



yesovens
CONTEMPORARY/aRT

CONTEM
PORARY
aRT



yesovens
CONTEMPORARY ART

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Inspirations

...it was one of those marvelous mid-October days, when the air is clear and crisp, and the sky is blue without any clouds.

I had taken the afternoon off; I was feeling like fully breathing the magic of fall, and strolling around town. So, I asked my 8-year and a half daughter to come with me. She accepted immediately: she had already done her homework and was happy to have her daddy for her for some time.

We had a long walk in town: she told me about school and her friends, her dance and swimming classes. We had gone so far away that we suddenly found ourselves in the other side of the town. It was a new, more modern area, where the elegant buildings of a past era leave room to futuristic buildings and to skyscrapers that almost touch the stars. It came to my mind that the art gallery of an old friend I had met at University must have been in those whereabouts. He had sent me the invitation for the inauguration, but I had not managed to go. Why not popping in and say hello? We found the gallery and my old friend, who was glad to see me and to meet my daughter.

“The art gallery of an old friend must have been in those whereabouts”

I looked around:
I really did not understand
how what was surrounding
me could be defined art.

To me, art was a nice painting by Raphael, or a sculpture by Canova. The walls hosted some photographs of objects of ordinary use: nice photographs – no doubt - but I could not see anything special in them. No, I could not understand how what I was seeing could be defined art.

“Do you like the exhibition?” my friend asked?” “Wonderful, really, I am speechless!” I stuttered, obviously lying. “And you? What do you think, little girl?” The gallery director asked my daughter. Never ask an eight-year girl for her impressions:

“I do not like it!” was her prompt reply.



When asked for the reasons of such a merciless answer, the girl replied innocently: “Well, there is no nice drawing or nice sculpture exhibited here! I do not see anything beautiful in a book cover or in a pan!”

My friend burst into a loud laughter, then he bent and looked seriously at my daughter:

“You are right, you are perfectly right. But – you see – there is something I would like to tell you now and that perhaps will help you understand why I have chosen to hang these photographs to the walls. Art is not only a nice painting. A famous artist once said art makes visible what perhaps is not. And, often we do not realize art is everywhere, hidden behind any object made with care and commitment.”

It is not by chance that we say an object is made “down to a fine art ‘ when it is well done. Behind any sign, behind the simplest move an artist makes, even if it is the most trivial one, there is reasoning, discipline, thinking.

You have to go beyond things.
This is why I selected these photographs:
Art is hidden even inside everyday objects;
you just have to want to see it.
And you will realize it is everywhere.”

“Art does not reproduce what we see;
rather, it makes us see.”

Paul Klee



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Art is everywhere,
Even though we do not always
See it.

Art permeates our lives,
Even though we do not always
Realize it.

Art shows us what is hidden
behind the veil of obviousness.

Art is imagining,
designing, creating
an object in the best
possible way.

Art surrounds us, embraces us,
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 any part of
the world, in any season of the
year. Contemporary art is our
inspiration, the oven is our work.

BALANCE AND KNOW-HOW:

These are the features that have always
characterized Yesovens, a dynamic company, a
team of experts who develop every day the best
solutions for professional ovens.

Our ovens are made of heart and ingenuity; they
are thoughtfully designed for all those professionals
who look for exceptional performance and
reliability, combined to a simple innovative system.
We design bearing in mind the most cutting-edge
technologies, with an essential innovative design
and extreme care for the slightest detail.

Our products are designed for those who do not
consider the oven a simple tool, but the heart of
the kitchen. The heart of art.

The art of Heat





Art is everywhere,
Even though we do not always
See it.

Art permeates our lives,
Even though we do not always
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Art is imagining,
designing, creating
an object in the best
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YESOVENS PLUS

A performing and competitive product range,
100% made in Italy, for all your requirements.

Our team of consultants, in direct contact with customers and end users of our products, is constantly interfaced with the research and development department to ensure that all requirements and needs can become really usable.



YesData

A continuously updated recipes data base is available, you can choose a different dish every day.

