

**inoven**  
Innovative Oven Technologies

# PRODUCT INFORMATION



**Nicea 10**  
ROTARY CONVECTION OVEN

**PRODUCT CODE:** AYF - 10 G

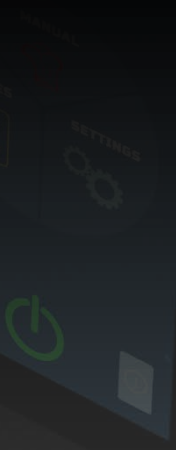
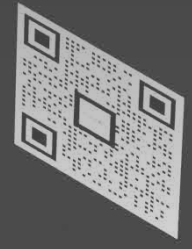


# Nicea 10

**NICEA 10 STANDS OUT WITH ITS EASY-TO-USE, EFFICIENT, AND SATISFYING RESULTS, THANKS TO ITS CONSISTENT AND BALANCED BAKING PERFORMANCE. IT INSTILLS CONFIDENCE IN USERS WITH ITS PRICE-PERFORMANCE BALANCE.**

WITH OUR ROTATING TRAY RACK SYSTEM AND AN INTERIOR DESIGN THAT ENSURES BALANCED AIR CIRCULATION, NICEA PROVIDES EVEN HEAT DISTRIBUTION AND PRECISE TEMPERATURE CONTROL, ALLOWING YOU TO BAKE YOUR PRODUCTS PERFECTLY EVERY TIME.

# 10 years of virtualization



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## PRODUCT FEATURES

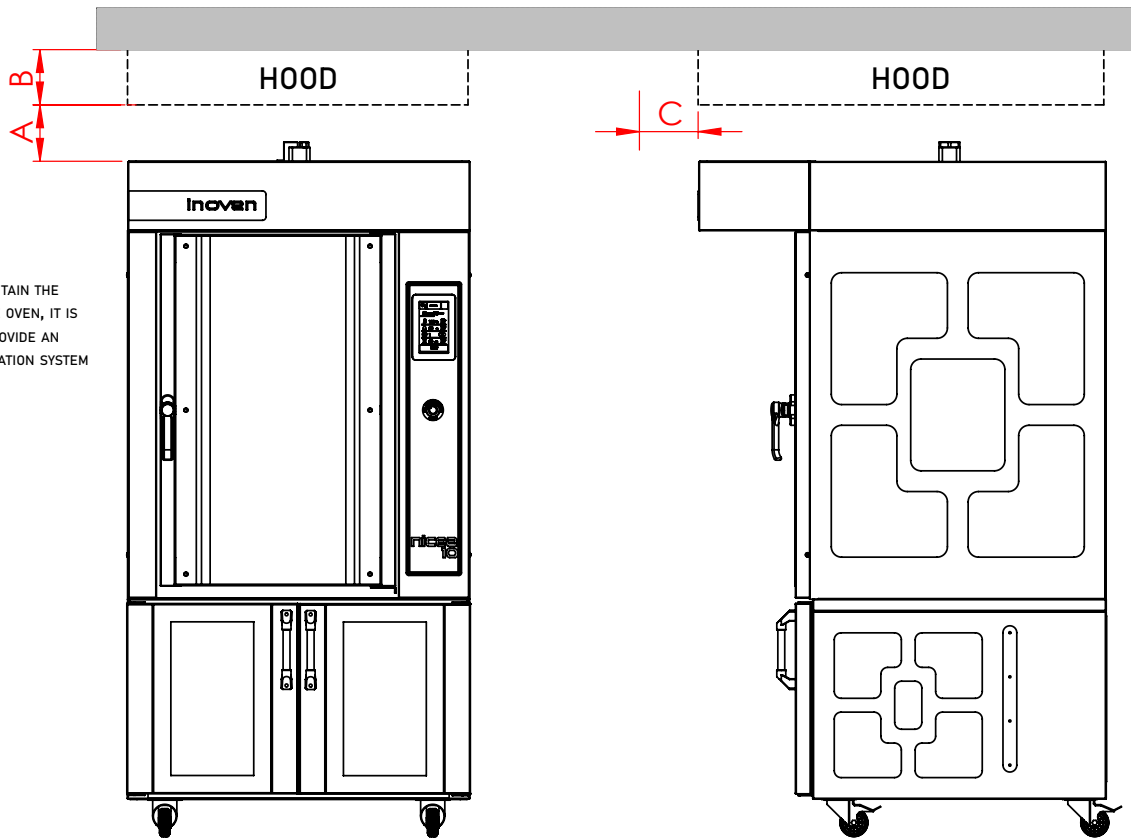
- Autostart
- Cooling System
- Hood with extractor fan
- Max Oven Degree 300 °C
- Max Fermentation Degree 100 °C
- Strong insulation and energy saving
- Manual and automatic steam system.
- Manual and automatic klappe system.
- High temperature resistant door gasket.
- High temperature resistant lockable wheel
- Protection relay against voltage fluctuations.
- 100 recordable programs with 5 steps in each.
- Removable Rotary Cart, easy to dismantle and clean.
- Tempered double door glass, easy to dismantle and clean.



