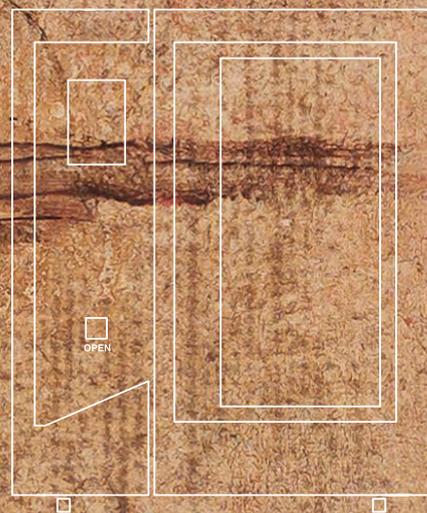


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Catalogue 2018

*Yesoovers 17*

**CONTEM  
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# Index

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**04**

Inspirations

---

**06**

The art of Heat

---

**08**

We, Yesovens

---

**10**

Yesovens Plus

---

**12**

Product Lines

---

**16**

Ho.Re.Ca. Line

**18** Ego

**22** Mood

**26** Mosaico

---

**30**

Bakery Line

**32** Star

**36** Taos

**40** Karma

---

**44**

Special Line

**46** Ego

---

**50**

Gas Line

**53** Ego

**53** Mood

**53** Mosaico

---

**56**

Equipment

**56** Ho.Re.Ca. Line

**58** Bakery Line

**60** Special Line

**62** Gas Line

---

**yesovens**  
CONTEMPORARY/aRT

# Inspirations

Art is everywhere.

---

Character is the

---

**strength** that allows us

---

to see **perfection behind**

---

**everyday things.**

---

A famous artist said once that art is the ability to make visible what is often not.

We frequently do not realize that the power of art is everywhere around us. It is hidden in every object which is built with attention and dedication.

It is not a coincidence that an object is said to be built **"down to a fine art"**: behind every sign, every simplest move that an artist does, even the most ordinary, there is the strength of reasoning, discipline, thought.

It is this force that releases art in everything we do.



Art is  
a force that  
imagines,  
designs,  
creates  
every object  
to the best of  
what it could be.



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# The art of Heat

## Power and technology masterpieces: Yesovens ovens



### Character and balance:

they are the characteristics that have been marking Yesovens since the beginning, a dynamic company, a team of experts that studies every day the best solutions for professional ovens. Our ovens are made of heart and genius, they are designed with care for all professionals who look for exceptional performances and reliability, combined with a simple and innovative system. We create by keeping in mind the most modern technologies, with an essential and avant-garde design, paying extreme attention to every little detail.

Our products are conceived for  
Those who do not see in an oven  
just a simple tool, but the heart of  
kitchen.

The strong beating heart of art.

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Contemporary art is  
our inspiration,  
the oven our work.



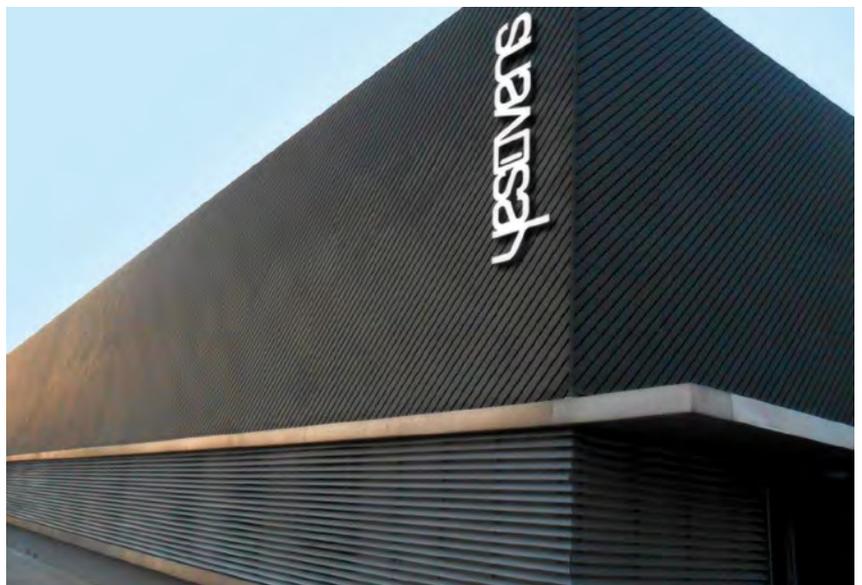
# We, Yesovens

A team of professionals  
with solid experience  
and skills.

**Yesovens was established in 2015** in Borgoricco (Padua). We are a team of professionals with solid experience in the manufacturing and catering industries.

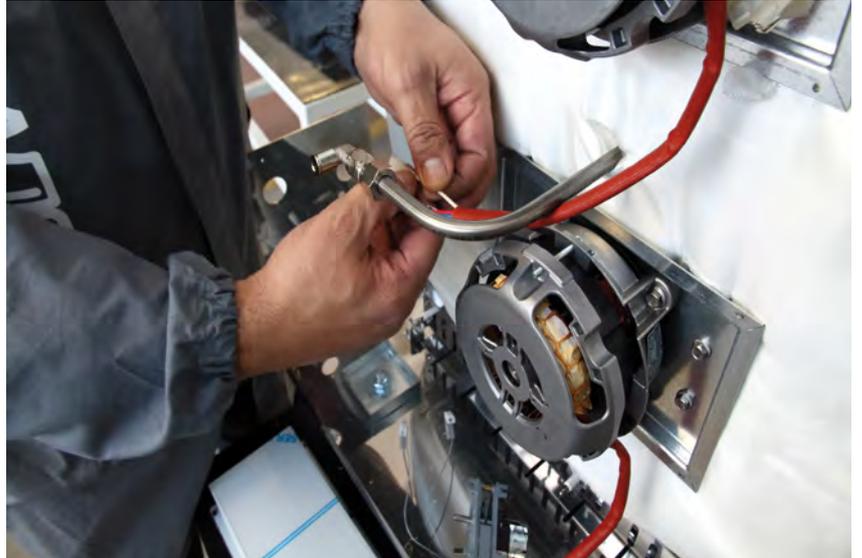
All our equipment is manufactured in our plants thanks to the contribution of a real team, in which each member plays a different role, but we are brought together by a powerful idea:

**turning the most sophisticated technology into a tool for the contemporary art of cooking.**



Top level technical  
and production  
solutions:  
state-of-the-art  
technology for  
professional users.

A fast and  
flexible business  
organization  
and structure  
supporting  
our constant  
improvement and  
development.



Art surrounds us, embraces us, it is vital.  
We deal with the art of heat and we do it in a  
precise, innovative way, without any boundaries of  
space and time, in every part of the world, in any  
season of the year.

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# Yesovens Plus

A range of products

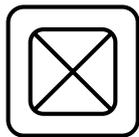
100% Made in Italy,

for all your requirements.

Technological innovation is a science which is guided by intuition. In our research and development department our Team is directly in contact with end users and every construction material is carefully tested, new technologies are developed and existing ones are improved to deliver an innovative and solid tool which is capable of satisfying every need without limiting the artistic creative energy.

Chefs are the real artists and our products are versatile and loyal colleagues in their daily work.

**With YESOVENS it is not anymore technology that decides limits of what is realizable.**



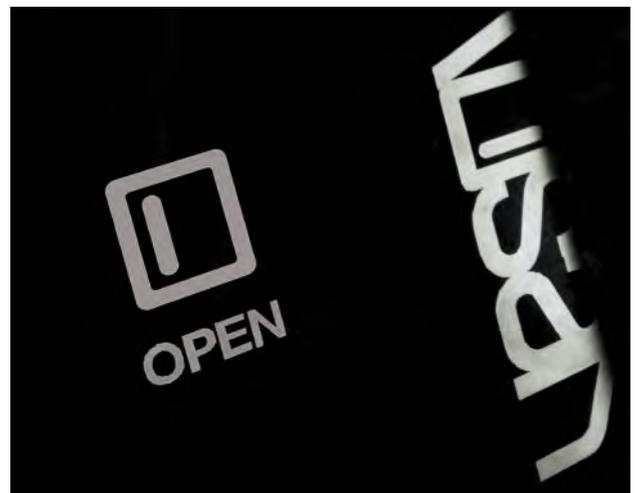
## YESCHAMBER

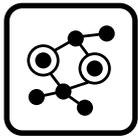
The molded cooking chamber is in stainless AISI 304 airtight steel. The rounded structure is without sharpe edges and junctions and grants the highest hygiene standards compliant with HACCP regulations; reliability, durability in time and an extreme easiness in cleaning operations. For the most demanding users, it is also available in stainless steel AISI 316.