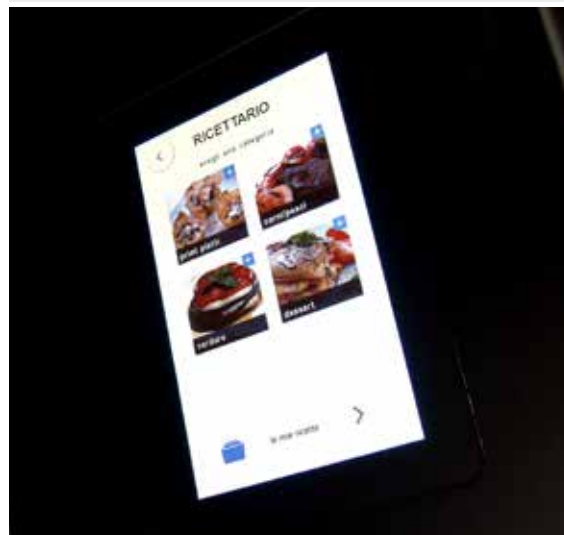
Thanks to USB port you can load your recipes and your data any time. A professional chefs team is working every day to test and find new flavours and recipes for your need.



YesTouch

The innovative, easy, user friendly control board allows you to exploit at the best oven technologies. It enables to manage 5+1 cooking steps to store 147 programs and to fix title and pictures.

Yestouch allows to set up air flow speed in the cooking chamber through innovative monofan (multifan for gas) with inverter even reverse the rotation and stop during temporary phases with a remarkable energy saving. It manages 3 automatic washing programs.



YESOVENS PLUS



YesChamber

The tight cooking chamber is mould made and continuously welded to allow a maximum hygiene and easy cleaning according to HACCP standard.

Chamber is available in 304 stainless steel and in 316 stainless steel for highest demanding customer.



YesSteam

Yessteam allows to set up the exact humidity for any kind of food optimizing cooking system keeping organoleptic features of any recipe, with the lowest energy consumption.



YesBurner

Atmospheric gas burner with corrugated tube heat exchangers.

Equipped with internal turbulators to maximise heat exchange efficiency in compliant with use of gas types G20 / G25 / G25.1 / G30 / G31.



ego.

State of art in cooking due to touch control that allows to manage 147 different programs, steam, internal washing, recipes book, electronic locking door, delta T probe, USB gate.



mood.

Thanks to digital control and other accessories gives to chefs many different cooking options. Side air flow, molded baking chamber and temperature probe are some its features; perfect for restaurants, pastry shops and bakeries.



mosaico.

Entry level for side airflow, molded baking chamber with manual control. Easy to use, thanks to its cooking quality fits to restaurants, catering and pastry shops.



essential.

Suitable for snack products, easy to use, available also with steamer and digital control. Nice modern looking is perfect for bars and coffes shops.



MODEL EGO



MODEL

ego.



suavosah
CONTEMPORARY ART

Automatic washing programs.
High efficiency power boiler.
Automatic opening door with anti blackout system.



MODEL EGO

EGO Types

6/7	GAS		ELECTRIC	
	Ego 6G	Ego 7G	Ego 6E	Ego 7E
Type	Ego 6G	Ego 7G	Ego 6E	Ego 7E
Capacity	6 trays 40x60 cm	7 trays GN 1/1	6 trays 40x60 cm	7 trays GN 1/1
Pitch	80 mm	70 mm	80 mm	70 mm
Sizes (mm LxDxH)	900x890x1090	900x890x1090	900x890x89	900x890x890
Weight	135 kg	136 kg	120 kg	121 kg
Thermal power	17 kW	17 kW		
Power	3,2 kW	3,2 kW	13,2 kW	13,2 kW
Voltage	230 V - 1N	230 V - 1N	400 V - 3N	400 V - 3N
IP rating	IPX2	IPX2	IPX4	IPX4

10/11	GAS		ELECTRIC	
	Ego 10G	Ego 11G	Ego 10E	Ego 11E
Type	Ego 10G	Ego 11G	Ego 10E	Ego 11E
Capacity	10 trays 40x60 cm	11 trays GN 1/1	10 trays 40x60 cm	11 trays GN 1/1
Pitch	80 mm	70 mm	80 mm	70 mm
Sizes (mm LxDxH)	900x890x1370	900x890x1370	900x890x1170	900x890x1170
Weight	163 kg	164 kg	145 kg	146 kg
Thermal power	20 kW	20 kW		
Power	3,2 kW	3,2 kW	18,2 kW	18,2 kW
Voltage	230 V - 1N	230 V - 1N	400 V - 3N	400 V - 3N
IP rating	IPX2	IPX2	IPX4	IPX4



