



**inooven**  
Innovative Oven Technologies

PRODUCT  
**CATALOGUE**



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## About us

Inoven, which adopts the motto of 'Innovative Oven Technologies' as a basic principle, has been serving the bakery and patisserie sector with its industrial ovens for more than 25 years of experience.

Inoven takes pride in the ovens it produces and consistently strives to maintain that pride. We maintain strong discipline in both our production, sales, and after-sales processes. Our company continues to develop and grow, thanks to the dynamic structure we have maintained. With this structure, we approach our customers' demands in a concrete and solution-oriented manner.

Our journey, which began in 2009 under the name Ayfa, has taken on an international dimension since 2015 with the Inoven brand. We actively export our ovens to over 18 countries, and our ovens serve customers in more than 45 countries worldwide.



ayfa

inoven  
Innovative Oven Technologies



BEHIND EVERY CREATIVITY, THERE IS A SENSE OF REASSURANCE.

## INOVEN PRODUCT COLLECTION

<b>Nicea</b> <small>ROTARY CONVECTION OVEN</small>	05-12
<b>Lefke</b> <small>ROTARY CONVECTION OVEN</small>	13-20
<b>Trilye</b> <small>CONVECTION OVEN</small>	21-27
<b>Artos</b> <small>MULTIPURPOSE OVEN</small>	28-35
<b>Efes</b> <small>MULTIPURPOSE OVEN</small>	25-26
<b>Koza</b> <small>ELECTRICAL DECK OVEN</small>	36-46
<b>Montania</b> <small>GAS DECK OVEN</small>	47-52
<b>Retro oven</b> <small>ELECTRICAL DECK OVEN</small>	53-56
<b>Classic oven</b> <small>ELECTRICAL DECK OVEN</small>	57-58

# Nicea

ROTARY CONVECTION OVEN

inoven





# Nicea 15

## ROTARY CONVECTION OVEN

**Offers fast loading and maintains a constant baking process with minimal time loss.**

Nicea 15, which allows loading with a trolley, stands out, especially for businesses with a focus on high-volume production, due to its ease and speed in product loading and unloading.



With our rotating tray rack system and an interior design that ensures balanced air circulation, Nicea provides even heat distribution and precise temperature control, allowing you to bake your products perfectly every time.

Nicea 15, the largest model in our Rotary Oven series, not only provides easy usage, efficiency, and satisfying results through its consistent and balanced baking performance, but also with its rotary trolley system offers a solution for companies with high-volume production goals.

## NICEA 15

### Features

- Autostart
- Cooling System
- Waterflow steam system
- Max Oven Degree 300 °C
- Hood with extractor fan
- Manual and automatic steam system.
- Manual and automatic klappe system.
- Strong insulation and energy saving.
- High temperature resistant door gasket.
- 100 recordable programs with 5 steps in each.
- Protection relay against voltage fluctuations.
- Tempered double door glass, easy to dismantle and clean.

### Optional

- Black Front
- Detachable Tray Rails
- 110 V Electrical System
- Compatible with 53x65 cm tray

### Information

Code	Pan Capacity	Distance Between Pans	Width	Depth	Total Height	Weight	Electrical Connection	Thermal Power	Gas Pressure	Total Oven Power
AYF - 15 E	40x60 cm 15 pcs	8 cm	104 cm	90 cm	195 cm	335 kg	380 V - 50 Hz - 3 PH	****	****	40 kW
AYF - 15 G	40x60 cm 15 pcs	8 cm	104 cm	90 cm	195 cm	355 kg	380 V - 50 Hz - 3 PH	33 kW	20 mbar	3 kW

# Nicea 10

ROTARY CONVECTION OVEN

The companion that helps you achieve excellence in baking.

Nicea 10 stands out with its easy-to-use, efficient, and satisfying results, thanks to its consistent and balanced baking performance. It instills confidence in users with its price-performance balance.



WITH FERMENTATION



WITH STAND

With our rotating tray rack system and an interior design that ensures balanced air circulation, Nicea provides even heat distribution and precise temperature control, allowing you to bake your products perfectly every time.

## Nicea 10

10

### Features

- Autostart
- Cooling System
- Hood with extractor fan
- Waterflow steam system
- Max Oven Degree 300 °C
- Max Fermentation Degree 100 °C
- Manual and automatic steam system.
- Strong insulation and energy saving
- Manual and automatic klappe system.
- High temperature resistant door gasket.
- High temperature resistant lockable wheel.
- 100 recordable programs with 5 steps in each.
- Protection relay against voltage fluctuations.
- Removable Rotary Cart, easy to dismantle and clean.
- Tempered double door glass, easy to dismantle and clean.

### Optional

- Black Front
- Detachable Tray Rails
- 110 V Electrical System
- Compatible with 53x65 cm tray

### Information

Code	Pan Capacity	Distance Between Pans	Width	Depth	Total Height	Weight	Electrical Connection	Thermal Power	Gas Pressure	Oven Power	Fermentation Power	Total Power
AYF - 10 E	40x60 cm 10 pcs	8 cm	99 cm	90 cm	200 cm	295 kg	380 V - 50 Hz - 3 PH	****	****	27 kW	3 kW	30 kW
AYF - 10 G	40x60 cm 10 pcs	8 cm	99 cm	90 cm	200 cm	310 kg	220 V - 50 Hz - 1 PH	20 kW	20 mbar	3 kW	3 kW	6 kW

# Nicea 5

ROTARY CONVECTION OVEN

The companion that helps you achieve excellence in baking.

