



CA12
(ROTATING OVEN)



Standard
control



Optional
programmable control

CA12

“Superior *quality* product
at an *affordable* price !”

Mini Rack Oven

12 pans capacity

Standard Features

- Two separate ovens with separate controls
- Rotating rack
- Rack rotation switch
- Outstanding steam shot and pulse injection system
- Two speeds fan
- Fan delay switch
- Compact space saving unit
- High production oven
- Full view heat reflective thermos glass doors
- Brightly lit
- Digital reminder timer
- Fully insulated, completely sealed
- Digital temperature controllers and timers
- Temperature up to a maximum of 500°F (260°C)
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Door switch cutoff for fan motor
- Stainless steel inside and outside
- Locking casters
- 3/4 HP motor
- ETL & NSF listed
- One year parts and labor limited warranty

OPTIONAL

- Water softener system
- Programmable controls
- Gas quick disconnect kit (4' (1120 mm) flexible hose, ball valve and securing device)

*All Circle Air ovens can
be used to cook meat*

Mini Rack Oven CA12

The CA series are the most advanced compact ovens, with rotating racks known for their 100% uniform baking and a display oven that no one can match. The CA series are made of heavy duty stainless steel inside and outside. They have full view glass doors, are brightly lit and come with digital temperature and timer controls. Steam injection is standard and gives you the advantage of getting the best bakery products you can get from any oven on today's market. Available gas or electric.

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

VERSATILITY

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

DIMENSIONS

CA12 44 1/4"W X 54"D X 76 1/4"H
(1125 mm X 1370 mm X 1935 mm)
CA12G 44 1/4"W X 57 1/2"D X 76 1/4"H
(1125 mm X 1460 mm X 1935 mm)

OVEN INTERIOR DIMENSIONS

CA12 27"W X 33 1/2"D X 28 1/2" H
(686 mm X 851 mm X 724 mm)
CA12G 27"W X 33 1/2"D X 28 1/2" H
(686 mm X 851 mm X 724 mm)
Shelf spacing : 4" (102 mm)

GAS SYSTEM (CA12G Propane or natural)
BTU total : 157 000 BTU (78 500 per oven)
1 Phase:
120/240V - 9 A - 2.1 kW - 3 wires - 60 Hz
120/208V - 9 A - 2.1 kW - 3 wires - 60 Hz

Gas Inlet : 1/2" NPT

Recommended gas pressure:
Propane gas : 11" W.C.
Natural gas : 7" W.C.

ELECTRICAL SYSTEM (CA12)

1 Phase:
120/208V - 129 A - 26.5 kW - 3 wires - 60 Hz
120/240V - 110 A - 26.5 kW - 3 wires - 60 Hz
220V - 103 A - 22.7 kW - 2 wires - 50 Hz
3 Phases:
120/208V - 76 A - 26.5 kW - 4 wires - 60 Hz
120/240V - 65 A - 26.5 kW - 4 wires - 60 Hz
480V - 34 A - 26.5 kW - 4 wires - 60 Hz
Other voltages available

Water Inlet : 1/4" NPT

Minimum clearance from combustible material
1" (25 mm) side and back
4" (102 mm) bottom
12" (305 mm) top

CAPACITY

Oven
Standard sheet pans 18" X 26" (457 mm X 660 mm) : 12 pans
Four-strapped bread pans : 48 loaves
9" (229 mm) : 72 pies

FINISH

Stainless steel

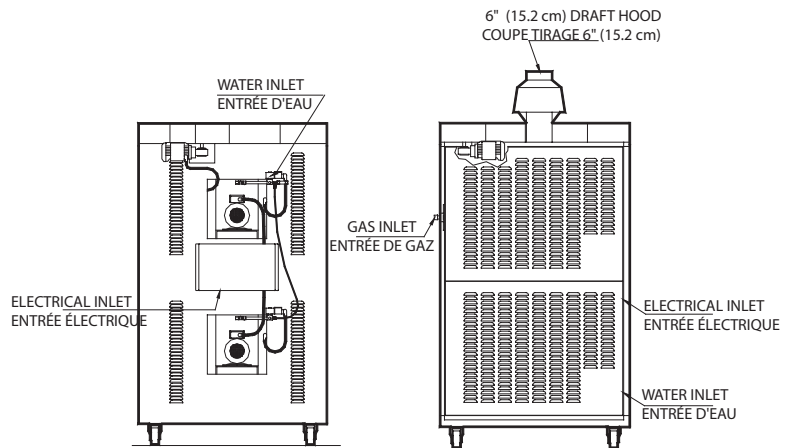
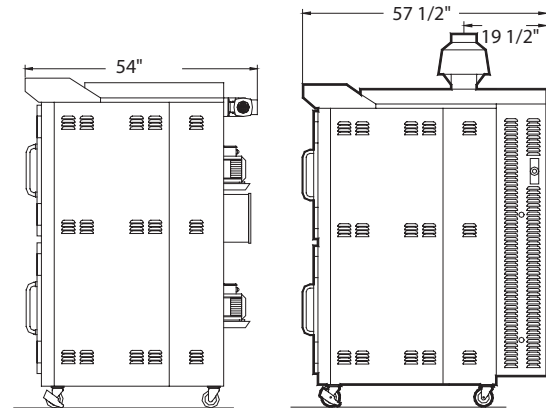
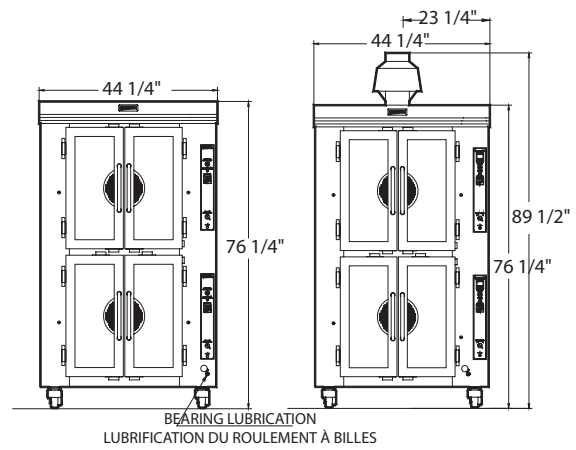
SHIPPING WEIGHT

CA12 1450 lb (658 kg) approximately
CA12G 1600 lb (726 kg) approximately

Electrical service connection and water inlet are located at the back of the unit.
Specifications and design subject to change without notice.

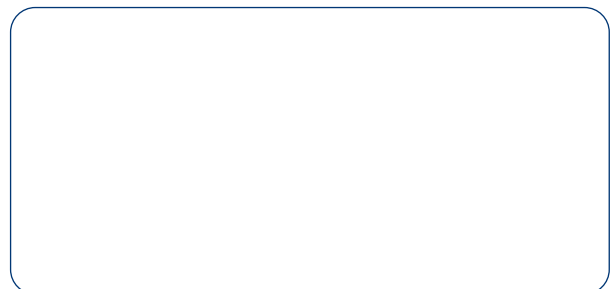
CA12

CA12G



Conforms to ANSI/UL std. 197
Certified to CSA C22.2 no. 109

Your local distributor:



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