MODEL EGO

COOKING

- Three ways manual cooking: convection with a temperature range from 30°C to 270°C, steam from 30°C to 130°C, combi (convection + steam) from 30°C to 270°C
- Programmed cooking allows 5+1 phases and 147 different programs with its own title and personalized image

CONTROL

- 7" color display (LCD – TFT), high definition, capacitive touch (YESTOUCH function)
- Continual air flow variation through fan inverter, automatic inversion of fan direction and suspension of air flow during intermediate cooking phases
- Integrated high efficiency 2 liter boiler, inside the oven, is managed to adjust instantly humidity level from 10% to 100% and steam can be extracted rapidly when necessary (YESSTEAM function)
- USB port allows to load your recipes and our ones in continuously updated data base (YESDATA function)
- Core probe and Delta-T function
- Pre-heating temperature settable up to 270°C
- Displays remaining cooking time, core probe and cooking temperatures, humidity level and fan speed
- Automatic self diagnostic system with alarms display

CE an CB tested by IMQ

CLEANING

- Three automatic cleaning programs (soft, medium, hard)
- Integral detergent and rinse units, 2 liter each, inside the oven (bottom level)

STRUCTURE

- Airtight stainless steel AISI 304 cooking chamber, compliant with HACCP standards
- Internal lights in cooking chamber
- Double glazed, highly insulated with termostop door, easy open internal glass for cleaning
- Electric opening door with anti-blakout system and contact switch
- Door and frontal panel in stainless steel AISI 304

GAS BURNER

- Atmospheric burner with corrugated tube heat exchangers
- Internal turbulators to maximise heat exchange efficiency
- Compliant with use of gas types G20 / G25 / G25.1 / G30 / G31



Ego 16 / 20 only on request

MODEL MOOD



MODEL

mood.



yesovens
CONTEMPORARY ART

Automatic washing programs as option.
Core probe and delta T function.
Highly insulated double glass door.



MODEL MOOD

MOOD Types

6/7	GAS		ELECTRIC	
	Mood 6G	Mood 7G	Mood 6E	Mood 7E
Type	Mood 6G	Mood 7G	Mood 6E	Mood 7E
Capacity	6 trays 40x60 cm	7 trays GN 1/1	6 trays 40x60 cm	7 trays GN 1/1
Pitch	80 mm	70 mm	80 mm	70 mm
Sizes (mm LxDxH)	830x890x1090	830x890x1090	830x890x890	830x890x890
Weight	108 kg	109 kg	101 kg	102 kg
Thermal power	17 kW	17 kW		
Power	1 kW	1 kW	11 kW	11 kW
Voltage	230 V - 1N	230 V - 1N	400 V - 3N	400 V - 3N
IP rating	IPX2	IPX2	IPX4	IPX4

10/11	GAS		ELECTRIC	
	Mood 10G	Mood 11G	Mood 10E	Mood 11E
Type	Mood 10G	Mood 11G	Mood 10E	Mood 11E
Capacity	10 trays 40x60 cm	11 trays GN 1/1	10 trays 40x60 cm	11 trays GN 1/1
Pitch	80 mm	70 mm	80 mm	70 mm
Sizes (mm LxDxH)	830x890x1370	830x890x1370	830x890x1170	830x890x1170
Weight	139 kg	140 kg	131 kg	132 kg
Thermal power	20 kW	20 kW		
Power	1 kW	1 kW	16 kW	16 kW
Voltage	230 V - 1N	230 V - 1N	400 V - 3N	400 V - 3N
IP rating	IPX2	IPX2	IPX4	IPX4



MODEL MOOD

COOKING

- Three ways manual cooking: convection with a temperature range from 30°C to 270°C, steam from 30°C to 130°C, combi (convection + steam) from 30°C to 270°C
- Programmed cooking allows 5 phases and 100 different programs

CONTROL

- Multifunction digital display allows to load your recipes and ours in a continuously updated data base (YESDATA function)
- 3 air flow speed levels through fan inverter, automatic inversion of fan direction and suspension of air flow during intermediate cooking phases
- High efficiency steam system is managed to adjust instantly humidity level from 10% to 100% and steam can be extracted rapidly when necessary (YESSTEAM function)
- Core probe and Delta-T function
- Pre-heating temperature settable up to 270°C
- Displays remaining cooking time, core probe and cooking temperatures, humidity level and fan speed
- Automatic self diagnostic system detects any malfunction

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CLEANING (optional)

- Three automatic cleaning programs (soft, medium, hard)
- External detergent and rinse tanks

