

Instructions Manual DIGITALS Ovens



www.yesovens.it

mood



TIPS AND TRICKS	P. 4
KEY ICONS FUNCTION	P. 5
OTHER ICONS FUNCTION	P. 7
PREHEATING	P. 8
COOKING MODE SETTING	P. 9
YESCLIMA SETTING	P. 10
SCS SMART CHIMNEY SYSTEM	P. 11
TEMPERATURE SETTING	P. 12
TIME SETTING	P. 13
CORE PROBE SETTING	P. 14
FAN VENTILATION SETTING AND PULSE FUNCTION	P. 15
MANUAL HUMIDITY SUPPLY FUNCTION	P. 17
PROGRAMMED MODE	P. 18
COOL DOWN FUNCTION	P. 23
AUTOMATIC WASHING PROGRAMS	P. 24
ALARMS AND WARNING	P. 50

taos



KEY ICONS FUNCTION	P. 29
OTHER ICONS FUNCTION	P. 30
PREHEATING	P. 31
TIME SETTING	P. 32
CORE PROBE SETTING	P. 33
TEMPERATURE SETTING	P. 34
HUMIDITY % SETTING	P. 35
MANUAL HUMIDITY SUPPLY FUNCTION	P. 36
FCS FAST CHIMNEY SYSTEM	P. 37
FAN VENTILATION SETTING AND PULSE FUNCTION	P. 38
PROGRAMMED MODE	P. 40
COOL DOWN FUNCTION	P. 45
AUTOMATIC WASHING PROGRAMS	P. 46
ALARMS AND WARNING	P. 50



mood. 

KEY ICONS FUNCTIONS

GESTURES LEGEND



Select ONCE



Select TWICE



KEEP Select

DISPLAY ON/OFF



SELECT DRY, COMBI OR STEAM COOKING MODE

SET HUMIDITY % (ONLY FOR COMBI MODE)

MANUAL HUMIDITY SUPPLY FUNCTION

SET COOKING TEMPERATURE

SET PREHEATING TEMPERATURE

ENABLE PREHEATING MODE

SET COOKING TIME

SET CORE PROBE VALUE

SWITCH FROM MANUAL TO PROGRAMMED MODE

ACCESS TO SAVED/FREE PROGRAMS

SAVE FUNCTION (RECIPES OR SETTING)

ADD/EDIT COOKING PHASES ON PROGRAM

DELETE PROGRAM



DECREASE
VALUE



INCREASE
VALUE



FAN SPEED SETTING

COOL DOWN FUNCTION



START / STOP FUNCTION

TIPS AND TRICKS

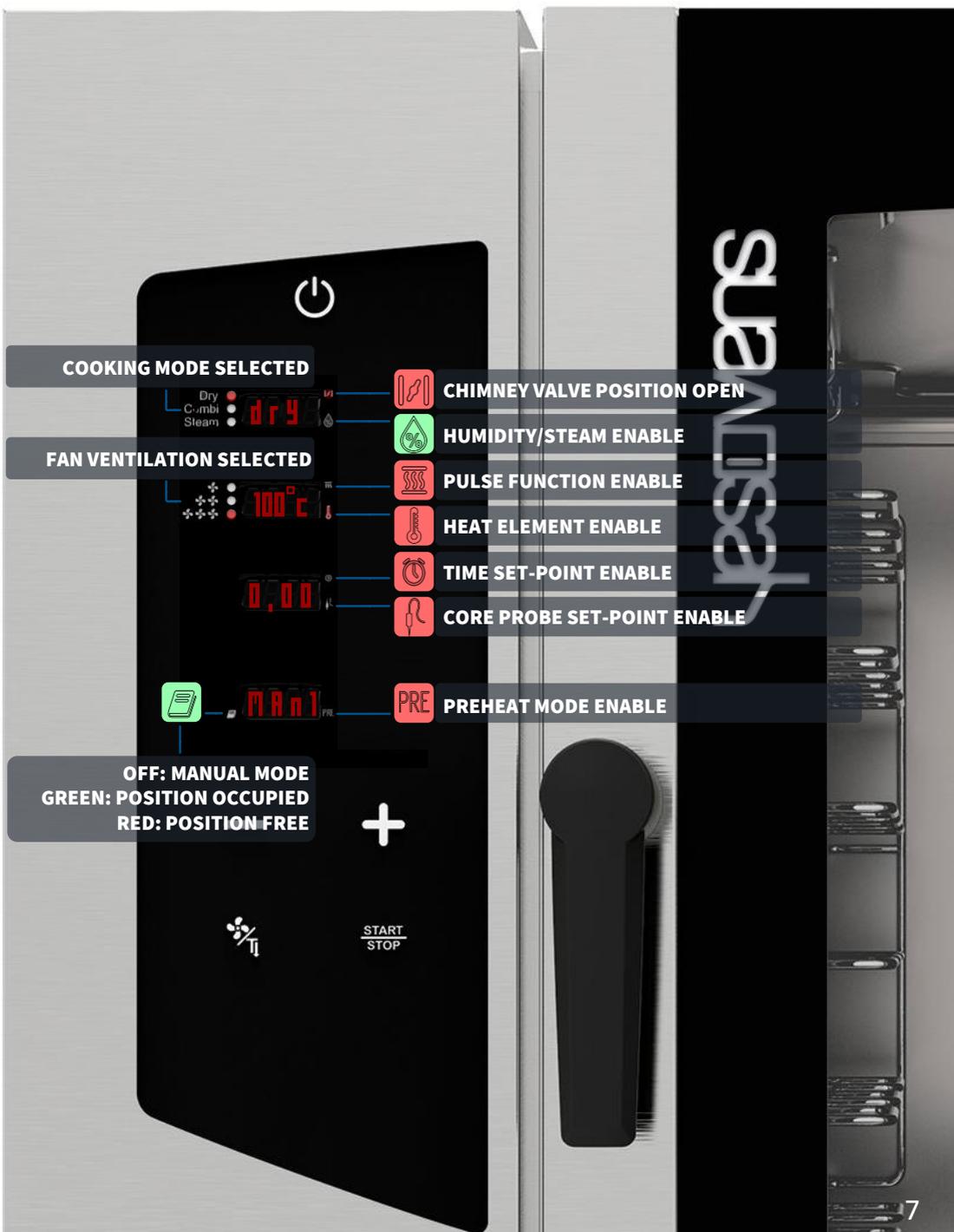
- When something is flashing you have 15 sec for modify the selection, modify your desired value and then remember to confirm it pressing the associated icon, after 15 sec of flashing the value will confirm automatically

- When the display is flashing you can modify the value

- In every COOKING MODE chosen, you can use the MANUAL HUMIDITY SUPPLY function keeping selected the icon *YESCLIMA*

- If you don't use the oven for 15 minutes, the display goes automatically on the Stand-By status

- It is also possible to change the oven unit temperature from Celsius to Fahrenheit: from the stand-by status keep touch icon PHASES (Ph), select you desired value with *MINUS/PLUS* icons and confirm it keep selecting the icon PHASES (Ph) until the acoustic signal



TURNING ON PREHEAT MODE

- ❑ Select the icon *ON*: the display shows you the default parameters
- ❑ Keep touch the icon *TEMPERATURE*: the icon *PRE* becomes red and the function is enable (display 4)



PREHEAT function is optional and it is possible not to use it. YESOVENS suggests the use of this function to considerably improve the cooking performances.

- ❑ The preheating reaches automatically 50°C more than your *TEMPERATURE* selected in the cooking process. If the proposed value is not enough, and you desire to change it, when the function is enable select twice the icon *TEMPERATURE*
- ❑ *TEMPERATURE* value flashes (display 2)
- ❑ When flashing, set your desired value with *MINUS/PLUS* icons
- ❑ Confirm the selection with icon *TEMPERATURE*.



Keep touch the icon *TEMPERATURE* again if you desire to disable the *PREHEAT* function



When the icon *PRE* becomes red the function is enabled, when is switch off the function is disable

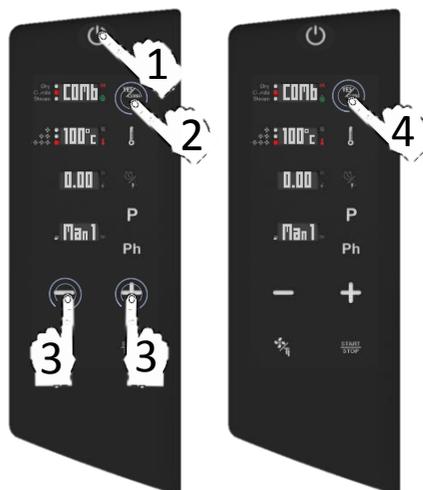


When you have selected all your parameters and will launch the cooking process, the display 3 shows you the word *PRE*, wait till the display shows you the word *END* (with the signal acustic as well), then you can open the door and insert the food product



COOKING MODE SETTING

- 1 Select the icon *ON*: the display shows you the default parameters
- 2 Select once the icon *YESCLIMA*: the default value flashes
- 3 When flashing, set your desired COOKING MODE with *MINUS/PLUS* icons
- 4 Confirm the selection with icon *YESCLIMA*
- 5 Proceed with the other cooking process parameters.



Dry air convection

The cooking takes place in a dry chamber where humidity is forcibly and fast removed. Ideal for high-temperature preparations or to create the optimal conditions to grill, gratin, fry, brown. Essential for drying.

