

PRODUCT INFORMATION



KOZA 3

Electrical Deck Oven with Stand

PRODUCT CODE: AYF - 60x80/3S



KOZA 3

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.

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PRODUCT FEATURES

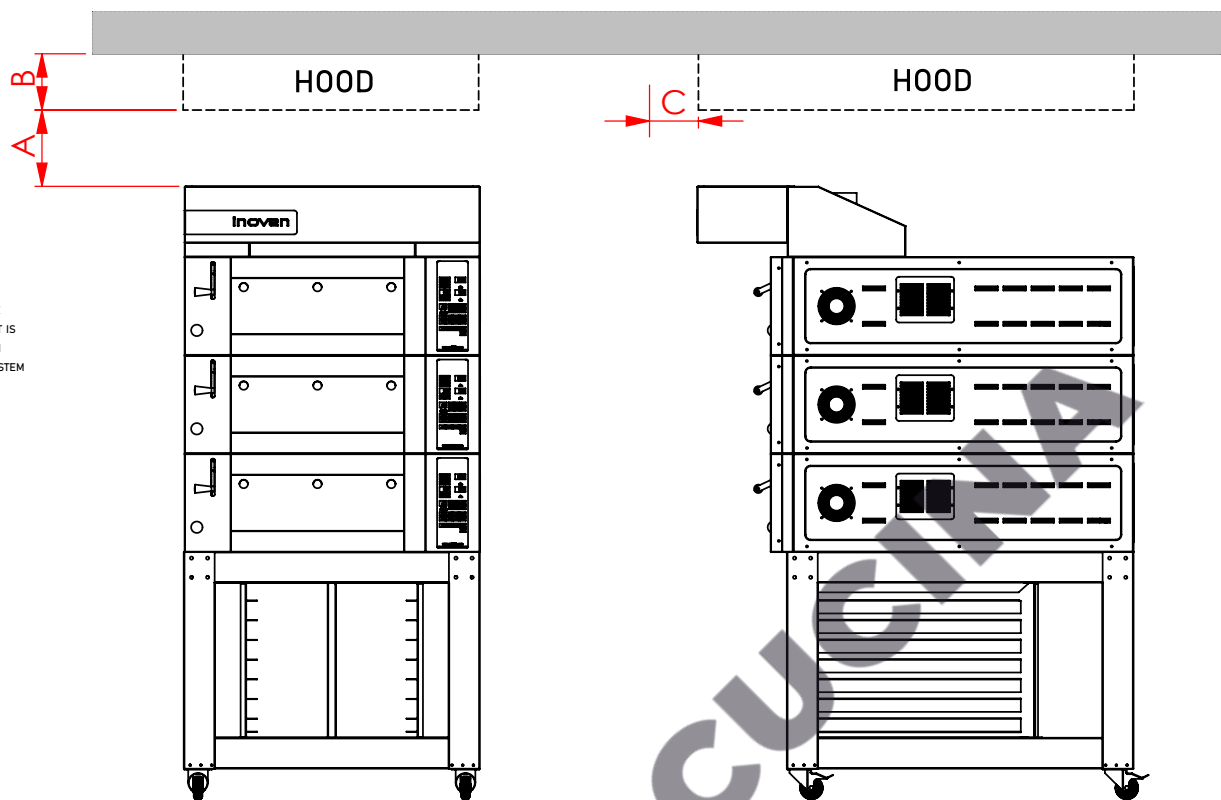
- Autostart
- Piston oven door
- Manual klappe system
- Hood with extractor fan
- Max Oven Degree 300 °C
- Heat resistant baking stone
- Strong insulation and energy saving
- Manual and automatic steam system
- High temperature resistant door gasket
- High temperature resistant lockable wheel
- Protection relay against voltage fluctuations.
- 100 recordable programs with 5 steps in each.
- 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	Oven Power	Steam 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	73,5 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	50,1 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	39,6 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	19,95 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	27,75 kW