Nicea 5 stands out with its easy-to-use, efficient, and satisfying results, thanks to its consistent and balanced baking performance. It instills confidence in users with its price-performance balance.



With our rotating tray rack system and an interior design that ensures balanced air circulation, Nicea provides even heat distribution and precise temperature control, allowing you to bake your products perfectly every time.

## Nicea 5

### Features

- Autostart
- Cooling System
- Injector steam system
- Hood with extractor fan
- Max Oven Degree 300 °C
- Max Fermentation Degree 100 °C
- Manual and automatic steam system.
- Strong insulation and energy saving
- High temperature resistant door gasket.
- High temperature resistant lockable wheel
- 100 recordable programs with 5 steps in each.
- Protection relay against voltage fluctuations.
- Removable Rotary Cart, easy to dismantle and clean.
- Tempered double door glass, easy to dismantle and clean.

### Optional

- Black Front
- Detachable Tray Rails
- 110 V Electrical System
- Compatible with 53x65 cm tray

### Information

Code	Pan Capacity	Distance Between Pans	Width	Depth	Total Height	Weight	Electrical Connection	Oven Power	Fermentation Power	Total Power
AYF - 5 E	40x60 cm 5 pcs	8 cm	95 cm	118 cm	190 cm	245 kg	380 V - 50 Hz - 3 PH	9 kW	3 kW	12 kW





**Lefke 14**

# Lefke 14

## CONVECTION OVEN

Lefke 14 Convection Oven delivers superior, well-balanced air circulation, ensuring consistent baking performance through its unique interior design. Its user-friendly design eliminates the need for extensive space allocation in your business, making Lefke 14 an efficient choice.

Whether you're an experienced chef, a passionate baker, or just an entrepreneur with an interest in the bakery world, Lefke 14 Convection Oven is designed to enhance and elevate your baking experience, making it both efficient and enjoyable.



Lefke 14 is a versatile Convection Oven that accommodates various tray types, ensuring uniform and balanced baking results with user-friendly operation. It provides an extensive array of baking possibilities. Lefke 14 not only delivers effective and gratifying outcomes but also maintains an excellent position in terms of the balance between price and performance.

In addition to the electrical model, we offer the Lefke 14 in a gas variant, providing flexibility to suit your specific preferences and operational needs.

## Lefke 14

### Features

- 8 recordable programs
- Hood with extractor fan
- Max Oven Degree 300 °C
- Strong insulation and energy saving
- Manual and automatic steam system
- High temperature resistant door gasket.
- Removable Inner Sheet, easy for cleaning
- High temperature resistant lockable wheel
- Protection relay against voltage fluctuations.
- Tempered double door glass, easy to dismantle and clean.

### Optional

- Black Front
- Detachable Tray Rails
- 110 V Electrical System
- Compatible with 53x65 cm tray

### Information

Code	Pan Capacity	Distance Between Pans	Width	Depth	Total Height	Weight	Electrical Connection	Thermal Power	Gas Pressure	Total Oven Power
AYF - 14 E	40x60 cm 14 pcs	8 cm	85 cm	116 cm	200 cm	220 kg	380 V - 50 Hz - 3 PH	****	****	27 kW
AYF - 14 G	40x60 cm 14 pcs	8 cm	85 cm	131 cm	200 cm	270 kg	220 V - 50 Hz - 1 PH	20 kW	20 mbar	3 kW



# Lefke 10

## ROTARY CONVECTION OVEN

Distinguished by its simplicity, effectiveness, and gratifying outcomes, Lefke 10 Tray Rotary Convection Oven excels in providing consistent and well-balanced baking performance. It inspires user confidence with its optimal balance between price and performance.



Equipped with a rotating tray rack system and an interior design designed for strong and uniform air circulation, Lefke 10 ensures even heat distribution and accurate temperature control. This guarantees flawless baking results for your products on every occasion.

## Lefke 10

### Features

- Injector steam system
- 8 recordable programs
- Hood with extractor fan
- Max Oven Degree 300 °C
- Max Fermentation Degree 100 °C
- Strong insulation and energy saving
- Manual and automatic steam system
- High temperature resistant door gasket.
- High temperature resistant lockable wheel
- Protection relay against voltage fluctuations.
- Removable Rotary Cart, easy to dismantle and clean.
- Tempered double door glass, easy to dismantle and clean.

### Optional

- Black Front
- Detachable Tray Rails
- 110 V Electrical System
- Compatible with 53x65 cm tray

### Information

Code	Pan Capacity	Distance Between Pans	Width	Depth	Total Height	Weight	Electrical Connection	Thermal Power	Gas Pressure	Oven Power	Fermentation Power	Total Power
AYF - 10 EL	40x60 cm 10 pcs	8 cm	95 cm	118 cm	200 cm	260 kg	380 V - 50 Hz - 3 PH	****	****	18 kW	3 kW	21 kW
AYF - 10 GL	40x60 cm 10 pcs	8 cm	95 cm	133 cm	200 cm	315 kg	220 V - 50 Hz - 1 PH	20 kW	20 mbar	3 kW	3 kW	6 kW

# Lefke 9

CONVECTION OVEN

Incorporating advanced features such as specialized interior design and a bidirectional fan system, Lefke 9 Convection Oven ensures superior, well-balanced air circulation and uniform baking performance.



In addition to the electrical model, we offer the Lefke 9 in a gas variant, providing flexibility to suit your specific preferences and operational needs.

