

# mood.



Distributor: KiD Catering Equipment, Oaktree Court Business Cen

# mood.



Pro	Lite
YMDGN11-07D0WBS000	YMDGN11-07D0W00000
7 trays GN 1/1	7 trays GN 1/1
70 mm	70 mm
850x890x890	850x890x890
93 kg	93 kg
11 kW	11 kW
380-415 V / 3 N	380-415 V / 3 N
IPx 4	IPx 4

Code model	Pro	Lite
	YMDGN11-11D0WBS000	YMDGN11-11D0W00000
Capacity	11 trays GN 1/1	11 trays GN 1/1
Pitch	70 mm	70 mm
Dimension mm (LxDxH)	850x890x1170	850x890x1170
Weight (kg)	127 kg	127 kg
Power	17 kW	17 kW
Voltage	380-415 V / 3 N	380-415 V / 3 N
IP protection level	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
- 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 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
- FastSteam technology for immediate steam generation
- Automatic SCS technology (Smart 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 included
- 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
- Retractable shower included \*\*
- Automatic washing system with monocomponent YesClean (4+1 cycles)
- Integrated mono product tank (YesClean) \*\*

\* Optional only at the order placement

\*\*Not available for Lite unit

Distributor:

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

sales@kidcater



		YMDGN11-07D0 WBS000	YMDGN11-07D0 W00000	YMDGN11-11D0 WBS000	YMDGN11-11D0 W00000
	Code model				
Equipment unit	Capacity	7	7	11	11
	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				
Recipes memory	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	●	●	●	●
	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)				
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				
Humidity and steam generation	Proofing special cycle				
	Special cycle time extension at the end of the cooking process	●	●	●	●
	Rapid cancellation of memorized recipes	●	●	●	●
Humidity extraction	Manual humidity supply function	●	●	●	●
	Humidity release from 0% to 100%				
Heat supply	Fast Steam technology for immediate steam generation	●	●	●	●
	YesSteam technology for steam generation with high-efficiency steamer				
Fans speed	Manual system for forced extraction of humidity				
	Programmable FCS technology (fast chimney system) for forced extraction of humidity				
	Automatic SCS technology (smart chimney system) for forced extraction of humidity	●	●	●	●
Cooking chamber	Mono-fan heat supply system	●	●		●
	Multi-fan heat supply system			●	●
	Special ventilation SOFT-BAKING				
Oven structure	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	●	●	●	●
	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	●●	●●	●●	●●
Lighting	Simply removable rack holder	●	●	●	●
	Simply removable tray holder	●	●	●	●
	Ergonomic and lightweight handle compliant with HACCP standards	●	●	●	●
Security	Reversible door opening R/L (optional only at the order placement)	●●	●●	●●	●●
	Double glass door of easy inspection with high thermic insulation	●	●	●	●
Washing	Halogen inner lamps in the cooking chamber	●	●	●	●
	Cooling fan for components protection	●	●	●	●
	Safety fanstop when the door is open	●	●	●	●
	Manual external shower	●●	●●	●●	●●
	Retractable shower	●	●	●	●
Washing	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 (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