

taos.



taos



Code model	YTO6040-6D
Capacity	6 trays 600x400
Pitch	80 mm
Dimension mm (LxDxH)	850x890x890
Weight (kg)	93 kg
Power	11 kW
Voltage	380-415 V / 3 N
IP protection level	IPx 4



Code model	YTO6040-10D
Capacity	10 trays 600x400
Pitch	80 mm
Dimension mm (LxDxH)	850x890x1170
Weight (kg)	127 kg
Power	17 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 (mono-point core probe optional)
- Temperature settable from 30°C to 280°C
- Manual and/or programmed cooking mode
- Data storage for the saving programs (99)
- 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
- FastSteam technology for immediate steam generation
- Programmable FCS technology (Fast Chimney System) for forced extraction 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
- Mono-point core probe with external link to the cooking chamber (mono-point core probe optional)
- Integrated syphon
- Adjustable feet
- Stackable kit configuration
- Simply-removable rack 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

* Optional only at the order placement

		YTC6040-6D	YTC6040-10D
Equipment unit	Code model		
	Capacity	6	10
	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	●	●
Peripheral devices	Multi-function digital display with YesClima function		
	10" multilingual touchscreen display		
	Click&Share function to save recipes with your cover images		
	USB interface for data uploading and downloading (HACCP data also)		
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		
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		
Humidity and steam generation	Special cycle time extension at the end of the cooking process	●	●
	Rapid cancellation of memorized recipes	●	●
	Manual humidity supply function	●	●
Humidity extraction	Humidity release from 0% to 100%		
	FastSteam technology for immediate steam generation	●	●
	YesSteam technology for steam generation with high-efficiency steamer		
Heat supply	Manual system for forced extraction of humidity		
	Programmable FCS technology (fast chimney system) for forced extraction of humidity	●	●
Fans speed	Automatic SCS technology (smart chimney system) for forced extraction of humidity		
	Mono-fan heat supply system	●	
	Multi-fan heat supply system		●
	Special ventilation SOFT-BAKING		
Cooking chamber	Settable ventilation speeds (3) with automatic inversion of fan rotation	●	●
	Settable ventilation speeds (7) with automatic inversion of fan rotation		
	Special ventilation pulse speed with automatic inversion of fan rotation	●	●
Oven structure	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	●	●
	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		
Door	Integrated syphon	●	●
	Adjustable feet	●	●
	Stackable kit configuration	●●	●●
	Simply removable rack holder	●	●
	Simply removable tray holder	●	●
Lighting	Ergonomic and lightweight handle compliant with HACCP standards	●	●
	Reversible door opening R/L (optional only at the order placement)	●●	●●
Security	Double glass door of easy inspection with high thermic insulation	●	●
	Halogen inner lamps in the cooking chamber	●	●
Washing	Cooling fan for components protection	●	●
	Safety fanstop when the door is open	●	●
	Manual external shower	●	●
	Retractable shower	●●	●●
	Automatic washing system with monocomponent YesClean (4+1 cycles)	●●	●●
Washing	Loading detergent function for checking the washing system status		
	Integrated monoproduct tank (YesClean)	●●	●●
	Integrated monoproduct tanks (YesClean and YesCal)		

taos Accessories

Code	Description
--	Automatic washing system for taos 6 trays*
--	Automatic washing system for taos 6 trays with integrated monoproduct tank*
--	Automatic washing system for taos 10 trays*
--	Automatic washing system for taos 10 trays with integrated monoproduct tank*
--	Retractable shower*
YSTG7	6 levels stand (LxDxH) 850x890x720 mm
390200008	6 trays 600x400 rackholder (L/R)
390100006	7 trays GN 1/1 rackholder (L/R)
390200005	10 trays 600x400 rackholder (L/R)
390100007	11 trays GN 1/1 rackholder (L/R)
061200007	Mono-point core probe
YPSTK6040-M	12 trays 600x400 mechanical ventilated proofer (LxDxH) 850x930x740 mm
YPSTK6040-D	12 trays 600x400 digital ventilated proofer (LxDxH) 850x930x740 mm
YSTKIT	Stackable kit
YSTSTK	Stand for stackable column (LxDxH) 850x850x282 mm
--	230 V / 3P version for taos 6 trays*
--	230 V / 1N version for taos 6 trays*
--	230 V / 3P version for taos 10 trays*

* Optional only at the order placement

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

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