CAPACITY TRAYS		star 6T	star 10T	taos 6T	taos 10T	karma 6T	karma 10T
Code Model		YSR6040-6D	YSR6040-10D	YTO6040-6D	YTO6040-10D	YKA6040-6M	YKA6040-10M
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 (optional)	▮ ▮	▮ ▮	▮ ▮	▮ ▮		
	ACT Technology (Advanced CLIMA Technology) with energy conservation thanks to the automatic climate regulation	▮	▮				
Temperature setting	Temperature settable from 30° to 280°	▮	▮	▮	▮	▮	▮
Cooking mode	Manual cooking mode	▮	▮	▮	▮	▮	▮
	Programmed cooking mode	▮	▮	▮	▮		
	Automatic cooking mode	▮	▮				
Recipes memory	Data storage for the saving of 99 programs			▮	▮		
	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 with automatic or settable mode	▮	▮				
Pre-heating	Manual or automatic pre-heating mode settable up to 280°c			▮	▮		
	Manual or automatic pre-heating mode settable up to 300°c	▮	▮				
Control	Manual controls					▮	▮
	Multi-function digital display			▮	▮		
	Multi-function digital display with YesClima function						
	5"HD touchscreen display						
	7"HD touchscreen display						
	10"HD touchscreen display	▮	▮				
	Multilingual display	▮	▮				
Peripheral devices	Click&Share function to save recipes with your cover images	▮	▮				
	USB interface for data uploading and downloading	▮	▮				
	Download of HACCP data	▮	▮				
	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 syncronized cooking	▮	▮				
	Cook and Go special cycle for cooking different recipes at the same time	▮	▮				
	Rapid cooking chamber cool-down special cycle	▮	▮	▮	▮		
	Regeneration special cycle with core cooking probe	▮ ▮	▮ ▮				
	Regeneration by Time special cycle	▮	▮				
	Proofing special cycle	▮	▮				
	Special cycle time extension at the end of the cooking process	▮	▮	▮	▮		
	Rapid cancellation of memorized recipes	▮	▮	▮	▮		
	Automatic special cycle for limescale removal from the boiler						
	Manual humidity supply function	▮	▮	▮	▮		
Steam generation	Fast Steam Technology for immediate steam generation from 0% to 100%	▮	▮	▮	▮	▮	▮
	YesSteam technology for steam generation with high-efficiency boiler with regulation from 0% to 100%						
Humidity extraction	Forced manual removal of humidity					▮	▮
	Programmable FCS technolgy (Fast Chimney System) for forced removal of humidity	▮	▮				
	Automatic SCS Technology (Smart Chimney System) for forced removal of humidity	▮	▮	▮	▮		
Heat supply	Mono-fan heat supply system	▮		▮		▮	
	Multi-fan heat supply system		▮		▮		▮
Fans speed	Additional settable ventilation SOFT-BAKING (*)					▮ ▮	▮ ▮
	Settable ventilation speeds (3)			▮	▮		
	Settable ventilation speeds (7)	▮	▮				
	Pulse speed	▮	▮	▮	▮		
	Automatic inversion of fans rotation	▮	▮	▮	▮	▮	▮
Cooking chamber	304 stainless steel molded cooking chamber	▮	▮	▮	▮	▮	▮
	316 stainless steel molded cooking chamber	▮ ▮	▮ ▮				
Oven structure	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 humidty collector aisle	▮	▮	▮	▮	▮	▮
	Single chimney						
	Double chimney	▮	▮	▮	▮	▮	▮
	One-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	Door opening with Soft Touch technology and Anti Black-Out system	▮	▮				
	Reversible door opening R/L	▮	▮	▮	▮	▮	▮
	Double glass door of easy inspection with high thermic insulation 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	▮	▮				
	Washing delay start program	▮	▮				
	Monoproduct tank	▮	▮	▮ ▮	▮ ▮		
Gas	Atmospheric burners with high-efficiency corrugated heat-exchanagers						

Standard: ▮ - Optional: ▮ ▮