



CAOP12  
(Rotating oven-proofer)



Standard oven control



Optional programmable oven control



Standard proofer control



Optional relative humidity proofer control

## Mini Rack Oven CAOP12

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.

Doyon's proofer provides uniform proofing from top to bottom with its even air flow system and fully automatic humidity injection (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, sourdoughs & ryes, pizzas, hamburgers, bacon, game hens, chicken, turkey, multimeal prep, bulk vegetables, casseroles, slow cook, retherm.

## CAOP12

"Superior quality product at an affordable price!"

Mini Rack Oven-Proofing Oven: 12 pans capacity  
Proofer: 32 pans capacity

### Standard Features

- 2 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

### Proofer Features

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

### Optional

- Water softener system
- Programmable controls
- Gas quick disconnect kit (4' (1220 mm) flexible hose, ball valve and securing device)
- Electronic relative humidity control on proofer

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

**DIMENSIONS**

CAOP12 76 1/2"W X 54"D X 76 1/4"H  
 (1945 mm X 1370 mm X 1935 mm)  
 CAOP12G 76 1/2"W X 57 1/2"D X 76 1/4"H  
 (1945 mm X 1460 mm X 1935 mm)

**OVEN INTERIOR DIMENSIONS**

CAOP12 27"W X 33 1/2"D X 28 1/2" H  
 (686 mm X 851 mm X 724 mm)  
 CAOP12G 27"W X 32 1/2"D X 28 1/2" H  
 (686 mm X 826 mm X 724 mm)

Shelf spacing : 4" (102 mm)

**POOFER INTERIOR DIMENSIONS**

26 1/4"W X 36 1/2"D X 55 1/2" H  
 (667 mm X 927 mm X 1410 mm)  
 Shelf spacing : 3" (76 mm)

**GAS SYSTEM (CAOP12G Propane or natural)**

BTU total : 157 500 BTU (78 500 per oven)  
 1 Phase:  
 120/208V - 22.5 A - 5.4 kW - 3 wires - 60 Hz  
 120/240V - 22.5 A - 5.4 kW - 3 wires - 60 Hz  
 220V - 24 A - 5.3 kW - 3 wires - 50/60 Hz

Gas Inlet : 1/2" NPT  
 Draft hood : 4" (102 mm)

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

**ELECTRICAL SYSTEM (CAOP12)**

1 Phase:  
 120/208V - 145 A - 29.7 kW - 3 wires - 60 Hz  
 120/240V - 126 A - 29.7 kW - 3 wires - 60 Hz  
 3 Phases:  
 120/208V - 88 A - 29.7 kW - 4 wires - 60 Hz  
 120/240V - 70 A - 29.7 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  
 Proofer  
 Standard sheet pans 18" X 26" (457 mm X 660 mm) :32 pans  
 Four-strapped bread pans :80 loaves

**FINISH**  
 Stainless steel

**SHIPPING WEIGHT**

CAOP12 1832 lb (833 kg) approximately  
 CAOP12G 2025 lb (919 kg) approximately

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

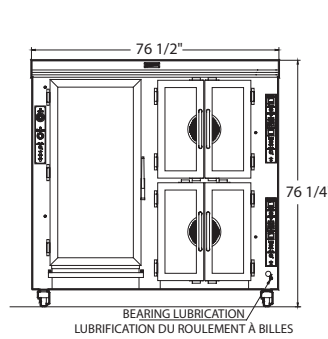


Conforms to ANSI/UL std. 197  
 Certified to CSA C22.2 no. 109

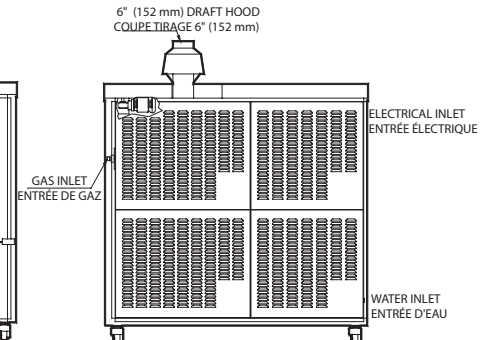
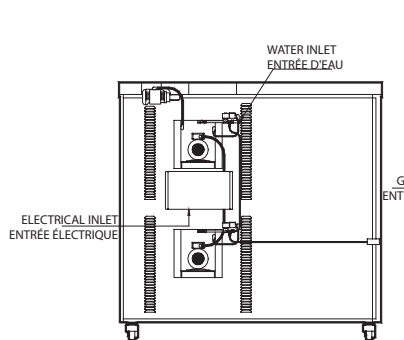
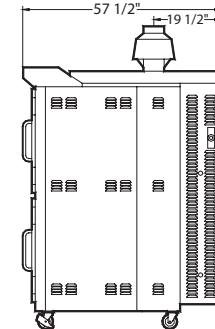
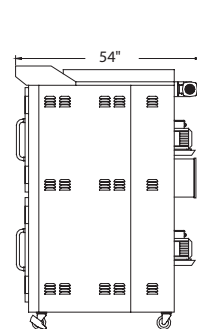
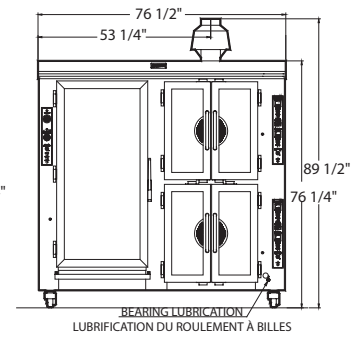
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**CAOP12**



**CAOP12G**



Your local distributor:

