yesovens

aRTE/iTALIANA

Catalogue 2021

EN

aRTE/iTALIANA

Catalogue 2021

paintings by
Raffaele Rossi

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ego

ego

	Pro	Lite	Code model	Pro	Lite
	YEOGN11M07D0WBS000	YEOGN11M07D0WB0000		YEOGN11M11D0WBS000	YEOGN11M11D0WB0000
Capacity	7 trays GN 1/1	7 trays GN 1/1		11 trays GN 1/1	11 trays GN 1/1
Pitch	70 mm	70 mm		70 mm	70 mm
Dimension mm (LxDxH)	850x890x890	850x890x890		850x890x1170	850x890x1170
Weight (kg)	105 kg	105 kg		142 kg	142 kg
Power	18 kW	18 kW		24 kW	24 kW
Voltage	380-415 V / 3 N	380-415 V / 3 N		380-415 V / 3 N	380-415 V / 3 N
IP protection level	IPx 4	IPx 4		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
- ACT Technology (Advanced Clima Technology) with energy conservation thanks to the automatic climate regulation
- Manual, programmed or automatic cooking mode
- Pre uploaded YESRECIPES book divided into categories
- MYCOOKBOOK for saving programs into customizable folders
- Manual or automatic pre-heating mode settable up to 300°c
- Possibility to save up to 10 cooking phases per program
- HOLD function at the end of the cooking
- 10" multilingual Touchscreen display
- Click&Share function to save recipes with your cover images
- USB interface for HACCP data downloading
- Integrated WIFI connection configuration
- Alarms display with autodiagnosis system
- Special cycles: Delta T, Time's up for synchronized cookings, Cook&Go for simultaneous cookings, rapid cooking chamber cool-down, regeneration with core probe or fixed-time mode, proofing cycle
- Manual humidity supply function
- FastSteam technology for immediate steam generation
- 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
- 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
- Loading detergent function
- Integrated mono product tanks (YesClean and YesCal)

