

Catalogue 2021

aRTE/iTALIANA

Catalogue 2021



paintings by **Raffaele Rossi**

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ego





ego





Pro	Lite		Pro	Lite
YEOGN11M07D0WBS000	YEOGN11M07D0WB0000	Code model	YEOGN11M11D0WBS000	YEOGN11M11D0WB0000
7 trays GN 1/1	7 trays GN 1/1	Capacity	11 trays GN 1/1	11 trays GN 1/1
70 mm	70 mm	Pitch	70 mm	70 mm
850x890x890	850x890x890	Dimension mm (LxDxH)	850x890x1170	850x890x1170
105 kg	105 kg	Weight (kg)	142 kg	142 kg
18 kW	18 kW	Power	24 kW	24 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 (Pro unit)

- $\hfill\square$ Convection, combi and steam cooking with fixed time or core probe function
- □ 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
- I MYCOOKBOOK for saving programs into customizable folders
- □ Manual or automatic pre-heating mode settable up to 300°c
- Description Possibility to save up to 10 cooking phases per program
- HOLD function at the end of the cooking
- 10" multilingual Touchscreen display
- \blacksquare Click&Share function to save recipes with your cover images
- \blacksquare 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 cooldown, regeneration with core probe or fixed-time mode, proofing cycle
- Manual humidity supply function
- \blacksquare FastSteam technology for immediate steam generation
- YesSteam technology for steam generation with high efficiency steamer
- 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
- I Multi-point core probe with external link to the cooking chamber included
- 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
- Retractable shower included**
- Automatic washing system with monocomponent YesClean (4+1 _ cycles)
- Automatic special cycle for limescale removal from the steamer
- \blacksquare Loading detergent function
- Integrated mono product tanks (YesClean and YesCal)

ego

	Code model	γõ	×ο	×ο	×õ
		_	_		
F :	Capacity	7	7	11	11
Equipment unit	Pro uni (full optional)	۲	-	۲	-
	Lite unit		۲		۲
	Classic unit				
	Convection, combi and steam cooking				
	Convection, combi and steam cooking with fixed time or core probe function	۲	۲	۲	۲
Cooking type	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	۲	۲	۲	۲
Temperature	Temperature settable from 30°c to 280°c	۲	۲	۲	۲
	Manual cooking mode	۲	۲	۲	۲
Cooking mode	Programmed cooking mode	۲	۲	۲	•
5	Automatic cooking mode	۲	۲	۲	۲
	Data storage for the saving programs (99)				•
	Pre uploaded YESRECIPES book divided into categories	۲		۲	۲
Recipes memory	MYCOOKBOOK for saving programs into customizable folders	Ŏ		Ŏ	•
	Rapid display of free and in use positions		•	•	
	5 cooking phases per program				
Cooking phases	10 cooking phases per program	۲			۲
	HOLD function at the end of the cooking	۲	۲	۲	۲
Pre-heating	Manual or automatic pre-heating mode settable up to 280°c				
	Manual or automatic pre-heating mode settable up to 300°c	۲	۲	۲	۲
	Manual controls				
Oven interface	Multi-function digital display				
Ovenimteriace	Multi-function digital display with Yesclima function				
	10"multilingual touchscreen display	۲	۲	۲	۲
	Click&Share function to save recipes with your cover images	۲	۲	۲	۲
Peripheral devices	USB interface for data uploading and downloading (HACCP data also)	۲	۲	۲	•
	Configuration for integrated WIFI connection	۲	۲	۲	۲
	Possibility to modify cooking parameters during the cycle in operation	Ŏ	Ŏ		
Modifications and	Instant display of set cooking parameters				۲
display	Instant display of the set-up cooking program				•
uispiay	Alarms display with autodiagnosis system			•	•
				•	-
	Delta T special cooking cycle			•	۲
	Time's Up special cycle for synchronized cookings	۲	۲	۲	۲
	Cook&Go special cycle for simultaneous cookings	۲	۲	۲	۲
Special cycles	Rapid cooking chamber cool-down special cycle	۲	۲	۲	۲
Special cycles	Regeneration special cycle	۲	۲	۲	۲
	Proofing special cycle	۲	۲	۲	۲
	Special cycle time extension at the end of the cooking process	۲	۲	۲	۲
	Rapid cancellation of memorized recipes	۲	۲	۲	۲
	Manual humidity supply function	۲	۲	۲	۲
Humidity and	Humidity release from 0% to 100%				
steam generation	Fast Steam technology for immediate steam generation	۲	۲	۲	۲
J	YesSteam technology for steam generation with high-efficiency steamer	۲		۲	۲
	Manual system for forced extraction of humidity		•	۲	
Humidity ovtraction	Programmable FCS technology (fast chimney system) for forced extraction of humidity	۲			۲
Humidity extraction				•	
	Automatic SCS technology (smart chimney system) for forced extraction of humidity	-		U	
Heat supply	Mono-fan heat supply system	۲			
	Multi-fan heat supply system				
	Special ventilation SOFT-BAKING				
Fans speed	Settable ventilation speeds (3) with automatic inversion of fan rotation				
Tuno spece	Settable ventilation speeds (7) with automatic inversion of fan rotation	۲	۲	۲	۲
	Special ventilation pulse speed with automatic inversion of fan rotation	۲	۲	۲	۲
	304 stainless steel cooking chamber				
Cooking chamber	304 stainless steel molded cooking chamber	۲	۲	۲	۲
-	316 stainless steel molded cooking chamber	\bigcirc	\odot	\bigcirc	\bigcirc
	304 stainless steel control panel structure	۲	۲	۲	۲
	Frontal structure with screwless system	۲	۲	۲	۲
	Simply-removable control panel	۲	۲	۲	۲
	sinply-approachable right side	۲	۲	۲	۲
	Simply-approachable motor compartment			۲	۲
	Integrated humidity collector aisle			•	•
	Double chimney	•	•	•	•
Oven structure		•		U	ullet
	Mono-point core probe with external link to the cooking chamber	~	-		
	Multi-point core probe with external link to the cooking chamber	•			
	Integrated syphon	۲	۲	۲	۲
	Adjustable feet	۲	۲	۲	۲
	Stackable kit configuration	\odot	۲	\bigcirc	
	Simply removable rack holder	\odot	\odot		
	Simply removable tray holder	۲	۲	۲	۲
	Ergonomic and lightweight handle compliant with HACCP standards	۲	۲	۲	۲
Door	Reversible door opening R/L (optional only at the order placement)	\bigcirc	\odot	\bigcirc	\bigcirc
	Double glass door of easy inspection with high thermic insulation	۲	۲	۲	۲
	Halogen inner lamps in the cooking chamber	۲	۲	۲	۲
Lighting		<u> </u>	-	-	۲
Lighting				()	
Lighting Security	Cooling fan for components protection				-
	Cooling fan for components protection Safety fanstop when the door is open	•	•	۲	۲
	Cooling fan for components protection Safety fanstop when the door is open Manual external shower	•	•	0	-
	Cooling fan for components protection Safety fanstop when the door is open Manual external shower Retractable shower		•	•	۲
	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)		•		۲
Security	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) Loading detergent function for checking the washing system status			•	۲
Security	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)				۲

