

inoven



inoven®

Innovative Oven Technologies

www.inoven.com.tr



ABOUT US

- *Inoven was established a decade ago in Bursa and manufacturing high quality bakery ovens conforming to international quality standarts which are being used for baking bread, pastry production and as well as restaurant management. Our company is an innovative one that which makes us one of the leading company in the market and as well as making us one of the most preferred international company. By focusing on the product quality and after sales service that we put smile on each of our customers face that we work with. This is the core value of our company.*

- **Mission:**

Ensuring our customers to have a great pastry products' preparation experiences.

- **Vision:**

To produce bakery equipments which makes the best bakery products.

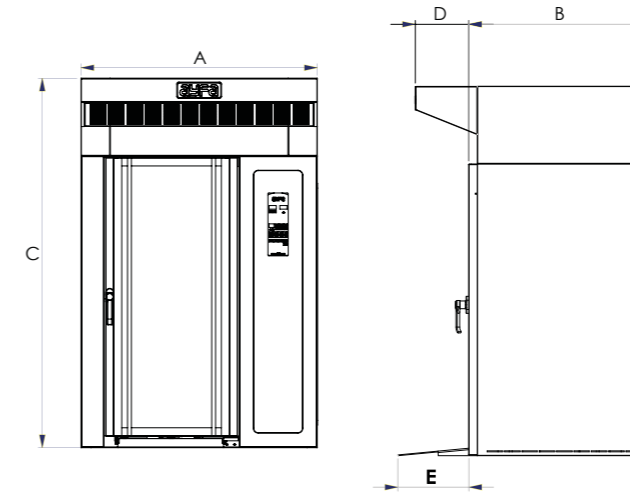


Convection
Oven

15 TRAY ROTARY CONVECTION OVEN



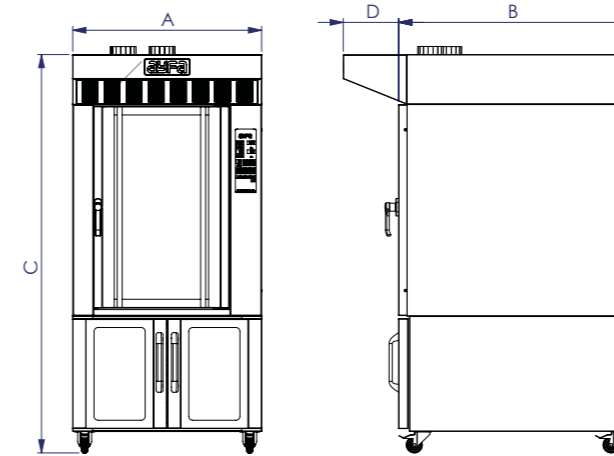
Colour options which may suit to your decors



- Rotating pan system which ensures excellent level equal baking.
- A well crafted thermal insulation for high performance .
- High energy saving and efficiency
- A protection in the system against voltage fluctuation.
- Functional operating panels for easy usage.

Code	Pan Dim.	Distance Between Pans	Width (A)	Depth (B)	Height (C)	Power	Electricity	Weight
AYF-15 ELECTRIC	40 x 60 cm 15 Ad / Pc	8 cm	122 cm	94 cm	191 cm	30 Kw	380 V	400 Kg
Pan Trolley	46 cm x 60 cm x 137 cm							
Ventilation Hood	28 cm Hood Extantion (D) 38 cm Platform Extantion For Pan Trolley (E).							

10 TRAY ROTARY CONVECTION OVEN



- Rotating pan system which ensures excellent level equal baking.
- A well crafted thermal insulation for high performance .
- High energy saving and efficiency
- A protection in the system against voltage fluctuation.
- Functional operating panels for easy usage.

