



The Baking
Equipment
Experts

EQUIPMENT CATALOG

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Welcome to our January 1, 2024 Catalog

With a combination of love and respect for the market and the craft of baking, we at Doyon combine our many years of collective experience with the collaboration of our customers to design and manufacture the highest quality baking equipment. We offer a full line of equipment to furnish your bakery, starting with the water meters, mixers, proofers, dividers & rounders, all the way to sheeters, ovens, and slicers. The Doyon brand has always signified quality and being the best in every category.




As you go through the catalog, be assured that our products are designed with the operator in mind. Easy-to-use with intuitive controls, best in class performance, the highest quality material, and superior airflow are among the many features that make Doyon® one of the proudest brands within the Middleby division.



We know baking, proofing, sheeting, dividing, rounding, mixing, warming and much more!

- **Supermarkets**
- **Bakeries**
- **Schools**
- **Correctional Facilities**
- **Health Care Facilities**
- **Hospitality**
- **Independent Living**
- **Pizzerias**
- **Marine & Cruise Ships**
- **Commissaries**

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CHOOSE YOUR DOYON OVEN

DOYON BAKING OVENS

	JA4	JA6	JA6SL	JA8X	JA12SL	JA14	JA28	CA6X	SRO
Jet Air Reversing Fan	X	X	X	X	X	X	X	X	
Offered in Electric	X	X	X	X	X	X	X	X	X
Offered in Gas		X		X		X	X	X	X
Half Size Sheet Pan Capacity	8	12	12	16	24	28	56	12	*
Full Size Sheet Pan Capacity	4	6	6	8	12	14	28	6	*
Cook N' Hold		X	X	X	X	X	X	X	X
Rotating Rack System								X	X
Manual Controls	X								
Programmable Controls		X	X	X	X	X	X	X	X
Multispeed Fan		X	X	X	X	X	X	X	X
Fan Delay	optional	X	X	X	X	X	X	X	X
Shot Steam	X	X	X	X	X	X	X	X	X
Pulse Steam	X	X	X	X	X	X	X	X	X

* Dependent on rack

DOYON BAKING OVENS AND OVEN-PROOFERS (per hour)

	State	Bake Time (Min)	Bake Temp (F)	JAOP3	JA4/ JA4SC	JAG/ JAOP6/ JA6SL/ JAOP6SL	JA8X/ JA8XR/ JA8XG	JA12SL/ JAOP12 SL	JA14/ JAOP14	JA28
Bagels (16 per pan)	Fresh	15	375	192	256	384	512	768	896	1792
Dinner rolls (16 per pan)	Fresh	15-18	350	192	256	384	512	768	896	1792
Sub rolls 12" (10 per pan)	Fresh	15-18	350	120	150	240	320	480	560	1120
French Baguette (5 per pan)	Fresh	20-25	350	45	60	90	120	180	210	420
Croissants (15 per pan)	Fresh	12-15	350	180	240	360	12	720	840	56
8" Pies (6 per shelf)	Fresh	30-35	375	36	48	72	96	144	168	336
Muffins (15 per pan)	Fresh	18-22	350	135	180	270	360	540	630	1260
Muffins (24 per pan)	Fresh	18-22	350	216	288	432	576	864	1008	2016
Cakes 8" (6 per shelf)	Fresh	18-22	350	54	72	108	144	216	252	504
Quiches 8" (6 per shelf)	Fresh	30-35	350	36	48	72	96	144	168	336
Cookies (18 per pan)	Frozen	8-10	300	324	432	648	864	1296	1512	3024
Danish (15 per pan)	Fresh	12-15	350	180	240	360	480	720	840	1260
Biscuits (15 per pan)	Fresh	8-10	350	270	360	540	720	1080	1260	2520
Bread (4 strapped pan)	Fresh	30-35	350	8	16	48/24 (SL)	64	48	96	192
Cinnamon rolls (8/half pan)	Fresh	15-18	325	192	256	384	512	768	896	1792

Doyon Roll-in Rack Convection Ovens SRO Series

Proven energy efficiency*, even baking and steam production, in gas or electric!



SRO1

High Volume Production Capability

Touchscreen Controls!

SRO Oven Productivity Chart (per hour)

MENU ITEM	Bagels	Dinner Rolls	Sub Rolls	Baguette	Croissants	9" Pies	Muffins	9" Cakes	Cookies (1.5 oz)	Danish	Biscuits	Loaf Bread
Items Per Pan	15	24	8	5	15	5	15	5	15	12	15	4
Bake Time (min)	15-18	12-15	15-18	20-25	15-18	35-40	20-25	20-25	10-12	12-15	25-30	30-35
Rack Size	12	12	12	10	12	15	10	15	20	20	15	10
SRO1	675	1440	360	150	675	112	450	225	1800	960	450	80
SRO2	1350	2880	720	300	1350	224	900	450	3600	1920	900	160

The quantities displayed in this productivity chart are averages and may differ from your results depending on recipe.

Features

- Programmable touchscreen controls
 - 99 programmable recipes
 - 8 stage baking
 - Digital timer
 - Digital temperature control up to 525°F (273°C)
- Cool down mode
- High efficiency, quick temperature recovery
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Programmable high volume shot steam injection system
- Four air channels to achieve a perfect bake
- Variable air speeds; fan delay
- Energy saving mode/cool down
- Self adjusting slip clutch prevents oven/rack damage
- USB Port
- Available in gas or electric

Construction

- Flush stainless steel floor for easy rack loading, no ramp required
- Insulated with 5" thick high temp. insulation
- Weldless construction on heat exchanger
- Standard type II hood
- Built-in rollers and levelers for easy installation
- Single point exhaust connection
- Left or right hinged door (please specify)
- Field reversible door
- Two year parts and one year labor warranty

***Fisher Nickel
FSTC Report #501311231-R0
ASTM Test Method F2093-11**

Options

- Prison Package (SROPRISON)
 - Tamper proof screws
 - Locking door handle
 - Locking control cover
 - Interior opening door
 - Internal alarm system
- Water filter; recommended (50-1530)
- Replacement water filter cartridge (50-1531)
- Ships knock down or one piece (based off site & accessibility)
- Maximum security prison package
- Stainless steel roll in racks (page 8)



Specifications

Model	Crated Weight in (mm)	Overall Dimensions in (mm)			Interior Dimensions in (mm)			Electrical System** (ground wire not included)						
		W	D	H*	W	D	H	BTU	Volts	Phases	Amps	kW	Wires*	Hz
SRO1E	3425	55"	51"	100 7/8"	31"	43"	73 1/2"	-	208-240	1/3	173/100	36	2/3	60
SRO1G	3425	55"	51"	100 7/8"	31"	43"	73 1/2"	175,000	208-240	1/3	12/10	4	2/3	50/60
SRO2E	4125	72"	62"	102 1/2"	40"	53"	73 1/2"	-	208-240	3	152/123	51	3	60
SRO2G	4125	72"	62"	102 1/2"	40"	53"	73 1/2"	275,000	208-240	1/3	12/10	4	2/3	50/60

CODING Prefix SRO Signature Rack Oven Suffix G: Gas E: Electric * Hood is included in height

**See specification sheets for complete electrical information

Stainless Steel Construction

Doyon Roll-In Racks RSRO Series



RSRO2-15



RSRO1-15



RSROSL-15



RSRO—Single Rack for SRO1*

Specifications

Model	Description	Overall Dimensions in (mm)			Shelf Spacing in (mm)	Pan Capacity	Pan Dimensions in (mm)		Crated Weight lbs (kg)
		W	D	H			W	D	
RSRO1-8	For single rack oven, end-load	20 1/2" (521)	26" (660)	69 13/16" (1773)	7 5/8" (194)	8	18" (457)	26" (660)	80 (36)
RSRO1-10	For single rack oven, end-load	20 1/2" (521)	26" (660)	69 13/16" (1773)	6 1/8" (156)	10	18" (457)	26" (660)	80 (36)
RSRO1-12	For single rack oven, end-load	20 1/2" (521)	26" (660)	69 13/16" (1773)	5 3/32" (142)	12	18" (457)	26" (660)	80 (36)
RSRO1-15	For single rack oven, end load	20 1/2" (521)	26" (660)	69 13/16" (1773)	4 1/16" (103)	15	18" (457)	26" (660)	80 (36)
RSRO1-20	For single rack oven, end load	20 1/2" (521)	26" (660)	69 13/16" (1773)	3 1/16" (78)	20	18" (457)	26" (660)	80 (36)