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

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		YEOGN11M07D 0WBS000	YEOGN11M07D 0WB0000	YEOGN11M11D 0WBS000	YEOGN11M11D 0WB0000
Equipment unit	Code model				
	Capacity	7	7	11	11
	Pro unit (full optional)	●		●	
	Lite unit		●		●
	Classic unit				
Cooking type	Convection, combi and steam cooking				
	Convection, combi and steam cooking with fixed time or core probe function	●	●	●	●
	Convection, combi and steam cooking with fixed time or core probe function (mono-point core probe optional)				
	Convection, combi and steam cooking with fixed time or core probe function (multi-point core probe optional)				
	ACT technology (advanced clima technology) with energy conservation thanks to the automatic climate regulation	●	●	●	●
Temperature	Temperature settable from 30°c to 280°c	●	●	●	●
Cooking mode	Manual cooking mode	●	●	●	●
	Programmed cooking mode	●	●	●	●
	Automatic cooking mode	●	●	●	●
Recipes memory	Data storage for the saving programs (99)				
	Pre uploaded YESRECIPES book divided into categories	●	●	●	●
	MYCOOKBOOK for saving programs into customizable folders	●	●	●	●
	Rapid display of free and in use positions				
Cooking phases	5 cooking phases per program				
	10 cooking phases per program	●	●	●	●
	HOLD function at the end of the cooking	●	●	●	●
Pre-heating	Manual or automatic pre-heating mode settable up to 280°c				
	Manual or automatic pre-heating mode settable up to 300°c	●	●	●	●
Oven interface	Manual controls				
	Multi-function digital display				
	Multi-function digital display with Yesclima function				
	10"multilingual touchscreen display	●	●	●	●
Peripheral devices	Click&Share function to save recipes with your cover images	●	●	●	●
	USB interface for data uploading and downloading (HACCP data also)	●	●	●	●
	Configuration for integrated WIFI connection	●	●	●	●
Modifications and display	Possibility to modify cooking parameters during the cycle in operation	●	●	●	●
	Instant display of set cooking parameters	●	●	●	●
	Instant display of the set-up cooking program	●	●	●	●
	Alarms display with autodiagnosis system	●	●	●	●
Special cycles	Delta T special cooking cycle	●	●	●	●
	Time's Up special cycle for synchronized cookings	●	●	●	●
	Cook&Go special cycle for simultaneous cookings	●	●	●	●
	Rapid cooking chamber cool-down special cycle	●	●	●	●
	Regeneration special cycle	●	●	●	●
	Proofing special cycle	●	●	●	●
	Special cycle time extension at the end of the cooking process	●	●	●	●
	Rapid cancellation of memorized recipes	●	●	●	●
Humidity and steam generation	Manual humidity supply function	●	●	●	●
	Humidity release from 0% to 100%				
	Fast Steam technology for immediate steam generation	●	●	●	●
	YesSteam technology for steam generation with high-efficiency steamer	●	●	●	●
Humidity extraction	Manual system for forced extraction of humidity				
	Programmable FCS technology (fast chimney system) for forced extraction of humidity	●	●	●	●
	Automatic SCS technology (smart chimney system) for forced extraction of humidity	●	●	●	●
Heat supply	Mono-fan heat supply system	●	●		
	Multi-fan heat supply system			●	●
Fans speed	Special ventilation SOFT-BAKING				
	Settable ventilation speeds (3) with automatic inversion of fan rotation				
	Settable ventilation speeds (7) with automatic inversion of fan rotation	●	●	●	●
	Special ventilation pulse speed with automatic inversion of fan rotation	●	●	●	●
Cooking chamber	304 stainless steel cooking chamber				
	304 stainless steel molded cooking chamber	●	●	●	●
	316 stainless steel molded cooking chamber	●●	●●	●●	●●
Oven structure	304 stainless steel control panel structure	●	●	●	●
	Frontal structure with screwless system	●	●	●	●
	Simply-removable control panel	●	●	●	●
	Simply-approachable right side	●	●	●	●
	Simply-approachable motor compartment	●	●	●	●
	Integrated humidity collector aisle	●	●	●	●
	Double chimney	●	●	●	●
	Mono-point core probe with external link to the cooking chamber				
	Multi-point core probe with external link to the cooking chamber	●	●	●	●
	Integrated syphon	●	●	●	●
	Adjustable feet	●	●	●	●
	Stackable kit configuration	●●	●●	●●	●●
	Simply removable rack holder	●●	●●	●●	●●
	Simply removable tray holder	●●	●●	●●	●●
Door	Ergonomic and lightweight handle compliant with HACCP standards	●	●	●	●
	Reversible door opening R/L (optional only at the order placement)	●●	●●	●●	●●
	Double glass door of easy inspection with high thermic insulation	●	●	●	●
Lighting	Halogen inner lamps in the cooking chamber	●	●	●	●
Security	Cooling fan for components protection	●	●	●	●
	Safety fanstop when the door is open	●	●	●	●
Washing	Manual external shower	●●	●●	●●	●●
	Retractable shower				
	Automatic washing system with monocomponent YesClean (4+1 cycles)	●	●		●
	Loading detergent function for checking the washing system status	●	●		●
	Integrated monoproduct tank (YesClean)	●	●		●
	Integrated monoproduct tanks (YesClean and YesCal)	●	●	●	●

Standard: ●   Optional: ●●

All Line

260700004-V	External shower kit
400100013	YesClean detergent (box with 12 pcs 1Kg each)
400100022	YesCal limescale product for steamer washing (box with 12 pcs 1kg each)
260900001	Cartridge filter mod.XL with connection head
260900001-1	Cartridge filter mod.XL
260900001-3-V	Connection head for cartridge filter mod.XL
YSTW	Stand wheels kit
061200013-V	Multi-point core probe for Ego, Star, Ego Rack and Ego Slim ovens
061200007-V	Single-point core probe for Mood and Taos ovens

