

ego_D





Ho.Re.Ca. Line

Bakery Line

Distinctive features



Time's Up special cycle for synchronized cooking.



Automatic washing system with YesClean mono-component and delay start program.



Download of **HACCP data**.

Special Line

Gas Line

ego[®]

Model	YEO6040-16D
Capacity	16 trays 6040
Pitch	86 mm
Dimensions mm (LxDxH)	900x890x1850
Power	31,4 KW
Voltage	380-415 V / 3 N
IP protection level	IPX 4

Model	YEOGN11-20D
Capacity	20 trays GN11
Pitch	70 mm
Dimensions mm (LxDxH)	900x890x1850
Power	41,4 KW
Voltage	380-415 V / 3 N
IP protection level	IPX 4



Main features

- Convection, combi and steam cooking with Fixed Time or Core Probe function
- Temperature settable from 30° to 280°
- ACT Technology (Advanced Clima Technology) with energy conservation thanks to the automatic climate regulation
- Manual, programmed and/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 with automatic and/or settable mode
- 10" multilingual Touchscreen Display
- Click&Share function to save recipes with your cover images
- USB interface for HACCP Data downloading
- Configuration for integrated WIFI Connection
- Alarms display with autodiagnosis system
- Special cycles: Delta T, Time's Up for synchronized cookings, Cook&Go for cooking different recipes at the same time, rapid Cooling-Down of the cooking chamber, Regeneration with core probe or fixed-time mode, Proofing cycle
- Manual humidity supply function
- Fast Steam Technology for immediate steam generation
- YesSteam technology for steam generation with high-efficiency boiler
- Programmable FCS technology (Fast Chimney System) for forced removal of humidity
- Automatic SCS Technology (Smart Chimney System) for forced removal of humidity
- Settable ventilation speeds (7) + pulse speed with automatic inversion of fans rotation
- 304 stainless steel molded cooking chamber
- 304 stainless steel control panel structure
- Simply-removable control panel
- Simply-approachable motor compartment
- Integrated humidity collector aisle
- Multi-point core probe with external link to the cooking chamber
- Adjustable feet
- Simply-removable tray holder
- Double glass door of easy inspection with high thermic insulation and Safety Fanstop system when the door is open
- Halogen inner lamps in the cooking chamber
- Automatic washing system with monocomponent YesClean (4+1 cycles)
- Integrated retractable shower
- Automatic special cycle for limescale removal from the boiler
- Loading detergent function for checking the washing system status
- Washing delay start program
- Trolley included