

**inoven**  
Innovative Oven Technologies

# PRODUCT INFORMATION



**Trilye 6**  
CONVECTION OVEN

**PRODUCT CODE:** AYF - 6 E



# Trilye S

**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.

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.



11

# PRODUCT FEATURES

## PRODUCT FEATURES

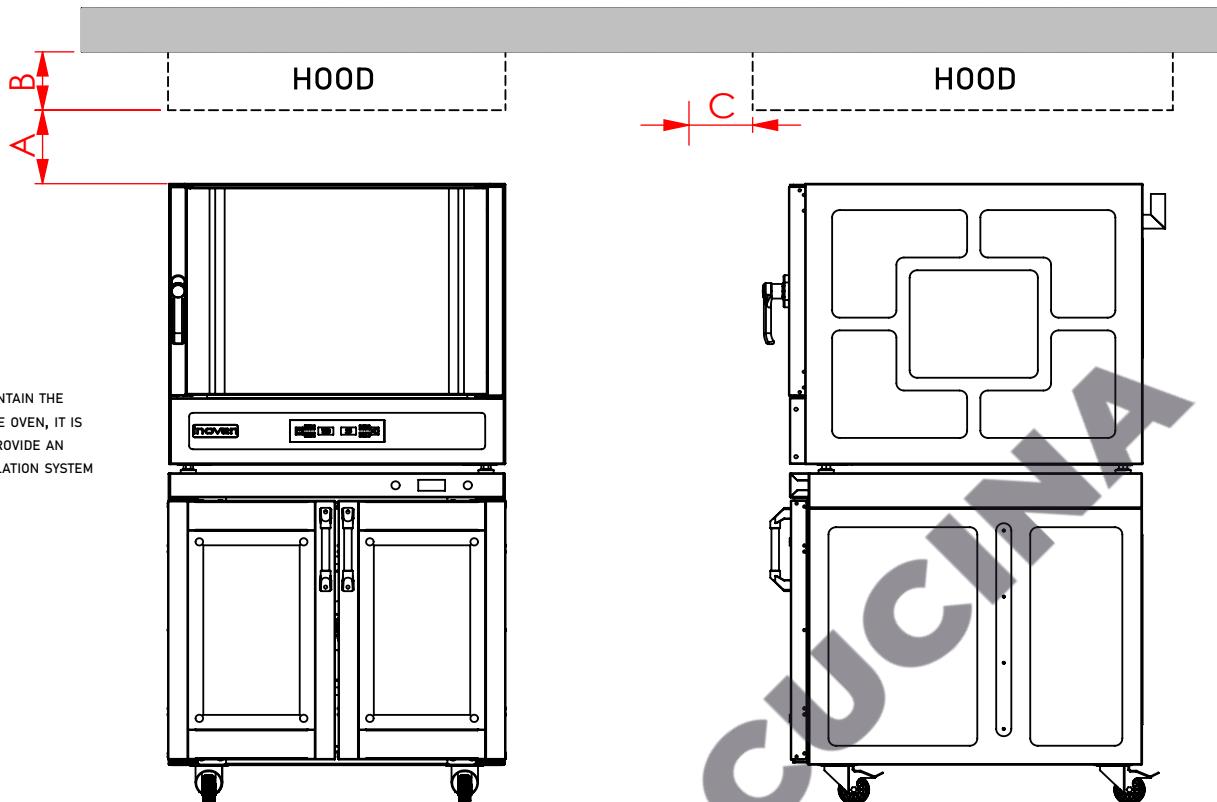
- Manual steam system.
- Max Oven Degree 300 °C.
- Max Fermentation Degree 100 °C.
- Bidirectional Baking Fan System.
- Strong insulation and energy saving.
- High temperature resistant door gasket.
- Removable Inner Sheet, easy for cleaning.
- High temperature resistant lockable wheel.
- Protection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



## PRODUCT DETAILS

| Code      | Pan Capacity      | Distance Between Pans | Width | Depth | Total Height  | Weight | Electrical Connection | Oven Power | Fermentation Power | Total Power |
|-----------|-------------------|-----------------------|-------|-------|---------------|--------|-----------------------|------------|--------------------|-------------|
| AYF - 6 E | 40x60 cm<br>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       |
| AYF - 4 E | 40x60 cm<br>4 pcs | 8 cm                  | 89 cm | 79 cm | 60 cm + 90 cm | 80 kg  | 220 V - 50 Hz - 1 PH  | 7 kW       | 3 kW               | 10 kW       |