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
үзтэтк	Stand for stackable column (LxDxH) 850x850x282 mm
YSTKIT-00000	Stackable kit
YSTKIT-06000	Stackable kit with hood con- nection 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.)

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.)









mood





mood





Pro	Lite		Pro	Lite
YMDGN11-07D0WBS000	YMDGN11-07D0W00000	Code model	YMDGN11-11D0WBS000	YMDGN11-11D0W00000
7 trays GN 1/1	7 trays GN 1/1	Capacity	11 trays GN 1/1	11 trays GN 1/1
70 mm	70 mm	Pitch	70 mm	70 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 (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
- \blacksquare Data storage for the saving programs (99)
- Rapid display of free and in use positions
- I Manual or automatic pre-heating mode settable up to 280°c
- \blacksquare 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
- \blacksquare 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
- \blacksquare 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



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YMDGN11-07D0 WBS000	YMDGN11-07D0 W00000	YMDGN11-11D0 WBS000	YMDGN11-11D0 W00000	
7 •	7	11 •	11	
۲	۲	۲	۲	
۲	۲	۲	۲	
		-		
۲	•	•	•	
•	•	•	•	
۲	۲	۲	۲	
•	•	•	•	
۲	۲	۲	۲	

	Code model	YMI	YMI W00	YMI WB:	λMI
	Capacity	7	7	11	1
quipment unit	Pro unit (full optional)	۲		۲	
	Lite unit Classic unit		۲		
	Convection, combi and steam cooking				
	Convection, combi and steam cooking with fixed time or core probe function	۲	۲	۲	
ooking type	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)				
a man a ratura	ACT technology (advanced clima technology) with energy conservation thanks to the automatic climate regulation	۲			
emperature	Temperature settable from 30°c to 280°c Manual cooking mode				
ooking mode	Programmed cooking mode	Õ	Ŏ	Ŏ	
0	Automatic cooking mode				
	Data storage for the saving programs (99)	۲	۲	۲	
ecipes memory	Pre uploaded YESRECIPES book divided into categories				
	MYCOOKBOOK for saving programs into customizable folders Rapid display of free and in use positions	۲			
	5 cooking phases per program	۲	Õ	Õ	
ooking phases	10 cooking phases per program				
	HOLD function at the end of the cooking				
e-heating	Manual or automatic pre-heating mode settable up to 280°c	۲	۲	۲	
	Manual or automatic pre-heating mode settable up to 300°c Manual controls				
	Multi-function digital display				
ven interface	Multi-function digital display with Yesclima function	۲	۲	۲	
	10"multilingual touchscreen display				
	Click&Share function to save recipes with your cover images				
ripheral devices	USB interface for data uploading and downloading (HACCP data also) Configuration for integrated WIFI connection				
	Possibility to modify cooking parameters during the cycle in operation	۲	۲	۲	
difications and	Instant display of set cooking parameters	•	۲	۲	
play	Instant display of the set-up cooking program				
	Alarms display with autodiagnosis system	۲	۲	۲	
	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	۲	۲	۲	
ecial cycles	Regeneration special cycle				
	Proofing special cycle				
	Special cycle time extension at the end of the cooking process Rapid cancellation of memorized recipes	•	•	•	
	Manual humidity supply function		•	•	
midity and	Humidity release from 0% to 100%				
eam generation	Fast Steam technology for immediate steam generation	۲	۲	۲	
	YesSteam technology for steam generation with high-efficiency steamer				
	Manual system for forced extraction of humidity				
midity extraction	Programmable FCS technology (fast chimney system) for forced extraction of humidity Automatic SCS technology (smart chimney system) for forced extraction of humidity				
	Mono-fan heat supply system	•	•	•	
at supply	Multi-fan heat supply system	0	0	۲	
	Special ventilation SOFT-BAKING				
ns speed	Settable ventilation speeds (3) with automatic inversion of fan rotation	۲	۲	۲	
	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	•	•	•	
oking chamber	304 stainless steel molded cooking chamber	۲	۲	۲	
J	316 stainless steel molded cooking chamber		-	_	
	304 stainless steel control panel structure				
	Frontal structure with screwless system	۲	۲	۲	
	Simply-removable control panel Simply-approachable right side	•			
	Simply-approachable motor compartment	•	•	•	
	Integrated humidity collector aisle	۲	۲	۲	
en structure	Double chimney	۲	۲	۲	
	Mono-point core probe with external link to the cooking chamber	۲	۲	۲	
	Multi-point core probe with external link to the cooking chamber	۲	۲	۲	
	Integrated syphon Adjustable feet			•	
	Stackable kit configuration	••		••	(
	Simply removable rack holder	۲	۲	۲	
	Simply removable tray holder	۲			(
or	Ergonomic and lightweight handle compliant with HACCP standards				(
or	Reversible door opening R/L (optional only at the order placement) Double glass door of easy inspection with high thermic insulation			••	0
hting	Halogen inner lamps in the cooking chamber	Ŏ	0	0	
curity	Cooling fan for components protection	۲	۲	۲	
	Safety fanstop when the door is open	۲	۲	۲	
	Manual external shower			••	(
	Retractable shower Automatic washing system with monocomponent YesClean (4+1 cycles)	•			
ishing	Loading detergent function for checking the washing system status				
	Integrated monoproduct tank (YesClean)	۲		۲	
	Integrated monoproduct tanks (YesClean and YesCal)				

