

# mood.



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| Pro                | Lite               |                             | Pro                | Lite               |
|--------------------|--------------------|-----------------------------|--------------------|--------------------|
| YMDGN11-07D0WBS000 | YMDGN11-07D0W00000 | <b>Code model</b>           | YMDGN11-11D0WBS000 | YMDGN11-11D0W00000 |
| 7 trays GN 1/1     | 7 trays GN 1/1     | <b>Capacity</b>             | 11 trays GN 1/1    | 11 trays GN 1/1    |
| 70 mm              | 70 mm              | <b>Pitch</b>                | 70 mm              | 70 mm              |
| 850x890x890        | 850x890x890        | <b>Dimension mm (LxDxH)</b> | 850x890x1170       | 850x890x1170       |
| 93 kg              | 93 kg              | <b>Weight (kg)</b>          | 127 kg             | 127 kg             |
| 11 kW              | 11 kW              | <b>Power</b>                | 17 kW              | 17 kW              |
| 380-415 V / 3 N    | 380-415 V / 3 N    | <b>Voltage</b>              | 380-415 V / 3 N    | 380-415 V / 3 N    |
| IPx 4              | IPx 4              | <b>IP protection level</b>  | IPx 4              | IPx 4              |

## Main features (Pro unit)

- Convection, combi and steam cooking with fixed time or core probe function
- Temperature settable from 30°C to 280°C
- Manual and/or programmed cooking mode
- Data storage for the saving programs (99)
- Rapid display of free and in use positions
- Manual or automatic pre-heating mode settable up to 280°C
- Possibility to save up to 5 cooking phases per program
- Multi-function digital display with YesClima function
- Possibility to modify cooking parameters during the cycle in operation
- Instant display of set cooking parameters
- Alarms display with autodiagnosis system
- Special cycles: Rapid cooking chamber cool-down, Time extension at the end of the cooking and rapid cancellation of memorized recipes
- Manual humidity supply function
- FastSteam technology for immediate steam generation
- Automatic SCS technology (Smart Chimney System) for forced extraction of humidity
- Settable ventilation speeds (3) + pulse speed with automatic inversion of fans rotation
- 304 stainless steel molded cooking chamber
- Ergonomic and lightweight handle compliant with HACCP standards
- Frontal structure with screwless system
- Simply-removable control panel
- Simply-approachable right side
- Simply approachable motor compartment
- Integrated humidity collector aisle
- Mono-point core probe with external link to the cooking chamber included
- Integrated syphon
- Adjustable feet
- Stackable kit configuration
- Simply-removable rack holder
- Reversible door opening R/L\*
- Double glass door with high thermic insulation and easy inspection with safety fan stop system when the door is open
- Halogen inner lamps in the cooking chamber
- Retractable shower included \*\*
- Automatic washing system with monocomponent YesClean (4+1 cycles)
- Integrated mono product tank (YesClean) \*\*

