



JA12SL



Standard control



Optional programmable control

JA12SL

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

Jet Air Oven 12 pans baking capacity

Standard Features

- 2 separate ovens with separate controls
- Outstanding steam shot and pulse injection system
- Exclusive patented reversing fan 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 (adds 2" (51 mm) to oven width)
- Gas quick disconnect kit (4' (1120 mm) flexible hose, ball valve and securing device)

All JA ovens can be used to cook meat

JET AIR OVEN (JA12SL)

The JA Series from DOYON is known worldwide for its unique and patented JET AIR SYSTEM (the air moves in one direction for 2.5 minutes, stops for 25 seconds than moves the other way for 2.5 minutes) resulting in a gentle velocity air flow for exceptional baking results. This system will help you bake faster and more evenly. Our competitors ovens allow the air to move in one direction only.

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, cakes, pies, bagels, croissants, sourdoughs and ryes, bacon, game hens, chicken, turkey, multimeal prep, bulk vegetables/casseroles, slow cook/retherm.

OVERALL DIMENSIONS

JA12SL	38 3/8" W	X 37 5/8" D	X 73" H
	(975 mm)	X 956 mm	X 1854 mm)
JA12SLG	38 3/8" W	X 43 1/8" D	X 73" H
	(975 mm)	X 1095 mm	X 1854 mm)

OVEN INTERIOR DIMENSIONS

JA12SL	26 3/4" W	X 19 1/2" D	X 26 1/4" H
	(679 mm)	X 495 mm	X 667 mm)
JA12SLG	26 3/4" W	X 18 1/2" D	X 26 1/4" H
	(679 mm)	X 470 mm	X 667 mm)

Shelf spacing 3 1/2" (95 mm)

GAS SYSTEM (JA12SLG - Propane or natural)

BTU total: 130 000 (65 000 per section)
 Voltage:
 120/240V - 1PH - 9A - 2 kW - 3 wires - 60Hz
 120/208V - 1PH - 9A - 2 kW - 3 wires - 60Hz

Gas inlet: 1/2" NPT
 Draft hood : 6" (152 mm)

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

ELECTRICAL SYSTEM (JA12SL)

1 Phase:
 120/208V - 103 A - 21.5 kW - 3 wires - 60 Hz
 120/240V - 90 A - 21.5 kW - 3 wires - 60 Hz
 3 Phases:
 120/208V - 66 A - 21.5 kW - 4 wires - 60 Hz
 120/240V - 52 A - 21.5 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

Standard sheet pans 18" X 26" (457 mm X 660 mm): 12 pans
 Four-straped bread pans: 48 loaves
 9" (230 mm) pies: 84 pies

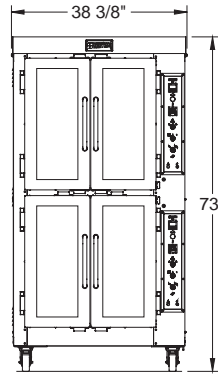
FINISH
 Stainless steel

SHIPPING WEIGHT

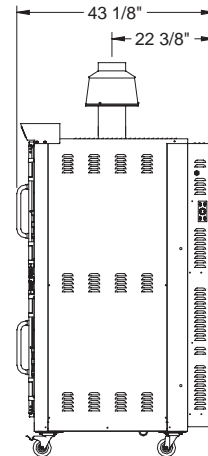
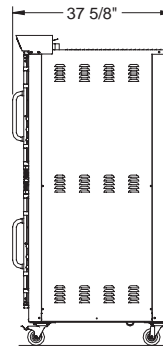
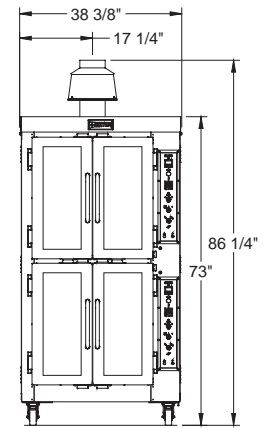
JA12SL 1060 lb (481 kg) approximately
 JA12SLG 1170 lb (531 kg) approximately

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

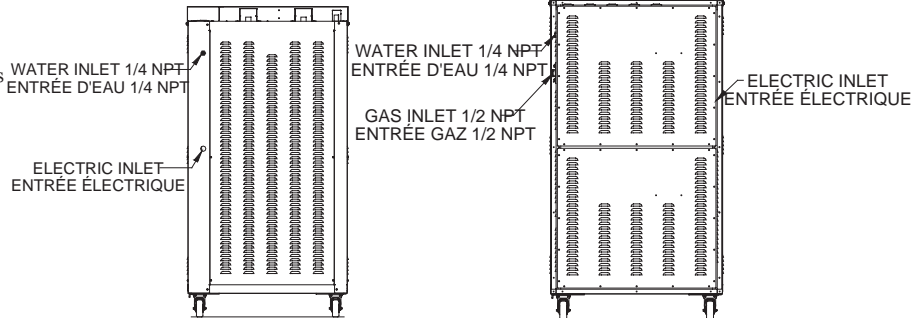
JA12SL



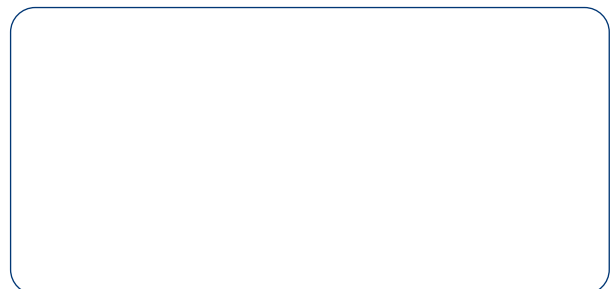
JA12SLG



DRAFT HOOD 6" /
 COUPE TIRAGE 6"



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