

ego_{rack}



Distributor:

KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP
Tel: 0333 123 2450

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Pro

Code model	YEOGN11-20D00000FC
Capacity	20 trays GN 1/1
Pitch	70 mm
Dimension mm (LxDxH)	900x890x1850
Weight (kg)	262 kg
Power	39 kW
Voltage	380-415 V / 3 N
IP protection level	IPx 4

Lite

Code model	YEO6040-16D00000FC	YEO6040-16DC0000FC
Capacity	16 trays 600x400	16 trays 600x400
Pitch	80 mm	80 mm
Dimension mm (LxDxH)	900x890x1850	900x890x1850
Weight (kg)	255 kg	255 kg
Power	31,5 kW	31,5 kW
Voltage	380-415 V / 3 N	380-415 V / 3 N
IP protection level	IPx 4	IPx 4

Classic



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 motor compartment
- ❑ Multi-point core probe with external link to the cooking chamber included
- ❑ Adjustable feet
- ❑ 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 tank (YesClean)
- ❑ Trolley included

* Not available for Lite unit

** Not available for Lite and Classic unit

*** Not available for Classic unit

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	Code model	YEOGN11-20D0 0000FC	YEO6040-16D00 000FC	YEO6040-16DC0 000FC
Equipment unit	Capacity	20	16	16
	Pro unit (full optional)	●		
	Lite unit		●	
	Classic unit			●
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 (mono-point core probe optional)			
	Convection, combi and steam cooking with fixed time or core probe function (multi-point core probe optional)			
Temperature	ACT technology (advanced clima technology) with energy conservation thanks to the automatic climate regulation	●	●	
	Temperature settable from 30°C to 280°C			
Cooking mode	Manual cooking mode	●	●	●
	Programmed cooking mode	●	●	●
	Automatic cooking mode	●	●	●
	Data storage for the saving programs (99)			
Recipes memory	Pre uploaded YESRECIPES book divided into categories	●	●	●
	MYCOOKBOOK for saving programs into customizable folders	●	●	●
	Rapid display of free and in use positions			
Cooking phases	5 cooking phases per program			
	10 cooking phases per program	●	●	●
	HOLD function at the end of the cooking	●	●	●
Pre-heating	Manual or automatic pre-heating mode settable up to 280°C			
	Manual or automatic pre-heating mode settable up to 300°C	●	●	●
Oven interface	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	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			
	Programmable FCS technology (fast chimney system) for forced extraction of humidity	●	●	●
Heat supply	Automatic SCS technology (smart chimney system) for forced extraction of humidity	●	●	●
	Mono-fan heat supply system			
Fans speed	Multi-fan heat supply system	●	●	●
	Special ventilation SOFT-BAKING			
	Settable ventilation speeds (3) with automatic inversion of fan rotation			
	Settable ventilation speeds (7) with automatic inversion of fan rotation	●	●	●
Cooking chamber	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			
Oven structure	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	●	●	●
	Integrated syphon			
Door	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)	●	●	●
	Loading detergent function for checking the washing system status	●	●	●
	Integrated monoproduct tank (YesClean)	●	●	●
	Integrated monoproduct tanks (YesClean and YesCal)			

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Standard: ● Optional: ● ●

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 (LxDxH) 850x850x282 mm
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
-	Reversible door opening R/L (optional only at the order placement)

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

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