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
үзтэтк	Stand for stackable column (LxDxH) 850x850x282 mm
YSTKIT-00000	Stackable kit
YSTKIT-06000	Stackable kit with hood con- nection 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.)

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.)





mosaico





mosaico





Pro	Lite		Pro	Lite
YMFGN11-07M000S000	YMFGN11-07M0000000	Code model	YMFGN11-11M000S000	YMFGN11-11M0000000
7 trays GN 1/1	7 trays GN 1/1	Capacity	11 trays GN 1/1	11 trays GN 1/1
70 mm	70 mm	Pitch	70 mm	70 mm
850x890x890	850x890x890	Dimension mm (LxDxH)	850x890x1170	850x890x1170
90 kg	90 kg	Weight (kg)	125 kg	125 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 (Pro unit)

- Convection, combi and steam cooking
- □ Temperature settable from 30°C to 280°C
- Manual cooking mode
- Manual controls
- \blacksquare Fast steam technology for immediate steam generation
- Humidity release from 0% to 100%
- Manual system for forced extraction of humidity
- $\hfill\square$ 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

15

mosaico.

Code model

YMFGN11-07M0 00S000	YMFGN11-07M0 000000	YMFGN11-11M0 00S000	YMFGN11-11M0 000000
7	7	11	11
7 ●		11 •	
	۲		۲
			۲
۲	۲	۲	۲
•	•	•	•
۲	۲	۲	۲

	Capacity	7	7	4.4	4.4
Equipment unit	Pro unit (full optional)		/	11	11
Equipment unit	Lite unit	•			
	Classic unit				
	Convection, combi and steam cooking	۲		۲	
	-				
Cooling tupo	Convection, combi and steam cooking with fixed time or core probe function				
Cooking type	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	•	•	•	•
	Manual cooking mode	۲	۲	۲	۲
Cooking mode	Programmed cooking mode				
	Automatic cooking mode				
	Data storage for the saving programs (99)				
Recipes memory	Pre uploaded YESRECIPES book divided into categories				
Recipes memory	MYCOOKBOOK for saving programs into customizable folders				
	Rapid display of free and in use positions				
	5 cooking phases per program				
Cooking phases	10 cooking phases per program				
	HOLD function at the end of the cooking				
D 1 11	Manual or automatic pre-heating mode settable up to 280°c				
Pre-heating	Manual or automatic pre-heating mode settable up to 300°c				
	Manual controls	۲	۲	۲	۲
	Multi-function digital display	0			0
Oven interface	Multi-function digital display with Yesclima function				
	10"multilingual touchscreen display				
	Click&Share function to save recipes with your cover images				
Poriphoral devices	USB interface for data uploading and downloading (HACCP data also)				
Peripheral devices	Configuration for integrated WIFI connection				
M 10	Possibility to modify cooking parameters during the cycle in operation		•	•	
Modifications and	Instant display of set cooking parameters				
display	Instant display of the set-up cooking program				
	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				
Special cycles	Rapid cooking chamber cool-down special cycle				
Special cycles	Regeneration special cycle				
	Proofing special cycle				
	Special cycle time extension at the end of the cooking process				
	Rapid cancellation of memorized recipes				
	Manual humidity supply function				
Humidity and	Humidity release from 0% to 100%	۲	۲	۲	۲
steam generation	Fast Steam technology for immediate steam generation				
5	YesSteam technology for steam generation with high-efficiency steamer				
	Manual system for forced extraction of humidity	۲	۲	۲	۲
Humidity extraction	Programmable FCS technology (fast chimney system) for forced extraction of humidity				0
riamony extraction	Automatic SCS technology (smart chimney system) for forced extraction of humidity				
	Mono-fan heat supply system				
Heat supply	Multi-fan heat supply system	•			۲
	Special ventilation SOFT-BAKING				
Fans speed	Settable ventilation speeds (3) with automatic inversion of fan rotation				
1	Settable ventilation speeds (7) with automatic inversion of fan rotation				
	Special ventilation pulse speed with automatic inversion of fan rotation		-	0	~
	304 stainless steel cooking chamber	۲	۲	۲	۲
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	۲	۲	۲	۲
	Simply-removable control panel	۲	۲	۲	۲
	Simply-approachable right side	۲	۲	۲	۲
	Simply-approachable motor compartment	۲	۲	۲	۲
	Integrated humidity collector aisle	۲	۲	۲	۲
Oven structure	Double chimney	۲	۲	۲	۲
C ven structure	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	۲	۲	۲	۲
	Stackable kit configuration	۲			
	Simply removable rack holder	۲	۲	۲	۲
	Simply removable tray holder				
	Ergonomic and lightweight handle compliant with HACCP standards		•		•
Door	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				
Lighting	Cooling fan for components protection				
Security					•
	Safety fanstop when the door is open				-
	Manual external shower	••	\odot	••	
	Retractable shower	۲		۲	
Washing	Automatic washing system with monocomponent YesClean (4+1 cycles)				
5	Loading detergent function for checking the washing system status				
	Integrated monoproduct tank (YesClean)				

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
үзтэтк	Stand for stackable column (LxDxH) 850x850x282 mm
YSTKIT-00000	Stackable kit
YSTKIT-06000	Stackable kit with hood con- nection 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.)