*RSRO Single racks fit with SRO1 ovens (pg. 7), KDP & TLO proofers and KDRP retarder proofers (pg. 25-27)

RSRO—Double Rack for SRO2

Model	Description	Overall Dimensions in (mm)			Shelf Spacing in (mm)	Pan Capacity	Pan Dimensions in (mm)		Crated Weight lbs (kg)
		W	D	H			W	D	
*RSROSL-8	For double rack oven, side load	28" (711)	18" (457)	69 13/16" (1773)	7 5/8" (194)	8	26" (660)	18" (457)	80 (36)
*RSROSL-10	For double rack oven, side load	28" (711)	18" (457)	69 13/16" (1773)	6 1/8" (156)	10	26" (660)	18" (457)	80 (36)
*RSROSL-12	For double rack oven, side load	28" (711)	18" (457)	69 13/16" (1773)	5 3/32" (142)	12	26" (660)	18" (457)	80 (36)
*RSROSL-15	For double rack oven, side load	28" (711)	18" (457)	69 13/16" (1773)	4 1/16" (103)	15	26" (660)	18" (457)	80 (36)
*RSROSL-20	For double rack oven, side load	28" (711)	18" (457)	69 13/16" (1773)	3 1/16" (78)	20	26" (660)	18" (457)	80 (36)
RSRO2-8	For double rack oven, side load	28 1/4" (718)	36" (914)	69 13/16" (1773)	7 5/8" (194)	16	26" (660)	18" (457)	105 (48)
RSRO2-10	For double rack oven, side load	28 1/4" (718)	36" (914)	69 13/16" (1773)	6 1/8" (156)	20	26" (660)	18" (457)	105 (48)
RSRO2-12	For double rack oven, side load	28 1/4" (718)	36" (914)	69 13/16" (1773)	5 3/32" (142)	24	26" (660)	18" (457)	105 (48)
RSRO2-15	For double rack oven, side load	28 1/4" (718)	36" (914)	69 13/16" (1773)	4 1/16" (103)	30	26" (660)	18" (457)	105 (48)
RSRO2-20	For double rack oven, side load	28 1/4" (718)	36" (914)	69 13/16" (1773)	3 1/16" (78)	40	26" (660)	18" (457)	105 (48)

*2 Side Load Racks Required for Use RSRO Double racks fit with SRO2 ovens (pg. 7), KDP & TLO proofers and KDRP retarder proofers (pg. 25-27)

Doyon Convection Ovens CAX Series



CA6X on stand



CA6X with optional proofer base

Optional proofer base!



Exclusive Rotating Rack System

Features

OVEN

- Intuitive touchscreen programmable control
 - 32 programmable recipes
 - 8 stage baking
 - Digital temperature control up to 500°F (260°C) and timer
- Removable, rotating rack system for even baking
- Independent carousel rotation
- Power Vent patented moisture evacuation system
- Variable air speeds
- Shot and pulse steam injection
- Jet Air Exclusive reversing fan system
- Fan delay
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Door switch cutoff for fan blower
- USB Port
- Available in gas or electric

Construction

- Dependent doors
- Cool touch handles
- 4 swivel casters-stacked ovens only (2 locking casters)
- 1/2 HP motor
- Two year parts and one year labor warranty

Options

- Water filter (PLF240) (recommended)
- Proofer base (CA6PX)
- Wire shelf for CA6PX (GR2635)
- Perforated nickel plated pizza decks (GRPIZ3)
- Gas quick disconnect kit [4' (1200mm) flexible hose, ball valve, and securing device (GAH600)]
- Stand on swivel casters for the CA6X oven (CA6B)
- Wire shelf to accommodate 20"x20" baking pans (GR17T26)
- Stacking kit (CA6XSTACKING)



Specifications

Model	Crated Weight	Overall Dimensions in (mm)			Interior Dimensions in (mm)			Pan Capacity (18"x26")	Shelf Spacing in (mm)	Gas System			Water Inlet In (mm)	Electrical System *Ground wire not included.						
		W	D	H	W	D	H			BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz	NEMA
CA6X	825 (375)	43 5/8" (1108)	53 3/8" (1356)	36 3/4" (985)	27" (686)	33 1/2" (851)	28 1/2" (724)	6	4" (102)	-	-	-	1/4"	208-240	1 3	63 37	13 13	2 3	50/60	-
CA6XG	825 (375)	43 7/8" (1114)	57 5/8" (1464)	38" (965)	27" (686)	33 1/2" (851)	28 1/2" (724)	6	4" (102)	75,000	4" (102)	1/2"	1/4"	120 208-240 208-240	1 1 3	10 7.5 5.0	1.4	2 2 3	50/60	5-15p 6-15P 15-15P

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I.: Water Inlet (NPT) CODING Prefix CA: Circle Air Suffix G: Gas

Doyon Convection Ovens JA Series

Great for delicate products such as muffins, cakes, macarons, croissants as well as artisan bread



JA6SL



JA8XR with optional stand



Superior Air Flow

Features

JA6, JA6G, JA6SL, JA12SL, JA14 & JA14G

- Advanced programmable oven control
 - 99 programmable recipes
 - 8 stage baking
 - Digital temperature control up to 500°F (260°C) and timer
- Variable air speed with fan delay
- Unique shot and pulse steam injection
- Jet Air exclusive reversing fan system
- Digital temperature control up to 500°F (260°C)
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Door switch cutoff for fan blower
- USB port
- Available in gas or electric
- JA8XR:** Rethermalization mode
- JA8X, JA8XG & JA8XR:** Touchscreen controls

JA4 and JA4SC

- Fan delay
- Digital temperature control up to 500°F (260°C) and digital timer
- Manual shot steam injection
- Jet Air exclusive reversing fan system

Construction

- Stainless steel
- Brightly lit interior
- 4 swivel casters (2 locking)(JA12SL and higher)
- Magnetic latches
- 3/4 HP motor
- Two year parts and one year labor warranty

Gas models can operate on natural or LP gas

Options

- Water filter, recommended (PLF240)
- Perforated nickel plated pizza decks
 - JA4, JA4SC, JA12SL (GRPIZ3)
 - JA6, JA6SL (GRPIZ6)
 - JA8, JA14 (GRPIZ8)
- High temperature gasket for baking in between 400° - 500°F (205°-260°C) (HTG001); n/a JA8X, JA8XR, JA8XG
- Gas quick disconnect kit: 4' (1220mm) flexible hose, ball valve, and securing device (GAH600); JA28G (GAH700)
- JA4 stand on casters (JA4B)
- JA4 w/lower bread rack
- JA6 stand on casters (JA6B)
- JA6SL stand on casters (JA6SLB)
- JA8 stand on casters (JA8B)