## YESDESIGN

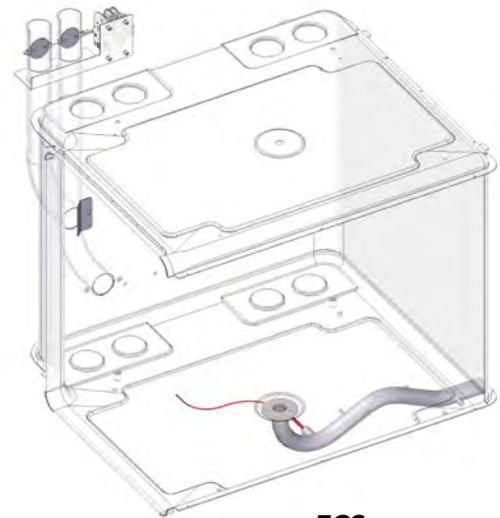
Every product of the range is made in Italy and produced in our plants, with a unique design and extremely high attention to every little detail. Our products are projected for those who don't only see in their oven a simple tool, but the heart of the kitchen. Made to the highest standards for the contemporary kitchen.





## YESFUNCTIONS

All products are equipped with specific functions which are divided into different and various lines, from the most automatic to the very particular ones that are available in special cycle programs, to be used in every situation and be ready to satisfy the multiple needs of users of different geographic areas.



**FCS**  
Fast Chimney System



## YESCLIMA

The climate control is engineered to reduce considerably the operating costs and maximise the cooking performances.

Furthermore, the SCS technology and the humidity forced extraction from the chamber will ensure a total and precise control of the cooking process, in an initiative and automatic way. With YESOVENS, technology is not anymore what will limit your achievements.



**SCS**  
Smart Chimney System

### Dry air convection

The cooking takes place in a dry chamber where humidity is forcibly and fast removed, ideal for high-temperature preparations or to create the optimal conditions to grill, gratin, fry, brown.

Essential for drying.

### Mix-combi

The cooking takes place in a dry chamber where humidity is added. The combination of these 2 elements empowers the thermal transfer, which takes place faster. It is additionally perfect to avoid weight losses and to preserve the organoleptic features, it will rise the final result of the cooking itself. It is suggested for meat, fish and also the doughs or frozen products.

### Steam

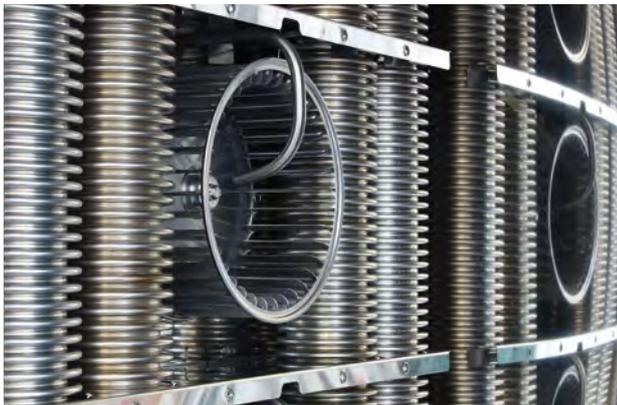
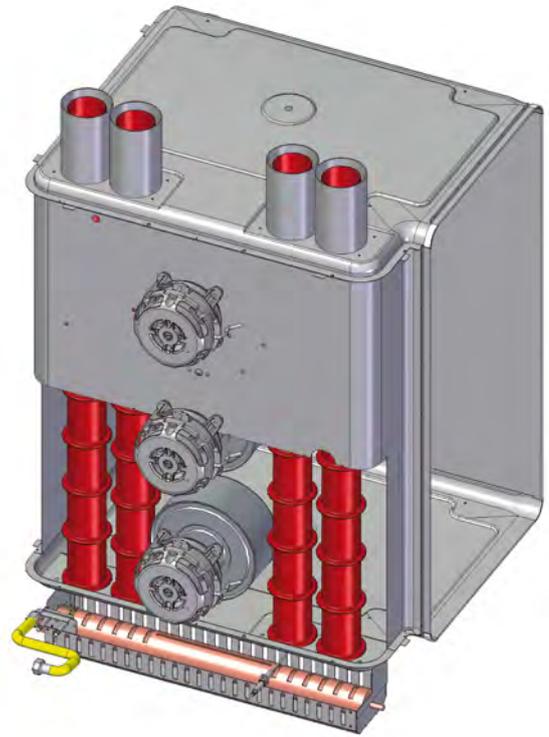
Cooking takes place in a steam-saturated chamber where traditional boiling cooking conditions are reproduced, protecting at the same time the loss of nutrients.

# Yesovens Plus



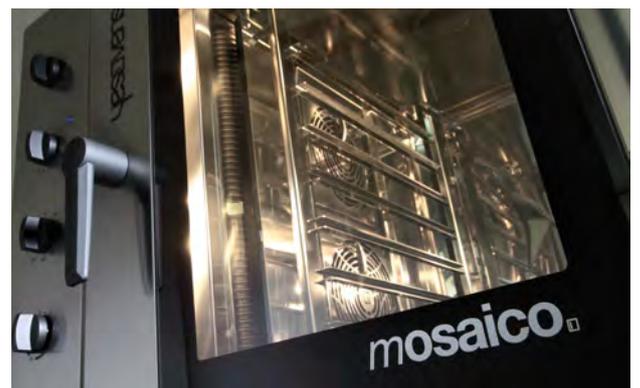
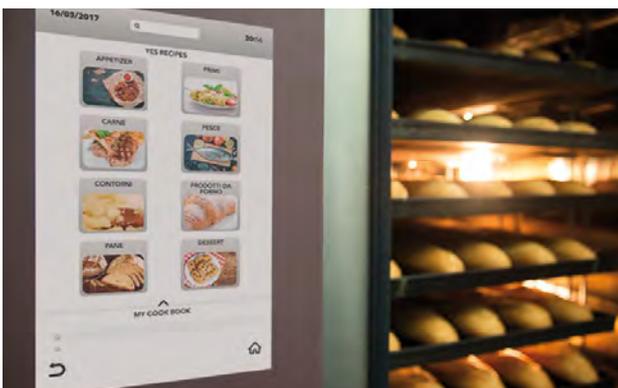
## YESBURNER

State-of-art atmospheric-gas burner with 4 special corrugated tubes heat exchangers and equipped with internal turbulators to maximize the heat exchange. Compliant with G20/G30 Gas.



## YESCONTROL

In every product configuration the respective control panels allow to manage in the best way the technologies available and to manage independently cooking from the first use in a intuitive and customizable way. Available in mechanical, digital and high resolution 10" touchscreen version.





## YESCLEAN

Special detergent with rinse action which has been specifically studied by our team of engineers to optimize washing cycles in an efficient way and to grant highly reduced operation- time and costs. To complete the system a detergent / rinse tank or retractable shower can be integrated in the oven to preserve valuable space in the kitchen.



## YESDATA

The lateral USB port, where provided, allows to save your precious recipes in a database that can be transferred to another unit or to update firmware and related parameters.

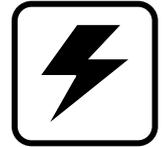


# Product *Lines*

## Ho.Re.Ca. Line

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p 17



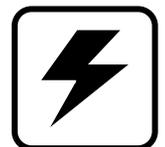
**Yesovens HO.RE.CA. line products are developed for users who need an extremely multi-purpose tool**, to exploit all available technologies from the traditional cooking, up to the extreme ones that are required everyday by the chefs. The technological innovation of this line makes the approach to the product very intuitive from the real beginning, enjoying the multiple available functions and reducing at the same time the operating costs. The time/ automatic washing cost level is extremely interesting and it is essential for an activity that needs to be flexible.



## Bakery Line

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p 31



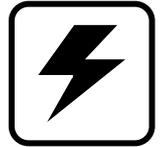
**The bakery and pastry ovens are developed to answer the needs of users who want an extremely precise tool to control** and, whereas necessary, to manage cooking depending on the recipe itself. That can be different from pastry chef to pastry chef but they are linked together by the same culinary techniques which are jealously preserved as tradition in particular in the bakery sector. The technological innovation of this line makes cooking an unique and customizable experience up to the last detail and in every single phase, guaranteeing at the same time a cooking uniformity without compromises, which is crucial for bakery products.



# Special Line

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p 45



## Special line products are developed for those who need a reliable

instrument with uncompromising cooking performances.

Innovative functions guarantee real climatic measurements during the cooking, preventing unnecessary energy waste. The user friendly system associated to many special cycles, transform the products into a highly profitable investment solution.



# Gas Line

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p 51



## Our Gas line ovens are produced for all users who need a multi-purpose

tool, studied for intense use of the combi oven during several consecutive hours.

The atmospheric burner system, equipped with four special high efficiency corrugated heat exchangers, guarantees high performances and, at the same time, a remarkable installation and maintenance simplicity.