Colour options which may suit to your decors

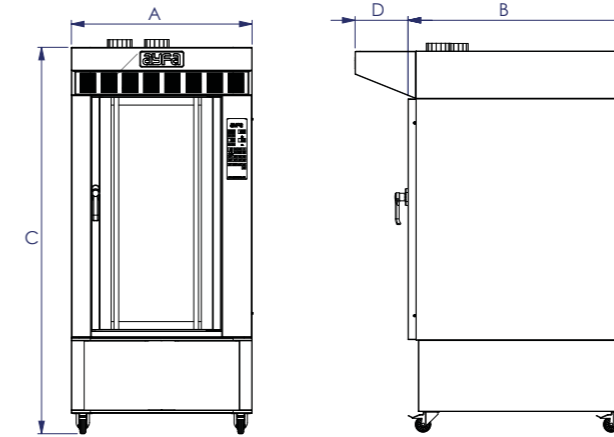


Code	Pan Dim.	Distance Between Pans	Width (A)	Depth (B)	Height (C)	Thermal Power	Power	Electricity	Natural Gas	Weight
AYF-10 ELECTRIC	40 x 60 cm	8 cm	95 cm	118 cm	200 cm	-	20 Kw	380 V	-	350 Kg
AYF-10 GAS	10 Ad / pcs			133 cm	214 cm	20 Kw	3 Kw	220 V	20 Mbar	390 Kg
Proofer	40 x 60 cm / 10 Pieces						2,5 Kw			
Ventilation Hood	28 cm Hood Extantion (D)									

14 TRAY CONVECTION OVEN



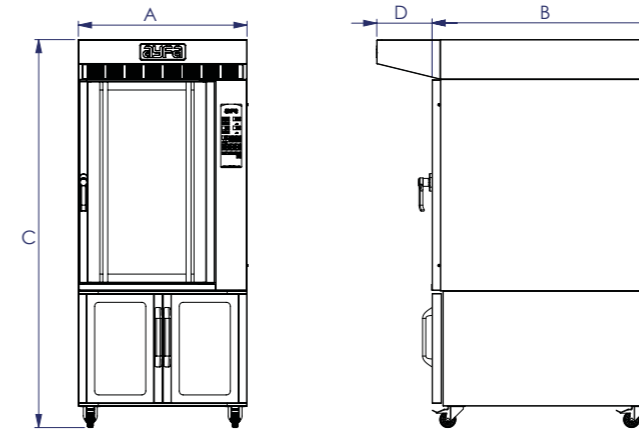
Colour options which may suit to your decors



- An unique inner design for high level equal baking.
- Removable pan racks.
- A well crafted thermal Insulation for high performance .
- High energy saving and efficiency
- A protection in the system against voltage fluctuation.
- Functional operating panels for easy usage.

Code	Pan Dim.	Distance Between Pans	Width (A)	Depth (B)	Height (C)	Thermal Power	Power	Electricity	Natural Gas	Weight
AYF-14 ELEKTRIC	40 x 60 cm 14 Ad / Pc	8 cm	85 cm	116 cm	200 cm	-	27 Kw	380 V		360 Kg
AYF-14 GAS				131 cm	200 cm	20 Kw	3 Kw	220 V	20 Mbar	380 Kg
Ventilation Hood	28 cm Hood Extantion (D)									

9 TRAY CONVECTION OVEN



- An unique inner design for high level equal baking.
- Removable pan racks.
- A well crafted thermal Insulation for high performance .
- High energy saving and efficiency
- A protection in the system against voltage fluctuation.
- Functional operating panels for easy usage.