Doyon Convection Ovens JA Series



JA4 w/ bread rack



JA14



JA12SL



Superior Air Flow

JA Series

Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Interior Dimensions in (mm)			Pan Capacity (18"x26")	Shelf Spacing in (mm)	Gas System			Water Inlet in (mm)	Electrical System *Ground wire not included.					
		W	D	H	W	D	H			BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz
JA4	425 (193)	32 1/2" (826)	40" (1016)	31" (787)	27 1/2" (699)	20" (508)	17 1/2" (445)	4	3 1/2" (89)	-	-	-	1/4" (6)	120/208 120/240	1 / 3 1 / 3	38 / 22 35 / 19	8 8	2 / 3 2 / 3	60
JA4SC	650 (295)	32 1/2" (826)	37" (940)	71" (1803)	27 1/2" (699)	20" (508)	17 1/2" (445)	4	3 1/2" (89)	-	-	-	1/4" (6)	120/208 120/240	1 / 3 1 / 3	38 / 22 35 / 19	8 8	2 / 3 2 / 3	60
JA6	700 (318)	36 1/2" (927)	48 1/4" (1226)	34 3/4" (883)	25 1/2" (648)	30 1/2" (775)	26 1/4" (667)	6	3 1/2" (89)	-	-	-	1/4" (6)	208 240	1 / 3 1 / 3	51 / 33 45 / 28	10.7 10.7	2 / 3 2 / 3	60
JA6G*	760 (345)	36 1/2" (927)	52 3/4" (1340)	34 3/4" (883)	25 1/2" (648)	29 1/2" (749)	26 1/4" (667)	6	3 1/2" (89)	65 000	4" (102)	1/2" (13)	1/4" (6)	120	1	6.5	0.8	2	60
JA6SL	700 (318)	38 3/8" (975)	37 5/8" (956)	34 5/8" (879)	26 3/4" (679)	19 1/2" (495)	26 1/4" (667)	6	3 1/2" (89)	-	-	-	1/4" (6)	208 240	1 / 3 1 / 3	51 / 30	10.8 10.8	2 / 3 2 / 3	60
JA8X	840 (381)	37 5/8" (956)	54 1/8" (1375)	41 3/4" (1061)	23 3/4" (603)	31" (787)	33 3/4" (857)	8	4" (102)	-	-	-	1/4" (6)	208/240 208/240 480	1 3 3	50 30 12.5	10.8 10.8 10.8	2 3 3	50/60
JA8XG*	840 (381)	37 5/8" (956)	54 1/8" (1375)	41 3/4" (1061)	23 3/4" (603)	31" (787)	33 3/4" (857)	8	4" (102)	65 000	4" (102)	1/2" (13)	1/4" (6)	120 208/240	1 1	8.5 7	1.4	2 2	60
JA8XR	840 (381)	37 5/8" (956)	54 1/8" (1375)	41 3/4" (1061)	23 3/4" (603)	31" (787)	33 3/4" (857)	8	4" (102)	-	-	-	1/4" (6)	208 240 480	1 3 3	80/70 47/43 20	17 17 17	2 3 3	50/60
JA12SL	1060 (481)	38 3/8" (975)	37 5/8" (956)	73" (1854)	26 3/4" (679)	19 1/2" (495)	26 1/4" (667)	12	3 1/2" (89)	-	-	-	1/4" (6)	208 240	1 / 3 1 / 3	103 / 66 90 / 58	21.4 21.4	2 / 3 2 / 3	60
JA14	1135 (515)	38 1/2" (978)	49 1/4" (1251)	73" (1854)	25 1/2" (648)	30 1/2" (775)	28" (711)	14	3 1/4" (83)	-	-	-	1/4" (6)	208 240	1 / 3 1 / 3	103 / 66 90 / 58	21.4 21.4	2 / 3 2 / 3	60
JA14G	1300 (590)	38 1/2" (978)	53 5/8" (1362)	73" (1854)	25 1/2" (648)	29 1/2" (749)	28" (711)	14	3 1/4" (83)	130,000	6" (152)	1/2" (13)	1/4" (6)	208 240	1 1	9 7	2 2	2 2	60

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I.: Water Inlet (NPT) CODING Prefix JA: Jet Air Suffix G: Gas SL: Side pan loading SC: storage cabinet base
*JA6G: NEMA 5-15P Plug JA8XG & JA8XGR: 120V units: NEMA 5-15P, 208/240V units: NEMA 6-15P

Doyon Convection Ovens JA Series



JA28



Superior Air Flow

Features

OVEN

- Advanced programmable oven control.
 - 99 programmable recipes
 - 8 stage baking
- Digital timer
- Digital temperature control up to 500°F (260°C)
- Variable air speeds
- Fan delay
- Unique shot and pulse steam injection
- Jet Air exclusive reversing fan system
- Digital temperature control up to 500°F (260°C)
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Door switch cutoff for fan blower
- USB port
- Available in gas or electric
- Brightly lit interior

Construction

- Stainless steel
- 4 swivel casters (2 locking)
- Full view thermal glass doors
- Magnetic latches
- 3/4 HP motor
- Two year parts and one year labor warranty

Options

- Water filter (PLF240) (recommended)
- Perforated nickel plated pizza decks (GRPIZ6)
- High temperature gasket for baking in between 400° - 500°F (205°-260°C) (HTG001)
- Gas quick disconnect kit: 4' (1220mm) flexible hose, ball valve, and securing device (GAH700)

**Great for delicate products
such as muffins, cakes,
macarons, croissants as
well as artisan bread**



Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Interior Dimensions in (mm)			Pan Capacity (18"x26")	Shelf Spacing in (mm)	Gas System			Water Inlet in (mm)	Electrical System *Ground wire not included.					
		W	D	H	W	D	H			BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz
JA28	1975 (897)	72" (1829)	49 1/4" (1251)	73" (1854)	25 1/2" (648)	30 1/2" (775)	28" (711)	28	3 1/4" (83)	-	-	-	1/4" (6)	208 240	1 / 3 1 / 3	208/119 180/105	43 43	2 / 3 2 / 3	60
JA28G	2335 (1060)	72" (1829)	53 5/8" (1362)	73" (1854)	25 1/2" (648)	30 1/2" (775)	28" (711)	28	3 1/4" (83)	260,000	2x6" (2x152)	3/4" (13)	1/4" (6)	208 240	1 1	18 18	4 4	2 2	60

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I.: Water Inlet (NPT) CODING Prefix JA: Jet Air Suffix G: Gas

Doyon Artisan Stone Deck Series



1T2 with optional ES1T proofer base

Even temperatures throughout... top bottom AND front for less waste



3T2



1T4



2T3



4T2 with optional proofer

Build Your Oven

Features

- Maximum temperature of 600°F (316°C)
- Independent baking decks (up to 4)
- Deck capacity of 1, 2, 3, or 4 pans
- Baking deck height: 8" (204mm) standard, 6" (152mm), 10" (254mm), or 12" (305mm) high baking decks available
- 1" (25mm) thick refractory stone deck (deck made of FDA approved concrete mix)
- Independent, self-contained shot steam injection system in each deck
- Digital electronic control board independent for each deck
 - Top and bottom independent temperature control
 - Front temperature loss control
 - Economy mode
 - Steam box on/off switch
- 99 hour, delay start-up timer

Construction

- Legs with swivel casters (2 locking)
- Single point electrical connection
- Single point water connection for steam
- Single point drain
- One piece shipment
- Two year parts and one year labor warranty

PLEASE NOTE:

- Oven must be installed with proper ventilation in accordance with the local building code
- Minimum clearance from all combustible material: back and sides 1" (25mm), top 6" (152mm)
- Water inlet (1/2"NPT) and drain (1/2"NPT)
- Exhaust (3 1/4" (83mm))
- Low profile proofer only available on ovens with 3 decks
- Proofers cannot be sold independently
- Proofer option is not available for ovens with 4 baking decks

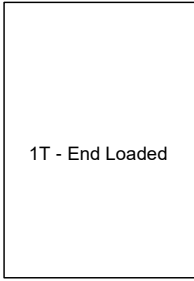
*****Proper water filter must be installed*****

Options

- Marine specification
 - Non-functional eyebrow canopy (add 5" to overall height)
 - 1T standard proofer for up to 2 chambers (ES1T)*
 - 1T low profile proofer for 3 chambers (ES1TP)*
 - 2T standard proofer for up to 2 chambers (ES2T)*
 - 2T low profile proofer for 3 chambers (ES2TP)*
 - 3T standard proofer for up to 2 chambers (ES3T)*
 - 3T low profile proofer for 3 chambers (ES3TP)*
 - 4T standard proofer for up to 2 chambers (ES4T)*
 - 4T low profile proofer for 3 chambers (ES4TP)*
 - Modular shipping; ship decks separately
 - Manual loaf loader (LL) ; see page 17 for photo
 - Manual loaf loader (LL4T) (4T series only)
 - Cleaning brush (ARTISANBRUSH)
 - Water filter, recommended (50-1530)
 - Stainless steel deck
- *shelf spacing: 3.5"

