

 **DOYON**

INC.

BAKING EQUIPMENT SPECIALISTS

SINCE 1950

Product
Catalog



www.doyon.qc.ca

For more than half a century, the name Doyon has been a synonym of quality. Our finest baking equipment as well as our design, layout and service make the reputation of our company. Our mission is to satisfy and surpass customer's expectations, to develop new bakery and foodservice equipment in order to keep our leadership in the industry.



Terms of sale

Terms:

Net 30 days subject to credit department approval.
All amounts past due are subject to a 1 1/2% per month service charge.

F.O.B.

Menominee, MI, United States 49858
Call factory for freight prices.

Prices:

All prices are subject to change without notice.
Prices do not include sales tax.

Shipments:

Shipment must be inspected promptly upon receipt.
No claims for damaged merchandise or missing parts or other errors will be recognized unless written notice thereof is given to Doyon Equipment inc. within 30 days from shipping date.

Very Important:

Doyon Equipment inc. reserves the right, without prior notice, to make changes and revisions in product specifications, design, and materials which in the opinion of the company will provide greater efficiency, performance and durability.

Returned Goods:

Returned goods are subject to a 20% restocking charge and the cost of reconditioning. Prior authorization by Doyon must be granted, and returned goods must be sent freight prepaid. Custom units built to buyer specifications may not be returned or cancelled.



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CAPACITY CHARTS

BAKERY OVENS

Menu item	State	Bake Time Min	Bake Temp °F	Bake Temp °C	Capacity Per hour Per oven	JA4	JASP1813	JASP2618	JAG6 JAG5L JAG5L5C	CA6	JA8	JAT2SL CA12	JA14	JA20	JA28	TL01	TL0II	JAOP3	JAOP6 JAOP6SL	CAOP6	JAOP8	JAOP10	CAOP12 JAOP12SL	JAOP14
Bagels (16 per pan)	Fresh	15	400	204	Bagels	256	160	320	384	384	512	768	896	1280	1792	960	1920	192	384	384	512	640	768	896
Dinner rolls (16 per pan)	Fresh	15-18	350	177	Rolls	256	160	320	384	384	512	768	896	1280	1792	960	1920	192	384	384	512	640	768	896
Sub rolls 12" (10 per pan)	Fresh	15-18	350	177	Sub Rolls	150	100	200	240	240	320	480	560	800	1120	600	1200	120	240	240	320	400	480	560
French Baguette (5 per pan)	Fresh	20-25	350	177	Baguettes	45	-	75	90	90	120	180	210	300	420	225	450	45	90	90	120	150	180	210
Croissants (15 per pan)	Fresh	12-15	350	177	Croissants	240	150	300	360	360	480	720	840	1200	1680	900	1800	180	360	360	480	600	720	840
9" Pies (6 per shelf)	Fresh	30-35	375	190	Pies	48	30	60	72	72	96	180	200	240	400	215	430	36	72	72	96	120	180	200
Muffins (15 per pan)	Fresh	18-22	325	163	Muffins	180	112	225	270	270	360	540	630	900	1260	675	1350	135	270	270	360	450	540	630
Muffins (24 per pan)	Fresh	18-22	325	163	Muffins	288	180	360	432	432	576	864	1008	1440	2016	1080	2160	216	432	432	576	720	864	1008
Cakes 9" (6 per shelf)	Fresh	18-22	350	177	Cakes	72	45	90	108	108	144	216	252	360	504	270	540	54	108	108	144	180	216	252
Quiches 9" (6 per shelf)	Fresh	30-35	350	177	Quiches	48	30	60	72	72	96	180	200	240	400	215	430	36	72	72	96	120	180	200
Cookies (18 per pan)	Frozen	8-10	300	149	Galletas	432	270	540	648	648	864	1296	1512	2160	3024	1620	3240	324	648	648	864	1080	1296	1512
Danish (15 per pan)	Fresh	12-15	350	177	Danish	240	150	300	360	360	480	720	840	1200	1680	854	1708	180	360	360	480	600	720	840
Biscuits (15 per pan)	Fresh	8-10	350	177	Biscuits	300	187	375	450	450	600	900	1050	1500	2100	1125	2250	225	450	450	600	750	900	1050
Bread (4 strapped pan)	Fresh	30-35	375	190	Breads	16	-	40	48	48	64	96	96	160	192	96	192	16	48	48	64	80	96	96
Cinnamon rolls (8/half pans)	Fresh	15-18	325	163	Rolls	256	160	320	384	384	512	768	896	1280	1792	960	1920	192	384	384	512	640	768	896
Brownies (16.5 oz box)	Fresh	12	350	177	Pans	20	12	25	30	30	40	60	70	100	140	75	150	15	30	30	40	50	60	70

PIZZA OVENS

Menu item	State	Bake Time Min	Bake Temp °F	Bake Temp °C	Capacity Per hour Per oven	PIZ3	PIZ6	FPR2	FPR3
6" Traditional pizzas	Fresh	5	500	260	Pizzas	180	240	60	90
9" Traditional pizzas	Fresh	5	500	260	Pizzas	150	180	40	60
12" Traditional pizzas	parbaked	4	500	260	Pizzas	48	119	24	36
14" Deep Dish Pizzas	Fresh	7	480	249	Pizzas	60	72	16	24
Italian sub, 6 inches	Prepacked bread	3	480	249	Subs	453	748	100	150
Mexican Platter	Heated	2	425	218	Plates	254	384	54	81
Nachos, 3 oz of chips	Fresh	2	500	260	Portions	254	384	54	81
Biscuits	Refrigerated 6/pan	6 1/2	400	204	Biscuits	365	646	112	168
Chicken Breast, 6 oz	Boneless, refriger.	6 1/2	450	232	Breasts	372	518	96	144
Chicken Quarters pre cooked	Refrigerated	9	480	249	Quarters	96	120	36	54



**JA5P1813
+ Stand**



**JA5P1813-2
+ Legs + Casters
+ Shelf**



**JA5P2618
+ Stand**



**JA5P2618 + DPW10
Warmer/Proofer**
(see page 18)



**JA5P2618-2
+ Legs + Casters
+ Shelf**

JET AIR PLUS

In order to guarantee the highest level of performance for all oven users, Doyon is proud to introduce the "Jet Air Plus" ovens series.

The Jet Air reversible ventilation system permits faster and more even cooking and baking, allowing you to work without having to turn pans during baking or cooking. It translates in time and energy savings. The manual one shot steam injection is mainly used for baked goods giving the golden and crispy crusts, whereas the constant pulse steam injection is used for vegetables, seafood, fish and meat products. The combination of ventilation and constant pulse steam injection results in less weight lost. The steam replaces the natural juice evaporation by the ventilation and heat. Therefore, you will yield more of your products, which means more profits. You will obtain products of all kind with a better presentation, with more flavor, and ready in less time. How is it possible? Steam permits a faster heat transfer without making them dry. Our boilerless steam injection system assures a minimum maintenance cost.

The all new "Jet Air Plus" all-in-one gives flexibility at an affordable price. Your recipe programming and/or your optional meat probe will result in superior and constant results no matter who is operating it.

Easy and efficient; a baking chamber cavity completed sealed, reversible fan, one shot or constant pulse steam injection, manual or recipe mode, optional meat probe. This is your best buy for efficiency and profitability.

FEATURES

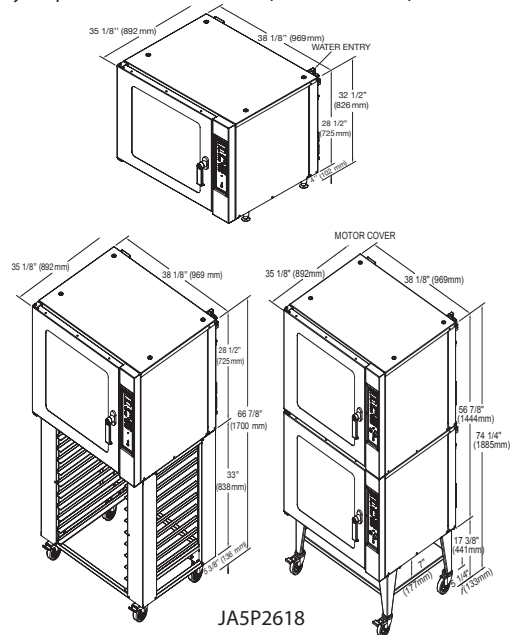
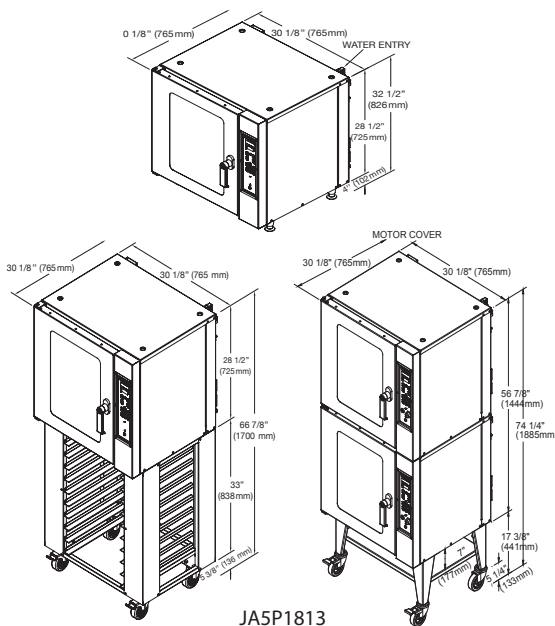
- Manual mode and user friendly programmable control up to 99 recipes
- Up to 10 steps per recipe
- Temperature range from 150 °F to 500 °F (66 °C to 260 °C)
- Digital temperature display adjustable in °C or °F
- Patented reversing fan system
- Fan delay
- Unique shot and pulse steam injection
- Economy mode
- Stackable, up to 2 high
- Cool touch door with dual thermal wide view glass windows, swings open for cleaning
- Door locking position at 120°
- One-handed door handle operation
- Door with "swing close" function
- Side loading pans
- Halogen lights
- All-around insulation

- Zero clearance side and back, 4" (102 mm) bottom and 12" (305 mm) top
- Press-fit removable door gasket for easy cleaning and replacement
- Lift up removable side racks
- Soft cold water connection facility located at the back of the unit
- 3/4" NPT drain, if required (plugged at factory)
- Height adjustable legs for tabletop units
- Stainless steel inside and outside
- Low-noise high-performance 1/2 HP motor
- Cord and plug connection
- ETL & NSF listed
- ENERGY STAR qualified oven (JA5P2618)
- One year parts and labor limited warranty

OPTIONAL

- Computer interface communication kit for storage of recipe programs on PC and laptop
- Meat probe
- Stainless steel stand on swivel casters (2 locking)
- Stainless steel legs with adjustable feet
- Stainless steel legs with adjustable feet and shelf
- Stainless steel legs with 4 swivel casters (2 locking)
- Stainless steel legs with 4 swivel casters (2 locking) and shelf
- Warmer/proofer DPW10 (p.18)

*Cookbook available at <http://www.doyon.qc.ca>



SPECIFICATIONS:

W.I.: Water Inlet (NPT) CODE Prefix JA: Jet Air P: Plus

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity pans	Shelf Spacing	Water Inlet	Electrical System						
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz	NEMA
JA5P1813	400 (182)	30 1/8" (765)	30 1/8" (765)	32 1/2" (826)	18 1/4" (464)	14 3/8" (365)	23 3/8" (594)	5 half pans	4 1/2" (114 mm)	1/4"	208-240	3	18	7.6	4	50/60	15-30P
											208-240	1	32	7.6	3	50/60	6-50P
											480	3	10	7.3	4	50/60	L16-20P
JA5P2618	450 (193)	38 1/8" (969)	35 1/8" (892)	32 1/2" (826)	26 1/4" (667)	19 3/8" (492)	23 3/8" (594)	5 pans	4 1/2" (114 mm)	1/4"	208-240	3	27	11.2	4	50/60	15-50P
											208-240	1	47	11.2	3	50/60	14-60P
											480	3	14	10.6	4	50/60	L16-20P

OTHER VOLTAGES AVAILABLE

*Ground wire not included CONDENSED CATALOG



DCO3



DCO5



JA4 + Stand



JA4SC

COUNTERTOP OVENS

DOYON COUNTERTOP OVENS (DCO SERIES)

Doyon is proud to introduce their all new countertop ovens. Compact yet heavy-duty, they offer great flexibility in very limited space.

OVEN FEATURING

- Electromechanical controls
- Temperature up to 475 °F (245 °C)
- Indicator light for thermostat
- Door switch cutoff for fan blower
- Stainless steel construction
- 4" adjustable legs
- Press-fit removable door gasket for easy cleaning and replacement
- One-handed door handle operation
- Cool touch door with dual thermal wide view glass
- Lift up removable side racks
- Adjustable buzzer noise
- ETL and NSF listed
- One year parts and labor limited warranty

OPTIONAL

- Wire shelf

JA4 - JA4SC

The JA oven series from Doyon are known worldwide for their unique and patented JET AIR SYSTEM. The air moves in one direction for 2.5 minutes, stops for 25 seconds then moves the other way for 2.5 minutes resulting in a bidirectional and gentle velocity air flow for exceptional baking results. This system will help you bake faster and more evenly without having to turn pans during baking time. The Jet Air fan system will save energy and labor costs.

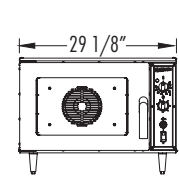
They feature a shot steam injection system which will give you a precise mist every time for a better quality product.

OVEN FEATURING

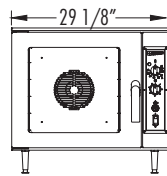
- Unique shot steam injection
- Exclusive patented reversing fan system
- Digital temperature control up to 500°F (260° C)
- Digital reminder timer
- Compact space saving unit
- Full view heat reflective thermos glass doors
- Brightly lit
- Fully insulated
- Energy efficient heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Door switch cutoff for fan blower
- Stainless steel inside and outside
- 3/4 HP motor
- ETL and NSF listed
- One year parts and labor limited warranty

OPTIONAL

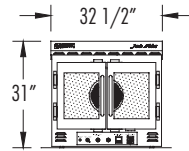
- Stand on swivel casters (JA4B)
- Water softener (WF001)
- Programmable control (PC001)
- Perforated nickel plated pizza decks
- High temperature gasket for baking pizzas



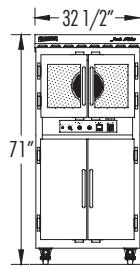
DCO3



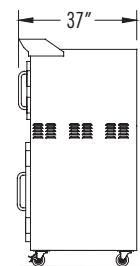
DCO5



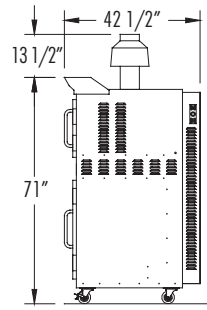
JA4



JA4SC



JA4SC



JA4SCG

SPECIFICATIONS:

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I.:Water Inlet (NPT)

CODING Prefix JA: JET AIR Oven DCO: Doyon Countertop Oven

Suffix G: Gas SL: Side pan loading

Numbers Pans fitting in the oven

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity Pan (18" x 26")	Shelf spacing	Gas System			Water Inlet	Electrical System						
		W	D	H	W	D	H			BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz	NEMA
DCO3	140 (64)	29 1/8" (740)	27 7/8" (708)	21 1/2" (546)	18 3/8" (467)	14 3/8" (365)	11 3/4" (298)	3 (13" x 18")	3 1/2" (89)				120	1	16	1.7	2	60	5-20P	
DCO5	180 (82)	29 1/8" (740)	27 1/8" (708)	26 7/8" (683)	18 3/8" (467)	14 3/8" (365)	16 7/8" (429)	5 (13" x 18")	3 1/8" (85)				208 240	1 1	21 18	4 4	2 2	60 60	— —	
JA4	425 (193)	32 1/2" (826)	40" (1015)	31" (787)	27 1/2" (699)	20" (508)	17 1/2" (445)	4	3 1/2" (89)			1/4"	120/208 120/240	3 1	22 34	8 8	4 3	60 60	— —	
JA4SC	650 (295)	32 1/2" (826)	37" (940)	71" (1805)	27 1/2" (699)	20" (508)	17 1/2" (445)	4	3 1/2" (89)			1/4"	120/208 120/240	3 1	22 34	8 8	4 3	60 60	— —	
JA4SCG	750 (341)	32 1/2" (826)	42 1/2" (1080)	71" (1805)	27 1/2" (699)	19" (483)	17 1/2" (445)	4	3 1/2" (89)	52 000	6" (152)	1/2"	1/4"	120	1	10	1.2	2	60	5-15P

OTHER VOLTAGES AVAILABLE

*Ground wire not included CONDENSED CATALOG



JA6 + Stand

JA6SL + Stand

JA6SLSC

JA8 + Stand

JET AIR BAKING OVENS

FOURS JET AIR (JA) JA6 and higher models

The JA oven series from Doyon are known worldwide for their unique and patented JET AIR SYSTEM. The air moves in one direction for 2.5 minutes, stops for 25 seconds then moves the other way for 2.5 minutes resulting in a bidirectional and gentle velocity air flow for exceptional baking results. This system will help you bake faster and more evenly without having to turn pans during baking time. The Jet Air fan system will save energy and labor costs.

They feature a shot steam injection system which will give you a precise mist every time for a better quality product.

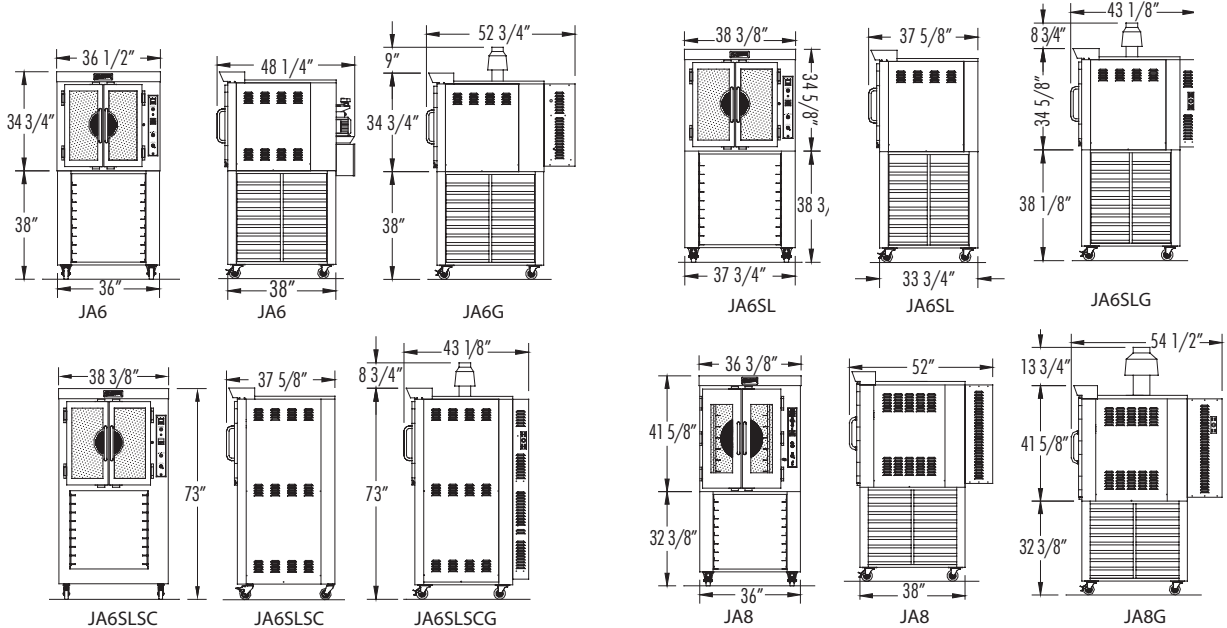
OVEN FEATURING

- Unique shot and pulse steam injection
- Exclusive patented reversing fan system
- Two speed fan system
- Fan delay switch
- Digital temperature control up to 500°F (260° C)
- Digital reminder timer
- Compact space saving units
- High production ovens
- Full view heat reflective thermos glass doors
- Brightly lit
- Fully insulated
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Door switch cutoff for fan blower

- Stainless steel inside and outside
- 3/4 HP motor
- ETL and NSF listed
- One year parts and labor limited warranty

OPTIONAL

- Stand on swivel casters (JA6B, JA6SLB, JA8B)
- Water softener (WF001)
- Programmable control (PC001) (models with 2 baking chambers high: both chambers need to have the PC001 control) (add 2" to oven width, 4" for the JA28)
- Perforated nickel plated pizza decks
- High temperature gasket for baking pizzas
- Gas quick disconnect kit (4' (1200 mm) flexible hose, ball valve and securing device)



SPECIFICATIONS:

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I.:Water Inlet (NPT) CODING Prefix JA: JET AIR Oven Suffix G: Gas SL: Side pan loading SC: Storage cabinet Numbers Pans fitting in the oven

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity Pan (18" x 26")	Shelf spacing	Gas System			Water Inlet	Electrical System						
		W	D	H	W	D	H			BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz	NEMA
JA6	700 (318)	36 1/2" (927)	48 1/4" (1 225)	34 3/4" (883)	25 1/2" (648)	30 1/2" (775)	26 1/4" (667)	6	3 1/2" (89)			1/4"	120/208 120/240	3 1	33 45	10.8 10.8	4 3	60 60	— —	
JA6G	760 (345)	36 1/2" (927)	52 3/4" (1 321)	34 3/4" (883)	25 1/2" (648)	29 1/2" (749)	26 1/4" (667)	6	3 1/2" (89)	65 000	4" (102)	1/2"	1/4"	120	1	6.5	0.8	2	60	5-15P
JA6SL	700 (318)	38 3/8" (975)	37 5/8" (956)	34 5/8" (879)	26 3/4" (679)	19 1/2" (495)	26 1/4" (667)	6	3 1/2" (89)			1/4"	120/208 120/240	3 1	33 45	10.8 10.8	4 3	60 60	— —	
JA6SLG	760 (345)	38 3/8" (975)	43 1/8" (1095)	34 5/8" (879)	26 3/4" (679)	18 1/2" (470)	26 1/4" (667)	6	3 1/2" (89)	65 000	4" (102)	1/2"	1/4"	120	1	6.5	0.8	2	60	5-15P
JA6SLSC	870 (395)	38 3/8" (975)	37 5/8" (956)	73" (1 854)	26 3/4" (679)	19 1/2" (495)	26 1/4" (667)	6	3 1/2" (89)			1/4"	120/208 120/240	3 1	33 45	11 11	4 3	60 60	— —	
JA6SLSCG	970 (440)	38 3/8" (975)	43 1/8" (1095)	73" (1 854)	26 3/4" (679)	18 1/2" (470)	26 1/4" (667)	6	3 1/2" (89)	65 000	4" (102)	1/2"	1/4"	120	1	6.5	0.8	2	60	5-15P
JA8	840 (381)	36 3/8" (924)	52" (1 321)	41 5/8" (1 057)	23 1/2" (597)	31" (787)	33 1/2" (851)	8	3 1/2" (89)			1/4"	120/208 120/240	3 1	33 45	10.8 10.8	4 3	60 60	— —	
JA8G	900 (409)	36 3/8" (924)	54 1/2" (1 384)	41 5/8" (1 057)	23 1/2" (597)	30" (762)	33 1/2" (851)	8	3 1/2" (89)	65 000	6" (152)	1/2"	1/4"	120	1	10	1.2	2	60	5-15P

OTHER VOLTAGES AVAILABLE

*Ground wire not included CONDENSED CATALOG



JA12SL



JA14



JA20



JA28

JET AIR BAKING OVENS

JET AIR OVENS (JA SERIES)

The JA oven series from DOYON are known worldwide for their unique and patented JET AIR SYSTEM. The air moves in one direction for 2.5 minutes, stops for 25 seconds then moves the other way for 2.5 minutes resulting in a bidirectional and gentle velocity air flow for exceptional baking results. This system will help you bake faster and more evenly without having to turn pans during baking time. The Jet Air system will save you energy and labor costs.