Colour options which may suit to your decors



Code	Pan Dim.	Distance Between Pans	Width (A)	Depth (B)	Height (C)	Thermal Power	Power	Electricity	Natural Gas	Weight
AYF-9 ELECTRIC	40 x 60 cm 9 / Pc	8 cm	85 cm	112 cm	195 cm	-	15 Kw	380 V	-	260 Kg
AYF-9 GAS				121 cm	209 cm	15 Kw	2 Kw	220 V	20 Mbar	295 Kg
Proofer	40 x 60 cm / 10 Pieces						2,5 Kw			
Ventilation Hood	28 cm Hood Extantion (D)									

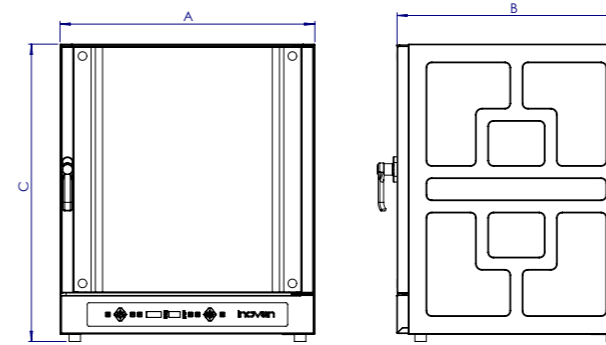
NOVA SERIES OVENS 4-7-10 TRAY (ELECTRICAL)



NOVA-10

NOVA-7

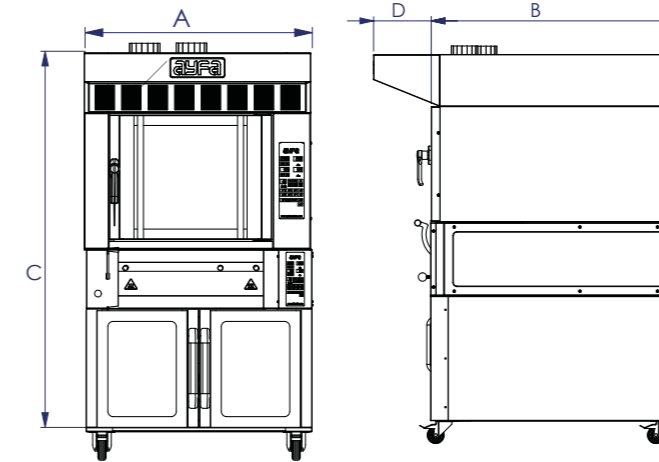
NOVA-4



- An unique inner design for high level equal baking
- Removable pan racks.
- A well crafted thermal Insulation for high performance .
- High energy saving and efficiency
- A protection in the system against voltage fluctuation.
- Functional operating panels for easy usage.

Code	Distance Between Pans	Pan. Dim	Width (A)	Depth (B)	Height (C)	Power	Electricity	Weight
Nova - 4	7,5 cm	40 x 60 / 4 pcs.	89 cm	79 cm	59 cm	6 Kw	220 V	70 Kg
Nova - 7		40 x 60 / 7 pcs.			82 cm	12 Kw	380 V	110 Kg
Nova - 10		40 x 60 / 10 pcs.			103 cm	18 Kw	380 V	150 Kg

5+2 MULTIPURPOSE OVEN



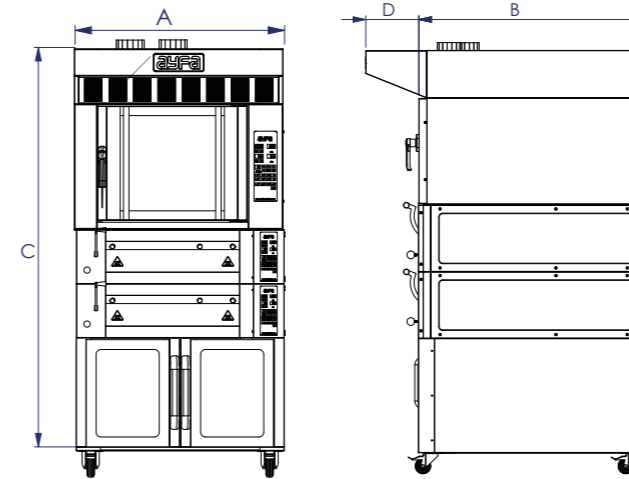
OPTIONAL

- Steam generator in each floor
- Manual control panel
- Fermentation room steam system

- Rotating pan system which ensures excellent level equal baking.
- A well crafted thermal insulation for high performance .
- High energy saving and efficiency
- A protection in the system against voltage fluctuation.
- Functional operating panels for easy usage.
- A combined oven independent from one another.

