

Product Catalog

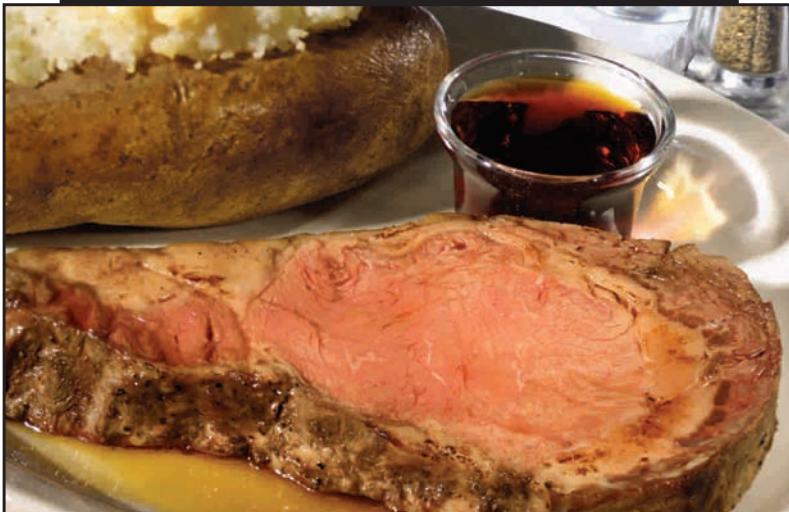
YieldKing[®]
OmniVection Technology™

The YieldKing 200 Omni-Chef is one of the worlds most Technologically Advanced Cooking Systems. Items prepared in the YK200 are guided through five distinct stages in a Chef created ideal cooking profile.

The Omni-Chef Cooking System starts, with the most versatile Pre-Heat feature in any CombiOven, controlling Temperature, Smoke, and/or Steam in any combination. Pre-Heat Smoke for more effective Cold Smoking and Pre-Heat Steam for quicker recovery.

Our Dual Internal Temperature Probe design, debuted in 2004, features external probe plug-in to eliminate failures due to cooking greases fouling probe sockets inside the oven. Use our probe as a thermometer any time just by plugging one into the YK200.

The YieldKing 200 uses our trademark Catch Pan to save those valuable protein drippings for signature sauces, Au Jus, gravies and reductions. The YieldKing Cooking System helps you turn waste into Yield.



YK-200 Omni-Chef

Roaster, Smoker, Steamer & Holding Oven



- **Easy Cook Button** - Technologically Advanced Cooking System That Still Gives You a Simple, Easy Means for Basic Oven Operation
- **Pre-Heat Options** - You Can Choose to Automatically Pre-Heat to a Temp Above or Below Your Cook Temp. You Can Also, Pre-Heat Smoke and/or Steam with Temp in any Combination
- **Dual Internal Temp Probes** - The Only Cooking System with Dual Removable Internal Temperature Probes, That Plug-In Outside the Oven Cabinet Eliminating Grease Build-Up Failures and Are Dishwasher Safe. Our Internal Probes Can Be Used as Thermometers at Any Time.
- **Drippings Catch Pan** - Unique to YieldKing, This HACCP Safe Pan Catches The Natural Drippings from Proteins For You to Use in Sauces, Gravies, and Au Jus. We Also Have a Menu to Use the Drippings Pan for a Stock Pot.
- **Low Water Sensor** - The 200 Senses Low Water in the Steam Pan and Automatically Turns Off the Steam Elements Until Water Is Added.
- **Auto Cool Down** - When the 200 Completes a Cook and Has an Oven Temp Over 120°F, the Cool Down Feature Will Automatically Come On.

YieldKing YK-200 Omni-Chef

- **Through thousands of hours of research and testing,** YieldKing developed OmniVection technology to give chain owners and independent operators the ability to create unique, natural flavors, and cook memorable food.

How can a commercial oven do that? By integrating the Art with the Science of Cooking.

- **OmniVection Technology** identifies the exact cooking time for any given protein and engages the precise cooking methods needed from start to finish. In addition to perfect protein production, the YieldKing has a selection of menus for steaming seafood and vegetables.

We build a Chef into every YieldKing 200 Omni-Chef.

- **The YieldKing 200 can take prime rib** through three different cooking stages; from searing and sealing in all the natural juices, to the Pecan woodfresh Rosemary smoking process, followed by slow roasting with steam assist to precise internal temperature controlled by our dual meat probes, and all the way through holding with the minimal steam to maintain perfect product moisture.

Prime Rib is just one of 40 preprogrammed menus built into a YieldKing to make your cooking procedures easy so that lower paid employees can be great chefs.

