





BY DOYON BAKING EQUIPMENT SPECIALISTS

DOUBLE HALF-SIZE

JA5P1813-2 + LEGS

(CASTERS AND SHELF)

SINGLE FULL-SIZE

JA5P2618 + STAND

DOUBLE FULL-SIZE

JA5P2618-2 + LEGS

(CASTERS AND SHELF)









Jet Air Plus Oven Series





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 all the bake goods giving the golden and crispy crusts, where as 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 programmation and/or your meat probe will result in **superior and constant results** no matter who is operating it.

Easy and efficient; a baking chamber cavity completely 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**.

5 pans cooking. Capacity

OVEN FEATURING

- 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
- Economy mode
- Patented reversing fan system
- Fan delay
- Unique shot and pulse steam injection
- Cool touch door with dual thermal wide view glass windows, swings open for cleaning
- 3/4" NPT drain supplied with webbed cap and plug
- Door locking position at 120°
- Door handle for one-handed operation
- Door with "swing close" function
- Side loading pans
- Halogen lights
- All-around insulation
- Zero clearance side and back, 4" bottom and 12" top
- Press-fit removable door gasket for easy replacement
- Lift up removable side racks
- Soft cold water connection facility located at the back of the unit
- Height adjustable legs for tabletop units
- Stainless steel inside and outside
- Low-noise high-performance ½ HP motor
- Cord and plug connection
- One year parts and labour limited warranty

OPTIONA

- 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:
 - Swivel casters (2 locking) Stainless steel shelf

VERSATILITY

Bread, rolls, buns, crusty breads, pastries, muffins, cookies, cakes, pies, bagels, croissants, sours and ryes, pizzas, hamburgers, bacon, game hens, chicken, turkey, multimeal prep.





SHOT STEAM

PULSE STEAM





10 STEP RECIPES





DIGITAL PROGRAMMABLE CONTROL





The all-new Jet Air Plus

is an all-in-one cooking system

that will cook, bake, roast and

rethermalize, combining modes

Ideal for convenience stores, restaurants, supermarkets, delis, hospitals, schools, institutions and bakeries.



- Food probe (option) 2
 - Heat ON 3 Fan ON - 4
 - Pulse steam 5
 - Shot steam 6
- Temperature ready 7

Temperature control

Cooking timer

Start recipe

Stop

Recipe program key

Food probe (option)

Breaker



Optional meat probe



Shot steam

Fan delay OFF

Up/Down setting adjustment

36

Number of recipes available (1-99)

Recipe program key pad

Connection port for communication kit



Single door with dual thermal wide view glass windows, swings open for cleaning



3/4" NPT drain supplied with webbed cap and plug





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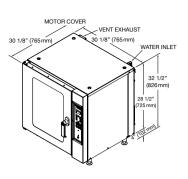


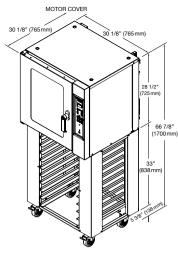


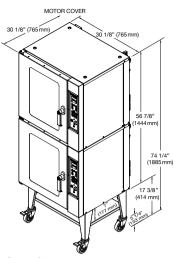




JA5P1813







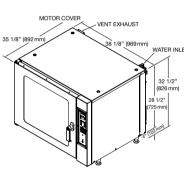
Electrical System

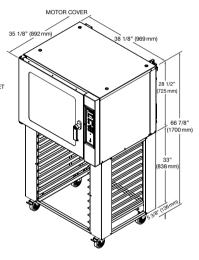
Crated Weight: 400 lb (182 kg)
Capacity: 5 half-size sheet pans (13" x 18")
Shelf Spacing: 4 1/2" (114 mm)

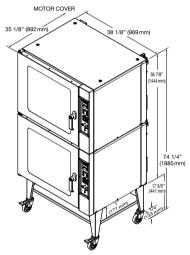
W.l.: 1/4" NPT

	Volts	Phase	Amps	kW	Hz	Wires	NEMA		
	208-240	3	18	7.6	50/60	4	15-30P		
	208-240	1	32	7.6	50/60	3	6-50P		
	480	3	10	7.3	50/60	4	L 16-20P		

JA5P2618







 Crated Weight:
 450 lb (193 kg)
 Volts
 Phase
 Amps
 kW
 I

Capacity: 5 full-size sheet pans (18" x 26")
Shelf Specime: 4.1./2" (114 mm)

Shelf Spacing: 4 1/2" (114 mm) **W.I.:** 1/4" NPT

Volts	Phase	Amps	kW	Hz	Wires	NEMA
208-240	3	27	11.2	50/60	4	15-50P
208-240	1	47	11.2	50/60	3	14-60P
480	3	14	10.6	50/60	4	L 16-20P

Specifications and design subject to change without notice.

JA5P1813/2618

BACK SIGHT JA5P1813/2618