# Ho.Re.Ca. Line

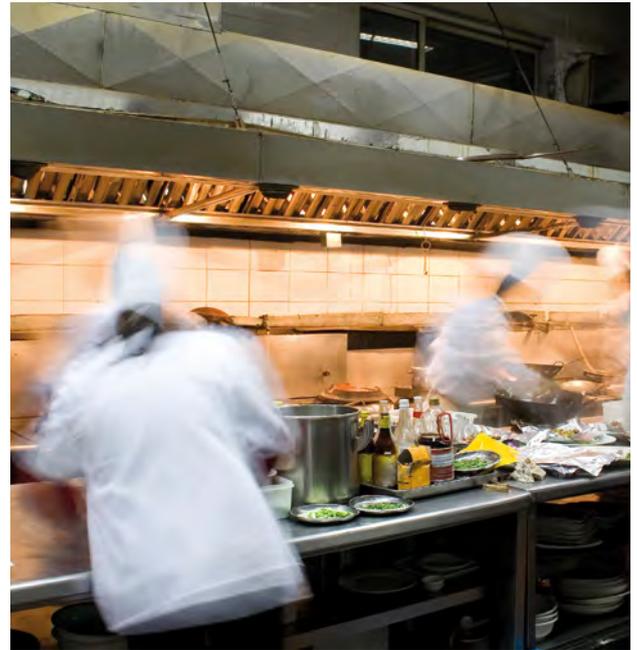
Versatility

Flexibility

Safety

Yesovens HO.RE.CA. line products are developed for users who need an extremely multi-purpose tool, to exploit all available technologies from the traditional cooking up to the extreme ones that are required everyday by the chefs. The technological innovation of this line makes the approach to the product very intuitive from the real beginning, enjoying the multiple available functions and reducing at the same time the operating costs.

The time/ automatic washing cost level is extremely interesting and it is essential for an activity that needs to be flexible.



Ho.Re.Ca. Line

Bakery Line

## Models



**ego**

p 18



**mood**

p 22



**mosaico**

p 26

Special Line

Gas Line

# ego

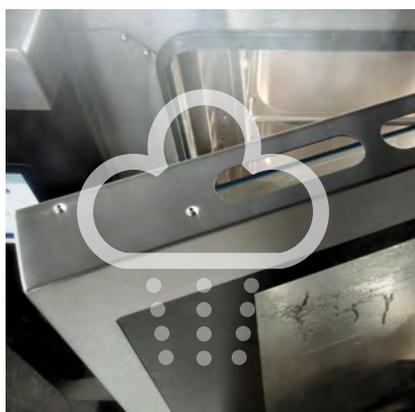




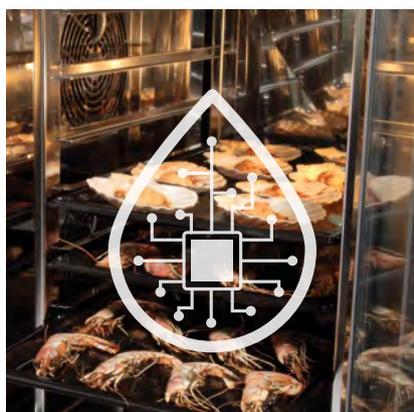
Ho.Re.Ca. Line

Bakery Line

## Distinctive features



**YesSteam Technology**  
for steam generation  
with high efficiency  
boiler.



**ACT Technology**  
(Advanced Clima  
Technology) with  
energy conservation  
thanks to the automatic  
climate regulation.



**Soft-Touch**  
technology with Anti  
Black-Out system.

Special Line

Gas Line

# ego



Model	<b>YEOGN11-7D</b>
Capacity	7 trays GN 1/1
Pitch	70 mm
Dimensions mm (LxDxH)	900x890x890
Weight (kg)	121 kg
Termic Power	---
Power	15,5 KW
Voltage	380-415 V / 3 N
IP protection level	IPX 4



Model	<b>YEOGN11-11D</b>
Capacity	11 trays GN 1/1
Pitch	70 mm
Dimensions mm (LxDxH)	900x890x1170
Weight (kg)	146 kg
Termic Power	---
Power	20,5 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 or automatic cooking mode
- Pre uploaded YESRECIPES book divided into categories
- MYCOOKBOOK for saving programs into customizable folders
- Manual and/or automatic pre-heating mode settable up to 300°
- Possibility to save up to 10 cooking phases per program
- HOLD function at the end of the cooking with automatic 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
- Integrated syphon
- Adjustable feet
- Simply-removable tray holder
- Door opening with Soft Touch and Anti Black-Out system
- 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)
- Automatic special cycle for limescale removal from the boiler
- Loading detergent function for checking the washing system status
- Washing delay start program
- Integrated monoproduct tank

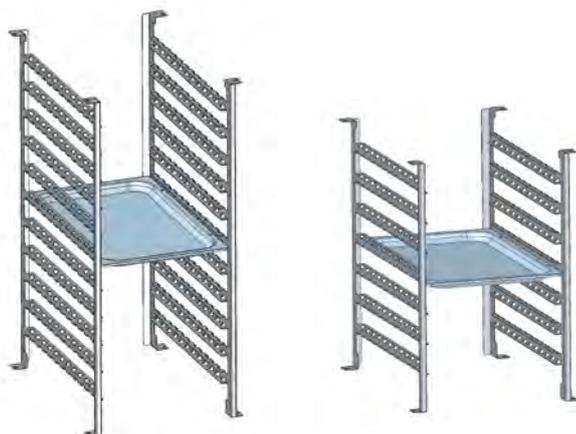
## ego Accessories

Code	Description
CAP-EGO	Hood for EGO ovens
YSTEKO	6 levels stand (LxDxH) 900x890x720 mm
390200002	7 trays GN 1/1 trayholder (L/R)
390200004	11 trays GN 1/1 trayholder (L/R)
	Stainless steel AISI 316 cooking chamber for EGO 7T*
	Stainless steel AISI 316 cooking chamber for EGO 11T*

\* optional only at the order placement



Hood for Ego oven



11 trays GN 1/1 trayholder (L/R)

7 trays GN 1/1 trayholder (L/R)

## General Accessories

Code	Description
260700004	External shower kit
400100013	YesClean detergent (box with 12 pcs 1kg each)
260900001	Cartridge filter mod.XL with connection head
260900001-1	Cartridge filter mod.XL
260900001-2	Connection head for cartridge filter mod.XL
YSTW	Stand wheels kit

### GASTRONORM GN1/1 TRAYS

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

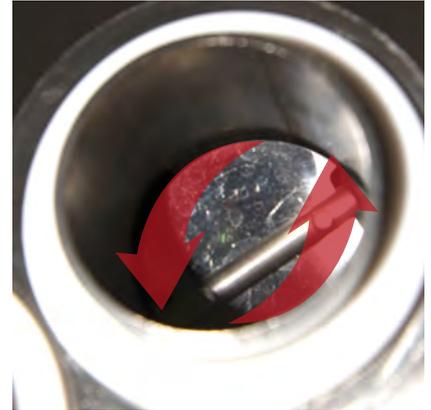
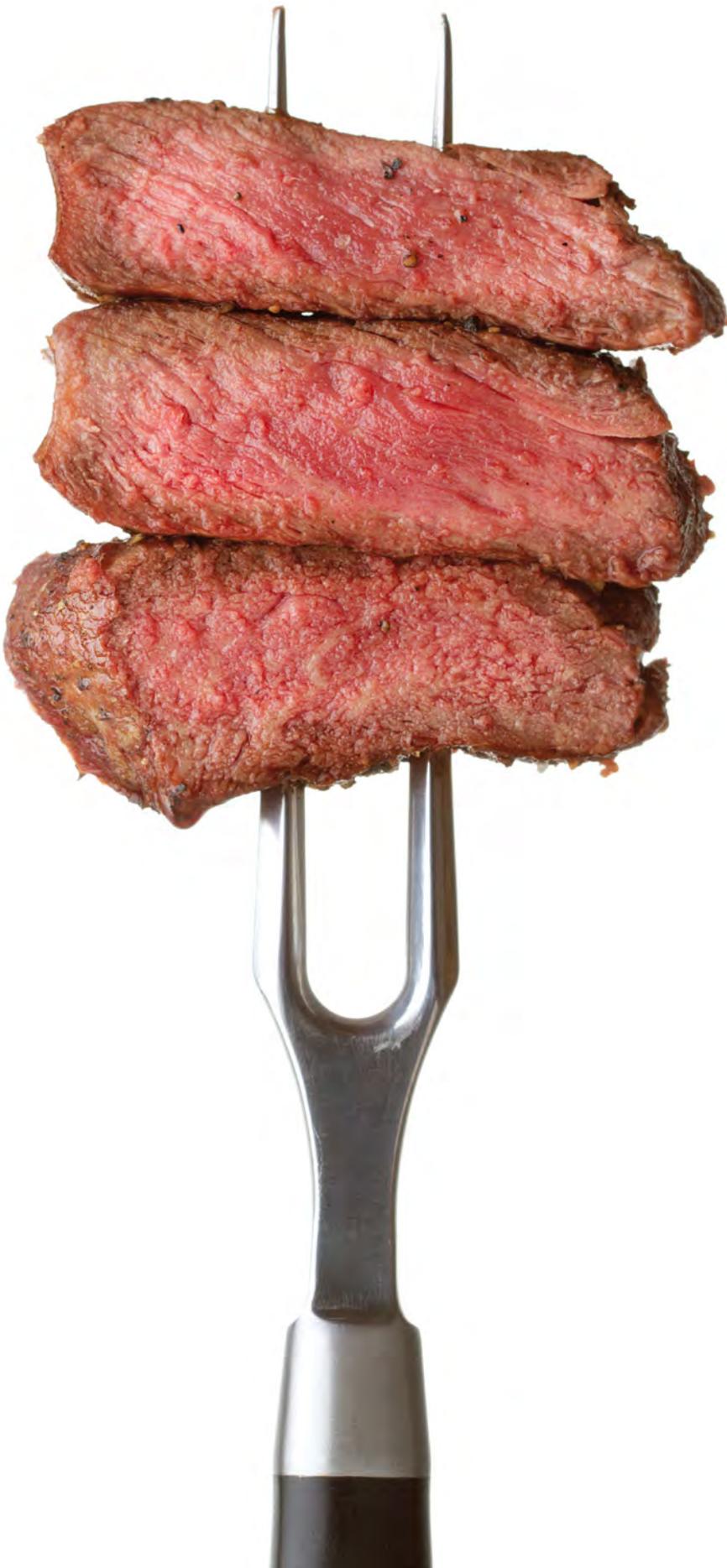
### 600X400 TRAYS