Mix-combi

The cooking takes place in a dry chamber where humidity is added. The combination of these elements empowers the thermal transfer, which takes place faster. Ideal to avoid weight losses, preserving organoleptic properties and increasing the quality of the final result of the cooking. Suggested for meat, fish and also for doughs and frozen products.

Steam

The cooking takes place in a steam-saturated chamber where the conditions of traditional boiling cooking are reproduced, but preserving from the loss of nutrients.

MODE

DRY

COMBI

STEAM

COOKING TYPE

DRY CONVECTION

DRY CONVECTION MIXED WITH HUMIDITY

STEAM

TEMPERATURE RANGE THAT CAN BE SET

30°C <> 280°C

30°C <> 280°C

50°C <> 130°C

HUMIDITY RANGE THAT CAN BE SET

0% CANNOT BE MODIFIED

50% DEFAULT CAN BE MODIFIED BETWEEN 0% TO 100%

100% CANNOT BE MODIFIED

CHIMNEY VALVE POSITION

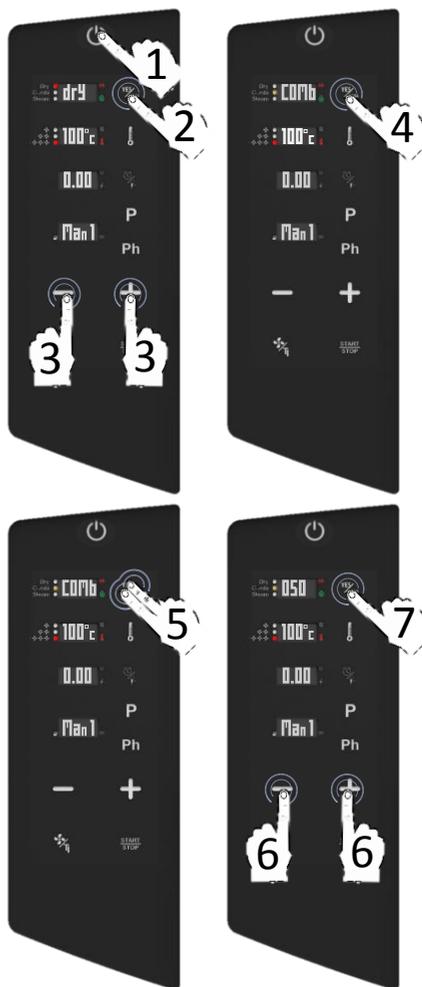
OPEN

AUTOMATIC BASED ON THE HUMIDITY DURING COOKING

CLOSE

COOKING MODE SETTING: YESCLIMA SETTING

- 1 Select the icon *ON*: the display shows you the default parameters
- 2 Touch the icon *YESCLIMA*: the default value flashes
- 3 When flashing, set *COMBI COOKING MODE* with *MINUS/PLUS* icons
- 3 Confirm the selection with icon *YESCLIMA*.
- 5 Select twice the icon *YESCLIMA*: the display shows you the default humidity percentage (50%)
- 6 If the proposed value is not enough, and you desire to change it, when the value is flashing set your desired new value with *MINUS/PLUS* icons
- 6 Confirm the selection with icon *YESCLIMA*
- 7 Proceed with the other cooking process parameters.



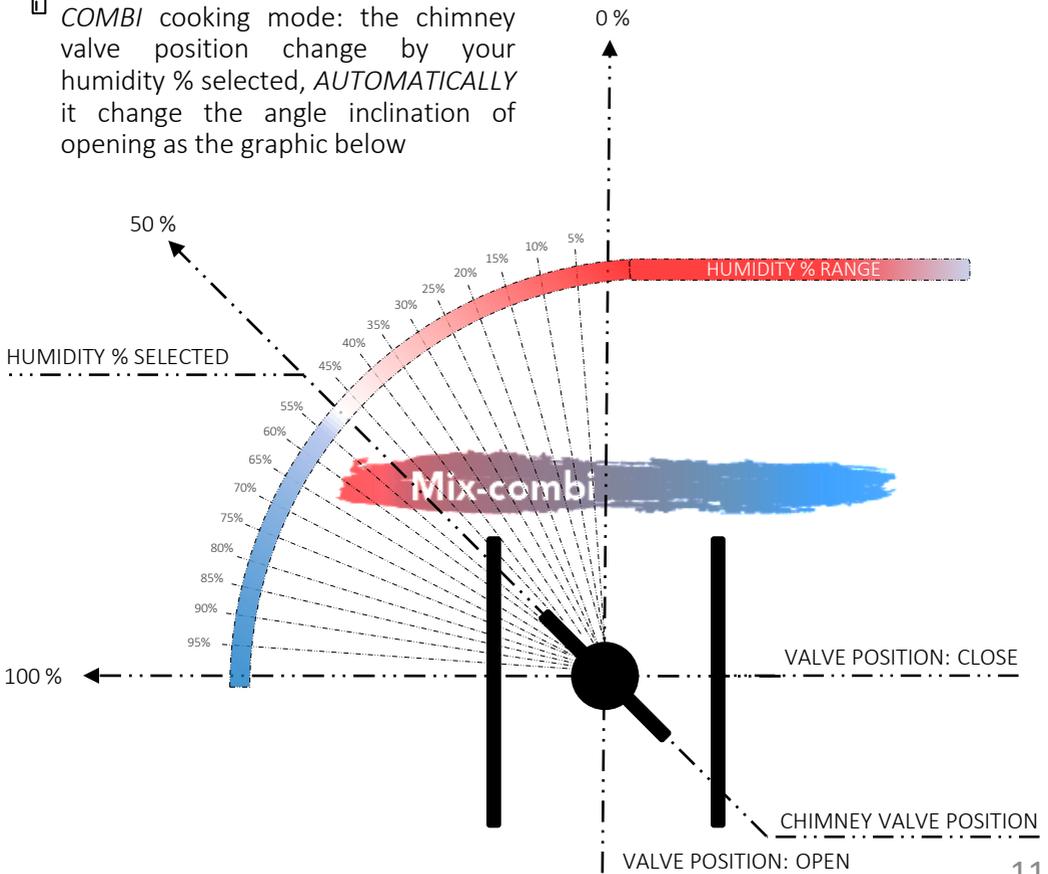
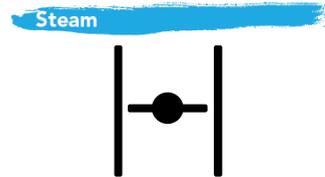
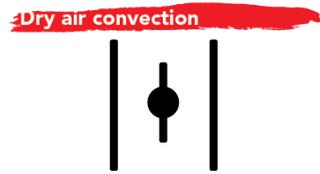
In every *COOKING MODE* chosen, you can use the *MANUAL HUMIDITY SUPPLY* function, keeping selected the icon *YESCLIMA*: the oven produce instantly 30'' of directly humidification



In the *STEAM COMBI MODE* could appear the message *WAIT*: it means that the steam is not available yet, because the oven is reaching the correct temperature for steam

FORCED REMOVAL OF HUMIDITY: AUTOMATIC SMART CHIMNEY SYSTEM (SCS TECHNOLOGY)

- The Automatic Smart Chimney System (SCS) is made for the humidity forced extraction, thanks to the SCS Technology all the process is totally automatic and will ensure a total and precise control of the cooking process. The extraction, for each cooking mode work:
- *DRY* cooking mode: the chimney valve position is open, you cannot modify it
- *STEAM* cooking mode: the chimney valve position is close, you cannot modify it
- *COMBI* cooking mode: the chimney valve position change by your humidity % selected, *AUTOMATICALLY* it change the angle inclination of opening as the graphic below



TEMPERATURE SETTING

- 1 Select once the icon *TEMPERATURE*: when the value is flashing set your desired new value with *MINUS/PLUS* icons
- 2 Confirm the selection with icon *TEMPERATURE*
- 3 Proceed with the other cooking process parameters.



Select once the MINUS/PLUS icons if you desire precision. Keep touch the *MINUS/PLUS* icons if you desire to increase the modification speed



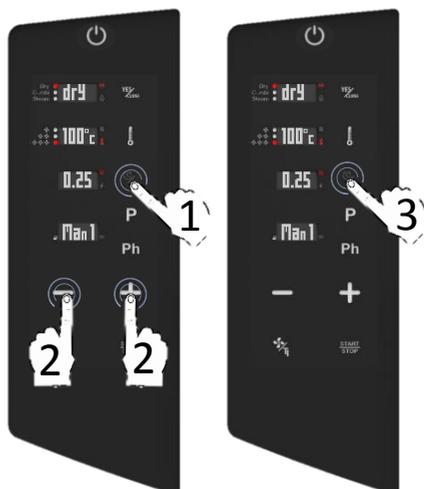
It is also possible to modify the parameter during cooking



The value range is between 30°C and 280°C for *DRY* e *COMBI COOKING MODE*, and between 50°C and 130°C for *STEAM COOKING MODE*

TIME COOKING MODE SETTING

- 1 Select once the icon *TIME/CORE PROBE*: when the value is flashing set your desired value with *MINUS/PLUS* icons
- 2 Confirm the selection with icon *TIME/CORE PROBE*
- 3 Proceed with the other cooking process parameters.