Lefke 9 stands out as a versatile Convection Oven, accommodating various tray types, providing consistent and balanced baking performance. Lefke 9 not only delivers efficient and satisfying results but also maintains an advantageous position in terms of the price-performance balance.

## Lefke 9

20

### Features

- 8 recordable programs
- Hood with extractor fan
- Max Oven Degree 300 °C
- Max Fermentation Degree 100 °C
- Strong insulation and energy saving
- Manual and automatic steam system
- High temperature resistant door gasket.
- Removable Inner Sheet, easy for cleaning
- High temperature resistant lockable wheel
- Protection relay against voltage fluctuations.
- Tempered double door glass, easy to dismantle and clean.

### Optional

- Black Front
- Detachable Tray Rails
- 110 V Electrical System
- Compatible with 53x65 cm tray

### Information

Code	Pan Capacity	Distance Between Pans	Width	Depth	Total Height	Weight	Electrical Connection	Thermal Power	Gas Pressure	Oven Power	Fermentation Power	Total Power
AYF - 9 E	40x60 cm9 pcs	10 cm	85 cm	112 cm	195 cm	220 kg	380 V - 50 Hz - 3 PH	****	****	15 kW	3 kW	18 kW
AYF - 9 G	40x60 cm9 pcs	10 cm	85 cm	121 cm	195 cm	250 kg	220 V - 50 Hz - 1 PH	15 kW	20 mbar	2 kW	3 kW	5 kW

# Trilye

CONVECTION OVEN





# Trilye 12

CONVECTION OVEN

**The newest member of the Inoven Family: compatible and versatile, it's the solution for convection oven seekers.**

Our Trilye Convection Oven series provides high-level, balanced air circulation, and even baking performance thanks to its special interior design and bidirectional fan system. Its ergonomic design means you won't need to allocate a lot of space in your business to use Trilye 12.



Whether you are a professional chef, a baking enthusiast, or simply someone interested in this industry, our Trilye Convection Oven series will make your baking experience more efficient and enjoyable.

Trilye is a series that allows the use of various types of trays, provides consistent and balanced baking performance, and is easy to use. It offers a wide range of baking options. Trilye delivers efficient and satisfying results while also maintaining a highly favorable position in terms of price-performance balance.

## Features

- Max Oven Degree 300 °C.
- Manual injector steam system.
- Max Fermentation Degree 100 °C.
- Bidirectional Baking Fan System.
- Strong insulation and energy saving.
- High temperature resistant door gasket.
- Removable Inner Sheet, easy for cleaning.
- High temperature resistant lockable wheel.
- Protection relay against voltage fluctuations.
- Tempered double door glass, easy to dismantle and clean.

## Optional

- Black Front
- Detachable Tray Rails
- 110 V Electrical System

## Information

Code	Pan Capacity	Distance Between Pans	Width	Depth	Total Height	Weight	Electrical Connection	Oven Power	Fermentation Power	Total Power
AYF - 12 E	40x60 cm 12 pcs	8 cm	89,5 cm	102 cm	125 cm	180 kg	380 V - 50 Hz - PH	18 kW	3 kW	21 kW

# Trilye 6

CONVECTION OVEN

The choice for those taking their first steps in the bakery.

Our Trilye Convection Oven series provides high-level, balanced air circulation, and even baking performance thanks to its special interior design and bidirectional fan system. Its ergonomic design means you won't need to allocate a lot of space in your business to use Trilye 6.



WITH FERMENTATION

Whether you are a professional chef, a baking enthusiast, or simply someone interested in this industry, our Trilye Convection Oven series will make your baking experience more efficient and enjoyable.

Trilye is a series that allows the use of various types of trays, provides consistent and balanced baking performance, and is easy to use. It offers a wide range of baking options. Trilye delivers efficient and satisfying results while also maintaining a highly favorable position in terms of price-performance balance.

## Trilye 6

### Features

- Max Oven Degree 300 °C.
- Manual injector steam system.
- Max Fermentation Degree 100 °C.
- Bidirectional Baking Fan System.
- Strong insulation and energy saving.
- High temperature resistant door gasket.
- Removable Inner Sheet, easy for cleaning.
- High temperature resistant lockable wheel.
- Protection relay against voltage fluctuations.
- Tempered double door glass, easy to dismantle and clean.

### Optional

- Black Front
- Detachable Tray Rails
- 110 V Electrical System

### Information

Code	Pan Capacity	Distance Between Pans	Width	Depth	Total Height	Weight	Electrical Connection	Oven Power	Fermentation Power	Total Power
AYF - 6 E	40x60 cm 6 pcs	8 cm	89 cm	93 cm	75 cm + 90 cm	95 kg	380 V - 50 Hz - 3 PH	9 kW	3 kW	12 kW



# Artos

MULTIPURPOSE OVEN



# Artos 5+4

MULTIPURPOSE OVEN

## What Artos provides is the diversity in baking.

Our multipurpose oven series brings together rotary and deck oven in a single unit, providing users with a wide range of baking options for all types of products. Since each oven Artos contains works independently of the others, you can bake different products simultaneously and keep your product range at a fairly wide level.



WITH FERMENTATION



WITH STAND

Artos, with its interior dimensions of 60x80 cm, is a highly suitable option for small businesses with limited baking space. Thanks to its modular design, you can separate the rotary oven from the deck oven and place it in another location for usage when needed.

Artos possesses versatile and long-lasting characteristics due to its consistent and balanced baking performance, housing two different oven systems in a single unit, and the ability to increase its capacity as needed.

