

imPROVEN

The Professional Choice of Artisan Masters

PRODUCT CATALOG





İMPROVEN

The Professional Choice of Artisan Masters

ABOUT US

Since 2022, İMPROVEN has been manufacturing industrial ovens with a professional team boasting over 15 years of industry experience, adding value to our customers' productivity.

We offer professional solutions across a wide range of models including rotary, deck, and convection ovens for the bakery and patisserie industry. In addition to these models, we take pride in being the manufacturer of Moven, Türkiye's first artisan oven. Through our exports since our founding, we deliver our products to chefs, bakeries, and patisseries around the world.

Guided by our principle of continuous improvement, we carefully consider our customers' needs, bring innovative touches to our high-quality manufacturing, and introduce new models to the bakery and patisserie industry.

Our Mission

To produce high-quality, efficient, and functional industrial ovens that effectively meet the needs of the bakery and patisserie sector.

Our Vision

To be a trusted and preferred global brand in our field, delivering long-term value through superior quality and durability.

OUR OVENS

ANEMO

ROTARY CONVECTION OVEN

PEDRA

DECK OVEN

PEDRA MINI

DECK OVEN

HOMOJEN

MULTI-FUNCTIONAL OVEN

KOSTAN

CONVECTION OVEN

MOVEN

ARTISAN OVEN

LEVIA

PROOFING CABINET

IMPROVEN

ANEMO 20

Gas Rotary Convection Oven

Developed for high-volume businesses, Anemo 20 delivers high-quality baking through its specially designed interior and rotating rack system.

Its balanced air circulation ensures heat passes evenly through every tray, allowing you to achieve the same baking quality and appearance across all products.

Its flexible design, compatible with both 40x60 cm and 60x80 cm trays, lets you bake different product groups in the same oven, adding versatility to your production.



DESCRIPTION	IMP - 20 DGM
40x60 cm Tray Capacity	20 pcs
60x80 cm Tray Capacity	10 pcs
Distance Between Trays	8 cm
Width	115 cm
Depth	160 cm
Height	200 cm
Electrical Connection	220 V - 1 Phase - 50 Hz
Oven Electrical Power	1,5 kW
Oven Energy Consumption	Natural Gas
Natural Gas Inlet	1/2"
Natural Gas Pressure	20 mbar
Thermal Power	30960 kcal
Steam Water Inlet	3/4"
Weight	450 kg
Proofer Tray Capacity	14 pcs
Proofer Electrical Power	2 kW

FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual or automatic steam system based on product needs
- Cooling system for quickly lowering internal temperature when needed
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)
- Manual and automatic steam damper control system for oven humidity control (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Extractor hood system that keeps the work environment fresh
- Easily removable double tempered door glass for quick cleaning

Durability and Safety

- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

- Black Front
- Detachable Pan Rails
- Steam Damper System
- 110 V Electrical System
- Proofer Humidity Control
- Touch Screen Control Panel
- 45x65 cm Pan Compatible Model
- 53x65 cm Pan Compatible Model

Touch Screen Panel Features

- 100 Baking Programs
- 5 Step Baking Options
- Automatic Steam Control
- Different Language Options
- 3 Different Fan Speed Settings
- Automatic Steam Damper Control

IMPROVEN

ANEMO 20

Electrical Rotary Convection Oven

Developed for high-volume businesses, Anemo 20 delivers high-quality baking through its specially designed interior and rotating rack system.

Its balanced air circulation ensures heat passes evenly through every tray, allowing you to achieve the same baking quality and appearance across all products.

Its flexible design, compatible with both 40x60 cm and 60x80 cm trays, lets you bake different product groups in the same oven, adding versatility to your production.



DESCRIPTION	IMP - 20 DEM
40x60 cm Tray Capacity	20 pcs
60x80 cm Tray Capacity	10 pcs
Distance Between Trays	8 cm
Width	115 cm
Depth	140 cm
Height	200 cm
Electrical Connection	380 V - 3 Phases - 50 Hz
Oven Electrical Power	27 kW
Oven Energy Consumption	Electric
Steam Water Inlet	3/4"
Weight	420 kg
Proofer Tray Capacity	14 pcs
Proofer Electrical Power	2 kW

FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual or automatic steam system based on product needs
- Cooling system for quickly lowering internal temperature when needed
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)
- Manual and automatic steam damper control system for oven humidity control (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Extractor hood system that keeps the work environment fresh
- Easily removable double tempered door glass for quick cleaning

Durability and Safety

- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

Black Front
Detachable Pan Rails
Steam Damper System
110 V Electrical System
Proofer Humidity Control
Touch Screen Control Panel
45x65 cm Pan Compatible Model
53x65 cm Pan Compatible Model

Touch Screen Panel Features

100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options
3 Different Fan Speed Settings
Automatic Steam Damper Control

iMPROVEN

ANEMO 15 R

Electrical Rotary Rack Oven

Anemo 15 R, with its rotating trolley, allows products to be loaded into and unloaded from the oven quickly and easily.

Its rotary oven system combined with balanced internal air circulation delivers a high-quality baking experience for users targeting serial production.



DESCRIPTION	IMP - 15 DEA
Tray Size	40 x 60 cm
Tray Capacity	15 pcs
Distance Between Trays	8 cm
Width	122 cm
Depth	94 cm
Height	195 cm
Electrical Connection	380 V - 3 Phases - 50 Hz
Oven Electrical Power	33 kW
Oven Energy Consumption	Electric
Steam Water Inlet	3/4"
Weight	450 kg

FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual or automatic steam system based on product needs
- Cooling system for quickly lowering internal temperature when needed
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)
- Manual and automatic steam damper control system for oven humidity control (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Extractor hood system that keeps the work environment fresh
- Easily removable double tempered door glass for quick cleaning

Durability and Safety

- Safe operation with protection relay against voltage fluctuations

Optional

Black Front
Detachable Pan Rails
Steam Damper System
110 V Electrical System
Touch Screen Control Panel
45x65 cm Pan Compatible Model

Touch Screen Panel Features

100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options
3 Different Fan Speed Settings
Automatic Steam Damper Control



IMPROVEN

ANEMO 15 R_(53X65)

Electrical Rotary Rack Oven

Anemo 15 R, with its rotating trolley, allows products to be loaded into and unloaded from the oven quickly and easily.

