

**inoven**  
Innovative Oven Technologies

# PRODUCT INFORMATION



**EFES 5+4**  
Multipurpose Oven

**PRODUCT CODE:** AYF - 5+4 EF



# EFES 5+4

**Thanks to its modular design, Efes allows the rotary oven to be separated and placed in another location for use when needed. In the future stages of your business, you can add one more deck oven to Efes, increasing your production capacity by 40%.**

Efes possesses versatile and long-lasting characteristics due to its consistent and balanced baking performance, housing two different oven systems in a single unit, and the ability to increase its capacity as needed.

4+5  
S  
W  
L  
W



## PRODUCT FEATURES

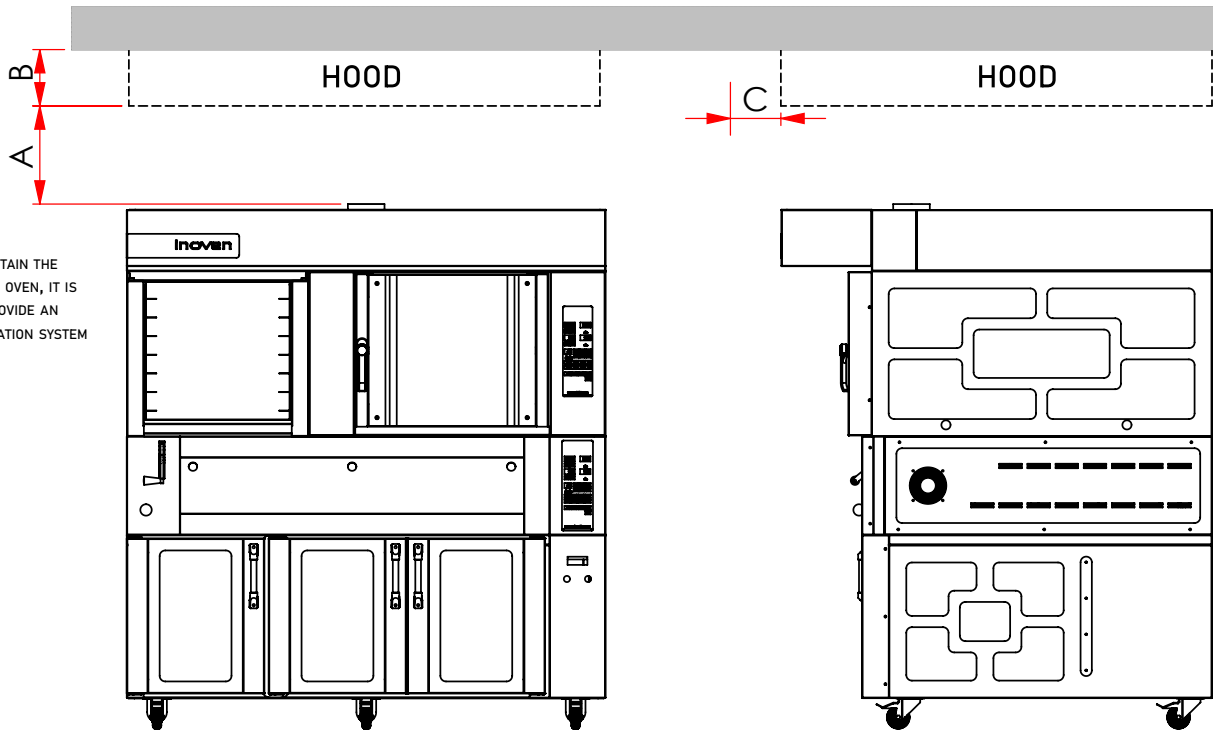
- Autostart
- Hood with extractor fan
- Max Oven Degree 300 °C
- Cooling System (Rotary Oven)
- Max Fermentation Degree 100 °C
- Manual klappe system (Deck Oven)
- Strong insulation and energy saving
- Manual and automatic steam system
- High temperature resistant door gasket
- Heat resistant baking stone (Deck Oven)
- High temperature resistant lockable wheel
- Protection relay against voltage fluctuations.
- 100 recordable programs with 5 steps in each.
- Tempered double 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	Pan Capacity	Rotary Oven Pan Distance	Width	Depth	Total Height	Deck Oven Inner Dimensions	Weight	Electrical Connection	Oven Power	Deck Oven Steam Power	Fermentation Power	Total Power
AYF - 5+4 EF	40x60 cm Pan 5 pcs in Rotary Oven 4 pcs in Deck Oven	8 cm	170 cm	125 cm	187 cm	120x80x19 cm	425 kg	380 V - 50 Hz - 3 PH	9 kW Rotary Oven 8,7 kW Deck Oven	4,5 kW	3 kW	25,2 kW

