

essential



COOKING

- Manual: convection with temperature range from 30°C to 270°C and convection with humidity with temperature range from 100°C to 270°C
- Programmed: allows to manage 100 programs. Each program can be customized with 3 different cooking phases (with automatic pre-heating phase)
- Humidity % regulation from 0% to 100%

CONTROL

- Multifunction digital display
- Adjustable pre-heating temperature up to 270°C
- Instant display of the set cooking parameters: time, temperature, humidity % and/or program n.
- Automatic self diagnostic system with alarms display
- Possibility to modify the set parameters even during the cooking cycle
- Automatic inversion of the fan rotation direction

STRUCTURE

- Molded stainless steel cooking chamber
- Cooking chamber equipped with internal lights for a perfect monitoring of every cooking phase
- Internal cooling fan for the components protection
- Double glazed, highly insulated termostop door
- Door opening system with contact switch
- Easy opening internal glass to allow cleaning operations
- Ergonomic inside handle to allow easy cleaning operations
- Double chimney (only for model 6040 4 T)

ESSENTIAL	6040 3T			6040 4T		
	YBK6040-3D	YBK6040-3M	YBK6040-3MEI	YBK6040-4D	YBK6040-4M	YBK6040-4MEI
Type	YES	NO	NO	YES	NO	NO
Digital control	YES	NO	NO	YES	NO	NO
Yesteam	YES	YES	NO	YES	YES	NO
Capacity	3 Trays 60x40 cm	3 Trays 60x40 cm	3 Trays 60x40 cm	4 Trays 60x40 cm	4 Trays 60x40 cm	4 Trays 60x40 cm
Pitch	75 mm	75 mm	75 mm	75 mm	75 mm	75 mm
Sizes (mm LxDxH)	790x770x480	790x770x480	790x770x480	790x770x560	790x770x560	790x770x560
Weight (Kg)	41	41	40	50	50	49
Electric power (kW)	3,6	3,6	3,6	7	7	7
Voltage	230 v-1N	230 v-1N	230 v-1N	400 v-3N	400 v-3N	400 v-3N
IP rating	IPX3	IPX3	IPX3	IPX3	IPX3	IPX3

PROOFERS STAR - TAOS - KARMA

Proofer code	YPSTK6040-D	YPSTK6040-M
Sizes mm (LxDxH) handle included	850x920x730	850x920x730
N° of trays	12	12
Control	Digital	Mechanical
Functioning	Indipendent operation	Indipendent operation
Consumption	1500 W	1500 W
Humidity	Indirect manual	Indirect manual



star



COOKING

- Manual: convection, combi and steam with temperature range from 30°C to 280°C
- Programmed: allows to manage more than 100 programs. Each program can be customized with 6 different cooking phases and can be saved with its own title (with pre-heating phase choice)
- Extension time advice at the end of the cooking cycle
- Steam % regulation from 0% to 100%
- If necessary, steam can be forcibly extracted from the cooking chamber by the valves placed on the ventilation chimneys, in manual mode or by programming it

CONTROL

- 7" color Touchscreen HD display (YesTouch function)
- 7 fan speed adjustable by inverter and automatic inversion of the rotation direction
- Adjustable pre-heating temperature up to 280°C
- Instant display of the set cooking parameters: time, temperature, humidity level, fan speed
- Lateral USB port for the data upload and download (YesData function)
- Automatic self diagnostic system with alarms display
- Multi languages display
- Possibility to modify the set parameters even during the cooking cycle
- Special cycles : regeneration, proofing, cooling the cooking chamber

CLEANING

- 3 automatic cleaning programs (standard)
- YesClean detergent compartment integrated on the oven
- Shower for the manual cleaning of the cooking chamber (optional)

STRUCTURE

- Airtight stainless steel AISI 304 cooking chamber in compliant with HACCP standards (or in stainless steel AISI 316 optional)
- Cooking chamber equipped with internal lights for a perfect monitoring of every cooking phase
- Double glazed, highly insulated termostop door
- SoftTouch door opening system with contact switch and equipped with anti-blackout system
- Door and frontal panel in stainless steel AISI 304
- Easy opening internal glass to allow cleaning operations
- Ergonomic inside handle to allow easy cleaning operations in compliant with HACCP standards

GAS BURNER

- Atmospheric burner with high efficiency corrugates tube heat exchangers
- Compliant with use of gas types G20 / G25 / G25.1 / G30 / G31