Ho.Re.Ca & Arte Bianca Line

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

Special Line

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

GN1/1 Trays

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

600x400 Trays

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

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Pro	Lite	Code model	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
- 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 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
- 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
- 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
Equipment unit	Code model				
	Capacity	7	7	11	11
	Pro unit (full optional)	◉		◉	
	Lite unit		◉		◉
	Classic unit				
Cooking type	Convection, combi and steam cooking				
	Convection, combi and steam cooking with fixed time or core probe function	◉	◉	◉	◉
	Convection, combi and steam cooking with fixed time or core probe function (mono-point core probe optional)				
	Convection, combi and steam cooking with fixed time or core probe function (multi-point core probe optional)				
	ACT technology (advanced clima technology) with energy conservation thanks to the automatic climate regulation				
Temperature	Temperature settable from 30°c to 280°c	◉	◉	◉	◉
Cooking mode	Manual cooking mode	◉	◉	◉	◉
	Programmed cooking mode	◉	◉	◉	◉
	Automatic cooking mode				
Recipes memory	Data storage for the saving programs (99)	◉	◉	◉	◉
	Pre uploaded YESRECIPES book divided into categories				
	MYCOOKBOOK for saving programs into customizable folders				
	Rapid display of free and in use positions	◉	◉	◉	◉
Cooking phases	5 cooking phases per program	◉	◉	◉	◉
	10 cooking phases per program				
	HOLD function at the end of the cooking				
Pre-heating	Manual or automatic pre-heating mode settable up to 280°c	◉	◉	◉	◉
	Manual or automatic pre-heating mode settable up to 300°c				
Oven interface	Manual controls				
	Multi-function digital display				
	Multi-function digital display with Yesclima function	◉	◉	◉	◉
	10"multilingual touchscreen display				
Peripheral devices	Click&Share function to save recipes with your cover images				
	USB interface for data uploading and downloading (HACCP data also)				
	Configuration for integrated WIFI connection				
Modifications and display	Possibility to modify cooking parameters during the cycle in operation	◉	◉	◉	◉
	Instant display of set cooking parameters	◉	◉	◉	◉
	Instant display of the set-up cooking program				
	Alarms display with autodiagnosis system	◉	◉	◉	◉
Special cycles	Delta T special cooking cycle				
	Time's Up special cycle for synchronized cookings				
	Cook&Go special cycle for simultaneous cookings				
	Rapid cooking chamber cool-down special cycle	◉	◉	◉	◉
	Regeneration special cycle				
	Proofing special cycle				
	Special cycle time extension at the end of the cooking process	◉	◉	◉	◉
	Rapid cancellation of memorized recipes	◉	◉	◉	◉
Humidity and steam generation	Manual humidity supply function	◉	◉	◉	◉
	Humidity release from 0% to 100%				
	Fast Steam technology for immediate steam generation	◉	◉	◉	◉
	YesSteam technology for steam generation with high-efficiency steamer				
Humidity extraction	Manual system for forced extraction of humidity				
	Programmable FCS technology (fast chimney system) for forced extraction of humidity				
	Automatic SCS technology (smart chimney system) for forced extraction of humidity	◉	◉	◉	◉
Heat supply	Mono-fan heat supply system	◉	◉		
	Multi-fan heat supply system			◉	◉
Fans speed	Special ventilation SOFT-BAKING				
	Settable ventilation speeds (3) with automatic inversion of fan rotation	◉	◉	◉	◉
	Settable ventilation speeds (7) with automatic inversion of fan rotation				
	Special ventilation pulse speed with automatic inversion of fan rotation	◉	◉	◉	◉
Cooking chamber	304 stainless steel cooking chamber				
	304 stainless steel molded cooking chamber	◉	◉	◉	◉
	316 stainless steel molded cooking chamber				
Oven structure	304 stainless steel control panel structure				
	Frontal structure with screwless system	◉	◉	◉	◉
	Simply-removable control panel	◉	◉	◉	◉
	Simply-approachable right side	◉	◉	◉	◉
	Simply-approachable motor compartment	◉	◉	◉	◉
	Integrated humidity collector aisle	◉	◉	◉	◉
	Double chimney	◉	◉	◉	◉
	Mono-point core probe with external link to the cooking chamber	◉	◉	◉	◉
	Multi-point core probe with external link to the cooking chamber				
	Integrated syphon	◉	◉	◉	◉
	Adjustable feet	◉	◉	◉	◉
	Stackable kit configuration	◉◉	◉◉	◉◉	◉◉
	Simply removable rack holder	◉	◉	◉	◉
	Simply removable tray holder	◉◉	◉◉	◉◉	◉◉
Door	Ergonomic and lightweight handle compliant with HACCP standards	◉	◉	◉	◉
	Reversible door opening R/L (optional only at the order placement)	◉◉	◉◉	◉◉	◉◉
	Double glass door of easy inspection with high thermic insulation	◉	◉	◉	◉
Lighting	Halogen inner lamps in the cooking chamber	◉	◉	◉	◉
Security	Cooling fan for components protection	◉	◉	◉	◉
	Safety fanstop when the door is open	◉	◉	◉	◉
Washing	Manual external shower	◉◉	◉◉	◉◉	◉◉
	Retractable shower				
	Automatic washing system with monocomponent YesClean (4+1 cycles)	◉	◉	◉	◉
	Loading detergent function for checking the washing system status				
	Integrated monoproduct tank (YesClean)	◉		◉	
	Integrated monoproduct tanks (YesClean and YesCal)				