220100001	Aluminum tray h.20 600x400
220100008	Pizza tray h.20 600x400
220100010	Aluminum perforated tray h.20 600x400
230100001	Grill rack tray 600x400

# mood



# Distinctive features



**SCS technology** (Smart Chimney System) for forced removal of humidity.



Multi-function digital display with **YesClima function**.



**Core probe** with external link to the cooking chamber.

Ho.Re.Ca. Line

Bakery Line

Special Line

Gas Line

# mood.



Model	<b>YMDGN11-7D</b>
Capacity	7 trays GN 1/1
Pitch	70 mm
Dimensions mm (LxDxH)	830x890x890
Weight (kg)	102 kg
Thermic Power	---
Power	11 KW
Voltage	380-415 V / 3 N
IP protection level	IPX 4



Model	<b>YMDGN11-11D</b>
Capacity	11 trays GN 1/1
Pitch	70 mm
Dimensions mm (LxDxH)	830x890x1170
Weight (kg)	132 kg
Thermic Power	---
Power	16 KW
Voltage	380-415 V / 3 N
IP protection level	IPX 4

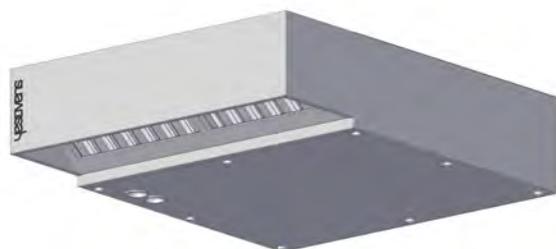
## Main features

- Convection, combi and steam cooking with Fixed Time or Core Probe function
- Temperature settable from 30° to 280°
- Manual and/or programmed cooking mode
- Data storage for the saving of programs
- Rapid display of free and in use slots
- 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
- Fast Steam Technology for immediate steam generation
- Automatic SCS Technology (Smart Chimney System) for forced removal 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
- Simply-removable control panel
- Simply-approachable motor compartment
- Integrated humidity collector aisle
- Core probe with external link to the cooking chamber
- Integrated syphon
- Adjustable feet
- Simply-removable rack 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

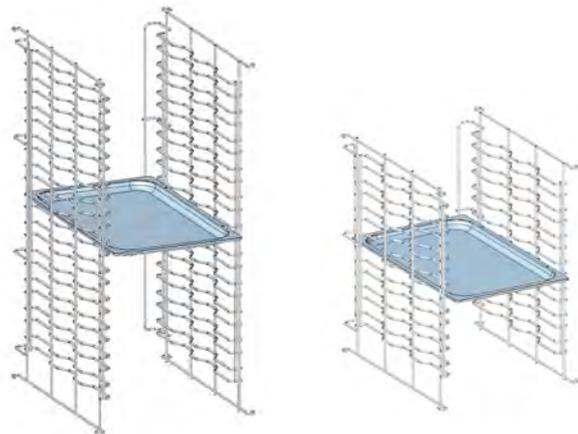
## mood Accessories

Code	Description
oven code + W	Automatic washing system for MOOD 11T*
oven code + W	Automatic washing system for MOOD 7T*
CAP-M	Automatic hood for MOOD oven
CAP-MMS	Manual hood for MOOD-MOSAICO ovens
YSTMMS	6 levels stand (LxDxH) 830x890x720 mm
390100006	7 trays GN 1/1 rackholder (L/R)
390100007	11 trays GN 1/1 rackholder (L/R)

\* optional only at the order placement



Hood for Mood oven



11 trays GN 1/1 rackholder (L/R)

7 trays GN 1/1 rackholder (L/R)

## General Accessories

Code	Description
260700004	External shower kit
400100013	YesClean detergent (box with 12 pcs 1kg each)
260900001	Cartridge filter mod.XL with connection head
260900001-1	Cartridge filter mod.XL
260900001-2	Connection head for cartridge filter mod.XL
YSTW	Stand wheels kit

### GASTRONORM GN1/1 TRAYS

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

### 600X400 TRAYS

220100001	Aluminum tray h.20 600x400
220100008	Pizza tray h.20 600x400
220100010	Aluminum perforated tray h.20 600x400
230100001	Grill rack tray 600x400

# mosaico



## Distinctive features



**Simply-Removable**  
control panel.



**Humidity forced**  
**removal** system.



**Simply-approachable**  
motors compartment  
directly reachable from  
the cooking chamber.



Ho.Re.Ca. Line

Bakery Line

Special Line

Gas Line

# mosaico



Model	<b>YMSGN11-7M</b>
Capacity	7 trays GN 1/1
Pitch	70 mm
Dimensions mm (LxDxH)	830x890x890
Weight (kg)	102 kg
Thermic Power	---
Power	11 KW
Voltage	380-415 V / 3 N
IP protection level	IPX 4



Model	<b>YMSGN11-11M</b>
Capacity	11 trays GN 1/1
Pitch	70 mm
Dimensions mm (LxDxH)	830x890x1170
Weight (kg)	132 kg
Thermic Power	---
Power	16 KW
Voltage	380-415 V / 3 N
IP protection level	IPX 4

## Main features

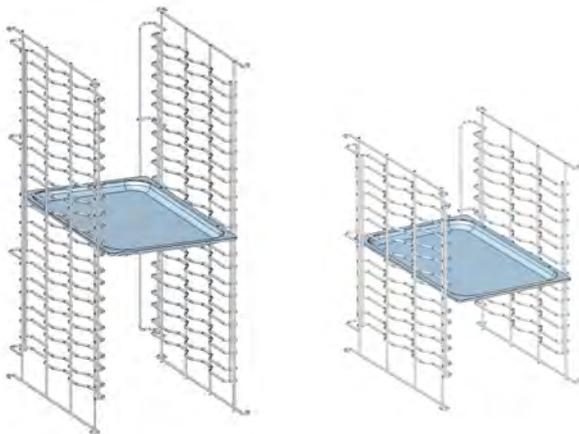
- Convection, combi and steam cooking
- Temperature settable from 30° to 280°
- Manual cooking mode
- Manual controls
- Fast Steam Technology for immediate steam generation
- Humidity release from 0% to 100%
- Manual system for forced extraction of humidity
- Automatic inversion of fans rotation
- 304 stainless steel molded cooking chamber
- Ergonomic and lightweight handle compliant with HACCP standards
- Simply-removable control panel
- Simply-approachable motor compartment
- Integrated humidity collector aisle
- Integrated syphon
- Adjustable feet
- Simply-removable rack holder
- Double glass door of easy inspection with high thermic insulation and Safety Fanstop system when the door is open
- Cooling fan for components protection
- Halogen inner lamps in the cooking chamber

mosaico

Code	Description
CAP-MMS	manual hood for MOOD-MOSAICO ovens
YSTMMS	6 levels stand (LxDxH) 830x890x720 mm
390100006	7 trays GN 1/1 rackholder (L/R)
390100007	11 trays GN 1/1 rackholder (L/R)



Hood for Mosaico oven



11 trays GN 1/1 rackholder (L/R)

7 trays GN 1/1 rackholder (L/R)

## General Accessories

Code	Description
260700004	External shower kit
400100013	YesClean detergent (box with 12 pcs 1kg each)
260900001	Cartridge filter mod.XL with connection head
260900001-1	Cartridge filter mod.XL
260900001-2	Connection head for cartridge filter mod.XL
YSTW	Stand wheels kit

### GASTRONORM GN1/1 TRAYS

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

### 600X400 TRAYS

220100001	Aluminum tray h.20 600x400
220100008	Pizza tray h.20 600x400
220100010	Aluminum perforated tray h.20 600x400
230100001	Grill rack tray 600x400



# Bakery Line

Precision

Technology

Design

The bakery and pastry ovens are developed to answer the needs of users who want an extremely precise tool to control and, where necessary, to manage cooking depending on the recipe itself. That can be different from pastry chef to pastry chef but they are linked together by the same culinary techniques which are jealously preserved as tradition in particular in the bakery sector. The technological innovation of this line makes cooking an unique and customizable experience up to the last detail and in every single phase, guaranteeing at the same time a cooking uniformity without compromises, which is crucial for bakery products.