The JA oven series provides great flexibility in terms of range of products that can be baked and cooked. It features a manual one shot and constant pulse steam injection. To get the results you really want, we have added as standard a two speed fan system as well as a fan delay timer.

OVEN FEATURING

- Unique shot and pulse steam injection
- Exclusive patented reversing fan system
- Two speed fan system
- Fan delay switch
- Digital temperature control up to 500°F (260° C)
- Digital reminder timer
- Compact space saving units
- High production ovens
- Full view heat reflective thermos glass doors
- Brightly lit
- Fully insulated

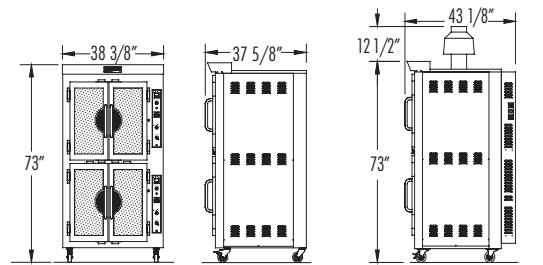
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Door switch cutoff for fan blower
- On swivel casters (2 locking) (JA12SL and higher models)
- Stainless steel inside and outside
- 3/4 HP motor
- ETL and NSF listed
- One year parts and labor limited warranty

OPTIONAL

- Water softener (WF001)
- Programmable control (PC001) (models with 2 baking chambers high: both chambers need to have the PC001 control) (add 2" to oven width, 4" for the JA28)
- Perforated nickel plated pizza decks
- High temperature gasket for baking pizzas
- Gas quick disconnect kit (4' (1200 mm) flexible hose, ball valve and securing device)

VERSATILITY

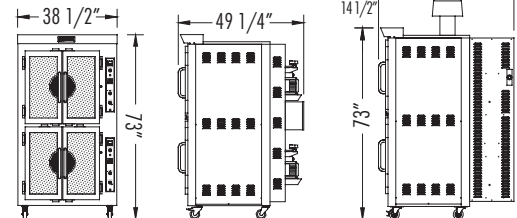
Bread, rolls, buns, crusty breads, pastries, muffins, cookies, cakes, pies, bagels, croissants, sours and ryes, pizza, hamburgers, bacon, game hens, chicken, turkey, multimeal prep, bulk vegetables/casseroles, slow cook/retherm.



JA12SL

JA12SL

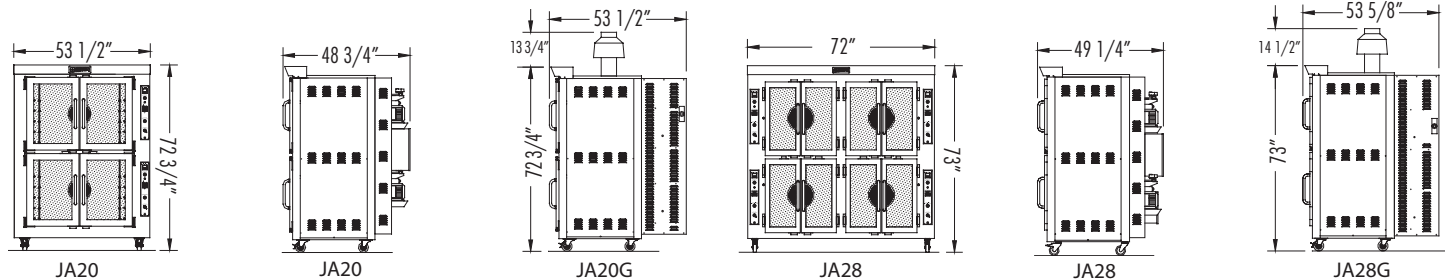
JA12SLG



JA14

JA14

JA14G



JA20

JA20

JA20G

JA28

JA28

JA28G

SPECIFICATIONS:

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I.:Water Inlet (NPT) CODING Prefix JA: JET AIR Oven Suffix G: Gas SL: Side pan loading Numbers Pans fitting in the oven

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity Pan (18" x 26")	Shelf spacing	Gas System			Water Inlet	Electrical System					
		W	D	H	W	D	H			BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz
JA12SL	1060 (481)	38 3/8" (975)	37 5/8" (956)	73" (1854)	26 3/4" (679)	19 1/2" (495)	26 1/4" (667)	12	3 1/2" (89)			1/4"	120/208	3	66	21.5	4	60	
JA12SLG	1170 (531)	38 3/8" (975)	43 1/8" (1095)	73" (1854)	26 3/4" (679)	18 1/2" (470)	26 1/4" (667)	12	3 1/2" (89)	130 000	6" (152)	1/2"	1/4"	120/240	1	9	2	3	60
JA14	1135 (515)	38 1/2" (978)	49 1/4" (1250)	73" (1854)	25 1/2" (648)	30 1/2" (775)	28" (711)	14	3 1/4" (83)			1/4"	120/208	3	66	21.5	4	60	
JA14G	1300 (590)	38 1/2" (978)	53 5/8" (1362)	73" (1854)	25 1/2" (648)	29 3/4" (749)	28" (711)	14	3 1/4" (83)	130 000	6" (152)	1/2"	1/4"	120/240	1	9	2	3	60
JA20	1435 (651)	53 1/2" (1360)	48 3/4" (1240)	72 3/4" (1850)	39" (991)	30 3/4" (781)	26 1/2" (673)	20	3 3/4" (95)			1/4"	120/208	3	75	27	4	60	
JA20G	1600 (726)	53 1/2" (1360)	53 1/2" (1360)	72 3/4" (1850)	39" (991)	29 3/4" (756)	26 1/2" (673)	20	3 3/4" (95)	170 000	6" (152)	1/2"	1/4"	120/208	1	11.5	2	3	60
JA28	1975 (897)	72" (1829)	49 1/4" (1251)	73" (1854)	25 1/2" (648)	30 1/2" (775)	28" (711)	28	3 1/4" (83)			1/4"	120/208	3	119	43	4	60	
JA28G	2335 (1060)	72" (1829)	53 5/8" (1362)	73" (1854)	25 1/2" (648)	29 1/2" (749)	28" (711)	28	3 1/4" (83)	260 000	2 x 6" (2 x 152)	3/4"	1/4"	120/240	1	18	4	3	60
													120/208	1	18	4	3	60	



**CA6 + Stand
(Rotating)**



**CA12
(Rotating)**

CIRCLE AIR BAKING OVENS

CIRCLE AIR OVENS (CA SERIES)

The Doyon Circle Air models CA6 and CA12 are the top of the line ovens on the market. The rack holding the pans in the oven rotates resulting in even baking. This is additional to the Jet Air System, which is the air moving in one direction for 2.5 minutes stops for 25 seconds then moves the other way for 2.5 minutes, resulting in a bidirectional and gentle velocity air flow for outstanding baking results. The oven is a great merchandiser increasing impulse purchases by customers.

The CA oven series provides great flexibility in terms of range of products that can be baked and cooked. It features a manual one shot and constant pulse steam injection. To get the results you really want, we have added as standard a two speed fan system as well as a fan delay timer.

OVEN FEATURING

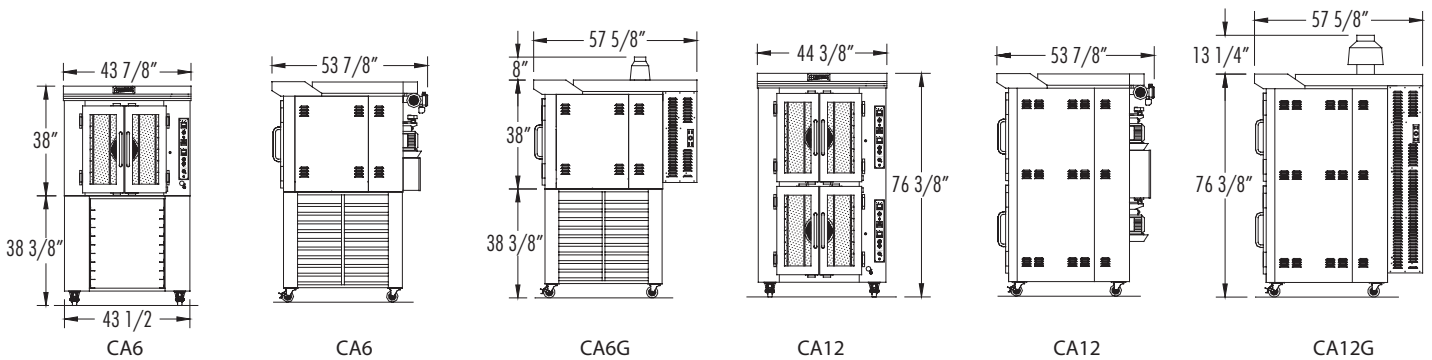
- Rotating rack system
- Unique shot and pulse steam injection
- Exclusive patented reversing fan system
- Two speed fan system
- Fan delay switch
- Digital temperature control up to 500°F (260° C)
- Digital reminder timer
- Compact space saving units
- High production ovens
- Full view heat reflective thermos glass doors
- Brightly lit
- Fully insulated, completely sealed
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Door switch cutoff for fan blower
- On swivel casters (2 locking) (CA12)
- Stainless steel inside and outside
- 3/4 HP motor
- ETL and NSF listed
- One year parts and labor limited warranty

OPTIONAL

- Stand on swivel casters (CA6B)
- Water softener (WF001)
- Programmable control (PC001) (CA12 ovens need to have both chambers with the PC001 control) (add 2" to oven width)
- Perforated nickel plated pizza decks
- High temperature gasket for baking pizzas
- Gas quick disconnect kit (4' (1200 mm) flexible hose, ball valve and securing device)

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.



SPECIFICATIONS:

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I.:Water Inlet (NPT) CODING Prefix CA: Circle air oven Suffix G: Gas Numbers Pans fitting in the oven

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity Pan (18" x 26")	Shelf spacing	Gas System			Water Inlet	Electrical System						
		W	D	H	W	D	H			BTU	D.H.	G.I.		Volts	Phases	Amps	KW	Wires*	Hz	NEMA
CA6	825 (375)	43 7/8" (1 114)	53 7/8" (1 368)	38" (965)	27" (686)	33 1/2" (851)	28 1/2" (724)	6	4" (102)			1/4"	120/208 120/240	3 1	43 55	13.2 13.2	4 2	60 60	- -	
CA6G	900 (409)	43 7/8" (1 114)	57 5/8" (1 464)	38" (965)	27" (686)	33 1/2" (851)	28 1/2" (724)	6	4" (102)	78 500	4" (102)	1/2"	1/4"	120	1	12	1.4	2	60	5-15P
CA12	1450 (658)	44 3/8" (1 127)	53 7/8" (1 368)	76 3/8" (1 940)	27" (686)	33 1/2" (851)	28 1/2" (724)	12	4" (102)			1/4"	120/208 120/240	3 1	76 110	26.5 26.5	4 3	60 60	- -	
CA12G	1600 (726)	44 3/8" (1 127)	57 5/8" (1 464)	76 3/8" (1 940)	27" (686)	33 1/2" (851)	28 1/2" (724)	12	4" (102)	157 000	6" (152)	1/2"	1/4"	120/240 120/208	1 1	9 9	2.1 2.1	3 4	60 60	- -

OTHER VOLTAGES AVAILABLE

*Ground wire not included CONDENSED CATALOG



JAOP3

OVEN/PROOFER COMBINATION

JAOP3 OVEN/PROOFER COMBINATION

The JAOP3 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 25 seconds then moves the other way for 2.5 minutes resulting in a bidirectional and gentle velocity air flow for exceptional baking results. This system will help you bake faster and more evenly without having to turn pans during baking time. The Jet Air fan system will save energy and labor costs.

JAOP3 features an uniform shot steam injection system which will give you a precise mist every time for a better quality product (crusty breads, bagels, french baguettes, etc).

JAOP3 proofer provides uniform proofing from top to bottom with its even air flow system, fully automatic humidity system for heat and moisture (no water pans to fill). It comes with heat and moisture controls. It's the easiest way to proof!

JAOP3 OVEN FEATURING

- Unique shot steam injection
- Exclusive patented reversing fan system
- Digital temperature control up to 500°F (260° C)
- Digital reminder timer
- Compact space saving unit
- Full view heat reflective thermos glass doors
- Brightly lit
- Fully insulated, completely sealed
- Energy efficient heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Door switch cutoff for fan blower
- On swivel casters (2 locking)
- Stainless steel inside and outside
- 3/4 HP motor
- ETL and NSF listed
- One year parts and labor limited warranty

JAOP3 PROOFER FEATURING

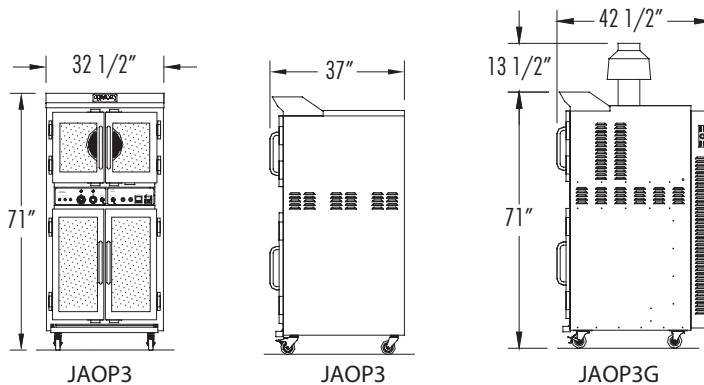
- Glass doors
- Exclusive rust and scratch proof shelving
- Automatic water float system (no water pans to fill)
- Brightly lit
- Magnetic latches
- Stainless steel inside and outside

OPTIONAL

- Humidified warmer/proofer (temp. up to 180°F/ 82°C): HW001
- Water softener: WF001
- Programmable control for oven only: PC001
- Perforated nickel plated pizza decks
- High temperature gasket for baking pizzas
- Gas quick disconnect kit (4' (1200 mm) flexible hose, ball valve and securing device)

VERSATILITY

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



SPECIFICATIONS:

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I..Water Inlet (NPT) CODING Prefix JAOP: JET AIR Oven Proofer Suffix G : Gas Numbers Pans fitting in the oven

Model	Crated Weight	Overall Dimensions			Interior Dimensions						Capacity Pan (18" x 26")		Shelf spacing		Gas System			Water Inlet	Electrical System					
		W	D	H	Oven			Proofer			Oven	Proofer	Oven	Proofer	BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires	Hz
					W	D	H	W	D	H														
JAOP3	750 (341)	32 1/2" (826)	37" (940)	71" (1 805)	27 1/2" (699)	20" (508)	17 1/2" (444)	26" (660)	22 1/2" (572)	28 3/4" (730)	3	9	5" (127)	3" (76)				1/4"	120/208 120/240	3 1	36 48	11.5 11.5	4 3	60 60
JAOP3G	860 (390)	32 1/2" (826)	42 1/2" (1 080)	71" (1 805)	27 1/4" (699)	19" (483)	17 1/2" (444)	26" (660)	22 1/2" (572)	28 3/4" (730)	3	9	5" (127)	3" (76)	52 000	6" (152)	1/2"	1/4"	120/240	1	17	4	3	60



JAOP6SL



JAOP6



JAOP8

OVEN/PROOFER COMBINATION

JET AIR OVEN/PROOFER (JAOP SERIES)

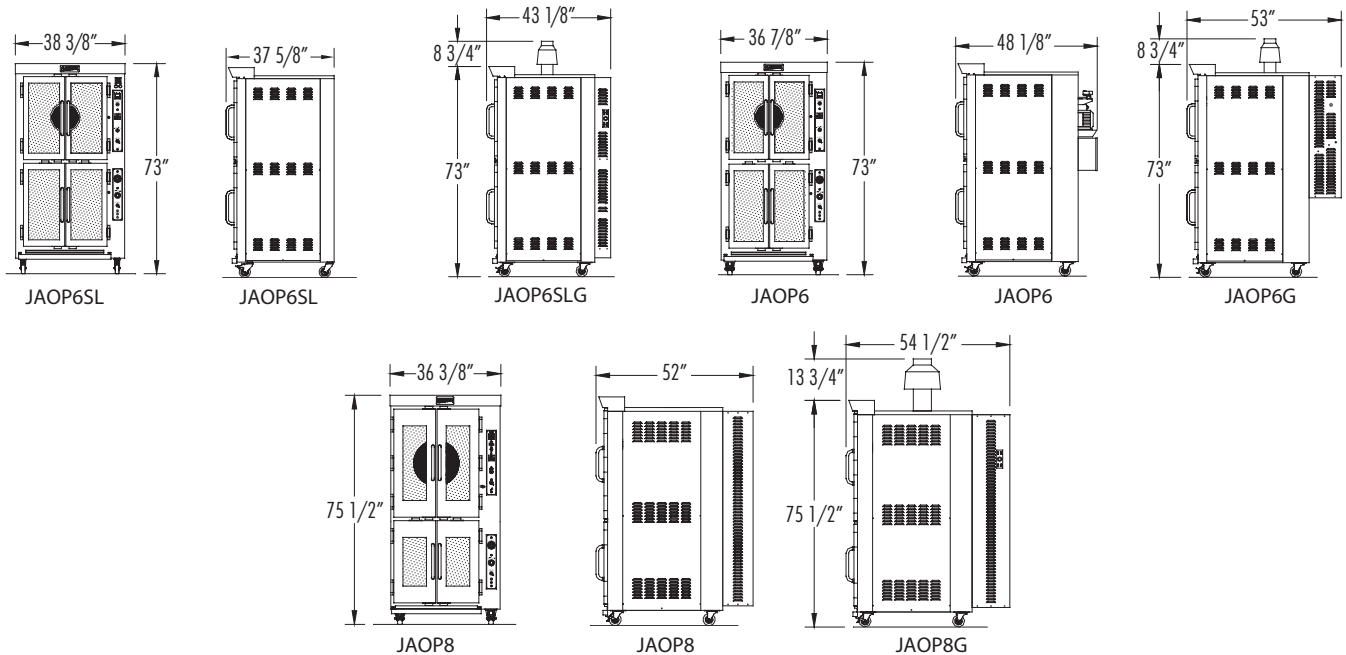
The JAOP oven series from DOYON are known worldwide for their unique and patented JET AIR SYSTEM. The air moves in one direction for 2.5 minutes, stops for 25 seconds then moves the other way for 2.5 minutes resulting in a bidirectional and gentle velocity air flow for exceptional baking results. This system will help you bake faster and more evenly without having to turn pans during baking time. The Jet Air system will save you energy and labor costs.

The JAOP oven series provides great flexibility in terms of range of products that can be baked and cooked. It features a manual one shot and constant pulse steam injection. To get the results you really want, we have added as standard a two speed fan system as well as a delay timer.

