

## PRODUCT INFORMATION



# Trilye 12

CONVECTION OVEN WITH FERMENTATION

**PRODUCT CODE:** AYF - 12 E



# Trilye 12

**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.

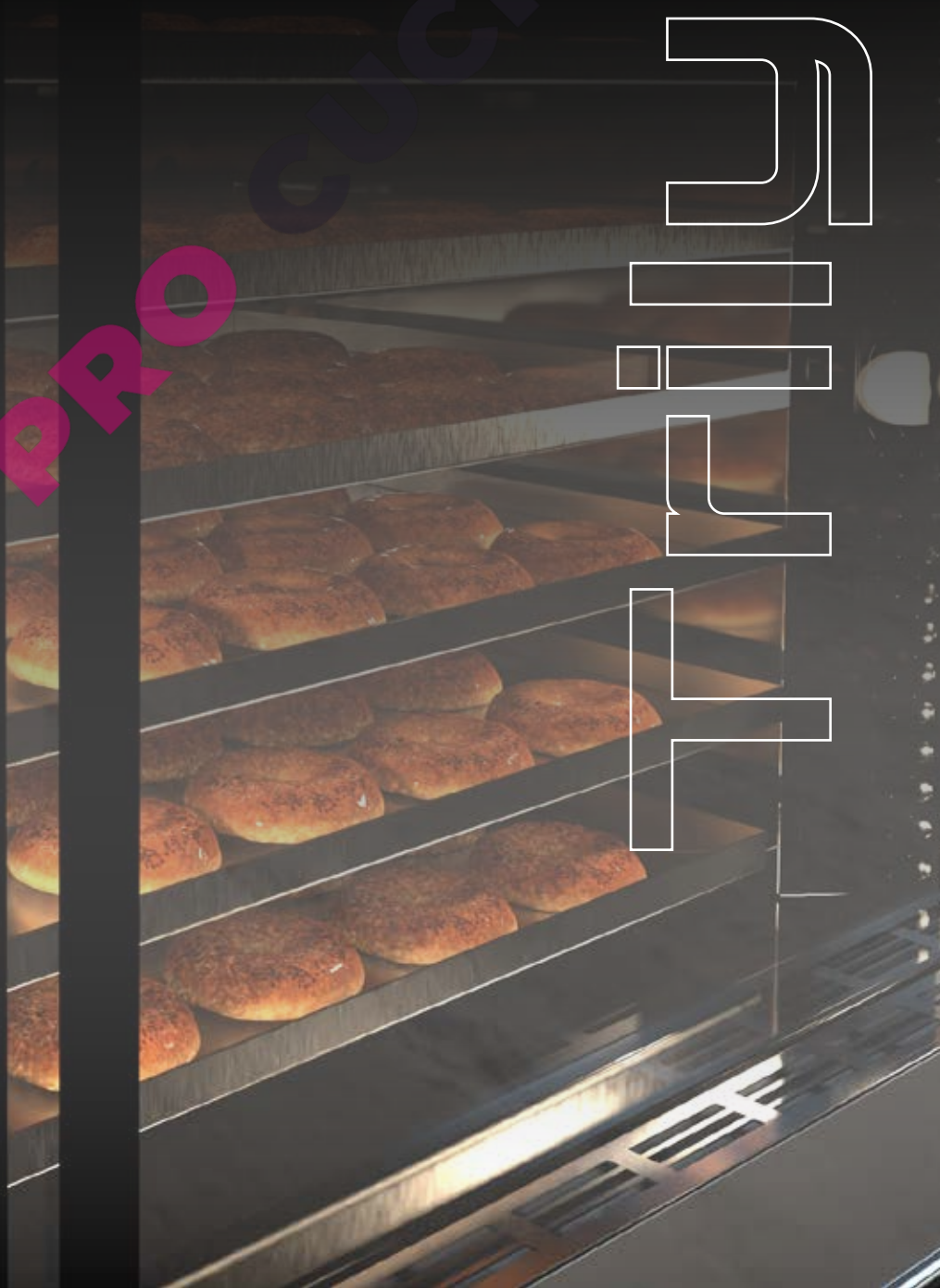
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## PRODUCT FEATURES



