



JA14



Standard control



Optional programmable control

JA14

"Superior **quality** product
at an **affordable** price !"

Jet Air Oven

14 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)
- Locking casters (2)
- Magnetic latches
- Door switch cutoff for fan motor
- Stainless steel inside and outside
- 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 (JA14)

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, sours and ryes, bacon, game hens, chicken, turkey, multimeal prep, bulk vegetables/casseroles, slow cook/retherm.

OVERALL DIMENSIONS

JA14	38 1/2" W	X 49 1/4" D	X 73" H
	(978 mm)	X 1251 mm	X 1854 mm)
JA14G	38 1/2" W	X 53 5/8" D	X 73" H
	(978 mm)	X 1362 mm	X 1854 mm)

OVEN INTERIOR DIMENSIONS

JA14	25 1/2" W	X 30 1/2" D	X 28" H
	(648 mm)	X 775 mm	X 711 mm)
JA14G	25 1/2" W	X 29 1/2" D	X 28" H
	(648 mm)	X 749 mm	X 711 mm)

Shelf spacing 3 1/4" (83 mm)

GAS SYSTEM (JA14G - Propane or natural)

BTU total: 130 000 (65 000 per section)

Voltage:

120/240V - 1PH - 9A - 1.7 kW - 3 wires - 60Hz

120/208V - 1PH - 9A - 1.7 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 (JA14)

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 - 58 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): 14 pans

Four-strapped bread pans: 56 loaves

9" (230 mm) pies: 98 pies

FINISH

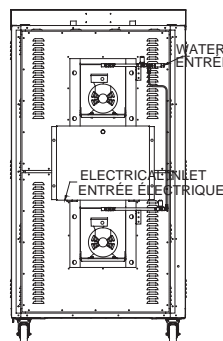
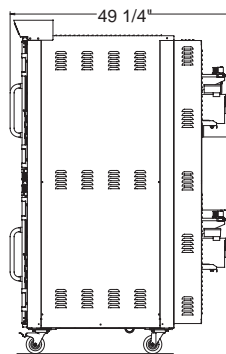
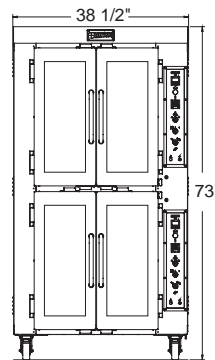
Stainless steel

SHIPPING WEIGHT

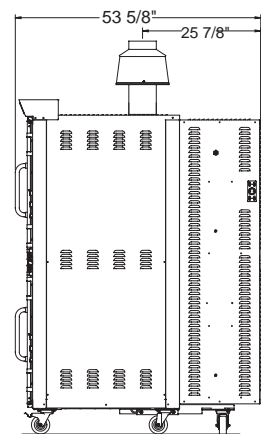
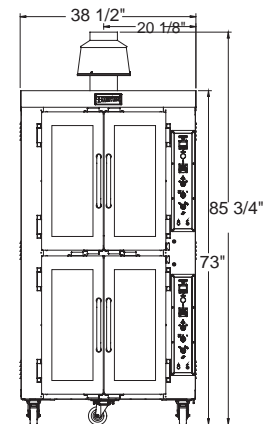
JA14 1135 lb (515 kg) approximately

JA14G 1300 lb (590 kg) approximately

JA14



JA14G



DRAFT HOOD 6" (152 mm)
COUPE TIRAGE 6" (152 mm)

WATER INLET 1/4 NPT
ENTRÉE D'EAU 1/4 NPT

WATER INLET 1/4 NPT
ENTRÉE D'EAU 1/4 NPT

GAS INLET 1/2 NPT
ENTRÉE GAZ 1/2 NPT

ELECTRICAL INLET
ENTRÉE ÉLECTRIQUE

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

Specifications and design subject to change without notice.



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