Code	Pan Dim.	Distance Between Pans	Width (A)	Depth (B)	Height (C)	Power	Electricity	Deck In. Width	Deck In. Depth	Deck In. Height	Weight
AYF-5+2 ELECTRIC	40 x 60 cm 5+2 / Pc	8 cm	105 cm	125 cm	190 cm	13,5 Kw	380 V	60 cm	80 cm	19 cm	400 Kg
Proofer	40 x 60 cm / 10 Pieces					2,5 Kw					
Ventilation Hood	28 cm Hood Extantion (D)										

5+4 MULTIPURPOSE OVEN



OPTIONAL

- Steam generator in each floor
- Manual control panel
- Fermentation room steam system

- Rotating pan system which ensures excellent level equal baking.
- A well crafted thermal insulation for high performance .
- High energy saving and efficiency.
- A protection in the system against voltage fluctuation.
- Functional operating panels for easy usage.
- A combined oven independent from one another.

Code	Pan Dim.	Distance Between Pans	Width (A)	Depth (B)	Height (C)	Power	Electricity	Deck In. Width	Deck In. Depth	Deck In. Height	Weight
AYF-5+4 ELECTRIC	40 x 60 cm 5+4 / Pcs	8 cm	105 cm	125 cm	225 cm	17 Kw	380 V	60 cm	80 cm	19 cm	510 Kg
Proofer	40 x 60 cm / 10 Pieces					2,5 Kw					
Ventilation Hood	28 cm Hood Extension (D)										



TOUCH

DIGITAL

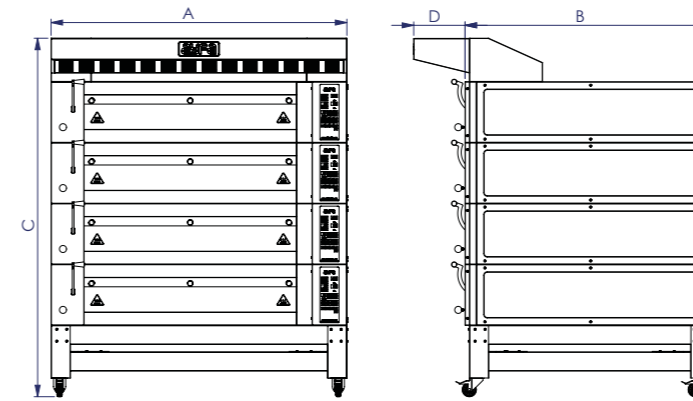


* Optional



Deck
Ovens

DECK OVEN / 4 STOREY (ELECTRICAL)



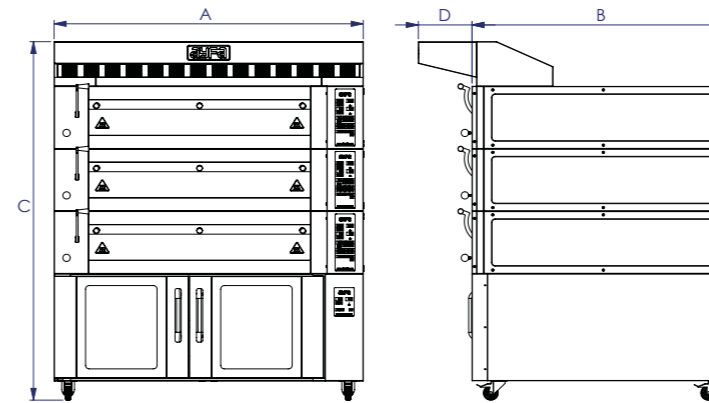
OPTIONAL

- Steam generator in each floor
- Manual control panel
- Fermentation room steam system

- A modular design independent from one another.
- Thermal Insulation for high performance.
- High energy saving and efficiency.
- A protection in the system against voltage fluctuation.
- An automatic system which controls the smart heating distribution system.