Its rotary oven system combined with balanced internal air circulation delivers a high-quality baking experience for users targeting serial production.



DESCRIPTION	IMP - 15 DEA 53x65
Tray Size	53 x 65 cm
Tray Capacity	15 pcs
Distance Between Trays	8 cm
Width	134 cm
Depth	106 cm
Height	195 cm
Electrical Connection	380 V - 3 Phases - 50 Hz
Oven Electrical Power	41 kW
Oven Energy Consumption	Electric
Steam Water Inlet	3/4"
Weight	450 kg

FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual or automatic steam system based on product needs
- Cooling system for quickly lowering internal temperature when needed
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)
- Manual and automatic steam damper control system for oven humidity control (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Extractor hood system that keeps the work environment fresh
- Easily removable double tempered door glass for quick cleaning

Durability and Safety

- Safe operation with protection relay against voltage fluctuations

Optional

Black Front
Detachable Pan Rails
Steam Damper System
110 V Electrical System
Touch Screen Control Panel

Touch Screen Panel Features

100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options
3 Different Fan Speed Settings
Automatic Steam Damper Control



IMPROVEN

ANEMO 15

Gas Rotary Convection Oven

With its specially designed interior, powerful air circulation, and rotating rack system, Anemo 15 ensures even, high-quality baking.

Delivering flawless results with every bake, Anemo 15 is a reliable solution for professional kitchens.



DESCRIPTION	IMP - 15 DG
Tray Size	40 x 60 cm
Tray Capacity	15 pcs
Distance Between Trays	8 cm
Width	95 cm
Depth	122 cm
Height	210 cm
Electrical Connection	220 V - 1 Phase - 50 Hz
Oven Electrical Power	1,5 kW
Oven Energy Consumption	Natural Gas
Natural Gas Inlet	1/2"
Natural Gas Pressure	20 mbar
Thermal Power	30960 kcal
Steam Water Inlet	3/4"
Weight	380 kg

FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual or automatic steam system based on product needs
- Cooling system for quickly lowering internal temperature when needed
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)
- Manual and automatic steam damper control system for oven humidity control (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Extractor hood system that keeps the work environment fresh
- Easily removable double tempered door glass for quick cleaning

Durability and Safety

- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

Black Front
Detachable Pan Rails
Steam Damper System
110 V Electrical System
Touch Screen Control Panel
45x65 cm Pan Compatible Model
53x65 cm Pan Compatible Model

Touch Screen Panel Features

100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options
3 Different Fan Speed Settings
Automatic Steam Damper Control

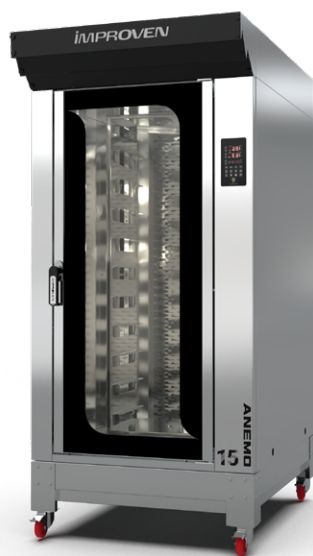
IMPROVEN

ANEMO 15

Electrical Rotary Convection Oven

With its specially designed interior, powerful air circulation, and rotating rack system, Anemo 15 ensures even, high-quality baking.

Delivering flawless results with every bake, Anemo 15 is a reliable solution for professional kitchens.



DESCRIPTION	IMP - 15 DE
Tray Size	40 x 60 cm
Tray Capacity	15 pcs
Distance Between Trays	8 cm
Width	95 cm
Depth	112 cm
Height	205 cm
Electrical Connection	380 V - 3 Phases - 50 Hz
Oven Electrical Power	33 kW
Oven Energy Consumption	Electric
Steam Water Inlet	3/4"
Weight	360 kg

FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual or automatic steam system based on product needs
- Cooling system for quickly lowering internal temperature when needed
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)
- Manual and automatic steam damper control system for oven humidity control (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Extractor hood system that keeps the work environment fresh
- Easily removable double tempered door glass for quick cleaning

Durability and Safety

- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

Black Front
Detachable Pan Rails
Steam Damper System
110 V Electrical System
Touch Screen Control Panel
45x65 cm Pan Compatible Model
53x65 cm Pan Compatible Model

Touch Screen Panel Features

100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options
3 Different Fan Speed Settings
Automatic Steam Damper Control

IMPROVEN

ANEMO 10

Gas Rotary Convection Oven

With powerful air circulation and a rotating rack system, Anemo 10 delivers an excellent baking experience. Its 10-tray capacity makes it an ideal solution for both small and medium-sized businesses. Its specially designed interior and efficient thermal insulation ensure internal temperature is retained with high efficiency.



DESCRIPTION	IMP - 10 DGM
Tray Size	40 x 60 cm
Tray Capacity	10 pcs
Distance Between Trays	8 cm
Width	95 cm
Depth	122 cm
Height	200 cm
Electrical Connection	220 V - 1 Phase - 50 Hz
Oven Electrical Power	1,5 kW
Oven Energy Consumption	Natural Gas
Natural Gas Inlet	1/2"
Natural Gas Pressure	20 mbar
Thermal Power	23220 kcal
Steam Water Inlet	3/4"
Weight	325 kg
Proofer Tray Capacity	14 pcs
Proofer Electrical Power	2 kW

FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual or automatic steam system based on product needs
- Cooling system for quickly lowering internal temperature when needed
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)
- Manual and automatic steam damper control system for oven humidity control (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Extractor hood system that keeps the work environment fresh
- Easily removable double tempered door glass for quick cleaning

Durability and Safety

- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

Black Front
Detachable Pan Rails
Steam Damper System
110 V Electrical System
Proofer Humidity Control
Touch Screen Control Panel
45x65 cm Pan Compatible Model
53x65 cm Pan Compatible Model

Touch Screen Panel Features

100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options
3 Different Fan Speed Settings
Automatic Steam Damper Control

IMPROVEN

ANEMO 10

Electrical Rotary Convection Oven

With powerful air circulation and a rotating rack system, Anemo 10 delivers an excellent baking experience. Its 10-tray capacity makes it an ideal solution for both small and medium-sized businesses. Its specially designed interior and efficient thermal insulation ensure internal temperature is retained with high efficiency.



