

ego.



ego.



Pro	Lite
YEOGN11M07D0WBS000	YEOGN11M07D0WB0000
7 trays GN 1/1 70 mm	7 trays GN 1/1 70 mm
850x890x890	850x890x890
105 kg	105 kg
18 kW	18 kW
380-415 V / 3 N	380-415 V / 3 N
IPx 4	IPx 4

Code model
Capacity
Pitch
Dimension mm (LxDxH)
Weight (kg)
Power
Voltage
IP protection level

Pro	Lite
YEOGN11M11D0WBS000	YEOGN11M11D0WB0000
11 trays GN 1/1 70 mm	11 trays GN 1/1 70 mm
850x890x1170	850x890x1170
142 kg	142 kg
24 kW	24 kW
380-415 V / 3 N	380-415 V / 3 N
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



YEOGN11M07D
0WB5000
YEOGN11M07D
0WB0000
YEOGN11M11D
0WB5000
YEOGN11M11D
0WB0000

		YEOGN11M07D 0WB5000	YEOGN11M07D 0WB0000	YEOGN11M11D 0WB5000	YEOGN11M11D 0WB0000
Equipment unit	Code model				
	Capacity	7	7	11	11
	Pro unit (full optional)	●		●	
	Lite unit		●		●
Cooking type	Classic unit				
	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)				
Temperature	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	●	●	●	●
Cooking mode	Temperature settable from 30°C to 280°C	●	●	●	●
	Manual cooking mode	●	●	●	●
	Programmed cooking mode	●	●	●	●
Recipes memory	Automatic cooking mode	●	●	●	●
	Data storage for the saving programs (99)	●	●	●	●
	Pre uploaded YESRECIPES book divided into categories	●	●	●	●
	MYCOOKBOOK for saving programs into customizable folders	●	●	●	●
Cooking phases	Rapid display of free and in use positions				
	5 cooking phases per program	●	●	●	●
	10 cooking phases per program	●	●	●	●
Pre-heating	HOLD function at the end of the cooking	●	●	●	●
	Manual or automatic pre-heating mode settable up to 280°C				
Oven interface	Manual or automatic pre-heating mode settable up to 300°C	●	●	●	●
	Manual controls				
	Multi-function digital display				
	Multi-function digital display with Yesclima function				
Peripheral devices	10" multilingual touchscreen display	●	●	●	●
	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	Alarms display with autodiagnosis system	●	●	●	●
	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	●	●	●	●
Humidity extraction	YesSteam technology for steam generation with high-efficiency steamer	●	●	●	●
	Manual system for forced extraction of humidity				
Heat supply	Programmable FCS technology (fast chimney system) for forced extraction of humidity	●	●	●	●
	Automatic SCS technology (smart chimney system) for forced extraction of humidity	●	●	●	●
Fans speed	Mono-fan heat supply system	●	●		●
	Multi-fan heat supply system			●	●
	Special ventilation SOFT-BAKING				
	Settable ventilation speeds (3) with automatic inversion of fan rotation				
Cooking chamber	Settable ventilation speeds (7) with automatic inversion of fan rotation	●	●	●	●
	Special ventilation pulse speed with automatic inversion of fan rotation	●	●	●	●
	304 stainless steel cooking chamber				
	304 stainless steel molded cooking chamber	●	●	●	●
	316 stainless steel molded cooking chamber	●●	●●	●●	●●
	304 stainless steel control panel structure	●●	●●	●●	●●
	Frontal structure with screwless system	●	●	●	●
	Simply-removable control panel	●	●	●	●
	Simply-approachable right side	●	●	●	●
	Simply-approachable motor compartment	●	●	●	●
Oven structure	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	●	●	●	●
	Ergonomic and lightweight handle compliant with HACCP standards	●	●	●	●
Door	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	●	●	●	●
	Cooling fan for components protection	●	●	●	●
Security	Safety fanstop when the door is open	●	●	●	●
	Manual external shower	●●	●●	●●	●●
Washing	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)	●	●	●	●

General Accessories

All Line

260700004	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
260900001-2	Connection head for cartridge filter mod.XL
YSTW	Stand wheels kit
061200013	Multi-point core probe for ego, star, ego rack and ego slim ovens
061200007	Mono-point core probe for mood and taos ovens

Ho.Re.Ca. & Bakery Line

YSTG7	6 levels stand (LxDxH) 850x890x720 mm
YABGN64-5D	5 levels proofer/blast chiller unit (LxDxH) 750x730x850 mm
390200008	6 trays 600x400 rackholder (L/R)
390200001	6 trays 600x400 trayholder (L/R)
390100006	7 trays GN 1/1 rackholder (L/R)
390200002	7 trays GN 1/1 trayholder (L/R)
390200005	10 trays 600x400 rackholder (L/R)
390200003	10 trays 600x400 trayholder (L/R)
390100007	11 trays GN 1/1 rackholder (L/R)
390200004	11 trays GN 1/1 trayholder (L/R)
YSTKIT	Stackable kit
YSTSTK	Stand for stackable column
YPSTK6040-M	12 trays 600x400 mechanical ventilated proofer (LxDxH) 850x930x740 mm
YPSTK6040-D	12 trays 600x400 digital ventilated proofer (LxDxH) 850x930x740 mm
ON DEMAND	Stainless steel AISI 316 cooking chamber for ego and star 6/7 trays ovens
ON DEMAND	Stainless steel AISI 316 cooking chamber for ego and star 10/11 trays ovens

Special Line

142000002	20 trays GN 1/1 trolley for ego rack
142000001	16 trays 600x400 trolley for ego rack
YSTSLIM	6 levels stand (LxDxH) 513x908x687 mm for ego slim

Trays

GN 1/1 trays for Ho.Re.Ca. Line

220100006	Aluminum not-stick tray for 6 eggs d.53x32,5 cm
220100007	Steel granite enameled 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 d.53x32,5 cm
220200002	Stainless steel tray h.40 d.53x32,5 cm
220200004	Stainless steel perforated tray h.20 d.53x32,5 cm
220100005	Fry steel tray h.40 d.53x32,5 cm

600x400 trays for Bakery Line

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