Doyon Artisan Stone Deck Oven 1T Series

**Even temperatures
throughout... top bottom
AND front for less waste**



1T (1 pan wide)



Optional Eyebrow Canopy

5"H (128mm) x 35 3/4"W (908mm) x 46 1/2"D (1181mm)

Top Cover Plate

2 1/2"H (64mm) x 35 3/4"W (908mm) x 46 1/2"D (1181mm)

Deck Choice #1 - 6" Internal Chamber Height

Exterior: 13 5/8"H (347mm) x 35 3/4"W (908mm) x 46 1/2"D (1181mm)
Interior: 6"H (153mm) x 18 1/2"W (908mm) x 30"D (762mm)
Crated Weight: 580 lbs (263 kg)

Deck Choice #2 - 8" Internal Chamber Height

Exterior: 15 5/8"H (397mm) x 35 3/4"W (908mm) x 46 1/2"D (1181mm)
Interior: 8"H (203mm) x 18 1/2"W (908mm) x 30"D (762mm)
Crated Weight: 580 lbs (263 kg)

Deck Choice #3 - 10" Internal Chamber Height

Exterior: 17 5/8"H (447mm) x 35 3/4"W (908mm) x 46 1/2"D (1181mm)
Interior: 10"H (253mm) x 18 1/2"W (908mm) x 30"D (762mm)
Crated Weight: 580 lbs (263 kg)

Deck Choice #4 - 12" Internal Chamber Height

Exterior: 19 5/8"H (497mm) x 35 3/4"W (908mm) x 46 1/2"D (1181mm)
Interior: 12"H (303mm) x 18 1/2"W (908mm) x 30"D (762mm)
Crated Weight: 580 lbs (263 kg)

Base Plate

2 1/2"H (64mm) x 35 3/4"W (908mm) x 46 1/2"D (1181mm)

Standard Legs with Casters

Dimensions:
One Deck: 33"H (838mm) x 35 3/4"W (908mm) x 37 1/2"D (952mm)
Two Deck: 24"H (610mm) x 35 3/4"W (908mm) x 37 1/2"D (952mm)
Three Deck: 21"H (533mm) x 35 3/4"W (908mm) x 37 1/2"D (952mm)
Four Deck: 9"H (227mm) x 35 3/4"W (908mm) x 37 1/2"D (952mm)

Optional Proofer

Standard Proofer Dimensions (For 1 - 2 Chambers):
32 1/8"H (817mm) x 35 3/4"W (908mm) x 37 1/2"D (953mm)
Shipping Weight: 300 lbs (137 kg)
Low Profile Proofer Dimensions (For 3 Chambers):
24 5/8"H (651mm) x 35 3/4"W (908mm) x 37 1/2"D (953mm)
Shipping Weight: 300 lbs (137 kg)

Model	Pans	Type	Electrical Standard (per deck)				
			208V	240V	480V	Hz	Ph
		COVER	-	-	-	-	-
1T (3 Ph)	1	BAKING CHAMBER	5 kw/14 A	5 kw/12 A	5 kw/6 A	50/60	3
1T (1 Ph)	1	BAKING CHAMBER	5 kw/24 A	5kw / 21A	N/A	50/60	1
ES1T	6	PROOFER	1.6kw/7.8A	2.2kw/9 A	2 kw/4.1 A	50/60	1
ES1TP	3	LOW PROOFER	1.6kw/7.8A	2.2kw/9 A	2 kw/4.1 A	50/60	1

Artisan Oven Productivity Chart (per hour / per chamber)

MENU ITEM	Bagels	Dinner Rolls	Sub Rolls	Baguette	Croissants	9" Pies	Muffins	9" Cakes	Cookies (1.5 oz)	Danish	Biscuits	Loaf Bread
1T	64	64	15	12	15	72	18	108	60	75	60	16
2T	128	128	30	24	30	144	36	216	120	150	120	32
3T	192	192	45	36	45	216	54	324	180	225	180	48
4T	256	256	60	48	60	288	72	432	240	300	240	64

The quantities displayed in this productivity chart are averages and may differ from your results depending on recipe.

Doyon Artisan Stone Deck Oven 2T Series

Optional Eyebrow Canopy

5"H (128mm) x 54 1/2"W (1384mm) x 46 1/2"D (1181mm)

Top Cover Plate

2 1/2"H (64mm) x 54 1/2"W (1384mm) x 46 1/2"D (1181mm)

Deck Choice #1 - 6" Internal Chamber Height

Exterior: 13 5/8"H (347mm) x 54 1/2"W (1384mm) x 46 1/2"D (1181mm)
Interior: 6"H (153mm) x 37 1/2"W (953mm) x 30"D (762mm)
Crated Weight: 700 lbs (408 kg)

Deck Choice #2 - 8" Internal Chamber Height

Exterior: 15 5/8"H (397mm) x 54 1/2"W (1384mm) x 46 1/2"D (1181mm)
Interior: 8"H (203mm) x 37 1/2"W (953mm) x 30"D (762mm)
Crated Weight: 700 lbs (408 kg)

Deck Choice #3 - 10" Internal Chamber Height

Exterior: 17 5/8"H (447mm) x 54 1/2"W (1384mm) x 46 1/2"D (1181mm)
Interior: 10"H (253mm) x 37 1/2"W (953mm) x 30" D (762mm)
Crated Weight: 700 lbs (408 kg)

Deck Choice #4 - 12" Internal Chamber Height

Exterior: 19 5/8"H (497mm) x 54 1/2"W (1384mm) x 46 1/2"D (1181mm)
Interior: 12"H (303mm) x 37 1/2"W (953mm) x 30"D (762mm)
Crated Weight: 700 lbs (408 kg)

Base Plate

2 1/2"H (64mm) x 54 1/2"W (1384mm) x 46 1/2"D (1181mm)

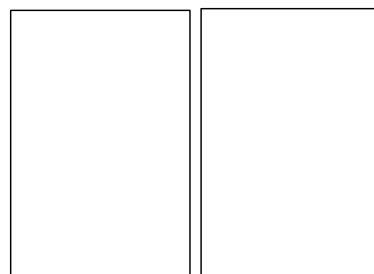
Standard Legs with Casters

Dimensions:
One Deck: 33"H (838mm) x 54 1/2"W (1384mm) x 37 1/2"D (952mm)
Two Deck: 24"H (610mm) x 54 1/2"W (1384mm) x 37 1/2"D (952mm)
Three Deck: 21"H (533mm) x 54 1/2"W (1384mm) x 37 1/2"D (952mm)
Four Deck: 9"H (227mm) x 54 1/2"W (1384mm) x 37 1/2"D (952mm)

Optional Proofer

Standard Proofer Dimensions (For 1 - 2 Chambers):
32 1/8"H (817mm) x 54 1/2"W (1384mm) x 37 1/2"D (953mm)
Shipping Weight: 590 lbs (268 kg)

Low Profile Proofer Dimensions (For 3 Chambers):
24 5/8"H (651mm) x 54 1/2"W (1384mm) x 37 1/2"D (953mm)
Shipping Weight: 590 lbs (268 kg)



2T - End Loaded



2T (2 pans wide)



Model	Pans	Type	Electrical Standard (per deck)				
			208V	240V	480V	Hz	Ph
		COVER	-	-	-	-	-
2T (3 PH)	2	BAKING CHAMBER	6.5kw/18 A	6.5kw/16 A	6.5kw/8 A	50/60	3
2T (1 Ph)	2	BAKING CHAMBER	6.5kw/32 A	6.5kw/28A	N/A	50/60	1
ES2T	12	PROOFER	1.6kw/7.8A	2.2kw/9 A	2 kw/4.1 A	50/60	1
ES2TP	6	LOW PROOFER	1.6kw/7.8A	2.2kw/9 A	2 kw/4.1 A	50/60	1