## PRODUCT DETAILS

Code	Pan Capacity	Distance Between Pans	Width	Depth	Total Height	Weight	Electrical Connection	Thermal Power	Gas Pressur	Oven Power	Fermentation Power	Total Power
AYF - 10 E	40x60 cm 10 pcs	8 cm	99 cm	90 cm	200 cm	295 kg	380 V - 50 Hz - 3 PH	****	****	27 kW	3 kW	30 kW
AYF - 10 G	40x60 cm 10 pcs	8 cm	99 cm	90 cm	200 cm	310 kg	220 V - 50 Hz - 1 PH	20 kW	20 mbar	3 kW	3 kW	6 kW

# PROPER PRODUCT PLACING

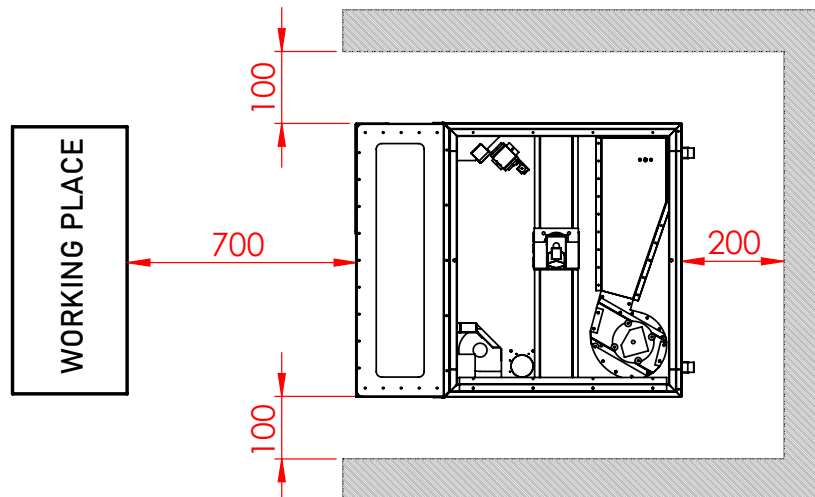


- IN ORDER TO MAINTAIN THE LONGEVITY OF THE OVEN, IT IS NECESSARY TO PROVIDE AN ADEQUATE VENTILATION SYSTEM
- REQUIRED HOOD PULL POWER 800 m<sup>3</sup>/h

