

PRODUCT INFORMATION



Montania 2

GAS DECK OVEN WITH STAND

PRODUCT CODE: AYF - 120x80/2S



Montania 2

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

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.

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.

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PRODUCT FEATURES

- Manual klappe system
- 8 recordable programs
- Hood with extractor fan
- Max Oven Degree 300 °C
- Heat resistant baking stone
- Strong insulation and energy saving
- Manual and automatic steam system
- 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

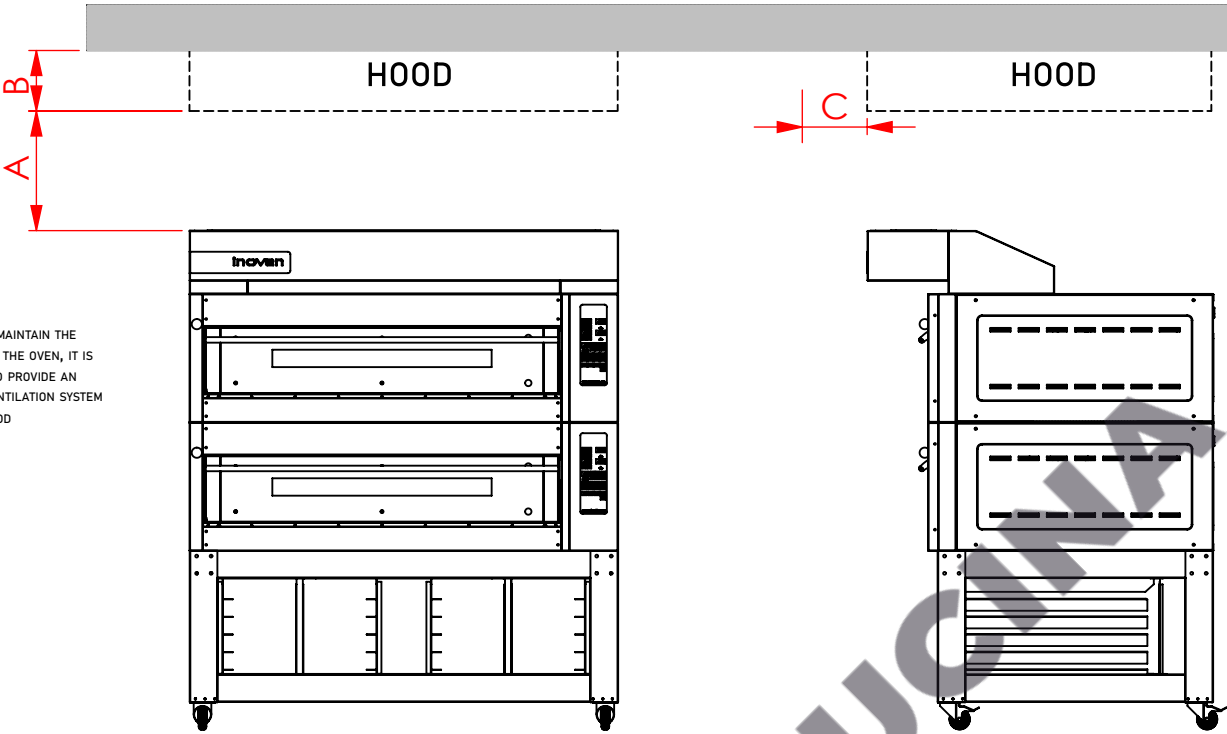


PRODUCT DETAILS

Code	Baking Surface	Pan Capacity	Width	Depth	Total Height	Inner Dimensions	Weight	Electrical Connection	Gas Pressure	Thermal Power	Oven Power	Steam Power	Total Power
AYF - 120x120/2S	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	5,5 kW
AYF - 120x80/2S	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	5,5 kW