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

VERSATILITY

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



SPECIFICATIONS:

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I.:Water Inlet (NPT) CODING Prefix JAOP: JET AIR Oven Proofer Suffix SL: Side pan loading G : Gas Numbers Pans fitting in the oven

Model	Crated Weight	Overall Dimensions			Interior Dimensions						Capacity Pan (18" x 26")		Shelf spacing		Gas System			Water Inlet	Electrical System					
		W	D	H	Oven			Proofer			Oven	Proofer	Oven	Proofer	BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz
					W	D	H	W	D	H														
JAOP6SL	965 (438)	38 3/8" (975)	37 5/8" (956)	73" (1854)	26 3/4" (679)	19 1/2" (495)	26 1/4" (667)	27" (686)	29" (737)	26 1/2" (673)	6	9	3 1/2" (89)	3" (76)				1/4"	120/208 120/240	3 1	46 59	14 14	4 3	60
JAOP6SLG	1135 (515)	38 3/8" (975)	43 1/8" (1095)	73" (1854)	26 3/4" (679)	18 1/2" (470)	26 1/4" (667)	27" (686)	29" (737)	26 1/2" (673)	6	9	3 1/2" (89)	3" (76)	65 000	4" (102)	1/2"	1/4"	120/208 120/240	1 3	17 46	4 14	3 3	60 60
JAOP6	965 (438)	36 7/8" (937)	48 1/8" (1222)	73" (1854)	25 1/2" (648)	30 1/2" (775)	26 1/4" (667)	26 1/2" (673)	36 1/2" (927)	26 1/2" (673)	6	18	3 1/2" (89)	3" (76)				1/4"	120/208 120/240	1 3	17 59	4 14	3 3	60 60
JAOP6G	1135 (515)	36 7/8" (937)	53" (1346)	73" (1854)	25 1/2" (648)	29 1/2" (749)	26 1/4" (667)	26 1/2" (673)	36 1/2" (927)	26 1/2" (673)	6	18	3 1/2" (89)	3" (76)	65 000	4" (102)	1/2"	1/4"	120/240 120/208	1 1	17 17	4 4	3 3	60 60
JAOP8	1000 (454)	36 3/8" (924)	52" (1321)	75 1/2" (1918)	23 1/2" (597)	31" (787)	33 1/2" (851)	26 1/2" (673)	42" (1065)	25" (635)	8	12	3 1/2" (89)	3" (76)				1/4"	120/208 120/240	1 1	64 59	14 14	3 3	60 60
JAOP8G	1135 (515)	36 3/8" (924)	54 1/2" (1384)	75 1/2" (1918)	23 1/2" (597)	30" (762)	33 1/2" (851)	26 1/2" (673)	42" (1065)	25" (635)	8	12	3 1/2" (89)	3" (76)	65 000	6" (152)	1/2"	1/4"	120/240 120/208	1 1	17 17	4 4	3 3	60 60

OTHER VOLTAGES AVAILABLE

*Ground wire not included CONDENSED CATALOG



JAOP10



JAOP12SL



JAOP14

OVEN/PROOFER COMBINATION

OVEN FEATURING

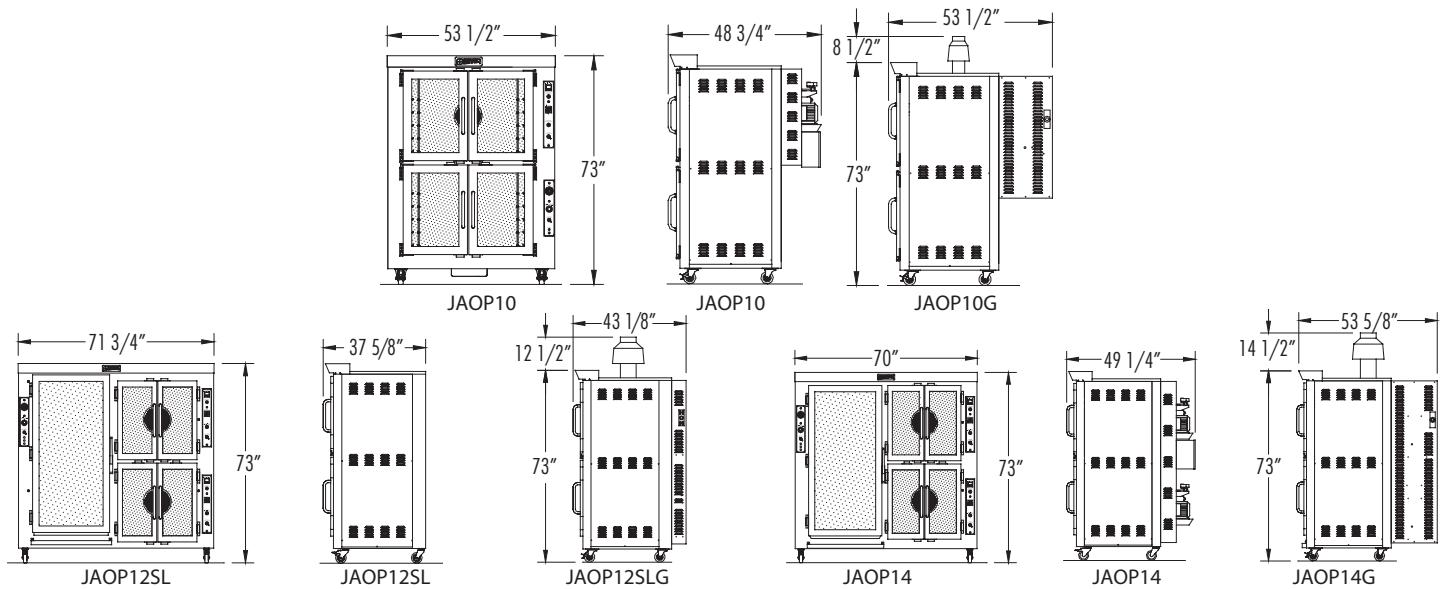
- Unique shot and pulse steam injection
- Exclusive patented reversing fan system
- Two speed fan system
- Fan delay switch
- Digital temperature control up to 500°F (260° C)
- Digital reminder timer
- Compact space saving unit
- High production oven
- Full view heat reflective thermos glass doors
- Brightly lit
- Fully insulated
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Door switch cutoff for fan blower
- On swivel casters (2 locking)
- Stainless steel inside and outside
- 3/4 HP motor
- ETL and NSF listed
- One year parts and labor limited warranty

PROOFER FEATURING

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

OPTIONAL

- Humidified warmer and proofer (temp. up to 180°F/ 82°C), except JAOP10, JAOP12SL and JAOP14: HW001
- Water softener: WF001
- Programmable control (PC001) (models with 2 baking chambers high: both chambers need to have the PC001 control) (add 2" to oven width)
- Perforated nickel plated pizza decks
- High temperature gasket for baking pizzas
- Gas quick disconnect kit (4' (1200 mm) flexible hose, ball valve and securing device)



SPECIFICATIONS:

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I.:Water Inlet (NPT) CODING Prefix JAOP: JET AIR Oven Proofer Suffix SL: Side pan loading G : Gas Numbers Pans fitting in the oven

Model	Crated Weight	Overall Dimensions			Interior Dimensions						Capacity Pan (18" x 26")		Shelf spacing		Gas System			Water Inlet	Electrical System					
		W	D	H	Oven			Proofer			Oven	Proofer	BTU	D.H.	G.I.	Volts	Phases		Amps	kW	Wires*	Hz		
JAOP10	1175 (533)	53 1/2" (1360)	48 3/4" (1240)	73" (1854)	39" (991)	30 3/4" (781)	26 1/2" (673)	39" (991)	30" (762)	27" (686)	10	12	3 3/4" (95)	3" (76)				1/4"	120/208 120/240	3 1	50 70	16.5 16.5	4 3	60 60
JAOP10G	1340 (608)	53 1/2" (1360)	53 1/2" (1360)	73" (1854)	39" (991)	29 3/4" (756)	26 1/2" (673)	39" (991)	30" (762)	27" (686)	10	12	3 3/4" (95)	3" (76)	85 000	4" (102)	1/2"	1/4"	120/240	1	19.5	4.5	3	60
JAOP12SL	1500 (680)	71 3/4" (1822)	37 5/8" (956)	73" (1854)	26 3/4" (679)	19 1/2" (495)	26 1/4" (667)	26 1/2" (673)	31" (787)	55 1/2" (1410)	12	18	3 1/2" (89)	3" (76)				1/4"	120/208 120/240	3 1	69 104	24.5 24.5	4 3	60 60
JAOP12SLG	1700 (772)	71 3/4" (1822)	43 1/8" (1095)	73" (1854)	26 3/4" (679)	18 1/2" (470)	26 1/4" (667)	26 1/2" (673)	31" (787)	55 1/2" (1410)	12	18	3 1/2" (89)	3" (76)	130 000	6" (152)	1/2"	1/4"	120/240 120/208	1 1	21.5 21.5	5.4 5.4	3 3	60 60
JAOP14	1700 (772)	70" (1778)	49 1/4" (1251)	73" (1854)	25 1/2" (648)	30 1/2" (775)	28" (711)	26 1/4" (667)	36 1/2" (927)	55 1/2" (1410)	14	32	3 1/4" (83)	3" (76)				1/4"	120/208 120/240	3 1	73 104	24.5 24.5	4 3	60 60
JAOP14G	2000 (908)	70" (1778)	53 5/8" (1362)	73" (1854)	25 1/2" (648)	29 1/2" (749)	28" (711)	26 1/4" (667)	36 1/2" (927)	55 1/2" (1410)	14	32	3 1/4" (83)	3" (76)	130 000	6" (152)	1/2"	1/4"	120/240 120/208	1 1	21.5 21.5	5.4 5.4	3 3	60 60



CAOP6 (Rotating)



CAOP12 (Rotating)

CIRCLE AIR OVEN/PROOFER COMBINATION

CIRCLE AIR OVEN/PROOFERS (CAOP SERIES)

The Doyon Circle Air models CAOP6 and CAOP12 are the top of the line oven-proofer on the market. The rack holding the pans in the oven rotates resulting in even baking. This is additional to the Jet Air System, which is the air moving in one direction for 2.5 minutes stops for 25 seconds then moves the other way for 2.5 minutes, resulting in a bidirectional and gentle velocity air flow for outstanding baking results. The ovens can also be used as a great merchandiser increasing impulse purchases by customers.

The CAOP oven series provides great flexibility in terms of range of products that can be baked and cooked. It features a manual one shot and constant pulse steam injection. To get the results you really want, we have added as standard a two speed fan system as well as a fan delay timer.

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

OVEN FEATURING

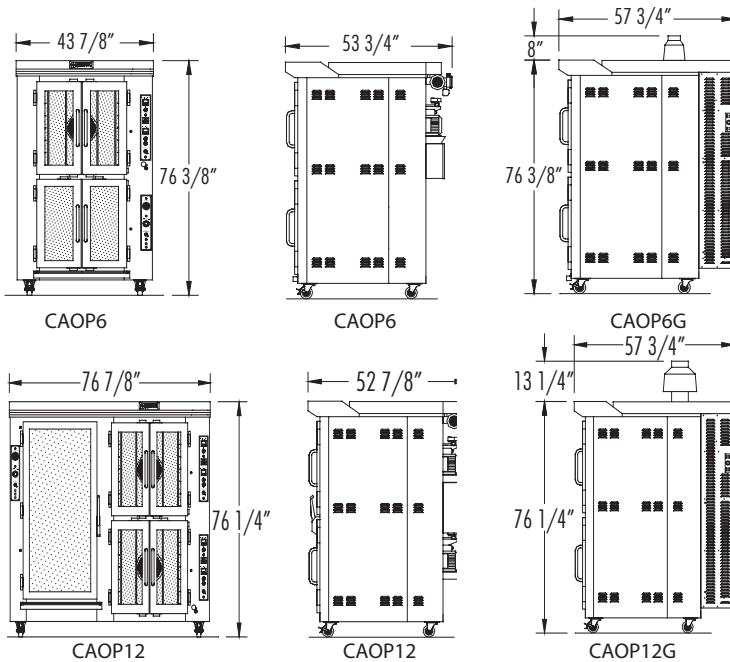
- Rotating rack system
- Unique shot and pulse steam injection
- Exclusive patented reversing fan system
- Two speed fan system
- Fan delay switch
- Digital temperature control up to 500°F (260° C)
- Digital reminder timer
- Compact space saving units
- High production ovens
- Full view heat reflective thermos glass doors
- Brightly lit
- Fully insulated
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Door switch cutoff for fan blower
- On swivel casters (2 locking)
- Stainless steel inside and outside
- 3/4 HP motor
- ETL and NSF listed
- One year parts and labor limited warranty

PROOFER FEATURING

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

OPTIONAL

- CAOP6 : Humidified warmer and proofer (temp. up to 180°F/ 82°C): HW001
- Water softener: WF001
- Programmable control (PC001) (CAOP12 ovens need to have both chambers with the PC001 control) (add 2" to oven width)
- Perforated nickel plated pizza decks
- High temperature gasket for baking pizzas
- Gas quick disconnect kit (4' (1200 mm) flexible hose, ball valve and securing device)



SPECIFICATIONS:

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I.:Water Inlet (NPT) CODING Prefix CAOP: Circle air oven Proofer Suffix SL: Side pan loading G: Gas Numbers Pans fitting in the oven

Model	Crated Weight	Overall Dimensions			Interior Dimensions						Capacity Pan (18" x 26")		Shelf spacing		Gas System			Water Inlet	Electrical System					
		W	D	H	Oven			Proofer			Oven	Proofer	Oven	Proofer	BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz
					W	D	H	W	D	H														
CAOP6	1175 (533)	43 7/8" (1114)	53 3/4" (1365)	76 3/8" (1940)	27" (686)	33 1/2" (851)	28 1/2" (724)	27 1/4" (692)	36 1/2" (927)	26 1/2" (673)	6	18	4" (102)	3" (76)				120/208 120/240	3 1	49 70	16.5 16.5	4 3	60 60	
CAOP6G	1360 (617)	43 7/8" (1114)	57 3/4" (1467)	76 3/8" (1940)	27" (686)	33 1/2" (851)	28 1/2" (724)	27 1/4" (692)	36 1/2" (927)	26 1/2" (673)	6	18	4" (102)	3" (76)	78 500	4" (102)	1/2"	120/240	1	19	4.5	3	60	
CAOP12	1832 (833)	76 7/8" (1953)	52 7/8" (1343)	76 1/4" (1937)	27" (686)	33 1/2" (851)	28 1/2" (724)	26 1/4" (667)	36 1/2" (927)	55 1/2" (1410)	12	32	4" (102)	3" (76)				120/208 120/240	3 1	88 126	29.7 29.7	4 3	60 60	
CAOP12G	2125 (964)	76 7/8" (1953)	57 3/4" (1467)	76 1/4" (1937)	27" (686)	32 1/2" (851)	28 1/2" (724)	26 1/4" (667)	36 1/2" (927)	55 1/2" (1410)	12	32	4" (102)	3" (76)	157 000	6" (152)	1/2"	120/240	1	22.5	5.4	3	60	

OTHER VOLTAGES AVAILABLE

*Ground wire not included CONDENSED CATALOG



TLOI
(Single rack oven)



TLOII
(Double rack oven)



RTLOI



RTLOII

THINLINE ROTATING RACK OVENS

TLO SERIES RACK OVENS

The Doyon rack oven is simply your best buy for high volume production. You can either use the single rack (up to 18 pans) or double rack oven (up to 36 pans per load). These ovens are made of stainless steel inside and outside for easy cleaning and durability. They come standard with a digital programmable control which features a high volume manual shot and constant pulse steam injection system. Doyon's TLO series have standard suspended type racks (easy maintenance and cleaning, no messy rotating bearing on the floor), flat floor ramp for easy loading and unloading without tipping your rack, front mounted panel for service and maintenance, space saving units. All our rack ovens are shipped in one piece (no need for costly technical personnel for assembly). Available gas or electric.

FEATURING

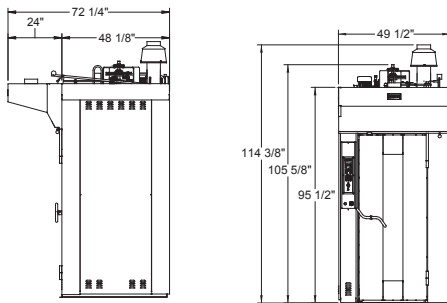
- Manual mode and user friendly programmable control with up to 99 recipes
- Up to 10 steps per recipe
- Temperature up to 500° F (260° C)
- Digital temperature display adjustable in ° F or° C
- Compact
- Rotating rack for uniform baking
- Rack lifted for rotation
- Unique shot and pulse steam injection
- Two vertical rows of adjustable stainless steel louvers
- Oven door locked at the top and bottom
- Stainless steel inside and outside
- Interior welded and sealed
- Shipped fully assembled
- Door switch cutoff for fan blower
- Serviceable from front
- Type II ventilation hood
- ETL and NSF listed
- One year parts and labor limited warranty

OPTIONAL

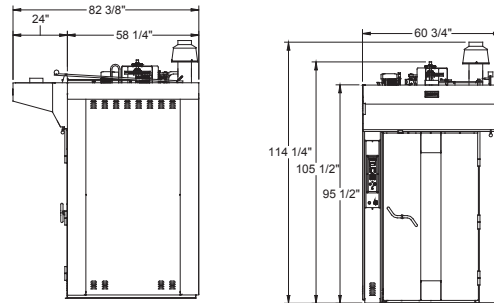
- Computer interface communication kit for storage of recipe programs on PC and laptop
- TLO rack
- TLO proofer (p.20)
- Water softener (WF001)
- Prison package (PPTLO)

VERSATILITY

Bread, Rolls, Buns, Pastries, Cookies, Muffins, Pies, Cakes, Bagels, Croissants, Sours and Ryes, Pizza, Meats: Hamburgers, Bacon, Game hens, Chicken, Turkey, Cook / Chill: Multi-Meal prep, Bulk vegetables / casseroles, Slow cook / Retherm



TLOI (Single rack oven) TLOI

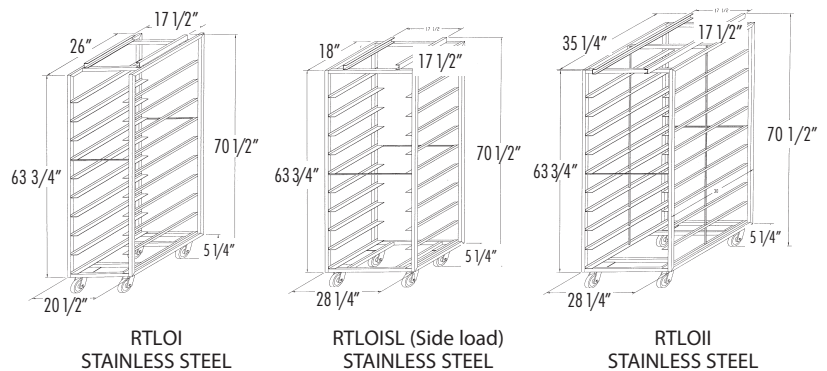


TLOII (Double rack oven) TLOII

CODING Prefix TLO: Thinline rack oven I: Single rack II: Double rack
 Suffix E: Electric G: Gas unit
 D.H. Draft hood G.I. Gas Inlet (NPT) W.I.: Water Inlet (NPT)

SPECIFICATIONS:

Model	Crated Weight	Phases	Volts	Amps	kW	Wires*	Hz
TLOIE	2600 (1180)	3	120/208	122	44	4	60
		3	120/240	105	44	4	60
		3	600	42	44	3	60
		3	220/380	74	49	4	50
TLOIG	2600 (1180)	3	120/208	8	3	4	60
		3	120/240	8	3	4	60
		3	220/380	4	2.7	4	50
		Gas: BTUH Natural: 200 000 Propane: 200 000 D.H.: 6" G.I.: 1/2" W.I.: 1/4"					
TLOIIE	3600 (1634)	3	480	75	62	3	60
		3	600	60	62	3	60
TLOIIG	3600 (1634)	3	120/208	10	3.5	4	60
		3	120/240	10	3.5	4	60
Gas: BTUH Natural: 300 000 Propane: 300 000 D.H.: 6" G.I.: 3/4" W.I.: 1/4"							



Crated Weight	100 lb (45 kg)	Crated Weight	150 lb (68 kg)	Crated Weight	100 lb (45 kg)
PAN QTY	SPACING	PAN QTY	SPACING	PAN QTY	SPACING
10	6 3/16" (157)	10	6 3/16" (157)	20	6 3/16" (157)
11	5 9/16" (141)	11	5 9/16" (141)	22	5 9/16" (141)
12	5 1/8" (130)	12	5 1/8" (130)	24	5 1/8" (130)
13	4 3/4" (121)	13	4 3/4" (121)	26	4 3/4" (121)
15	4 1/16" (103)	15	4 1/16" (103)	30	4 1/16" (103)
18	3 3/8" (86)	18	3 3/8" (86)	36	3 3/8" (86)



1T (1 pan)
(Shown with optional proofer and canopy)



2T (2 pans)



3T (3 pans)
(Shown with optional proofer)

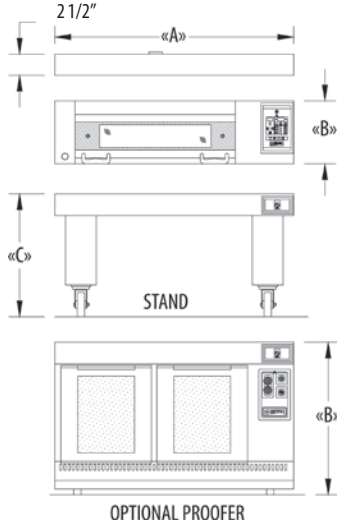


4T (4 pans)
(Shown with optional proofer)

ARTISAN STONE DECK OVENS

STONE DECK OVENS

For the artisan baker Doyon offers the best choice for baking artisan style breads with a thick & crispy crust but still soft inside. Our stone deck ovens offer perfect heat distribution and our outstanding steam injection system gives you complete control over your oven chamber. Doyon Artisan ovens are quick and easy to install and are the perfect choice for a variety of quality products such as : hearth breads, pastries, cookies, pies, cakes and pizzas.