Ho.Re.Ca. Line

Bakery Line

## Models



**star** □

p 32



**taos** □

p 36



**karma** □

p 40

Special Line

Gas Line

# star





Ho.Re.Ca. Line

Bakery Line

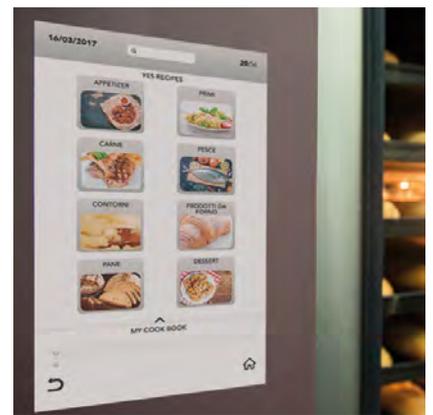
## Distinctive features



**Click&Share function**  
to save recipes with  
your cover images.



Configuration for  
**integrated WIFI**  
**Connection.**



**10" Multilingual**  
**Touchscreen Display.**

Special Line

Gas Line

# star



Model	<b>YTR6040-6D</b>
Capacity	6 trays 600x400
Pitch	80 mm
Dimensions mm (LxDxH)	850x890x890
Weight (kg)	104 kg
Termic Power	---
Power	11 KW
Voltage	380-415 V / 3 N
IP protection level	IPX 4



Model	<b>YTR6040-10D</b>
Capacity	10 trays 600x400
Pitch	80 mm
Dimensions mm (LxDxH)	850x890x1170
Weight (kg)	139 kg
Termic Power	---
Power	17,5 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 (optional)
- 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
- 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
- Frontal structure with screwless system
- Simply-removable control panel
- Simply-approachable right side
- Simply-approachable motor panel
- Integrated humidity collector aisle
- Integrated syphon
- Adjustable feet
- Stackable kit configuration
- Simply-removable rackholder
- Door opening with Soft Touch and Anti Black-Out system
- Reversible door opening R/L
- 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)
- Loading detergent function for checking the washing system status
- Washing delay start program
- Integrated monoproduct tank

## star Accessories

Code	Description
260700003	Retractable integrated shower*
CAP-STTA	Automatic hood for STAR and TAOS ovens
CAP-KA	Independent hood
YSTG7	6 levels stand (LxDxH) 850x890x720 mm
YPSTK6040-M	12 trays 600x400 mechanical ventilated proofer
YPSTK6040-D	12 trays 600x400 digital ventilated proofer
	Multipoint core probe
390200001	6 trays 600x400 trayholder (L/R)
390200003	10 trays 600x400 trayholder (L/R)
390200002	7 trays GN 1/1 trayholder (L/R)
390200004	11 trays GN 1/1 trayholder (L/R)
	Stainless steel AISI 316 cooking chamber for STAR 6T*
	Stainless steel AISI 316 cooking chamber for STAR 10T*
	STAR 6T Classic
	STAR 10T Classic
YSTKIT	Stackable KIT Bakery Line
YSTSTK	Stackable kit stand

\* optional only at the order placement

## General Accessories

Code	Description
260700004	External shower kit
400100013	YesClean detergent (box with 12 pcs 1kg each)
260900001	Cartridge filter mod.XL with connection head
260900001-1	Cartridge filter mod.XL
260900001-2	Connection head for cartridge filter mod.XL
YSTW	Stand wheels kit

### GASTRONORM GN1/1 TRAYS

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

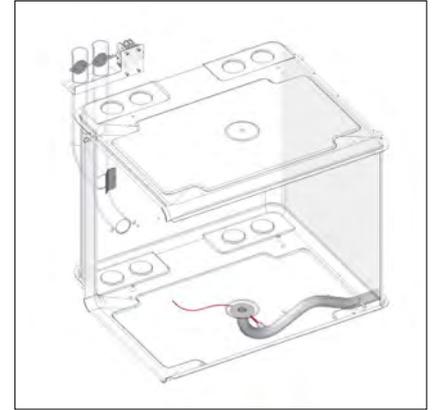
### 600X400 TRAYS

220100001	Aluminum tray h.20 600x400
220100008	Pizza tray h.20 600x400
220100010	Aluminum perforated tray h.20 600x400
230100001	Grill rack tray 600x400

# taos<sub>®</sub>



# Distinctive features



**Programmable FCS technology** (Fast Chimney System) for forced removal of humidity.



**Settable ventilation speeds** and additional pulse mode.



**FastSteam Technology** for immediate steam generation.

Ho.Re.Ca. Line

Bakery Line

Special Line

Gas Line

# taos



Model	<b>YTO6040-6D</b>
Capacity	6 trays 60x40
Pitch	80 mm
Dimensions mm (LxDxH)	850x890x890
Weight (kg)	102 kg
Thermic Power	---
Power	11 KW
Voltage	380-415 V / 3 N
IP protection level	IPX 4



Model	<b>YTO6040-10D</b>
Capacity	10 trays 60x40
Pitch	80 mm
Dimensions mm (LxDxH)	850x890x1170
Weight (kg)	137 kg
Thermic Power	---
Power	17,5 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 (optional)
- Temperature settable from 30° to 280°
- Manual and/or programmed cooking mode
- Data storage for the saving of programs
- 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
- Fast Steam Technology for immediate steam generation
- Programmable FCS technology (Fast Chimney System) for forced removal 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
- Integrated syphon
- Adjustable feet
- Stackable kit configuration
- Simply-removable rack holder
- Reversible door opening R/L
- 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

## taos Accessories

Code	Description
oven code + W	Automatic washing system for TAOS 10T*
oven code + W	Automatic washing system for TAOS 6T*
oven code+WB	Automatic washing system for TAOS 10T with integrated YesClean box*
oven code+WB	Automatic washing system for TAOS 6T with integrated YesClean box*
260700003	Retractable integrated shower*
CAP-STTA	Automatic hood for STAR and TAOS ovens
CAP-KA	Independent hood
YSTG7	6 levels stand (LxDxH) 850x890x720 mm
YPSTK6040-M	12 trays 600x400 mechanical ventilated proofer
YPSTK6040-D	12 trays 600x400 digital ventilated proofer
061200007	Core probe
390200008	6 trays 600x400 rackholder (L/R)
390200005	10 trays 600x400 rackholder (L/R)
390100006	7 trays GN 1/1 rackholder (L/R)
390100007	11 trays GN 1/1 rackholder (L/R)
YSTKIT	Stackable KIT Bakery Line
YSTSTK	Stackable kit stand

\* optional only at the order placement

## General Accessories

Code	Description
260700004	External shower kit
400100013	YesClean detergent (box with 12 pcs 1kg each)
260900001	Cartridge filter mod.XL with connection head
260900001-1	Cartridge filter mod.XL
260900001-2	Connection head for cartridge filter mod.XL
YSTW	Stand wheels kit

### GASTRONORM GN1/1 TRAYS

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

### 600X400 TRAYS

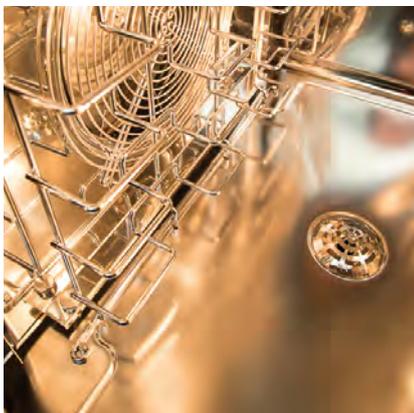
220100001	Aluminum tray h.20 600x400
220100008	Pizza tray h.20 600x400
220100010	Aluminum perforated tray h.20 600x400
230100001	Grill rack tray 600x400