PROPER PRODUCT PLACING

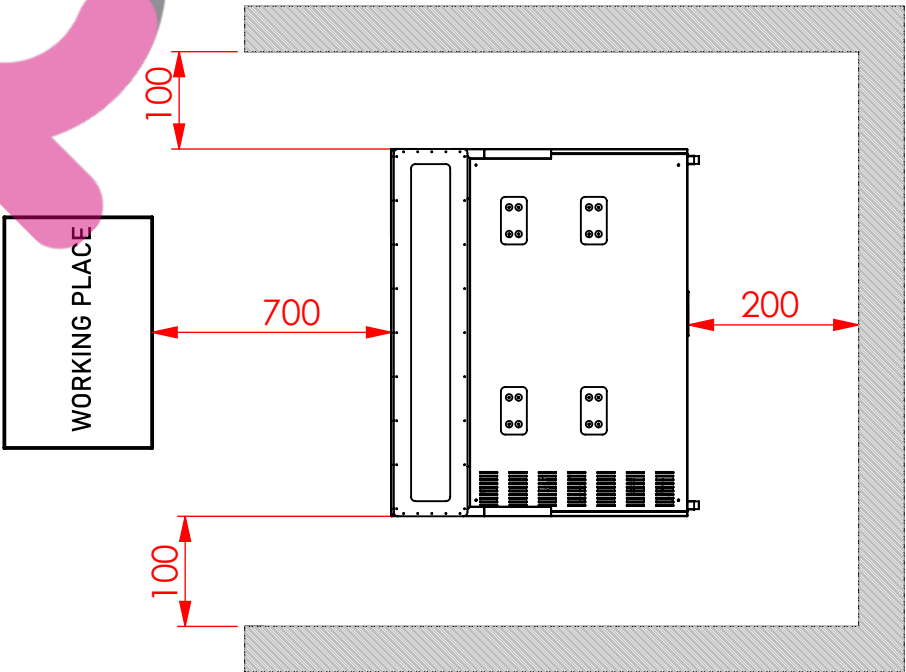
- IN ORDER TO MAINTAIN THE LONGEVITY OF THE OVEN, IT IS NECESSARY TO PROVIDE AN ADEQUATE VENTILATION SYSTEM
- REQUIRED HOOD
PULL POWER
800 M3/H



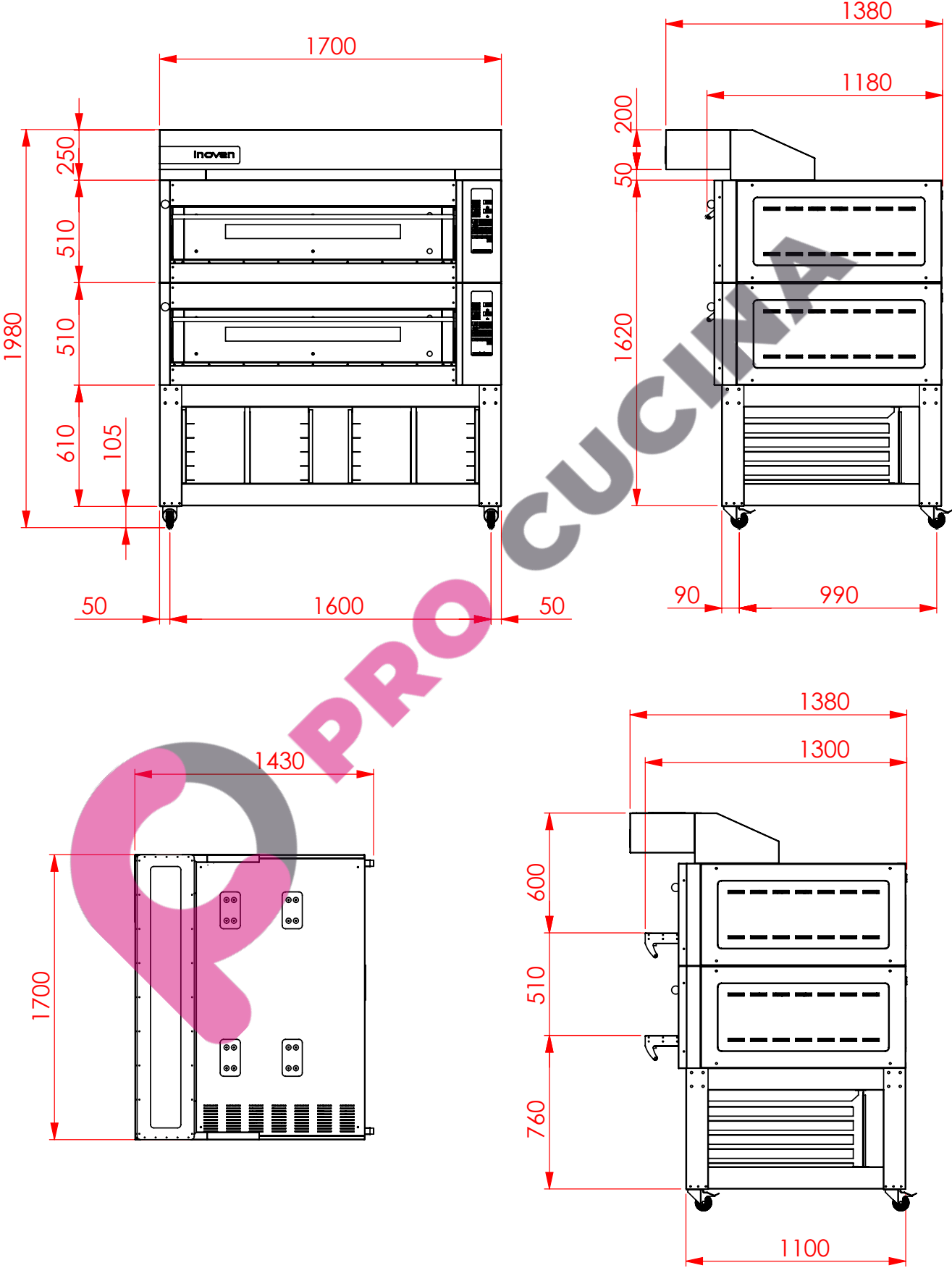
HOOD DESINGS MAY DIFFER AS LONG AS THEY DO NOT EXCEED THE MEASUREMENT RANGES SPECIFIED IN THE VENTILATION