## Features

- Autostart
- Max Oven Degree 300 °C
- Hood with extractor fan
- Cooling System (Rotary Oven)
- Max Fermentation Degree 100 °C
- Manual klappe system (Deck Oven)
- Manual and automatic steam system
- Strong insulation and energy saving
- High temperature resistant door gasket
- Heat resistant baking stone (Deck Oven)
- Modular Deck Ovens work independently
- High temperature resistant lockable wheel
- 100 recordable programs with 5 steps in each.
- Protection relay against voltage fluctuations.
- Manual and automatic klappe system (Rotary Oven)
- Tempered double door glass, easy to dismantle and clean.
- In each deck top and bottom degree can be adjusted with differently for sensitive baking

## Optional

- Black Front
- 110 V Electrical System
- Detachable Tray Rails (Rotary Oven)

## Information

Code	Pan Capacity	Rotary Oven Pan Distance	Width	Depth	Total Height	Deck Oven Inner Dimensions	Weight	Electrical Connection	Oven Power	Deck Oven Steam Power	Fermentation Power	Total Power
AYF - 5+4 E	40x60 cm Pan 5 pcs in Rotary Oven 4 pcs in Deck Oven	8 cm	105 cm	129 cm	200 cm	60x80x19 cm	480 kg	380 V - 50 Hz - 3 PH	9 kW Rotary Oven 7 kW Deck Oven 7 kW Deck Oven	2,5 kW + 2,5 kW	3 kW	31 kW



# Artos 5+2

## MULTIPURPOSE OVEN

### Rotary and Deck Oven in one unity.

Our multipurpose oven series brings together rotary and deck oven in a single unit, providing users with a wide range of baking options for all types of products. Since each oven Artos contains works independently of the others, you can bake different products simultaneously and keep your product range at a fairly wide level.



WITH FERMENTATION



WITH STAND

Artos, with its interior dimensions of 60x80 cm, is a highly suitable option for small businesses with limited baking space. Thanks to its modular design, you can separate the rotary oven from the deck oven and place it in another location for usage when needed.

In the future stages of your business, you can add one more deck oven to Artos, increasing your production capacity by 25%.

Artos possesses versatile and long-lasting characteristics due to its consistent and balanced baking performance, housing two different oven systems in a single unit, and the ability to increase its capacity as needed.

## Artos 5+2

### Features

- Autostart
- Max Oven Degree 300 °C
- Hood with extractor fan
- Cooling System (Rotary Oven)
- Max Fermentation Degree 100 °C
- Manual klappe system (Deck Oven)
- Manual and automatic steam system
- Strong insulation and energy saving
- High temperature resistant door gasket
- Heat resistant baking stone (Deck Oven)
- High temperature resistant lockable wheel
- 100 recordable programs with 5 steps in each.
- Protection relay against voltage fluctuations.
- Manual and automatic klappe system (Rotary Oven)
- Tempered double door glass, easy to dismantle and clean.
- In each deck top and bottom degree can be adjusted with differently for sensitive baking

### Optional

- Black Front
- 110 V Electrical System
- Detachable Tray Rails (Rotary Oven)

### Information

Code	Pan Capacity	Rotary Oven Pan Distance	Width	Depth	Total Height	Deck Oven Inner Dimensions	Weight	Electrical Connection	Oven Power	Deck Oven Steam Power	Fermentation Power	Total Power
AYF - 5+2 E	40x60 cm Pan 5 pcs in Rotary Oven 2 pcs in Deck Oven	8 cm	105 cm	129 cm	190 cm	60x80x19 cm	340 kg	380 V - 50 Hz - 3 PH	9 kW Rotary Oven 7 kW Deck Oven	2,5 kW	3 kW	21,5 kW

# Efes 5+4

## MULTIPURPOSE OVEN

### The convergence of Rotary and Deck Oven technologies.

Our multipurpose oven series brings together rotary and deck oven in a single unit, providing users with a wide range of baking options for all types of products. Since each oven Efes contains works independently of the others, you can bake different products simultaneously and keep your product range at a fairly wide level. Thanks to its modular design, Efes allows the rotary oven to be separated and placed in another location for use when needed.



In the future stages of your business, you can add one more deck oven to Efes, increasing your production capacity by 40%.

Efes possesses versatile and long-lasting characteristics due to its consistent and balanced baking performance, housing two different oven systems in a single unit, and the ability to increase its capacity as needed.

### Features

- Autostart.
- Max Oven Degree 300 °C.
- Hood with extractor fan.
- Cooling System (Rotary Oven).
- Max Fermentation Degree 100 °C.
- Manual klappe system (Deck Oven).
- Manual and automatic steam system.
- Strong insulation and energy saving.
- High temperature resistant door gasket.
- Heat resistant baking stone (Deck Oven).
- High temperature resistant lockable wheel.
- 100 recordable programs with 5 steps in each.
- Protection relay against voltage fluctuations.