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.)





stacked.





choose your own solution





Hood + Ego 7 trays + Ego 11 trays

850x952x2.397

Configuration* Dimension mm (LxDxh) Hood + Mood 7 trays + Mosaico 11 trays 850x952x2.397

CAP100101010001 Condensation hood

UYCAP10NC0101010000 Hood (without condensing kit)

YSTKIT-06000 Stackable kit Hood connection tubes



star.





star





Pro	Lite		Pro	Lite
YTR6040M06D0WBS001	YSC6040M06D0WB0000	Code model	YTR6040M10D0WBS000	YSC6040M10D0WB0000
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
95 kg	95 kg	Weight (kg)	132 kg	132 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 (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
- \blacksquare Manual or automatic pre-heating mode settable up to 300°c
- \blacksquare 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
- $\hfill\square$ Integrated WIFI connection configuration
- $\hfill\square$ Alarms display with autodiagnosis system
- Special cycles: Delta T, Time's up for synchronized cookings, Cook&Go for simultaneous cookings, rapid cooking chamber cooldown, 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

- \blacksquare 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)

**Not available for Lite unit

- Loading detergent function
- Integrated mono product tank (YesClean)



		YTR6040M6D00 2000FC	YTR6040M6DC0 0000FC	10D0	YTR6040M10DC
sta		ome	10M6	tom1	toM1
		YTR6040 0000FC	YTR6040 0000FC	YTR6040M10D0 0000FC	TR602
	Code model	> 8	≻ 8	≻ 8	~
quipment unit	Capacity Pro unit (full optional)	6	6	10	1
	Lite unit Classic unit		۲		
	Convection, combi and steam cooking				
ooking type	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)				
Joking type	Convection, combi and steam cooking with fixed time of core probe function (mole-point core probe optional) Convection, combi and steam cooking with fixed time or core probe function (multi-point core probe optional)	۲	۲	۲	
	ACT technology (advanced clima technology) with energy conservation thanks to the automatic climate regulation	۲		۲	
mperature	Temperature settable from 30°c to 280°c Manual cooking mode	•			
oking mode	Programmed cooking mode	ě	•	0	
	Automatic cooking mode	۲	۲	۲	
	Data storage for the saving programs (99) Pre uploaded YESRECIPES book divided into categories	۲	۲	۲	
ipes memory	MYCOOKBOOK for saving programs into customizable folders	۲	۲	۲	
	Rapid display of free and in use positions 5 cooking phases per program				
oking phases	10 cooking phases per program	۲	۲	۲	
	HOLD function at the end of the cooking	۲	۲	۲	
heating	Manual or automatic pre-heating mode settable up to 280°c Manual or automatic pre-heating mode settable up to 300°c	۲	۲	۲	
	Manual of automatic pre-freating mode settable up to 500 c Manual controls	•		۲	
en interface	Multi-function digital display				
	Multi-function digital display with YesClima function 10"multilingual touchscreen display	۲	۲	۲	
	Click&Share function to save recipes with your cover images	•	۲	۲	
pheral devices	USB interface for data uploading and downloading (HACCP data also)	۲	۲	۲	
	Configuration for integrated WIFI connection Possibility to modify cooking parameters during the cycle in operation	•			
difications and	Instant display of set cooking parameters	۲	۲	۲	
olay	Instant display of the set-up cooking program	•	۲	۲	
	Alarms display with autodiagnosis system Delta T special cooking cycle				
	Time's Up special cycle for synchronized cookings	۲	۲	۲	
	Cook&Go special cycle for simultaneous cookings Rapid cooking chamber cool-down special cycle	•	•	•	
ecial cycles	Regeneration special cycle		•	0	
	Proofing special cycle	۲	۲	۲	
	Special cycle time extension at the end of the cooking process Rapid cancellation of memorized recipes	•			
	Manual humidity supply function	Õ	•	0	
midity and	Humidity release from 0% to 100%				
am generation	FastSteam technology for immediate steam generation YesSteam technology for steam generation with high-efficiency steamer	۲	۲	۲	
	Manual system for forced extraction of humidity				
midity extraction	Programmable FCS technology (fast chimney system) for forced extraction of humidity	۲	۲	۲	
	Automatic SCS technology (smart chimney system) for forced extraction of humidity Mono-fan heat supply system	•		•	
at supply	Multi-fan heat supply system			۲	
	Special ventilation SOFT-BAKING Settable ventilation speeds (3) with automatic inversion of fan rotation				
s speed	Settable ventilation speeds (3) with automatic inversion of fan rotation	۲	۲	۲	
	Special ventilation pulse speed with automatic inversion of fan rotation	۲	۲	۲	
line sheethar	304 stainless steel cooking chamber 304 stainless steel molded cooking chamber	۲		۲	
king chamber	316 stainless steel molded cooking chamber				
	304 stainless steel control panel structure	۲	۲	۲	
	Frontal structure with screwless system Simply-removable control panel	•			
	Simply-approachable right side		•	0	
	Simply-approachable motor compartment	۲	۲	۲	
	Integrated humidity collector aisle Double chimney	•		•	
en structure	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 Ergonomic and lightweight handle compliant with HACCP standards	•	•	•	
or	Reversible door opening R/L (optional only at the order placement)	••		00	
ting	Double glass door of easy inspection with high thermic insulation	۲		•	
nting	Halogen inner lamps in the cooking chamber Cooling fan for components protection	•		•	
urity	Safety fanstop when the door is open	Ĩ	۲	۲	
	Manual external shower	00			
	Retractable shower Automatic washing system with monocomponent YesClean (4+1 cycles)	••			(
shing	Loading detergent function for checking the washing system status	Õ	۲	۲	
	Integrated monoproduct tank (YesClean)	۲	۲	۲	

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
26090001-1	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
үзтэтк	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.)

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.)





taos.





taos.





