



JAOP6

JET AIR OVEN PROOFER JAOP6

The JAOP 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 then 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 without having to turn your pans at half of the baking time. (Ex: Competitor units will bake only on one side or unevenly, muffins blow over, bakes only the outside, etc.). Our competitor ovens allow the air to move in one direction only. Doyon ovens will bake better and your employees will continue preparations without worrying about turning pans.

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, sours & ryes, pizzas, hamburgers, bacon, game hens, chicken, turkey, multimeal prep, bulk vegetables, casseroles, slow cook, retherm.

JAOP6 & JAOP6SL

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

OVEN : 6 pans baking capacity

PROOFER : 9 pans capacity(JAOP6SL)

18 pans capacity(JAOP6)

OVEN FEATURING

- Exclusive patented reversing fan system
- Outstanding steam injection system including an electronic timer
- 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 controller and 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
- Locking casters
- Stainless steel inside and outside
- 3/4 HP motor
- NSF & ETL listed
- One year parts and labor limited warranty

PROOFER FEATURING

- 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

- Humidified warmer instead of proofer : temperature up to 250°F (100°C)
- Water softener system for installation
- Programmable controls (adds 2" to oven width)
- Automatic steam
- Delay switch (electric model only)

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

DIMENSIONS

JAOP6	36 3/4"W X 48"D	X 73"H
	(933 mm) X (1220 mm)	X (1855 mm)
JAOP6G	36 3/4"W X 52 1/2"D	X 73"H
	(933 mm) X (1335 mm)	X (1855 mm)
JAOP6SL	38 1/4"W X 37 1/2"D	X 72 3/4"H
	(972mm) X (953 mm)	X (1850 mm)
JAOP6SLG	38 1/4"W X 43 1/2"D	X 72 3/4"H
	(972 mm) X (1105 mm)	X (1850 mm)

OVEN INTERIOR DIMENSIONS

JAOP6	25 1/2"W X 30"D X 26 1/2" H
	(648 mm) X (762 mm) X (673 mm)
JAOP6G	25 1/2"W X 29"D X 26 1/2" H
	(648 mm) X (737 mm) X (673 mm)
JAOP6SL	27"W X 19 1/2"D X 26 1/2" H
	(686 mm) X (495 mm) X (673 mm)
JAOP6SLG	27"W X 18 1/2"D X 26 1/2" H
	(686 mm) X (470 mm) X (673 mm)

Shelf spacing : 3 1/2" (89 mm)

PROOFER INTERIOR DIMENSIONS

JAOP6 & JAOP6G	26 1/2"W X 36 1/2"D X 26 1/2" H
	(673 mm) X (927 mm) X (673 mm)
JAOP6SL & JAOP6SLG	28"W X 28 1/2"D X 26 1/2" H
	(711 mm) X (724 mm) X (673 mm)

Shelf spacing : 3" (76 mm)

GAS SYSTEM (JAOP6G & JAOP6SLG Propane or natural)

BTU total : 65 000 BTU

1 Phase: 120/240V - 17 A - 4 kW - 3 wires - 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 (JAOP6 & JAOP6SL)

1 Phase: 120/240V - 59 A - 14 kW - 3 wires - 60 Hz

3 Phases: 120/208V - 46 A - 14 kW - 4 wires - 60 Hz

220/380V - 20 A - 12 kW - 4 wires - 50 Hz

Other voltages available

Water Inlet : 1/4" NPT

CAPACITY

Oven

JAOP6 & JAOP6SL Standard sheet pans 18" X 26" (457 mm X 660 mm) : 6 pans

Proofer

JAOP6 Standard sheet pans 18" X 26" (457 mm X 660 mm) : 18 pans

JAOP6SL Standard sheet pans 18" X 26" (457 mm X 660 mm) : 9 pans

FINISH

Stainless steel

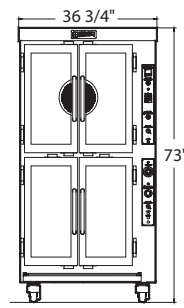
SHIPPING WEIGHT

JAOP6 & JAOP6SL 965 lbs (438 kg) approximately

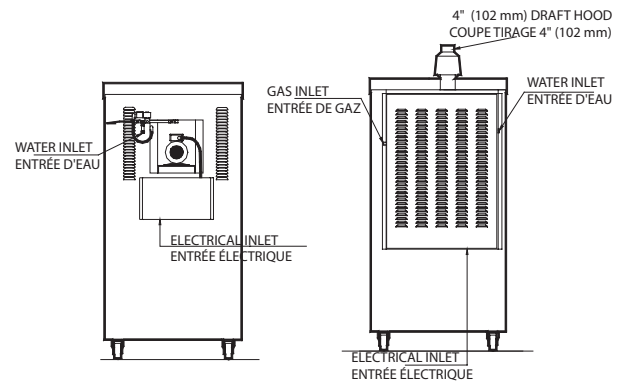
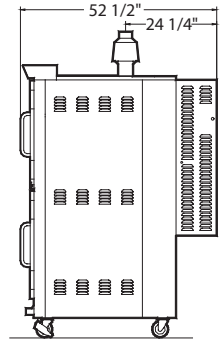
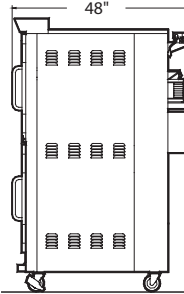
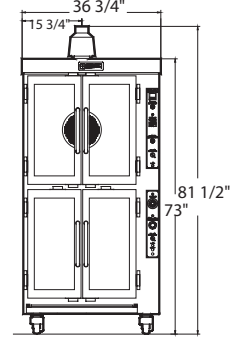
JAOP6G & JAOP6SLG 1135 lbs (515 kg) approximately

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

JAOP6

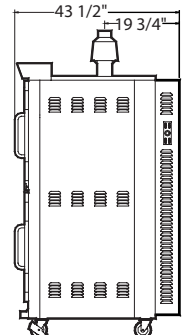
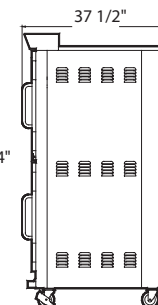
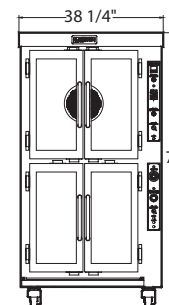


JAOP6G



JAOP6SL

JAOP6SLG



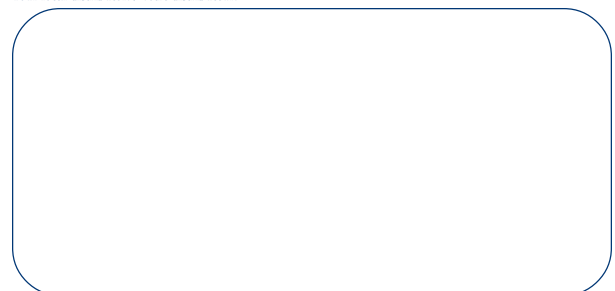
1255, rue Principale
Linière, Beauce, Québec, Canada G0M 1J0

Telephone.: 418-685-3431
Canada: 1-800-463-1636
E-mail : doyon@doyon.qc.ca

Fax: 418-685-3948
U.S.: 1-800-463-4273
Internet : http://www.doyon.qc.ca



Your local distributor: / Votre distributeur:



Printed in Canada Rev. 032004