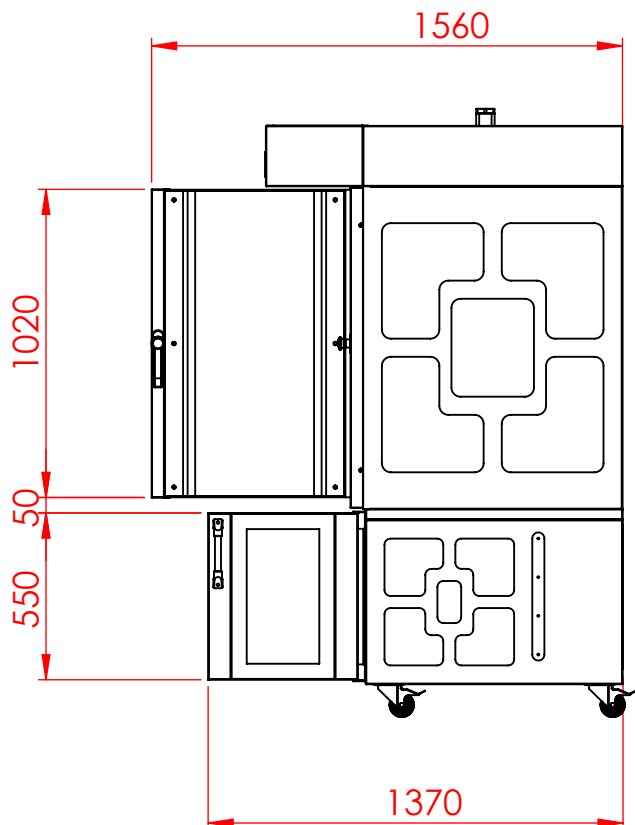
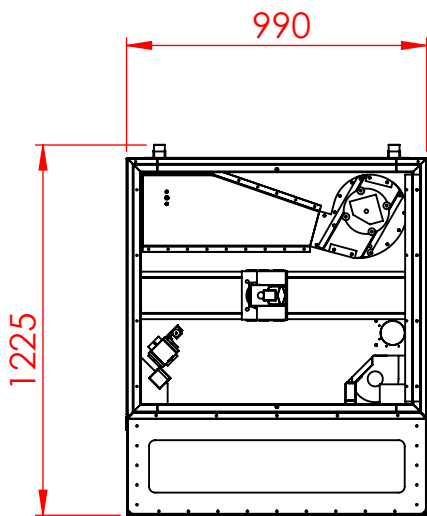
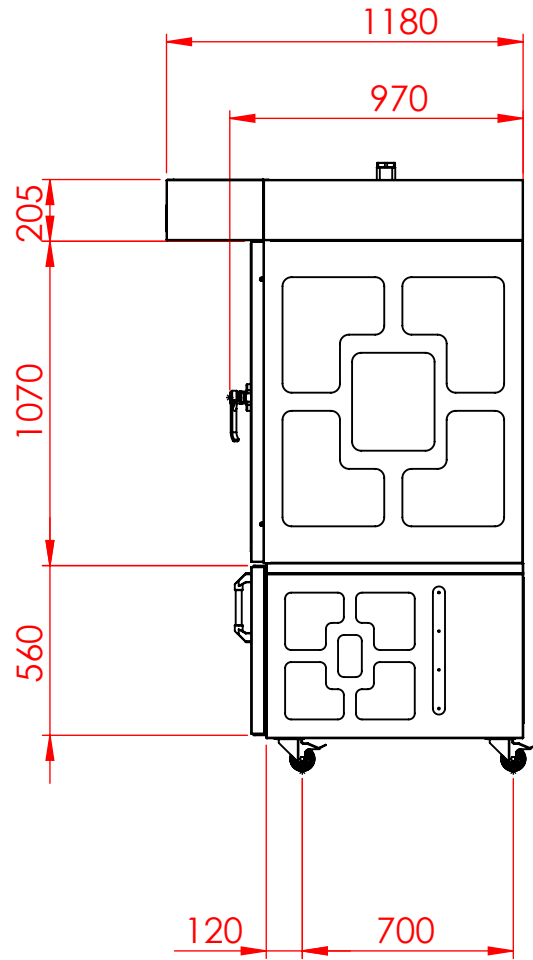
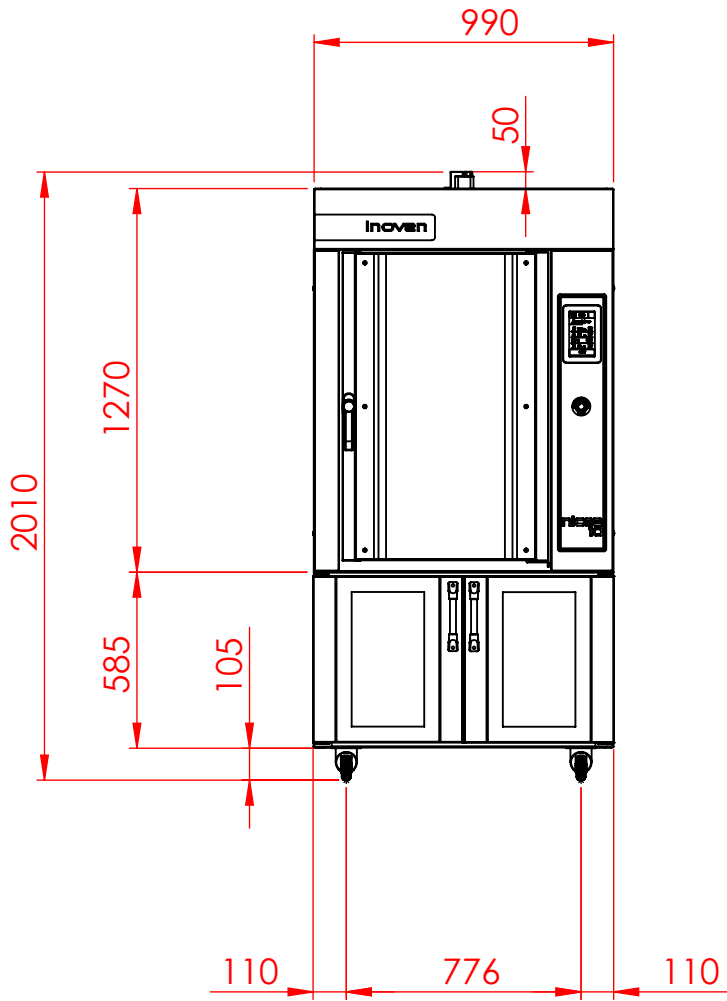
- HOOD DESIGNS MAY DIFFER AS LONG AS THEY DO NOT EXCEED THE MEASUREMENT RANGES SPECIFIED IN THE VENTILATION