PROPER PRODUCT PLACING

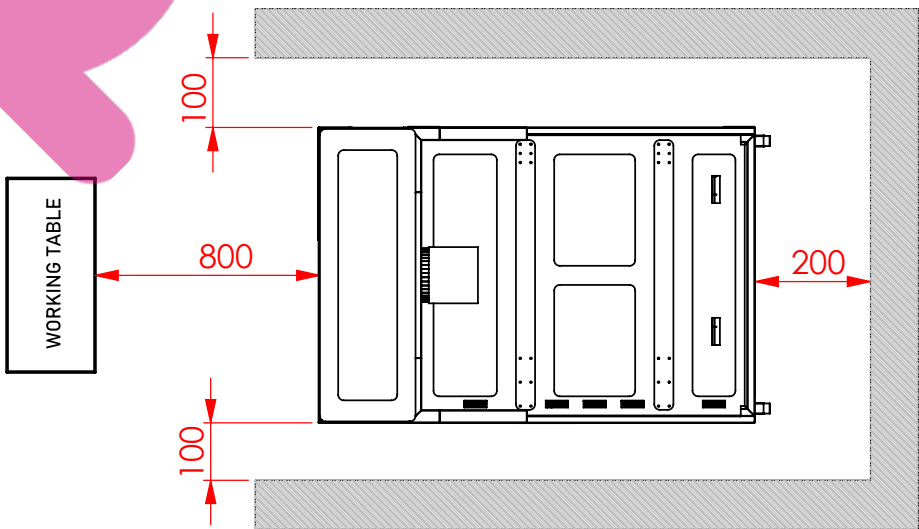


- IN ORDER TO MAINTAIN THE LONGEVITY OF THE OVEN, IT IS NECESSARY TO PROVIDE AN ADEQUATE VENTILATION SYSTEM
- REQUIRED HOOD PULL POWER 800 m³/h

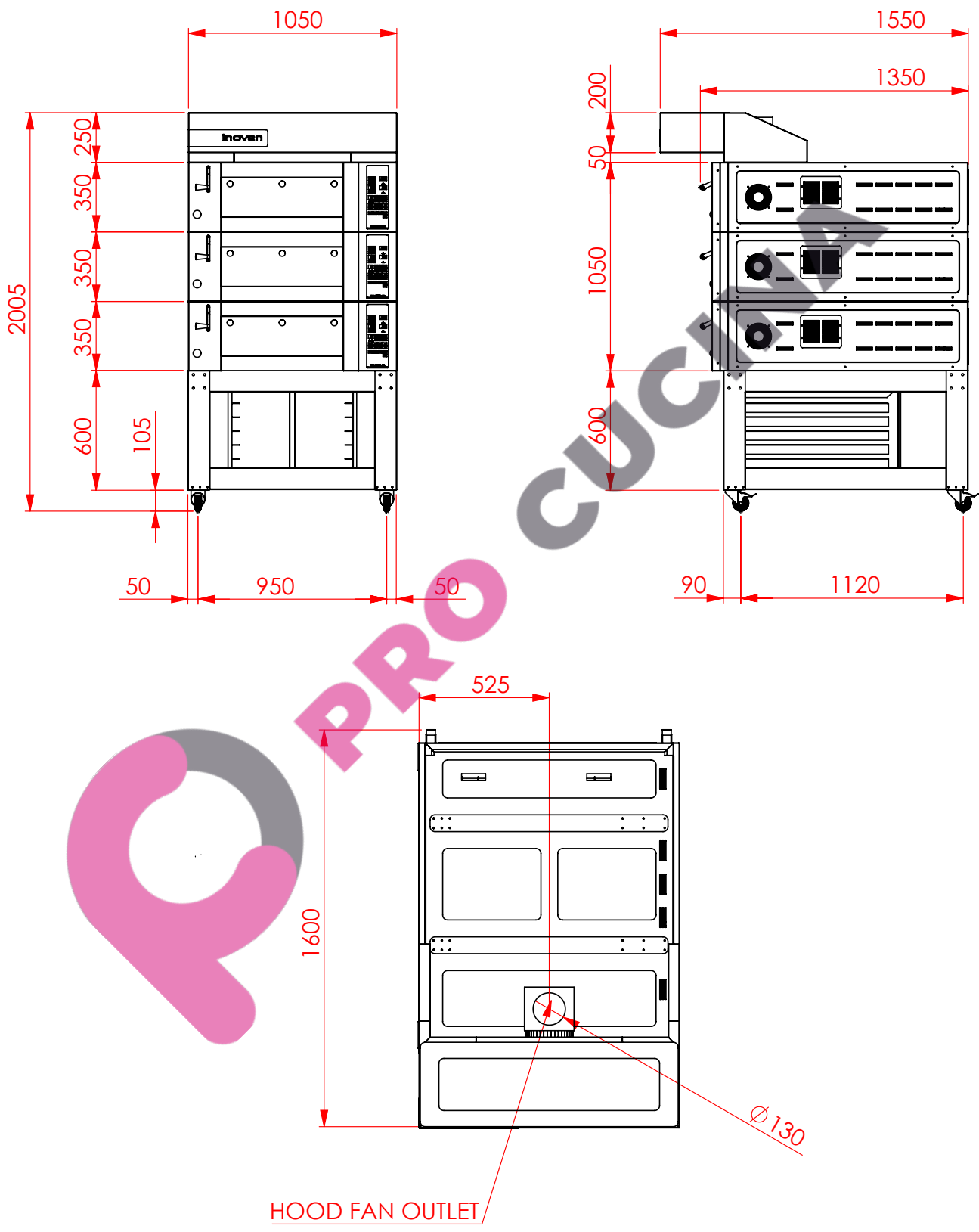
HOOD DESINGS MAY DIFFER AS LONG AS THEY DO NOT EXCEED THE MEASUREMENT RANGES SPECIFIED IN THE VENTILATION