STRUCTURE

- Airtight stainless steel AISI 304 cooking chamber, compliant with HACCP standards
- Internal lights in cooking chamber
- Double glazed, highly insulated with termostop door, easy open internal glass for cleaning
- Door contact switch

GAS BURNER

- Atmospheric burner with corrugated tube heat exchangers
- Internal turbulators to maximise heat exchange efficiency
- Compliant with use of gas types G20 / G25 / G25.1 / G30 / G31



MODEL MOSAICO



MODEL

mosaico.



yesovers
CONTEMPORARY ART

High efficiency heat exchanger.
Stainless steel cooking chamber.
Highly insulated double glass door.



MODEL MOSAICO

MOSAICO Types

6/7	GAS		ELECTRIC	
	Mosaico 6G	Mosaico 7G	Mosaico 6E	Mosaico 7E
Type				
Capacity	6 trays 40x60 cm	7 trays GN 1/1	6 trays 40x60 cm	7 trays GN 1/1
Pitch	80 mm	70 mm	80 mm	70 mm
Sizes (mm LxDxH)	830x890x1090	830x890x1090	830x890x890	830x890x890
Weight	106 kg	107 kg	98 kg	99 kg
Thermal power	17 kW	17 kW		
Power	1 kW	1 kW	11 kW	11 kW
Voltage	230 V - 1N	230 V - 1N	400 V - 3N	400 V - 3N
IP rating	IPX2	IPX2	IPX4	IPX4

10/11	GAS		ELECTRIC	
	Mosaico 10G	Mosaico 11G	Mosaico 10E	Mosaico 11E
Type				
Capacity	10 trays 40x60 cm	11 trays GN 1/1	10 trays 40x60 cm	11 trays GN 1/1
Pitch	80 mm	70 mm	80 mm	70 mm
Sizes (mm LxDxH)	830x890x1370	830x890x1370	830x890x1170	830x890x1170
Weight	137 kg	138 kg	129 kg	130 kg
Thermal power	20 kW	20 kW		
Power	1 kW	1 kW	16 kW	16 kW
Voltage	230 V - 1N	230 V - 1N	400 V - 3N	400 V - 3N
IP rating	IPX2	IPX2	IPX4	IPX4



MODEL MOSAICO

COOKING

- Three ways manual cooking: convection with a temperature range from 30°C to 270°C, steam from 30°C to 130°C, combi (convection + steam) from 30°C to 270°C

CONTROL

- Manual control allows to manage your recipes in the best way
- Automatic inversion of fan direction and suspension of air flow during intermediate cooking phases
- High efficiency steam system is managed to adjust instantly humidity level from 10% to 100% and steam can be extracted rapidly when necessary (YESSTEAM function)
- Displays remaining cooking time and selected cooking temperatures

CE an CB tested by IMQ

CLEANING (optional)