Standard: ◉   Optional: ◉◉

All Line

260700004-V	External shower kit
400100013	YesClean detergent (box with 12 pcs 1Kg each)
400100022	YesCal limescale product for steamer washing (box with 12 pcs 1kg each)
260900001	Cartridge filter mod.XL with connection head
260900001-1	Cartridge filter mod.XL
260900001-3-V	Connection head for cartridge filter mod.XL
YSTW	Stand wheels kit
061200013-V	Multi-point core probe for Ego, Star, Ego Rack and Ego Slim ovens
061200007-V	Single-point core probe for Mood and Taos ovens

Ho.Re.Ca & Arte Bianca Line

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

Special Line

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

GN1/1 Trays

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

600x400 Trays

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

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

Main features (Pro *unit*)

- Convection, combi and steam cooking
- Temperature settable from 30°C to 280°C
- Manual cooking mode
- Manual controls
- Fast steam technology for immediate steam generation
- Humidity release from 0% to 100%
- Manual system for forced extraction of humidity
- Automatic inversion of fans rotation
- Special ventilation SOFT-BAKING
- 304 stainless steel cooking chamber
- Ergonomic and lightweight handle compliant with HACCP standards
- Frontal structure with screwless system

- Simply-removable control panel
- Simply-approachable right side
- Simply approachable motor compartment
- Integrated humidity collector aisle
- Adjustable feet
- Stackable kit configuration
- Simply-removable rack holder
- Reversible door opening R/L*
- Double glass door with high thermic insulation and easy inspection with safety fan stop system when the door is open
- Halogen inner lamps in the cooking chamber
- Cooling fan for components protection
- Retractable shower included **

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

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		YMFGN11-07M000S000	YMFGN11-07M0000000	YMFGN11-11M000S000	YMFGN11-11M0000000
Equipment unit	Code model				
	Capacity	7	7	11	11
	Pro unit (full optional)	●		●	
	Lite unit		●		●
	Classic unit				
Cooking type	Convection, combi and steam cooking	●	●	●	●
	Convection, combi and steam cooking with fixed time or core probe function				
	Convection, combi and steam cooking with fixed time or core probe function (mono-point core probe optional)				
	Convection, combi and steam cooking with fixed time or core probe function (multi-point core probe optional)				
	ACT technology (advanced clima technology) with energy conservation thanks to the automatic climate regulation				
Temperature	Temperature settable from 30°c to 280°c	●	●	●	●
Cooking mode	Manual cooking mode	●	●	●	●
	Programmed cooking mode				
	Automatic cooking mode				
Recipes memory	Data storage for the saving programs (99)				
	Pre uploaded YESRECIPES book divided into categories				
	MYCOOKBOOK for saving programs into customizable folders				
	Rapid display of free and in use positions				
Cooking phases	5 cooking phases per program				
	10 cooking phases per program				
	HOLD function at the end of the cooking				
Pre-heating	Manual or automatic pre-heating mode settable up to 280°c				
	Manual or automatic pre-heating mode settable up to 300°c				
Oven interface	Manual controls	●	●	●	●
	Multi-function digital display				
	Multi-function digital display with Yesclima function				
	10"multilingual touchscreen display				
Peripheral devices	Click&Share function to save recipes with your cover images				
	USB interface for data uploading and downloading (HACCP data also)				
	Configuration for integrated WIFI connection				
Modifications and display	Possibility to modify cooking parameters during the cycle in operation	●	●	●	●
	Instant display of set cooking parameters				
	Instant display of the set-up cooking program				
	Alarms display with autodiagnosis system				
Special cycles	Delta T special cooking cycle				
	Time's Up special cycle for synchronized cookings				
	Cook&Go special cycle for simultaneous cookings				
	Rapid cooking chamber cool-down special cycle				
	Regeneration special cycle				
	Proofing special cycle				
	Special cycle time extension at the end of the cooking process				
	Rapid cancellation of memorized recipes				
Humidity and steam generation	Manual humidity supply function				
	Humidity release from 0% to 100%	●	●	●	●
	Fast Steam technology for immediate steam generation				
	YesSteam technology for steam generation with high-efficiency steamer				
Humidity extraction	Manual system for forced extraction of humidity	●	●	●	●
	Programmable FCS technology (fast chimney system) for forced extraction of humidity				
	Automatic SCS technology (smart chimney system) for forced extraction of humidity				
Heat supply	Mono-fan heat supply system	●	●		
	Multi-fan heat supply system			●	●
Fans speed	Special ventilation SOFT-BAKING	●	●	●	●
	Settable ventilation speeds (3) with automatic inversion of fan rotation				
	Settable ventilation speeds (7) with automatic inversion of fan rotation				
	Special ventilation pulse speed with automatic inversion of fan rotation				
Cooking chamber	304 stainless steel cooking chamber	●	●	●	●
	304 stainless steel molded cooking chamber				
	316 stainless steel molded cooking chamber				
Oven structure	304 stainless steel control panel structure				
	Frontal structure with screwless system	●	●	●	●
	Simply-removable control panel	●	●	●	●
	Simply-approachable right side	●	●	●	●
	Simply-approachable motor compartment	●	●	●	●
	Integrated humidity collector aisle	●	●	●	●
	Double chimney	●	●	●	●
	Mono-point core probe with external link to the cooking chamber				
	Multi-point core probe with external link to the cooking chamber				
	Integrated syphon				
	Adjustable feet	●	●	●	●
	Stackable kit configuration	●●	●●	●●	●●
	Simply removable rack holder	●	●	●	●
	Simply removable tray holder	●●	●●	●●	●●
Door	Ergonomic and lightweight handle compliant with HACCP standards	●	●	●	●
	Reversible door opening R/L (optional only at the order placement)	●●	●●	●●	●●
	Double glass door of easy inspection with high thermic insulation	●	●	●	●
Lighting	Halogen inner lamps in the cooking chamber	●	●	●	●
Security	Cooling fan for components protection	●	●	●	●
	Safety fanstop when the door is open	●	●	●	●
Washing	Manual external shower	●●	●●	●●	●●
	Retractable shower			●	
	Automatic washing system with monocomponent YesClean (4+1 cycles)				
	Loading detergent function for checking the washing system status				
	Integrated monoproduct tank (YesClean)				
	Integrated monoproduct tanks (YesClean and YesCal)				