# PROPER PRODUCT PLACING

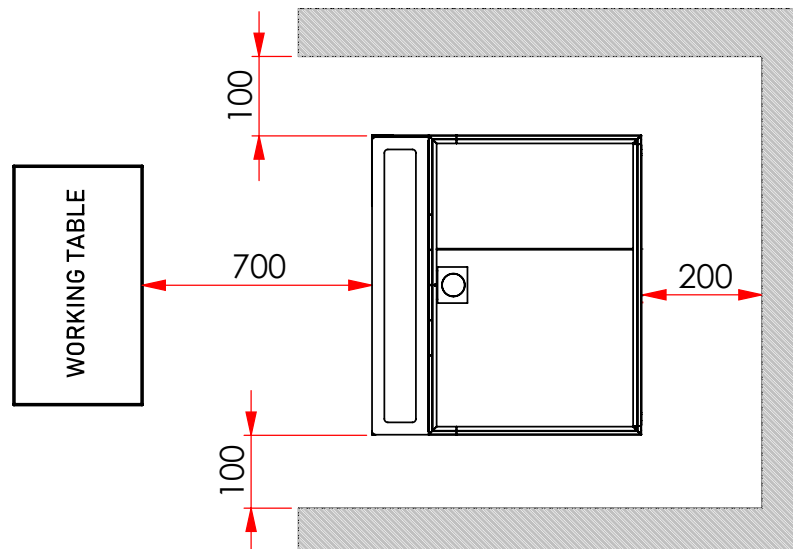


- IN ORDER TO MAINTAIN THE LONGEVITY OF THE OVEN, IT IS NECESSARY TO PROVIDE AN ADEQUATE VENTILATION SYSTEM
- REQUIRED HOOD PULL POWER 800 M<sup>3</sup>/H