FEATURING

- Up to 4 oven chambers
- Chambers capacity of 1, 2, 3 or 4 pans
- Baking chamber height: 8" (203 mm) standard
- 6" (152 mm), 10" (254 mm) or 12" (305 mm) high baking chambers available, call factory
- Independent baking chambers
- 1" (25 mm) thick refractory stone decks
- Individual self-contained shot steam injection system
- Includes legs with swivel casters (2 locking)
- Digital electronic control board independent for each chamber:
- Baking temperature and time:
 - Preset timed steam injection or manual, independent for each chamber
- Fully insulated
- Single point electrical connection
- Single point water entry and drain
- Elegant and durable
- Brightly lit
- ETL and ETL Sanitation listed
- CE listed
- One year parts and labor limited warranty

OPTIONAL

- Proofer: standard height or low profile
- Marine specification
- 208V to 240V 1 Ph oven chambers available, call factory
- 380V to 480V 3 Ph oven chambers available, call factory
- Canopy

PLEASE NOTE:

- Oven must be installed with proper ventilation in accordance with the local building code.
- Minimum clearance from all combustible material: back and sides 1" (25 mm), top 6" (152 mm).
- Electrical specifications are for each deck (multiply electrical power by number of decks).
- When viewed from the back, single point electrical connection located at the left corner of oven cover
- Water inlet (1/2" NPT) and drain (1/2" NPT) located at the back of the bottom baking chamber.
- Exhaust (3 1/4" (83 mm)) located at the back of the unit.
- Only the low profile proofer is available for ovens with 3 baking chambers
- Proofer option is not available for ovens with 4 baking chambers.
- 4T, side loading chambers (2 pans wide, 2 pans deep)

Those ovens are being redesigned. Please call factory for size and availability.

Model	Pan Capacity	Type	Overall Dimensions (Per oven chamber)			Interior Dimensions (Per oven chamber)			Electrical System (each baking chamber)				
			Height (B)	Width (A)	Depth	Height	Width	Depth	208 V	240 V	480 V	Hz	Ph
		COVER	2 1/2" (64)	35 3/4" (908)	44" (1 120)	–	–	–	208 V	240 V	480 V	Hz	Ph
1T	1	BAKING CHAMBER	15 5/8" (397)	35 3/4" (908)	43 1/4" (1 099)	8" (203)	18 1/2" (470)	30" (762)	7.5 kW/21 A	10.0 kW/24 A	7.7 kW/9.2 A	50/60	3
ES1T	6	PROOFER	34 1/8" (867)	36 1/8" (918)	37 1/2" (953)	–	–	–	1.6 kW/7.8 A	2.2 kW/9 A	2 kW/4.1 A	50/60	1
ES1TP	3	LOW PROOFER	24 5/8" (651)	36 1/8" (918)	37 1/2" (953)	–	–	–	1.6 kW/7.8 A	2.2 kW/9 A	2 kW/4.1 A	50/60	1

Model	Pan Capacity	Type	Overall Dimensions (Per oven chamber)			Interior Dimensions (Per oven chamber)			Electrical System (each baking chamber)				
			Height (B)	Width (A)	Depth	Height	Width	Depth	208 V	240 V	480 V	Hz	Ph
		COVER	2 1/2" (64)	54 1/2" (1 384)	44" (1 120)	–	–	–	208 V	240 V	480 V	Hz	Ph
2T	2	BAKING CHAMBER	15 5/8" (397)	54 1/2" (1 384)	45 1/4" (1 149)	8" (203)	37 1/2" (953)	30" (762)	11.5 kW/32 A	15.3 kW/37 A	11.6 kW/14 A	50/60	3
ES2T	12	PROOFER	34 1/8" (867)	54 1/2" (1 384)	37 1/2" (953)	–	–	–	1.6 kW/7.8 A	2.2 kW/9 A	2 kW/4.1 A	50/60	1
ES2TP	6	LOW PROOFER	24 5/8" (651)	54 1/2" (1 384)	37 1/2" (953)	–	–	–	1.6 kW/7.8 A	2.2 kW/9 A	2 kW/4.1 A	50/60	1

Model	Pan Capacity	Type	Overall Dimensions (Per oven chamber)			Interior Dimensions (Per oven chamber)			Electrical System (each baking chamber)				
			Height (B)	Width (A)	Depth	Height	Width	Depth	208 V	240 V	480 V	Hz	Ph
		COVER	2 1/2" (64)	73" (1 854)	44" (1 120)	–	–	–	208 V	240 V	480 V	Hz	Ph
3T	3	BAKING CHAMBER	15 5/8" (397)	73" (1 854)	45 1/4" (1 149)	8" (203)	56" (1 420)	30" (762)	15.7 kW/44 A	20.9 kW/50 A	15.7 kW/19 A	50/60	3
ES3T	18	PROOFER	34 1/8" (867)	73" (1 854)	37 1/2" (953)	–	–	–	2.3 kW/11 A	3 kW/12.7 A	2.8 kW/5.8 A	50/60	1
ES3TP	9	LOW PROOFER	24 5/8" (651)	73" (1 854)	37 1/2" (953)	–	–	–	2.3 kW/11 A	3 kW/12.7 A	2.8 kW/5.8 A	50/60	1

Model	Pan Capacity	Type	Overall Dimensions (Per oven chamber)			Interior Dimensions (Per oven chamber)			Electrical System (each baking chamber)				
			Height (B)	Width (A)	Depth	Height	Width	Depth	208 V	240 V	480 V	Hz	Ph
		COVER	2 1/2" (64)	73" (1 854)	51" (1 295)	–	–	–	208 V	240 V	480 V	Hz	Ph
4T	4	BAKING CHAMBER	15 5/8" (397)	73" (1 854)	52 1/4" (1 327)	8" (203)	56" (1 420)	37" (939)	18.1 kW/50 A	24.1 kW/67 A	18.1 kW/22 A	50/60	3
ES4T	18	PROOFER	34 1/8" (867)	73" (1 854)	44 1/2" (1 130)	–	–	–	2.3 kW/11 A	3 kW/12.7 A	2.8 kW/5.8 A	50/60	1
ES4TP	9	LOW PROOFER	24 5/8" (651)	73" (1 854)	44 1/2" (1 130)	–	–	–	2.3 kW/11 A	3 kW/12.7 A	2.8 kW/5.8 A	50/60	1

Stand Dimensions					
Height (C)	Model				
	1T	2T	3T	4T	
Number of Stacked Chambers	1	35 1/2" (902)	35 1/2" (902)	35 1/2" (902)	35 1/2" (902)
	2	26 1/2" (673)	26 1/2" (673)	26 1/2" (673)	26 1/2" (673)
	3	23 1/2" (597)	23 1/2" (597)	23 1/2" (597)	23 1/2" (597)
	4	11 1/2" (292)	11 1/2" (292)	11 1/2" (292)	11 1/2" (292)
WIDTH (A)	34 1/4" (870)	56 1/4" (1 430)	75" (1 905)	75" (1 905)	
DEPTH	46" (1 170)	46" (1 170)	46" (1 170)	51" (1 295)	

Approximate Crated Weight (Per oven chamber)	
1T	580 lb (263 kg)
2T	700 lb (318 kg)
3T	900 lb (408 kg)
4T	950 lb (431 kg)

Note: Water inlet and drain 1/2" NPT



FPR2



FPR3 + Stand



FPR3 Control

JET AIR PIZZA OVENS

ROTATING SPEED COOK OVEN (FPR SERIES)

Doyon FPR series is the perfect design and technology for the space and energy cautious oven users. The rotating perforated nickel plated decks are what makes it unique and stand out from the competition. The perforated nickel plated decks are designed for fast heat accumulation as well as even heat distribution across the decks. The heat provided from the nickel coated perforated deck makes a nice even crust due to the air moving through the perforated holes and from the heat of the metal deck itself. Better known for baking pizzas, it can also be used to bake and cook multiple products.

FEATURING

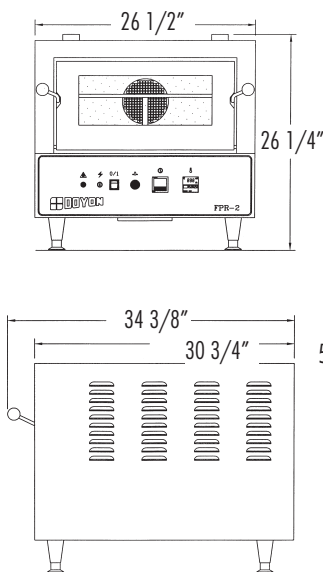
- Countertop model
- Stackable up to 2 high
- Stainless steel inside and outside
- Rotating perforated nickel plated decks
- Fast baking
- FPR2: Capacity of 1 x 18" (457 mm) pizza and 1 x 17" (432 mm) pizza
- FPR3: Capacity of 1 x 18" (457 mm) pizza and 2 x 17" (432 mm) pizzas
- FPR2 : 1 digital reminder timer
- FPR3 : 3 digital reminder timers
- Drop down door with one handle on each side
- Full view glass door
- Easily removable rotating perforated nickel plated decks for cleaning
- Uniform baking
- ETL and ETL Sanitation listed
- One year parts and labor limited warranty

OPTIONAL

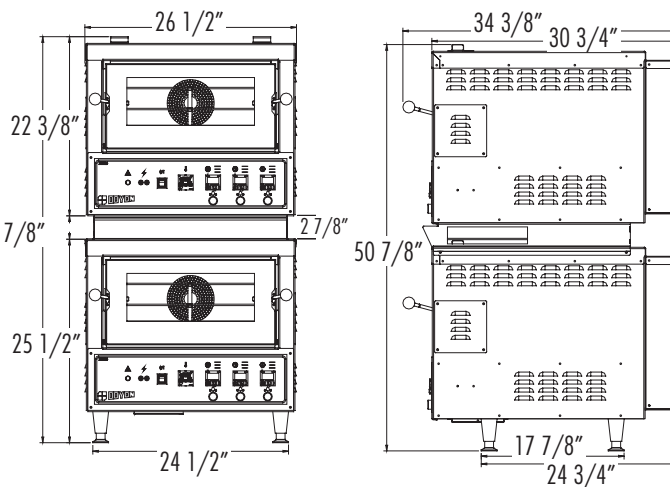
- 12" x 14" (305 x 356 mm) square pans rotating tray
- Stacking kit (FPRR)
- Stainless steel stand on swivel casters (2 locking) (FPR2T)
- Stainless steel stand on swivel casters (2 locking) for stacked ovens (FPRT2)
- CE listed models

VERSATILITY

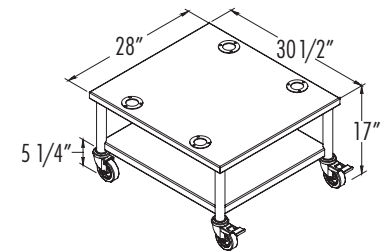
Pizza – Nachos - Wings - Seafood – Poultry - Cookies - Pies



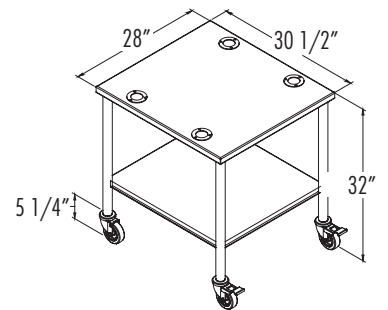
FPR2- FPR3



STACKED UNITS



FPRT2 for stacked units



FPRT2 for FPR2-FPR3

SPECIFICATIONS:

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Door Opening	Production per hour (5 minutes at 460°)	Electrical System						
		W	D	H	W	D	H			Volts	Phase	Amps	kW	Wires*	Hz	NEMA
FPR2	385 (175)	26 1/2"	34 3/8"	26 1/4"	19 1/2"	19 1/2"	9 1/2"	19 1/2" x 9"	40 - pizzas 9" (228)	208	1	26	5.4	2	60	6-30P
		(673)	(883)	(667)	(495)	(495)	(241)	(495 x 229) (1 door)	20 - pizzas 16" (406)	240	1	23	5.4	2	60	6-30P
FPR3	400 (181)	26 1/2"	34 3/8"	26 1/4"	19 1/2"	19 1/2"	9 1/2"	19 1/2" x 9"	60 - pizzas 9" (228)	208	1	26	5.4	2	60	6-30P
		(673)	(883)	(667)	(495)	(495)	(241)	(495 x 229) (1 door)	30 - pizzas 16" (406)	240	1	23	5.4	2	60	6-30P

OTHER VOLTAGES AVAILABLE

*Ground wire not included CONDENSED CATALOG



PIZ3 + Stand



PIZ Control



PIZ6

JET AIR PIZZA OVENS

PIZ3 – PIZ6

Doyon PIZ series is designed like no other on the market. Our exclusive Jet Air baking technology is a reversing fan system that helps to bake more evenly. It has 3 individual drop down doors that only takes up to 6" (152 mm) in front of the oven. PIZ ovens are great for space and energy savings. The 3 perforated nickel plated decks are designed for fast heat accumulation as well as even heat distribution across the decks. The heat provided from the nickel coated perforated deck makes a nice even crust due to the air moving through the perforated holes and from the heat of the metal deck itself. Better known for baking pizzas, it can also be used to bake and cook multiple products.

FEATURING

- Multipurpose oven
- Exclusive patented reversing fan system
- Fast baking
- Preheats in 15 to 20 minutes
- Stainless steel inside and outside
- Large baking capacity (3 baking decks)
- Heavy duty doors with full view thermos glass
- Direct baking on nickel coated perforated decks
- 3/4 HP motor
- Available gas or electric
- ETL and NSF listed
- One year parts and labor limited warranty

BAKING SURFACE

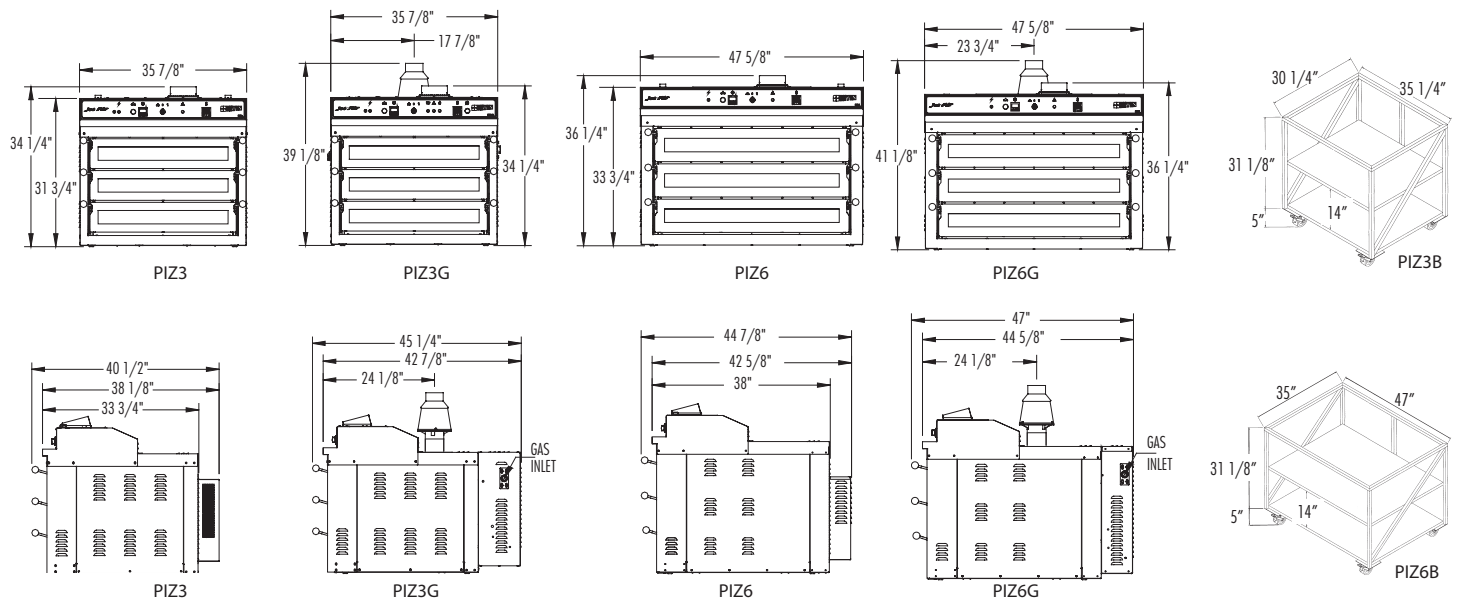
- PIZ3 : 3 decks of 28"W X 19 3/4" D (711 mm X 502 mm)
- PIZ6 : 3 decks of 37 3/4"W X 22" D (958 mm X 559 mm)

OPTIONAL

- Stand on swivel casters (2 locking) (PIZ3B, PIZ6B)
- Steam option (electric models only)
- 3 extra digital timers (add 5 1/8" to oven width)
- 6 extra digital timers (add 7 7/8" to oven width)
- 4" (1200 mm) quick gas disconnect with cable and securing device
- CE listed models available on request

VERSATILITY

Pizzas, sandwiches, italian, mexican, wing, seafood, poultry, pretzels, pastries, cajun, deserts and bakery items.



SPECIFICATIONS:

D.H. Draft Hood G.I. Gas Inlet (NPT)

CODING Prefix PIZ: Jet Air pizzas oven Suffix G: Gas units

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Door Opening	Production per hour (5 minutes at 500°)	Gas System			Electrical System						
		W	D	H	W	D	H			BTU	D.H.	G.I.	Volts	Phases	Amps	kW	Wires*	Hz	NEMA
PIZ3	560 (254)	35 7/8" (911)	40 1/2" (1 029)	34 1/4" (870)	30" (762)	22 1/2" (572)	19" (483)	30" x 5" (762 x 127) (3 doors)	180 - pizzas 6" (152) 150 - pizzas 9" (228) 30 - pizzas 18" (457)				120/208 120/240 220	3 1 1	24 34 42	8.2 8.2 9.2	4 3 2	60 60 50	-
PIZ3G	610 (277)	35 7/8" (911)	45 1/4" (1 150)	34 1/4" (870)	30" (762)	22 1/2" (572)	19" (483)	30" x 5" (762 x 127) (3 doors)	180 - pizzas 6" (152) 150 - pizzas 9" (228) 30 - pizzas 18" (457)	70 000	4" (102)	1/2" (13)	120	1	12	1.4	2	60	5-15P
PIZ6	875 (397)	47 5/8" (1 210)	44 7/8" (1 140)	36 1/4" (921)	39 3/4" (1 010)	25" (635)	21" (533)	40" x 5 3/4" (1 015 x 1 46) (3 doors)	240 - pizzas 6" (152) 180 - pizzas 9" (228) 30 - pizzas 18" (457)				120/208 120/240 220	3 1 1	43 56 52	13.5 13.5 13.5	4 3 2	60 60 50	-
PIZ6G	875 (397)	47 5/8" (1 210)	47" (1 194)	36 1/4" (921)	39 3/4" (1 010)	24" (610)	21" (533)	40" x 5 3/4" (1 015 x 1 46) (3 doors)	240 - pizzas 6" (152) 180 - pizzas 9" (228) 60 - pizzas 18" (457)	70 000	4" (102)	1/2" (13)	120	1	12	1.4	2	60	5-15P

OTHER VOLTAGES AVAILABLE

*Ground wire not included CONDENSED CATALOG



DRPR3 (Rotating)



DRPR4S (Rotating)



DRPR4 (Rotating)



DPW10



DRP3



DRP4S



DRP4

WARMERS

DRP SERIES WARMERS

Doyon's countertop display warmers are perfect to keep products warm and tender. Build sales volume with a merchandiser that allows customers to see what is inside and still get the quality of a product that just came out of the oven.