Pro	Lite		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

- $\ensuremath{\mathbbm D}$ 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
- I Manual or automatic pre-heating mode settable up to 280°c
- \blacksquare Possibility to save up to 5 cooking phases per program
- Multi-function digital display
- \blacksquare Possibility to modify cooking parameters during the cycle in operation
- Instant display of set cooking parameters
- Alarms display with autodiagnosis system
- D 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
- \blacksquare FastSteam technology for immediate steam generation
- D 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
- \blacksquare 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)**

**Not available for Lite unit

Integrated mono product tank (YesClean)**

* Optional only at the order placement



tane

tac	DS	YTO6040-6D	YTO6040-10D
	Code model	Z	Σ
Equipment unit	Capacity Pro unit (full optional)	6	10
	Lite unit		
	Classic unit Convection, combi and steam cooking		
o	Convection, combi and steam cooking with fixed time or core probe function		
Cooking type	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)	۲	۲
-	ACT technology (advanced clima technology) with energy conservation thanks to the automatic climate regulation		
Temperature	Temperature settable from 30°c to 280°c Manual cooking mode	•	•
Cooking mode	Programmed cooking mode	۲	۲
	Automatic cooking mode Data storage for the saving programs (99)	۲	۲
Recipes memory	Pre uploaded YESRECIPES book divided into categories		
1 5	MYCOOKBOOK for saving programs into customizable folders Rapid display of free and in use positions	۲	۲
	5 cooking phases per program	۲	۲
Cooking phases	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	۲	۲
	Manual or automatic pre-heating mode settable up to 300°c Manual controls		
Oven interface	Multi-function digital display	۲	۲
C /Ch intendue	Multi-function digital display with YesClima function 10"multilingual touchscreen display		
	Click&Share function to save recipes with your cover images		
Peripheral devices	USB interface for data uploading and downloading (HACCP data also) Configuration for integrated WIFI connection		
	Possibility to modify cooking parameters during the cycle in operation	۲	۲
Modifications and display	Instant display of set cooking parameters Instant display of the set-up cooking program	۲	۲
display	Alarms display with autodiagnosis system	۲	۲
	Delta T special cooking cycle Time's Up special cycle for synchronized cookings		
	Cook&Go special cycle for simultaneous cookings		
Special cycles	Rapid cooking chamber cool-down special cycle	۲	۲
	Regeneration special cycle Proofing special cycle		
	Special cycle time extension at the end of the cooking process Rapid cancellation of memorized recipes	۲	۲
	Manual humidity supply function	•	•
Humidity and	Humidity release from 0% to 100% FastSteam technology for immediate steam generation		
steam generation	YesSteam technology for steam generation with high-efficiency steamer		
Llumiditu outrootion	Manual system for forced extraction of humidity Programmable FCS technology (fast chimney system) for forced extraction of humidity		
Humidity extraction	Automatic SCS technology (smart chimney system) for forced extraction of humidity		
Heat supply	Mono-fan heat supply system Multi-fan heat supply system	۲	
	Special ventilation SOFT-BAKING		0
Fans speed	Settable ventilation speeds (3) with automatic inversion of fan rotation Settable ventilation speeds (7) with automatic inversion of fan rotation	۲	۲
	Special ventilation pulse speed with automatic inversion of fan rotation	۲	۲
Carling sharehous	304 stainless steel cooking chamber 304 stainless steel molded cooking chamber	۲	۲
Cooking chamber	316 stainless steel molded cooking chamber		
	304 stainless steel control panel structure		
	Frontal structure with screwless system		
	Frontal structure with screwless system Simply-removable control panel	•	•
	Simply-removable control panel Simply-approachable right side	•	•
	Simply-removable control panel		 • • • • • • •
Oven structure	Simply-removable control panel Simply-approachable right side Simply-approachable motor compartment Integrated humidity collector aisle Double chimney		 • • • • • • •
Oven structure	Simply-removable control panel Simply-approachable right side Simply-approachable motor compartment Integrated humidity collector aisle		
Oven structure	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		 • • • • • • •
Oven structure	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) () () () () () () () () () () () () ()
Oven structure	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		
Oven structure	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		
Oven structure Door	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 Multi-point core probe with external link to the cooking chamber Multi-point core probe with external link to the cooking chamber Multi-point core probe with external link to the cooking chamber Multi-point core probe with external link to the cooking chamber Stackable feet Stackable kit configuration Simply removable rack holder Simply removable tray holder Ergonomic and lightweight handle compliant with HACCP standards Reversible door opening R/L (optional only at the order placement)		
	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 Multi-point core probe with external link to the cooking chamber Stackable kit configuration Simply removable rack holder Simply removable tray holder Ergonomic and lightweight handle compliant with HACCP standards		
Door	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 rack holder 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 Halogen inner lamps in the cooking chamber Cooling fan for components protection		
Door Lighting	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 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 Halogen inner lamps in the cooking chamber		
Door Lighting	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 Multi-point core probe with external link to the cooking chamber Integrated syphon Adjustable feet Stackable kit configuration Simply removable ray holder Simply removable tray holder 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 Halogen inner lamps in the cooking chamber Cooling fan for components protection Safety fanstop when the door is open Manual external shower		
Door Lighting	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 Multi-point core probe with external link to the cooking chamber Integrated syphon Adjustable feet Stackable kit configuration Simply removable rack holder Simply removable rack holder 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 Halogen inner lamps in the cooking chamber Cooling fan for components protection Safety fanstop when the door is open Manual external shower		

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 con- nection 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.)

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.)







karma.





karma.