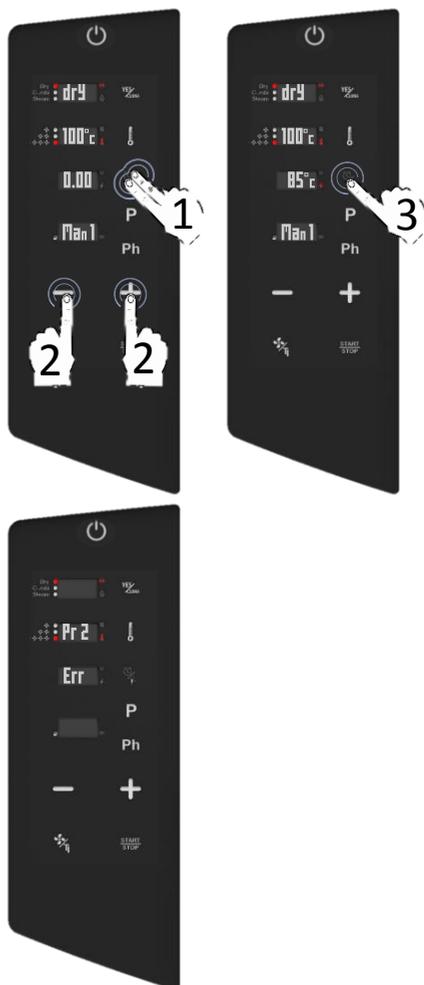
Select once the *MINUS/PLUS* icons if you desire precision. Keep touch the *MINUS/PLUS* icons if you desire to increase the modification speed



It is also possible to set the parameter *TIMELESS* (showed *INF* in the display). The *INF* parameter is before 0.00, for select it when the value is flashing touch once the *MINUS* icon and confirm it with *TIME/CORE PROBE* icon

CORE PROBE COOKING MODE SETTING

- 1 Select twice the icon *TIME/CORE PROBE*: when the value is flashing set your desired value with *MINUS/PLUS* icons
- 2 Confirm the selection with icon *TIME/CORE PROBE*
- 3 Proceed with the other cooking process parameters.



Select once the *MINUS/PLUS* icons if you desire precision. Keep touch the *MINUS/PLUS* icons if you desire to increase the modification speed



The value range is between 30°C and 130°C



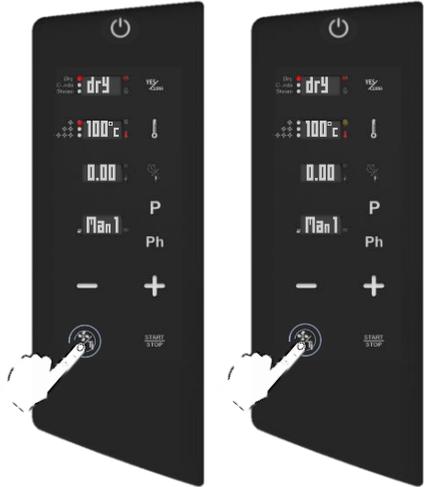
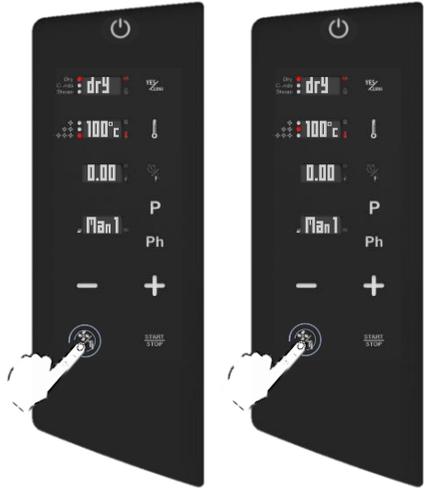
Select twice the icon *TIME/CORE PROBE* for switch back to the *TEMPERATURE* setting



The display shows you *Err Pr2* if the core probe is not inserted in the external link. Select every icon for disable the acoustic alarm, or icon *START/STOP* to reset the operation.

FAN VENTILATION SETTING AND PULSE FUNCTION

- Select directly the icon *FAN* to modify the fan speed ventilation between max speed (it is also the default value), medium speed, minimum speed and *PULSE* speed.



It is also possible to modify the parameter during cooking



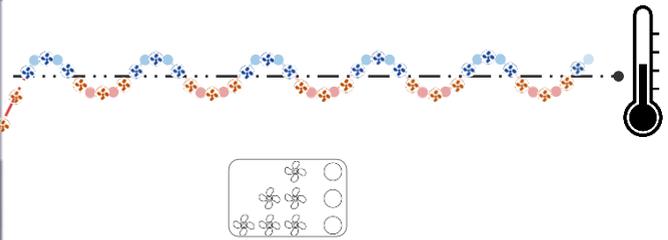
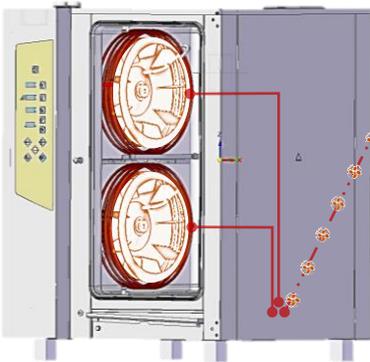
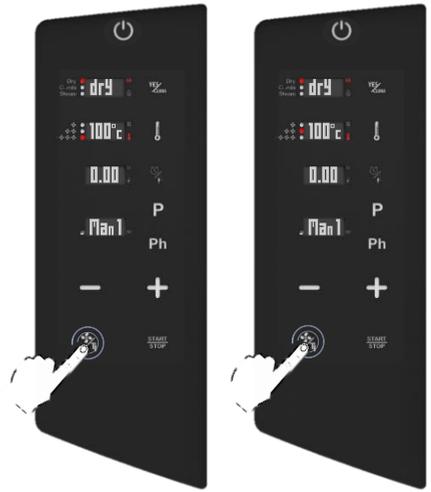
The passage from automatic to *PULSE* mode could compromise the performances of humidity extraction and total time of cooking



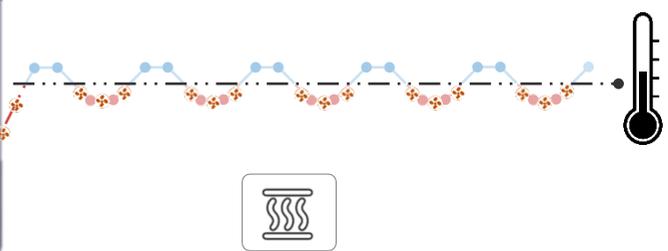
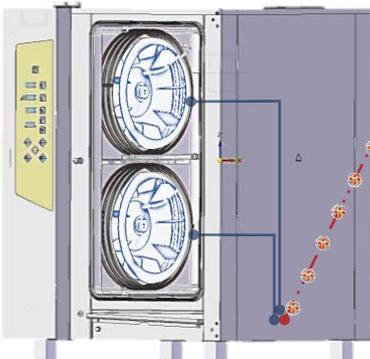
All the fan speeds make an inversion of the airflow to guarantee the cooking uniformity and they are constantly in function

PULSE SPEED WORKING

- The PULSE speed recreates the static ambient cooking: it is ideal for soft and delicate cookings and for long time cookings that need to be not exposed to a strong ventilated airflow
- When the associated icon becomes orange, the special fan speed is enabled
- When enabled, the fan start simultaneously with the heat element, basically for a few seconds
- In the MAX, MED and MIN fans speed, usually the ventilation is constantly in function; only in the *PULSE* mode the ventilation work intermittently (simultaneously with the heat element activation, for a few necessary seconds to reach the temperature set)



MAX, MED and MIN fans speed



PULSE fan speed

MANUAL HUMIDITY SUPPLY FUNCTION

- While cooking, keep touch the icon *YESCLIMA*: the display shows you the humidity release countdown (30'')
- In these 30'' the ovens produce directly manual humidity without interruption (except in the inversion of fans rotation)



PROGRAMMED MODE

The PROGRAMMED MODE allows to cook in 3 different way:

- Cook with multiple phases without saving (see following chapters)
- Save a a new recipe with multiple phases (see following chapters)
- Launch a recipe saved previously (see following chapters)



In the programmed mode you also have the access to the automatic washing programs (if your oven is equipped with the automatic washing system) (see following chapters)



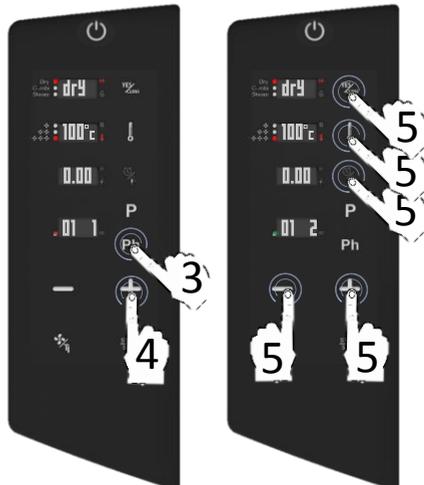
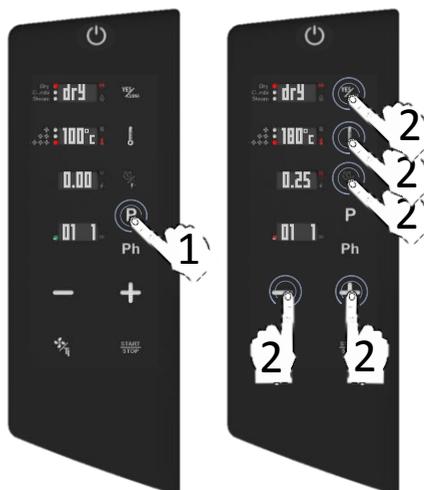
COOK WITH MULTIPLE PHASES WITHOUT SAVING

- ❑ Select the icon *PROGRAM*: the display shows you the number 01 (first of 99 free positions) instead Man1 (it means manual mode)
- ❑ Set your first phase of cooking as described in the previous chapter
- ❑ Select once the icon *PHASES* (Ph): when flashing, select once the icon *PLUS* to add a new phase: the display shows you the number of the new currently phase (the display below, in the right side)
- ❑ Set your desired parameters in the currently new phase

Select the icon *START* for launch the recipe

OR

Setting further phases as described above in the previous chapter until max 5 phases, at the end, select the icon *START* for launch the recipe.