SIZE	A	B	C
VALUE	Min 190 mm Max 410 mm	Min 200 mm	Max 300 mm

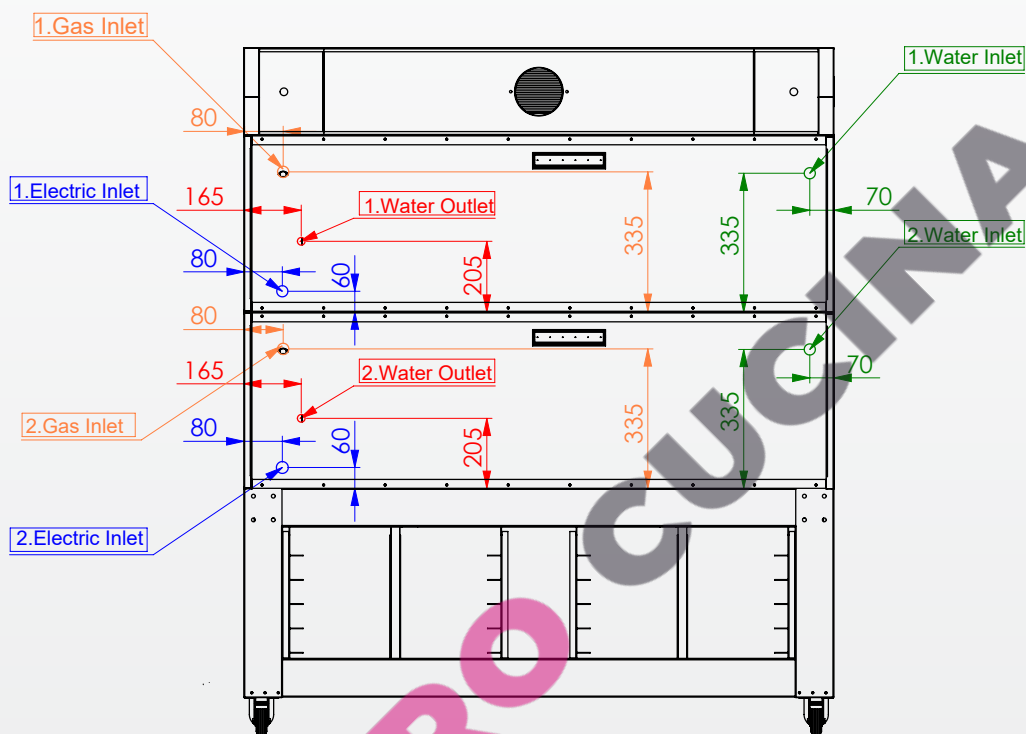
FOR LONGEVITY AND EFFICIENT PERFORMANCE, THE MINIMUM DISTANCES SPECIFIED IN THE DIAGRAM BELOW MUST BE MAINTAINED AROUND THE PRODUCT



PRODUCT DIMENSIONS



INSTALLATION



ELECTRIC INLET

1. MONOPHASE, 2.75 kW, 12.5 AMPER, 50 Hz
2. MONOPHASE, 2.75 kW, 12.5 AMPER, 50 Hz

WATER INLET

1. 3/4" WATER INLET, 3-6 BAR WATER PRESSURE
2. 3/4" WATER INLET, 3-6 BAR WATER PRESSURE

GAS INLET

1. FEMALE THREAD, 1/2, 20 mBAR
2. FEMALE THREAD, 1/2, 20 mBAR

WATER OUTLET

1. DIAMETER 15 MM
2. DIAMETER 15 MM



THANK YOU

PRO

CUCINA

inoven

Innovative Oven Technologies

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Designed and manufactured by
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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

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