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

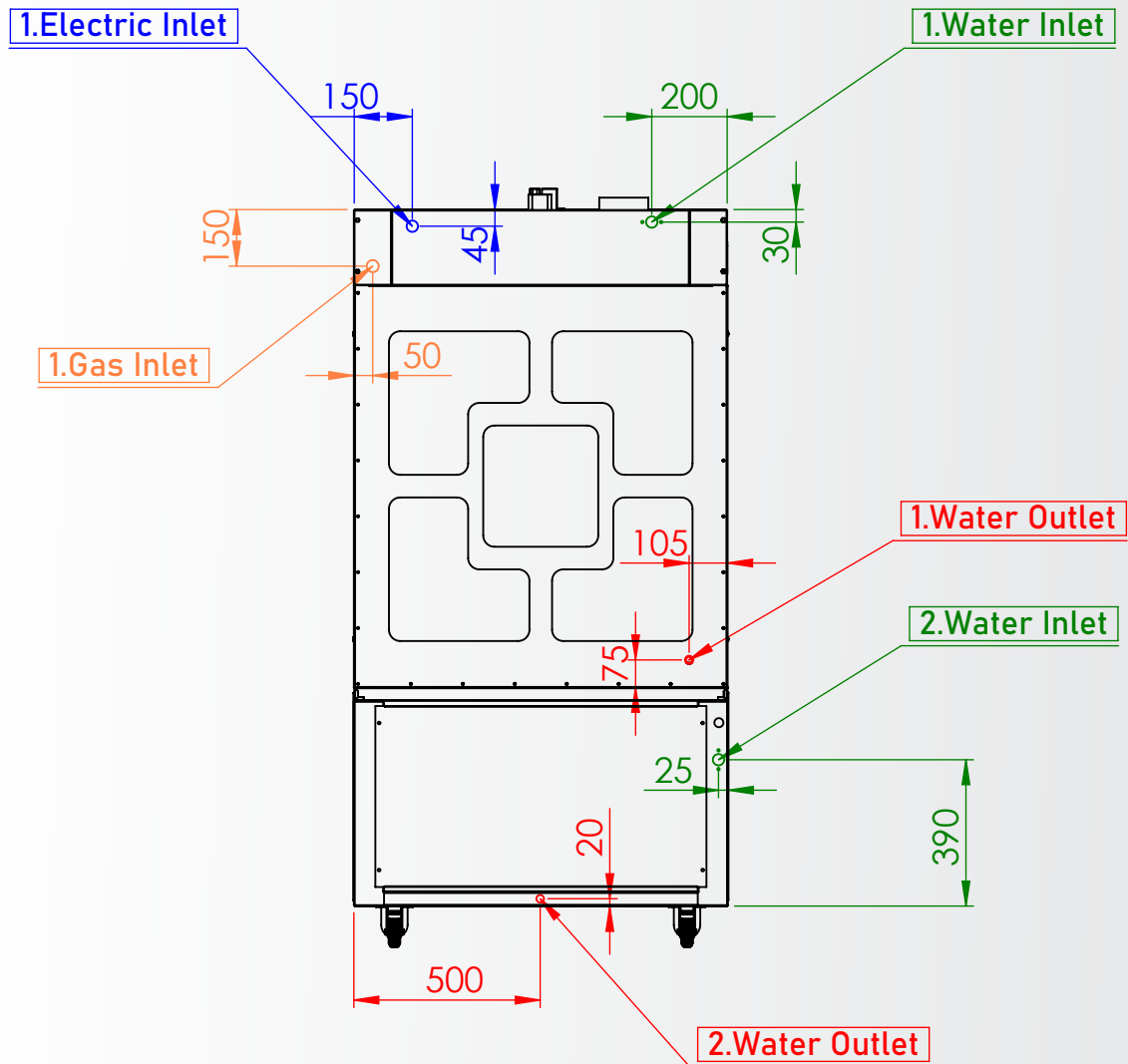
- FOR LONGEVITY AND EFFICIENT PERFORMANCE, THE MINIMUM DISTANCES SPECIFIED IN THE DIAGRAM BELOW MUST BE MAINTAINED AROUND THE PRODUCT