# PROPER PRODUCT PLACING

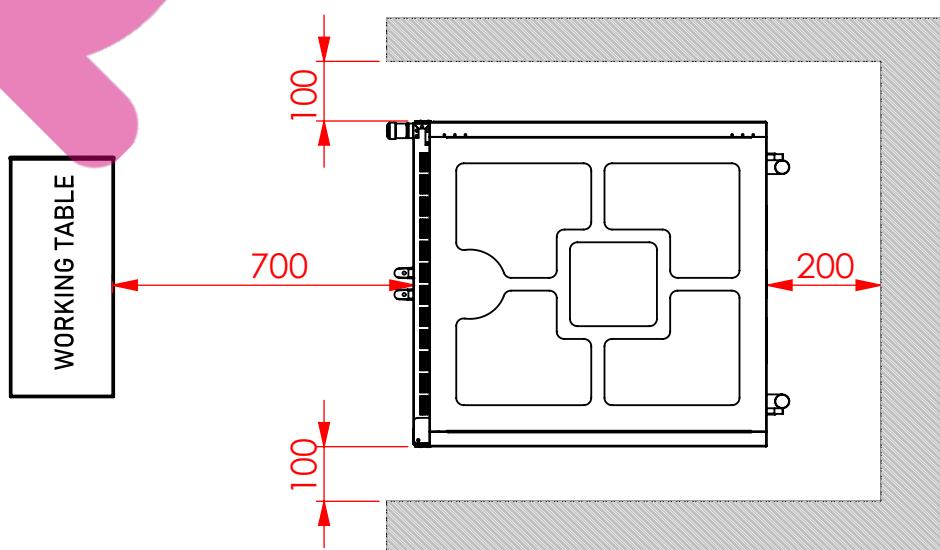


- IN ORDER TO MAINTAIN THE LONGEVITY OF THE OVEN, IT IS NECESSARY TO PROVIDE AN ADEQUATE VENTILATION SYSTEM
- REQUIRED HOOD  
PULL POWER  
800 m3/h