Code	Baking Surface	Tray Capacity	Width (A)	Depth (B)	Height (C)	Inside Dimension	Power	Electricity	Weight
120x200 / 4S	9,6 m ²	40 x 60 / 40 pcs	170 cm	240 cm	200 cm	120 x 200 x 19 cm	84 Kw	380 V	1712 kg.
120x120 / 4S	5,6 m ²	40 x 60 / 24 pcs.	170 cm	156 cm		120 x 120 x 19 cm	44 Kw		960 kg.
120x80 / 4S	3,8 m ²	40 x 60 / 16 pcs.	170 cm	116 cm		120 x 80 x 19 cm	28 Kw		800 kg.
60x80 / 4S	2 m ²	40 x 60 / 8 pcs.	105 cm	116 cm		60 x 80 x 19 cm	14 Kw		512 kg
Steam Generator Per Level 3 Kw									
Ventilation Hood	30 cm Hood Extension (D)								

DECK OVEN / 3 STOREY (ELECTRICAL)



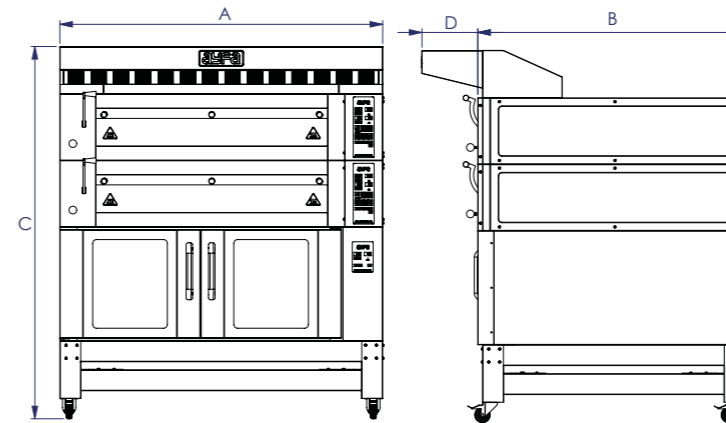
OPTIONAL

- Steam generator in each floor
- Manual control panel
- Fermentation room steam system

- A modular design independent from one another.
- Thermal Insulation for high performance.
- High energy saving and efficiency.
- A protection in the system against voltage fluctuation.
- An automatic system which controls the smart heating distribution system.

Code	Baking Surface	Tray Capacity	Width (A)	Depth (B)	Height (C)	Inside Dimension	Power	Electricity	Weight
120x200 / 3S	7,2 m ²	40 x 60 / 30 pcs.	170 cm	240 cm	200 cm	120 x 200 x 19 cm	63 Kw	380 V	1284 kg.
120x120 / 3S	4,2 m ²	40 x 60 / 18 pcs.	170 cm	156 cm		120 x 120 x 19 cm	33 Kw		720 kg.
120X80 / 3S	2,85 m ²	40 x 60 / 12 pcs.	170 cm	116 cm		120 x 80 x 19 cm	21 Kw		600 kg.
60X80 / 3S	1,5 m ²	40 x 60 / 6 pcs.	105 cm	116 cm		60 x 80 x 19 cm	10,5 Kw		384 kg.
Proofer		40 x 60 / 14 pcs.					2,5 Kw	220 V	120 kg.
Steam Generator Per Level 3 Kw									
Ventilation Hood	30 cm Hood Extantion (D)								

DECK OVEN / 2 STOREY (ELECTRICAL)



