CAPACITY TRAYS		ego 7 gas	ego 6 gas	ego 11 gas	ego 10 gas	mood 7 gas	mood 6 gas	mood 11 gas	mood 10 gas	mosaico 7 gas	mosaico 6 gas	mosaico 11 gas	mosaico 10 gas
Code Model		YEGGN11-7DG	YEG6040-6DG	YEG6040-10DG	YMDGN11-7DG	YMDGN11-7DG	YMD6040-6DG	YMDGN11-11DG	YMD6040-10DG	YMSGN11-7MG	YMS6040-6MG	YMSGN11-11MG	YMS6040-10MG
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: ○ ○