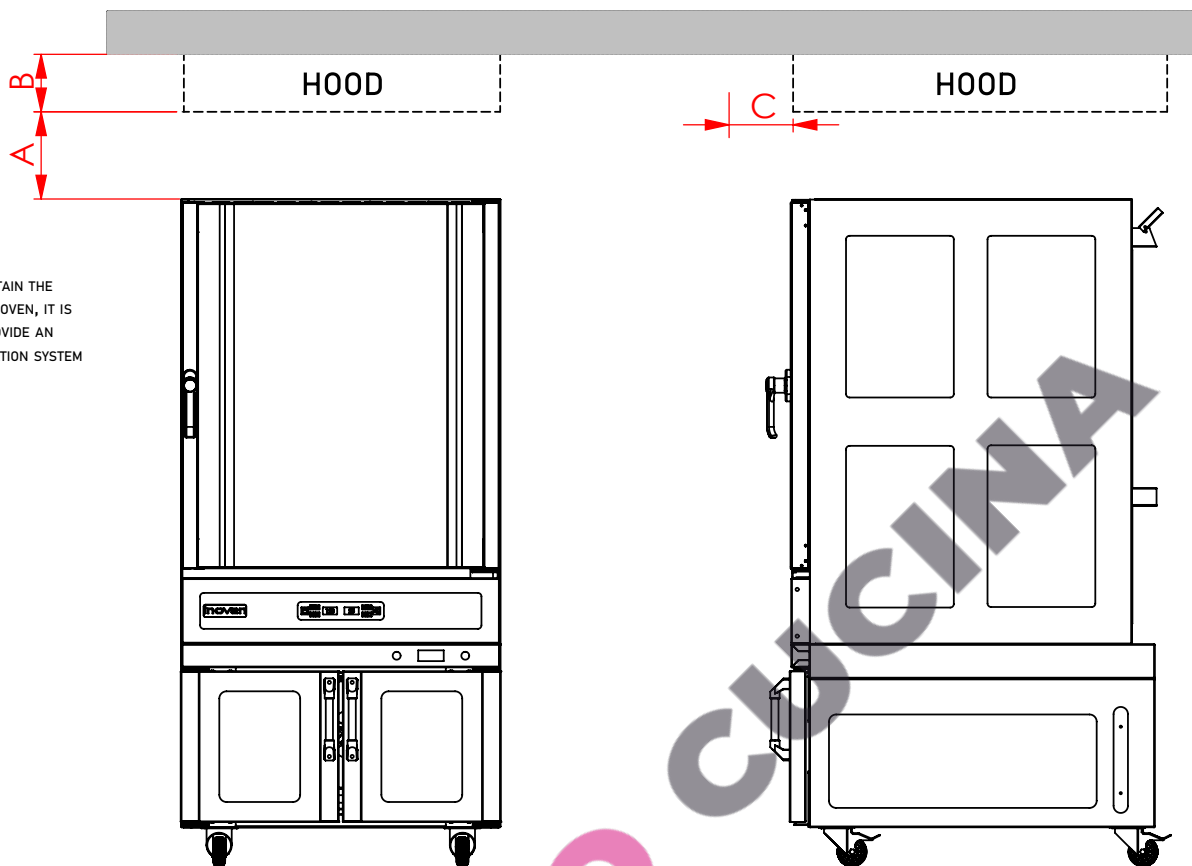
## PRODUCT FEATURES

- 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 - 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

# PROPER PRODUCT PLACING

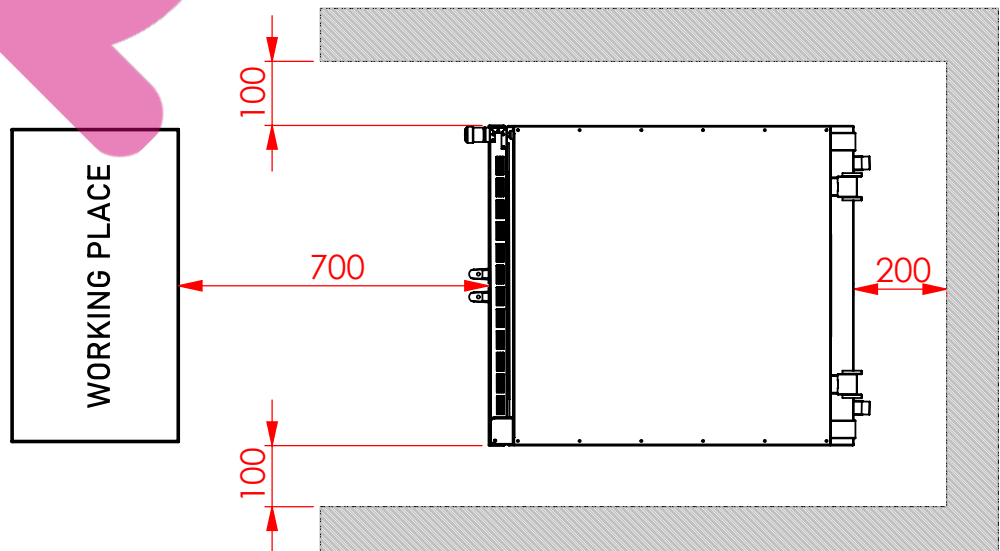


- IN ORDER TO MAINTAIN THE LONGEVITY OF THE OVEN, IT IS NECESSARY TO PROVIDE AN ADEQUATE VENTILATION SYSTEM
- REQUIRED HOOD PULL POWER 800 m3/h