STAR	ELECTRIC 10	GAS 10	ELECTRIC 6	GAS 6
Type	YSR6040-10D	YSR6040-10DG	YSR6040-6D	YSR6040-6DG
Capacity	10 trays 40x60 cm	10 trays 40x60 cm	6 trays 40x60 cm	6 trays 40x60 cm
Pitch	80 mm	80 mm	80 mm	80 mm
Sizes (mm LxDxH)	850x890x1170	850x890x1340	850x890x890	850x890x1060
Weight (Kg)	139	143	104	108
Thermal power (kW)		20		14
Power (kW)	17,5	1	11	1
Voltage	400 v-3N	230 v-1N	400 v-3N	230 v-1N
IP rating	IPX4	IPX2	IPX4	IPX2

taos



COOKING

- Manual: convection, combi and steam with temperature range from 30°C to 280°C (YesClima function)
- Programmed: allows to manage 100 programs. Each program can be customized with 6 different cooking phases and can be saved with its own title (with pre-heating phase choice automatic or manual)
- Set of a special cooling chamber cooling cycle
- Extension time advise at the end of the cooking cycle
- Steam % regulation from 0% to 100%
- If necessary, steam can be forcibly extracted from the cooking chamber by the valves placed on the ventilation chimneys, in manual mode or by programming it

CONTROL

- Multifunction digital display
- 4 fan speed adjustable by inverter and automatic inversion of the rotation direction
- Adjustable pre-heating temperature up to 280°C
- Instant display of the set cooking parameters: time, temperature, humidity level, fan speed
- Automatic self diagnostic system with alarms display
- Possibility to modify the set parameters even during the cooking cycle

CLEANING

- 5 automatic cleaning programs (optional to ordered)
- External YesClean detergent compartment (drawer optional)
- Shower for the manual cleaning of the cooking chamber (optional)

STRUCTURE

- Molded stainless steel AISI 304 cooking chamber (or airtight cooking chamber in compliant with HACCP standards, optional)
- Cooking chamber equipped with internal lights for a perfect monitoring of every cooking phase
- Double glazed, highly insulated termostop door
- Door opening system with contact switch
- Door and frontal panel in stainless steel AISI 304
- Easy opening internal glass to allow cleaning operations
- Ergonomic inside handle to allow easy cleaning operations in compliant with HACCP standards

GAS BURNER

- Atmospheric burner with high efficiency corrugates tube heat exchangers
- Compliant with use of gas types G20 / G25 / G25.1 / G30 / G31

TAOS	ELECTRIC 10	GAS 10	ELECTRIC 6	GAS 6
Type	YTO6040-10D	YTO6040-10DG	YTO6040-6D	YTO6040-6DG
Capacity	10 trays 40x60 cm	10 trays 40x60 cm	6 trays 40x60 cm	6 trays 40x60 cm
Pitch	80 mm	80 mm	80 mm	80 mm
Sizes (mm LxDxH)	850x890x1170	850x890x1340	850x890x890	850x890x1060
Weight (Kg)	137	141	102	106
Thermal power (kW)		20		14
Power (kW)	17,5	1	11	1
Voltage	400 v-3N	230 v-1N	400 v-3N	230 v-1N
IP rating	IPX4	IPX2	IPX4	IPX2

karma



COOKING

- Manual: convection, combi and steam with temperature range from 30°C to 280°C
- Humidity % regulation from 0% to 100%
- If necessary, steam can be forcibly extracted from the cooking chamber by the valves placed on the ventilation chimneys, in manual mode

CONTROL

- Reduced fan speed (optional)
- Easy to use manual controls to manage the cooking parameters in the best way
- Automatic inversion of the fan rotation direction
- Adjustable max temperature up to 280°C
- Possibility to modify the set parameters even during the cooking cycle
- 2-speed regulator (optional)

CLEANING

- Shower for the manual cleaning of the cooking chamber (optional)

STRUCTURE

- Molded stainless steel AISI 304 cooking chamber
- Cooking chamber equipped with internal lights for a perfect monitoring of every cooking phase
- Double glazed, highly insulated termostop door
- Door opening system with contact switch
- Door and frontal panel in stainless steel AISI 304
- Easy opening internal glass to allow cleaning operations
- Ergonomic inside handle to allow easy cleaning operations in compliant with HACCP standards

GAS BURNER

- Atmospheric burner with high efficiency corrugates tube heat exchangers
- Compliant with use of gas types G20 / G25 / G25.1 / G30 / G31

KARMA	ELECTRIC 10	GAS 10	ELECTRIC 6	GAS 6
Type	YKA6040-10D	YKA6040-10DG	YKA6040-6D	YKA6040-6DG
Capacity	10 trays 40x60 cm	10 trays 40x60 cm	6 trays 40x60 cm	6 trays 40x60 cm
Pitch	80 mm	80 mm	80 mm	80 mm
Sizes (mm LxDxH)	850x890x1170	850x890x1340	850x890x890	850x890x1060
Weight (Kg)	137	141	102	106
Thermal power (kW)		20		14
Power (kW)	17,5	1	11	1
Voltage	400 v-3N	230 v-1N	400 v-3N	230 v-1N
IP rating	IPX4	IPX2	IPX4	IPX2