\* Optional only at the order placement

\*\*Not available for Lite unit



|  |  | YMDGN11-07D0<br>WBS000 | YMDGN11-07D0<br>W00000 | YMDGN11-11D0<br>WBS000 | YMDGN11-11D0<br>W00000 |
|--|--|------------------------|------------------------|------------------------|------------------------|
|  | Code model   |                        |                        |                        |                        |
| Equipment unit                                     | Capacity   | 7                      | 7                      | 11                     | 11                     |
|  | Pro unit (full optional)   | ●                      |                        | ●                      |                        |
|  | Lite unit  |                        | ●                      |                        | ●                      |
|  | Classic unit   |                        |                        |                        |                        |
| Cooking type                                       | Convection, combi and steam cooking  |                        |                        |                        |                        |
|  | Convection, combi and steam cooking with fixed time or core probe function                                     | ●                      | ●                      | ●                      | ●                      |
|  | Convection, combi and steam cooking with fixed time or core probe function (mono-point core probe optional)    |                        |                        |                        |                        |
|  | Convection, combi and steam cooking with fixed time or core probe function (multi-point core probe optional)   |                        |                        |                        |                        |
| Temperature  | ACT technology (advanced clima technology) with energy conservation thanks to the automatic climate regulation |                        |                        |                        |                        |
|  | Temperature settable from 30°C to 280°C  | ●                      | ●                      | ●                      | ●                      |
| Cooking mode                                       | Manual cooking mode  | ●                      | ●                      | ●                      | ●                      |
|  | Programmed cooking mode  | ●                      | ●                      | ●                      | ●                      |
|  | Automatic cooking mode   |                        |                        |                        |                        |
| Recipes memory                                     | Data storage for the saving programs (99)  | ●                      | ●                      | ●                      | ●                      |
|  | Pre uploaded YESRECIPES book divided into categories   |                        |                        |                        |                        |
|  | MYCOOKBOOK for saving programs into customizable folders   |                        |                        |                        |                        |
| Cooking phases                                     | Rapid display of free and in use positions   | ●                      | ●                      | ●                      | ●                      |
|  | 5 cooking phases per program   | ●                      | ●                      | ●                      | ●                      |
|  | 10 cooking phases per program  |                        |                        |                        |                        |
| Pre-heating  | HOLD function at the end of the cooking  |                        |                        |                        |                        |
|  | Manual or automatic pre-heating mode settable up to 280°C  | ●                      | ●                      | ●                      | ●                      |
|  | Manual or automatic pre-heating mode settable up to 300°C  |                        |                        |                        |                        |
| Oven interface                                     | Manual controls  |                        |                        |                        |                        |
|  | Multi-function digital display   |                        |                        |                        |                        |
|  | Multi-function digital display with Yesclima function  | ●                      | ●                      | ●                      | ●                      |
| Peripheral devices                                 | 10" multilingual touchscreen display   |                        |                        |                        |                        |
|  | Click&Share function to save recipes with your cover images  |                        |                        |                        |                        |
|  | USB interface for data uploading and downloading (HACCP data also)   |                        |                        |                        |                        |
| Modifications and display                          | Configuration for integrated WIFI connection   |                        |                        |                        |                        |
|  | Possibility to modify cooking parameters during the cycle in operation   | ●                      | ●                      | ●                      | ●                      |
|  | Instant display of set cooking parameters  | ●                      | ●                      | ●                      | ●                      |
|  | Instant display of the set-up cooking program  |                        |                        |                        |                        |
| Special cycles                                     | Alarms display with autodiagnosis system   | ●                      | ●                      | ●                      | ●                      |
|  | Delta T special cooking cycle  |                        |                        |                        |                        |
|  | Time's Up special cycle for synchronized cookings  |                        |                        |                        |                        |
|  | Cook&Go special cycle for simultaneous cookings  |                        |                        |                        |                        |
|  | Rapid cooking chamber cool-down special cycle  | ●                      | ●                      | ●                      | ●                      |
|  | Regeneration special cycle   |                        |                        |                        |                        |
| Humidity and steam generation                      | Proofing special cycle   |                        |                        |                        |                        |
|  | Special cycle time extension at the end of the cooking process   | ●                      | ●                      | ●                      | ●                      |
