

OVEN : 6 pans baking capacity
PROOFER : 9 pans capacity



OVEN FEATURING

- Exclusive patented reversing fan system
- Outstanding steam injection system
- Compact space saving unit
- High production oven
- Full view heat reflective thermos glass doors
- Brightly lit
- Digital reminder timer
- Fully insulated, completely sealed
- Digital temperature controller and timers
- Temperature to a maximum of 550°F
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Door switch cut-off for fan blower
- Locking casters
- Stainless steel inside and outside
- 3/4 HP motor
- One year parts and labor limited warranty

OPTIONAL

Water filter for installation
Programmable control
Delay timer (electric model only)
Autosteam

PROOFER FEATURING

- Glass doors
- Exclusive rust proof, scratch proof shelving
- Automatic water float system (no water pans to fill)
- Brightly lit
- Magnetic latches
- Stainless steel inside and outside

OPTIONAL

Humidified warmer instead of proofer, temperature up to 250°F

VERSATILITY

Bread, rolls, buns, crusty breads, pastries, muffins, cookies, cakes, pies, bagels, croissants, sourdoughs and ryes, pizza, hamburgers, bacon, game hens, chicken, turkey, multimeal prep, bulk vegetables/casseroles, slow cook/retherm.



The JAOP Series from DOYON is known worldwide for its unique and patented JET AIR SYSTEM (the air moves in one direction for 2.5 minutes, stops for 20 seconds than moves the other way for 2.5 minutes resulting in a gentle velocity air flow for exceptional baking results, This system will help you bake faster and more evenly without having to turn your pans at half of the baking time. (Ex: Competitors units will bake only one side or unevenly : muffins blow over, bakes only the outside, etc). Our competitors oven allows the air to move in one direction only. DOYON ovens will bake better and your employees will continue preparations without worrying about turning pans.

DOYON outstanding uniform steam injection system includes an electronic timer which will give you a precise mist everytime for a better quality product (crusty breads, bagels, french baguettes, etc.). This superior steam system will allow inexperienced employees to produce quality products with a minimum of training.

DOYON proofer provides uniform proofing from top to bottom with its even flow air system, fully automatic humidity injection (no water pans to fill). It comes with heat and humidity controls. It's the easiest way to proof!

OVERALL DIMENSIONS

38 1/4" W X 72 3/4" H X 37 1/2" D (electric)
(972 mm X 1850 mm X 953 mm)
38 1/4" W X 72 3/4" H X 43 1/2" D (gas)
(972 mm X 1850 mm X 1105 mm)

OVEN INTERIOR DIMENSIONS

27" W X 26 1/2" H X 19 1/2" D(electric)
(686 mm X 673 mm X 495 mm)
27" W X 26 1/2" H X 18 1/2" D(gas)
(686 mm X 673 mm X 470 mm)
Shelf spacing : 3 1/2" (89 mm)

PROOFER INTERIOR DIMENSIONS

28 W X 26 1/2" H X 28 1/2" D
(711 mm X 673 mm X 724 mm)
Shelf spacing : 3" (76 mm)

GAS SYSTEM (JAOP6SLG - Natural or propane)

BTU total: 65 000

Electrical rating:

1 phase:

120/240V - 17A - 4kW - 3 wires - 60 Hz

Gas inlet: 1/2" NPT

Draft Hood : 4" (102 mm)

ELECTRICAL SYSTEM (JAOP6SL)

3 phases:

120/208V - 46A - 14 kW - 4 wires - 60 Hz

120/240V - 42A - 14 kW - 4 wires - 60 Hz

220/380V - 20A - 12 kW - 4 wires - 50 Hz

1 phase:

120/240V - 59 A - 14 kW - 3 wires - 60 Hz

220V - 55 A - 12 kW - 2 wires - 50 Hz

Other voltages available

Water inlet: 1/4" NPT

OVEN CAPACITY

Standard sheet pans 18" x 26" (46 cm x 66 cm): 6 pans

Five-strapped bread pans: 30 loaves

Four-strapped bread pans: 24 loaves

9" (23 cm) pies: 36 pies

PROOFER CAPACITY

Standard sheet pans 18" x 26" (46cm x 66cm): 9 pans

Five-strapped bread pans: 40 loaves

Four-strapped bread pans: 48 loaves

FINISH

Exterior: All stainless steel

Interior: All stainless steel

SHIPPING INFORMATION

950 lb (431 kg) approximately

Electrical service connection and water inlet are located at the back of the unit.

Specifications and design subject to change without notice.