Standard: ●   Optional: ●●

All Line

260700004-V	External shower kit
400100013	YesClean detergent (box with 12 pcs 1Kg each)
400100022	YesCal limescale product for steamer washing (box with 12 pcs 1kg each)
260900001	Cartridge filter mod.XL with connection head
260900001-1	Cartridge filter mod.XL
260900001-3-V	Connection head for cartridge filter mod.XL
YSTW	Stand wheels kit
061200013-V	Multi-point core probe for Ego, Star, Ego Rack and Ego Slim ovens
061200007-V	Single-point core probe for Mood and Taos ovens

Ho.Re.Ca & Arte Bianca Line

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

Special Line

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

GN1/1 Trays

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

600x400 Trays

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

stacked.

choose your own solution▯

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

▯ 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

star

yes**ovens**
a**RTE**/ITALIANA

star.

	Pro	Lite	Code model	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
- Manual or automatic pre-heating mode settable up to 300°c
- Possibility to save up to 10 cooking phases per program
- HOLD function at the end of the cooking
- 10" multilingual Touchscreen display
- Click&Share function to save recipes with your cover images
- USB interface for HACCP data downloading
- Integrated WIFI connection configuration
- Alarms display with autodiagnosis system
- Special cycles: Delta T, Time's up for synchronized cookings, Cook&Go for simultaneous cookings, rapid cooking chamber cool-down, regeneration with core probe or fixed-time mode, proofing cycle
- Manual humidity supply function
- FastSteam technology for immediate steam generation
- Programmable FCS technology (Fast Chimney System) for forced extraction of humidity
- Automatic SCS technology (Smart Chimney System) for forced extraction of humidity

- Settable ventilation speeds (7) + pulse speed with automatic inversion of fans rotation
- 304 stainless steel molded cooking chamber
- Ergonomic and lightweight handle compliant with HACCP standards
- 304 stainless steel control panel structure
- Frontal structure with screwless system
- Simply-removable control panel
- Simply-approachable right side
- Simply approachable motor compartment
- Integrated humidity collector aisle
- Multi-point core probe with external link to the cooking chamber (multi-point core probe optional)
- Integrated syphon
- Adjustable feet
- Stackable kit configuration
- Simply-removable tray holder
- Reversible door opening R/L*
- Double glass door with high thermic insulation and easy inspection with safety fan stop system when the door is open
- Halogen inner lamps in the cooking chamber
- Automatic washing system with monocomponent YesClean (4+1 cycles)
- Loading detergent function
- Integrated mono product tank (YesClean)

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

star.

		YTR6040M6D00 0000FC	YTR6040M6DC0 0000FC	YTR6040M10D0 0000FC	YTR6040M10DC 0000FC
Equipment unit	Code model				
	Capacity	6	6	10	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: ◉◉

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.)