|  | Rapid cancellation of memorized recipes  | ●                      | ●                      | ●                      | ●                      |
| Humidity extraction                                | Manual humidity supply function  | ●                      | ●                      | ●                      | ●                      |
|  | Humidity release from 0% to 100%   |                        |                        |                        |                        |
| Heat supply  | Fast Steam technology for immediate steam generation   | ●                      | ●                      | ●                      | ●                      |
|  | YesSteam technology for steam generation with high-efficiency steamer  |                        |                        |                        |                        |
| Fans speed   | Manual system for forced extraction of humidity  |                        |                        |                        |                        |
|  | Programmable FCS technology (fast chimney system) for forced extraction of humidity                            |                        |                        |                        |                        |
|  | Automatic SCS technology (smart chimney system) for forced extraction of humidity                              | ●                      | ●                      | ●                      | ●                      |
| Cooking chamber                                    | Mono-fan heat supply system  | ●                      | ●                      |                        | ●                      |
|  | Multi-fan heat supply system   |                        |                        | ●                      | ●                      |
|  | Special ventilation SOFT-BAKING  |                        |                        |                        |                        |
| Oven structure                                     | Settable ventilation speeds (3) with automatic inversion of fan rotation                                       | ●                      | ●                      | ●                      | ●                      |
|  | Settable ventilation speeds (7) with automatic inversion of fan rotation                                       |                        |                        |                        |                        |
|  | Special ventilation pulse speed with automatic inversion of fan rotation                                       | ●                      | ●                      | ●                      | ●                      |
|  | 304 stainless steel cooking chamber  |                        |                        |                        |                        |
|  | 304 stainless steel molded cooking chamber   | ●                      | ●                      | ●                      | ●                      |
|  | 316 stainless steel molded cooking chamber   |                        |                        |                        |                        |
|  | 304 stainless steel control panel structure  |                        |                        |                        |                        |
|  | Frontal structure with screwless system  | ●                      | ●                      | ●                      | ●                      |
|  | Simply-removable control panel   | ●                      | ●                      | ●                      | ●                      |
|  | Simply-approachable right side   | ●                      | ●                      | ●                      | ●                      |
|  | Simply-approachable motor compartment  | ●                      | ●                      | ●                      | ●                      |
|  | Integrated humidity collector aisle  | ●                      | ●                      | ●                      | ●                      |
| Door   | Double chimney   | ●                      | ●                      | ●                      | ●                      |
|  | Mono-point core probe with external link to the cooking chamber  | ●                      | ●                      | ●                      | ●                      |
|  | Multi-point core probe with external link to the cooking chamber   |                        |                        |                        |                        |
|  | Integrated syphon  | ●                      | ●                      | ●                      | ●                      |
|  | Adjustable feet  | ●                      | ●                      | ●                      | ●                      |
|  | Stackable kit configuration  | ●●                     | ●●                     | ●●                     | ●●                     |
|  | Simply removable rack holder   | ●                      | ●                      | ●                      | ●                      |
|  | Simply removable tray holder   | ●●                     | ●●                     | ●●                     | ●●                     |
| Lighting   | Ergonomic and lightweight handle compliant with HACCP standards  | ●                      | ●                      | ●                      | ●                      |
|  | Reversible door opening R/L (optional only at the order placement)   | ●●                     | ●●                     | ●●                     | ●●                     |
| Security   | Double glass door of easy inspection with high thermic insulation  | ●                      | ●                      | ●                      | ●                      |
|  | Halogen inner lamps in the cooking chamber   | ●                      | ●                      | ●                      | ●                      |
| Washing  | Cooling fan for components protection  | ●                      | ●                      | ●                      | ●                      |
|  | Safety fanstop when the door is open   | ●                      | ●                      | ●                      | ●                      |
|  | Manual external shower   | ●●                     | ●●                     | ●●                     | ●●                     |
|  | Retractable shower   | ●                      | ●                      | ●                      | ●                      |
|  | Automatic washing system with monocomponent YesClean (4+1 cycles)  | ●                      | ●                      | ●                      | ●                      |
| Integrated monoproduct tanks (YesClean)            | Loading detergent function for checking the washing system status  |                        |                        |                        |                        |
|  | Integrated monoproduct tank (YesClean)   | ●                      |                        | ●                      |                        |
| Integrated monoproduct tanks (YesClean and YesCal) | Integrated monoproduct tanks (YesClean and YesCal)   |                        |                        |                        |                        |