### Optional

- Black Front
- 110 V Electrical System
- Detachable Tray Rails (Rotary Oven)

### Information

Code	Pan Capacity	Rotary Oven Pan Distance	Width	Depth	Total Height	Deck Oven Inner Dimensions	Weight	Electrical Connection	Oven Power	Deck Oven Steam Power	Fermentation Power	Total Power
AYF - 5+4 EF	40x60 cm Pan 5 pcs in Rotary Oven 4 pcs in Deck Oven	8 cm	170 cm	125 cm	187 cm	120x80x19 cm	425 kg	380 V - 50 Hz - 3 PH	9 kW Rotary Oven 8,7 kW Deck Oven	4,5 kW	3 kW	25,2 kW

# Koza

ELECTRICAL DECK OVEN





# Koza 4

## ELECTRICAL DECK OVEN

**Modular electrical deck oven designed for mass production needs. Provides 5 different sizes to suit various requirements.**

Koza Electrical Deck Oven provides a highly precise baking performance with heating sensors for each point in the baking area, preventing overbaking and ensuring even baking, while also providing energy saving.



Koza, with its high quality, consistent baking performance, and energy saving features, will provide convenience in the baking process of all pastry and bakery products, and with its satisfying results, it will play a significant role in the growth of your business.

Koza Electrical Deck Oven is designed to provide consistent heat distribution and precise temperature control, allowing you to bake your products perfectly every time.

## Koza 4

### Features

- Autostart.
- Piston oven door.
- Manual klappe system.
- Max Oven Degree 300 °C.
- Hood with extractor fan.
- Heat resistant baking stone.
- Manual and automatic steam system.
- Strong insulation and energy saving.
- High temperature resistant door gasket.
- High temperature resistant lockable wheel.
- 100 recordable programs with 5 steps in each.
- Protection relay against voltage fluctuations.
- Tempered door glass, easy to dismantle and clean.
- In each deck top and bottom degree can be adjusted with differently for sensitive baking.

### Optional

- Black Front
- 110 V Electrical System

### Information

Code	Baking Surface	Pan Capacity	Width	Depth	Total Height	Inner Dimensions	Weight	Electrical Connection	Oven Power	Steam Power	Total Power
AYF - 120x200/4S	9,6 m <sup>2</sup>	40x60 cm 40 pcs	170 cm	245 cm	200 cm	120x200x19 cm	1712 kg	380 V - 50 Hz - 3 PH	80 kW	4 x 4,5 kW	98 kW
AYF - 120x120/4S	5,6 m <sup>2</sup>	40x60 cm 24 pcs	170 cm	165 cm	200 cm	120x120x19 cm	960 kg	380 V - 50 Hz - 3 PH	48,8 kW	4 x 4,5 kW	66,8 kW
AYF - 120x80/4S	3,8 m <sup>2</sup>	40x60 cm 16 pcs	170 cm	125 cm	200 cm	120x80x19 cm	800 kg	380 V - 50 Hz - 3 PH	34,8 kW	4 x 4,5 kW	52,8 kW
AYF - 80x60/4S	1,92 m <sup>2</sup>	40x60 cm 8 pcs	125 cm	109 cm	200 cm	80x60x19 cm	560 kg	380 V - 50 Hz - 3 PH	17,6 kW	4 x 2,25 kW	26,6 kW
AYF - 60x80/4S	1,92 m <sup>2</sup>	40x60 cm 8 pcs	105 cm	129 cm	200 cm	60x80x19 cm	560 kg	380 V - 50 Hz - 3 PH	28 kW	4 x 2,25 kW	37 kW

# Koza 3

## ELECTRICAL DECK OVEN

**Bake your various products at different temperatures in different decks.**

Koza Electrical Deck Oven provides a highly precise baking performance with heating sensors for each point in the baking area, preventing overbaking and ensuring even baking, while also providing energy saving.



WITH FERMENTATION



WITH STAND

Koza, with its high quality, consistent baking performance, and energy saving features, will provide convenience in the baking process of all pastry and bakery products, and with its satisfying results, it will play a significant role in the growth of your business.

Koza Electrical Deck Oven is designed to provide consistent heat distribution and precise temperature control, allowing you to bake your products perfectly every time.

## Features

- Autostart.
- Piston oven door.
- Manual klappe system.
- Max Oven Degree 300 °C.
- Hood with extractor fan.
- Heat resistant baking stone.
- Max Fermentation Degree 100 °C.
- Manual and automatic steam system.
- Strong insulation and energy saving.
- High temperature resistant door gasket.
- High temperature resistant lockable wheel.
- 100 recordable programs with 5 steps in each.
- Protection relay against voltage fluctuations.
- Tempered door glass, easy to dismantle and clean.
- In each deck top and bottom degree can be adjusted with differently for sensitive baking.

## Optional

- Black Front
- 110 V Electrical System

## Information

Code	Baking Surface	Pan Capacity	Width	Depth	Total Height	Inner Dimensions	Weight	Electrical Connection	Oven Power	Steam Power	Fermentation Power	Total Power
AYF - 120x200/3S	7,2 m2	40x60 cm 30 pcs	170 cm	245 cm	200 cm	120x200x19 cm	1284 kg	380 V - 50 Hz - 3 PH	60 kW	3 x 4,5 kW	3 kW	76,5 kW
AYF - 120x120/3S	4,2 m2	40x60 cm 18 pcs	170 cm	165 cm	200 cm	120x120x19 cm	720 kg	380 V - 50 Hz - 3 PH	36,6 kW	3 x 4,5 kW	3 kW	53,1 kW
AYF - 120x80/3S	2,85 m2	40x60 cm 12 pcs	170 cm	125 cm	200 cm	120x80x19 cm	600 kg	380 V - 50 Hz - 3 PH	26,1 kW	3 x 4,5 kW	3 kW	42,6 kW
AYF - 80x60/3S	1,44 m2	40x60 cm 6 pcs	125 cm	109 cm	200 cm	80x60x19 cm	420 kg	380 V - 50 Hz - 3 PH	13,2 kW	3 x 2,25 kW	3 kW	22,95 kW
AYF - 60x80/3S	1,44 m2	40x60 cm 6 pcs	105 cm	129 cm	200 cm	60x80x19 cm	420 kg	380 V - 50 Hz - 3 PH	21 kW	3 x 2,25 kW	3 kW	30,75 kW

# Koza 2

## ELECTRICAL DECK OVEN

Use both decks simultaneously, continue baking with just one deck when you need it less.