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

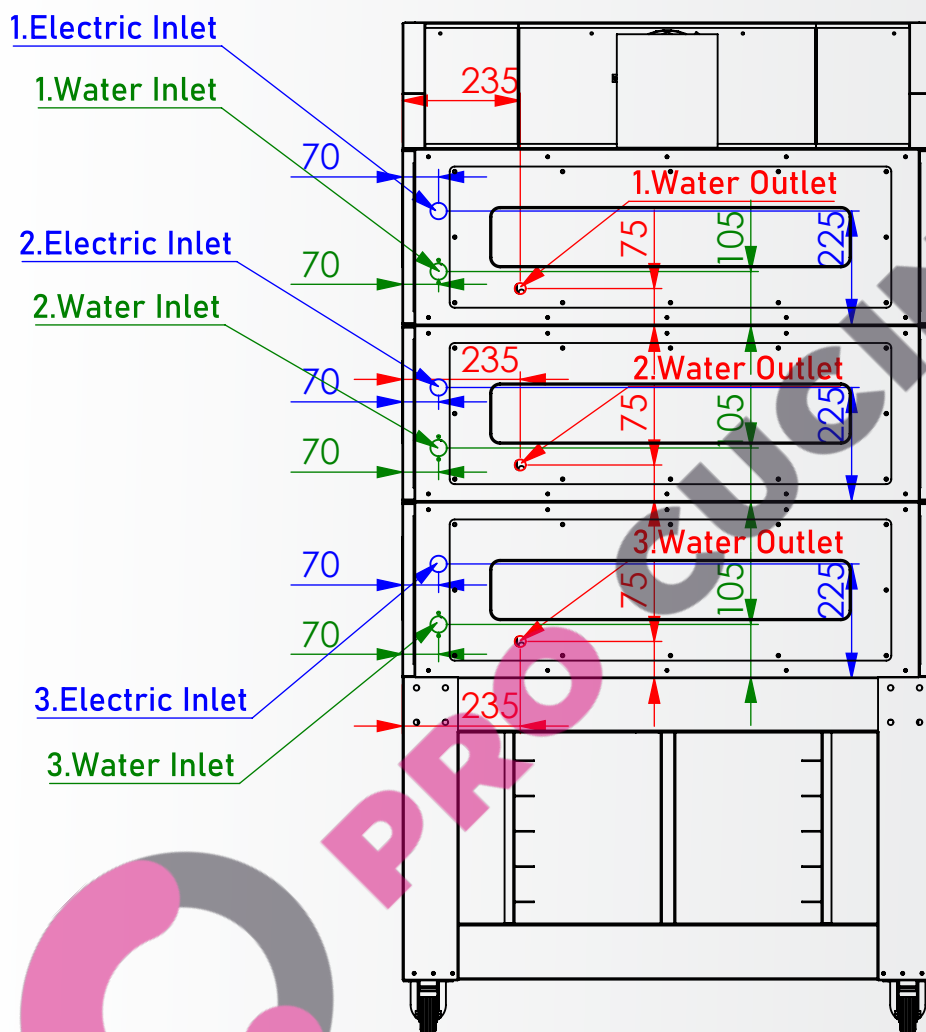
FOR LONGEVITY AND EFFICIENT PERFORMANCE, THE MINIMUM DISTANCES SPECIFIED IN THE DIAGRAM BELOW MUST BE MAINTAINED AROUND THE PRODUCT



PRODUCT DIMENSIONS



INSTALLATION



ELECTRIC INLET

1. TRIPHASES, 9.25 kW, 14 AMPER, 50 HZ
2. TRIPHASES, 9.25 kW, 14 AMPER, 50 HZ
3. TRIPHASES, 9.25 kW, 14 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
3. 3/4" WATER INLET, 3-6 BAR WATER PRESSURE

WATER OUTLET

1. DIAMETER 15 MM
2. DIAMETER 15 MM
3. DIAMETER 15 MM

THANK YOU

inoven

Innovative Oven Technologies



PRO CUCINA



Designed and manufactured by
ISO9001 QUALITY MANAGEMENT STANDARD

ayfa



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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