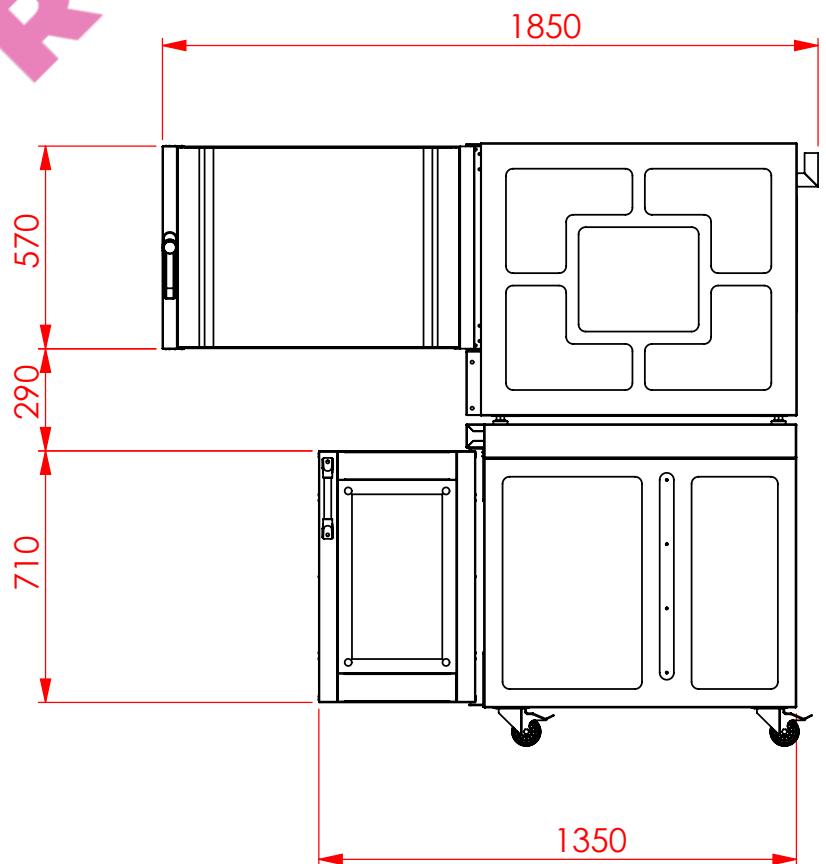
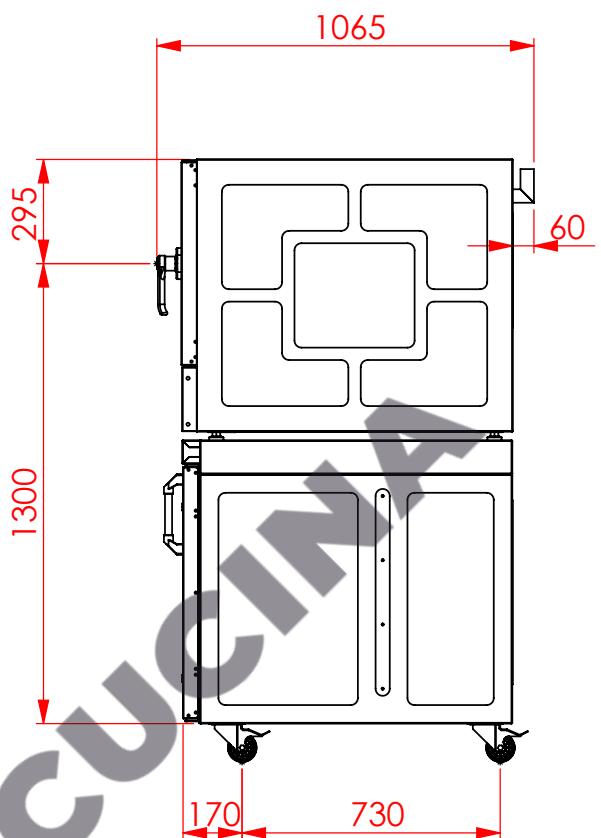
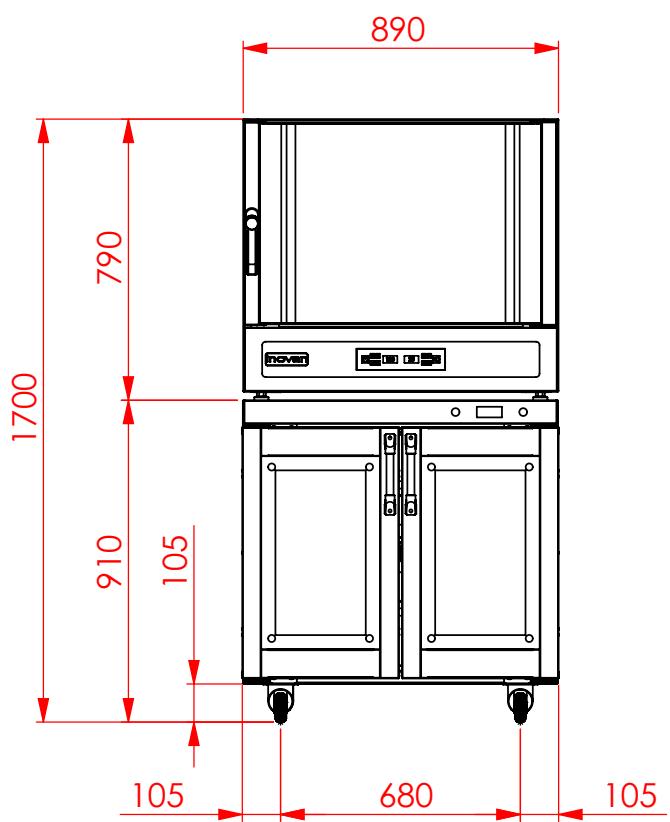
HOOD DESINGS MAY DIFFER AS LONG AS THEY DO NOT EXCEED THE MEASUREMENT RANGES SPECIFIED IN THE VENTILATION

| SIZE  | A                        | B          | C          |
|-------|--------------------------|------------|------------|
| VALUE | Min 190 mm<br>Max 410 mm | Min 200 mm | Max 300 mm |