Koza Electrical Deck Oven provides a highly precise baking performance with heating sensors for each point in the baking area, preventing overbaking and ensuring even baking, while also providing energy saving.



WITH FERMENTATION



WITH STAND

Koza, with its high quality, consistent baking performance, and energy saving features, will provide convenience in the baking process of all pastry and bakery products, and with its satisfying results, it will play a significant role in the growth of your business.

Koza Electrical Deck Oven is designed to provide consistent heat distribution and precise temperature control, allowing you to bake your products perfectly every time.

## Koza 2

### Features

- Autostart.
- Piston oven door.
- Manual klappe system.
- Max Oven Degree 300 °C.
- Hood with extractor fan.
- Heat resistant baking stone.
- Max Fermentation Degree 100 °C.
- Manual and automatic steam system.
- Strong insulation and energy saving.
- High temperature resistant door gasket.
- High temperature resistant lockable wheel.
- 100 recordable programs with 5 steps in each.
- Protection relay against voltage fluctuations.
- Tempered door glass, easy to dismantle and clean.
- In each deck top and bottom degree can be adjusted with differently for sensitive baking.

### Optional

- Black Front
- 110 V Electrical System

### Information

Code	Baking Surface	Pan Capacity	Width	Depth	Total Height	Inner Dimensions	Weight	Electrical Connection	Oven Power	Steam Power	Fermentation Power	Total Power
AYF - 120x200/2S	4,8 m2	40x60 cm 20 pcs	170 cm	245 cm	200 cm	120x200x19 cm	856 kg	380 V - 50 Hz - 3 PH	40 kW	2 x 4,5 kW	3 kW	52 kW
AYF - 120x120/2S	2,8 m2	40x60 cm 12 pcs	170 cm	165 cm	200 cm	120x120x19 cm	480 kg	380 V - 50 Hz - 3 PH	24,4 kW	2 x 4,5 kW	3 kW	36,4 kW
AYF - 120x80/2S	1,9 m2	40x60 cm 8 pcs	170 cm	125 cm	200 cm	120x80x19 cm	400 kg	380 V - 50 Hz - 3 PH	17,4 kW	2 x 4,5 kW	3 kW	29,4 kW
AYF - 80x60/2S	0,96 m2	40x60 cm 4 pcs	125 cm	109 cm	200 cm	80x60x19 cm	280 kg	380 V - 50 Hz - 3 PH	8,8 kW	2 x 2,25 kW	3 kW	16,3 kW
AYF - 60x80/2S	0,96 m2	40x60 cm 4 pcs	105 cm	129 cm	200 cm	60x80x19 cm	280 kg	380 V - 50 Hz - 3 PH	14 kW	2 x 2,25 kW	3 kW	21,5 kW



# Koza 1

## ELECTRICAL DECK OVEN

It demonstrates its uniqueness through precise and even baking performance.

Koza Electrical Deck Oven provides a highly precise baking performance with heating sensors for each point in the baking area, preventing overbaking and ensuring even baking, while also providing energy saving.



WITH FERMENTATION

WITH STAND

Koza, with its high quality, consistent baking performance, and energy saving features, will provide convenience in the baking process of all pastry and bakery products, and with its satisfying results, it will play a significant role in the growth of your business.

Koza Electrical Deck Oven is designed to provide consistent heat distribution and precise temperature control, allowing you to bake your products perfectly every time.

### Features

- Autostart.
- Piston oven door.
- Manual klappe system.
- Max Oven Degree 300 °C.
- Hood with extractor fan.
- Heat resistant baking stone.
- Max Fermentation Degree 100 °C.
- Manual and automatic steam system.
- Strong insulation and energy saving.
- High temperature resistant door gasket.
- High temperature resistant lockable wheel.
- 100 recordable programs with 5 steps in each.
- Protection relay against voltage fluctuations.
- Tempered door glass, easy to dismantle and clean.
- In each deck top and bottom degree can be adjusted with differently for sensitive baking.

### Optional

- Black Front
- 110 V Electrical System

### Information

Code	Baking Surface	Pan Capacity	Width	Depth	Total Height	Inner Dimensions	Weight	Electrical Connection	Oven Power	Steam Power	Fermentation Power	Total Power
AYF - 120x200/1S	2,4 m <sup>2</sup>	40x60 cm 10 pcs	170 cm	245 cm	170 cm	120x200x19 cm	428 kg	380 V - 50 Hz - 3 PH	20 kW	4,5 kW	3 kW	27,5 kW
AYF - 120x120/1S	1,4 m <sup>2</sup>	40x60 cm 6 pcs	170 cm	165 cm	170 cm	120x120x19 cm	240 kg	380 V - 50 Hz - 3 PH	12,2 kW	4,5 kW	3 kW	19,7 kW
AYF - 120x80/1S	0,95 m <sup>2</sup>	40x60 cm 4 pcs	170 cm	125 cm	170 cm	120x80x19 cm	200 kg	380 V - 50 Hz - 3 PH	8,7 kW	4,5 kW	3 kW	16,2 kW
AYF - 80x60/1S	0,48 m <sup>2</sup>	40x60 cm 2 pcs	125 cm	109 cm	170 cm	80x60x19 cm	140 kg	380 V - 50 Hz - 3 PH	4,4 kW	2,25 kW	3 kW	9,65 kW
AYF - 60x80/1S	0,48 m <sup>2</sup>	40x60 cm 2 pcs	105 cm	129 cm	170 cm	60x80x19 cm	140 kg	380 V - 50 Hz - 3 PH	7 kW	2,25 kW	3 kW	12,25 kW

# Mini Koza

## ELECTRICAL DECK OVEN

With its ergonomic structure, Mini Koza can provide service at any kind of location.

