

YK 200 Omni-Chef Specifications:

Cabinet Size

25.5" wide x 33" deep x 58.87" high
Overall Height w/ Casters - 64"

Food Racks

5 - 17.75" wide x 26" deep Stainless Steel Flat Racks (5" rack spacing)
16.25 ft² Cooking Area
Will accommodate 18" x 26" sheet pans

Optional Stainless Steel Rib Racks

5 - 17.75" x 26" x 2" (13 ribs per rack)
Will hold 65 slabs of 2.5 lb or smaller ribs

Electrical Requirements

Available in 208 volt or 240 Volt AC,
50/60hz, Single Phase,
50 Amp Wiring and Breaker Required

Temperature Range

80° to 375° F

Digital Control

Digital Roast, Smoke, Steam, and Hold Control with Dual Meat Probes, Menu Management System with 40 Pre-Set Menus. The YieldKing guides your product through five distinct cooking stages automatically.

Cool-Down System

Allows for quick cool-down of cabinet for slow roasting delicate whole muscles like prime rib.

Smoking

Smoking infuses unique flavors like exotic wood smoke, aromatic herbs and citrus into your products. You can even cold smoke while maintaining a safe internal temperature.

Steaming

Impart multiple levels of flavor by adding beer, wine or fruit juice to your steam pan water.

Natural Drippings Catch Pan

Unique catch pan allows you to capture and use drippings, that you used to discard from your proteins for sauces, gravies, Au Jus and stocks.



Ucrgt: 800-851-8180 • Sales Fax: 731-696-3180

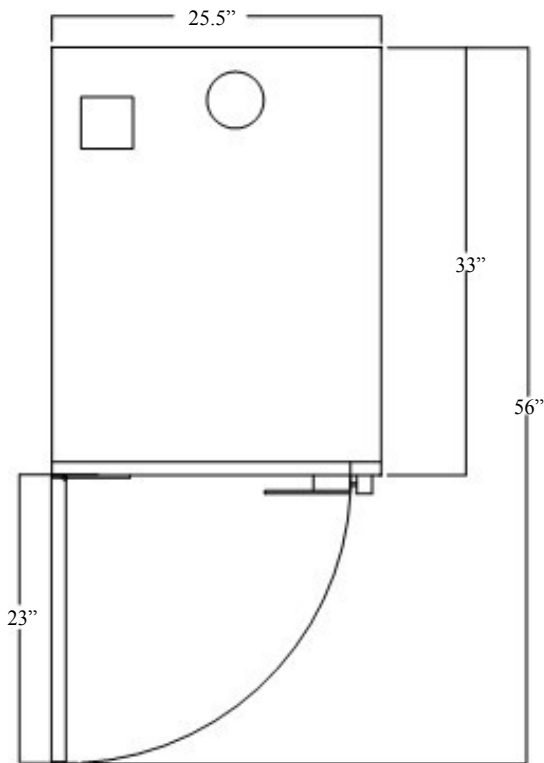
Vgej Uwr r qt v: 800-437-2679

sales@sopride.com • www.uqwj gt pr t lf g l e q o

423 South Mill St. • Alamo, TN 38001

YK 200 Specifications:

Top View



Cooking Capacities

Prime Rib (12-14 lb)	15
Pork Butts (7-8 lb)	30
Beef Brisket (10-12 lb)	15
Baby Back Ribs (1.75 lb & down)	65 w/ Rib Racks
St. Louis Ribs (2.75 lb & down)	65 w/ Rib Racks
Spare Ribs (3.5 lb & down)	39 w/ Rib Racks
Chickens (3 lb)	40

Venting:

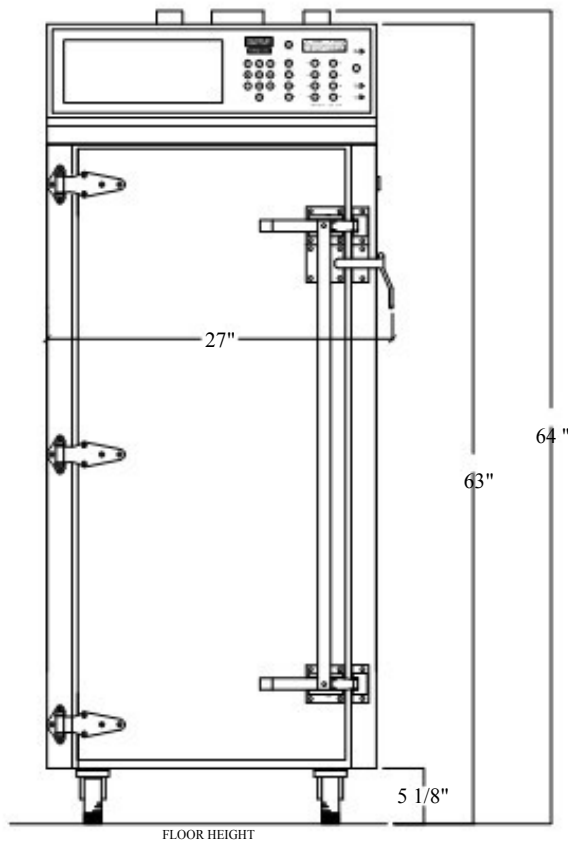
The YieldKing 200 must be installed under a canopy hood rated for commercial cooking applications. Any ventilation system must be installed in accordance with local codes. Always consult with local code officials and a commercial kitchen ventilation contractor prior to installation.

Shipping Weight:

650 lbs. (50.4 cubic feet)
 Crated Dimensions
 72" x 28" x 50"

Patent No.: 7451691 B2

Front View



Side View