Pro	Lite		Pro	Lite
YKF6040-06M000S000	YKF6040-06M0000000	Code model	YKF6040-10M000S000	YKF6040-10M0000000
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
90 kg	90 kg	Weight (kg)	125 kg	125 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
- □ Temperature settable from 30°C to 280°C
- Manual cooking mode
- Manual controls
- \blacksquare 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
- □ 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

**Not available for Lite unit

- Halogen inner lamps in the cooking chamber
- Cooling fan for components protection
- Retractable shower included**

* Optional only at the order placement

karma

kar	ma	YKO6040-6M	YKO6040-10M
	Code model Capacity		
quipment unit	Pro unit (full optional)	6	10
	Lite unit Classic unit		
	Convection, combi and steam cooking	۲	۲
ooking type	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)		
Jooking type	Convection, combi and steam cooking with fixed time or core probe function (mono-point core probe optional)		
	ACT technology (advanced clima technology) with energy conservation thanks to the automatic climate regulation		
emperature	Temperature settable from 30°c to 280°c Manual cooking mode	•	
ooking mode	Programmed cooking mode		
	Automatic cooking mode Data storage for the saving programs (99)		
ecipes memory	Pre uploaded YESRECIPES book divided into categories		
ecipes memory	MYCOOKBOOK for saving programs into customizable folders Rapid display of free and in use positions		
	5 cooking phases per program		
ooking phases	10 cooking phases per program		
	HOLD function at the end of the cooking Manual or automatic pre-heating mode settable up to 280°c		
e-heating	Manual or automatic pre-heating mode settable up to 300°c		
	Manual controls Multi function digital display	۲	۲
ven interface	Multi-function digital display Multi-function digital display with YesClima function		
	10"multilingual touchscreen display		
arinharal daviaca	Click&Share function to save recipes with your cover images USB interface for data uploading and downloading (HACCP data also)		
eripheral devices	Configuration for integrated WIFI connection		
	Possibility to modify cooking parameters during the cycle in operation	۲	۲
Nodifications and lisplay	Instant display of set cooking parameters Instant display of the set-up cooking program		
	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		
pecial cycles	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 Manual humidity supply function		
umidity and	Humidity release from 0% to 100%	۲	۲
team generation	FastSteam technology for immediate steam generation		
	YesSteam technology for steam generation with high-efficiency steamer Manual system for forced extraction of humidity	۲	۲
lumidity extraction	Programmable FCS technology (fast chimney system) for forced extraction of humidity		
	Automatic SCS technology (smart chimney system) for forced extraction of humidity Mono-fan heat supply system	۲	
eat supply	Multi-fan heat supply system	•	۲
	Special ventilation SOFT-BAKING	••	
ans speed	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		
ooking chamber	304 stainless steel cooking chamber 304 stainless steel molded cooking chamber	۲	۲
boking 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	Ĩ	۲
	Simply-approachable motor compartment	•	0
	Integrated humidity collector aisle Double chimney	•	
oven structure	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	۲	۲
	Stackable kit configuration	••	00
	Simply removable rack holder Simply removable tray holder		
	Ergonomic and lightweight handle compliant with HACCP standards		۲
oor	Reversible door opening R/L (optional only at the order placement) Double glass door of easy inspection with high thermic insulation		
ighting	Halogen inner lamps in the cooking chamber		•
ecurity	Cooling fan for components protection	۲	۲
	Safety fanstop when the door is open Manual external shower		
	Retractable shower		0
/ashing	Automatic washing system with monocomponent YesClean (4+1 cycles) Loading detergent function for checking the washing system status		

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
26090001-1	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
үзтэтк	Stand for stackable column (LxDxH) 850x850x282 mm
YSTKIT-00000	Stackable kit
YSTKIT-06000	Stackable kit with hood con- nection 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.)

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.)





stacked





choose your own solution





Hood + Taos 10 trays + Proofer

850x930x2.236

Configuration* Dimension mm (LxDxh) Hood + Star 6 trays + Star 10 trays 850x952x2.397

YPSTK6040-D0000D00 - 12 trays 600x400 digital ventilated proofer

□ YCAP10010101010001 Condensation hood

YCAP10NC0101010000 Hood (without condensing kit)

□ YSTKIT-06000 Stackable kit Hood connection tubes

*Contact Yesovens S.r.l. for alternative configurations or further information







	Pro
Code model	YEOGN11-20D0WBS000
Capacity	20 trays GN 1/1
Pitch	70 mm
Dimension mm (LxDxH)	900x890x1850
Weight (kg)	262 kg
Power	39 kW
Voltage	380-415 V / 3 N
IP protection level	IPx 4

	Lite	Classic	
Code model	YEO6040-16D0WBS000	YEC6040-16D0WBS000	
Capacity	16 trays 600x400	16 trays 600x400	
Pitch	80 mm	80 mm	
Dimension mm (LxDxH)	900x890x1850	900x890x1850	
Weight (kg)	255 kg	255 kg	
Power	31,5 kW	31,5 kW	
Voltage	380-415 V / 3 N	380-415 V / 3 N	
IP protection level	IPx 4	IPx 4	



Main features (Pro unit)

- $\ensuremath{\mathbbmsssspace{-1.5ex}{\rm D}}$ Convection, combi and steam cooking with fixed time or core probe function
- Temperature settable from 30°C to 280°C
- ACT Technology (Advanced Clima Technology) with energy conservation thanks to the automatic climate regulation***
- \blacksquare Manual, programmed or automatic cooking mode
- Pre uploaded YESRECIPES book divided into categories
- \blacksquare MYCOOKBOOK for saving programs into customizable folders
- \blacksquare Manual or automatic pre-heating mode settable up to 300°c
- Description Possibility to save up to 10 cooking phases per program
- HOLD function at the end of the cooking
- 10" multilingual Touchscreen display
- \blacksquare Click&Share function to save recipes with your cover images
- USB interface for HACCP data downloading
- \blacksquare 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 cooldown, regeneration with core probe or fixed-time mode, proofing cycle
- Manual humidity supply function
- □ FastSteam technology for immediate steam generation
- YesSteam technology for steam generation with high efficiency steamer**
- 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 motor compartment
- Imply approximate inclore compartment
 Multi-point core probe with external link to the cooking chamber included
- Adjustable feet
- 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)
- \blacksquare Automatic special cycle for limescale removal from the steamer**
- Loading detergent function
- Integrated mono product tank (YesClean)
- Trolley included