FEATURING

- Countertop unit
- Compact
- 4 adjustable feet
- Adjustable temperature control up to 175° F (80° C)
- Easy read out thermometer
- Manual fill water pan to create humidity
- Brightly lit
- Glass panels all around

- Stainless steel construction
- Rotating units: (DRPR3, DRPR4 and DRPR4S)
- Removable glass panels for easy cleaning
- DRP3 and DRPR3: Up to 18" (457 mm) pizzas
- DRP4, DRP4S, DRPR4 and DRPR4S: Up to 20" (508 mm) pizzas
- 120V cord and plug
- ETL and ETL Sanitation listed
- One year parts and labor limited warranty

OPTIONAL

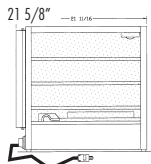
- Pass-thru (PT)

DPW10 WARMER/PROOFER

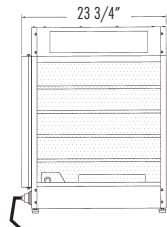
- Glass door
- Proofs from 90°F to 110°F (32°C to 43°C) with relative humidity up to 100%
- Holding mode up to 180°F (82°C)
- Automatic water float system or manual water fill
- Powerful, efficient even airflow heating system, maintains the right combination of heat and humidity to proof or hold properly
- Stainless steel inside and outside
- Heavy duty 3" (76 mm) non-marking swivel casters (2 with brakes)
- Water catch pan: keeps area dry and safe.
- ETL & NSF listed
- ENERGY STAR qualified
- One year parts and labor limited warranty

OPTIONAL

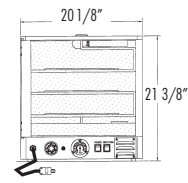
- 8 pans side racks (4 3/8" (111 mm) spacing)
- 9 pans side racks (3 7/8" (98 mm) spacing)
- 1.9 kW units warmer (DPW10S)
- Water softener system for installation



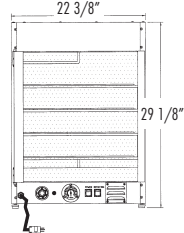
DRP3
DRPR3



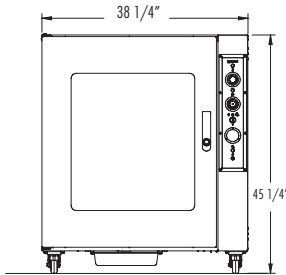
DRP4-DRP4S
DRPR4-DRPR4S



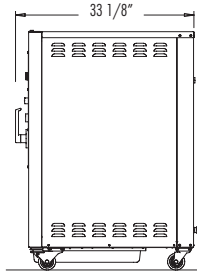
DRP3
DRPR3



DRP4-DRP4S
DRPR4-DRPR4S



DPW10



DPW10

SPECIFICATIONS:

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Shelf Spacing	Capacity	Electrical System						
		W	D	H	W	D	H			Volts	Phase	Amps	kW	Wires*	Hz	NEMA
DRP3	80 lb (36 kg)	20 1/8" (511)	21 5/8" (550)	21 3/8" (543)	18 1/4" (462)	19 1/4" (489)	15 1/8" (383)	4" (102)	3 pizzas 18" (457)	120	1	8.4	1.1	2	60	5-15P
DRPR3	80 lb (36 kg)	20 1/8" (511)	21 5/8" (550)	21 3/8" (543)	18 1/4" (464)	19 1/4" (489)	15 1/8" (383)	4" (102)	3 pizzas 18" (457)	120	1	8.4	1.1	2	60	5-15P
DRP4S	125 lb (57 kg)	22 3/8" (567)	23 3/4" (604)	29 1/8" (739)	19 3/4" (503)	21 3/8" (543)	23 1/4" (590)	4" (102)	4 pizzas 20" (508)	120	1	11.5	1.4	2	60	5-15P
DRPR4S	150 lb (68 kg)	22 3/8" (567)	23 3/4" (604)	29 1/8" (739)	19 3/4" (503)	21 3/8" (543)	23 1/4" (590)	4" (102)	4 pizzas 20" (508)	120	1	11.5	1.4	2	60	5-15P
DRP4	125 lb (57 kg)	22 3/8" (567)	23 3/4" (604)	29 1/8" (739)	19 3/4" (503)	21 3/8" (543)	23 1/4" (590)	4" (102)	4 pizzas 20" (508)	120	1	11.5	1.4	2	60	5-15P
DRPR4	150 lb (68 kg)	22 3/8" (567)	23 3/4" (604)	29 1/8" (739)	19 3/4" (503)	21 3/8" (543)	23 1/4" (590)	4" (102)	4 pizzas 20" (508)	120	1	11.5	1.4	2	60	5-15P
DPW10	350 lb (159 kg)	38 1/4" (970)	33 1/8" (840)	45 1/4" (1150)	26" (660)	22" (559)	37" (940)	3 1/2" (89 mm)	10 pans (18"x26")	120	1	12	1.4	2	60	5-15P



DP6
DP6I (insulated)



DP12
DP12I (insulated)



DP17
DP17I (insulated)



DP34
DP34I (insulated)

PROOFERS

DP SERIES PROOFERS

Doyon proofers provide uniform proofing from top to bottom with their unique even flow system. These units have been designed for small and medium production of bakery products. If you have a limited budget, the non-insulated proofer is the solution for you. They come with solid state heat and humidity controls. For higher productions, the insulated cabinet would be a better alternative as it will keep its temperature more constant even if you open the door frequently. Doyon provides you the easiest way to proof!

FEATURING

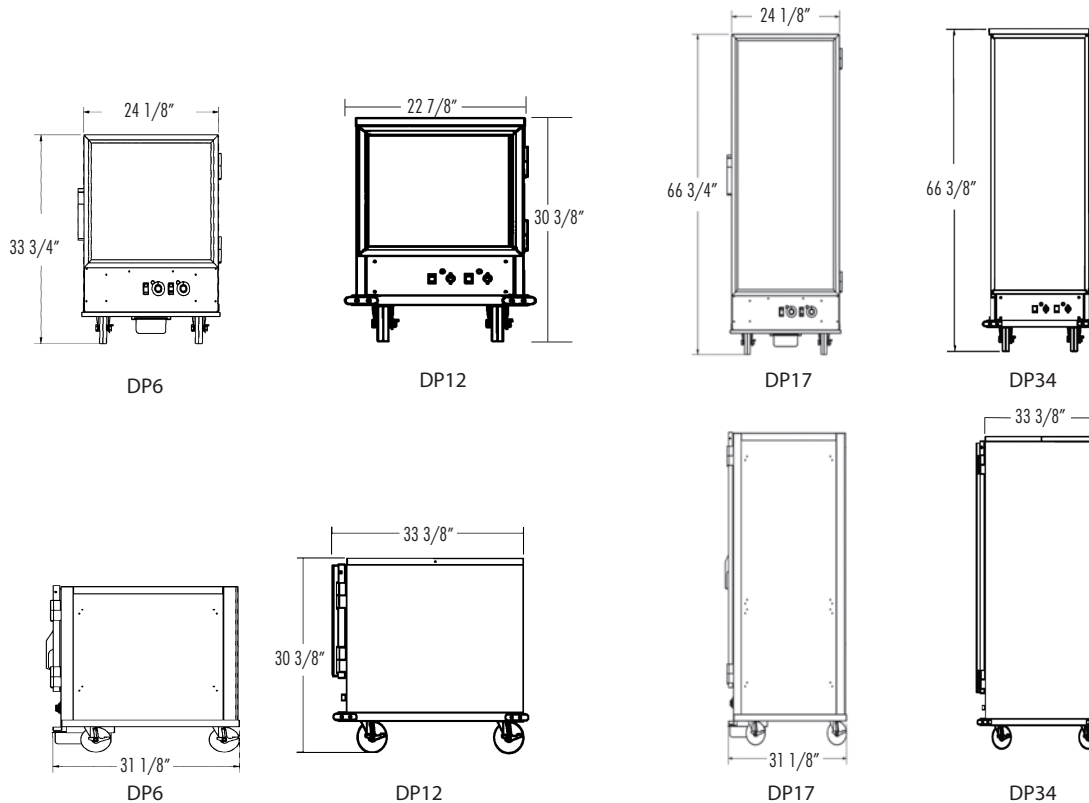
- Proof from 90°F to 110°F (32°C to 43°C) with relative humidity up to 95%.
- Powerful, efficient airflow system maintains the right combination of heat and humidity to proof properly.
- Aluminum construction
- Manual water fill
- Heavy duty 5" (127 mm) swivel casters with brakes
- Polycarbonate door
- Water catch pan
- Right hand hinges, left hand hinges upon request.
- ETL and NSF listed
- One year parts and labor limited warranty

OPTIONAL

- Solid aluminum door

VERSATILITY

Croissants, bagels, pastries, breads, rolls and much more.



SPECIFICATIONS:

CODING Prefix DP: Doyon proofer Suffix I: Insulated Numbers Pans fitting in the proofer

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity (Pans 18" x 26")	Shelf Spacing	Volts	Amps	NEMA
		W	D	H	W	D	H					
DP6	100 (45)	24 1/8" (613)	31 1/8" (791)	33 3/4" (857)	20 3/4" (527)	27 1/2" (699)	19" (483)	6	3" (76)	120	14	5-20P
DP6I	100 (45)	24 1/8" (613)	31 1/8" (791)	33 3/4" (857)	20 3/4" (527)	27 1/2" (699)	19" (483)	6	3" (76)	120	14	5-20P
DP12	100 (45)	22 7/8" (581)	33 3/8" (848)	30 3/8" (772)	18 1/8" (460)	27 1/2" (699)	15 5/8" (397)	10	1 1/2" (38)	120	14	5-20P
DP12I	100 (45)	23 3/8" (594)	33 7/8" (860)	31 3/8" (797)	18 1/8" (460)	27 1/2" (699)	15 5/8" (397)	10	1 1/2" (38)	120	14	5-20P
DP17	140 (64)	24 1/8" (613)	31 1/8" (791)	66 3/4" (1695)	20 3/4" (527)	27 1/2" (699)	52" (1320)	17	3" (76)	120	14	5-20P
DP17I	140 (64)	24 1/8" (613)	31 1/8" (791)	66 3/4" (1695)	20 3/4" (527)	27 1/2" (699)	52" (1320)	17	3" (76)	120	14	5-20P
DP34	140 (64)	22 7/8" (581)	33 3/8" (848)	66 3/8" (1686)	18 1/8" (460)	27 1/2" (699)	51 3/4" (1314)	34	1 1/2" (38)	120	14	5-20P
DP34I	140 (64)	23 3/8" (594)	33 7/8" (860)	67 5/8" (1718)	18 1/8" (460)	27 1/2" (699)	51 3/4" (1314)	34	1 1/2" (38)	120	14	5-20P



DRIP1
(rack not included)



E236
(rack not included)



E236
(with optional stainless steel doors)



E336
(racks not included)

ROLL-IN PROOFERS

ROLL-IN PROOFERS

For more than 35 years Doyon has been manufacturing high quality roll-in proofers. Our proofers provide uniform proofing with our unique even flow system precisely mixing heat and humidity to produce exceptional results. Comes in three widths to better fit your production level: single, double and triple. Many depths are also available to match your production requirements.

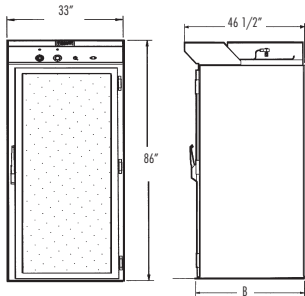
FEATURING

- Powerful and efficient even airflow heating system maintains the right combination of heat and humidity
- Holds from 90° F to 110° F (32°C to 43°C) with relative humidity up to 95%.
- Heat and humidity control
- Electronic countdown timer
- Heavy duty stainless steel construction
- Aluminum floor
- Controls at eye level
- No drain required
- Automatic water entry
- Heavy duty pull handles
- Comes in one piece only

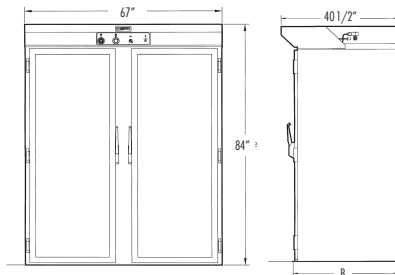
- Brightly lit
- Power assembly on top.
- ETL and NSF listed
- One year parts and labor limited warranty

OPTIONAL

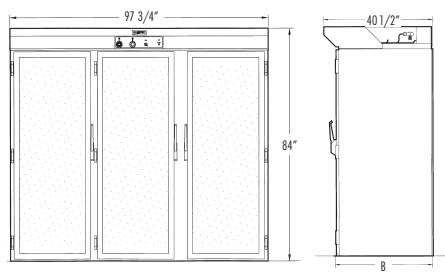
- Pass-thru models (suffix PT) (for E236 models)
- Stainless steel door (suffix SSD)
- Door bumpers (suffix DB)
- Racks (p. 33)
- Water softener system
- Additional side racks
- Prison package



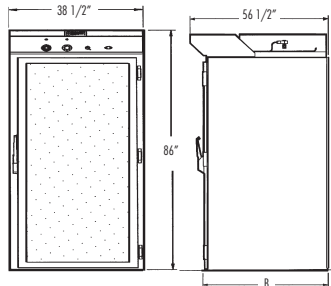
DRIP1



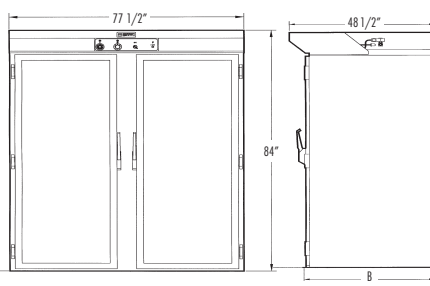
E236 - E236R



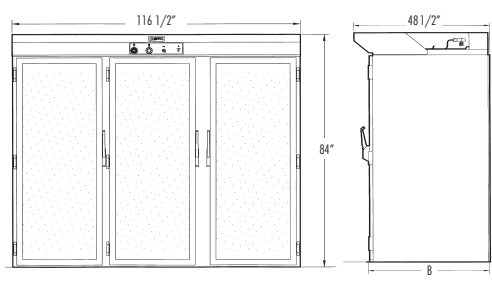
E336 - E336R



DRIP1TLO



E236TLO



E336TLO

SPECIFICATIONS:

CODING Suffix TLO : Bigger racks

Model	Crated Weight	Overall Dimensions				Single rack capacity	Double rack capacity	Door Opening		Finish	Water Inlet	Phase	Volts	Amps	kW
		W	D	H	B			L	H						
DRIP1	400 (182)	33" (838)	46 1/2" (1 180)	86" (2 185)	42 1/4" (1 075)	1		27" (686)	73 1/2" (1 865)	Stainless steel	1/4"	1	120/240 120/208 120	24 28 39	5.7 5.7 4.7
DRIP1TLO	500 (227)	38 1/2" (978)	56 1/2" (1 435)	86" (2 185)	52" (1 320)	2	1	32 1/2" (826)	73 1/2" (1 865)	Stainless steel	1/4"	1	120/240 120/208 120/208	31 28 35	7.2 5.7 7.2
E236R	700 (318)	67" (1 700)	40 1/2" (1 030)	84" (2 135)	36" (914)	2		27" (686)	73 1/2" (1 865)	Stainless steel	1/4"	1	120/240 120/208	31 35	7.2 7.2
E236	800 (363)	67" (1 700)	40 1/2" (1 030)	84" (2 135)	36" (914)	1 + 10 shelves (or 2 racks)		27" (686)	73 1/2" (1 865)	Stainless steel	1/4"	1	120/240 120/208	31 35	7.2 7.2
E236TLO	900 (409)	77 1/2" (1 970)	48 1/2" (1 230)	84" (2 135)	44" (1 120)	4	2	32 1/2" (826)	73 1/2" (1 865)	Stainless steel	1/4"	1	120/240 120/208	31 35	7.2 7.2
E336R	1230 (558)	97 3/4" (2 485)	40 1/2" (1 030)	84" (2 135)	36" (914)	3		27" (686)	73 1/2" (1 865)	Stainless steel	1/4"	1	120/240 120/208	31 35	7.5 7.5
E336	1330 (603)	97 3/4" (2 485)	40 1/2" (1 030)	84" (2 135)	36" (914)	2 + 10 shelves (or 3 racks)		27" (686)	73 1/2" (1 865)	Stainless steel	1/4"	1	120/240 120/208	31 35	7.5 7.5
E336TLO	1350 (612)	116 1/2" (2 960)	48 1/2" (1 230)	84" (2 135)	44" (1 120)	6	3	32 1/2" (826)	73 1/2" (1 865)	Stainless steel	1/4"	1	120/240 120/208	62 71	14.5 14.5



ER136
Rack not included



ER236
Rack not included

RETARDER /PROOFER

RETARDER PROOFERS (ER SERIES)

Our Retarder-Proofers are the ideal equipment to keep your products in a refrigerated environment and switch automatically to proofing mode. This allows to start baking right away resulting in labour savings.

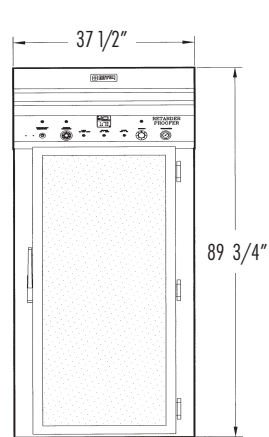
FEATURING

- Automatically switch from refrigeration to proofing
- Refrigeration mode: minimum temperature of 36° F (2 ° C)
- Proofing mode: maximum temperature of 110° F (43 ° C) with relative humidity up to 95%
- Integrated automatic gravitational cooling system
- 7 day programmable timer
- Heat and humidity control

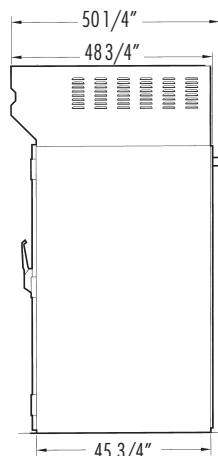
- Automatic water entry
- Energy efficient
- Easy to read controls
- Heavy duty pull handles
- Hinged right or left
- Aluminum flush floor entry
- 2" (51 mm) thick sealed polyurethane insulation
- Interior and exterior bumper
- Stainless steel construction
- Shipped fully assembled
- No drain required
- Brightly lit
- ETL listed
- One year parts and labor limited warranty

OPTIONAL

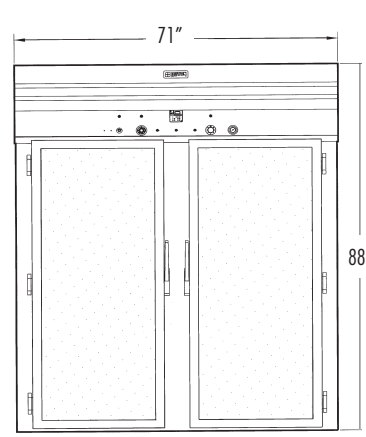
- Solid door
- Water softener system
- Additional side racks
- Prison package
- Solid door with window
- Racks (p. 33)



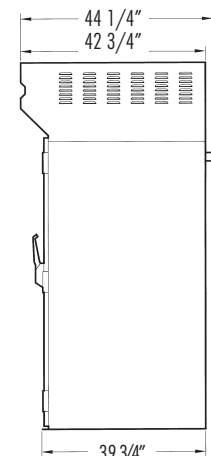
ER136



ER136



ER236



ER236

SPECIFICATIONS:

CODING Prefix ER: Retarder proofer

Model	Crated Weight	Exterior Dimensions			Single Rack Capacity	Door Opening		Finish	Water Inlet	Electric System			
		W	D	H		W	H			Phase	Volts	Amps	kW
ER136	900 (409)	37 1/2" (952)	50 1/4" (1275)	89 3/4" (2280)	1	27" (686)	68 1/2" (1740)	Stainless Steel	1/4"	1	120/ 208	27	5.7
ER136TLO	950 (431)	37 1/2" (952)	50 1/4" (1275)	96 1/4" (2445)	1	27" (686)	73" (1855)	Stainless Steel	1/4"	1	120/ 240	24	5.7
ER236	1000 (454)	71" (1805)	44 1/4" (1125)	88" (2235)	2	27" (686)	68 1/2" (1740)	Stainless Steel	1/4"	1	120/ 208	35	7.2
ER236TLO	1050 (476)	71" (1805)	44 1/4" (1125)	94 1/2" (2400)	2	27" (686)	73" (1855)	Stainless Steel	1/4"	1	120/ 240	30	7.2

OTHER VOLTAGES AVAILABLE

CONDENSED CATALOG



SM302
(Bread Slicer)

BREAD SLICERS

The Doyon bread slicer model SM302 is simply your best buy for slicing up to 240 loaves per hour. Very compact it comes with a standard packing shelf on top and a loaf pusher. Loaves are fed through the slicer by a weight assisted gravity chute. (Not available in Québec)

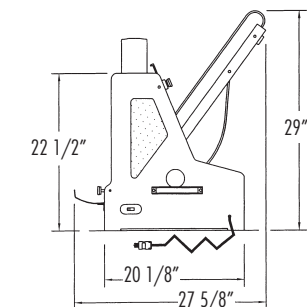
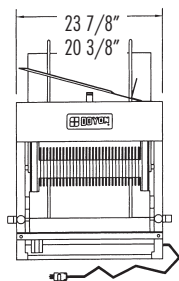
FEATURING SM302

- Countertop model
- Slices loaves up to 5" (127 mm) high
- Up to 240 loaves / hour capacity
- SM302 : Slices 5/8" (16 mm) thickness
- SM302A: Slices 3/4" (19 mm) thickness
- SM302B: Slices 1/2" (13 mm) thickness
- SM302C: Slices 1" (25 mm) thickness

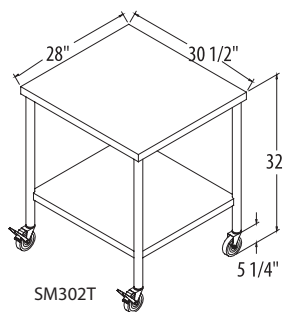
- 22" (559 mm) long gravity infeed chute
- 15" (181 mm) wide blade holder
- Bagging shelf included
- ETL listed
- One year parts and labor limited warranty

OPTIONAL

- Stainless steel table on casters (SM302T)



SM302

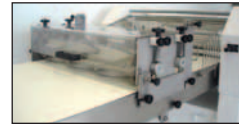


SM302T

SPECIFICATIONS:

Model	Crated Weight	Overall Dimensions			Maximum Capacity	Electric System			NEMA
		W	D	H		Motor	Volts	Amps	
SM302	200 lb (91)	23 7/8" (606)	27 5/8" (702)	29" (737)	15" loaf (381)	1/4 HP	120	6	5-15P

Croissant cutter for LMA630



LSA616 LSA620



LSA616I LSA620I



**LMA620 LMA624
LMA630**



**LMA620I LMA624I
LMA630I**

REVERSIBLE SHEETERS

LSA-LMA REVERSIBLE SHEETERS

LSA tabletop model and LMA floor model reversible sheeters from Doyon are the reference in the industry. These sheeters are suitable for sheeting and stretching many types of dough : croissant, puffed pastry, danish, flaky pastry, donut, pie and pizza dough. These sheeters are designed to ensure the highest level of performance and efficiency you expect from Doyon.