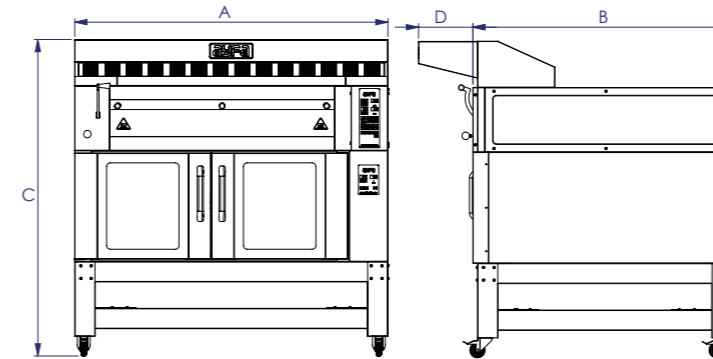
OPTIONAL

- Steam generator in each floor
- Manual control panel
- Fermentation room steam system

- A modular design independent from one another.
- Thermal Insulation for high performance.
- High energy saving and efficiency.
- A protection in the system against voltage fluctuation.
- An automatic system which controls the smart heating distribution system.

Code	Baking Surface	Tray Capacity	Width (A)	Depth (B)	Height (C)	Inside Dimension	Power	Electricity	Weight
120x200 / 2S	4,8 m ²	40 x 60 / 20 pcs.	170 cm	240 cm	200 cm	120 x 200 x 19 cm	42 Kw	380 V	856 kg.
120x120 / 2S	2,8 m ²	40 x 60 / 12 pcs.	170 cm	156 cm		120 x 120 x 19 cm	22 Kw		480 kg.
120X80 / 2S	1,9 m ²	40 x 60 / 8 pcs.	170 cm	116 cm		120 x 80 x 19 cm	14 Kw		400 kg.
60X80 / 2S	1 m ²	40 x 60 / 4 pcs.	105 cm	116 cm		60 x 80 x 19 cm	7 Kw		256 kg.
Proofer		40 x 60 / 14 pcs.					2,5 Kw	220 V	120 kg.
Steam Generator Per Level 3 Kw									
Ventilation Hood	30 cm Hood Extantion (D)								

DECK OVEN / 1 STOREY (ELECTRICAL)



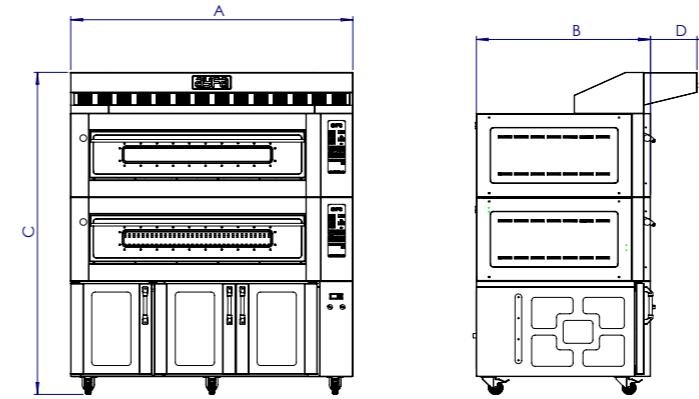
OPTIONAL

- Steam generator in each floor
- Manual control panel
- Fermentation room steam system

- A modular design independent from one another.
- Thermal Insulation for high performance.
- High energy saving and efficiency.
- A protection in the system against voltage fluctuation.
- An automatic system which controls the smart heating distribution system.