Artisan Oven Baking Chart

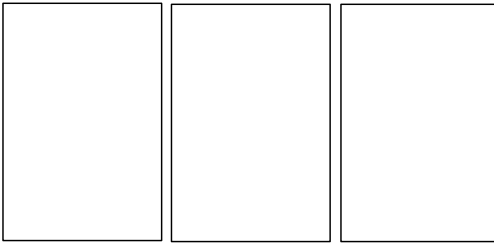
Bread Style	Deck Height	Individual Dough Weight (g)	Top Deck Temp (F°)	Bottom Deck Temp (F°)	Front Percentage	Vent	Steam	Bake Time (min)
Whole Grain Loaf	8"	1100	425	400	11	Last 10 Min	2 Seconds	47
Ciabatta	8"	570	425	400	11	Last 10 Min	2 Seconds	40
Baguette	8"	300	425	400	11	Last 10 Min	2 Seconds	23
Bagels	6"	141	425	400	11	Last 7 Min	2 Seconds	12
Challah	8"	460	375	350	11	-	-	25
Focaccia	8"	500	475	450	11	Last 5 Min	2 Seconds	17
Pizza (16")	6"	454	600	550	11	-	-	3
Rolls (8x6 on pan)	6"	58	325	300	11	-	-	22
Sheet Cake	6"	1600	350	325	12	-	-	12

Doyon Artisan Stone Deck Oven 3T Series

Optional Loaf Loader



Build your oven!



3T - End Loaded



3T (3 pans wide)

Optional Eyebrow Canopy

5"H (128mm) x 73"W (1854mm) x 46 1/2"D (1181mm)

Top Cover Plate

2 1/2"H (64mm) x 73"W (1854mm) x 46 1/2"D (1181mm)

Deck Choice #1 - 6" Internal Chamber Height

Exterior: 13 5/8"H (347mm) x 73"W (1854mm) x 46 1/2"D (1181mm)
Interior: 6"H (153mm) x 56"W (1420mm) x 30"D (762mm)
Crated Weight: 900 lbs (408 kg)

Deck Choice #2 - 8" Internal Chamber Height

Exterior: 15 5/8"H (397mm) x 73"W (1854mm) x 46 1/2"D (1181mm)
Interior: 8"H (203mm) x 56"W (1420mm) x 30"D (762mm)
Crated Weight: 900 lbs (408 kg)

Deck Choice #3 - 10" Internal Chamber Height

Exterior: 17 5/8"H (447mm) x 73"W (1854mm) x 46 1/2"D (1181mm)
Interior: 10"H (253mm) x 56"W (1420mm) x 30"D (762mm)
Crated Weight: 900 lbs (408 kg)

Deck Choice #4 - 12" Internal Chamber Height

Exterior: 19 5/8"H (497mm) x 73"W (1854mm) x 46 1/2"D (1181mm)
Interior: 12"H (303mm) x 56"W (1420mm) x 30"D (762mm)
Crated Weight: 900 lbs (408 kg)

Base Plate

2 1/2"H (64mm) x 73"W (1854mm) x 46 1/2"D (1181mm)

Standard Legs with Casters

Dimensions:
One Deck: 33"H (838mm) x 73"W (1854mm) x 37 1/2"D (952mm)
Two Deck: 24"H (610mm) x 73"W (1854mm) x 37 1/2"D (952mm)
Three Deck: 21"H (533mm) x 73"W (1854mm) x 37 1/2"D (952mm)
Four Deck: 9"H (227mm) x 73"W (1854mm) x 37 1/2"D (952mm)

Optional Proofer

Standard Proofer Dimensions (For 1 - 2 Chambers):
32 1/8"H (817mm) x 73"W (1854mm) x 37 1/2"D (953mm)
Shipping Weight: 300 lbs (137 kg)

Low Profile Proofer Dimensions (For 3 Chambers):
24 5/8"H (651mm) x 73"W (1854mm) x 37 1/2"D (953mm)
Shipping Weight: 300 lbs (137 kg)



Model	Pans	Type	Electrical Standard (per deck)				
			208V	240V	480V	Hz	Ph
		COVER	-	-	-	-	-
3T (3 Ph)	3	BAKING CHAMBER	8.3kw/23 A	8.3kw/20A	8.3kw/10A	50/60	3
3T (1 Ph)	3	BAKING CHAMBER	8.3kw/40 A	8.3kw/34A	N/A	50/60	1
ES3T	18	PROOFER	2.3kw/11 A	3kw/12.7 A	2.8kw/5.8 A	50/60	1
ES3TP	9	LOW PROOFER	2.3kw/11 A	3kw/12.7 A	2.8kw/5.8 A	50/60	1

Doyon Artisan Stone Deck Oven 4T Series

*Even temperatures
throughout... top bottom
AND front for less waste*

Optional Eyebrow Canopy

5"H (128mm) x 73"W (1854mm) x 52 1/4"D (1327mm)

Top Cover Plate

2 1/2"H (64mm) x 54 1/2"W (1384mm) x 46 1/2"D (1181mm)

Deck Choice #1 - 6" Internal Chamber Height



Exterior: 13 5/8"H (347mm) x 73"W (1854mm) x 52 1/4"D (1327mm)
Interior: 6"H (153mm) x 56"W (1420mm) x 37"D (939mm)
Crated Weight: 950 lbs (431 kg)

Deck Choice #2 - 8" Internal Chamber Height



Exterior: 15 5/8"H (397mm) x 73"W (1854mm) x 52 1/4"D (1327mm)
Interior: 8"H (203mm) x 56"W (1420mm) x 37"D (939mm)
Crated Weight: 950 lbs (431 kg)

Deck Choice #3 - 10" Internal Chamber Height



Exterior: 17 5/8"H (447mm) x 73"W (1854mm) x 52 1/4"D (1327mm)
Interior: 10"H (253mm) x 56"W (1420mm) x 37"D (939mm)
Crated Weight: 950 lbs (431 kg)

Deck Choice #4 - 12" Internal Chamber Height

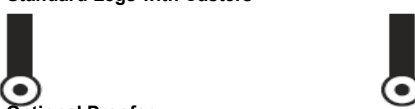


Exterior: 19 5/8"H (497mm) x 73"W (1854mm) x 52 1/4"D (1327mm)
Interior: 12"H (303mm) x 56"W (1420mm) x 37"D (939mm)
Crated Weight: 950 lbs (431 kg)

Base Plate

2 1/2"H (64mm) x 73"W (1854mm) x 52 1/4"D (1327mm)

Standard Legs with Casters



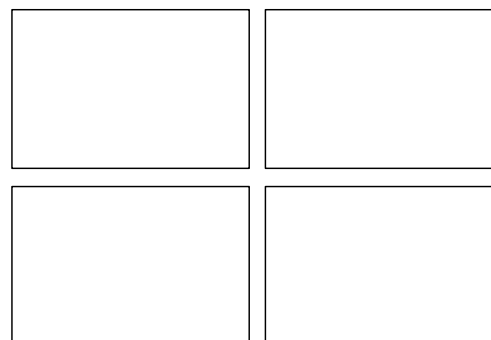
Dimensions:
One Deck: 33"H (838mm) x 73"W (1854mm) x 44 1/4"D (1124mm)
Two Deck: 24"H (610mm) x 73"W (1854mm) x 44 1/4"D (1124mm)
Three Deck: 21"H (533mm) x 73"W (1854mm) x 44 1/4"D (1124mm)
Four Deck: 9"H (227mm) x 73"W (1854mm) x 44 1/4"D (1124mm)

Optional Proofer



Standard Proofer Dimensions (For 1 - 2 Chambers):
32 1/8"H (817mm) x 73"W (1854mm) x 44 1/2"D (1130mm)
Shipping Weight: 750 lbs (341 kg)

Low Profile Proofer Dimensions (For 3 Chambers):
24 5/8"H (651mm) x 73"W (1854mm) x 44 1/2"D (1130mm)
Shipping Weight: 750 lbs (341 kg)



4T - Side Loaded



4T (4 pans - 2 wide, 2 deep)
(Shown with optional proofer)



