT condensation hood
 GN ADAPTER for 2 x GN 1/2 or 3 x GN 1/3
 TRAY HOLDERS with spacing 85, 70 mm or GN 400/600
 OIL SPRAY GUN
 VISION SMOKER
 ACCESSORIES – Gastro containers, cleaning agents, water treatments