# PRODUCT DIMENSIONS



# INSTALLATION



## ELECTRIC INLET

1. MONOPHASE, 6 kW, 27,2 AMPER, 50 HZ

**NOTE:** FERMENTATION CHAMBER IS CONNECTED TO THE OVEN

## GAS INLET

1. FEMALE THREAD, 1/2, 20 mBAR

## WATER INLET

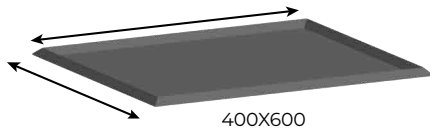
1. 3/4" WATER INLET, 3-6 BAR WATER PRESSURE  
2. 3/4" WATER INLET, 3-6 BAR WATER PRESSURE

## WATER OUTLET

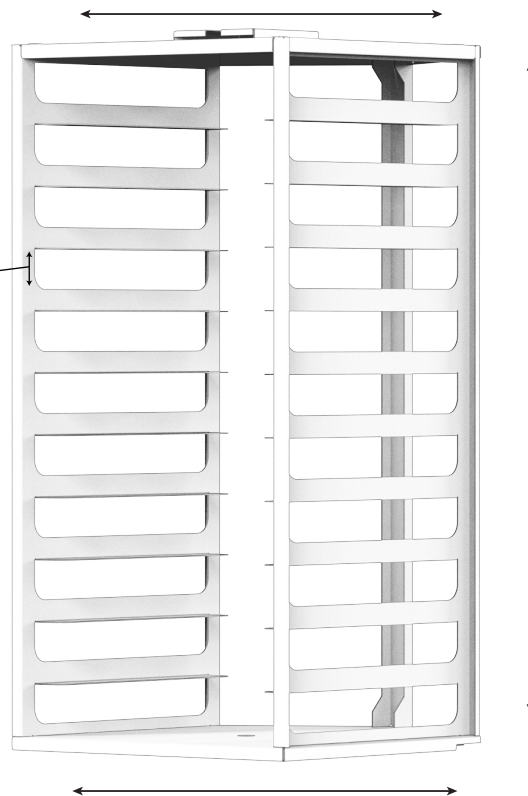
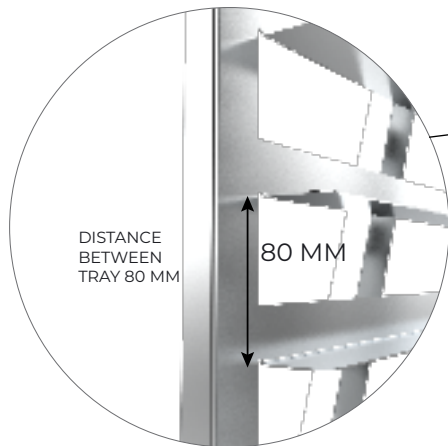
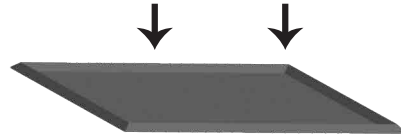
1. DIAMETER 15 MM  
2. DIAMETER 15 MM

# 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 **30 KG**

## OPTIONALS

- Black front
- 110 V Electrical system

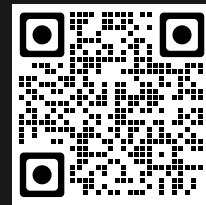




THANK YOU

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SCAN HERE TO REACH OUR  
WEBSITE TO SEE MORE  
INFORMATION ABOUT  
OUR PRODUCTS



Designed and Manufactured by **ayfa**

ISO9001 QUALITY  
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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