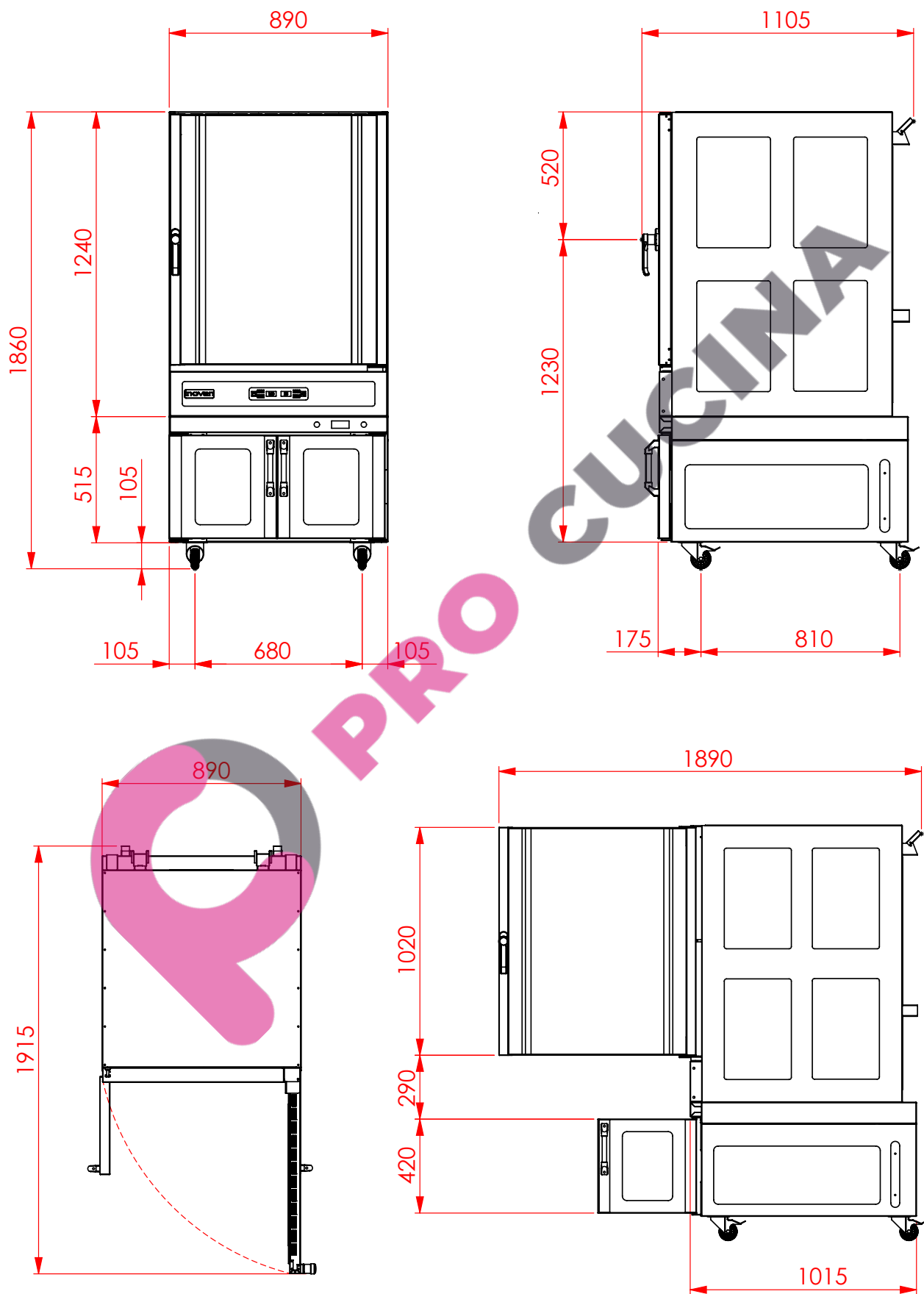
HOOD DESINGS MAY DIFFER AS LONG AS THEY DO NOT EXCEED THE MEASUREMENT RANGES SPECIFIED IN THE VENTILATION