As the smallest model we produce within the Inoven family, Mini Koza is the most suitable option for customers who want to use a small-sized stone based oven.



Like our other stone based oven models, Mini Koza also allows for the adjustment of up and down oven temperatures in a unique way, providing you with the balanced and precise baking capabilities you need.

With Mini Koza, which does not require three-phase electrical system, you can provide service at any location, and beyond service, you can also experience the stone based oven at your own homes to the fullest.

## Mini Koza

48

### Features

- Manual steam system
- Max Oven Degree 300 °C
- Heat resistant baking stone
- Strong insulation and energy saving
- High temperature resistant door gasket
- Protection relay against voltage fluctuations.
- Tempered door glass, easy to dismantle and clean.
- Top and bottom degree can be adjusted with differentl for sensitive baking

### Optional

- Red Front
- 110 V Electrical System

### Information

Code	Baking Surface	Pan Capacity	Width	Depth	Total Height	Inner Dimensions	Weight	Electrical Connection	Oven Power	Steam Power	Total Power
AYF - 40x40	0,16 m2	40x40 cm 1 pc	55,5 cm	55,5 cm	48 cm	41x41x20 cm	50 kg	220 V - 50 Hz - 1 PH	3,5 kW	1,5 kW	5 kW



# Montania

GAS DECK OVEN



# Montania 2

GAS DECK OVEN

The modular gas deck oven offers various baking options to its users.

Montaina Gas Deck Oven, with its completely unique interior design and burner system, allows for different settings of up and down temperatures on each level. This enables you to bake all types of delicate products evenly with maximum efficiency.



WITH FERMENTATION



WITH STAND

Montania Gas Deck Oven, with its unique interior design and burner system, as well as its operation with gas, will make a significant contribution to energy savings for your business, in addition to providing consistent heat distribution.

## Features

- Manual klappe system
- 8 recordable programs
- Max Oven Degree 300 °C
- Hood with extractor fan
- Heat resistant baking stone
- Max Fermentation Degree 100 °C
- Manual and automatic steam system
- Strong insulation and energy saving
- High temperature resistant door gasket
- High temperature resistant lockable wheel
- Tempered door glass, easy to dismantle and clean.
- In each deck top and bottom degree can be adjusted with differently for sensitive baking

## Optional

- 110 V Electrical System

## Information

Code	Baking Surface	Pan Capacity	Width	Depth	Total Height	Inner Dimensions	Weight	Electrical Connection	Gas Pressure	Thermal Power	Oven Power	Steam Power	Fermentation Power	Total Power
AYF - 120x120/25	2,8 m2	40x60 cm 12 pcs	170 cm	170 cm	200 cm	120x120x19 cm	870 kg	220 V - 50 Hz - 1 PH	20 mbar	2 x 20 kW	1 kW	2 x 2,25 kW	3 kW	8,5 kW
AYF - 120x80/25	1,9 m2	40x60 cm 8 pcs	170 cm	114 cm	200 cm	120x80x19 cm	490 kg	220 V - 50 Hz - 1 PH	20 mbar	2 x 20 kW	1 kW	2 x 2,25 kW	3 kW	8,5 kW

# Montania 1

GAS DECK OVEN

Achieve excellent baking quality with minimum energy consumption.

Montania Gas Deck Oven, with its completely unique interior design and burner system, allows for different settings of up and down temperatures on each level. This enables you to bake all types of delicate products evenly with maximum efficiency.



WITH FERMENTATION

WITH STAND

Montania Gas Deck Oven, with its unique interior design and burner system, as well as its operation with gas, will make a significant contribution to energy savings for your business, in addition to providing consistent heat distribution.

## Montania 1

### Features

- Manual klappe system
- 8 recordable programs
- Max Oven Degree 300 °C
- Hood with extractor fan
- Heat resistant baking stone
- Max Fermentation Degree 100 °C
- Manual and automatic steam system
- Strong insulation and energy saving
- High temperature resistant door gasket
- High temperature resistant lockable wheel
- Tempered door glass, easy to dismantle and clean.
- In each deck top and bottom degree can be adjusted with differently for sensitive baking

### Optional

- 110 V Electrical System

### Information

Code	Baking Surface	Pan Capacity	Width	Depth	Total Height	Inner Dimensions	Weight	Electrical Connection	Gas Pressure	Thermal Power	Oven Power	Steam Power	Fermentation Power	Total Power
AYF - 120x120/1S	1,4 m2	40x60 cm 6 pcs	170 cm	170 cm	170 cm	120x120x19 cm	435 kg	220 V - 50 Hz - 1 PH	20 mbar	20 kW	0,5 kW	2,25 kW	3 kW	5,75 kW
AYF - 120x80/1S	0,95 m2	40x60 cm 4 pcs	170 cm	114 cm	170 cm	120x80x19 cm	245 kg	220 V - 50 Hz - 1 PH	20 mbar	20 kW	0,5 kW	2,25 kW	3 kW	5,75 kW