Each recipe may contain until 5 max different phases (5 phases for cooking and one further for *PREHEATING*)



The cooking process goes automatically to the following phase set

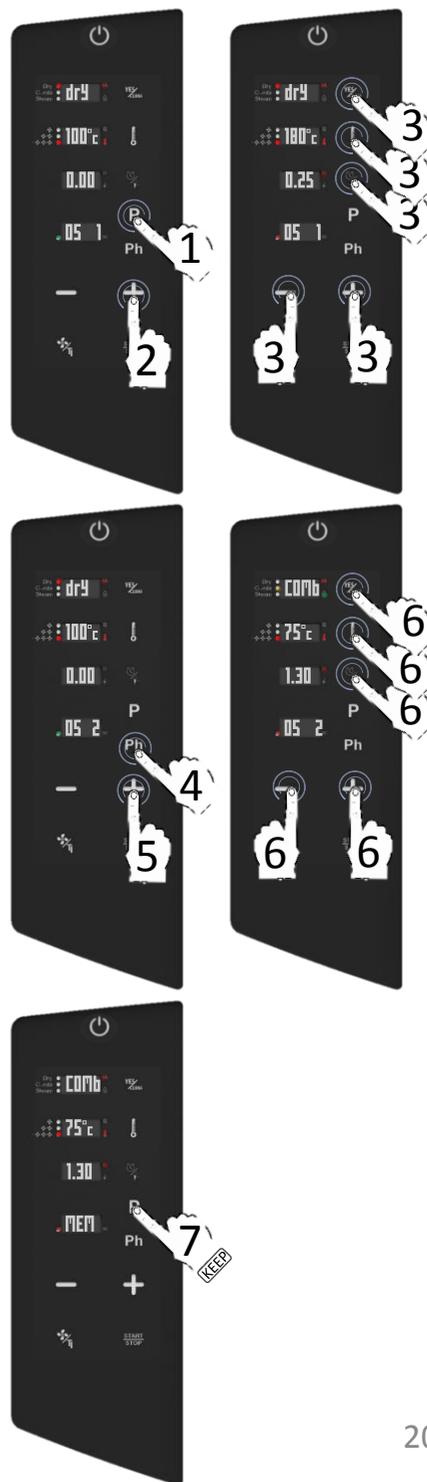
SAVE A NEW RECIPE WITH MULTIPLE PHASES

- 1 Select the icon *PROGRAM*: the display shows you the number 01 (first of 99 free positions) instead Man1 (it means manual mode)
- 2 Select the icon *PROGRAM* one more time: when the number 01 is flashing choose your desired position for save the program from 01 to 99, selecting *PLUS/MINUS* icons
- 3 Set your first phase of cooking as described in the previous chapter
- 4 Select once the icon *PHASES* (Ph): when flashing, select once the icon *PLUS* to add a new phase: the display shows you the number of the new currently phase (the display below, in the right side)
- 5 Set your desired parameters in the currently new phase

Keep touch the icon *PROGRAM* until the signal acoustic (CONFIRM SAVING)

OR

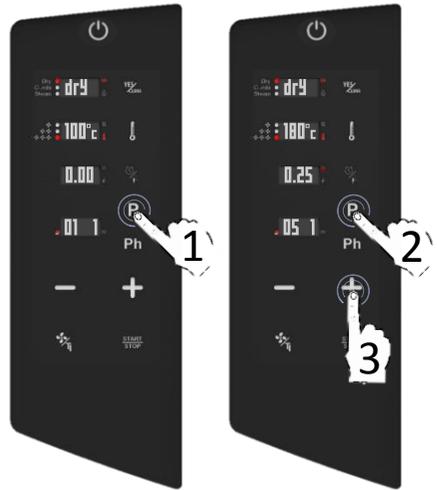
Setting furthers phases as described above in the previous chapter until max 5 phases, at the end, keep touch the icon *PROGRAM* until the signal acoustic.



Each recipe may contain until 5 max different phases (5 phases for cooking and one further for PREHEATING)

LAUNCH A NEW RECIPE SAVED PREVIOUSLY

- 1 Select the icon *PROGRAM*: the display shows you the number 01 (first of 99 free positions) instead Man1 (it means manual mode)
- 2 Select the icon *PROGRAM* one more time: when the number 01 is flashing choose your recipe saved previously selecting *PLUS/MINUS* icons
- 3 Select the icon *START* for launch the recipe



The color of the book icon in the left side of the display below shows you if the position is available for new recipes (green color) or is already occupied (red color)

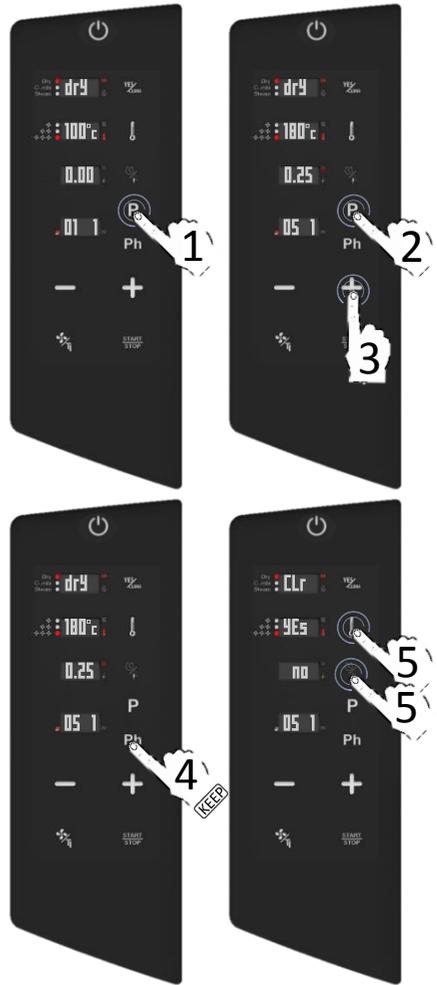


DELETE THE RECIPE

- 1 Select the icon *PROGRAM*: the display shows you the number 01 (first of 99 free positions) instead Man1 (it means manual mode)
- 2 Select the icon *PROGRAM* one more time: when the number 01 is flashing choose your recipe saved previously selecting *PLUS/MINUS* icons
- 3 Keep touch the icon *PHASES* (Ph) for delete the recipe
- 4 The display ask you if you desire to clear the recipe (Clr)
- 5 Select the icon *TEMPERATURE* for confirm and delete the recipe

OR

Select the icon *TIME* for invalidate the delete operation.



After the cancellation the the color in the book icon in the left side of the display below becomes green again



COOL DOWN FUNCTION

When the oven is in *ON* status:

- Open the door completely
- Keep touch the icon *FAN*
- The cooling function start until the internal temperature reaches 50°C, at this point the acoustic signal will sound and the display stop flashing



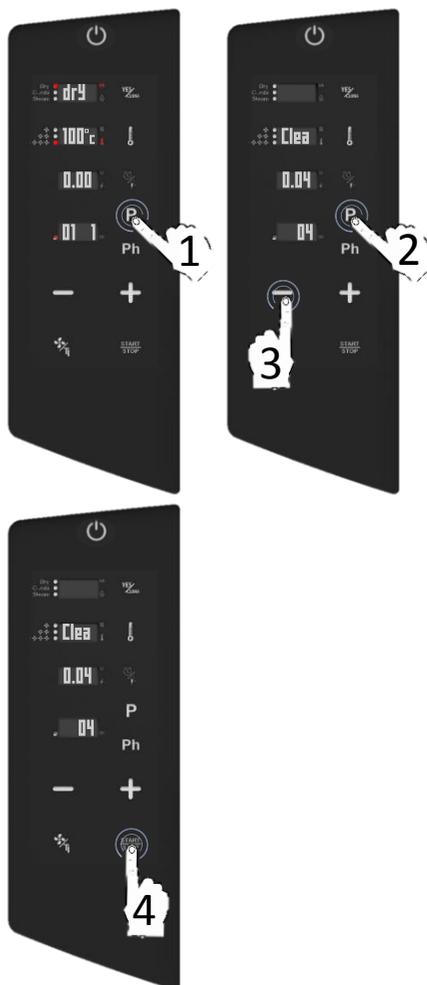
The COOL DOWN function can be stopped manually if you select the icon *START/STOP*



AUTOMATIC WASHING PROGRAMS

If your oven is equipped with the automatic washing system proceed with:

- 1 Select the icon *PROGRAM*: the display shows you the number 01 (first of 99 free positions) instead Man1 (it means manual mode)
- 2 Select the icon *PROGRAM* one more time: when the number is flashing choose your automatic washing program selecting *MINUS* icon
- 3 Select the icon *START* for launch the automatic washing program desired



Before launch the washing program, please make sure that the internal temperature will not be too hot (65°C). In this case it is very suggested one cool-down cycle (see in the previous chapters), otherwise the program launched will not start until the internal temperature decrease at 65°C