* Not available for Lite unit *** Not available for Lite and Classic unit



eac		ΥΕΟGN11-20D0 0000FC	YEO6040-16D00 000FC	YEO6040-16DC0
S rad	ck	YEOGN	YEO604 000FC	YEO604
	Code model	92 ₹	₩ 8	×
	Capacity	20	16	16
quipment unit	Pro unit (full optional) Lite unit	۲	۲	
	Classic unit			۲
	Convection, combi and steam cooking Convection, combi and steam cooking with fixed time or core probe function	۲	۲	۲
Cooking type	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)			
emperature	ACT technology (advanced clima technology) with energy conservation thanks to the automatic climate regulation Temperature settable from 30°c to 280°c	•		۲
	Manual cooking mode	۲	۲	۲
ooking mode	Programmed cooking mode	۲	۲	0
	Automatic cooking mode Data storage for the saving programs (99)	۲	۲	
ecipes memory	Pre uploaded YESRECIPES book divided into categories	۲	۲	
ecipes memory	MYCOOKBOOK for saving programs into customizable folders	۲	۲	0
	Rapid display of free and in use positions 5 cooking phases per program			
ooking phases	10 cooking phases per program	۲	۲	
	HOLD function at the end of the cooking Manual or automatic pre-heating mode settable up to 280°c	۲	۲	
e-heating	Manual or automatic pre-neating mode settable up to 200°c Manual or automatic pre-heating mode settable up to 300°c	۲	۲	
	Manual controls		_	
ven interface	Multi-function digital display Multi-function digital display with Yesclima function			
	10"multilingual touchscreen display	۲	۲	(
	Click&Share function to save recipes with your cover images	۲	۲	
eripheral devices	USB interface for data uploading and downloading (HACCP data also)	۲	۲	(
	Configuration for integrated WIFI connection Possibility to modify cooking parameters during the cycle in operation	•		(
odifications and	Instant display of set cooking parameters		0	(
splay	Instant display of the set-up cooking program	۲	۲	(
	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	۲	۲	(
oecial cycles	Rapid cooking chamber cool-down special cycle	•	•	(
	Regeneration special cycle Proofing special cycle			
	Special cycle time extension at the end of the cooking process	۲	Õ	
	Rapid cancellation of memorized recipes	۲	۲	
lumidity and	Manual humidity supply function Humidity release from 0% to 100%		U	
team generation	Fast Steam technology for immediate steam generation	۲	۲	
	YesSteam technology for steam generation with high-efficiency steamer	۲		
lumidity extraction	Manual system for forced extraction of humidity Programmable FCS technology (fast chimney system) for forced extraction of humidity	۲	۲	
annuly extraction	Automatic SCS technology (smart chimney system) for forced extraction of humidity	Õ	0	
eat supply	Mono-fan heat supply system			
11.7	Multi-fan heat supply system Special ventilation SOFT-BAKING	U		
	Settable ventilation speeds (3) with automatic inversion of fan rotation			
ans speed	Settable ventilation speeds (7) with automatic inversion of fan rotation	۲	۲	(
	Special ventilation pulse speed with automatic inversion of fan rotation 304 stainless steel cooking chamber			
ooking chamber	304 stainless steel molded cooking chamber	۲	۲	
-	316 stainless steel molded cooking chamber			
	304 stainless steel control panel structure Frontal structure with screwless system	۲	۲	
	Simply-removable control panel			
	Simply-approachable right side			
	Simply-approachable motor compartment	۲	۲	(
	Integrated humidity collector aisle Double chimney	۲	۲	(
ven structure	Mono-point core probe with external link to the cooking chamber		-	
	Multi-point core probe with external link to the cooking chamber	۲	۲	(
	Integrated syphon Adjustable feet	۲	۲	(
	Stackable kit configuration	Ű	Ŭ	
	Simply removable rack holder			
	Simply removable tray holder Ergonomic and lightweight handle compliant with HACCP standards		۲	(
oor	Reversible door opening R/L (optional only at the order placement)	•		
1.2	Double glass door of easy inspection with high thermic insulation	۲	۲	
ghting	Halogen inner lamps in the cooking chamber Cooling fan for components protection			
ecurity	Safety fanstop when the door is open	•	•	(
	Manual external shower	۲	۲	۲
	Retractable shower Automatic washing system with monocomponent YesClean (4+1 cycles)			
	Automatic washing system with monocomponent YesClean (4+1 cycles)	۲		
/ashing	Loading detergent function for checking the washing system status	۲	۲	(

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390200001	6 trays 600x400 trayholder ("L" plate)
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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 con- nection 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

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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.)

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.)











ego slim

	Pro	Lite
Code model	YLHGN11-06D0WBS003	YLCGN11-06D0WB0003
Capacity	6 trays GN 1/1	6 trays GN 1/1
Pitch	70 mm	70 mm
Dimension mm (LxDxH)	510x905x850	510x905x850
Weight (kg)	83 kg	79 kg
Power	10,5 kW	7,5 kW
Voltage	380-415 V / 3 N	380-415 V / 3 N
IP protection level	IPx 4	IPx 4



Main features (Pro unit)

- $\ensuremath{\mathbbmsssspace{-1.5ex}{\rm D}}$ Convection, combi and steam cooking with fixed time or core probe function
- □ 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
- \blacksquare MYCOOKBOOK for saving programs into customizable folders
- \blacksquare Manual or automatic pre-heating mode settable up to 300°c
- Description Possibility to save up to 10 cooking phases per program
- HOLD function at the end of the cooking
- 10" multilingual Touchscreen display
- \blacksquare Click&Share function to save recipes with your cover images
- USB interface for HACCP data downloading
- \blacksquare Integrated WIFI connection configuration
- \blacksquare 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
- YesSteam technology for steam generation with high efficiency steamer**