*t*aos⬚

yeSⓄvens
aRTE/ITALIANA

*t*aos.

yesovens
aRTE/ITALIANA

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

taos.

		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.)

karma

karma

	Pro	Lite	Code model	Pro	Lite
	YKF6040-06M000S000	YKF6040-06M0000000	Code model	YKF6040-10M000S000	YKF6040-10M0000000
Capacity	6 trays 600x400	6 trays 600x400	Capacity	10 trays 600x400	10 trays 600x400
Pitch	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
- 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
- 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

karma

		YKO6040-6M	YKO6040-10M
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.)

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stacked.

choose your own solution⬚

Hood + Taos 10 trays + Proofer	**Configuration***	**Hood + Star 6 trays + Star 10 trays**
850x930x2.236	**Dimension mm (LxDxh)**	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

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ego□
rack

ego
rack

yesovens
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	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*)

- 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
- MYCOOKBOOK for saving programs into customizable folders
- Manual or automatic pre-heating mode settable up to 300°c
- Possibility to save up to 10 cooking phases per program
- HOLD function at the end of the cooking
- 10" multilingual Touchscreen display
- Click&Share function to save recipes with your cover images
- USB interface for HACCP data downloading
- Integrated WIFI connection configuration
- Alarms display with autodiagnosis system
- Special cycles: Delta T, Time's up for synchronized cookings, Cook&Go for simultaneous cookings, rapid cooking chamber cool-down, regeneration with core probe or fixed-time mode, proofing cycle
- Manual humidity supply function
- FastSteam technology for immediate steam generation
- 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
- 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)
- 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
*** Not available for Classic unit

ego rack

		YEOGN11-20D0 0000FC	YEO6040-16D00 000FC	YEO6040-16DC0 000FC
Equipment unit	Code model			
	Capacity	20	16	16
	Pro unit (full optional)	●		
	Lite unit		●	
	Classic unit			●
Cooking type	Convection, combi and steam cooking			
	Convection, combi and steam cooking with fixed time or core probe function	●	●	●
	Convection, combi and steam cooking with fixed time or core probe function (mono-point core probe optional)			
	Convection, combi and steam cooking with fixed time or core probe function (multi-point core probe optional)			
	ACT technology (advanced clima technology) with energy conservation thanks to the automatic climate regulation	●	●	
Temperature	Temperature settable from 30°c to 280°c	●	●	●
Cooking mode	Manual cooking mode	●	●	●
	Programmed cooking mode	●	●	●
	Automatic cooking mode	●	●	●
Recipes memory	Data storage for the saving programs (99)			
	Pre uploaded YESRECIPES book divided into categories	●	●	●
	MYCOOKBOOK for saving programs into customizable folders	●	●	●
	Rapid display of free and in use positions			
Cooking phases	5 cooking phases per program			
	10 cooking phases per program	●	●	●
	HOLD function at the end of the cooking	●	●	●
Pre-heating	Manual or automatic pre-heating mode settable up to 280°c			
	Manual or automatic pre-heating mode settable up to 300°c	●	●	●
Oven interface	Manual controls			
	Multi-function digital display			
	Multi-function digital display with Yesclima function			
	10"multilingual touchscreen display	●	●	●
Peripheral devices	Click&Share function to save recipes with your cover images	●	●	●
	USB interface for data uploading and downloading (HACCP data also)	●	●	●
	Configuration for integrated WIFI connection	●	●	●
Modifications and display	Possibility to modify cooking parameters during the cycle in operation	●	●	●
	Instant display of set cooking parameters	●	●	●
	Instant display of the set-up cooking program	●	●	●
	Alarms display with autodiagnosis system	●	●	●
Special cycles	Delta T special cooking cycle	●	●	●
	Time's Up special cycle for synchronized cookings	●	●	●
	Cook&Go special cycle for simultaneous cookings	●	●	●
	Rapid cooking chamber cool-down special cycle	●	●	●
	Regeneration special cycle	●	●	●
	Proofing special cycle	●	●	●
	Special cycle time extension at the end of the cooking process	●	●	●
	Rapid cancellation of memorized recipes	●	●	●
Humidity and steam generation	Manual humidity supply function	●	●	●
	Humidity release from 0% to 100%			
	Fast Steam technology for immediate steam generation	●	●	●
	YesSteam technology for steam generation with high-efficiency steamer	●		
Humidity extraction	Manual system for forced extraction of humidity			
	Programmable FCS technology (fast chimney system) for forced extraction of humidity	●	●	●
	Automatic SCS technology (smart chimney system) for forced extraction of humidity	●	●	●
Heat supply	Mono-fan heat supply system			
	Multi-fan heat supply system	●	●	●
Fans speed	Special ventilation SOFT-BAKING			
	Settable ventilation speeds (3) with automatic inversion of fan rotation			
	Settable ventilation speeds (7) with automatic inversion of fan rotation	●	●	●
	Special ventilation pulse speed with automatic inversion of fan rotation	●	●	●
Cooking chamber	304 stainless steel cooking chamber			
	304 stainless steel molded cooking chamber	●	●	●
	316 stainless steel molded cooking chamber			
Oven structure	304 stainless steel control panel structure	●	●	●
	Frontal structure with screwless system			
	Simply-removable control panel			
	Simply-approachable right side			
	Simply-approachable motor compartment	●	●	●
	Integrated humidity collector aisle			
	Double chimney	●	●	●
	Mono-point core probe with external link to the cooking chamber			
	Multi-point core probe with external link to the cooking chamber	●	●	●
	Integrated syphon			
	Adjustable feet	●	●	●
	Stackable kit configuration			
	Simply removable rack holder			
	Simply removable tray holder			
Door	Ergonomic and lightweight handle compliant with HACCP standards	●	●	●
	Reversible door opening R/L (optional only at the order placement)			
	Double glass door of easy inspection with high thermic insulation	●	●	●
Lighting	Halogen inner lamps in the cooking chamber	●	●	●
Security	Cooling fan for components protection	●	●	●
	Safety fanstop when the door is open	●	●	●
Washing	Manual external shower	●●	●●	●●
	Retractable shower			
	Automatic washing system with monocomponent YesClean (4+1 cycles)	●	●	●
	Loading detergent function for checking the washing system status	●	●	●
	Integrated monoproduct tank (YesClean)	●	●	●
	Integrated monoproduct tanks (YesClean and YesCal)			

