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	Pro	Lite	Code model	Pro	Lite
	YMFGN11-07M000S000	YMFGN11-07M0000000	Code model	YMFGN11-11M000S000	YMFGN11-11M0000000
Capacity	7 trays GN 1/1	7 trays GN 1/1	Capacity	11 trays GN 1/1	11 trays GN 1/1
Pitch	70 mm	70 mm	Pitch	70 mm	70 mm
Dimension	850x890x890	850x890x890	Dimension mm (LxDxH)	850x890x1170	850x890x1170
Weight	90 kg	90 kg	Weight (kg)	125 kg	125 kg
Power	11 kW	11 kW	Power	17 kW	17 kW
Voltage	380-415 V / 3 N	380-415 V / 3 N	Voltage	380-415 V / 3 N	380-415 V / 3 N
IP	IPx 4	IPx 4	IP protection level	IPx 4	IPx 4

Main features (Pro *unit*)

- Convection, combi and steam cooking
- Temperature settable from 30°C to 280°C
- Manual cooking mode
- Manual controls
- Fast steam technology for immediate steam generation
- Humidity release from 0% to 100%
- Manual system for forced extraction of humidity
- Automatic inversion of fans rotation
- Special ventilation SOFT-BAKING
- 304 stainless steel 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
- 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
- Cooling fan for components protection
- Retractable shower included **

* Optional only at the order placement   **Not available for Lite unit

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		YMFGN11-07M0 00S000	YMFGN11-07M0 000000	YMFGN11-11M0 00S000	YMFGN11-11M0 000000
Equipment unit	Code model				
	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)				
	ACT technology (advanced clima technology) with energy conservation thanks to the automatic climate regulation				
Temperature	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				
	10"multilingual touchscreen display				
Peripheral devices	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%	●	●	●	●
	Fast Steam technology for immediate steam generation				
	YesSteam technology for steam generation with high-efficiency steamer				
Humidity extraction	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				
Heat supply	Mono-fan heat supply system	●	●		
	Multi-fan heat supply system			●	●
Fans speed	Special ventilation SOFT-BAKING	●	●	●	●
	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				
Cooking chamber	304 stainless steel cooking chamber	●	●	●	●
	304 stainless steel molded cooking chamber				
	316 stainless steel molded cooking chamber				
Oven structure	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	●	●	●	●
Security	Cooling fan for components protection	●	●	●	●
	Safety fanstop when the door is open	●	●	●	●
Washing	Manual external shower	●●	●●	●●	●●
	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)				

Standard: ●   Optional: ● ●

All Line

260700004-V	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
260900001-3-V	Connection head for cartridge filter mod.XL
YSTW	Stand wheels kit
061200013-V	Multi-point core probe for Ego, Star, Ego Rack and Ego Slim ovens
061200007-V	Single-point core probe for Mood and Taos ovens

Ho.Re.Ca & Arte Bianca Line

ON DEMAND	Stainless steel AISI 316 cooking chamber for Ego and Star 6/7 trays ovens (lot of 5 pcs.)
ON DEMAND	Stainless steel AISI 316 cooking chamber for Ego and Star 10/11 trays ovens (lot of 5 pcs.)
390200008	6 trays 600x400 rackholder (Rod Frame)
390200001	6 trays 600x400 trayholder ("L" plate)
390100006	7 trays GN 1/1 rackholder (Rod frame)
390200002	7 trays GN 1/1 trayholder ("L" plate)
390200005	10 trays 600x400 rackholder (Rod frame)
390200003	10 trays 600x400 trayholder ("L" plate)
390100007	11 trays GN 1/1 rackholder (Rod frame)
390200004	11 trays GN 1/1 trayholder ("L" plate)
	Reversible door opening R/L (optional only at the order placement)
YSTDP	6 levels stand (LxDxH) 850x890x720 mm
YSTSTK	Stand for stackable column (LxDxH) 850x850x282 mm
YSTKIT-00000	Stackable kit
YSTKIT-06000	Stackable kit with hood connection tubes kit
YSTKITC-0000	Hood connection tubes kit (Only)
YCAP10010101010001	Condensation hood
YCAP10NC0101010000	Hood (Without condensing kit)
YCAP20010101010000	Condensation hood for Slim ovens
YPSTK6040-D0000D00	12 trays 600x400 digital ventilated proofer (LxDxH) 850x930x740 mm

Special Line

142000013-V	20 trays GN1/1 trolley for Ego Rack
142000015-V	16 trays 600x400 trolley for Ego Rack
YSTSLIM	6 levels stand (LxDxH) 513x908x687 mm for Ego Slim

GN1/1 Trays

220100006	Aluminium not-stick tray for 6 eggs d.53x32,5 (lot of 5 pcs.)
220100007	Steel granite enameled tray h.20 GN 1/1 (lot of 5 pcs.)
220100009	Pizza tray d.53x32,5 cm (lot of 2 pcs.)
220100014	Aluminium non-stick perforated tray h.20 d. 53x32,5 cm (lot of 5 pcs.)
220100015	Aluminium non-stick tray h.20 d.53x32,5 cm (lot of 5 pcs.)
230100002	Chromed grill rack d.53x32,5 cm (lot of 5 pcs.)
230100005	Roast chicken tray (8 spikes) d.53x32,5 cm (lot of 5 pcs.)
230100006	Grill tray d.53x32,5 cm (lot of 5 pcs.)
220200003	Stainless steel tray h.20 d.53x32,5 cm (lot of 5 pcs.)
220200002	Stainless steel tray h.40 d.53x32,5 cm (lot of 3 pcs.)
220200004	Stainless steel perforated tray h.20 d.53x32,5 (lot of 5 pcs.)
220100005	Fry steel tray h.40 d.53x32,5 cm (lot of 2 pcs.)

600x400 Trays

220100001	Aluminium tray h.20 600x400 (lot of 5 pcs.)
220100008	Pizza tray h.20 600x400 (lot of 2 pcs.)
220100010	Aluminium perforated tray h.20 600x400 (lot of 5 pcs.)
230100001	Grill rack tray 600x400 (lot of 5 pcs.)
220100019	Baguette alluminium perforated tray 600x400 (lot of 2 pcs.)