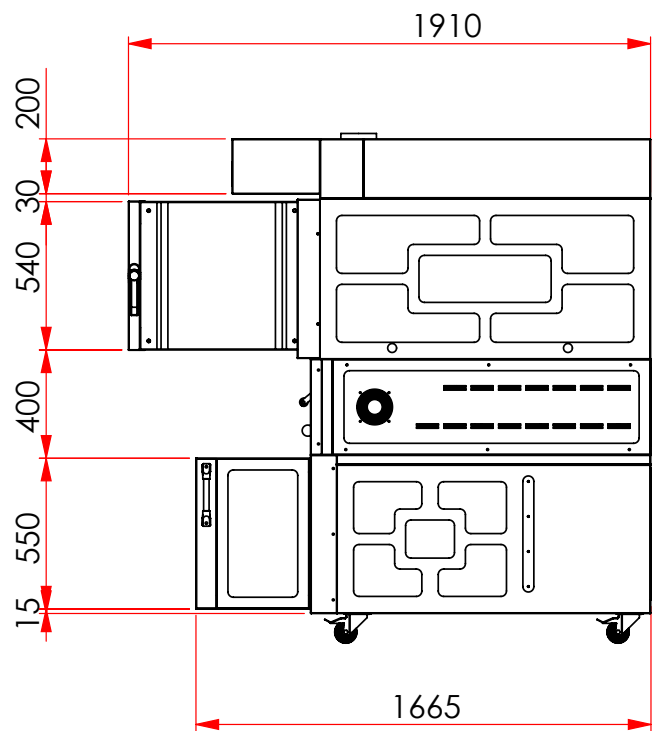
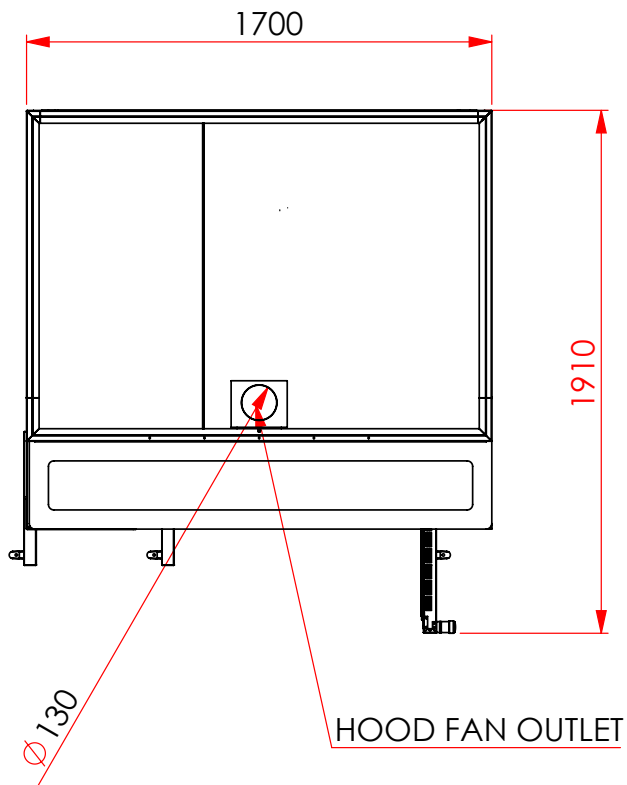
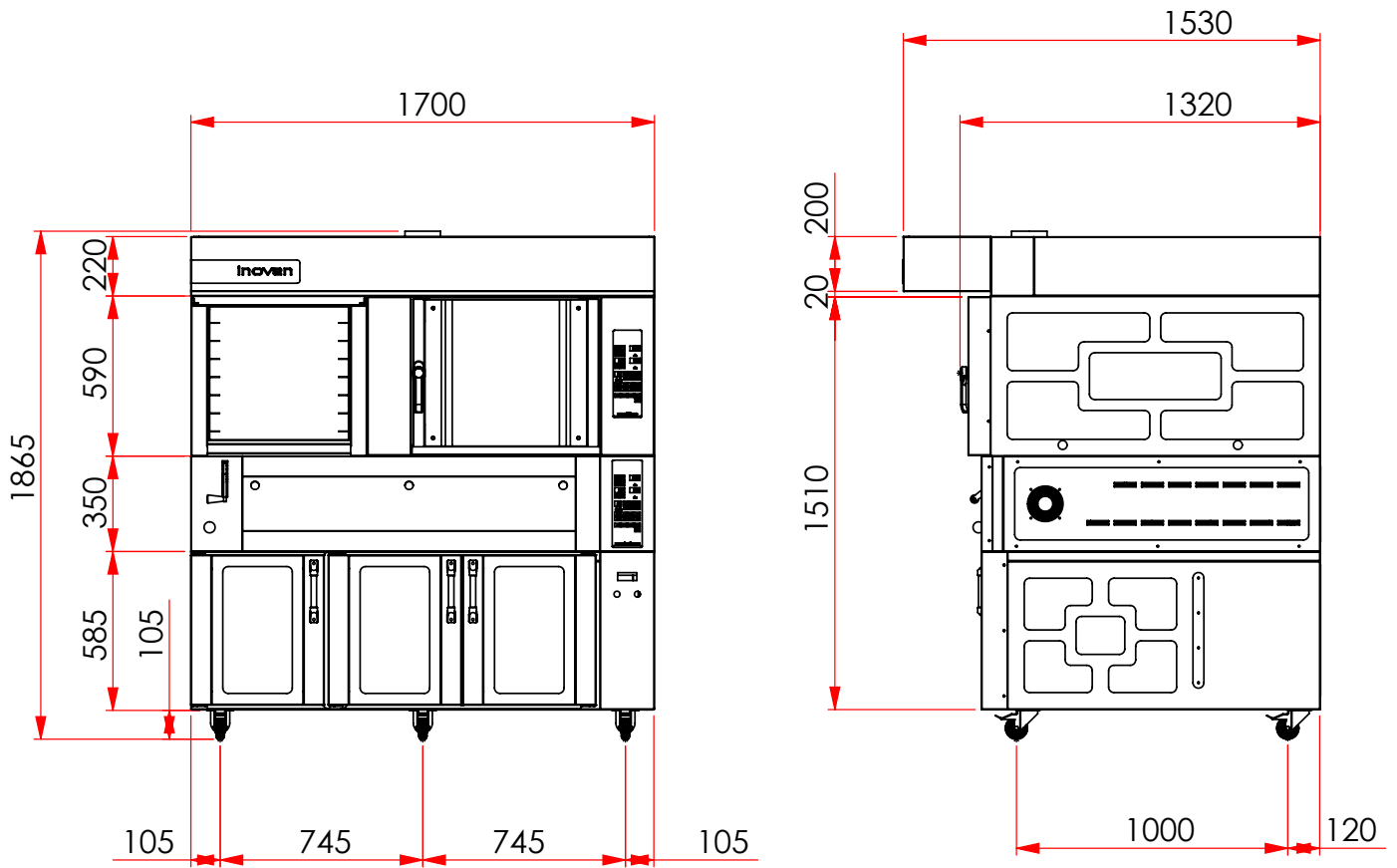
HOOD DESINGS MAY DIFFER AS LONG AS THEY DO NOT EXCEED THE MEASUREMENT RANGES SPECIFIED IN THE VENTILATION