Standard: ●   Optional: ●●

All Line

260700004-V	External shower kit
400100013	YesClean detergent (box with 12 pcs 1Kg each)
400100022	YesCal limescale product for steamer washing (box with 12 pcs 1kg each)
260900001	Cartridge filter mod.XL with connection head
260900001-1	Cartridge filter mod.XL
260900001-3-V	Connection head for cartridge filter mod.XL
YSTW	Stand wheels kit
061200013-V	Multi-point core probe for Ego, Star, Ego Rack and Ego Slim ovens
061200007-V	Single-point core probe for Mood and Taos ovens

Ho.Re.Ca & Arte Bianca Line

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

Special Line

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

GN1/1 Trays

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

600x400 Trays

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

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	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*)

- 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
- MYCOOKBOOK for saving programs into customizable folders
- Manual or automatic pre-heating mode settable up to 300°c
- Possibility to save up to 10 cooking phases per program
- HOLD function at the end of the cooking
- 10" multilingual Touchscreen display
- Click&Share function to save recipes with your cover images
- USB interface for HACCP data downloading
- Integrated WIFI connection configuration
- Alarms display with autodiagnosis system
- Special cycles: Delta T, Time's up for synchronized cookings, Cook&Go for simultaneous cookings , rapid cooking chamber cool-down, regeneration with core probe or fixed-time mode, proofing cycle
- Manual humidity supply function
- FastSteam technology for immediate steam generation
- 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
- Integrated humidity collector aisle
- 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
- 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)