DESCRIPTION	IMP - 10 DEM
Tray Size	40 x 60 cm
Tray Capacity	10 pcs
Distance Between Trays	8 cm
Width	95 cm
Depth	112 cm
Height	200 cm
Electrical Connection	380 V - 3 Phases - 50 Hz
Oven Electrical Power	22 kW
Oven Energy Consumption	Electric
Steam Water Inlet	3/4"
Weight	300 kg
Proofer Tray Capacity	14 pcs
Proofer Electrical Power	2 kW

FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual or automatic steam system based on product needs
- Cooling system for quickly lowering internal temperature when needed
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)
- Manual and automatic steam damper control system for oven humidity control (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Extractor hood system that keeps the work environment fresh
- Easily removable double tempered door glass for quick cleaning

Durability and Safety

- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

Black Front
Detachable Pan Rails
Steam Damper System
110 V Electrical System
Proofer Humidity Control
Touch Screen Control Panel
45x65 cm Pan Compatible Model
53x65 cm Pan Compatible Model

Touch Screen Panel Features

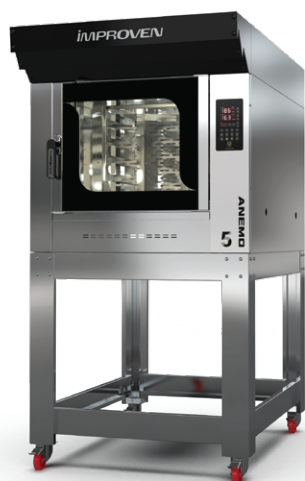
100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options
3 Different Fan Speed Settings
Automatic Steam Damper Control

IMPROVEN

ANEMO 5

Gas Rotary Convection Oven

Standing out as an ideal choice for small-scale businesses, Anemo 5 delivers excellent baking results thanks to its rotating rack system and powerful air circulation. Its low fuel consumption also provides a cost advantage for your business operations.



DESCRIPTION	IMP - 5 DGM
Tray Size	40 x 60 cm
Tray Capacity	5 pcs
Distance Between Trays	8 cm
Width	95 cm
Depth	122 cm
Height	180 cm
Electrical Connection	220 V - 1 Phase - 50 Hz
Oven Electrical Power	1 kW
Oven Energy Consumption	Natural Gas
Natural Gas Inlet	1/2"
Natural Gas Pressure	20 mbar
Thermal Power	15480 kcal
Steam Water Inlet	3/4"
Weight	225 kg
Proofer Tray Capacity	14 pcs
Proofer Electrical Power	2 kW

FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual or automatic steam system based on product needs
- Cooling system for quickly lowering internal temperature when needed
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)
- Manual and automatic steam damper control system for oven humidity control (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Extractor hood system that keeps the work environment fresh
- Easily removable double tempered door glass for quick cleaning

Durability and Safety

- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

Black Front
Detachable Pan Rails
Steam Damper System
110 V Electrical System
Proofer Humidity Control
Touch Screen Control Panel
45x65 cm Pan Compatible Model
53x65 cm Pan Compatible Model

Touch Screen Panel Features

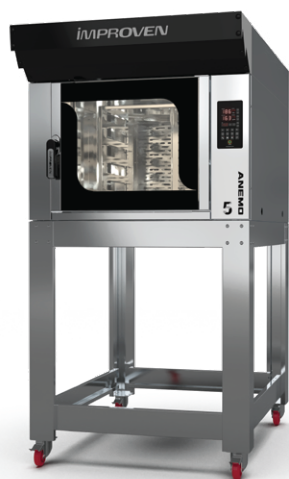
100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options
3 Different Fan Speed Settings
Automatic Steam Damper Control

IMPROVEN

ANEMO 5

Electrical Rotary Convection Oven

Standing out as an ideal choice for small-scale businesses, Anemo 5 delivers excellent baking results thanks to its rotating rack system and powerful air circulation. Its low energy consumption also provides a cost advantage for your business operations.



DESCRIPTION	IMP - 5 DEM
Tray Size	40 x 60 cm
Tray Capacity	5 pcs
Distance Between Trays	8 cm
Width	95 cm
Depth	112 cm
Height	180 cm
Electrical Connection	380 V - 3 Phases - 50 Hz
Oven Electrical Power	9 kW
Oven Energy Consumption	Electric
Steam Water Inlet	3/4"
Weight	205 kg
Proofer Tray Capacity	14 pcs
Proofer Electrical Power	2 kW

FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual or automatic steam system based on product needs
- Cooling system for quickly lowering internal temperature when needed
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)
- Manual and automatic steam damper control system for oven humidity control (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Extractor hood system that keeps the work environment fresh
- Easily removable double tempered door glass for quick cleaning

Durability and Safety

- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

Black Front
Detachable Pan Rails
Steam Damper System
110 V Electrical System
Proofer Humidity Control
Touch Screen Control Panel
45x65 cm Pan Compatible Model
53x65 cm Pan Compatible Model

Touch Screen Panel Features

100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options
3 Different Fan Speed Settings
Automatic Steam Damper Control

IMPROVEN

PEDRA 4

Electrical Deck Oven

Thanks to its independently operating decks, Pedra allows many different products to be baked simultaneously at different temperatures.

The ability to adjust top and bottom heat separately in each deck provides full control over the baking process.

The special baking stone that distributes heat evenly ensures products bake in a balanced way, while its strong insulation retains internal temperature and keeps heat loss to a minimum.