# karma.





## Distinctive features



Aisi 304 stainless steel  
**molded cooking  
chamber.**



**Simply-Removable**  
rack holder.



Frontal structure with  
**screwless system.**

# karma



Model	<b>YKA6040-6M</b>
Capacity	6 trays 60x40
Pitch	80 mm
Dimensions mm (LxDxH)	850x890x890
Weight (kg)	102 kg
Termic Power	---
Power	11 KW
Voltage	380-415 V / 3 N
IP protection level	IPX 4



Model	<b>YKA6040-10M</b>
Capacity	10 trays 60x40
Pitch	80 mm
Dimensions mm (LxDxH)	850x890x1170
Weight (kg)	137 kg
Termic Power	---
Power	17,5 KW
Voltage	380-415 V / 3 N
IP protection level	IPX 4

## Main features

- Convection, combi and steam cooking
- Temperature settable from 30° to 280°
- 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
- Additional settable ventilation SOFT-BAKING (\*)
- 304 stainless steel molded cooking chamber
- Ergonomic and lightweight handle compliant with HACCP standards
- Frontal structure with screwless system
- Simply-removable control panel
- Simply-accessible right side
- Simply-accessible motor compartment
- Integrated humidity collector aisle
- Integrated syphon
- Adjustable feet
- Reversible door opening R/L
- Simply-removable rack holder
- Double glass door of easy inspection with high thermic insulation and Safety Fanstop system when the door is open
- Cooling fan for components protection
- Halogen inner lamps in the cooking chamber

# karma

Code	Description
260700003	Retractable integrated shower*
CAP-KA	Independent hood
YSTG7	6 levels stand (LxDxH) 850x890x720 mm
YPSTK6040-M	12 trays 600x400 mechanical ventilated proofer
YPSTK6040-D	12 trays 600x400 digital ventilated proofer
oven code + F	Additional SOFTBAKING ventilation*
390200008	6 trays 600x400 rackholder (L/R)
390200005	10 trays 600x400 rackholder (L/R)
390100006	7 trays GN 1/1 rackholder (L/R)
390100007	11 trays GN 1/1 rackholder (L/R)
YSTKIT	Stackable KIT Bakery Line
YSTSTK	Stackable kit stand

\* optional only at the order placement

## General Accessories

Code	Description
260700004	External shower kit
400100013	YesClean detergent (box with 12 pcs 1kg each)
260900001	Cartridge filter mod.XL with connection head
260900001-1	Cartridge filter mod.XL
260900001-2	Connection head for cartridge filter mod.XL
YSTW	Stand wheels kit

### GASTRONORM GN1/1 TRAYS

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

### 600X400 TRAYS

220100001	Aluminum tray h.20 600x400
220100008	Pizza tray h.20 600x400
220100010	Aluminum perforated tray h.20 600x400
230100001	Grill rack tray 600x400



# Special Line

## Reliability

## Cooking performances

## Download HACCP data

Specials line products are developed for those who need a reliable instrument with uncompromising cooking performances.

Innovative functions guarantee real climatic measurements during the cooking, preventing unnecessary energy waste.

The user friendly system associated to many special cycles, transform the products into a highly profitable investment solution.



Ho.Re.Ca. Line

Bakery Line

## Models



ego. 

p 18

Special Line

Gas Line

# ego





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<sup>®</sup>

Model	<b>YEO6040-16D</b>
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	<b>YEOGN11-20D</b>
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

## ego Accessories

Code	Description
	16 trays 600x400 trolley
	20 trays GN 1 / 1 trolley
	EGO 16T Classic

## General Accessories

Code	Description
260700004	External shower kit
400100013	YesClean detergent (box with 12 pcs 1kg each)
260900001	Cartridge filter mod.XL with connection head
260900001-1	Cartridge filter mod.XL
260900001-2	Connection head for cartridge filter mod.XL
YSTW	Stand wheels kit

### GASTRONORM GN1/1 TRAYS

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

### 600X400 TRAYS

220100001	Aluminum tray h.20 600x400
220100008	Pizza tray h.20 600x400
220100010	Aluminum perforated tray h.20 600x400
230100001	Grill rack tray 600x400



# Gas Line

Certification

Saving

Service simplicity

Our Gas line ovens are produced for all users who need a multi-purpose tool, studied for intense use of the combi oven during several consecutive hours. The atmospheric burner system, equipped with four special high efficiency corrugated heat exchangers, guarantees high performances and, at the same time, a remarkable installation and maintenance simplicity.



Ho.Re.Ca. Line

Bakery Line

## Models



**ego** □

p 53



**mood** □

p 53



**mosaico** □

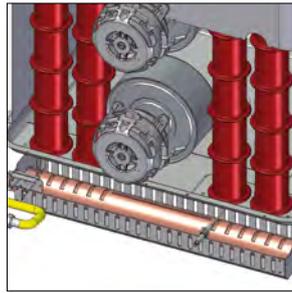
p 53

Special Line

Gas Line



# ego



**Atmospheric burners** with high efficiency corrugated heat-exchangers.



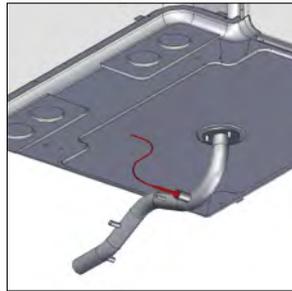
**Cook&Go special cycle** for cooking different recipes at the same time.



**Delta T Special Cooking Cycle.**

Ho.Re.Ca. Line

# mood



**Drainage System with standard integrated syphon.**



**Manual humidity supply function.**



**Double glass door with high thermal insulation.**

Bakery Line

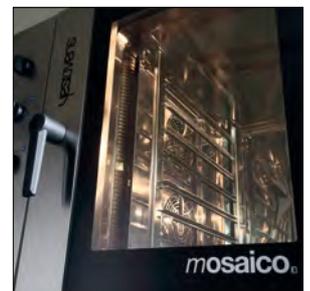
# mosaico



**Multi-fan heat supply system.**



**Halogen inner lamps** in the cooking chamber.



**Ergonomic and lightweight handle** compliant with HACCP standards.

Special Line

Gas Line

# ego



Model	<b>YEOGN11-7DG</b>	<b>YEO6040-6DG</b>
Capacity	7 trays GN 1/1	6 trays 600x400
Pitch	70 mm	80 mm
Dim. (mm LxPxA)	900x890x1090	900x890x1090
Weight (kg)	135 kg	135 kg
Thermic Power	14 KW	14 KW
Power	4 KW	4 KW
Voltage	400 V - 3 N	400 V - 3 N
IP protection level	IPX 2	IPX 2

Model	<b>YEOGN11-11DG</b>	<b>YEO6040-10DG</b>
Capacity	11 trays GN 1/1	10 trays 600x400
Pitch	70 mm	80 mm
Dim. (mm LxPxA)	900x890x1370	900x890x1370
Weight (kg)	163 kg	163 kg
Thermic Power	20 KW	20 KW
Power	4,2 KW	4,2 KW
Voltage	400 V - 3 N	400 V - 3 N
IP protection level	IPX 2	IPX 2

# mood



Model	<b>YMDGN11-7DG</b>	<b>YMD6040-6DG</b>
Capacity	7 trays GN 1/1	6 trays 600x400
Pitch	70 mm	80 mm
Dim. (mm LxPxA)	830x890x1090	830x890x1090
Weight (kg)	109 kg	109 kg
Thermic Power	14 KW	14 KW
Power	0,8 KW	0,8 KW
Voltage	230 V - 1 N	230 V - 1 N
IP protection level	IPX 2	IPX 2

Model	<b>YMDGN11-11DG</b>	<b>YMD6040-10DG</b>
Capacity	11 trays GN 1/1	10 trays 600x400
Pitch	70 mm	80 mm
Dim. (mm LxPxA)	830x890x1370	830x890x1370
Weight (kg)	140 kg	140 kg
Thermic Power	20 KW	20 KW
Power	1 KW	1 KW
Voltage	230 V - 1 N	230 V - 1 N
IP protection level	IPX 2	IPX 2

# mosaico



Model	<b>YMSGN11-7MG</b>	<b>YMS6040-6MG</b>
Capacity	7 trays GN 1/1	6 trays 600x400
Pitch	70 mm	80 mm
Dim. (mm LxPxA)	830x890x1090	830x890x1090
Weight (kg)	109 kg	109 kg
Thermic Power	14 KW	14 KW
Power	0,8 KW	0,8 KW
Voltage	230 V - 1 N	230 V - 1 N
IP protection level	IPX 2	IPX 2