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

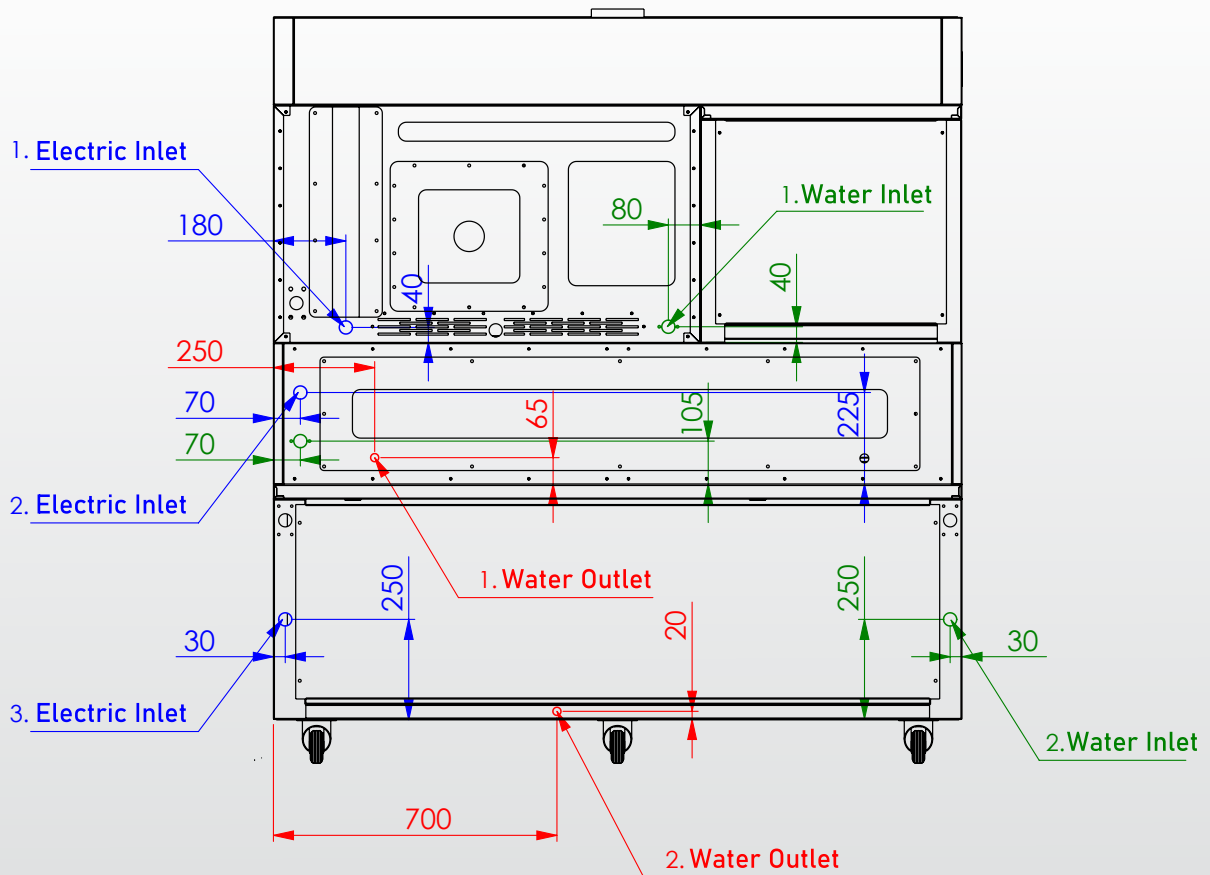
FOR LONGEVITY AND EFFICIENT PERFORMANCE, THE MINIMUM DISTANCES SPECIFIED IN THE DIAGRAM BELOW MUST BE MAINTAINED AROUND THE PRODUCT