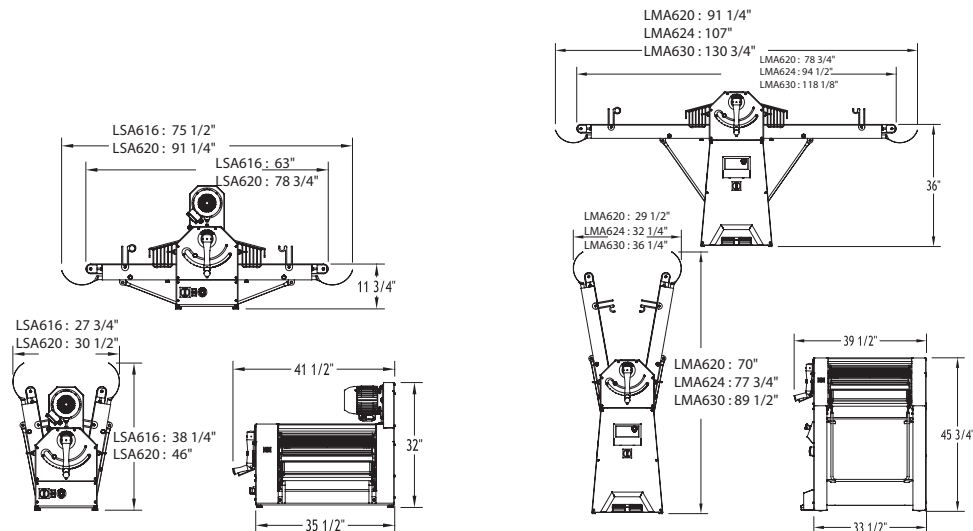
FEATURING LSA & LMA SERIES

- Counter top model (LSA616 & LSA620)
- Floor model on casters (LMA620, LMA624 & LMA630)
- Exceptional fold free reversible sheeting action
- Unique twenty (20) digital speed control
- Fast roller adjustments
- Handy adjustable roller gap (from 1/32" (1mm) up to 1 1/2" (40 mm) thick)
- LSA: capacity of up to 22 lb (10 kg) of dough
- LMA: capacity of up to 30 lb (14 kg) of dough
- Forward and reverse action is controlled by foot switch (LMA) as well as hand controls (LSA & LMA)
- Easily removable conveyors
- Polyurethane belt
- Wheel mounted with quick locking device to secure the sheeter (LMA)

- Stainless steel protective guard on each side of rollers
- Fold-up conveyors for compact storage and easy cleaning
- Stainless steel rollers help prevent sticking
- Both tables have perfectly synchronized drives. The exit conveyor is faster than entry to avoid possible dough obstruction and automatically prevents tearing of delicate dough.
- Two catch pans: one on each end
- High resistance lead-free enamel coating
- Easily removable scraper for cleaning
- Extremely durable
- Flour reservoir above rollers
- 3/4 HP motor
- ETL and ETL Sanitation listed
- One year parts and labor limited warranty

OPTIONAL

- Croissant cutter for LMA630 only
- CPL001 Croissant cutter cuts 3 croissants (6 1/2" wide)
- CPL002 Croissant cutter cuts 4 croissants (5" wide)
- Stainless steel table on casters for LSA sheeters (LSB516T)
- Stainless steel construction (suffix I)



SPECIFICATIONS:

Model	Crated Weight	Overall Dimensions			Conveyor Dimension		Electrical System		NEMA
		W	D	H	D	W	Volts	Amps	
LSA616	620 lb 281 kg	75 1/2" (1920)	41 1/2" (1055)	32" (813)	23" (584)	63" (1 600)	120	4	5-15P
LSA620	620 lb 281 kg	91 1/4" (2320)	41 1/2" (1055)	32" (813)	23" (584)	78 3/4" (2000)	120	4	5-15P
LMA620	700 lb 318 kg	91 1/4" (2320)	39 1/2" (1005)	45 3/4" (1160)	23" (584)	78 3/4" (2000)	120	4	5-15P
LMA624	815 lb 370 kg	107" (2720)	39 1/2" (1005)	45 3/4" (1160)	23" (584)	94 1/2" (2 400)	120	4	5-15P
LMA630	900 lb 408 kg	130 3/4" (3320)	39 1/2" (1005)	45 3/4" (1160)	23" (584)	118 1/8" (3000)	120	4	5-15P



DL12SP DL18SP
(Dough sheeter)



DL18P
(Dough Sheeter)



DL12DP DL18DP
(Dough Sheeter)



DFP18
(Dough Sheeter)



SM-380
(Stand Included)

DOUGH SHEETERS - BREAD MOULDER

DL SERIES COUNTERTOP DOUGH SHEETERS

Doyon DL series dough sheeters are an efficient way to sheet up to 450 pieces per hour. With a front infeed and discharge, you can sheet dough up to 12" (305 mm) (DL12SP & DL12DP) or 17" (432 mm) (DL18SP, DL18P & DL18DP) in just two easy steps.

FEATURING

- Stainless steel construction
- Compact design, ideal for use in a limited space
- Maximum rollers gap : 15/64" (6 mm)
- DL12SP & DL12DP : up to 12" (305 mm) diameter
- DL18SP, DL18P & DL18DP : up to 17" (432 mm) diameter
- Sheet up to 450 pieces / hour
- Ideal for pizzas, pies, tortillas, wraps, etc.
- ETL and ETL Sanitation listed
- One year parts and labor limited warranty

OPTIONAL

- Foot pedal for DL12DP, DL18P and DL18DP
- CSST conformity kit for Québec

DFP18 COUNTERTOP DOUGH SHEETER

The DFP18 sheeter is an efficient two stage machine featuring front infeed and a left hand discharge. Roll up to 18" (457 mm) diameter doughs. One operator can make approximately 450 pieces per hour in just two easy steps.

FEATURING

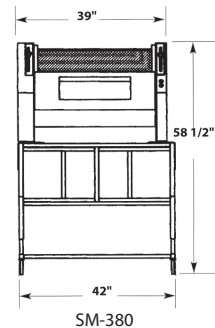
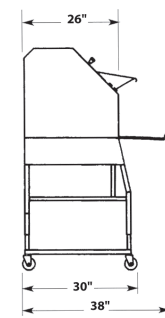
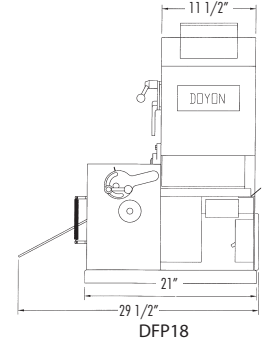
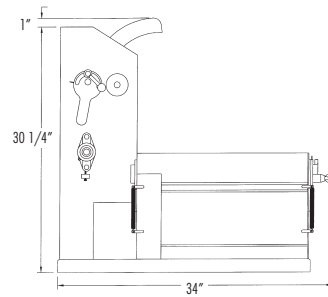
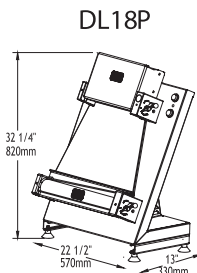
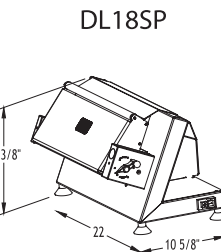
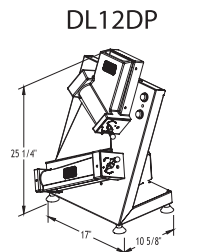
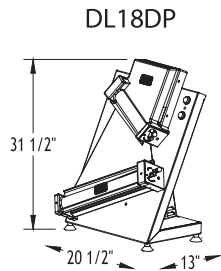
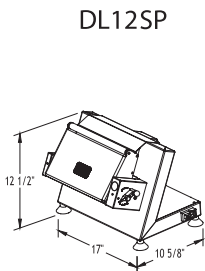
- Ideal for pizza, pies, tortillas, wraps, etc.
- Heavy gauge, steel frame
- Stainless steel infeed, chute and receiving tray
- Top rollers: 3 1/2" dia. x 10" length (89 x 254 mm)
- Bottom rollers: 3 1/2" dia. x 20" length (89 x 508 mm)
- Plastic scrapers, sanitary and easily removed for cleaning
- Sealed ball bearings
- Will sheet up to 18" (457 mm) diameter
- One operator can make approximately 450 pieces per hour
- Adjustable roller gap
- Available in Canada only
- ETL listed
- One year parts and labor limited warranty

BREAD MOULDER

Doyon's bread moulder will mould your dough pieces for quality baguettes, long sandwiches, bread rolls, hot-dog rolls, submarine rolls, long shaped breads and various types of french loaves from 1.75 oz up to 31.75 oz (50 g to 900 g).

FEATURING SM-380

- 3 rollers infeed
- Stainless steel construction
- Stand on swivel casters (2 locking)
- Delicate, accurate and progressive moulding action
- Hopper safety system
- Processes a wide variety of dough types
- Synthetic belt
- Retractable outfeed table
- 3/4 HP motor
- ETL and ETL Sanitation listed
- One year parts and labor limited warranty



SPECIFICATIONS:

Model	Crated Weight	Overall Dimensions			Maximum Capacity	Electrical System			NEMA
		W	D	H		Motor	Volts	Amps	
DL12SP	60 lb (27 kg)	17" (432)	10 5/8" (270)	12 1/2" (318)	12" (305 mm) diam.	1/2 HP	120	6	5-15P
DL12DP	100 lb (45 kg)	17" (432)	10 5/8" (270)	25 1/4" (641)	12" (305 mm) diam.	1/2 HP	120	6	5-15P
DL18SP	100 lb (37 kg)	22" (560)	10 5/8" (270)	13 3/8" (340)	17" (432 mm) diam.	1/2 HP	120	6	5-15P
DL18P	100 lb (45 kg)	22 1/2" (570)	13" (330)	32 1/4" (820)	17" (432 mm) diam.	1/2 HP	120	6	5-15P
DL18DP	100 lb (45 kg)	20 1/2" (520)	13" (330)	31 1/2" (800)	17" (432 mm) diam.	1/2 HP	120	6	5-15P
DFP18	450 lb (204 kg)	29 1/2" (749)	34" (864)	31 1/4" (794)	18" (457 mm) diam.	3/4 HP	120	10	5-15P
SM-380	875 lb (397 kg)	42" (1067)	26" (660)	58 1/2" (1486)	30" loaf (762 mm)	3/4 HP	220 / 3 PH	3	-



**Interchangeable
dough press head
for DSA Series**

**DSA315 - DSA322
DSA330 - DSA336
Divider-Rounder**

**DSF015 - DSF022
DSF030 -DSF036
Divider-Rounder**

**Stainless Steel
construction
Divider-Rounder**

**MDF820
Manual Divider**

**MDF830
on stand**

DOUGH DIVIDER – SEMI AUTOMATIC DOUGH DIVIDER/ROUNDER

SEMI AUTOMATIC DOUGH DIVIDER/ROUNDER

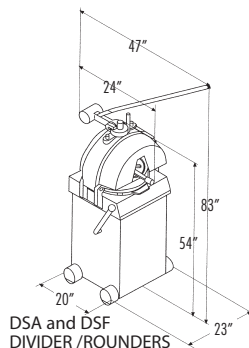
Doyon is your best choice for a superior quality divider/rounder that frees you from the task of dividing and rounding dough by hand while making it faster, easier and simpler. Better yet you will be assured of uniformity in dough weight and shape every time. Doyon semi-automatic divider/rounders are ideal for rolls, tortillas, pizzas, breads, and much more...

FEATURING DSF SERIES AND DSA SERIES

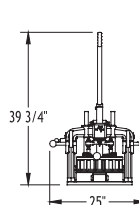
- DSA Series: Interchangeable dough press head
- Divides dough having an absorption ratio from 55% to 65%
- 4 Models available: 15, 22, 30 or 36 pieces
- Sanitary dough press head
- Three (3) sanitary rounding plates included
- No oil in or above product zone
- Stainless steel cutting knives
- Easy snap on and off head cover for easy cleaning
- Head can be tilted to the left side for easy cleaning
- Wheel mounted
- Hourly production up to 3 500 pieces (depending on operator and workflow)
- Extremely durable
- Weight range depending on dough consistency
- ETL and ETL Sanitation listed
- One year parts and labor limited warranty

OPTIONAL

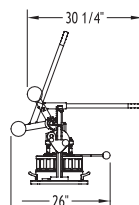
- Stainless steel construction (suffix I)
- Additional press heads for DSA divider-rounder



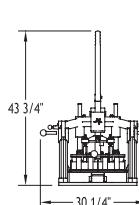
DSA and DSF
DIVIDER /ROUNDERS



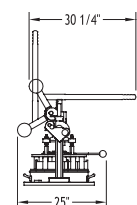
MDF315



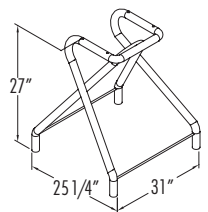
MDF330



MDF820



MDF830



PDM001 STAND

SPECIFICATIONS:

Model	Crated Weight	Portions	Portion Weight (oz/g)		Dimensions			Electrical System			NEMA
			min	max	W	D	H	Volts	Amps	Phases	
DSF015	850 lb (386 kg)	15	2.1 (60)	7 (200)	23" (584)	20" (508)	54" (1370)	120	8	1	5-15P
DSF022	850 lb (386 kg)	22	1.4 (40)	4.8 (135)	23" (584)	20" (508)	54" (1370)	120	8	1	5-15P
DSF030	850 lb (386 kg)	30	1 (30)	3.5 (100)	23" (584)	20" (508)	54" (1370)	120	8	1	5-15P
DSF036	850 lb (386 kg)	36	0.8 (25)	3 (80)	23" (584)	20" (508)	54" (1370)	120	8	1	5-15P
DSA315	850 lb (386 kg)	15	2.1 (60)	7 (200)	23" (584)	20" (508)	54" (1370)	120	8	1	5-15P
DSA322	850 lb (386 kg)	22	1.4 (40)	4.8 (135)	23" (584)	20" (508)	54" (1370)	120	8	1	5-15P
DSA330	850 lb (386 kg)	30	1 (30)	3.5 (100)	23" (584)	20" (508)	54" (1370)	120	8	1	5-15P
DSA336	850 lb (386 kg)	36	0.8 (25)	3 (80)	23" (584)	20" (508)	54" (1370)	120	8	1	5-15P
MDF315	400 lb (182 kg)	15	1.75 (50)	7 (200)	25" (635)	26" (660)	39 3/4" (1010)	N/A	N/A	N/A	N/A
MDF330	400 lb (182 kg)	30	0.9 (26)	3.5 (100)	25" (635)	26" (660)	39 3/4" (1010)	N/A	N/A	N/A	N/A
MDF820	400 lb (182 kg)	20	1.6 (45)	14 (400)	30 1/4" (770)	25" (635)	43 3/4" (1110)	N/A	N/A	N/A	N/A
MDF830	400 lb (182 kg)	30	1 (30)	9.3 (265)	30 1/4" (770)	25" (635)	43 3/4" (1110)	N/A	N/A	N/A	N/A



D20
Hydraulic Divider



DD10

DR45



COMBO

DOUGH DIVIDER - ROUNDER

HYDRAULIC DOUGH DIVIDER

Doyon's D20 hydraulic dough divider is designed to divide in 20 equal portions up to 35 lb (16 kg) of dough. Simple to operate, it is built for the most accurate and intensive operations. The round chamber minimizes pressure on dough combining performance, speed and work comfort.

FEATURING

- Stainless steel construction
- Stainless steel blades
- Swivel casters (2 locking)
- Cast aluminum cover with locking handle
- Easy to operate
- 2 HP motor
- ETL and ETL Sanitation listed
- One year parts and labour limited warranty

DD10 DIVIDER AND DR45 ROUNDER

Doyon's DD10 divider allows you to divide pizza dough with an absorption ratio from 50% to 60%. Load up to 88lb (40 kg) of dough in the hopper and divide it automatically in portions ranging from 1 oz up to 28 oz (28g to 800g). Doyon's DR45 rounder completely eliminates manual rounding of your dough, portions from 3.5 oz up to 36 oz (100g to 1000g) can be rounded in this compact rounder.

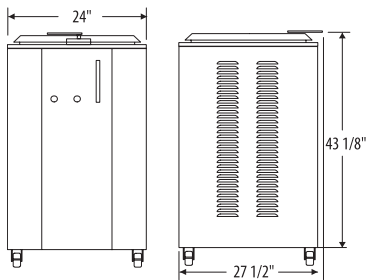
FEATURING DD10-DR45

- DD10: Divides pizza dough only
- DD10: Divides pizza dough having an absorption ratio from 50% to 60%
- Comes standard with a cone #60 with a range of 7 oz to 10.6 oz (198 to 300g)
- DD10: Divides from 1 oz to 28 oz (28 g to 800 g)

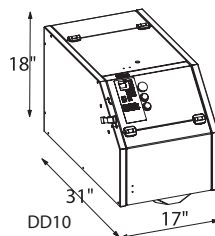
- DD10: Hopper capacity 88 lb (40 kg) of dough
- DR45: Rounds portions from 3.5 oz to 36 oz (100 g to 1000 g)
- DR45: Up to 1800 portions per hour
- 120V cord and plug (DD10 & DR45)
- Stainless steel construction
- Available separately or in a combo kit with an optional stacking rack
- Divide and round up to 850 lb (386 kg) per hour depending on dough consistency
- Easy cleaning (no tools required)
- One year parts and labor limited warranty

OPTIONAL

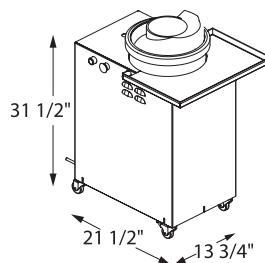
- Supplemental cone for different dough ball portion sizes
- Stacking rack (DD10R)
- Left shelves or right shelves for DD10R



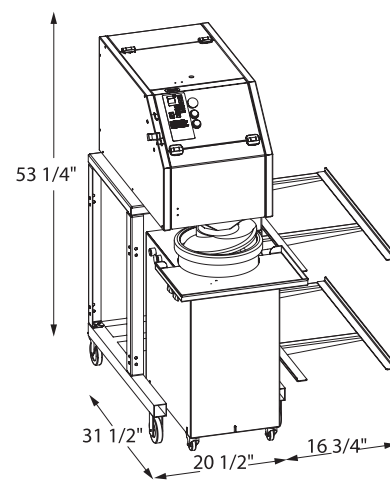
D20



DD10



DR45



COMBO
DD10 + DR45

SPECIFICATIONS:

Model	Crated Weight lb (kg)	Weight per Portion oz (g)		Dimensions (mm)			Electrical System			
		min.	max.	W	D	H	Volts	Amps	Phase	NEMA
D20	660 (299)	3.5 (100)	28 (800)	24" (610)	27 1/2" (700)	43 3/8" (1110)	208-240	8	3	L15-20
DD10	215 (98)	1 (28)	28 (800)	17" (432)	31" (788)	18" (457)	120	10	1	L5-15P
DR45	255 (116)	3.5 (100)	36 (1000)	13 3/4" (350)	22 1/2" (572)	31 1/2" (800)	120	6	1	L5-15P



MORE MIXERS ON PAGES 28 TO 32

MIXERS CAPACITY CHART

Recommended maximum: Capacities based on 70°F (21°C) water and 12% flour moisture

PLANETERY MIXERS	BTF010	SM200	BTF020	SM300	SM402NA	BTF040
Maximum weight of finish product	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)
Dough, Heavy Bread 55% AR	8-(3.5)	15-(7)	15-(7)	25-(11.5)	35-(16)	35-(16)
Dough, Bread or Roll 60% AR	10-(4.5)	20-(9)	20-(9)	30-(14)	45-(20.5)	45-(20.5)
Dough, Whole Wheat 70% AR	10-(4.5)	20-(9)	20-(9)	30-(14)	45-(20.5)	45-(20.5)
Dough, Thin Pizza 40% AR	n/r	n/r	n/r	n/r	n/r	n/r
Dough, Med Pizza 50% AR	n/r	10-(4.5)	10-(4.5)	15-(7)	30-(14)	32-(14.5)
Dough, Thick Pizza 60% AR	n/r	20-(9)	20-(9)	30-(14)	45-(20.5)	45-(20.5)
PLANETERY MIXERS	BTF060	BTFP60	BTF080	BTF100	BTF120	BTF140
Maximum weight of finish product	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)
Dough, Heavy Bread 55% AR	60-(28)	80-(36)	103-(47)	119-(54)	150-(68)	178-(80)
Dough, Bread or Roll 60% AR	70-(32)	90-(40)	125-(57)	140-(64)	176-(80)	210-(96)
Dough, Whole Wheat 70% AR	70-(32)	90-(40)	112-(51)	130-(59)	150-(68)	187-(85)
Dough, Thin Pizza 40% AR	n/r	35-(16)	77-(35)	100-(45)	120-(55)	140-(64)
Dough, Med Pizza 50% AR	40-(18)	70-(32)	84-(38)	116-(53)	132-(60)	150-(68)
Dough, Thick Pizza 60% AR	70-(32)	90-(40)	125-(57)	140-(64)	176-(80)	210-(96)

SPIRAL MIXERS	AEF015	AEF025	AEF035	AEF050	AEF080	AEF100	AEF150
Maximum weight of finish product	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)
Dough, Heavy Bread 55% AR	45-(20)	60-(27)	110-(50)	160-(72)	250-(113)	325-(147)	475-(215)
Dough, Bread or Roll 60% AR	50-(23)	70-(31)	120-(55)	175-(80)	280-(127)	350-(160)	520-(235)
Dough, Whole Wheat 70% AR	50-(23)	70-(31)	120-(55)	175-(80)	280-(125)	350-(160)	520-(235)
Dough, Thin Pizza 40% AR	20-(9)	40-(18)	55-(25)	75-(34)	125-(57)	175-(80)	250-(113)
Dough, Med Pizza 50% AR	35-(16)	55-(25)	100-(45)	150-(68)	225-(102)	300-(136)	425-(193)
Dough, Thick Pizza 60% AR	50-(23)	70-(31)	120-(55)	175-(80)	280-(127)	350-(160)	520-(235)

n/r - Not recommended

NOTE: Attachment hub should not be used while mixing.