- Shower for cooking chamber cleaning

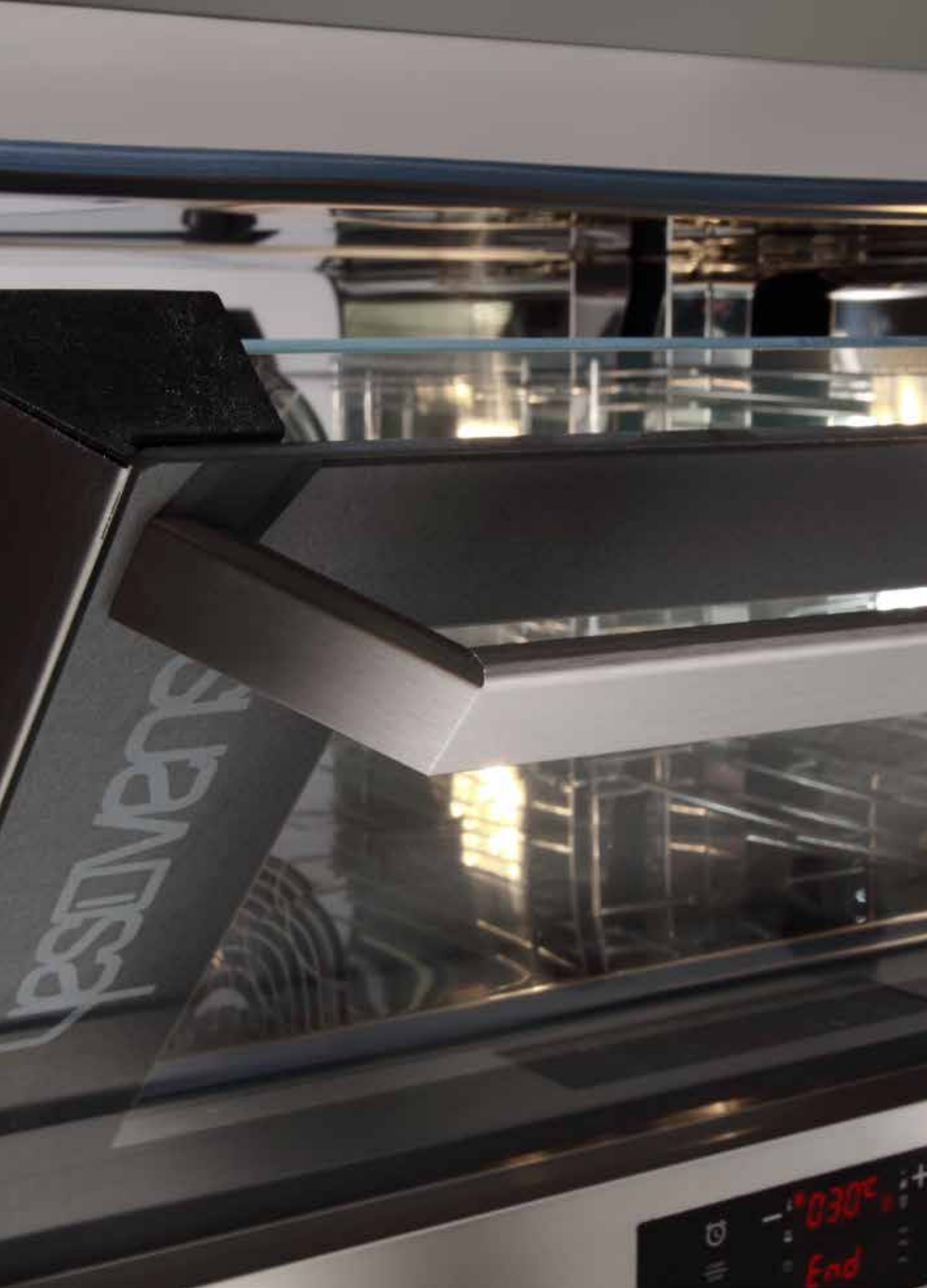
STRUCTURE

- Airtight stainless steel AISI 304 cooking chamber, compliant with HACCP standards
- Internal lights in cooking chamber
- Double glazed, highly insulated with thermostop door, easy open internal glass for cleaning
- Door contact switch

GAS BURNER

- Atmospheric burner with corrugated tube heat exchangers
- Internal turbulators to maximise heat exchange efficiency
- Compliant with use of gas types G20 / G25 / G25.1 / G30 / G31





MODEL

essential



YesSivens
CONTEMPORARY ART

Suitable for 6040 and GN 1/1 trays (only 6040).
Cooling fan for internal protection.
Available with flap or swing door.



MODEL ESSENTIAL

ESSENTIAL Types

	3T 6040			4T 6040		
Type	6040 3T D	6040 3T M	6040 3T ME	6040 4T D	6040 4T M	6040 4T ME
Digital control	YES	NO	NO	YES	NO	NO
Yesteam	YES	YES	NO	YES	YES	NO
Capacity	3 trays 6040	3 trays 6040	3 trays 6040	4 trays 6040	4 trays 6040	4 trays 6040
Pitch	75 mm	75 mm	75 mm	75 mm	75 mm	75 mm
Sizes (mm)	790x770x480	790x770x480	790x770x480	790x770x560	790x770x560	790x770x560
Weight	40 kg	40 kg	39 kg	48 kg	48 kg	47 kg
Electric power	3,5 kW	3,5 kW	3,5 kW	6,3 kW	6,3 kW	6,3 kW
Voltage	230 V - 1N	230 V - 1N	230 V - 1N	400 V - 3N	400 V - 3N	400 V - 3N
IP rating	IPX 3	IPX 3	IPX 3	IPX 3	IPX 3	IPX 3