Code	Baking Surface	Tray Capacity	Width (A)	Depth (B)	Height (C)	Inside Dimension	Power	Electricity	Weight
120x200 / 1S	2,4 m ²	40 x 60 / 10 pcs.	170 cm	240 cm	170 cm	120 x 200 x 19 cm	21 Kw	380 V	428 kg.
120x120 / 1S	1,4 m ²	40 x 60 / 6 pcs.	170 cm	156 cm		120 x 120 x 19 cm	11 Kw		240 kg.
120X80 / 1S	0,95 m ²	40 x 60 / 4 pcs.	170 cm	116 cm		120 x 80 x 19 cm	7 Kw		200 kg.
60X80 / 1S	0,5 m ²	40 x 60 / 2 pcs.	105 cm	116 cm		60 x 80 x 19 cm	3,5 Kw		128 kg.
Proofer		40 x 60 / 14 pcs.					2,5 Kw	220 V	120 kg.
Steam Generator Per Level 3 Kw									
Ventilation Hood	30 cm Hood Extantion (D)								

DECK OVEN / 2 STOREY (GAS)



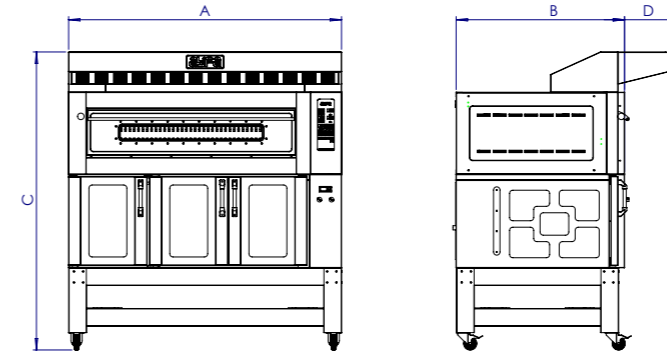
OPTIONAL

- Steam generator in each floor
- Manual control panel
- Fermentation room steam system

- A modular design independent from one another.
- Thermal Insulation for high performance.
- High energy saving and efficiency.
- A protection in the system against voltage fluctuation.
- An automatic system which controls the smart heating distribution system.

Code	Baking Surface	Tray Capacity	Width (A)	Depth (B)	Height (C)	Inside Dimension	Thermal Power	Power	Electricity	Natural Gas	Weight
120x80 / 2S	1,9 m ²	40 x 60 / 8 pcs.	170 cm	106 cm	196 cm	120 x 80 x 19 cm	36 Kw	1 Kw	220 V	20 Mbar	490 Kg
Proofer		40 x 60 / 14 pcs.					2,5 Kw		220 V		120 Kg
Steam Generator Per Level 3 Kw											
Ventilation Hood	30 cm Hood Extantion (D)										

DECK OVEN / 1 STOREY (GAS)



OPTIONAL

- Steam generator in each floor
- Manual control panel
- Fermentation room steam system

- A modular design independent from one another.
- Thermal Insulation for high performance.
- High energy saving and efficiency.
- A protection in the system against voltage fluctuation.
- An automatic system which controls the smart heating distribution system.

Code	Baking Surface	Tray Capacity	Width (A)	Depth (B)	Height (C)	Inside Dimension	Thermal Power	Power	Electricity	Natural Gas	Weight
120x80 / 1S	0,95 m ²	40 x 60 / 4 pcs.	170 cm	106 cm	145 cm	120 x 80 x 19 cm	18 Kw	0,5 Kw	220 V	20 Mbar	245 Kg
Proofer		40 x 60 / 14 pcs.					2,5 Kw		220 V		120 Kg
Steam Generator Per Level 3 Kw											
Ventilation Hood	30 cm Hood Extension (D)										