4



FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual steam damper system for oven humidity control
- Manual or automatic steam system based on product needs (Optional)
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products
- Heat-resistant baking stone for even base heat distribution and balanced baking
- Independently adjustable top and bottom heat in each deck for ideal baking conditions
- Modular structure allows each deck to operate independently, enabling multiple product types to be baked simultaneously

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Removable tempered door glass for quick cleaning
- Extractor hood system that keeps the work environment fresh

Durability and Safety

- Piston door handle for long-lasting use
- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

Black Front
Steam System
110 V Electrical System
Proofer Humidity Control
Touch Screen Control Panel

Touch Screen Panel Features

100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options

DESCRIPTION	IMP - 120x80 / 4KS	IMP - 120x120 / 4KS	IMP - 120x200 / 4KS
Tray Size	40 x 60 cm	40 x 60 cm	40 x 60 cm
Tray Capacity	4x4=16 pcs	4x6=24 pcs	4x10=40 pcs
Width	170 cm	170 cm	170 cm
Depth	125 cm	165 cm	245 cm
Height	205 cm	205 cm	205 cm
Baking Area	4x0,96=3,84 m ²	4x1,44=5,76 m ²	4x2,4=9,6 m ²
Baking Area Width	120 cm	120 cm	120 cm
Baking Area Depth	80 cm	120 cm	200 cm
Baking Area Height	19 cm	19 cm	19 cm
Electrical Connection	380 V - 3 Phases - 50 Hz	380 V - 3 Phases - 50 Hz	380 V - 3 Phases - 50 Hz
Oven Electrical Power	4x9,8=39,2 kW	4x13,2=52,8 kW	4x20,7=82,8 kW
Oven Energy Consumption	Electric	Electric	Electric
Steam Water Inlet	3/4"	3/4"	3/4"
Deck Oven Steam Power	4x3=12 kW	4x3=12 kW	4x4,5=18 kW
Weight	850 kg	1050 kg	1850 kg

IMPROVEN

PEDRA MINI 4

Electrical Deck Oven

With its compact design, Pedra Mini enables the use of stone-base baking even in tight spaces, making it a suitable solution for small-scale businesses.

Thanks to its independently operating decks, Pedra Mini allows many different products to be baked simultaneously at different temperatures.

The ability to adjust top and bottom heat separately in each deck provides full control over the baking process.

The special baking stone that distributes heat evenly ensures products bake in a balanced way, while its strong insulation retains internal temperature and keeps heat loss to a minimum.



FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual steam damper system for oven humidity control
- Manual or automatic steam system based on product needs (Optional)
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products
- Heat-resistant baking stone for even base heat distribution and balanced baking
- Independently adjustable top and bottom heat in each deck for ideal baking conditions
- Modular structure allows each deck to operate independently, enabling multiple product types to be baked simultaneously

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Removable tempered door glass for quick cleaning
- Extractor hood system that keeps the work environment fresh

Durability and Safety

- Piston door handle for long-lasting use
- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

Black Front
Steam System
110 V Electrical System
Proofer Humidity Control
Touch Screen Control Panel

Touch Screen Panel Features

100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options

DESCRIPTION	IMP - 60x80 / 4KS
Tray Size	40 x 60 cm
Tray Capacity	8 pcs
Width	105 cm
Depth	129 cm
Height	205 cm
Baking Area	4x0,48=1,92 m ²
Baking Area Width	60 cm
Baking Area Depth	80 cm
Baking Area Height	19 cm
Electrical Connection	380 V - 3 Phases - 50 Hz
Oven Electrical Power	4x5,5=22 kW
Oven Energy Consumption	Electric
Steam Water Inlet	3/4"
Deck Oven Steam Power	4x1,5=6 kW
Weight	520 kg

IMPROVEN

PEDRA 3

Electrical Deck Oven

Thanks to its independently operating decks, Pedra allows many different products to be baked simultaneously at different temperatures.

The ability to adjust top and bottom heat separately in each deck provides full control over the baking process.

The special baking stone that distributes heat evenly ensures products bake in a balanced way, while its strong insulation retains internal temperature and keeps heat loss to a minimum.



FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual steam damper system for oven humidity control
- Manual or automatic steam system based on product needs (Optional)
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products
- Heat-resistant baking stone for even base heat distribution and balanced baking
- Independently adjustable top and bottom heat in each deck for ideal baking conditions
- Modular structure allows each deck to operate independently, enabling multiple product types to be baked simultaneously

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Removable tempered door glass for quick cleaning
- Extractor hood system that keeps the work environment fresh

Durability and Safety

- Piston door handle for long-lasting use
- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

Black Front
Steam System
110 V Electrical System
Proofer Humidity Control
Touch Screen Control Panel

Touch Screen Panel Features

100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options

DESCRIPTION	IMP - 120x80 / 3KM	IMP - 120x120 / 3KM	IMP - 120x200 / 3KM
Tray Size	40 x 60 cm	40 x 60 cm	40 x 60 cm
Tray Capacity	3x4=12 pcs	3x6=18 pcs	3x10=30 pcs
Width	170 cm	170 cm	170 cm
Depth	125 cm	165 cm	245 cm
Height	195 cm	195 cm	195 cm
Baking Area	3x0,96=2,88 m ²	3x1,44=4,32 m ²	3x2,4=7,2 m ²
Baking Area Width	120 cm	120 cm	120 cm
Baking Area Depth	80 cm	120 cm	200 cm
Baking Area Height	19 cm	19 cm	19 cm
Electrical Connection	380 V - 3 Phases - 50 Hz	380 V - 3 Phases - 50 Hz	380 V - 3 Phases - 50 Hz
Oven Electrical Power	3x9,8=29,4 kW	3x13,2=39,6 kW	3x20,7=62,1 kW
Oven Energy Consumption	Electric	Electric	Electric
Steam Water Inlet	3/4"	3/4"	3/4"
Deck Oven Steam Power	3x3=9 kW	3x3=9 kW	3x4,5=13,5 kW
Weight	700 kg	900 kg	1400 kg
Proofer Tray Capacity	14 pcs	14 pcs	14 pcs
Proofer Electrical Power	2 kW	2 kW	2 kW

IMPROVEN

PEDRA MINI 3

Electrical Deck Oven

With its compact design, Pedra Mini enables the use of stone-base baking even in tight spaces, making it a suitable solution for small-scale businesses.

Thanks to its independently operating decks, Pedra Mini allows many different products to be baked simultaneously at different temperatures.

The ability to adjust top and bottom heat separately in each deck provides full control over the baking process.



FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual steam damper system for oven humidity control
- Manual or automatic steam system based on product needs (Optional)
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products
- Heat-resistant baking stone for even base heat distribution and balanced baking
- Independently adjustable top and bottom heat in each deck for ideal baking conditions
- Modular structure allows each deck to operate independently, enabling multiple product types to be baked simultaneously

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Removable tempered door glass for quick cleaning
- Extractor hood system that keeps the work environment fresh

Durability and Safety

- Piston door handle for long-lasting use
- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

Black Front
Steam System
110 V Electrical System
Proofer Humidity Control
Touch Screen Control Panel

Touch Screen Panel Features

100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options

DESCRIPTION	IMP - 60x80 / 3KM
Tray Size	40 x 60 cm
Tray Capacity	6 pcs
Width	105 cm
Depth	129 cm
Height	195 cm
Baking Area	3x0,48=1,44 m2
Baking Area Width	60 cm
Baking Area Depth	80 cm
Baking Area Height	19 cm
Electrical Connection	380 V - 3 Phases - 50 Hz
Oven Electrical Power	3x5,5=16,5 kW
Oven Energy Consumption	Electric
Steam Water Inlet	3/4"
Deck Oven Steam Power	3x1,5=4,5 kW
Weight	400 kg
Proofer Tray Capacity	14 pcs
Proofer Electrical Power	2 kW

IMPROVEN

PEDRA 2

Electrical Deck Oven

Thanks to its independently operating decks, Pedra allows many different products to be baked simultaneously at different temperatures.

The ability to adjust top and bottom heat separately in each deck provides full control over the baking process.

The special baking stone that distributes heat evenly ensures products bake in a balanced way, while its strong insulation retains internal temperature and keeps heat loss to a minimum.



FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual steam damper system for oven humidity control
- Manual or automatic steam system based on product needs (Optional)
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products
- Heat-resistant baking stone for even base heat distribution and balanced baking
- Independently adjustable top and bottom heat in each deck for ideal baking conditions
- Modular structure allows each deck to operate independently, enabling multiple product types to be baked simultaneously

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Removable tempered door glass for quick cleaning
- Extractor hood system that keeps the work environment fresh

Durability and Safety

- Piston door handle for long-lasting use
- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

Black Front
Steam System
110 V Electrical System
Proofer Humidity Control
Touch Screen Control Panel

Touch Screen Panel Features

100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options

DESCRIPTION	IMP - 120x80 / 2KM	IMP - 120x120 / 2KM	IMP - 120x200 / 2KM
Tray Size	40 x 60 cm	40 x 60 cm	40 x 60 cm
Tray Capacity	2x4=8 pcs	2x6=12 pcs	2x10=20 pcs
Width	170 cm	170 cm	170 cm
Depth	125 cm	165 cm	245 cm
Height	180 cm	180 cm	180 cm
Baking Area	2x0,96=1,92 m ²	2x1,44=2,88 m ²	2x2,4=4,8 m ²
Baking Area Width	120 cm	120 cm	120 cm
Baking Area Depth	80 cm	120 cm	200 cm
Baking Area Height	19 cm	19 cm	19 cm
Electrical Connection	380 V - 3 Phases - 50 Hz	380 V - 3 Phases - 50 Hz	380 V - 3 Phases - 50 Hz
Oven Electrical Power	2x9,8=19,6 kW	2x13,2=26,4 kW	2x20,7=41,4 kW
Oven Energy Consumption	Electric	Electric	Electric
Steam Water Inlet	3/4"	3/4"	3/4"
Deck Oven Steam Power	2x3=6 kW	2x3=6 kW	2x4,5=9 kW
Weight	480 kg	700 kg	950 kg
Proofer Tray Capacity	14 pcs	14 pcs	14 pcs
Proofer Electrical Power	2 kW	2 kW	2 kW

IMPROVEN

PEDRA MINI 2

Electrical Deck Oven

With its compact design, Pedra Mini enables the use of stone-base baking even in tight spaces, making it a suitable solution for small-scale businesses.

Thanks to its independently operating decks, Pedra Mini allows many different products to be baked simultaneously at different temperatures.

The ability to adjust top and bottom heat separately in each deck provides full control over the baking process.

The special baking stone that distributes heat evenly ensures products bake in a balanced way, while its strong insulation retains internal temperature and keeps heat loss to a minimum.



FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual steam damper system for oven humidity control
- Manual or automatic steam system based on product needs (Optional)
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products
- Heat-resistant baking stone for even base heat distribution and balanced baking
- Independently adjustable top and bottom heat in each deck for ideal baking conditions
- Modular structure allows each deck to operate independently, enabling multiple product types to be baked simultaneously

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Removable tempered door glass for quick cleaning
- Extractor hood system that keeps the work environment fresh

Durability and Safety

- Piston door handle for long-lasting use
- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

Black Front
Steam System
110 V Electrical System
Proofer Humidity Control
Touch Screen Control Panel

Touch Screen Panel Features

100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options

DESCRIPTION	IMP - 60x80 / 2KM
Tray Size	40 x 60 cm
Tray Capacity	4 pcs
Width	105 cm
Depth	129 cm
Height	180 cm
Baking Area	2x0,48=0,96 m ²
Baking Area Width	60 cm
Baking Area Depth	80 cm
Baking Area Height	19 cm
Electrical Connection	380 V - 3 Phases - 50 Hz
Oven Electrical Power	2x5,5=11 kW
Oven Energy Consumption	Electric
Steam Water Inlet	3/4"
Deck Oven Steam Power	2x1,5=3 kW
Weight	260 kg
Proofer Tray Capacity	14 pcs
Proofer Electrical Power	2 kW

IMPROVEN

PEDRA 1

Electrical Deck Oven

Thanks to its independently operating decks, Pedra allows many different products to be baked simultaneously at different temperatures.

The ability to adjust top and bottom heat separately in each deck provides full control over the baking process.

The special baking stone that distributes heat evenly ensures products bake in a balanced way, while its strong insulation retains internal temperature and keeps heat loss to a minimum.



FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual steam damper system for oven humidity control
- Manual or automatic steam system based on product needs (Optional)
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products
- Heat-resistant baking stone for even base heat distribution and balanced baking
- Independently adjustable top and bottom heat in each deck for ideal baking conditions
- Modular structure allows each deck to operate independently, enabling multiple product types to be baked simultaneously

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Removable tempered door glass for quick cleaning
- Extractor hood system that keeps the work environment fresh

Durability and Safety

- Piston door handle for long-lasting use
- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

Black Front
Steam System
110 V Electrical System
Proofer Humidity Control
Touch Screen Control Panel

Touch Screen Panel Features

100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options

DESCRIPTION	IMP - 120x80 / 1KM	IMP - 120x120 / 1KM	IMP - 120x200 / 1KM
Tray Size	40 x 60 cm	40 x 60 cm	40 x 60 cm
Tray Capacity	4 pcs	6 pcs	10 pcs
Width	170 cm	170 cm	170 cm
Depth	125 cm	165 cm	245 cm
Height	170 cm	170 cm	170 cm
Baking Area	0,96 m2	1,44 m2	2,4 m2
Baking Area Width	120 cm	120 cm	120 cm
Baking Area Depth	80 cm	120 cm	200 cm
Baking Area Height	19 cm	19 cm	19 cm
Electrical Connection	380 V - 3 Phases - 50 Hz	380 V - 3 Phases - 50 Hz	380 V - 3 Phases - 50 Hz
Oven Electrical Power	9,8 kW	13,2 kW	20,7 kW
Oven Energy Consumption	Electric	Electric	Electric
Steam Water Inlet	3/4"	3/4"	3/4"
Deck Oven Steam Power	3 kW	3 kW	4,5 kW
Weight	250 kg	350 kg	500 kg
Proofer Tray Capacity	14 pcs	14 pcs	14 pcs
Proofer Electrical Power	2 kW	2 kW	2 kW

IMPROVEN

PEDRA MINI 1

Electrical Deck Oven

With its compact design, Pedra Mini enables the use of stone-base baking even in tight spaces, making it a suitable solution for small-scale businesses.

Thanks to its independently operating decks, Pedra Mini allows many different products to be baked simultaneously at different temperatures.

The ability to adjust top and bottom heat separately in each deck provides full control over the baking process.

The special baking stone that distributes heat evenly ensures products bake in a balanced way, while its strong insulation retains internal temperature and keeps heat loss to a minimum.



FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual steam damper system for oven humidity control
- Manual or automatic steam system based on product needs (Optional)
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products
- Heat-resistant baking stone for even base heat distribution and balanced baking
- Independently adjustable top and bottom heat in each deck for ideal baking conditions
- Modular structure allows each deck to operate independently, enabling multiple product types to be baked simultaneously

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Removable tempered door glass for quick cleaning
- Extractor hood system that keeps the work environment fresh

Durability and Safety

- Piston door handle for long-lasting use
- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

Black Front
Steam System
110 V Electrical System
Proofer Humidity Control
Touch Screen Control Panel

Touch Screen Panel Features

100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options

DESCRIPTION	IMP - 60x80 / 1KM
Tray Size	40 x 60 cm
Tray Capacity	2 pcs
Width	105 cm
Depth	129 cm
Height	170 cm
Baking Area	0,48 m2
Baking Area Width	60 cm
Baking Area Depth	80 cm
Baking Area Height	19 cm
Electrical Connection	380 V - 3 Phases - 50 Hz
Oven Electrical Power	5,5 kW
Oven Energy Consumption	Electric
Steam Water Inlet	3/4"
Deck Oven Steam Power	1,5 kW
Weight	140 kg
Proofer Tray Capacity	14 pcs
Proofer Electrical Power	2 kW

IMPROVEN

HOMOJEN 5+4

Multifunctional Oven

Homojen combines deck and rotary oven into a single system, giving businesses the ability to produce a wide variety of products.

Since both oven sections operate independently, you can bake different product groups efficiently and with full control at the same time.

The 60x80 cm stone-base section delivers stable, reliable performance for traditional bread products, while the rotary section provides even heat distribution and consistent results for pastries and baked goods.

Homojen is a professional oven solution that combines balanced performance, flexibility, and long-term usability for businesses targeting a wide range of products.

DESCRIPTION	IMP - 5+4 EM
Tray Size	40 x 60 cm
Rotary Oven Tray Capacity	5 pcs
Deck Oven Tray Capacity	2x2=4 pcs
Distance Between Trays in Rotary Oven	8 cm
Width	105 cm
Depth	129 cm
Height	220 cm
Deck Oven Baking Area	2x0,48=0,96 m ²
Deck Oven Interior Width	60 cm
Deck Oven Interior Depth	80 cm
Deck Oven Interior Height	19 cm
Electrical Connection	380 V - 3 Phases - 50 Hz
Rotary Oven Electrical Power	9 kW
Deck Oven Electrical Power	2x5,5=11 kW
Oven Energy Consumption	Electric
Steam Water Inlet	3/4"
Deck Oven Steam Power	2x1,5=3 kW
Weight	450 kg
Proofer Tray Capacity	14 pcs
Proofer Electrical Power	2 kW

FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual or automatic steam system based on product needs
- Manual steam damper system for oven humidity control in Deck Oven
- Cooling system for quickly lowering internal temperature when needed in Rotary Oven
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)
- Manual and automatic steam damper control system for oven humidity control (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products
- Heat-resistant baking stone for even base heat distribution and balanced baking in Deck Oven
- Independently adjustable top and bottom heat in each deck for ideal baking conditions in Deck Oven
- Modular structure allows each deck to operate independently, enabling multiple product types to be baked simultaneously in Deck Ovens

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Extractor hood system that keeps the work environment fresh
- Easily removable double tempered door glass for quick cleaning

Durability and Safety

- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning
- Piston door handle for long-lasting use in Deck Oven



Optional

- Black Front
- 110 V Electrical System
- Proofer Humidity Control
- Touch Screen Control Panel
- Steam System (Deck Oven)
- Detachable Pan Rails (Rotary Oven)
- Steam Damper System (Rotary Oven)

Touch Screen Panel Features

- 100 Baking Programs
- 5 Step Baking Options
- Automatic Steam Control
- Different Language Options
- 3 Different Fan Speed Settings (Rotary Oven)
- Automatic Steam Damper Control (Rotary Oven)

IMPROVEN

HOMOJEN 5+2

Multifunctional Oven

Homojen combines deck and rotary oven into a single system, giving businesses the ability to produce a wide variety of products.

Since both oven sections operate independently, you can bake different product groups efficiently and with full control at the same time.

The 60×80 cm stone-base section delivers stable, reliable performance for traditional bread products, while the rotary section provides even heat distribution and consistent results for pastries and baked goods.

Homojen is a professional oven solution that combines balanced performance, flexibility, and long-term usability for businesses targeting a wide range of products.

