



JA8
 (shown with optional stand)

JET AIR OVEN (JA8)

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.

JA8

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

Jet Air Oven 8 pans baking capacity

FEATURING

- Exclusive patented reversing fan system
- Outstanding steam injection system including an electronic timer
- Compact space saving unit
- High production oven (8 pans)
- Full view heat reflective thermos glass doors
- Digital reminder timer
- Fully insulated, completely sealed
- Digital temperature control
- Digital reminder timer
- 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 cut-off for fan blower
- Stainless steel inside and outside
- Standard with 4 legs
- 3/4 HP motor
- ETL & NSF listed
- One year parts and labor limited warranty

OPTIONAL

- Stand with locking casters (JA8B) (16 pans capacity)
- Programmable controls (adds 2" to oven width)
- Water softener system
- Auto steam
- Delay switch (electric model only)
- Gas quick disconnect kit (4' flexible hose, ball valve and securing device)

All Jet Air ovens can be used to cook meat

OVERALL DIMENSIONS

36 1/2" W X 51 3/4" D X 41 1/2" H (electric)
 (927 mm X 1315 mm X 1055 mm)
 36 1/2" W X 54 1/4" D X 41 1/2" H (gas)
 (933 mm X 1380 mm X 1055 mm)

OVEN INTERIOR DIMENSIONS

23 1/2" W X 31" D X 33 1/2" H (electric)
 (597 mm X 787 mm X 851 mm)
 23 1/2" W X 30" D X 33 1/2" H (gas)
 (597 mm X 762 mm X 851 mm)

Shelf spacing 3 1/2" (89 mm)

GAS SYSTEM (JA8G - Propane or natural)

BTU total: 65 000
 Voltage: 120V - 1PH - 10A - 1.2 kW - 2 wires - 60Hz NEMA 5-15P
 Gas inlet: 1/2" NPT

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

ELECTRICAL SYSTEM (JA8)

3 phases:
 120/208V - 33A - 11kW - 4 wires - 60 Hz
 220/380V - 20A - 9.1 kW - 4 wires - 50 Hz

1 phase:
 120/240V - 45A - 11kW - 3 wires - 60 Hz
 220V - 43A - 9.5 kW - 2 wires - 50 Hz

Water inlet 1/4" NPT

OVEN CAPACITY

Standard sheet pans 18" X 26" (457 mm X 660 mm):	TOTAL	8 pans
Four-straped bread pans:		32 loaves
9" (230 mm) pies:		40 pies

FINISH

Stainless steel

SHIPPING INFORMATION

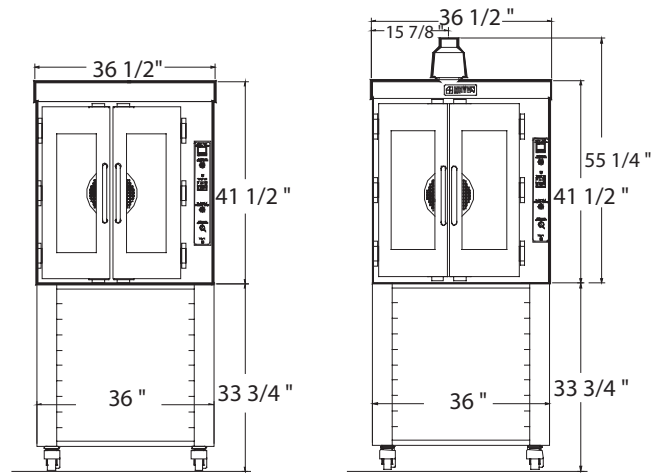
840 lb (381 kg) approximately (JA8)
 900 lb (409 kg) approximately (JA8G)
 200 lb (90 kg) approximately (stand)

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

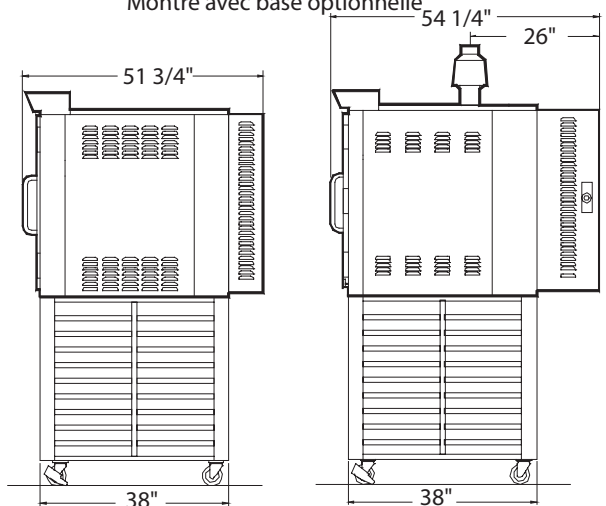
Specifications and design subject to change without notice.

JA8

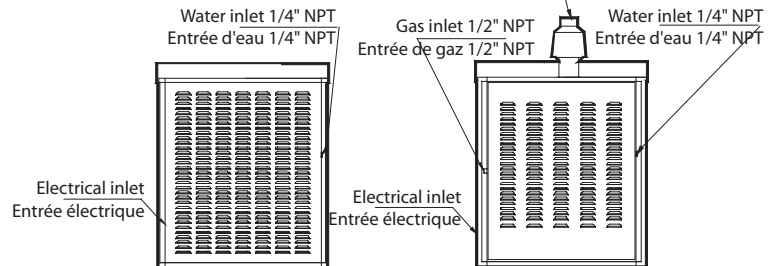
JA8G



Shown with optional stand
 Montré avec base optionnelle



Shown with optional stand
 Montré avec base optionnelle



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