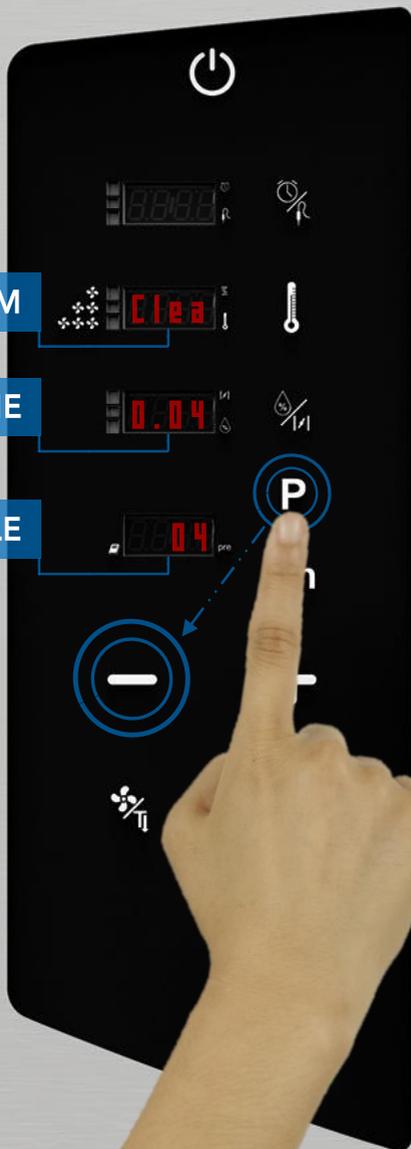


See following chapter for the washing specifications (time, detergent consumption, cycles, etc..)

CLEAN PROGRAM

WASHING TIME

WASHING CYCLE



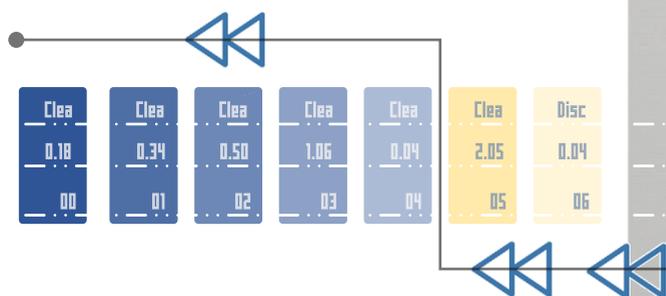
yesoversah

AUTOMATIC WASHING CYCLES: SPECIFICATIONS

□ The cycles in the blue color are standard for each oven equipped with the automatic washing system, YesClean required



□ For the oven equipped with the steamer you also have 2 further cycles (yellow color), YesCal required



Cycle for drain out the residual water from steamer

Disc
0.04
06



Automatic special cycle for limescale removal from the steamer

Clea
2.05
05

- The interruption of a washing cycle already started requires a mandatory rinsing of minutes to remove potential residual of chemical products.
- **USE ONLY YESCLEAN AND YESCAL PRODUCTS FOR THE AUTOMATIC WASHING PROGRAMS**



- Remove any accessory from the inside of the oven before selecting an automatic washing.



taos 

KEY ICONS FUNCTIONS

GESTURES LEGEND



DISPLAY ON/OFF



0.00



SET COOKING TIME
SET CORE PROBE VALUE



100°C



SET COOKING TEMPERATURE
SET PREHEATING TEMPERATURE
ENABLE PREHEATING MODE

000



SET HUMIDITY %
CHIMNEY VALVE REGULATION
MANUAL HUMIDITY SUPPLY FUNCTION

MAN



SWITCH FROM MANUAL TO PROGRAMMED MODE
ACCESS TO SAVED/FREE PROGRAMS
SAVE FUNCTION (RECIPES OR SETTING)



ADD/EDIT COOKING PHASES ON PROGRAM



DELETE PROGRAM



DECREASE
VALUE



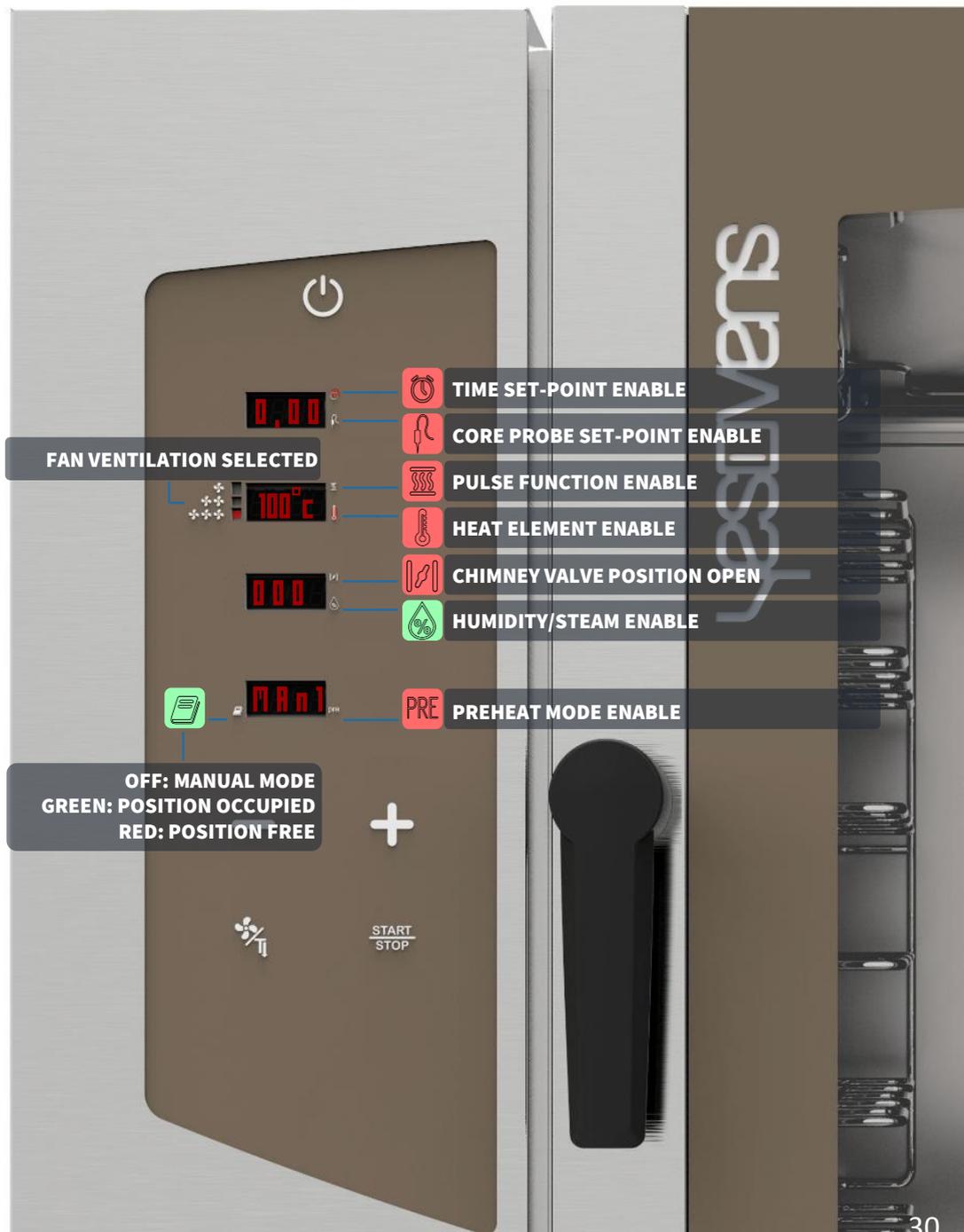
INCREASE
VALUE



FAN SPEED SETTING
COOL DOWN FUNCTION



START / STOP FUNCTION



FAN VENTILATION SELECTED

0,00

100°C

000

PRE

OFF: MANUAL MODE
GREEN: POSITION OCCUPIED
RED: POSITION FREE

+

START
STOP



TIME SET-POINT ENABLE



CORE PROBE SET-POINT ENABLE



PULSE FUNCTION ENABLE



HEAT ELEMENT ENABLE



CHIMNEY VALVE POSITION OPEN



HUMIDITY/STEAM ENABLE



PREHEAT MODE ENABLE

Subzero

TURNING ON PREHEAT MODE

- ❑ Select the icon *ON*: the display shows you the default parameters
- ❑ Keep touch the icon *TEMPERATURE*: the icon *PRE* becomes red and the function is enable (display 4)



PREHEAT function is optional and it is possible not to use it. YESOVENS suggests the use of this function to considerably improve the cooking performances.

- ❑ The preheating reaches automatically 50°C more than your *TEMPERATURE* selected in the cooking process. If the proposed value is not enough, and you desire to change it, when the function is enable select twice the icon *TEMPERATURE*
- ❑ *TEMPERATURE* value flashes (display 2)
- ❑ When flashing, set your desired value with *MINUS/PLUS* icons
- ❑ Confirm the selection with icon *TEMPERATURE*.