DESCRIPTION	IMP - 5+2 EM
Tray Size	40 x 60 cm
Rotary Oven Tray Capacity	5 pcs
Deck Oven Tray Capacity	2 pcs
Distance Between Trays in Rotary Oven	8 cm
Width	105 cm
Depth	129 cm
Height	185 cm
Deck Oven Baking Area	0,48 m2
Deck Oven Interior Width	60 cm
Deck Oven Interior Depth	80 cm
Deck Oven Interior Height	19 cm
Electrical Connection	380 V - 3 Phases - 50 Hz
Rotary Oven Electrical Power	9 kW
Deck Oven Electrical Power	5,5 kW
Oven Energy Consumption	Electric
Steam Water Inlet	3/4"
Deck Oven Steam Power	1,5 kW
Weight	310 kg
Proofer Tray Capacity	14 pcs
Proofer Electrical Power	2 kW

FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual or automatic steam system based on product needs
- Manual steam damper system for oven humidity control in Deck Oven
- Cooling system for quickly lowering internal temperature when needed in Rotary Oven
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)
- Manual and automatic steam damper control system for oven humidity control (Optional Touchscreen Panel)

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products
- Heat-resistant baking stone for even base heat distribution and balanced baking in Deck Oven
- Independently adjustable top and bottom heat in each deck for ideal baking conditions in Deck Oven
- Modular structure allows each deck to operate independently, enabling multiple product types to be baked simultaneously in Deck Ovens

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Extractor hood system that keeps the work environment fresh
- Easily removable double tempered door glass for quick cleaning

Durability and Safety

- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning
- Piston door handle for long-lasting use in Deck Oven



Optional

- Black Front
- 110 V Electrical System
- Proofer Humidity Control
- Touch Screen Control Panel
- Steam System (Deck Oven)
- Detachable Pan Rails (Rotary Oven)
- Steam Damper System (Rotary Oven)

Touch Screen Panel Features

- 100 Baking Programs
- 5 Step Baking Options
- Automatic Steam Control
- Different Language Options
- 3 Different Fan Speed Settings (Rotary Oven)
- Automatic Steam Damper Control (Rotary Oven)

IMPROVEN

KOSTAN 9

Convection Oven

The Koston 9 Tray Convection Oven stands out for its simplicity and high efficiency.

Its special air ducts and bidirectional fan system provide even heat distribution and precise temperature control, delivering balanced baking performance to users.

With this design, Koston 9 has a wide range of applications, from small and medium-sized businesses to supermarket chains.



9

DESCRIPTION	IMP - 9 GM	IMP - 9 EM
Tray Size	40 x 60 cm	40 x 60 cm
Tray Capacity	9 pcs	9 pcs
Distance Between Trays	10 cm	10 cm
Width	85 cm	85 cm
Depth	122 cm	112 cm
Height	200cm	200 cm
Electrical Connection	220 V - 1 Phase - 50 Hz	380 V - 3 Phases - 50 Hz
Oven Electrical Power	1 kW	18 kW
Oven Energy Consumption	Natural Gas	Electric
Natural Gas Inlet	1/2"	-
Natural Gas Pressure	20 mbar	-
Thermal Power	17196 kcal	-
Steam Water Inlet	3/4"	3/4"
Weight	265 kg	240 kg
Proofer Tray Capacity	10 pcs	10 pcs
Proofer Electrical Power	2 kW	2 kW



FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual or automatic steam system based on product needs
- Cooling system for quickly lowering internal temperature when needed
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)
- Manual and automatic steam damper control system for oven humidity control (Optional Touchscreen Panel)

Temperature and Baking Performance

- Bidirectional fan baking system for optimized airflow
- Operating temperature up to 300°C for baking a wide range of products

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Extractor hood system that keeps the work environment fresh
- Easily removable double tempered door glass for quick cleaning

Durability and Safety

- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

Black Front
Detachable Pan Rails
Steam Damper System
110 V Electrical System
Proofer Humidity Control
Touch Screen Control Panel
45x65 cm Pan Compatible Model

Touch Screen Panel Features

100 Baking Programs
5 Step Baking Options
Automatic Steam Control
Different Language Options
3 Different Fan Speed Settings
Automatic Steam Damper Control

IMPROVEN

KOSTAN 6

Convection Oven

With its 6 tray design, Koston 6 has a wide range of applications, from small and medium-sized businesses to supermarket chains.

Its special air ducts and bidirectional fan system provide even heat distribution and precise temperature control, delivering balanced baking performance to users.

Its low energy consumption also provides a cost advantage for business operations.



DESCRIPTION	IMP - 6 E	IMP - 6 EM
Tray Size	40 x 60 cm	40 x 60 cm
Tray Capacity	6 pcs	6 pcs
Distance Between Trays	8 cm	8 cm
Width	85 cm	85 cm
Depth	112 cm	112 cm
Height	75 cm	185 cm
Electrical Connection	380 V - 3 Phases - 50 Hz	380 V - 3 Phases - 50 Hz
Oven Electrical Power	9 kW	9 kW
Oven Energy Consumption	Electric	Electric
Steam Water Inlet	3/4"	3/4"
Weight	120 kg	210 kg
Proofer Tray Capacity	-	10 pcs
Proofer Electrical Power	-	2 kW

FEATURES

Control

- Digital control panel for easy use
- Automatic start for convenient daily use
- Standard 4 program memory slots for baking
- Manual or automatic steam system based on product needs
- Cooling system for quickly lowering internal temperature when needed
- 100 customizable baking programs, each with 5 stages (Optional Touchscreen Panel)
- Manual and automatic steam damper control system for oven humidity control (Optional Touchscreen Panel)

Temperature and Baking Performance

- Bidirectional fan baking system for optimized airflow
- Operating temperature up to 300°C for baking a wide range of products

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Easily removable double tempered door glass for quick cleaning

Durability and Safety

- Safe operation with protection relay against voltage fluctuations
- Lockable heat-resistant casters for stable and secure positioning

Optional

- Black Front
- Extractor Hood
- Detachable Pan Rails
- Steam Damper System
- 110 V Electrical System
- Proofer Humidity Control
- Touch Screen Control Panel
- 45x65 cm Pan Compatible Model

Touch Screen Panel Features

- 100 Baking Programs
- 5 Step Baking Options
- Automatic Steam Control
- Different Language Options
- 3 Different Fan Speed Settings
- Automatic Steam Damper Control

IMPROVEN

MOVEN TRIO

ARTISAN OVEN

With its 220V electrical system and easy installation, Moven lets you easily bake sourdough bread at home. You can enjoy a professional baking experience and produce high-quality artisan products without needing to dedicate a large space to your oven. Moven offers both home-based chefs and businesses low energy consumption combined with high baking quality.

