

star



star



Classic

YTR6040M6D00000FC	YTR6040M6DC00000FC
6 trays 600x400	6 trays 600x400
80 mm	80 mm
850x890x890	850x890x890
95 kg	95 kg
11 kW	11 kW
380-415 V / 3 N	380-415 V / 3 N
IPx 4	IPx 4

Code model

Capacity

Pitch

Dimension mm (LxDxH)

Weight (kg)

Power

Voltage

IP protection level



Classic

YTR6040M10D00000FC	YTR6040M10DC00000FC
10 trays 600x400	10 trays 600x400
80 mm	80 mm
850x890x1170	850x890x1170
132 kg	132 kg
17 kW	17 kW
380-415 V / 3 N	380-415 V / 3 N
IPx 4	IPx 4

Main features

- Convection, combi and steam cooking with fixed time or core probe function (multi-point core probe optional)
- Temperature settable from 30°C to 280°C
- ACT Technology (Advanced Clima Technology) with energy conservation thanks to the automatic climate regulation**
- Manual, programmed or automatic cooking mode
- Pre uploaded YESRECIPES book divided into categories
- MYCOOKBOOK for saving programs into customizable folders
- Manual or automatic pre-heating mode settable up to 300°C
- Possibility to save up to 10 cooking phases per program
- HOLD function at the end of the cooking
- 10" multilingual Touchscreen display
- Click&Share function to save recipes with your cover images
- USB interface for HACCP data downloading
- Integrated WIFI connection configuration
- Alarms display with autodiagnosis system
- Special cycles: Delta T, Time's up for synchronized cookings, Cook&Go for simultaneous cookings, rapid cooking chamber cool-down, regeneration with core probe or fixed-time mode, proofing cycle
- Manual humidity supply function
- FastSteam technology for immediate steam generation
- Programmable FCS technology (Fast Chimney System) for forced extraction of humidity
- Automatic SCS technology (Smart Chimney System) for forced extraction of humidity
- Settable ventilation speeds (7) + pulse speed with automatic inversion of fans rotation
- 304 stainless steel molded cooking chamber
- Ergonomic and lightweight handle compliant with HACCP standards
- 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
- Multi-point core probe with external link to the cooking chamber (multi-point core probe optional)
- Integrated syphon
- Adjustable feet
- Stackable kit configuration
- Simply-removable tray 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
- Automatic washing system with monocomponent YesClean (4+1 cycles)
- Loading detergent function
- Integrated mono product tank (YesClean)

* Optional only at the order placement

**Not available for Classic unit



		YTR6040M6D00 0000FC	YTR6040M6DC0 0000FC	YTR6040M10D0 0000FC	YTR6040M10DC 0000FC
Equipment unit	Code model				
	Capacity	6	6	10	10
	Pro unit (full optional)				
	Lite unit				
Cooking type	Classic unit		●		●
	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	●	●	●	●
	Rapid display of free and in use positions	●	●	●	●
Cooking phases	5 cooking phases per program				
	10 cooking phases per program	●	●	●	●
	HOLD function at the end of the cooking	●	●	●	●
Pre-heating	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)	●	●	●	●
	Configuration for integrated WIFI connection	●	●	●	●
Modifications and display	Possibility to modify cooking parameters during the cycle in operation	●	●	●	●
	Instant display of set cooking parameters	●	●	●	●
	Instant display of the set-up cooking program	●	●	●	●
	Alarms display with autodiagnosis system	●	●	●	●
Special cycles	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	●	●	●	●
	Proofing special cycle	●	●	●	●
	Special cycle time extension at the end of the cooking process	●	●	●	●
	Rapid cancellation of memorized recipes	●	●	●	●
Humidity and steam generation	Manual humidity supply function	●	●	●	●
	Humidity release from 0% to 100%				
	FastSteam technology for immediate steam generation	●	●	●	●
Humidity extraction	YesSteam technology for steam generation with high-efficiency steamer				
	Manual system for forced extraction of humidity				
Heat supply	Programmable FCS technology (fast chimney system) for forced extraction of humidity	●	●	●	●
	Automatic SCS technology (smart chimney system) for forced extraction of humidity	●	●	●	●
Fans speed	Mono-fan heat supply system	●	●		●
	Multi-fan heat supply system			●	●
	Special ventilation SOFT-BAKING				
	Settable ventilation speeds (3) with automatic inversion of fan rotation	●	●	●	●
Cooking chamber	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	●	●	●	●
Oven structure	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	●	●	●	●
	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	●	●	●	●	
Door	Ergonomic and lightweight handle compliant with HACCP standards	●	●	●	●
	Reversible door opening R/L (optional only at the order placement)	●●	●●	●●	●●
	Double glass door of easy inspection with high thermic insulation	●	●	●	●
Lighting	Halogen inner lamps in the cooking chamber	●	●	●	●
	Cooling fan for components protection	●	●	●	●
Security	Safety fanstop when the door is open	●	●	●	●
	Manual external shower	●●	●●	●●	●●
Washing	Retractable shower	●●	●●	●●	●●
	Automatic washing system with monocomponent YesClean (4+1 cycles)	●	●	●	●
	Loading detergent function for checking the washing system status	●	●	●	●
	Integrated monoproduct tank (YesClean)	●	●	●	●
	Integrated monoproduct tanks (YesClean and YesCal)	●	●	●	●

star Accessories

Code	Description
--	Retractable shower*
YSTG7	6 levels stand (LxDxH) 850x890x720 mm
390200001	6 trays 600x400 trayholder (L/R)
390200002	7 trays GN 1/1 trayholder (L/R)
390100003	10 trays 600x400 trayholder (L/R)
390200004	11 trays GN 1/1 trayholder (L/R)
061200013	Multi-point core probe
YPSTK6040-M	12 trays 600x400 mechanical ventilated proofer (LxDxH) 850x930x740 mm
YPSTK6040-D	12 trays 600x400 digital ventilated proofer (LxDxH) 850x930x740 mm
YSTKIT	Stackable kit
YSTSTK	Stand for stackable column (LxDxH) 850x850x282 mm
--	Stainless steel AISI 316 cooking chamber for star 6 trays*
--	Stainless steel AISI 316 cooking chamber for star 10 trays*
--	230 V / 3P version for star 6 trays*
--	230 V / 1N version for star 6 trays*
--	230 V / 3P version for star 10 trays*
--	230 V / 3P version for star classic 6 trays*
--	230 V / 1N version for star classic 6 trays*
--	230 V / 3P version for star classic 10 trays*

* Optional only at the order placement

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

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