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

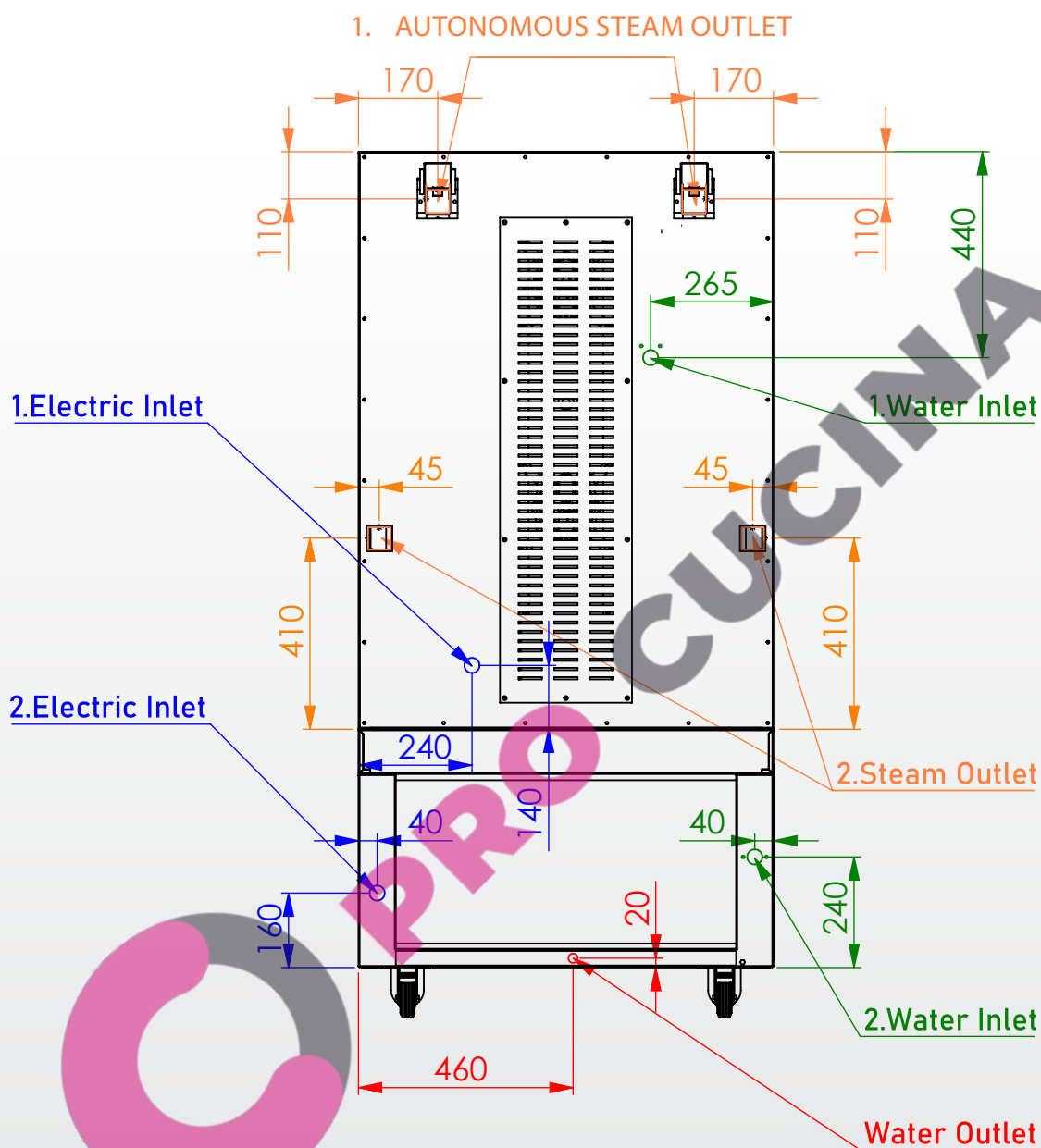
FOR LONGEVITY AND EFFICIENT PERFORMANCE, THE MINIMUM DISTANCES SPECIFIED IN THE DIAGRAM BELOW MUST BE MAINTAINED AROUND THE PRODUCT



# PRODUCT DIMENSIONS



# INSTALLATION



## ELECTRIC INLET

1. TRIPHASES, 18 kW, 27,2 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

## WATER OUTLET

1. DIAMETER 15 MM

THANK YOU





# inoven

Innovative Oven Technologies



## Trilye 12

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