Various color options to complement any workspace.



DESCRIPTION	IMP - 3 TRIO E
Stone Size	41 x 60 cm
Width	74 cm
Depth	60 cm
Height	97 cm
Baking Area	3x0,24=0,72 m2
Baking Area Width	60 cm
Baking Area Depth	40 cm
Baking Area Height	17 cm
Electrical Connection	220 V - 1 Phase - 50 Hz
Oven Electrical Power	4 kW
Oven Energy Consumption	Electric
Weight	150 kg
Steam Water Inlet	Water Hopper



FEATURES

Control

- Analogue control panel for easy use
- Manual steam system with water hopper
- Manual steam damper system for oven humidity control

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products
- Heat-resistant baking stone for even base heat distribution and balanced baking
- Independently adjustable top and bottom heat in each deck for ideal baking conditions
- Special structure allows each deck to operate independently, enabling multiple product types to be baked simultaneously

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Easily removable double tempered door glass for quick cleaning

Optional

110 V Electrical System
Different Colour Options

IMPROVEN

MOVEN DUO

ARTISAN OVEN

With its 220V electrical system and easy installation, Moven lets you easily bake sourdough bread at home. You can enjoy a professional baking experience and produce high-quality artisan products without needing to dedicate a large space to your oven. Moven offers both home-based chefs and businesses low energy consumption combined with high baking quality.

Various color options to complement any workspace.



DESCRIPTION	IMP - 2 DUO E
Stone Size	37 x 47 cm
Width	60 cm
Depth	56 cm
Height	74 cm
Baking Area	2x0,17=0,34 m2
Baking Area Width	47 cm
Baking Area Depth	39 cm
Baking Area Height	17 cm
Electrical Connection	220 V - 1 Phase - 50 Hz
Oven Electrical Power	2,2 kW
Oven Energy Consumption	Electric
Weight	70 kg
Steam Water Inlet	Water Hopper



FEATURES

Control

- Analogue control panel for easy use
- Manual steam system with water hopper
- Manual steam damper system for oven humidity control

Temperature and Baking Performance

- Operating temperature up to 300°C for baking a wide range of products
- Heat-resistant baking stone for even base heat distribution and balanced baking
- Independently adjustable top and bottom heat in each deck for ideal baking conditions
- Special structure allows each deck to operate independently, enabling multiple product types to be baked simultaneously

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Easily removable double tempered door glass for quick cleaning

Optional

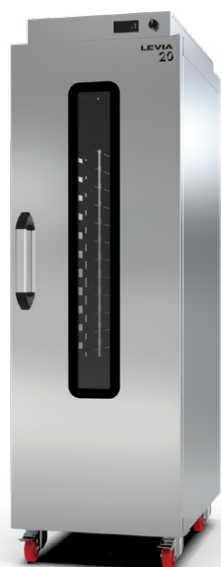
110 V Electrical System
Different Colour Options

LEVIA 20

Vertical Proofing Cabinet

Levia 20 delivers high-quality proofing through precise temperature and humidity control inside the cabinet. Its vertical design provides more usable space in the kitchen, while advanced thermal insulation also saves energy costs for your business.

It is available in shelf and trolley versions, depending on your needs. The trolley version is compatible with Anemo 15 R Rotary Rack Oven.



20



DESCRIPTION	IMP - 20 MDE
Tray Size	40 x 60 cm
Tray Capacity	20 pcs
Distance Between Trays	6,5 cm
Width	53 cm
Depth	85 cm
Height	168 cm
Electrical Connection	220 V - 1 Phase - 50 Hz
Proofer Electrical Power	4 kW
Energy Consumption	Electric
Weight	50 kg
Steam Water Inlet	3/4"

FEATURES

Control

- Analogue control panel for easy use

Temperature and Proofing Performance

- Operating temperature up to 90°C for proofing a wide range of products
- Stable environment provided by a level-controlled atmospheric steam system

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

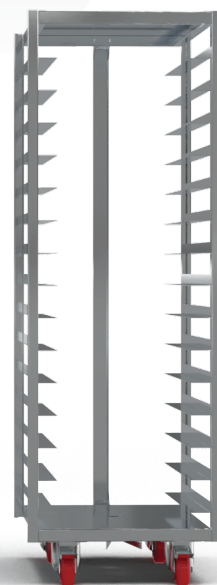
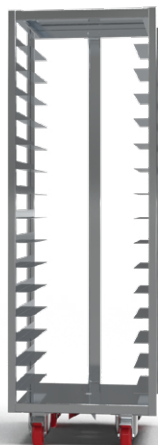
- Tempered door glass for quick cleaning

LEVIA 20

Vertical Proofing Cabinet with Trolley

Levia 20 delivers high-quality proofing through precise temperature and humidity control inside the cabinet. Its vertical design provides more usable space in the kitchen, while advanced thermal insulation also saves energy costs for your business.

It is available in shelf and trolley versions, depending on your needs. The trolley version is compatible with our 15 R Rotary Rack Oven.



DESCRIPTION	IMP - 20 MDEA
Tray Size	40 x 60 cm
Tray Capacity	20 pcs
Distance Between Trays	6 cm
Width	61 cm
Depth	85 cm
Height	150 cm
Electrical Connection	220 V - 1 Phase - 50 Hz
Proofer Electrical Power	4 kW
Energy Consumption	Electric
Weight	80 kg
Steam Water Inlet	3/4"

FEATURES

Control

- Analogue control panel for easy use

Temperature and Proofing Performance

- Operating temperature up to 90°C for proofing a wide range of products
- Stable environment provided by a level-controlled atmospheric steam system

Insulation and Energy Efficiency

- Heat-resistant door gasket that prevents heat loss
- High-quality thermal insulation for energy savings and internal temperature retention

Ventilation and Cleaning

- Tempered door glass for quick cleaning

İMPROVEN

Zanaatkar Ustaların, Profesyonel Tercihi

in f @ //@improven.tr
info@improven.com.tr
https://improven.com.tr



+90 539 923 16 61
+90 501 356 44 84 - (FOR ENGLISH)



Samanlı Mh, Sevgi Cd. No:1
Yıldırım, Bursa, TÜRKİYE

The Professional Choice of
Artisan Masters

PRODUCT CATALOG