# Retro Oven

ELECTRICAL DECK OVEN



# Retro Oven

ELECTRICAL DECK OVEN



**Retro, not only with the deliciousness of the products it bakes but also with its unique design that captures attention, stays in people's minds.**

## Retro

58

### Features

- Tempered door glass
- Manual steam system
- Manual klappe system
- Hood with extractor fan
- Max Oven Degree 300 °C
- Heat resistant baking stone
- Special design chain door system
- Strong insulation and energy saving
- High temperature resistant door gasket
- High temperature resistant lockable wheel
- Protection relay against voltage fluctuations
- In each deck top and bottom degree can be adjusted with differently for sensitive baking

### Optional

- 110 V Electrical System

### Information

Code	Baking Surface	Pan Capacity	Width	Depth	Total Height	Inner Dimensions	Weight	Electrical Connection	Oven Power	Steam Power	Total Power
AYF - 120x80/2S	1,9 m2	40x60 cm 8 pcs	181 cm	125 cm	240 cm	120x80x19 cm	580 kg	380 V - 50 Hz - 3 PH	17,4 kW	2 x 4,5 kW	26,4 kW
AYF - 60x80/2S	0,96 m2	40x60 cm 4 pcs	116 cm	125 cm	240 cm	60x80x19 cm	384 kg	380 V - 50 Hz - 3 PH	14 kW	2 x 2,25 kW	18,5 kW

# Classic Oven

ELECTRICAL DECK OVEN



Unique in Every Detail, Distinctive in Every Aspect.

## Classic

60

### Features

- Piston oven door
- Manual steam system
- Manual klappe system
- Max Oven Degree 300 °C
- Hood with extractor fan
- Heat resistant baking stone
- Max Fermentation Degree 100 °C
- Strong insulation and energy saving
- High temperature resistant door gasket
- High temperature resistant lockable wheel
- Protection relay against voltage fluctuations
- Tempered door glass, easy to dismantle and clean
- In each deck top and bottom degree can be adjusted with differently for sensitive baking



### Optional

- 110 V Electrical System



### Information

Code	Baking Surface	Pan Capacity	Width	Depth	Total Height	Inner Dimensions	Weight	Electrical Connection	Oven Power	Steam Power	Fermentation Power	Total Power
AYF - 120x80/3S	2,85 m <sup>2</sup>	40x60 cm 12 pcs	170 cm	125 cm	215 cm	120x80x19 cm	750 kg	380 V - 50 Hz - 3 PH	26,1 kW	3 x 4,5 kW	3 kW	42,6 kW
AYF - 80x60/3S	1,44 m <sup>2</sup>	40x60 cm 6 pcs	125 cm	109 cm	215 cm	80x60x19 cm	535 kg	380 V - 50 Hz - 3 PH	13,2 kW	3 x 2,25 kW	3 kW	22,95 kW

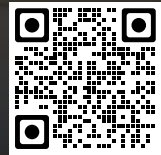


INNOVATIVE OVEN TECHNOLOGIES



## PRODUCT CATALOGUE

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**inoven**

SCAN HERE TO REACH OUR  
WEBSITE TO SEE MORE  
INFORMATION ABOUT  
OUR PRODUCTS



Designed and Manufactured by **ayfa**

**ISO9001 QUALITY  
MANAGEMENT STANDARD**

ALL INOVEN PRODUCTS ARE DESIGNED AND MANUFACTURED BY AYFA USING  
THE INTERNATIONAL RECOGNISED ISO9001 QUALITY MANAGEMENT SYSTEM  
COVERING DESIGN MANUFACTURE AND FINAL INSPECTION

# Trilye 4

CONVECTION OVEN

Our Trilye Convection Oven series provides high-level, balanced air circulation, and even baking performance thanks to its special interior design and bidirectional fan system.

Its ergonomic design means you won't need to allocate a lot of space in your business to use **Trilye 4**.

Thanks to its single-phase electrical system, Trilye 4 is suitable for use in homes and **small starters**.



Whether you are a professional chef, a baking enthusiast, or simply someone interested in this industry, our Trilye Convection Oven series will make your baking experience more efficient and enjoyable.

Trilye is a series that allows the use of various types of trays, provides consistent and balanced baking performance, and is easy to use. It offers a wide range of baking options. Trilye delivers efficient and satisfying results while also maintaining a highly favorable position in terms of price-performance balance.

## Trilye 4

28

### Features

- Manual steam system.
- Max Oven Degree 300 °C
- Max Fermentation Degree °C
- Bidirectional Baking Fan System
- Strong insulation and energy saving
- High temperature resistant door gasket.
- Removable Inner Sheet, easy for cleaning
- High temperature resistant lockable wheel
- Protection relay against voltage fluctuations.
- Tempered double door glass, easy to dismantle and clean.

### Optional

- Black Front
- Detachable Tray Rails
- 110 V Electrical System

### Information

Code	Pan Capacity	Distance Between Pans	Width	Depth	Total Height	Weight	Electrical Connection	Oven Power
AYF - 4 E	40x60 cm4 pcs	8 cm	89 cm	79 cm	60 cm	80 kg	220 V - 50 Hz - 1 PH	7 kW