## General Accessories

### All Line

|             |   |
|-------------|---|
| 260700004   | External shower kit   |
| 400100013   | YesClean detergent (box with 12 pcs 1kg each)                           |
| 400100022   | YesCal limescale product for steamer washing (box with 12 pcs 1kg each) |
| 260900001   | Cartridge filter mod.XL with connection head                            |
| 260900001-1 | Cartridge filter mod.XL   |
| 260900001-2 | Connection head for cartridge filter mod.XL                             |
| YSTW        | Stand wheels kit  |
| 061200013   | Multi-point core probe for ego, star, ego rack and ego slim ovens       |
| 061200007   | Mono-point core probe for mood and taos ovens                           |

### Ho.Re.Ca. & Bakery Line

|             |   |
|-------------|---|
| YSTG7       | 6 levels stand (LxDxH) 850x890x720 mm                                       |
| YABGN64-5D  | 5 levels proofer/blast chiller unit (LxDxH) 750x730x850 mm                  |
| 390200008   | 6 trays 600x400 rackholder (L/R)  |
| 390200001   | 6 trays 600x400 trayholder (L/R)  |
| 390100006   | 7 trays GN 1/1 rackholder (L/R)   |
| 390200002   | 7 trays GN 1/1 trayholder (L/R)   |
| 390200005   | 10 trays 600x400 rackholder (L/R)   |
| 390200003   | 10 trays 600x400 trayholder (L/R)   |
| 390100007   | 11 trays GN 1/1 rackholder (L/R)  |
| 390200004   | 11 trays GN 1/1 trayholder (L/R)  |
| YSTKIT      | Stackable kit   |
| YSTSTK      | Stand for stackable column (LxDxH) 850x850x282 mm                           |
| YPSTK6040-M | 12 trays 600x400 mechanical ventilated proofer (LxDxH) 850x930x740 mm       |
| YPSTK6040-D | 12 trays 600x400 digital ventilated proofer (LxDxH) 850x930x740 mm          |
| ON DEMAND   | Stainless steel AISI 316 cooking chamber for ego and star 6/7 trays ovens   |
| ON DEMAND   | Stainless steel AISI 316 cooking chamber for ego and star 10/11 trays ovens |
| -           | Reversible door opening R/L (optional only at the order placement)          |

### Special Line

|           |  |
|-----------|--|
| 142000002 | 20 trays GN 1/1 trolley for ego rack               |
| 142000001 | 16 trays 600x400 trolley for ego rack              |
| YSTSLIM   | 6 levels stand (LxDxH) 513x908x687 mm for ego slim |

## Trays

### GN 1/1 trays for Ho.Re.Ca. Line

|           |   |
|-----------|---|
| 220100006 | Aluminum not-stick tray for 6 eggs d.53x32,5 cm       |
| 220100007 | Steel granite enameled tray h.20 GN 1/1               |
| 220100009 | Pizza tray d.53x32,5 cm                               |
| 220100014 | Aluminum not-stick perforated tray h.20 d. 53x32,5 cm |
| 220100015 | Aluminum not-stick tray h.20 d.53x32,5 cm             |
| 230100002 | Chromed grill rack d.53x32,5 cm                       |
| 230100005 | Roast chicken tray (8 spikes) d.53x32,5 cm            |
| 230100006 | Grill tray d.53x32,5 cm                               |
| 220200003 | Stainless steel tray h.20 d.53x32,5 cm                |
| 220200002 | Stainless steel tray h.40 d.53x32,5 cm                |
| 220200004 | Stainless steel perforated tray h.20 d.53x32,5 cm     |
| 220100005 | Fry steel tray h.40 d.53x32,5 cm                      |

### 600x400 trays for Bakery Line

|           |                                       |
|-----------|---------------------------------------|
| 220100001 | Aluminum tray h.20 600x400            |
| 220100008 | Pizza tray h.20 600x400               |
| 220100010 | Aluminum perforated tray h.20 600x400 |
| 230100001 | Grill rack tray 600x400               |