NOTE: To know the absorption ratio of your recipe use the following formula.

% AR = Water Weight(lbs) Divided by Flour Weight (lb).

1 CANADIAN gallon of water = 10 lb (4.54kg)

1 US gallon of water = 8.33lb (3.77kg)

Use of ice requires a 10% reduction in batch size

For example: you are using 1 us gallon of water and 15 lb of flour.

8.33lb (3.8kg) of water ÷ 15lb (6.8kg) of flour = 0.55

That means you will have a finished product of 23.3 lb at 55% AR

Refer to the above chart to find the model you will need.

Drop the above chart by 10% when you use high gluten flour.



SM200 (20 qts)
(with attachment hub)



SM300 (30 qts)
(with attachment hub)



SM402NA (40 qts)
(with attachment hub)



SM100CL*
(Slicer)



SM100HV
(Meat Grinder)



Bowl Dolly
(SM300D, SM402ND)

MIXERS

SM SERIES MIXERS

For over 25 years, Doyon's SM series planetary mixers have been the most competitive mixers on the market. From 20, 30 and 40 quarts, Doyon offers the most flexible, dependable heavy duty mixers of the industry with the quality you expect from Doyon at an affordable price.

FEATURING

- Includes 1 stainless steel bowl, dough hook, whip, flat beater and bowl guard, manual bowl lift
- Motor: From 1/2 to 1 1/2 HP, lubricated ball bearings, air-cooled with thermal overload protection that automatically shuts the mixer off in an overload situation.
- High torque transmission. Gear driven. Grease lubricated, anti-friction ball bearings. Heat treated steel alloy gears
- Large, easy to reach controls with separate start and emergency stop
- 15 minute digital mixing timer

- See through bowl guard with ingredient chute and safety interlock. Prevents operation when guard is open or when bowl is down.
- Cord and plug: 6 ft. flexible wire cord
- Speeds: Three speeds low, intermediate, high (see specifications)
- Standard #12 attachment hub (SM200, SM300 and SM402NA)
- Cast iron frame with long lasting lead-free enamel coating for quick cleaning
- Two year parts and one year labor limited warranty

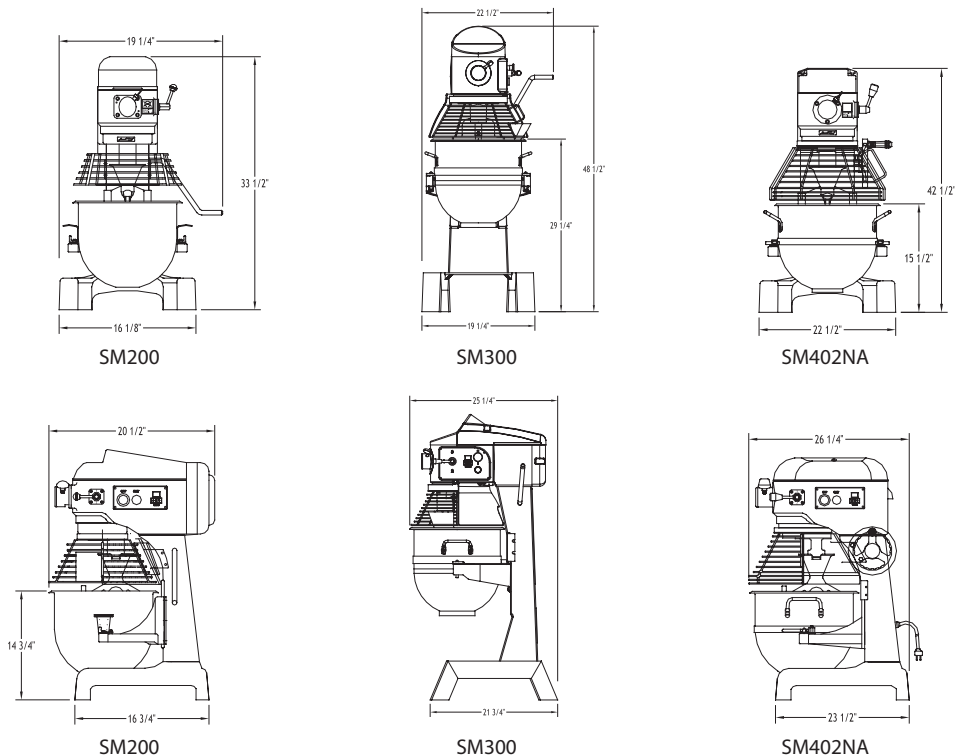
OPTIONS FOR #12 HUB ATTACHMENT

- SM100CL: Vegetable and pepperoni slicer with 3 cheese shredders attachment.*
- SM100HV: Meat grinder attachment

OPTIONAL

- Bowl dolly (SM300D, SM402ND)

* Not available in Québec



SPECIFICATIONS:

CODING AR: Absorption ratio

Model	Bowl Capacity Quarts	Crated Weight	Overall Dimensions			HUB	Bowl Guard	Dough Cap. (50% AR)		Bowl	Motor (HP)	Speeds (RPM)			Electrical System		NEMA
			W	D	H			lb	kg			1st	2nd	3rd	Volts	Amps	
SM200	20	250 lb (114 kg)	19 1/4" (489)	20 1/2" (521)	33 1/2" (851)	yes	yes	10	4.5	1	1/2	107	198	361	120	12	5-15P
SM300	30	525 lb (236 kg)	22 1/2" (572)	25 1/4" (541)	48 1/2" (1232)	yes	yes	15	6.8	1	1	95	176	321	120	16	5-20P
SM402NA	40	575 lb (261 kg)	22 1/2" (572)	26 1/4" (667)	42 1/2" (1080)	yes	yes	30	13.6	1	1 1/2	90	170	310	208-240	14	6-20P
SM100CL		60 lb (27 kg)															
SM100HV		20 lb (9 kg)															



BTF010
BTF020
(10 qts 20 qts)

BTL020
(20 qts)

BTF040
BTF040H
(40 qts)

BTF060
BTF060H
(60 qts)

BTF060H
(60 qts)

BTFP60
BTFP60H
(60 qts)

Bowl Dolly

SM100HV
(Meat grinder)
(for BTF040H and BTF060H)



Control



SM100CL*
(Slicer for BTF040H and BTF060H)

MIXERS

10 TO 60 QUARTS BTF MIXERS

Doyo BTF mixers 10, 20, 40 and 60 quarts are intended for the quality/price cautious operators. They are designed and built to offer the highest flexibility and efficiency as well as the lowest maintenance cost possible. They come standard with a distinctive 20 speed digital control for the most precise mixing speed. Speed can be changed without the need to stop the mixer. It also features as standard a digital 99 minutes mixing timer. Never again will you over or under mix. The BTF series is the most attractively priced mixers of its category.

FEATURING

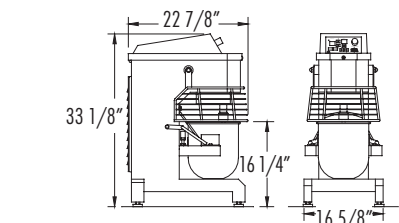
- Simple to use 20 speeds digital control
- 99 minutes digital mixing timer
- 7 programmable speed and time settings
- No need to stop mixer to change speed
- Emergency stop
- Most powerful heavy duty motors of the industry: up to 4 HP

- Includes bowl, dough hook, whip and flat beater, all stainless steel (except BTFP60 & BTFP60H)
- BTFP60 & BTFP60H : Includes stainless steel dough hook, stainless steel bowl and stainless steel bowl dolly
- See through stainless steel safety bowl guard
- Non-slipping belt, provides durability for tough mixes
- Heavy duty frame with lead-free enamel coated steel for easy cleaning
- Four (4) stationary casters, the mixers are easier to move for cleaning (40 and 60 quarts mixers)
- Quick locking anti-vibration device to secure mixer in place when mixing (40 and 60 quarts mixers)
- Bowl lifting by lever
- Bowl with drain plug to make cleaning easier
- Motor overload protection
- Exceptionally quiet and robust
- Bowl locks automatically on each side
- ETL and ETL Sanitation listed
- CE listed
- One year parts and labor limited warranty

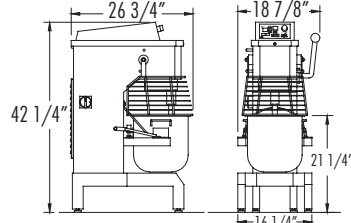
OPTIONAL

- Stainless steel construction (suffix I)
- 20 qt bowl and alternative material for 40 qt mixer
- 40 qt bowl and alternative material for 60 qt mixer
- Standard independent #12 attachment hub (BTF040H, BTF060H and BTFP60H)
- Bowl dolly
- SM100CL: Vegetable and pepperoni slicer with 3 cheese shredders attachment*
- SM100HV: Meat grinder attachment
- BTF480: 480V-3Ph for models BTF060 and up

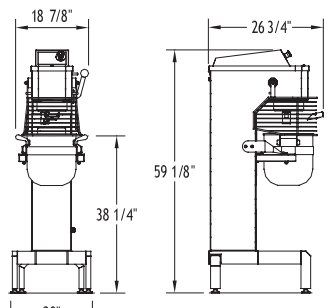
* Not available in Québec



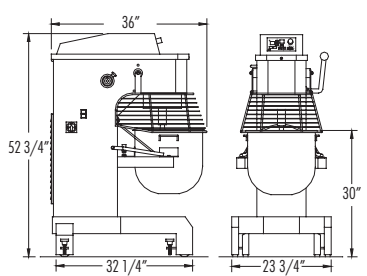
BTF010



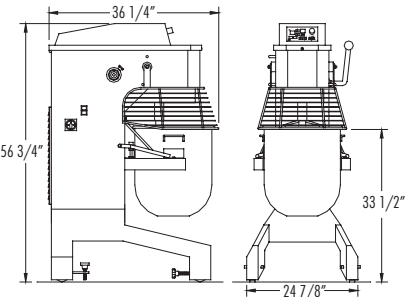
BTF020



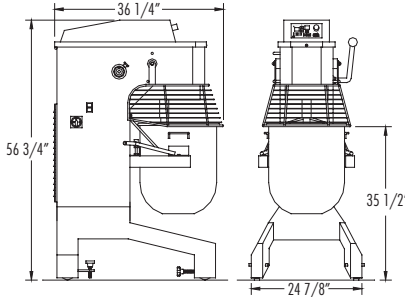
BTL020



BTF040



BTF060



BTFP60

SPECIFICATIONS:

CODING AR: Absorption ratio

Model	Bowl Capacity (quarts)	Crated Weight lb (kg)	Dimensions			Capacity (lb - kg)		Electrical System				NEMA
			W	D	H	Flour	Dough (55% AR)	Motor HP	Volts	Amps	Phases	
BTF010	10	250 (114)	16 5/8" (420)	22 7/8" (580)	33 1/8" (840)	5 (2.2)	8 (3.5)	1/2	120	4	1	5-15P
BTF020	20	330 (150)	18 7/8" (480)	26 3/4" (680)	42 1/4" (1070)	10 (4.5)	15 (7)	1	120	8	1	5-15P
BTL020	20	375 (170)	18 7/8" (480)	26 3/4" (680)	59 1/8" (1500)	10 (4.5)	15 (7)	1	120	8	1	5-15P
BTF040	40	685 (311)	23 3/4" (600)	36" (910)	52 3/4" (1340)	28 (13)	40 (18)	3	208-240	12	1	6-15P
BTF060	60	850 (386)	24 7/8" (630)	36 1/4" (920)	56 3/4" (1440)	40 (18)	60 (28)	4	208-240	16	1	6-20P
BTFP60	60	850 (386)	24 7/8" (630)	36 1/4" (920)	56 3/4" (1440)	40 (18)	60 (28)	4	208-240	10	3	L15-20P
BTFP60	60	890 (405)	24 7/8" (630)	36 1/4" (920)	56 3/4" (1440)	50 (23)	80 (36)	4	208-240	16	1	6-20P
BTFP60	60	890 (405)	24 7/8" (630)	36 1/4" (920)	56 3/4" (1440)	50 (23)	80 (36)	4	208-240	10	3	L15-20P

OTHER VOLTAGES AVAILABLE

CONDENSED CATALOG



BTF080, BTF100, BTF120, BTF140
(80 qts) (100 qts) (120 qts) (140 qts)



BTF140I
(140 qts)



Controls
(BTF080, BTF100, BTF120, BTF140)



Bowl Dolly (BTF080D, BTF100D, BTF120D & BTF140D)

MIXERS

80 TO 140 QUARTS BTF MIXERS

Doyon BTF 80, 100, 120 and 140 quart mixers are intended for the high volume operations. They come standard with a touch screen control board that allows the operator to change from 1 to 20 speeds without the need of stopping the mixer. It also features as standard a digital 99 minutes mixing timer. Never again will you over or under mix. The BTF series is the most attractively priced mixers of its category.

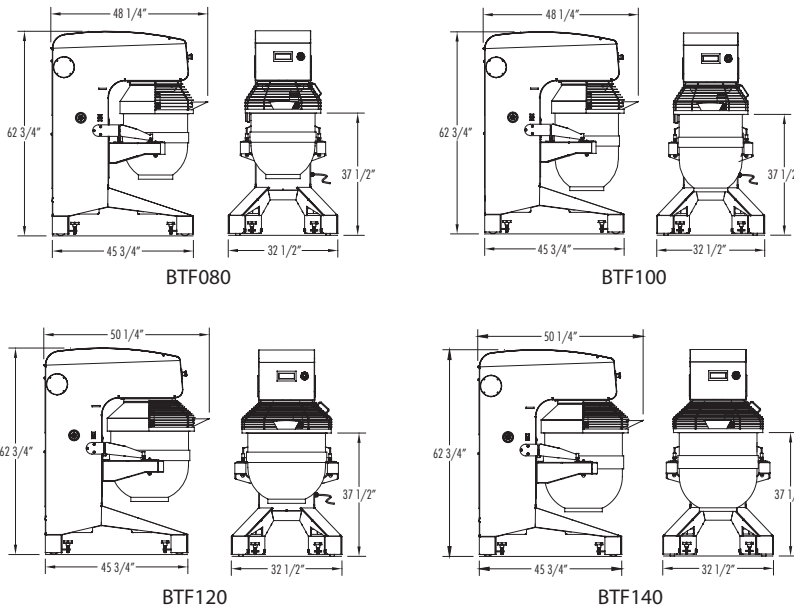
FEATURING

- Easy to use touch screen control:
 - 99 minutes mixing timer
 - 20 speeds
 - 7 programmable speed and time settings
 - Bowl lift operation
- No need to stop mixer to change speed
- Emergency stop

- Heavy duty frame with lead-free enamel paint for easy cleaning
- Most powerful heavy duty motors of the industry: up to 5 HP
- Includes bowl, dough hook, whip and flat beater, all stainless steel
- See through, stainless steel safety bowl guard
- Non-slipping belt, provides durability for tough mixes
- Four (4) stationary casters, the mixers are easier to move for cleaning
- Quick locking anti-vibration device to secure mixer in place when mixing
- Electric bowl lifting system
- Motor overload protection
- Exceptionally quiet and robust
- Bowl locks automatically on each side
- ETL and ETL Sanitation listed
- CE listed
- One year parts and labor limited warranty

OPTIONAL

- Stainless steel construction (suffix I)
- Stainless steel bowl dolly (suffix D)
- 80 quart bowl and alternative material for 120 and 140 quart mixers
- BTF480: 480V-3Ph for models BTF060 and up
- Standard independent #12 attachment hub
- SM100CL: Vegetable and pepperoni slicer with 3 cheese shredders attachment
- SM100HV: Meat grinder attachment



SPECIFICATIONS:

CODING AR: Absorption ratio

Model	Bowl Capacity (quarts)	Crated Weight lb (kg)	Dimensions			Capacity (lbs – kg)		Electrical System				NEMA
			W	D	H	Flour	Dough (60% AR)	Motor HP	Volts	Amps	Phases	
BTF080	80	1100 (500)	32 1/2" (825)	45 3/4" (1160)	63 1/4" (1605)	77 (35)	125 (56.7)	4	208-240	17	3	L15-30P
BTF100	100	1200 (545)	32 1/2" (825)	45 3/4" (1160)	63 1/4" (1605)	88 (40)	140 (63.5)	4	208-240	17	3	L15-30P
BTF120	120	1300 (590)	32 1/2" (825)	45 3/4" (1160)	63 1/4" (1605)	110 (50)	176 (80)	5	208-240	20	3	L15-30P
BTF140	140	1400 (635)	32 1/2" (825)	45 3/4" (1160)	63 1/4" (1605)	132 (60)	210 (96)	5	208-240	20	3	L15-30P



BOWL



CONTROLS



DRAIN CAP

AEF015SP 30 qts **AEF025SP** 50 qts **AEF035** **AEF035SP** 70 qts **AEF050** 100 qts **AEF050I** 100 qts **AEF080** 175 qts **AEF100** 225 qts **AEF150** 345 qts

SPIRAL MIXERS

SPIRAL MIXERS (AEF SERIES)

Doyon spiral mixers are engineered to ensure the finest and most reliable machine you can own. The secret lies in the synchronized rotation of the hook with the bowl, the bowl high center mid-post, as well as the design of the hook. This only one of its kind series of spiral mixer will mix ingredients like no other yielding better dough oxygenation and better dough development. They feature a 2 speed digital control that assures superior precision to the operator. It will significantly reduce your mixing time and keep your dough at a cooler temperature. They are ideal to mix from stiff bagel dough to gentle french dough.