Keep touch the icon *TEMPERATURE* again if you desire to disable the *PREHEAT* function



When the icon *PRE* becomes red the function is enabled, when is switch off the function is disable



When you have selected all your parameters and will launch the cooking process, the display 3 shows you the word *PRE*, wait till the display shows you the word *END* (with the signal acoustic as well), then you can open the door and insert the food product



TIME COOKING MODE SETTING

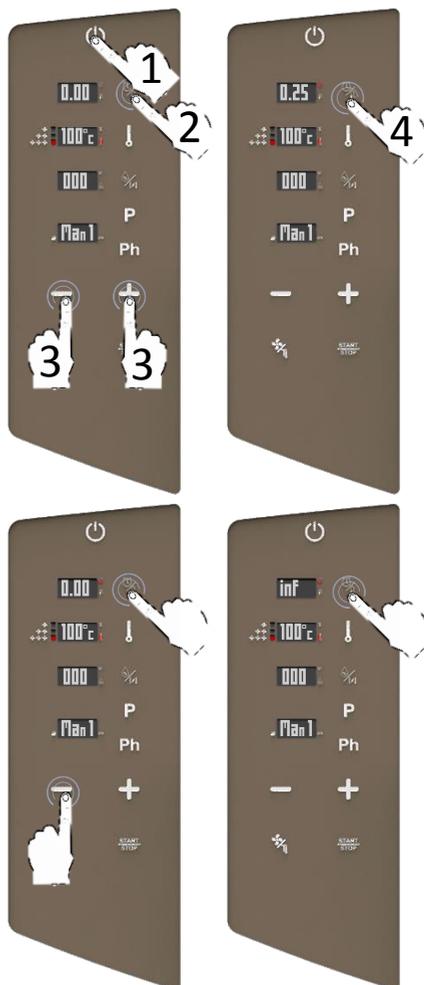
- ❑ Select the icon *ON*: the display shows you the default parameters
- ❑ Select once the icon *TIME/CORE PROBE*: when the value is flashing set your desired value with *MINUS/PLUS* icons
- ❑ Confirm the selection with icon *TIME/CORE PROBE*
- ❑ Proceed with the other cooking process parameters.



Select once the *MINUS/PLUS* icons if you desire precision. Keep touch the *MINUS/PLUS* icons if you desire to increase the modification speed



It is also possible to set the parameter *TIMELESS* (showed *INF* in the display). The *INF* parameter is before 0.00, for select it when the value is flashing touch once the *MINUS* icon and confirm it with *TIME/CORE PROBE* icon



CORE PROBE COOKING MODE SETTING

- 1 Select twice the icon *TIME/CORE PROBE*: when the value is flashing set your desired value with *MINUS/PLUS* icons
- 2 Confirm the selection with icon *TIME/CORE PROBE*
- 3 Proceed with the other cooking process parameters.



Select once the *MINUS/PLUS* icons if you desire precision. Keep touch the *MINUS/PLUS* icons if you desire to increase the modification speed



The value range is between 30°C and 130°C



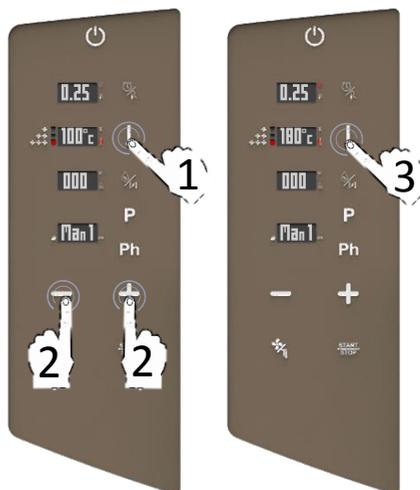
Select twice the icon *TIME/CORE PROBE* for switch back to the *TEMPERATURE* setting



The display shows you *Err Pr2* if the core probe is not inserted in the external link. Select every icon for disable the acoustic alarm, or icon *START/STOP* to reset the operation.

TEMPERATURE SETTING

- 1 Select once the icon *TEMPERATURE*: when the value is flashing set your desired new value with *MINUS/PLUS* icons
- 2 Confirm the selection with icon *TEMPERATURE*
- 3 Proceed with the other cooking process parameters.



Select once the MINUS/PLUS icons if you desire precision. Keep touch the *MINUS/PLUS* icons if you desire to increase the modification speed



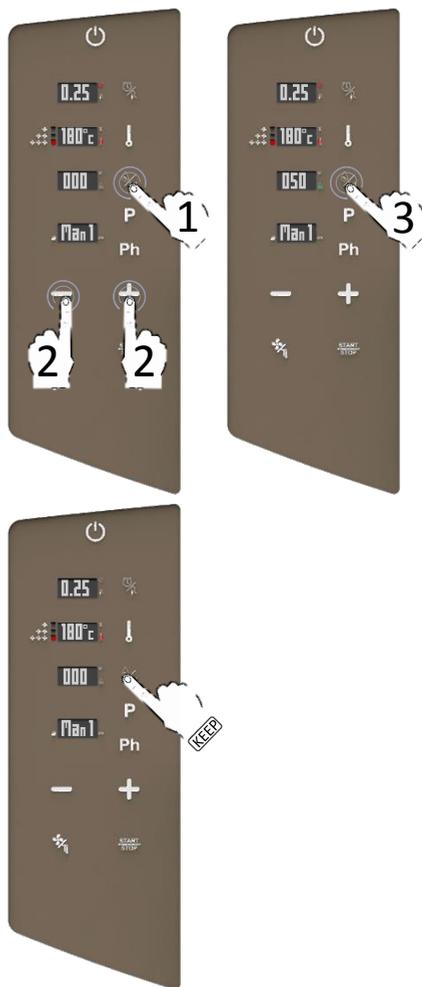
It is also possible to modify the parameter during cooking



The value range is between 30°C and 280°C

COOKING MODE SETTING: HUMIDITY % SETTING

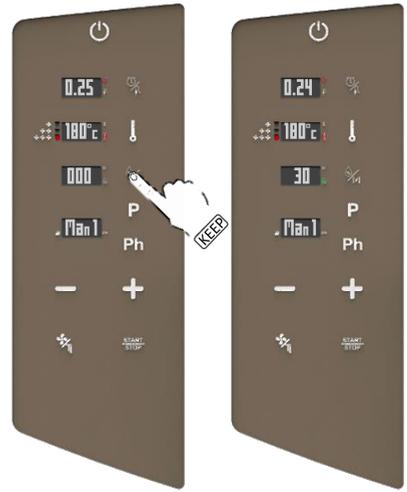
- ❑ Select once the icon *WATER/CHIMNEY*: the display shows you the default humidity % (0%)
- ❑ When flashing, set your desired % value with *MINUS/PLUS* icons
- ❑ Confirm the selection with icon *WATER/CHIMNEY*
- ❑ Proceed with the other cooking process parameters.



You can also use the *MANUAL HUMIDITY SUPPLY* function, keeping selected the icon *WATER/CHIMNEY*: the oven produce instantly 30'' of directly humidification

MANUAL HUMIDITY SUPPLY FUNCTION

- While cooking, keep touch the icon *WATER/CHIMNEY*: the display shows you the humidity release countdown (30'')
- In these 30'' the ovens produce directly manual humidity without interruption (except in the inversion of fans rotation)



FORCED REMOVAL OF HUMIDITY: PROGRAMMABLE FAST CHIMNEY SYSTEM (FCS TECHNOLOGY)

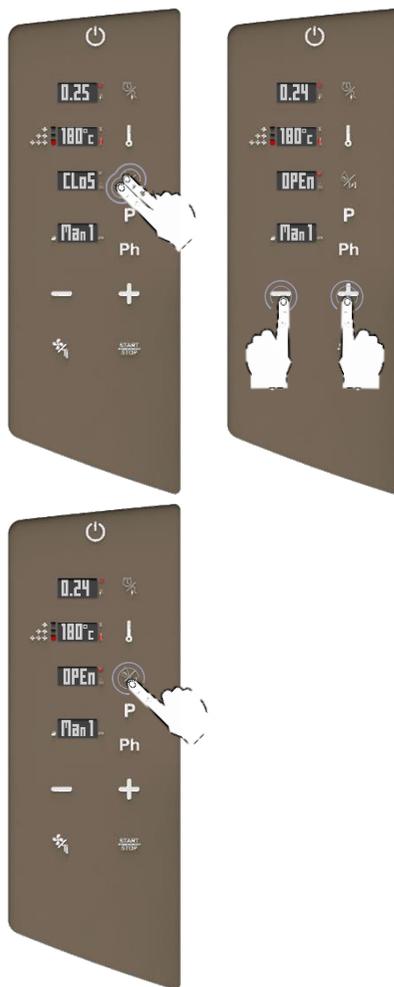
- 1 Select twice the icon *WATER/CHIMNEY*: the display shows you the default position of the chimneys (close)
- 2 When flashing, select with *MINUS/PLUS* icons your desired new value (OPEN or CLOSE)
- 3 Confirm the selection with icon *WATER/CHIMNEY*
- 4 Proceed with the other cooking process parameters.