** Not available for Lite unit

ego *slim*

		YLHGN11-06D0 WBS001	YLCGN11-06D0 WB0001
Equipment unit	Code model		
	Capacity	6	6
	Pro unit (full optional)	◉	
	Lite unit		◉
	Classic unit		
Cooking type	Convection, combi and steam cooking		
	Convection, combi and steam cooking with fixed time or core probe function	◉	◉
	Convection, combi and steam cooking with fixed time or core probe function (mono-point core probe optional)		
	Convection, combi and steam cooking with fixed time or core probe function (multi-point core probe optional)		
	ACT technology (advanced clima technology) with energy conservation thanks to the automatic climate regulation	◉	
Temperature	Temperature settable from 30°c to 280°c	◉	◉
Cooking mode	Manual cooking mode	◉	◉
	Programmed cooking mode	◉	◉
	Automatic cooking mode	◉	◉
Recipes memory	Data storage for the saving programs (99)		
	Pre uploaded YESRECIPES book divided into categories	◉	◉
	MYCOOKBOOK for saving programs into customizable folders	◉	◉
	Rapid display of free and in use positions		
Cooking phases	5 cooking phases per program		
	10 cooking phases per program	◉	◉
	HOLD function at the end of the cooking	◉	◉
Pre-heating	Manual or automatic pre-heating mode settable up to 280°c		
	Manual or automatic pre-heating mode settable up to 300°c	◉	◉
Oven interface	Manual controls		
	Multi-function digital display		
	Multi-function digital display with Yesclima function		
	10"multilingual touchscreen display	◉	◉
Peripheral devices	Click&Share function to save recipes with your cover images	◉	◉
	USB interface for data uploading and downloading (HACCP data also)	◉	◉
	Configuration for integrated WIFI connection	◉	◉
Modifications and display	Possibility to modify cooking parameters during the cycle in operation	◉	◉
	Instant display of set cooking parameters	◉	◉
	Instant display of the set-up cooking program	◉	◉
	Alarms display with autodiagnosis system	◉	◉
Special cycles	Delta T special cooking cycle	◉	◉
	Time's Up special cycle for synchronized cookings	◉	◉
	Cook&Go special cycle for simultaneous cookings	◉	◉
	Rapid cooking chamber cool-down special cycle	◉	◉
	Regeneration special cycle	◉	◉
	Proofing special cycle	◉	◉
	Special cycle time extension at the end of the cooking process	◉	◉
	Rapid cancellation of memorized recipes	◉	◉
Humidity and steam generation	Manual humidity supply function	◉	◉
	Humidity release from 0% to 100%		
	Fast Steam technology for immediate steam generation	◉	◉
	YesSteam technology for steam generation with high-efficiency steamer	◉	
Humidity extraction	Manual system for forced extraction of humidity		
	Programmable FCS technology (fast chimney system) for forced extraction of humidity	◉	◉
	Automatic SCS technology (smart chimney system) for forced extraction of humidity	◉	◉
Heat supply	Mono-fan heat supply system	◉	◉
	Multi-fan heat supply system		
Fans speed	Special ventilation SOFT-BAKING		
	Settable ventilation speeds (3) with automatic inversion of fan rotation		
	Settable ventilation speeds (7) with automatic inversion of fan rotation	◉	◉
	Special ventilation pulse speed with automatic inversion of fan rotation	◉	◉
Cooking chamber	304 stainless steel cooking chamber	◉	◉
	304 stainless steel molded cooking chamber		
	316 stainless steel molded cooking chamber		
Oven structure	304 stainless steel control panel structure	◉	◉
	Frontal structure with screwless system	◉	◉
	Simply-removable control panel		
	Simply-approachable right side		
	Simply-approachable motor compartment		
	Integrated humidity collector aisle	◉	◉
	Double chimney	◉	◉
	Mono-point core probe with external link to the cooking chamber		
	Multi-point core probe with external link to the cooking chamber	◉	◉
	Integrated syphon		
	Adjustable feet	◉	◉
	Stackable kit configuration		
	Simply removable rack holder	◉◉	◉◉
	Simply removable tray holder	◉	◉
Door	Ergonomic and lightweight handle compliant with HACCP standards	◉	
	Reversible door opening R/L (optional only at the order placement)		
	Double glass door of easy inspection with high thermic insulation	◉	◉
Lighting	Halogen inner lamps in the cooking chamber	◉	◉
Security	Cooling fan for components protection	◉	◉
	Safety fanstop when the door is open	◉	◉
Washing	Manual external shower	◉◉	◉◉
	Retractable shower	◉	
	Automatic washing system with monocomponent YesClean (4+1 cycles)	◉	◉
	Loading detergent function for checking the washing system status	◉	◉
	Integrated monoproduct tank (YesClean)	◉	◉
	Integrated monoproduct tanks (YesClean and YesCal)		

Standard: ◉   Optional: ◉◉

All Line

260700004-V	External shower kit
400100013	YesClean detergent (box with 12 pcs 1Kg each)
400100022	YesCal limescale product for steamer washing (box with 12 pcs 1kg each)
260900001	Cartridge filter mod.XL with connection head
260900001-1	Cartridge filter mod.XL
260900001-3-V	Connection head for cartridge filter mod.XL
YSTW	Stand wheels kit
061200013-V	Multi-point core probe for Ego, Star, Ego Rack and Ego Slim ovens
061200007-V	Single-point core probe for Mood and Taos ovens

Ho.Re.Ca & Arte Bianca Line

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

Special Line

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

GN1/1 Trays

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

600x400 Trays

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

General **Sales Terms**

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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