Model	<b>YMSGN11-11MG</b>	<b>YMS6040-10MG</b>
Capacity	11 trays GN 1/1	10 trays 600x400
Pitch	70 mm	80 mm
Dim. (mm LxPxA)	830x890x1370	830x890x1370
Weight (kg)	140 kg	140 kg
Thermic Power	20 KW	20 KW
Power	1 KW	1 KW
Voltage	230 V - 1 N	230 V - 1 N
IP protection level	IPX 2	IPX 2

## ego Accessories

Code	Description
YPE6040-12	12 trays 600x400 digital ventilated proofer for EGO ovens
YSTEGO	6 levels stand (LxDxH) 900x890x720 mm
	Multipoint core probe
390200001	6 trays 600x400 trayholder (L/R)
390200003	10 trays 600x400 trayholder (L/R)
390200002	7 trays GN 1/1 trayholder (L/R)
390200004	11 trays GN 1/1 trayholder (L/R)
	EGO gas 6T Classic
	EGO gas 10T Classic

## mood Accessories

oven code + W	Automatic washing system for MOOD 11/10T*
oven code + W	Automatic washing system for MOOD 7/6T*
YSTMMS	6 levels stand (LxDxH) 830x890x720 mm
YPM6040-12M	12 trays 600x400 mechanical ventilated proofer
061200007	Core probe
390100006	7 trays GN 1/1 rackholder (L/R)
390100007	11 trays GN 1/1 rackholder (L/R)
390200008	6 trays 600x400 rackholder (L/R)
390200005	10 trays 600x400 rackholder (L/R)

\* optional only at the order placement

## mosaico Accessories

YSTMMS	6 levels stand (LxDxH) 830x890x720 mm
YPM6040-12M	12 trays 600x400 mechanical ventilated proofer
390100006	7 trays GN 1/1 rackholder (L/R)
390100007	11 trays GN 1/1 rackholder (L/R)
390200008	6 trays 600x400 rackholder (L/R)
390200005	10 trays 600x400 rackholder (L/R)

## General Accessories

Code	Description
260700004	External shower kit
400100013	YesClean detergent (box with 12 pcs 1kg each)
260900001	Cartridge filter mod.XL with connection head
260900001-1	Cartridge filter mod.XL
260900001-2	Connection head for cartridge filter mod.XL
YSTW	Stand wheels kit

### GASTRONORM GN1/1 TRAYS

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

### 600X400 TRAYS

220100001	Aluminum tray h.20 600x400
220100008	Pizza tray h.20 600x400
220100010	Aluminum perforated tray h.20 600x400
230100001	Grill rack tray 600x400

CAPACITY TRAYS	
Code Model	
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
Pre-heating	HOLD function at the end of the cooking with automatic or settable mode
	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
Peripheral devices	Multilingual display
	Click&Share function to save recipes with your cover images
	USB interface for data uploading and downloading
	Download of HACCP data
Modifications and display	Configuration for integrated WIFI Connection
	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 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
Steam generation	Manual humidity supply function
	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 technology (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
Cooking chamber	Automatic inversion of fans rotation
	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 humidity 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
Lighting	Double glass door of easy inspection with high thermic insulation thermic insulation
Security	Halogen inner lamps in the cooking chamber
	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
Gas	Monoproduct tank
	Atmospheric burners with high-efficiency corrugated heat-exchangers



## Equipment - Bakery Line

CAPACITY TRAYS	
Code Model	
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
Pre-heating	HOLD function at the end of the cooking with automatic or settable mode
	Manual or automatic pre-heating mode settable up to 280°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
Peripheral devices	Multilingual display
	Click&Share function to save recipes with your cover images
	USB interface for data uploading and downloading
	Download of HACCP data
Modifications and display	Configuration for integrated WIFI Connection
	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 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
Steam generation	Manual humidity supply function
	Fast Steam Technology for immediate steam generation from 0% to 100%
Humidity extraction	YesSteam technology for steam generation with high-efficiency boiler with regulation from 0% to 100%
	Forced manual removal of humidity
Heat supply	Programmable FCS technology (Fast Chimney System) for forced removal of humidity
	Automatic SCS Technology (Smart Chimney System) for forced removal of humidity
Fans speed	Mono-fan heat supply system
	Multi-fan heat supply system
Cooking chamber	Additional settable ventilation SOFT-BAKING (*)
	Settable ventilation speeds (3)
	Settable ventilation speeds (7)
	Pulse speed
	Automatic inversion of fans rotation
	304 stainless steel molded cooking chamber
	316 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	
Oven structure	Simply-approachable right side
	Simply-approachable motor compartment
	Integrated humidity 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
Lighting	Double glass door of easy inspection with high thermic insulation thermic insulation
Security	Halogen inner lamps in the cooking chamber
	Cooling fan for components protection
Washing	Safety fanstop when the door is open
	Manual external shower
	Retractable shower
	Automatic washing system with monocomponent YesClean (4+1 cycles)
	Loading detergent function for checking the washing system status
Gas	Washing delay start program
	Monoproduct tank
	Atmospheric burners with high-efficiency corrugated heat-exchangers



CAPACITY TRAYS	
Code Model	
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
Pre-heating	HOLD function at the end of the cooking with automatic or settable mode
	Manual or automatic pre-heating mode settable up to 280°c
Control	Manual or automatic pre-heating mode settable up to 300°c
	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
Peripheral devices	Multilingual display
	Click&Share function to save recipes with your cover images
	USB interface for data uploading and downloading
	Download of HACCP data
Modifications and display	Configuration for integrated WIFI Connection
	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 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
Steam generation	Manual humidity supply function
	Fast Steam Technology for immediate steam generation from 0% to 100%
Humidity extraction	YesSteam technology for steam generation with high-efficiency boiler with regulation from 0% to 100%
	Forced manual removal of humidity
Heat supply	Programmable FCS technology (Fast Chimney System) for forced removal of humidity
	Automatic SCS Technology (Smart Chimney System) for forced removal of humidity
Fans speed	Mono-fan heat supply system
	Multi-fan heat supply system
Cooking chamber	Additional settable ventilation SOFT-BAKING (*)
	Settable ventilation speeds (3)
	Settable ventilation speeds (7)
	Pulse speed
	Automatic inversion of fans rotation
	304 stainless steel molded cooking chamber
	316 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	
Oven structure	Simply-approachable right side
	Simply-approachable motor compartment
	Integrated humidity 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
Lighting	Double glass door of easy inspection with high thermic insulation thermic insulation
Security	Halogen inner lamps in the cooking chamber
	Cooling fan for components protection
Washing	Safety fanstop when the door is open
	Manual external shower
	Retractable shower
	Automatic washing system with monocomponent YesClean (4+1 cycles)
	Loading detergent function for checking the washing system status
Gas	Washing delay start program
	Monoproduct tank
	Atmospheric burners with high-efficiency corrugated heat-exchangers