Model	Pans	Type	Electrical Standard (per deck)				
			208V	240V	480V	Hz	Ph
		COVER	-	-	-	-	-
4T (3 Ph)	4	BAKING CHAMBER	9.3kw/28 A	9.3kw/24 A	9.3kw/12 A	50/60	3
4T (1 Ph)	4	BAKING CHAMBER	9.3kw/45 A	9.3kw/39 A	N/A	50/60	1
ES4T	18	PROOFER	2.3kw/11 A	3kw/12.7 A	2.8kw/5.8 A	50/60	1
ES4TP	9	LOW PROOFER	2.3kw/11 A	3kw/12.7 A	2.8kw/5.8 A	50/60	1

CHOOSE YOUR DOYON PIZZA OVEN



Menu Item	State	Bake Time Min	Bake Temp °F	Bake Temp °C	PIZ3	PIZ6	RP03
6" Traditional Pizzas	Fresh	5	500	260	180	240	90
9" Traditional Pizzas	Fresh	5	500	260	150	180	60
12" Traditional Pizzas	Par-baked	4	500	260	48	119	36
14" Deep Dish Pizzas	Fresh	7	480	249	60	72	24
Italian Sub, 6 "	Pre-baked bread	3	480	249	453	748	150
Mexican Platter	Heated	2	425	218	254	384	81
Nachos, 3 oz of chips	Fresh	2	500	260	254	384	81
Biscuits, 6 per pan	Refrigerated	6 1/2	400	204	365	646	168
Chicken Breast-Boneless, 6 oz	Refrigerated	6 1/2	450	232	372	518	144
Chicken Quarters, pre-cooked	Refrigerated	9	480	249	96	120	54
Chicken Wings	Fresh	15	400	204	480	480	216

Capacities are per hour.

Doyon Ventless Pizza Oven RPO3



RPO3



Ventless & Fast

Features

- **Jet-Air®** reversing fan system for fast, even baking
- Designed for use with fresh or par-baked doughs
- Fast preheat and recovery
- Direct pizza baking on rotating perforated decks for best heat retention
- Ventless convection baking; hood not required
- Temperature up to 600°F (316°C)
- Programmable touchscreen control
- Easy open and close drop down door
- Fully illuminated interior
- Capacity—(3) 18" (457mm) pizzas
- Versatile baking of other items such as wings, bread sticks and more (1/2 size sheet pans—13"x18")
- 19" bake area on each nickel plated deck
- Up to 10 lbs of product per shelf

Construction

- Stainless steel construction
- Fully illuminated
- Tempered glass door
- Nickel-coated perforated decks (3)
- 4" legs

Options

- Stainless steel stand on swivel casters; two locking and two non-locking (RPOT)
- Two deck kit
- Stacking kit
 - Bracket to stack 2 ovens (50087211)
 - Low profile stand to hold 2 ovens (RPOT2)



Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Interior Dimensions in (mm)			Pan/Pizza Capacity	Shelf Spacing in (mm)	Electrical System *Ground wire not included.					
		W	D	H	W	D	H			Volts	Phases	Amps	kW	Wires*	Hz
RPO3	400 (182)	27 1/2" (699)	36 1/8" (918)	28 1/2" (724)	22" (559)	22" (559)	14" (356)	3	4" (102)	208 240	1	26	5.4	2/3 2/3	50/60

Also great for cookies,
breadsticks, appetizers,
wings, and roasting veggies!

Doyon
Pizza Ovens
PIZ Series



PIZ6



PIZ3
Shown with optional
stand



Quick & Versatile

Features

- High production multipurpose capabilities
- PIZ3 –capacity of 3 -18" pizzas
- PIZ6 –capacity of 6 - 18" pizzas
- Ability to cook both fresh or par baked dough
- Fast baking; temperature control up to 600°F (315°C)
- Fast preheat; 15 minutes
- Fast recovery
- Exclusive Jet Air reversing fan system
- Direct baking on nickel coated perforated decks to increase heat retention
- Digital timer with audible alert
- Door cutoff switch for fan blower
- Available in gas or electric

Construction

- Heavy duty, thermopane, tempered glass, drop-down door
- 3/4 HP motor
- Available in gas or electric
- PIZ3: 3 decks of 28"W x 19 3/4"D (711mm x 502mm)
- PIZ6: 3 decks of 37 3/4"W x 22"D (958mm x 559mm)
- Two year parts and one year labor warranty

Options

- Steam option, electric models only (PIZSTEAMER)
- 3 extra digital timers (add 5 1/8" to oven width)
- 6 extra digital timers (add 7 7/8" to oven width)
- 4' (1200mm) quick gas disconnect with cable and securing device (GAH600)
- Solid doors
- PIZ3 & PIZ3G stand on casters (PIZ3B)
- PIZ6 & PIZ6G stand on casters (PIZ6B)
- Water filter, recommended for ovens with steam option (PLF240)
- Marine package, electric models only (add suffix "-M")



Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Interior Dimensions in (mm)			Door Opening in (mm)	Production per hour	Gas System			Electrical System *Ground wire not included.						
		W	D	H	W	D	H			BTU	D.H.	G.I.	Volts	Phases	Amps	kW	Wires*	Hz	NEMA
PIZ3	560 (254)	35 7/8" (911)	40 1/2" (1029)	34 1/4" (870)	30" (762)	21" (533)	19" (483)	30" x 5" (762 x 127)	180-pizzas 6" (152) 150-pizzas 9" (229) 30-pizzas 18" (457)	-	-	-	120/208 120/240 220	1/3 1/3 1	39/25 34/20 42	8.2 8.2 9.2	3/4 3/4 2	60 60 50	-
PIZ3G	610 (277)	35 7/8" (911)	45 1/4" (1150)	34 1/4" (870)	30" (762)	21" (533)	19" (483)	30" x 5" (762 x 127)	180-pizzas 6" (152) 150-pizzas 9" (229) 30-pizzas 18" (457)	70,000	4" (102)	1/2" (13)	120	1	12	1.4	2	60	5-15P
PIZ6	875 (397)	47 5/8" (1210)	44 7/8" (1140)	36 1/4" (921)	39 3/4" (1010)	25" (635)	21" (533)	40" x 5 3/4" (1015 x 146)	240-pizzas 6" (152) 180-pizzas 9" (229) 60-pizzas 18" (457)	-	-	-	120/208 120/240 220	1/3 1/3 1	66/43 58/37 52	13.5 13.5 13.5	3/4 3/4 2	60 60 50	-
PIZ6G	875 (397)	47 5/8" (1210)	47" (1194)	36 1/4" (921)	39 3/4" (1010)	24" (610)	21" (533)	40" x 5 3/4" (1015 x 146)	240-pizzas 6" (152) 180-pizzas 9" (229) 60-pizzas 18" (457)	85,000	4" (102)	1/2" (13)	120	1	12	1.4	2	60	5-15P

CHOOSE YOUR OVEN/PROOFER



	DOYON OVEN PROOFERS				
	JAOP3	JAOP6	JAOP6SL	JAOP12SL	JAOP14
Jet Air Reversing Fan	X	X	X	X	X
Offered in Electric	X	X	X	X	X
Offered in Gas		X			X
Half Size Sheet Pan Capacity	6/18	12/36	12/18	24/36	28/64
Full Size Sheet Pan Capacity	3/9	6/18	6/9	12/18	14/32
Cook N' Hold		X	X	X	X
Manual Controls	X				
Rotating Rack System					
Programmable Controls		X	X	X	X
Autofill System	X	X	X	X	X
Multispeed Fan		X	X	X	X
Fan Delay	optional	X	X	X	X
Shot Steam	X	X	X	X	X
Pulse Steam		X	X	X	X

Doyon Convection Oven/Proofer Combination JAOP Series



JAOP6SL

*Great for delicate products
such as muffins, cakes,
macarons, croissants as
well as artisan bread*