If you set OPEN position, the icon CHIMMNEY in the right side of the display 3 becomes red for shows you immediatly if you are working with chimney open or close

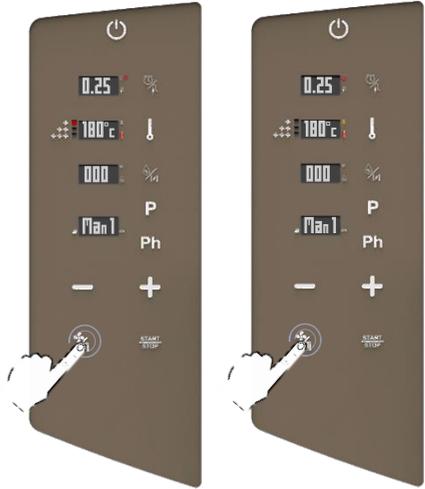
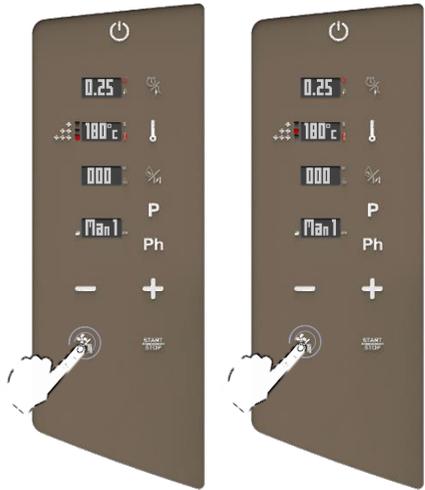


You can also set the opening chimney valve in the further phases (you can set until 5 phases for each program)



FAN VENTILATION SETTING AND PULSE FUNCTION

- Select directly the icon *FAN* to modify the fan speed ventilation between max speed (it is also the default value), medium speed, minimum speed and *PULSE* speed.



It is also possible to modify the parameter during cooking



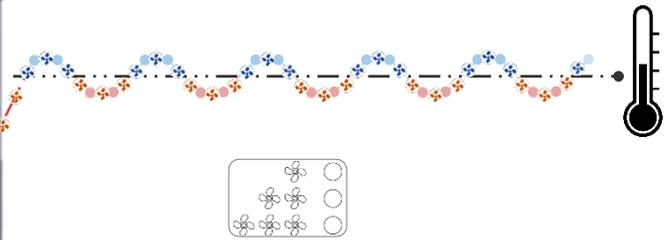
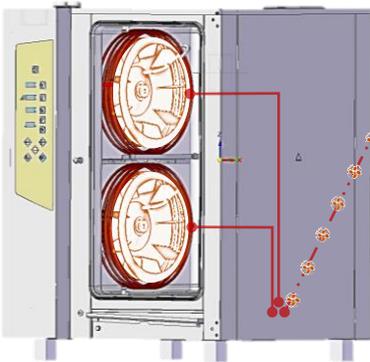
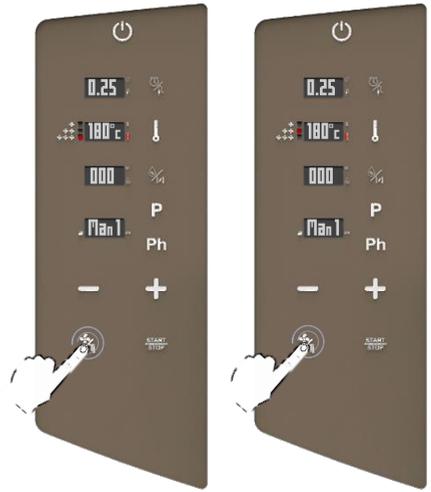
The passage from automatic to *PULSE* mode could compromise the performances of humidity extraction and total time of cooking



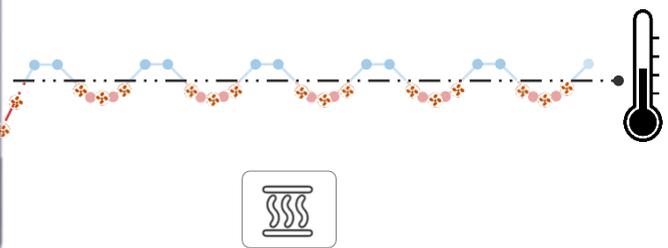
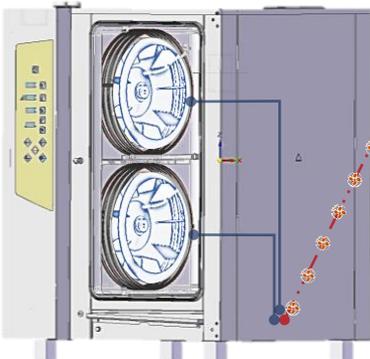
All the fan speeds make an inversion of the airflow to guarantee the cooking uniformity and they are constantly in function

PULSE SPEED WORKING

- The PULSE speed recreates the static ambient cooking: it is ideal for soft and delicate cookings and for long time cookings that need to be not exposed to a strong ventilated airflow
- When the associated icon becomes orange, the special fan speed is enabled
- When enabled, the fan start simultaneously with the heat element, basically for a few seconds
- In the MAX, MED and MIN fans speed, usually the ventilation is constantly in function; only in the *PULSE* mode the ventilation work intermittently (simultaneously with the heat element activation, for a few necessary seconds to reach the temperature set)



MAX, MED and MIN fans speed



PULSE fan speed

PROGRAMMED MODE

The PROGRAMMED MODE allows to cook in 3 different way:

- Cook with multiple phases without saving (see following chapters)
- Save a a new recipe with multiple phases (see following chapters)
- Launch a recipe saved previously (see following chapters)



In the programmed mode you also have the access to the automatic washing programs (if your oven is equipped with the automatic washing system) (see following chapters)



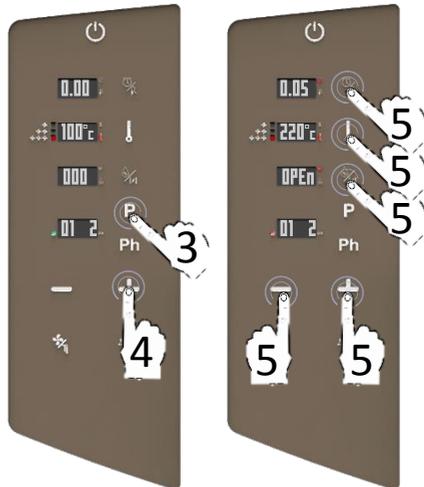
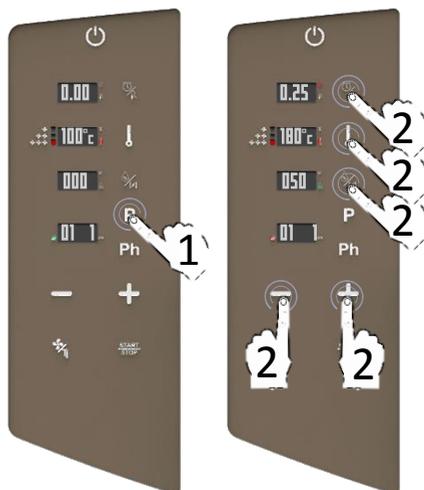
COOK WITH MULTIPLE PHASES WITHOUT SAVING

- ❑ Select the icon *PROGRAM*: the display shows you the number 01 (first of 99 free positions) instead Man1 (it means manual mode)
- ❑ Set your first phase of cooking as described in the previous chapter
- ❑ Select once the icon *PHASES* (Ph): when flashing, select once the icon *PLUS* to add a new phase: the display shows you the number of the new currently phase (the display below, in the right side)
- ❑ Set your desired parameters in the currently new phase

Select the icon *START* for launch the recipe

OR

Setting further phases as described above in the previous chapter until max 5 phases, at the end, select the icon *START* for launch the recipe.



Each recipe may contain until 5 max different phases (5 phases for cooking and one further for *PREHEATING*)



The cooking process goes automatically to the following phase set

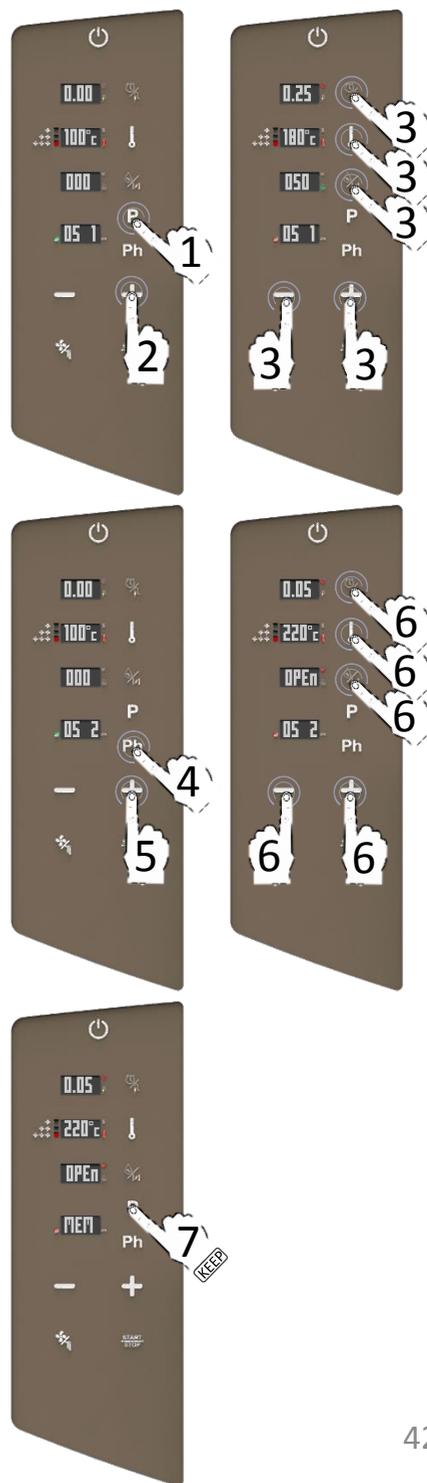
SAVE A NEW RECIPE WITH MULTIPLE PHASES

- 1 Select the icon *PROGRAM*: the display shows you the number 01 (first of 99 free positions) instead Man1 (it means manual mode)
- 2 Select the icon *PROGRAM* one more time: when the number 01 is flashing choose your desired position for save the program from 01 to 99, selecting *PLUS/MINUS* icons
- 3 Set your first phase of cooking as described in the previous chapter
- 4 Select once the icon *PHASES* (Ph): when flashing, select once the icon *PLUS* to add a new phase: the display shows you the number of the new currently phase (the display below, in the right side)
- 5 Set your desired parameters in the currently new phase

Keep touch the icon *PROGRAM* until the signal acoustic (CONFIRM SAVING)

OR

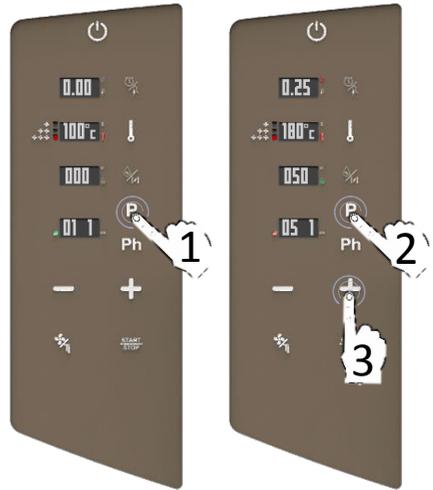
Setting furthers phases as described above in the previous chapter until max 5 phases, at the end, keep touch the icon *PROGRAM* until the signal acoustic.