- 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 cooking chamber
- Ergonomic and lightweight handle compliant with HACCP standards
- □ Frontal structure with screwless system
- \square Integrated humidity collector aisle
- I Multi-point core probe with external link to the cooking chamber included
- Integrated syphon
- Adjustable feet
- Simply-removable tray holder
- Double glass door with high thermic insulation and easy inspection with safety fan stop system when the door is open
- \blacksquare Halogen inner lamps in the cooking chamber
- Retractable shower included**
- Automatic washing system with monocomponent YesClean (4+1 cycles)
- Automatic special cycle for limescale removal from the steamer**
 Loading detergent function
- Integrated mono product tank (YesClean)

		YLHGN11-06D0 WBS001	YLCGN11-06D0
74 (-11-C	11-0
Sl	im	YLHGN1 WBS001	
	Code model	⋝≥	7
	Capacity	6	
quipment unit	Pro unit (full optional) Lite unit		
	Classic unit Convection, combi and steam cooking		
ooking type	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)	۲	
ooking type	Convection, combi and steam cooking with fixed time of 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)		
emperature	ACT technology (advanced clima technology) with energy conservation thanks to the automatic climate regulation Temperature settable from 30°c to 280°c	•	
Inpelature	Manual cooking mode	۲	
ooking mode	Programmed cooking mode Automatic cooking mode	•	
	Data storage for the saving programs (99)		
ecipes memory	Pre uploaded YESRECIPES book divided into categories MYCOOKBOOK for saving programs into customizable folders	•	
	Rapid display of free and in use positions		
ooking phases	5 cooking phases per program 10 cooking phases per program	۲	
51	HOLD function at the end of the cooking	۲	
e-heating	Manual or automatic pre-heating mode settable up to 280°c Manual or automatic pre-heating mode settable up to 300°c	۲	
	Manual controls	-	
ven interface	Multi-function digital display Multi-function digital display with Yesclima function		
	10"multilingual touchscreen display	۲	
eripheral 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	۲	
odifications and	Possibility to modify cooking parameters during the cycle in operation Instant display of set cooking parameters	•	
splay	Instant display of the set-up cooking program	۲	
	Alarms display with autodiagnosis system Delta T special cooking cycle	•	
	Time's Up special cycle for synchronized cookings	۲	
	Cook&Go special cycle for simultaneous cookings Rapid cooking chamber cool-down special cycle	•	
pecial cycles	Regeneration special cycle	•	
	Proofing special cycle Special cycle time extension at the end of the cooking process	•	
	Rapid cancellation of memorized recipes	۲	
umidity and	Manual humidity supply function Humidity release from 0% to 100%	٠	
eam generation	Fast Steam technology for immediate steam generation	۲	
	YesSteam technology for steam generation with high-efficiency steamer Manual system for forced extraction of humidity	۲	
umidity extraction		۲	
	Automatic SCS technology (smart chimney system) for forced extraction of humidity Mono-fan heat supply system	•	
eat supply	Multi-fan heat supply system		
	Special ventilation SOFT-BAKING Settable ventilation speeds (3) with automatic inversion of fan rotation		
ns speed	Settable ventilation speeds (7) with automatic inversion of fan rotation	۲	
	Special ventilation pulse speed with automatic inversion of fan rotation 304 stainless steel cooking chamber	•	
ooking chamber	304 stainless steel molded cooking chamber		
	316 stainless steel molded cooking chamber 304 stainless steel control panel structure	۲	
	Frontal structure with screwless system	۲	
	Simply-removable control panel Simply-approachable right side		
	Simply-approachable motor compartment		
ven structure	Integrated humidity collector aisle Double chimney	•	
/en structure	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	۲	
	Simply removable rack holder	••	
	Simply removable tray holder Ergonomic and lightweight handle compliant with HACCP standards	۲	
oor	Reversible door opening R/L (optional only at the order placement)	۲	
abting	Double glass door of easy inspection with high thermic insulation	۲	
ghting	Halogen inner lamps in the cooking chamber Cooling fan for components protection	•	
curity	Safety fanstop when the door is open	•	
	Manual external shower Retractable shower	••	
ashing	Automatic washing system with monocomponent YesClean (4+1 cycles)	۲	
	Loading detergent function for checking the washing system status Integrated monoproduct tank (YesClean)	•	
	Integrated monoproduct tanks (YesClean and YesCal)		

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 con- nection 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.)

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.)



EXECUTION

The following sales terms are valid and applicable to the products mentioned in this pricelist, YESOVENS reserves the right to apply modifications at any time.

All purchase orders will be considered as confirmed only when CUSTOMER receive our order confirmation.

DELIVERY TERMS

Transport costs are at CUSTOMER's charge. Our delivery terms is ex-works Borgoricco (Italy).

PACKAGING

Standard packaging price is included in the product price.

DELIVERY TIME

10 working days from the order confirmation for products mentioned in this price list and for standard orders, except for reasons of force majeure.

EXCLUSIONS

Technical assistance and necessary material for the installation of the equipment Lifting and handling of the equipment Main connection to water, power supply, gas, gas exhaust and steam chimneys connection Customs duties and taxes (export and import) All mentioned on "WARRANTY CONDITIONS"

WARRANTY

Installation and technical assistance in warranty will be carried out by the CUSTOMER and must be performed by qualified personnel, in the way and in the times indicated in the section "WARRANTY CONDITIONS".

NOTES

All specifications and pictures mentioned in this price list are not binding for the manufacture and can be modified without previous notice.

It's absolutely necessary to check the dimensions of the access door/doors of the room where the products will be installed. YESOVENS will not be responsible for any errors and costs due to lack of information.

It is also necessary to verify that the electrical voltage and the gas supply comply with the technical specifications indicated by YESOVENS.

TREATMENT OF DATA

It is expressly forbidden to use pictures, photos, prices of YESOVENS products on catalogues, price lists, web-sites and in general for advertising and marketing purposes without the prior written consent of YESOVENS. Improper and defamatory use of YESOVENS products pictures, images and brand is also prohibited.



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