- Jog and reverse mode
- Digital display of mixing time
- Unique stainless steel bowl with high center that eliminates dough feeder post
- Prevents dough overheating for longer yeast viability and better gluten development
- Spiral hook designed for maximum efficiency
- 2 powerful independent heavy duty motors, one for the bowl and one for the hook (except AEF015SP & AEF025SP)
- Drain for bowl cleaning
- See through safety bowl
- Safety guard, bowl and mixing tool are stainless steel
- Even the smallest batches can be made in our large spiral mixer (see chart)
- Non-slipping belt, provides durability for tough mixes
- Heavy duty frame with lead-free enamel coating for easy cleaning
- Mounted on casters for greater mobility

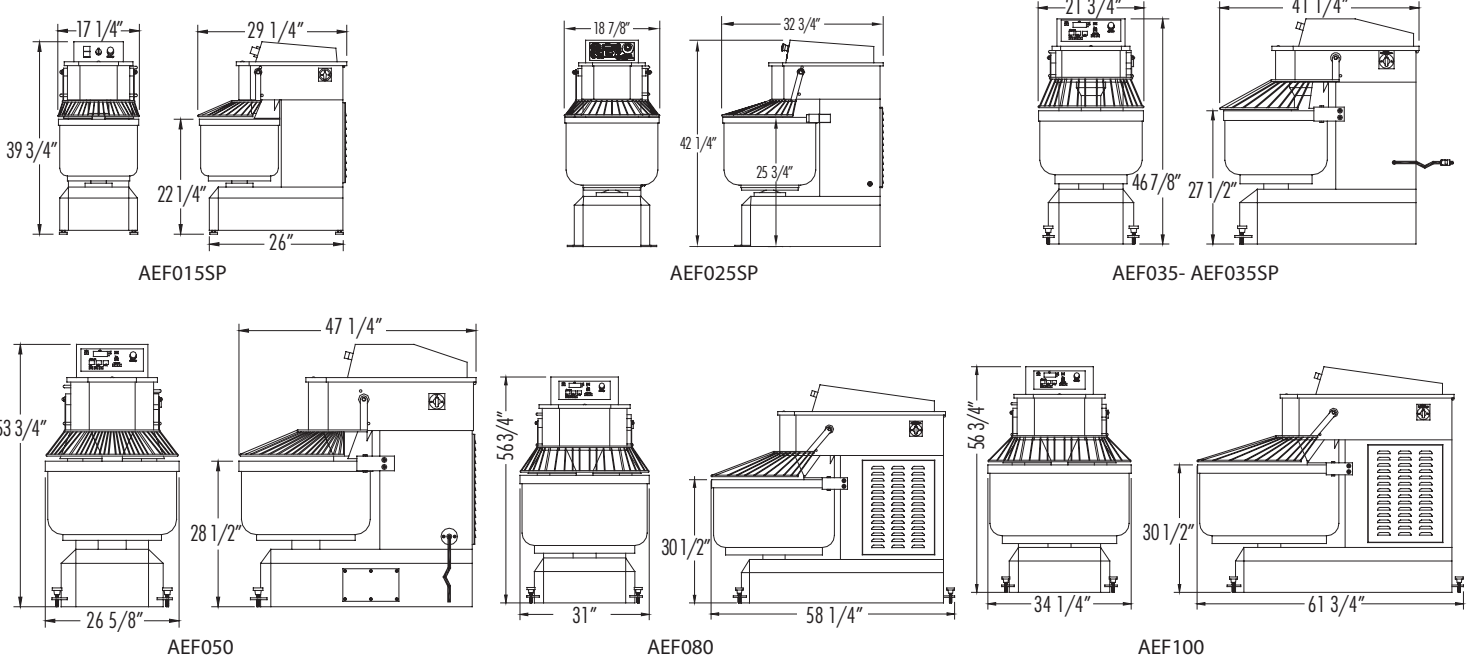
- Quick locking device to secure mixer in place when mixing
- Motor overload protection
- ETL and ETL Sanitation listed
- CE listed
- One year parts and labor limited warranty

OPTIONAL

- Stainless steel construction (suffix I)
- Integrated water meter (for models AEF050 and higher)
- Hub attachment located on side of the mixer

FEATURING

- Simple to use digital control
- 9 programmable speed and time settings
- 2 speeds for higher efficiency



SPECIFICATIONS:

Model	Crated Weight	Dimensions			Bowl Cap (quarts)	Flour Capacity (lbs - kg)		Dough Cap. (60% AR) (Lbs - kg)		Motor HP	Electrical System				
		W	D	H		Minimum	Maximum	Minimum	Maximum		Volts	Amps	Phases	Hz	NEMA
AEF015SP	540 lb (245 kg)	17 1/4" (435)	29 1/4" (740)	39 3/4" (1010)	30	2 (1)	30 (15)	3 (1.5)	50 (25)	2	208-240	10	1	50/60	6-15P
AEF025SP	980 lb (445 kg)	18 7/8" (480)	32 3/4" (830)	42 1/4" (1070)	50	5 (2)	55 (25)	8 (3.5)	88 (40)	4	208-240	16	1	50/60	6-20P
AEF035SP	980 lb (445 kg)	21 3/4" (550)	41 1/4" (1045)	46 7/8" (1190)	70	5 (2)	75 (35)	8 (3.5)	120 (55)	4 & 1	208-240	18	1	50/60	6-30P
AEF035	980 lb (445 kg)	21 3/4" (550)	41 1/4" (1045)	46 7/8" (1190)	70	5 (2)	75 (35)	8 (3.5)	120 (55)	3 & 1	208-240	14	3	50/60	L15-20P
AEF050	1300 lb (570 kg)	26 5/8" (675)	47 1/4" (1200)	53 3/4" (1365)	100	7 (3)	110 (50)	12 (5.5)	175 (80)	7 & 1.5	208-240	20	3	50/60	15-30P
AEF080	1810 lb (822 kg)	31" (785)	58 1/4" (1480)	56 3/4" (1440)	175	11 (5)	175 (80)	18 (8)	280 (125)	10 & 2	208-240	32	3	50/60	15-30P
AEF100	1750 lb (795 kg)	34 1/4" (870)	61 3/4" (1565)	56 3/4" (1440)	225	22 (10)	220 (100)	35 (16)	350 (160)	10 & 2	208-240	32	3	50/60	15-30P
AEF150	1990 lb (903 kg)	38 5/8" (980)	66" (1675)	58 3/4" (1490)	345	22 (10)	330 (150)	35 (16)	520 (235)	10 & 2	208-240	32	3	50/60	15-30P

OTHER VOLTAGES AVAILABLE



Tilt Over Spiral Mixers

AB050 AB080 AB050I AB080I AB100 AB150 AB100I AB150I

Removable Bowl Spiral Mixers

ATA100 - ATA150 ATA100I - ATA150I

TILT OVER / REMOVABLE BOWL SPIRAL MIXERS

SPIRAL MIXERS (AB & ATA SERIES)

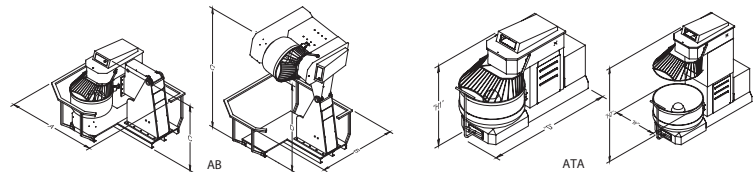
The AB tilt over and ATA removable bowl spiral mixers from Doyon are best suited for large volume operations. Depending on your production flow and set-up, the tilt over or removable model will best adapt to your specific needs. They are engineered to ensure the finest and most reliable machine you can own. The secret lies in the synchronized rotation of the hook with the bowl, the bowl high center mid-post, as well as the design of the hook. This only one of its kind series of spiral mixer will mix ingredients like no other yielding better dough oxygenation and better dough development. They feature a 2 speed digital control that assures superior precision to the operator. It will significantly reduce your mixing time and keep your dough at a cooler temperature. They are ideal to mix from stiff bagel dough to gentle french dough.

- ATA : The mixing system lifts to free the bowl on casters.
- AB : A hydraulic lifting system allows to tilt the mixer to empty the bowl.
- Simple to use digital control
- 9 programmable speed and time settings
- 2 speeds for higher efficiency
- Digital display of mixing time
- Unique stainless steel bowl with high center that eliminates dough feeder post

- Prevents dough overheating for longer yeast viability and better gluten development
- Spiral hook designed for maximum efficiency
- 3 powerful independent heavy duty motors, one for the bowl, one for the hook and one for the hydraulic system
- Drain for bowl cleaning
- See through safety bowl
- Safety guard, bowl and mixing tool are stainless steel
- Even the smallest batches can be made in our large spiral mixer (see chart)
- Non-slipping belt, provides durability for tough mixes
- Heavy duty frame with lead-free enamel coating for easy cleaning
- Motor overload protection
- ETL and ETL Sanitation listed
- CE listed
- One year parts and labor limited warranty

OPTIONAL

- Stainless steel construction (suffix I)
- Integrated water meter
- TAF100: Additional bowl for ATA100
- TAF150: Additional bowl for ATA150
- TAF100I : Additional bowl for ATA100I
- TAF150I : Additional bowl for ATA150I



Model	Crated Weight (lbs)	Dimensions					Capacity			Hook Motor	Bowl Motor	Hydraulic Motor	NEMA
		Height (A)	Depth (B)	Height min. (C)	Height max. (C')	Dropping Height (D)	Bowls (qts)	Flour (lbs)	Dough (lbs) (60%AR)				
AB050XA	2000 (910 kg)	75 5/8" (1920)	58" (1475)	54 1/2" (1385 mm)	89" (2260 mm)	59 5/8" (1515 mm)	100	min 7 (3 kg) max 110 (50 kg)	min 12 (5.5 kg) max 175 (80 kg)	7 HP	1.5 HP	2 HP	15-30P
AB050XE	2000 (910 kg)	79 5/8" (2020 mm)	58" (1475 mm)	54 1/2" (1385 mm)	96 3/8" (2450 mm)	67 1/8" (1705 mm)	100	min 7 (3 kg) max 110 (50 kg)	min 12 (5.5 kg) max 175 (80 kg)	7 HP	1.5 HP	2 HP	15-30P
AB050XB	2000 (910 kg)	83 1/2" (2120 mm)	58" (1475 mm)	54 1/2" (1385 mm)	105 1/2" (2680 mm)	76 1/4" (1940 mm)	100	min 7 (3 kg) max 110 (50 kg)	min 12 (5.5 kg) max 175 (80 kg)	7 HP	1.5 HP	2 HP	15-30P
AB080XA	2425 (1100 kg)	75 5/8" (1920 mm)	69 3/4" (1770 mm)	60 1/2" (1535 mm)	92 1/4" (2340 mm)	57 1/8" (1450 mm)	175	min. 11 (5 kg) max. 175 (80 kg)	min. 18 (8 kg) max. 280 (125 kg)	10 HP	2 HP	2 HP	15-50P
AB080XE	2425 (1100 kg)	79 5/8" (2020 mm)	69 3/4" (1770 mm)	60 1/2" (1535 mm)	100" (2540 mm)	65" (1650 mm)	175	min. 11 (5 kg) max. 175 (80 kg)	min. 18 (8 kg) max. 280 (125 kg)	10 HP	2 HP	2 HP	15-50P
AB080XB	2425 (1100 kg)	83 1/2" (2120 mm)	69 3/4" (1770 mm)	60 1/2" (1535 mm)	107 7/8" (2740 mm)	72 7/8" (1850 mm)	175	min. 11 (5 kg) max. 175 (80 kg)	min. 18 (8 kg) max. 280 (125 kg)	10 HP	2 HP	2 HP	15-50P
AB100XA	2650 (1200 kg)	75 5/8" (1920 mm)	72 7/8" (1850 mm)	60 1/2" (1535 mm)	93 3/4" (2380 mm)	55 3/4" (1415 mm)	225	min. 22 (10 kg) max. 220 (100 kg)	min. 35 (16 kg) max. 350 (160 kg)	10 HP	2 HP	2 HP	15-50P
AB100XE	2650 (1200 kg)	79 5/8" (2020 mm)	72 7/8" (1850 mm)	60 1/2" (1535 mm)	101 5/8" (2580 mm)	63 5/8" (1615 mm)	225	min. 22 (10 kg) max. 220 (100 kg)	min. 35 (16 kg) max. 350 (160 kg)	10 HP	2 HP	2 HP	15-50P
AB100XB	2650 (1200 kg)	83 1/2" (2120 mm)	72 7/8" (1850 mm)	60 1/2" (1535 mm)	109 1/2" (2780 mm)	61 1/2" (1815 mm)	225	min. 22 (10 kg) max. 220 (100 kg)	min. 35 (16 kg) max. 350 (160 kg)	10 HP	2 HP	2 HP	15-50P
AB150XA	3300 (1497 kg)	75 5/8" (1920 mm)	76 3/4" (1950 mm)	62 1/2" (1585 mm)	95 3/4" (2430 mm)	53 5/8" (1360 mm)	345	min. 22 (10 kg) max. 330 (150 kg)	min. 35 (16 kg) max. 520 (235 kg)	10 HP	2 HP	2 HP	15-50P
AB150XE	3300 (1497 kg)	79 5/8" (2020 mm)	76 3/4" (1950 mm)	62 1/2" (1585 mm)	103 5/8" (2630 mm)	61 1/2" (1560 mm)	345	min. 22 (10 kg) max. 330 (150 kg)	min. 35 (16 kg) max. 520 (235 kg)	10 HP	2 HP	2 HP	15-50P
AB150XB	3300 (1497 kg)	83 1/2" (2120 mm)	76 3/4" (1950 mm)	62 1/2" (1585 mm)	111 1/2" (2830 mm)	69 1/4" (1760 mm)	345	min. 22 (10 kg) max. 330 (150 kg)	min. 35 (16 kg) max. 520 (235 kg)	10 HP	2 HP	2 HP	15-50P

Please note: - Replace 'X' in model number for 'C' (left lifting model) or 'D' (right lifting model).
- Replace the last 0 in model number by a 1 if you want the optional integrated water meter.

Model	Crated Weight	Dimensions				Capacity			Hook Motor	Bowl Motor	Hydraulic Motor	Electrical System			NEMA
		W	D	H1	H2	Bowl (qts)	Flour (lbs)	Dough (lbs)				Volts	Phases	Amps	
ATA100	3120 (1416 kg)	34 1/4" (870)	86 5/8" (2200)	58 3/4" (1490)	78 3/8" (1990)	225	min. 22 (10 kg) max 220 (100 kg)	min. 35 (16 kg) max 350 (160 kg)	10 HP	2 HP	2 HP	208-240	3	32	15-50P
ATA150	3650 (1657 kg)	38 5/8" (981)	90 5/8" (2300)	60 5/8" (1540)	82 3/8" (2090)	345	min. 22 (10 kg) max 330 (150 kg)	min. 35 (16 kg) max 520 (235 kg)	10 HP	2 HP	2 HP	208-240	3	32	15-50P



1818



1811



PCRDH (Cover)

RACKS

Doyon Equipment has a large line of aluminum or stainless steel racks to better fit your needs.

Our aluminum racks are available in two versions: knocked down or welded.

Our stainless steel racks are welded for greater resistance.

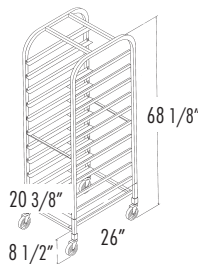
We can also provide custom made racks to meet your special needs.

FEATURING

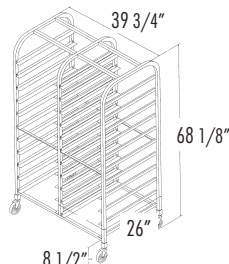
- Aluminum frame tubes
- Rounded on top, will not rip rack covers (easier to fit rack covers)
- Doyon's exclusive shelves include an extrusion of aluminum (pans slide more easily)
- Racks come welded or knocked down (aluminum only) in a cardboard box for easier storage.
- Casters
- Cross bars threaded with 2" (51 mm) long bolts (knocked down only)
- Riveted shelves (aluminum models) or welded shelves (stainless steel models)

OPTIONAL

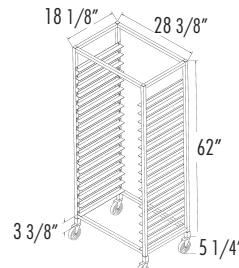
- Heavy duty rack cover
- We also build very competitive custom made racks (double, smaller, side load, welded, etc... send your dimensions)



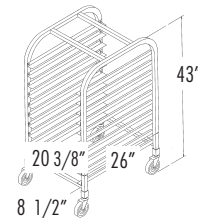
1811/1818



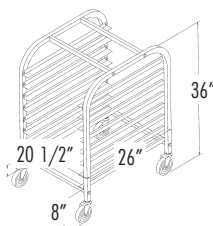
1811 X 2 & 1818 X 2



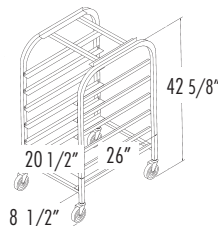
1811 SL / 1818 SL



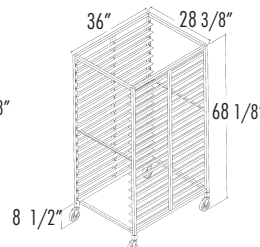
182610



18268



18267



218T



1809SS & 1811SS & 1818SS

Model	Shelf Spacing	Shelves Quant.	Pans Size		Finish
			L	P	
1811	5" (127)	11	18" (457)	26" (660)	Aluminum
1811B	5" (127)	11	Tote Box		Aluminum
1818	3" (76)	18	18" (457)	26" (660)	Aluminum
18268	3 1/16" (78)	8	18" (457)	26" (660)	Aluminum
218T x 2	3 1/4" (83)	18	18" (457)	26" (660)	Aluminum

OTHER SIZES AVAILABLE

Model	Shelf Spacing	Shelves Quant.	Pans Size		Finish
			L	P	
1811 x 2	5" (127)	22	18" (457)	26" (660)	Aluminum
1818 x 2	3" (76)	36	18" (457)	26" (660)	Aluminum
1811 SL	5" (127)	11	18" (457)	26" (660)	Aluminum
1818 SL	3" (76)	18	18" (457)	26" (660)	Aluminum

Model	Shelf Spacing	Shelves Quant.	Pans Size		Finish
			L	P	
182610	3" (76)	10	18" (457)	26" (660)	Aluminum
18267	5 3/4" (146)	6 + 1	18" (457)	26" (660)	Aluminum
1811SS	5 1/4" (133)	11	18" (457)	26" (660)	SS
1809SS	6 7/16" (164)	9	18" (457)	26" (660)	SS
1818SS	3 3/16" (81)	18	18" (457)	26" (660)	SS

CONDENSED CATALOG



DAF001



WM35



WM45



DEPANNING TABLE

WATER METERS

TABLES

WATER METERS

Doyon's water meters allow you to add a specific amount of water in your recipes. Its digital control panel will let you measure water quantity and temperature. It will help you get dough consistency for perfect products everytime

FEATURING DAF001

- Digital control panel with 3 different measurement units (liters, US gallons or canadian gallons)
- Volume measurement from 0.1 to 99.9 of selected unit
- Volume measurement accuracy in terms of preset value:
- ± 5% with water flow rates from 0.13 USG/min to 0.25 USG/min (0.51 l/min to 2 l/min)
- ± 2% with water flow rates from 0.5 USG/min to 6.3 USG/min (2 l/min to 25 l/min)
- Water temperature reading range from 32° F to 214° F (0° C to 99.5° C)
- Water pressure: from 3.6 psi to 116 psi (0.25 bar to 8 bars)
- Bursting pressure: approximately 2900 psi (200 bars)
- Water flow rates: from 0.06 USG to 6.3 USG (0.5 to 25 liters) per minute
- Water inlet 1/2" NPT
- One year parts and labor limited warranty

FEATURING WM SERIES

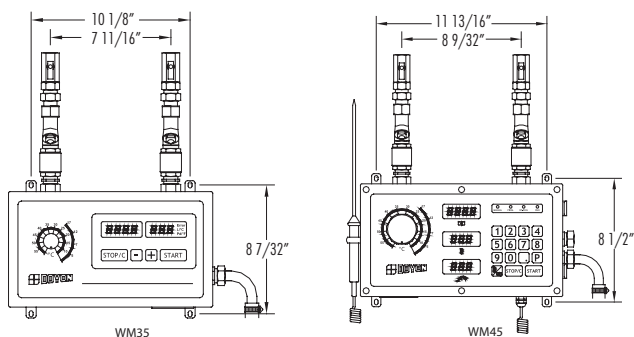
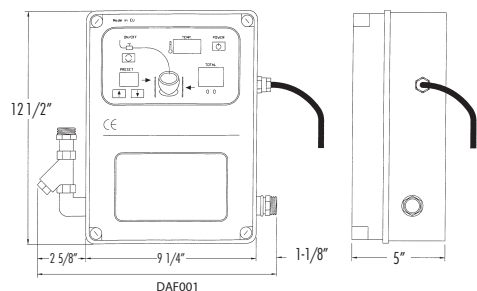
- Manual (WM35) or automatic (WM45)
- Digital control panel
- Water pressure: from 15 psi to 70 psi (1 bar to 5 bar)
- Water flow rates: from 4.5 usg/min to 10 usg/min
- Water inlet : 1/2" NPT
- Volume measurement accuracy: ± 1%
- Water temperature range: from 35°F to 140°F (2 °C to 60°C)
- ETL listed
- One year parts and labor limited warranty

BREAD TABLE

Doyon's depanning table is ideal for any space conscious owner. Use the stainless steel top for preparation then use the removable shelf to take your products out of the pans and let them cool dow. The bottom part will allow you to store your pans, bags, oven mitts and other accessories with a minimum footprint.

FEATURING DEPANNING TABLE

- Stainless steel inside and outside
- 4 or 5 accessories compartments (depending on size)
- Bread pans compartment
- Removable cool down shelf
- Adjustable feet



DEPANNING TABLE				
Model	W	D	H	Crated Weight
DT2436	36" (914)	25" (635)	37" (940)	125 (57)
DT2448	48" (1 220)	25" (635)	37" (940)	150 (68)
DT2460	60 1/2" (1 535)	25" (635)	37" (940)	185 (84)
DT2472	72 1/2" (1 840)	25" (635)	37" (940)	200 (91)

WARRANTY

One year parts and labor Doyon limited warranty

(Continental United States of America and Canada only)

This Doyon Equipment Inc. warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with the Doyon installation manuals.

Doyon products are warranted to the original purchaser to be free from defects in material and workmanship for a period of (1) one year from the date of original installation. This warranty does not apply to equipment damaged, abused or altered accidentally or intentionally or modified by unqualified service personnel or with missing or altered serial nameplates.

Doyon agrees to repair or replace defective parts due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when performed by an authorized Doyon service agency. Travel over 50 miles, holiday or overtime labor charges are not covered.

Proper installation, initial check out, or normal maintenance such as lubrication, adjustment or calibration is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

Doyon Equipment Warranty Procedure

We require that you call our Doyon Service Department at 800-463-1636 (Canada) or 800-463-4273 for service authorization BEFORE you call any service agency if you wish to claim a labor expense under warranty. We may be able to solve your problem over the phone, or we will schedule a warranty service call by a reliable service agency in your area.

This warranty covers the replacement and installation of parts and components which are included under PARTS for the time period specified for your piece of equipment. This coverage is limited to the normal mileage allowance for a maximum travel radius up to 50 miles, and the normal labor

rate times the allowable hours for performing the work as set forth in the owners manual.

If a problem is not diagnosed within a half-hour, the service person must contact the Doyon Service Department via telephone. Additional time for problem solving will not be allowed unless this procedure is followed. An appointment for servicing a unit should be set up since time will not be allowed for waiting to service a unit. Doyon will not pay for service calls as warranty work if a Doyon authorized service agency determines that your equipment is set up and operating properly.





DOYON

INC.
BAKING EQUIPMENT SPECIALISTS
SINCE 1950

A DIVISION OF  THE MIDDLEBY CORPORATION

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Canada : 1-800-463-1636
www.doyon.qc.ca

Doyon products have been tested and listed by major health and safety approval agencies for gas and electric commercial cooking appliances.



MEA
City of
New York

LADBS
City of
Los Angeles

*Note: All models are not listed for all the above certifications.
Check inside catalog for specifications.*

Some models are now listed for Europe



www.doyon.qc.ca