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Pro	Lite	Code model	Pro	Lite
YTO6040-06D0WBS000	YTO6040-06D000S000	Code model	YTO6040-10D0WBS000	YTO6040-10D000S000
6 trays 600x400	6 trays 600x400	Capacity	10 trays 600x400	10 trays 600x400
80 mm	80 mm	Pitch	80 mm	80 mm
850x890x890	850x890x890	Dimension mm (LxDxH)	850x890x1170	850x890x1170
93 kg	93 kg	Weight (kg)	127 kg	127 kg
11 kW	11 kW	Power	17 kW	17 kW
380-415 V / 3 N	380-415 V / 3 N	Voltage	380-415 V / 3 N	380-415 V / 3 N
IPx 4	IPx 4	IP protection level	IPx 4	IPx 4

Main features

- Convection, combi and steam cooking with fixed time or core probe function (mono-point core probe optional)
- 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
- 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
- Programmable FCS technology (Fast Chimney System) for forced extraction of humidity
- Settable ventilation speeds (3) + pulse speed with automatic inversion of fans rotation

- 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
- Mono-point core probe with external link to the cooking chamber (mono-point core probe optional)
- 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

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		YTO6040-6D	YTO6040-10D
Equipment unit	Code model		
	Capacity	6	10
	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%		
	FastSteam 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: ◉◉

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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.)