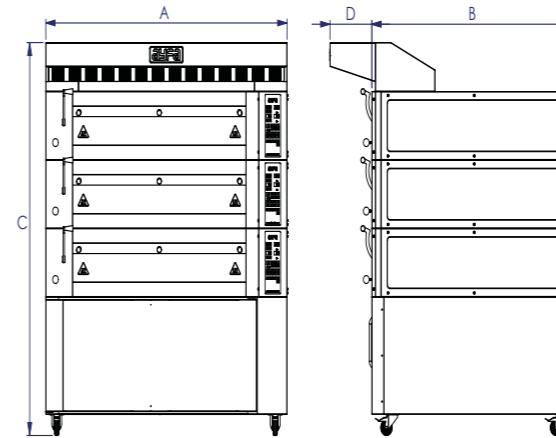
Retro Oven



Code	Baking Surface	Tray Capacity	Width (A)	Depth (B)	Height (C)	Inside Dimension	Power	Electricity	Weight
120X80 / 2S	1,9 m ²	40 x 60 / 8 pcs.	170 cm	116 cm	200 cm	120 x 80 x 19 cm	14 Kw	380 V	580 kg.
60X80 / 2S	1 m ²	40 x 60 / 4 pcs.	116 cm	116 cm		60 x 80 x 19 cm	7 Kw		384 kg
Steam Generator Per Level 3 Kw									
Ventilation Hood	40 cm Hood Extantion (D)								



Classic Oven



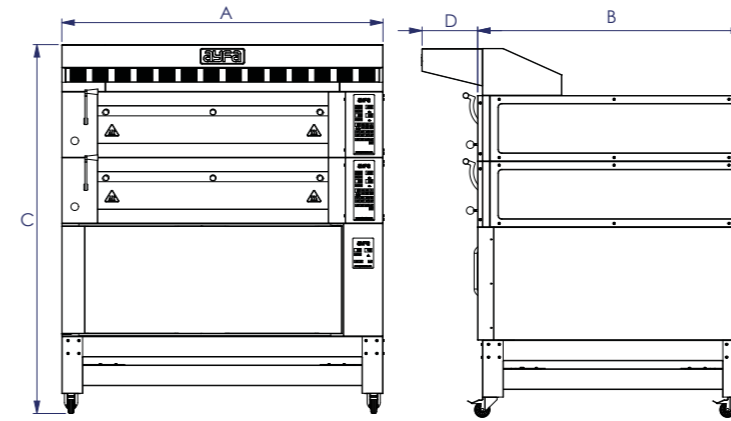
OPTIONAL

- Steam generator in each floor
- Manual control panel
- Fermentation room steam system

- A modular design independent from one another.
- Thermal Insulation for high performance.
- High energy saving and efficiency.
- A protection in the system against voltage fluctuation.
- An automatic system which controls the smart heating distribution system.

Code	Baking Surface	Tray Capacity	Width (A)	Depth (B)	Height (C)	Inside Dimension	Power	Electricity	Weight
120X80 / 2S	1,9 m ²	40 x 60 / 8 pcs.	170 cm	116 cm	200 cm	120 x 80 x 19 cm	14 Kw	380 v	400 kg.
60X80 / 2S	1 m ²	40 x 60 / 4 pcs.	105 cm	116 cm		60 x 80 x 19 cm	7 Kw		256 kg
Proofer		40 x 60 / 14 pcs.					2,5 Kw	220 V	120 kg.
Steam Generator Per Level 3 Kw									
Ventilation Hood	40 cm Hood Extantion (D)								

PROFESSIONAL PIZZA OVEN



- A modular design independent from one another.
- Thermal Insulation for high performance.
- High energy saving and efficiency.



Ø 34 cm
6 Pieces Tray / Per Storey

Code	Outside Dimensions	Inside Dimensions	Power	Weight
PPO 10570 / 2S	135(A) x 95(B) x 38(C) cm	105 x 70 x 14 cm.	9,5 kw x 2 (19 kw) / 400 V. 3 F+ N	315 kg.
PPO 10570 / 1S	135(A) x 95(B) x 38(C) cm	105 x 70 x 14 cm.	9,5 kw / 400 V. 3 F+ N	205 kg.



DUAL DOOR OVEN



* 10 tray

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HYBRID OVEN



In Case Of Power Cut Off:

When power (380 V) cut off, LNG and electricity (220 V) generator kicks in.

* 9, 10, 14 tray versions are available

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