	3T 4834			4T 4834		
Type	4834 3T D	4834 3T M	4834 3T ME	4834 4T D	4834 4T M	4834 4T ME
Digital control	YES	NO	NO	YES	NO	NO
Yesteam	YES	YES	NO	YES	YES	NO
Capacity	3 trays 4834	3 trays 4834	3 trays 4834	4 trays 4834	4 trays 4834	4 trays 4834
Pitch	75 mm	75 mm	75 mm	75 mm	75 mm	75 mm
Sizes (mm)	670x710x480	670x710x480	670x710x480	670x710x560	670x710x560	670x710x560
Weight	34 kg	34 kg	33 kg	38 kg	38 kg	37 kg
Electric power	3,1 kW	3,1 kW	3,1 kW	3,1 kW	3,1 kW	3,1 kW
Voltage	230 V - 1N	230 V - 1N	230 V - 1N	230 V - 1N	230 V - 1N	230 V - 1N
IP rating	IPX 3	IPX 3	IPX 3	IPX 3	IPX 3	IPX 3



MODEL ESSENTIAL

COOKING

- Three ways manual cooking: convection with a temperature range from 30°C to 270°C, steam from 30°C to 130°C, combi (convection + steam) from 30°C to 270°C
- Programmed cooking * allows 3 phases and 99 different programs

CONTROL

- Multifunction digital display * allows to load your recipes and ours in a continuously updated data base (YESDATA function)
- Automatic inversion of air flow through fan inverter and suspension of air flow during intermediate cooking phases
- High efficiency steam system ** is managed to adjust instantly humidity level from 10% to 100% and steam can be extracted rapidly when necessary (YESSTEAM function)
- Pre- heating temperature * settable up to 270°C
- Displays remaining cooking time, cooking temperature *, humidity level **
- Automatic self diagnostic system * detects any malfunction

STRUCTURE

- Stainless steel cooking chamber
- Internal lights in cooking chamber
- Cooling fan for internal protection
- Double glazed , highly insulated with thermostop flap door, easy open internal glass for cleaning
- Lightweight ergonomic handle
- Door contact switch
- Double chimney (only for 6040 4T)

* Only for D model





** No for ME and MEI model

CE an CB tested by IMQ

LEGENDA: D= Digital / M= Manual / ME= Manual without steam / L= Swing door (optional)
ME, MEI, M and D with flap door - MEL, MEIL, NML and DL with swing door



PATHFINDER

	EGO 10/11	EGO 6/7	MOOD 10/11	MOOD 6/7	MOSAICO 10/11	MOSAICO 6/7	ESSENTIAL 4*	ESSENTIAL 3*
								
ELECTRIC								
YESTOUCH	•	•						
Digital • D			•	•			• D	• D
Manual • M					•	•	• M, ME, MEI	• M, ME, MEI
YESDATA	•	•	•	•			• D	• D
YESSTEAM	•	•	•	•	•	•	• D, M	• D, M
Trays 4060	10	6	10	6	10	6	4	3
Trays GN 1/1	11	7	11	7	11	7		
Pitch 4060 / GN 1/1 mm	80 / 70	80 / 70	80 / 70	80 / 70	80 / 70	80 / 70	75 / 75	75 / 75
Size 4060 cm	90x89x117	90x89x89	83x89x117	83x89x89	83x89x117	83x89x89	79x77x56	79x77x48
Size 4834 cm							67x71x56	67x71x48
Weight 4060 kg	145	120	131	101	129	98	48	40
Weight 4834 kg							38	34
Power 4060 kW/400 V	18,2	13,2	16	11	16	11	6,3	3,5
Power 4834 kW/230 V							3,1	3,1
GAS								
Size cm	90x89x137	90x89x109	83x89x137	83x89x109	83x89x137	83x89x109		
Weight kg	163	135	139	108	137	106		
Thermal power kW	20	17	20	17	20	17		
El. power kW/230 V	3,2	3,2	1	1	1	1		

* Only for D model
 LEGENDA: D= Digital / M= Manual / ME= Manual without steam / L= Swing door (optional)
 ME, MEI, M and D with flap door - MEL, MEIL, NML and DL with swing door

Proofers / Racks



Each oven can be joined with a specific proofer or a specific trays rack in order to optimized timing and products handling.

Hoods



Each oven can be joined with a specific vapour hood through an external link (without condensation technology).

Care products



We designed our products to have a long life but with a good maintenance could even improve; washing up liquid and water filter are available for Yesovens appliances.

Trays



A wide range of trays with different sizes and alternative solutions is available to comply with any kind of requirement.

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CONTEMPORARY ART



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