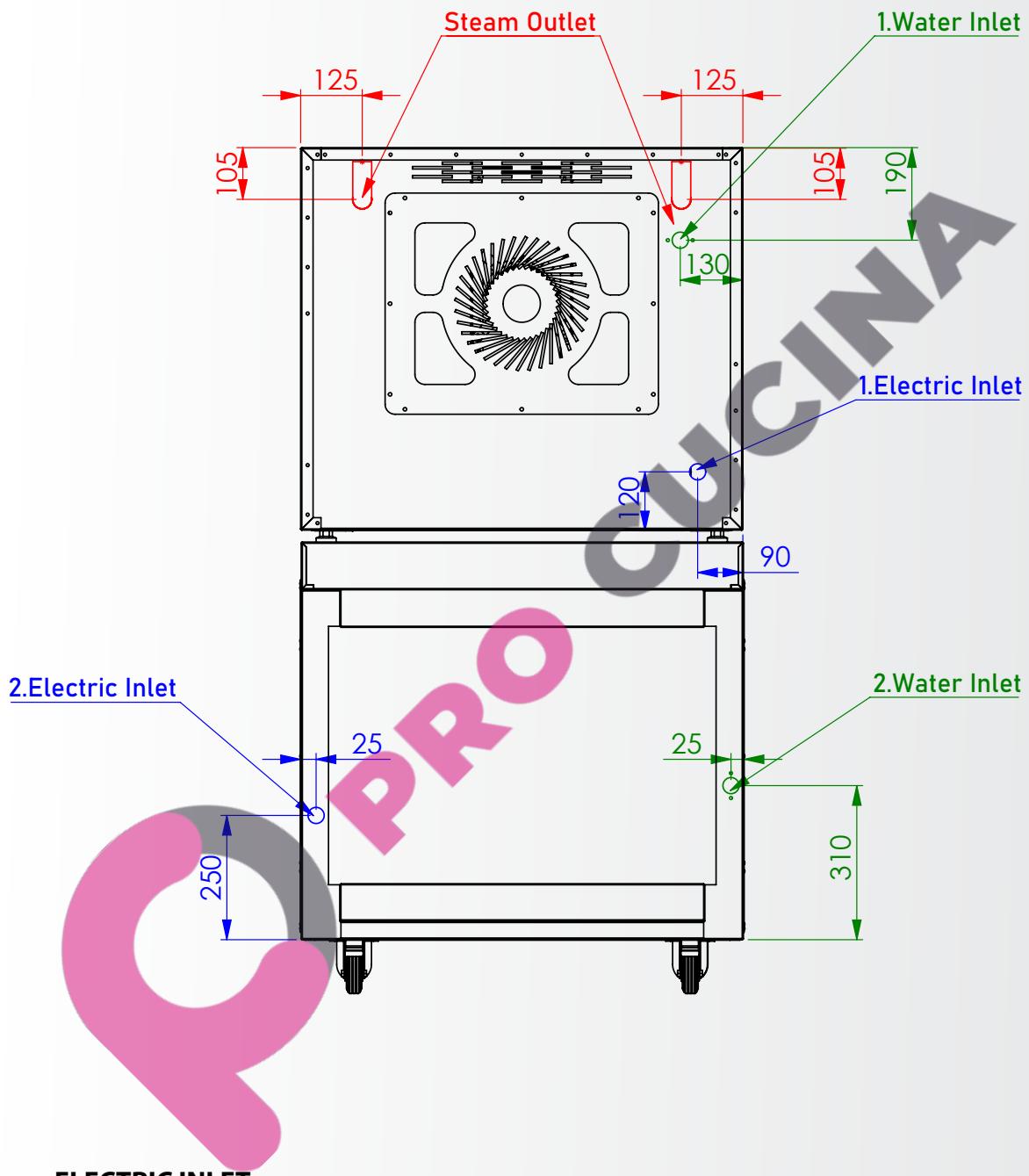
FOR LONGEVITY AND EFFICIENT PERFORMANCE, THE MINIMUM DISTANCES SPECIFIED IN THE DIAGRAM BELOW MUST BE MAINTAINED AROUND THE PRODUCT



# PRODUCT DIMENSIONS



# INSTALLATION



## ELECTRIC INLET

1. TRIPHASES, 9 kW, 13,6 AMPER, 50 HZ
2. MONOPHASE 3 kW, 13,6 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



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**THANK YOU**

**inoven**  
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Designed and manufactured by  
ISO9001 QUALITY MANAGEMENT STANDARD

**ayfa**  
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ALL INOVEN PRODUCTS ARE DESIGNED AND MANUFACTURED BY AYFA USING THE INTERNATIONAL RECOGNISED ISO9001 QUALITY MANAGEMENT SYSTEM COVERING DESIGN MANUFACTURE AND FINAL INSPECTION  
[WWW.INOVEN.COM.TR](http://WWW.INOVEN.COM.TR)