# PRODUCT DIMENSIONS



# INSTALLATION



## ELECTRIC INLET

1. TRIPHASES, 9 kW, 13,6 AMPER, 50 HZ
2. TRIPHASES, 13,2 kW, 20 AMPER, 50 HZ
3. MONOPHASE 3 kW, 13,6 AMPER, 50 HZ

## WATER INLET

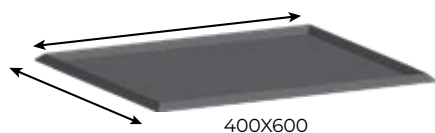
1. 3/4" WATER INLET, 3-6 BAR WATER PRESSURE
2. 3/4" WATER INLET, 3-6 BAR WATER PRESSURE
3. 3/4" WATER INLET, 3-6 BAR WATER PRESSURE

## WATER OUTLET

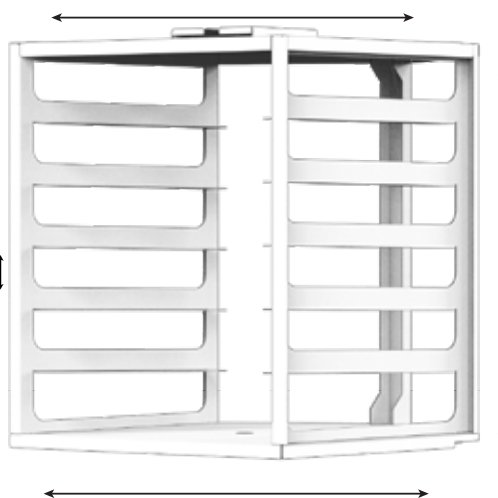
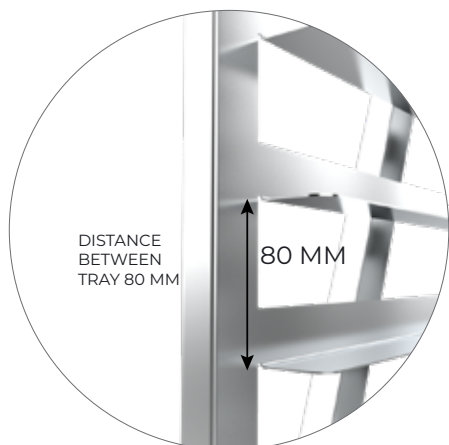
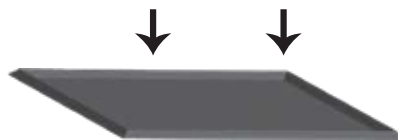
1. DIAMETER 15 MM
2. DIAMETER 15 MM

# TRAY AND TROLLEY

COMPATIBLE WITH 400X600 MM TRAY



LOADING CAPACITY FOR ONE TRAY SHOULD NOT EXCEED **3 KG**



MAXIMUM LOADING CAPACITY OF TROLLEY SHOULD NOT EXCEED **15 KG**

## OPTIONALS

- Black front
- 110 V Electrical system

*Thank you*

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