Each recipe may contain until 5 max different phases (5 phases for cooking and one further for PREHEATING)

LAUNCH A NEW RECIPE SAVED PREVIOUSLY

- 1 Select the icon *PROGRAM*: the display shows you the number 01 (first of 99 free positions) instead Man1 (it means manual mode)
- 2 Select the icon *PROGRAM* one more time: when the number 01 is flashing choose your recipe saved previously selecting *PLUS/MINUS* icons
- 3 Select the icon *START* for launch the recipe



The color of the book icon in the left side of the display below shows you if the position is available for new recipes (green color) or is already occupied (red color)

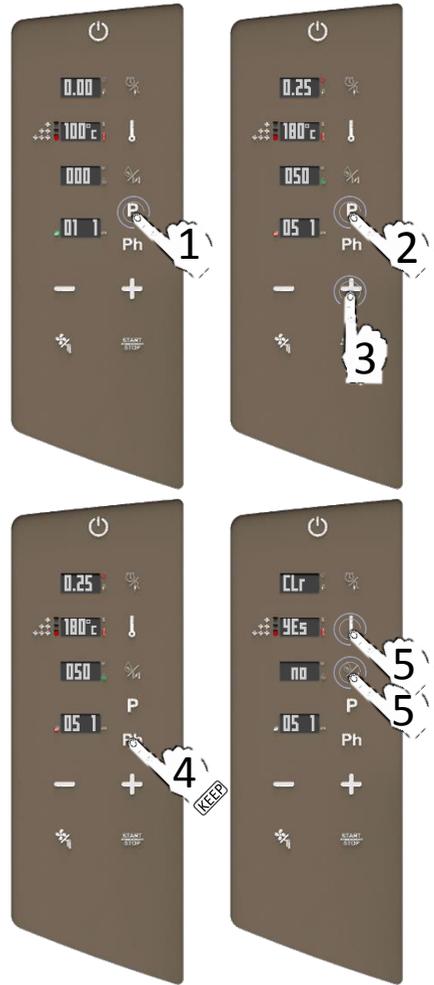


DELETE THE RECIPE

- 1 Select the icon *PROGRAM*: the display shows you the number 01 (first of 99 free positions) instead Man1 (it means manual mode)
- 2 Select the icon *PROGRAM* one more time: when the number 01 is flashing choose your recipe saved previously selecting *PLUS/MINUS* icons
- 3 Keep touch the icon *PHASES* (Ph) for delete the recipe
- 4 The display ask you if you desire to clear the recipe (Clr)
- 5 Select the icon *TEMPERATURE* for confirm and delete the recipe

OR

Select the icon *TIME* for invalidate the delete operation.



After the cancellation the the color in the book icon in the left side of the display below becomes green again



COOL DOWN FUNCTION

When the oven is in *ON* status:

- Open the door completely
- Keep touch the icon *FAN*
- The cooling function start until the internal temperature reaches 50°C, at this point the acoustic signal will sound and the display stop flashing



The COOL DOWN function can be stopped manually if you select the icon *START/STOP*



AUTOMATIC WASHING PROGRAMS

If your oven is equipped with the automatic washing system proceed with:

- 1 Select the icon *PROGRAM*: the display shows you the number 01 (first of 99 free positions) instead Man1 (it means manual mode)
- 2 Select the icon *PROGRAM* one more time: when the number is flashing choose your automatic washing program selecting *MINUS* icon
- 3 Select the icon *START* for launch the automatic washing program desired



Before launch the washing program, please make sure that the internal temperature will not be too hot (65°C). In this case it is very suggested one cool-down cycle (see in the previous chapters), otherwise the program launched will not start until the internal temperature decrease at 65°C



See following chapter for the washing specifications (time, detergent consumption, cycles, etc..)



WASHING TIME

CLEAN PROGRAM

WASHING CYCLE

AUTOMATIC WASHING CYCLES: SPECIFICATIONS

- The cycles in the blue color are standard for each oven equipped with the automatic washing system, YesClean required



- The interruption of a washing cycle already started requires a mandatory rinsing of minutes to remove potential residual of chemical products.
- **USE ONLY YESCLEAN AND YESCAL PRODUCTS FOR THE AUTOMATIC WASHING PROGRAMS**



- Remove any accessory from the inside of the oven before selecting an automatic washing.



Error code in all ovens:

ERROR CODE	DISPLAY COMMUNICATION	SOLUTIONS
PR1	Chamber probe error Short-circuit or opening <u>100>R(pt100)>223</u> <u>ohm.</u>	Check that the PT100 probe is correctly installed and connected. If the problem persists, please CALL SERVICE DEPT
PR2	Core probe error: short-circuit or opening <u>100> R(pt100)>223</u> <u>ohm</u>	Make sure you have placed the meat probe when you are using a program or a function which provides for its use. If the message persists even if you are not using a function that involves the use of meat probe. If the problem persists, please CALL SERVICE DEPT.
PR3	Proofer probe error short-circuit or opening <u>100> R(pt100)>223</u> <u>ohm</u>	Check the correct connection of the cable going out from the proofer to the oven. If the problem persists, please CALL SERVICE DEPT.
PR4	High temperature on technical compartment (>70°)	Switch off the oven. Clean the filter installed on the rear side of the oven by releasing the plastic grid, reinstall the filter by placing again the plastic grid and turn on the oven. If the problem persists, please CALL SERVICE DEPT.
PR5	Communication error with control panel >5 seconds	Disconnect the power supply for 1 minute. Restore the power supply and turn on the oven. If the problem persists, please CALL SERVICE DEPT.
PR6	Over temperature on the cooking chamber >310° C	Switch off the oven and allow the temperature to cool down for 30 minutes. Restart the oven. If the problem persists, please CALL SERVICE DEPT.

ERROR CODE	DISPLAY COMMUNICATION	SOLUTIONS
PR7	RPM sensor error: Tachometer device disconnected or damaged	Check that the RPM probe is correctly installed and connected. If the problem persists, please CALL SERVICE DEPT
PR8	Motor speed error: The motor does not reach the selected speed.	Disconnect the power supply for 1 minute. Restore the power supply and turn on the oven. If the problem persists, please CALL SERVICE DEPT
PR9	FW internal error	Disconnect the power supply for 1 minute. Restore the power supply and turn on the oven. If the problem persists, please CALL SERVICE DEPT
PR10	Chimney position error	Check that the cam programmer is correctly installed and connected.. If the problem persists, please CALL SERVICE DEPT
PR29	Faulty power board error	Disconnect the power supply for 1 minute. Restore the power supply and turn on the oven. If the problem persists, please CALL SERVICE DEPT
PR30	Firmware error	FW upgrade required. CALL SERVICE DEPT
E99	No communication with control panel	Disconnect the power supply for 1 minute. Restore the power supply and turn on the oven. If the problem persists, please CALL SERVICE DEPT

Error code only in ovens with steamer:

ERROR CODE	DISPLAY COMMUNICATION	SOLUTIONS
PR12	Steamer temperature probe error: PT100 faulty or not connected	Check that the PT100 probe is correctly installed and connected. If the problem persists, please CALL SERVICE DEPT
PR14	Steamer thermal protection error	Check that the thermal fuse is correctly installed and connected. If the problem persists, please CALL SERVICE DEPT
PR15	Steamer reload timeout	Disconnect the power supply for 1 minute. Restore the power supply and turn on the oven. If the problem persists, please CALL SERVICE DEPT
PR16	Heating timeout	Disconnect the power supply for 1 minute. Restore the power supply and turn on the oven. If the problem persists, please CALL SERVICE DEPT
PR17	Steamer cleaning: perform automatic steamer washing (descaling)	Perform a steamer washing when possible. If the problem persists, please CALL SERVICE DEPT
PR18	Blocked steamer drain: possible obstruction of the drain.	Check the operation of the drain solenoid valve and that the drain hose is not blocked. check the operation of the drain solenoid valve and that the drain hose is not blocked.
WAIT	The steamer is heating to reach the operating temperature	This is not an alarm / error. It's just a warning pop-up. Wait for the temperature achievement.

www.yesovens.it



Yesovens srl
Via dell'industria, 1
35010 Borgoricco (PD) – Italy