## Equipment - Gas Line

CAPACITY TRAYS		ego 7 gas	ego 6 gas
Code Model		YEGGN11-7DG	YEG6040-6DG
Cooking type	Convection, combi and steam cooking		
	Convection, combi and steam cooking with Fixed Time or Core Probe function	<input type="checkbox"/>	
	Convection, combi and steam cooking with Fixed Time or Core Probe function (optional)		<input type="checkbox"/>
	ACT Technology (Advanced CLIMA Technology) with energy conservation thanks to the automatic climate regulation	<input type="checkbox"/>	<input type="checkbox"/>
Temperature setting	Temperature settable from 30° to 280°	<input type="checkbox"/>	<input type="checkbox"/>
	Manual cooking mode	<input type="checkbox"/>	<input type="checkbox"/>
Cooking mode	Programmed cooking mode	<input type="checkbox"/>	<input type="checkbox"/>
	Automatic cooking mode	<input type="checkbox"/>	<input type="checkbox"/>
	Data storage for the saving of 99 programs		
Recipes memory	Pre uploaded YESRECIPES book divided into categories	<input type="checkbox"/>	<input type="checkbox"/>
	MYCOOKBOOK for saving programs into customizable folders	<input type="checkbox"/>	<input type="checkbox"/>
	Rapid display of free and in use positions		
Cooking Phases	5 cooking phases per program		
	10 cooking phases per program	<input type="checkbox"/>	<input type="checkbox"/>
	HOLD function at the end of the cooking with automatic or settable mode	<input type="checkbox"/>	<input type="checkbox"/>
Pre-heating	Manual or automatic pre-heating mode settable up to 280°C		
	Manual or automatic pre-heating mode settable up to 300°C	<input type="checkbox"/>	<input type="checkbox"/>
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	<input type="checkbox"/>	<input type="checkbox"/>
Peripheral devices	Multilingual display	<input type="checkbox"/>	<input type="checkbox"/>
	Click&Share function to save recipes with your cover images	<input type="checkbox"/>	<input type="checkbox"/>
	USB interface for data uploading and downloading	<input type="checkbox"/>	<input type="checkbox"/>
	Download of HACCP data	<input type="checkbox"/>	<input type="checkbox"/>
Modifications and display	Configuration for integrated WIFI Connection	<input type="checkbox"/>	<input type="checkbox"/>
	Possibility to modify cooking parameters during the cycle in operation	<input type="checkbox"/>	<input type="checkbox"/>
	Instant display of set cooking parameters	<input type="checkbox"/>	<input type="checkbox"/>
	Instant display of the set-up cooking program	<input type="checkbox"/>	<input type="checkbox"/>
	Alarms display with autodiagnosis system	<input type="checkbox"/>	<input type="checkbox"/>
Special cycles	Delta T special cooking cycle	<input type="checkbox"/>	<input type="checkbox"/>
	Time's Up special cycle for synchronized cooking	<input type="checkbox"/>	<input type="checkbox"/>
	Cook and Go special cycle for cooking different recipes at the same time	<input type="checkbox"/>	<input type="checkbox"/>
	Rapid cooking chamber cool-down special cycle	<input type="checkbox"/>	<input type="checkbox"/>
	Regeneration special cycle with core cooking probe	<input type="checkbox"/>	<input type="checkbox"/>
	Regeneration by Time special cycle	<input type="checkbox"/>	<input type="checkbox"/>
	Proofing special cycle	<input type="checkbox"/>	<input type="checkbox"/>
	Special cycle time extension at the end of the cooking process	<input type="checkbox"/>	<input type="checkbox"/>
	Rapid cancellation of memorized recipes	<input type="checkbox"/>	<input type="checkbox"/>
	Automatic special cycle for limescale removal from the boiler	<input type="checkbox"/>	<input type="checkbox"/>
Steam generation	Manual humidity supply function	<input type="checkbox"/>	<input type="checkbox"/>
	Fast Steam Technology for immediate steam generation from 0% to 100%	<input type="checkbox"/>	<input type="checkbox"/>
	YesSteam technology for steam generation with high-efficiency boiler with regulation from 0% to 100%	<input type="checkbox"/>	<input type="checkbox"/>
Humidity extraction	Forced manual removal of humidity		
	Programmable FCS technology (Fast Chimney System) for forced removal of humidity	<input type="checkbox"/>	<input type="checkbox"/>
Heat supply	Automatic SCS Technology (Smart Chimney System) for forced removal of humidity	<input type="checkbox"/>	<input type="checkbox"/>
	Mono-fan heat supply system		
Fans speed	Multi-fan heat supply system	<input type="checkbox"/>	<input type="checkbox"/>
	Additional settable ventilation SOFT-BAKING (*)		
	Settable ventilation speeds (3)		
	Settable ventilation speeds (7)	<input type="checkbox"/>	<input type="checkbox"/>
Cooking chamber	Pulse speed	<input type="checkbox"/>	<input type="checkbox"/>
	Automatic inversion of fans rotation	<input type="checkbox"/>	<input type="checkbox"/>
	304 stainless steel molded cooking chamber	<input type="checkbox"/>	<input type="checkbox"/>
	316 stainless steel molded cooking chamber		
	Ergonomic and lightweight handle compliant with HACCP standards		
	304 stainless steel control panel structure	<input type="checkbox"/>	<input type="checkbox"/>
	Frontal structure with screwless system		
	Simply-removable control panel	<input type="checkbox"/>	<input type="checkbox"/>
	Simply-approachable right side		
	Simply-approachable motor compartment	<input type="checkbox"/>	<input type="checkbox"/>
Oven structure	Integrated humidity collector aisle	<input type="checkbox"/>	<input type="checkbox"/>
	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	<input type="checkbox"/>	<input type="checkbox"/>
	Integrated syphon	<input type="checkbox"/>	<input type="checkbox"/>
	Adjustable feet	<input type="checkbox"/>	<input type="checkbox"/>
Door	Stackable kit configuration		
	Simply-removable rack holder		
	Simply-removable tray holder	<input type="checkbox"/>	<input type="checkbox"/>
	Door opening with Soft Touch technology and Anti Black-Out system	<input type="checkbox"/>	<input type="checkbox"/>
Lighting	Reversible door opening R/L		
	Double glass door of easy inspection with high thermic insulation	<input type="checkbox"/>	<input type="checkbox"/>
Security	Halogen inner lamps in the cooking chamber	<input type="checkbox"/>	<input type="checkbox"/>
	Cooling fan for components protection	<input type="checkbox"/>	<input type="checkbox"/>
Washing	Safety fanstop when the door is open	<input type="checkbox"/>	<input type="checkbox"/>
	Manual external shower	<input type="checkbox"/>	<input type="checkbox"/>
	Retractable shower	<input type="checkbox"/>	<input type="checkbox"/>
	Automatic washing system with monocomponent YesClean (4+1 cycles)	<input type="checkbox"/>	<input type="checkbox"/>
	Loading detergent function for checking the washing system status	<input type="checkbox"/>	<input type="checkbox"/>
Gas	Washing delay start program	<input type="checkbox"/>	<input type="checkbox"/>
	Monoproduct tank	<input type="checkbox"/>	<input type="checkbox"/>
	Atmospheric burners with high-efficiency corrugated heat-exchangers	<input type="checkbox"/>	<input type="checkbox"/>



# Warranty Conditions

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## PREAMBLE:

Unless otherwise agreed between the Parties, these warranty conditions regulate all sales of YESOVENS SRL products (hereinafter called "SELLER"), and buyer (hereinafter called "CUSTOMER") and, unless specific derogation agreements in writing, shall prevail over any other different clause mentioned in modules or other documents used by the Seller and/or Customer.

The Seller guarantees, that the products are in conformity with the order confirmation and, the absence of materials or processing defects in the product, under normal conditions of use. Unless otherwise specified in writing by the Seller, the guarantee operates for a period of 12 months from the date of delivery of the products and cannot be suspended or extended in any case if the product is not used, even if due to warranty repairs. Under no circumstances, warranty repairs will result in the extension or renewal thereof.

Within 8 days from delivery date, the Customer must notify the Seller in writing the presence of defects or quantitative and/or qualitative differences found in the Products, mentioning order confirmation and delivery note references under penalty of revocation. After that period, the supply will be considered as accepted without any reservation by the Customer, with the consequent renunciation of the same to complain any clear defect in the product as well as any quantitative or qualitative defect of the supply. If the complaint is timely and well-founded, our company obligation is subject to conditions mentioned in our "Warranty Conditions".

Therefore, any other Customer's right to require, the termination of the contract or compensation for direct or indirect damages of any nature or entity, is excluded.

The eventual replacement of parts is carried out only after having received by return the disputed goods.

The Seller will, at its own discretion, replace or repair the parts that may be affected by faults and/or construction defects free of charge, as long as request is made in writing within the terms of the warranty period, under penalty of revocation. The Customer must allow the Seller to examine the defective products and/or not in conformity in order to evaluate the application of the guarantee. The parts and components with flaws and/or defects, which will be replaced under warranty, are considered to be property of the Seller who can ask for their return at any time.

No other warranty, whether legal or conventional, will be provided by the Seller to the Customer.

No other forms of warranty intervention and/or compensation can be claimed by the Customer, with

specific exclusion of any responsibility for direct, indirect, incidental or consequential damages that may result from failures, defects and/or not conformity of the products.

The product warranty is expressly excluded in the following conditions:

Damages or failures caused by transport

Incorrect and improper installation of the product and/or not in accordance to what indicated in the user manual

Use of the product through connection to electrical systems, hydraulic and/or gas supply inadequate to properly withstand the product or by the use of too aggressive or polluted water, gas of poor quality and not adequate voltage or current intensity.

Defects and/or breakage of parts due to negligence, carelessness or inability to use by users or for improper use and/or in any case different from the one product is designed for and/or failure to follow all instructions given by the Seller and/or mentioned on the user manuals.

Alteration and/or manumission of the product

Repairs and/or attempts to repair or product adjustments carried out by unqualified or profane personnel and /or non-original spare parts or accessories not recommended by the Seller

Negligent and/or insufficient product maintenance

Damages or failures caused by events of force majeure

The warranty excludes transport costs from Seller's site to Customer's site in addition to consumable parts and materials subject to wear and tear. The warranty also excludes glass and rubber parts (including seals, lamps and handles), controls and all possible components in addition to the washing circuit and those indirectly damaged by the use of chemicals if the same are not supplied or recommended by the Seller.

# General Sales Terms

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## 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.

**CONTEM  
PORARY** / **aRT**

Cover and  
pages 4 / 5 / 6,  
paintings by  
**Raffaele Rossi**

**yesovens**  
CONTEMPORARY ART

Yesovens srl  
Via dell'Industria, 1  
35010 Borgoricco (PD) - Italy  
T. +39 049.9336455  
F. +39 049.9335611  
info@yesovens.it  
www.yesovens.it