- **You simply load the product,** press the menu recipe number, and OmniVection, along with YieldKing's Menu Management System, does the rest. Not only is the 200 efficient and easy to use, but the unique technology advantage means the cooking, smoking, and steaming options are limitless.

With the YieldKing 200, your menus are only limited by your creativity.



ROASTING - From high temp searing and sealing, to slow gentle roasting, the YieldKing allows all flavors to fully develop.

STEAMING - Get the juiciest return on all your protein products automatically with pre-programmed steam assist when needed, throughout each phase of cooking and holding. Try using the steam to proof bakery products.

SMOKING/IMPARTING - Infuse an exciting range of personalized flavors through wood smoking, or use fresh herbs, garlic, fresh fruits and much more, enabling smoke to penetrate the foods and impart flavor throughout the entire product.

HOLDING - Maintain the perfect temperature, using steam assist, without losing product moisture.

COLD SMOKING - Cold smoking with the YieldKing 200 infuses unique flavors like fresh wood smoke, aromatic herbs and citrus into your products, all the while maintaining a safe internal temperature.

BAKING - Use the Steam feature to proof and the Convection feature to bake breads and rolls. You can even bake brownies immediately after smoking. There is no smoke transference in the YieldKing 200.

CONVECTING - Perfectly distributed heat — a constant circulation of air from top to bottom — creates a fail-safe environment in which your protein products cook evenly and brown naturally.

CAPTURING NATURAL JUICES - Making your own fresh Au jus, natural gravies, soups, sauces and more, are perfect for your proteins because they originate in your proteins.

Bringing Taste Back to the Table

- **Take back creative control** of the foods you serve, and set your restaurant apart from the competition.

The OmniVection Technology of the YieldKing 200 replaces that weak link by giving you the power and versatility to create fresh, unique food flavors. All natural, additive free and truly value added.

- **Create specialized menus** bursting with memorable, fresh flavors that intrigue and delight your guests with the YieldKing, while reducing protein shrinkage and putting greater profit directly in your pocket.

Food manufacturers take more than a year to get the 'hot new flavor of choice' to the mass market. By the time you got the 'chipotle' option, it was already passé with your customers. The YieldKing 200 gives you the power to respond to food trends as they happen — not a year later.

- **Capture the natural juices** of the proteins in a completely HACCP - safe environment. Drippings you once discarded, can now be used to create incredible sauces, gravies and soups.

No more faking it, slathering pre-cooked proteins in pre-fab sauces designed to camouflage flavor that's missing. No more nitrates, enzymes, added starches, MSG or sodium phosphates. With the YieldKing 200, the flavor options are as limitless as your own imagination.

- **Cater to health-conscious, flavor-savvy consumers** while giving servers something original to talk about with guests - "We make it all right here in our kitchen".

Think of the possibilities: naturally cooked Rosemary Pork Loin, Ginger Beef, Apple-Butter Chicken, Lemon-Tarragon Salmon, Caribbean Jerk Chicken, Smoked Cinnamon Turkey, and many more; prepared with simple preprogrammed menus in your YieldKing 200!



Take a tried-and-true, dependable Southern Pride Oven, add an experienced R&D Chef and an entrepreneurial food equipment manufacturer . . . and you get the YieldKing with OmniVection.

Why did we call it YieldKing? We wanted customers to understand that the YieldKing is much more than a Southern Pride barbecue smoker. Take the dependability and ease of operation that Southern Pride is known for and add the innovative technological advancements and you get YieldKing.

It is a revolution in how foodservice operations prepare proteins today and into the future, while producing remarkable product yields which reduce food costs.

SPECIFICATIONS

| | |
|-------------------|---|
| Dimensions | 64”h x 33”d x 25.5”w |
| Weight | 600 lbs. |
| Shipping Weight | 650 lbs. |
| Carton Dimensions | 71”h x 50”d x 28”w |
| Temp. Range | 80°F - 375°F |
| Racks | 5 - 17.75” x 26” flat racks Optional rib racks available |
| Electrical | 208/220/240 volt AC, Single Phase, 50 amp |
| Approvals | UL, UL-EPH |

CAPACITIES

| | |
|----------------|----------------------------------|
| Chicken | 40 (3 lb.) |
| Turkey | 12 (12-14 lb.) |
| Ham | 12 (12-14 lb.) |
| Prime Rib | 15 (12-14 lb.) |
| Beef Brisket | 15 (10-12 lb.) |
| Baby Back Ribs | 65 (1.75 lb. & down w/rib racks) |
| St. Louis Ribs | 65 (2.75 lb. & down w/rib racks) |
| Spare Ribs | 20 (3.5 lb. & down) |
| Pork Butts | 30 (7-8 lb.) |





YieldKing[®]
OmniVection Technology™
by Southern Pride

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Patent Pending