JAOP3



JAOP12SL

Doyon Convection Oven/Proofer Combination JAOP Series



Features

OVEN

- Advanced programmable oven control. (except for JAOP3)
 - 99 programmable recipes
 - 8 stage baking
 - Digital timer
 - Digital temperature control up to 500°F (260°C)
- Variable air speeds (except for JAOP3)
- Fast preheat; 15 minutes
- Fan delay
- Unique shot and pulse steam injection (JAOP3: manual shot steam injection only)
- Jet Air Exclusive reversing fan system
- Energy efficient electric or gas heating
- Door switch cutoff for fan blower
- USB port (except for JAOP3)

•PROOFER

- Manual Controls
- Separate heat and humidity controls
- Over flow drain and pan
- Automatic water fill system (no water pans to fill)

Construction

- Stainless steel
- Fully insulated and completely sealed
- Full view heat reflective thermal glass doors
- Magnetic latches
- Brightly lit interior
- 4 swivel casters (2 locking)
- 3/4 HP motor
- Two year parts and one year labor warranty

Options

- Humidified warmer and proofer (temp. up to 180°F/82°C) (HW001)
- Water filter, recommended (PLF240)
- Perforated nickel plated pizza decks (GRPIZ3)
- High temperature gasket for baking over 400°F (205°C)(HTG001)
- Gas quick disconnect kit: 4' (1200mm) flexible hose, ball valve, and securing device (GAH600)



Specifications

Model	Crated Weight lbs (mm)	Overall Dimensions in (mm)			Interior Dimensions in (mm)						Pan Capacity (18"x26")		Shelf Spacing In (mm)		Gas System			Water Inlet In (mm)	Electrical System *Ground wire not included					
		W	D	H	Oven			Proofer			Oven	Proofer	BTU	D.H.	G.I.	Volts	Phases		Amps	kW	Wires*		Hz	
					W	D	H	W	D	H											W	D		H
JAOP3*	750 (341)	32 1/2" (826)	37" (940)	71" (1803)	27 1/2" (699)	20" (508)	17 1/2" (445)	26" (660)	22 1/2" (572)	28 3/4" (730)	3	9	5" (127)	3" (76)	-	-	-	1/4" (6)	120 / 208 120 / 240	1 / 3	52 / 36 48 / 32	11.5	3 / 4 3 / 4	60
JAOP6	965 (438)	36 7/8" (937)	48 1/8" (1222)	73" (1854)	25 1/2" (648)	30 1/2" (775)	26 1/4" (667)	26 1/2" (673)	36 1/2" (927)	26 1/2" (673)	6	18	3 1/2" (89)	3" (76)	-	-	-	1/4" (6)	208 240	1 / 3	64 / 46 59 / 42	13.8	2 / 3 2 / 3	60
JAOP6SL	965 (438)	38 3/8" (975)	37 5/8" (956)	73" (1854)	26 3/4" (679)	19 1/2" (495)	26 1/4" (667)	27" (686)	29" (737)	26 1/2" (673)	6	9	3 1/2" (89)	3" (76)	-	-	-	1/4" (6)	208 240	1 / 3	64 / 46 59 / 42	13.8	2 / 3 2 / 3	60
JAOP6G	1135 (515)	36 7/8" (937)	53" (1346)	73" (1854)	25 1/2" (648)	29 1/2" (749)	26 1/4" (667)	26 1/2" (673)	36 1/2" (927)	26 1/2" (673)	6	18	3 1/2" (89)	3" (76)	65,000	4" (102)	1/2" (13)	1/4" (6)	208 240	1	17 17	4 4	2 2	60

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I. Water Inlet (NPT) CODING Prefix CAOP: JET AIR Oven Proofer Suffix SL: Side pan loading G: Gas Numbers: Pans fitting in the oven Note: Other voltages available upon request

Doyon Oven/Proofer Combination JAOP Series



JAOP12SL



Superior Baking Flexibility

Features

OVEN

- Advanced programmable oven control.
 - 99 programmable recipes
 - 8 stage baking
 - Digital temperature control up to 500°F (260°C); digital timer
- Variable air speeds
- Fan delay
- Unique shot and pulse steam injection
- Jet Air Exclusive reversing fan system
- Energy efficient electric or gas heating
- Fast preheat and recovery: baking temperature reached in 15 minutes
- Door switch cutoff for fan blower
- USB Port

PROOFER

- Manual controls
- Separate heat and humidity controls
- Over flow drain and pan
- Automatic water fill system (no water pans to fill)

Construction

- Stainless steel
- Fully insulated and completely sealed
- Brightly lit interior
- Full view heat reflective thermal glass doors
- Magnetic latches
- 4 swivel casters (2 locking)
- 3/4 HP motor
- Two year parts and one year labor warranty

Options

- Humidified warmer and proofer (temp. up to 180°F/82°C) (HW001)
- Water filter (PLF240) (recommended)
- Perforated nickel plated pizza deck (GRPIZ3)
- High temperature gasket for baking over 400°F (205°C)(HTG001)
- Gas quick disconnect kit: 4' (1200mm) flexible hose, ball valve, and securing device (GAH600)

**Great for delicate products
such as muffins, cakes,
macarons, croissants as
well as artisan bread**



Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Interior Dimensions in (mm)						Pan Capacity (18"x26")		Shelf Spacing in (mm)		Gas System			Water Inlet	Electrical System *Ground wire not included					
		W	D	H	Oven			Proofer			Oven	Proofer	BTU	D.H.	G.I.	Volts	Phases		Amps	kW	Wires *	Hz		
					W	D	H	W	D	H														
JAOP12SL	1500 (681)	71 3/4" (1822)	37 5/8" (956)	73" (1854)	26 3/4" (679)	19 1/2" (495)	26 1/4" (667)	26 1/2" (673)	31" (787)	55 1/2" (1410)	12	18	3 1/2" (89)	3" (76)	-	-	-	1/4" (6)	208 / 240	1 / 3	117 / 104 / 73 / 65	24.6 / 24.6	2 / 3 / 2 / 3	60
JAOP14	1700 (772)	70" (1778)	49 1/4" (1251)	73" (1854)	25 1/2" (648)	30 1/2" (775)	28" (711)	26 1/4" (667)	36 1/2" (927)	55 1/2" (1410)	14	32	3 1/4" (83)	3" (76)	-	-	-	1/4" (6)	208 / 240	1 / 3	117 / 104 / 73 / 65	24.6 / 24.6	2 / 3 / 2 / 3	60
JAOP14G	2000 (908)	70" (1778)	53 5/8" (1362)	73" (1854)	25 1/2" (648)	29 1/2" (749)	28" (711)	26 1/4" (667)	36 1/2" (927)	55 1/2" (1410)	14	32	3 1/4" (83)	3" (76)	130,000	6" (152)	1/2" (13)	1/4" (6)	208 / 240	1 / 1	21.5 / 21.5	5.4 / 5.4	2 / 2	60

*Other voltages available upon request D.H. Draft Hood G.I. Gas Inlet (NPT) W.I. Water Inlet (NPT) CODING Prefix CAOP: JET AIR Oven Proofer Suffix SL: Side pan loading G: Gas Numbers: Pans fitting in the oven

Doyon Retarder Proofer KDPR Series



KDPR33



Ships Knocked Down

Features

- Digital touchscreen with programmable recipes
- Designed in either 1, 2, 3 rack width
- Expandable to 1, 2, 3 rack depth
- Proofing range from room temperature to 110°F (43°C)
- Relative humidity up to 95%
- KDPR retarding temperature range: 36°-45° F (2.2°C-7.2°C)
- Easy connect to utilities; built-in drain, single water line connection
- Available in left or right hinge door (KDPR11, KDPR12, KDPR13)
- R134a environmentally safe refrigeration
- Water inlet: 1/4" tube, 15-25 PSI (pressure)

Construction

- Stainless steel construction
- Fully insulated
- Ships knockdown
- One Year Labor & Two Year Parts Warranty



Options

- Water Filter (50-1530) (recommended)
- Pass through configuration—suffix PT (Note: single control panel only on front & door hinged same on single unit only)
- Door bumpers (DB)
- Facility installation and startup
- Factory startup (installation not included)
- Stainless steel floor with drain (Note: contact factory to verify if floor is required for use with unit)

Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Single End Loaded Rack Capacity	Single Side Loaded Rack Capacity	Double Rack Capacity	Door Opening in (mm)		Water Inlet in (mm)	Electrical System			
		W	D	H				L	H		Phase	Volts	Amps	kW
KDPR11	400 (182)	42" (1066)	47 3/8" (1203)	101" (2565)	1	2	1	27" (686)	73 1/2" (1867)	1/4" (6)	1 1	208 240	24 21	5
KDPR12	500 (227)	42" (1066)	87 3/8" (2219)	101" (2565)	3	4	2	32 1/2" (826)	73 1/2" (1867)	1/4" (6)	1 1	208 240	24 21	5
KDPR13	700 (318)	42" (1066)	127 3/8" (3225)	101" (2565)	5	6	3	27" (686)	73 1/2" (1867)	1/4" (6)	1 1	208 240	48 42	10
KDPR21	800 (363)	74 1/2" (1892)	47 3/8" (1203)	101" (2565)	3	4	2	27" (686)	73 1/2" (1867)	1/4" (6)	1 1	208 240	24 21	5
KDPR22	900 (409)	74 1/2" (1892)	87 3/8" (2219)	101" (2565)	8	8	4	32 1/2" (826)	73 1/2" (1867)	1/4" (6)	1 1	208 240	48 42	10
KDPR23	1230 (558)	74 1/2" (1892)	127 3/8" (3225)	101" (2565)	12	12	6	27" (686)	73 1/2" (1867)	1/4" (6)	1 3	208/240 208/240	72/63 42/36	15
KDPR31	1472 (668)	107" (2718)	47 3/8" (1203)	101" (2565)	4	6	3	27" (686)	73 1/2" (1867)	1/4" (6)	1	208 240	48 42	10
KDPR32	1832 (831)	107" (2718)	87 3/8" (2219)	101" (2565)	11	12	6	27" (686)	73 1/2" (1867)	1/4" (6)	1 3	208/240 208/240	72/63 42/36	15
KDPR33	2479 (1125)	107" (2718)	127 3/8" (3235)	101" (2565)	16	18	9	32 1/2" (826)	73 1/2" (1867)	1/4" (6)	1 3	208/240 208/240	72/63 42/36	15

Doyon Proofers KDP Series



KDP21



Ships Knocked Down

Features

- Digital touchscreen with programmable recipes
- Even air flow heating system maintains right combination of heat and humidity for optimal proofing
- Proofs from room temperature up to 110°F (43°C)
- Relative humidity up to 95%
- Designed in either 1, 2, 3 rack width
- Expandable to 1, 2, 3 or more rack depth
- Easy connect to utilities; built-in drain, single water connection
- Available in left or right hinge door (KPD11, KPD12, KDP13)
- Online configurator to build your own
- Water inlet: 1/4" tube, 15-25 PSI (pressure regulator not included)

Construction

- Stainless steel construction
- Fully insulated
- Ships knockdown
- One Year Labor & Two Year Parts Warranty

Options

- Water Filter (50-1530) (recommended)
- Pass through configuration—suffix PT (Note: single control panel only on front & door hinged same on single unit only)
- Door bumpers (DB)
- Facility installation and startup
- Factory startup (installation not included)
- Stainless steel floor with drain (Note: contact factory to verify if floor is required for use with unit)



Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Single Rack Capacity End Loaded	Single Rack Capacity Side Loaded	Double Rack Capacity	Door Opening in (mm)		Water Inlet	Electrical System			
		W	D	H				L	H		Phase	Volts	Amps	kW
KDP11	400 (182)	42" (1066)	47 3/8" (1203)	101" (2565)	1	2	1	27" (686)	73 1/2" (1867)	1/4" (6)	1	208/240	24/21	5
KDP12	500 (227)	42" (1066)	87 3/8" (2219)	101" (2565)	3	4	2	32 1/2" (826)	73 1/2" (1867)	1/4" (6)	1	208/240	24/21	5
KDP13	700 (318)	42" (1066)	127 3/8" (3225)	101" (2565)	5	6	3	27" (686)	73 1/2" (1867)	1/4" (6)	1	208/240	48/42	10
KDP21	800 (363)	74 1/2" (1892)	47 3/8" (1203)	101" (2565)	3	4	2	27" (686)	73 1/2" (1867)	1/4" (6)	1	208/240	24/21	5
KDP22	900 (409)	74 1/2" (1892)	87 3/8" (2219)	101" (2565)	8	8	4	32 1/2" (826)	73 1/2" (1867)	1/4" (6)	1	208/240	48/42	10
KDP23	1230 (558)	74 1/2" (1892)	127 3/8" (3225)	101" (2565)	12	12	6	27" (686)	73 1/2" (1867)	1/4" (6)	1	208/240	72/63/42/36	15
KDP31	1472 (668)	107" (2718)	47 3/8" (1203)	101" (2565)	4	6	3	27" (686)	73 1/2" (1867)	1/4" (6)	1	208/240	48/42	10
KDP32	1832 (831)	107" (2718)	87 3/8" (2219)	101" (2565)	11	12	6	27" (686)	73 1/2" (1867)	1/4" (6)	1	208/240	72/63/42/36	15
KDP33	2479 (1125)	107" (2718)	127 3/8" (3235)	101" (2565)	16	18	9	32 1/2" (826)	73 1/2" (1867)	1/4" (6)	1	208/240	72/63/42/36	15

Doyon Single Door Proofers DRIP1 Series



DRIP1
(Rack not included)

Precise Mix of Heat & Humidity

Features

- Even airflow heating system maintains the right combination of heat and humidity
- Proofs from room temperature up to 110°F (43°C) with relative humidity up to 95%
- Automatic water fill system (no water pans to fill)
- Manual controls
- Independent controls for heat, humidity and timer
- TLO Models accommodate single RSRO racks (p. 8) as well as standard racks

Construction

- Stainless steel construction
- Aluminum flush floor entry
- Ships in one piece
- DRIP1 - available in left or right hinge
- Two year parts and one year labor warranty

Options

- Stainless steel door (suffix SD)
- Door bumpers (suffix DB)
- Prison package (PROOFPP)
- Water filter (recommended) (PLF240)

Interior Dimensions for maximum rack sizing

Model	Inside Depth	Inside Width
DRP1	31 3/4"	25"
DRIP1TLO	41 5/8"	30 1/2"



Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)				Single Rack Capacity	Double Rack Capacity	Door Opening in (mm)		Water Inlet	Electrical System			
		W	D	H	Base			W	H		Phase	Volts	Amps	kW
DRIP1	400 (182)	32 13/16" (833)	46 1/2" (1181)	85 11/16" (2176)	42 1/4" (1073)	1	-	25" (635)	73 7/8" (1876)	1/4" (6)	1	120	39	4.7
											1	120/208	28	5.7
											1	120/240	24	5.7
DRIP1TLO	500 (227)	38 1/2" (978)	56 1/2" (1435)	86" (2184)	52" (1321)	2	1	31 1/2" (800)	73 1/2" (1867)	1/4" (6)	1	120/208	35	7.2
											1	120/240	31	7.2

CODING Suffix TLO: Double rack

Large Capacity for High Volume Proofing

Doyon Two- and Three-Door Proofers E236 / E336 Series



E236
(Racks not included)



E336R
(Racks not included)

Precise Heat and Humidity

Features

- Even airflow heating system maintains the right combination of heat and humidity
- Proofs from room temperature up to 110°F (43°C) with relative humidity up to 95%
- Automatic water fill system (no water pans to fill)
- Manual controls
- Independent controls for heat, humidity and timer
- TLO Models accommodate single RSRO racks (p. 8) as well as standard racks

Construction

- Stainless steel construction
- Aluminum flush floor entry
- Ships in one piece
- Two year parts and one year labor warranty

Options

- Stainless steel door (suffix SD)
- Door bumpers (suffix DB)
- Pass-through
- Prison package (PROOFPP)
- Water filter (recommended) (PLF240)
- Additional side shelves, E236R/E336R only
E236R (SR26)
E336R (SR36)

Interior Dimensions for maximum rack sizing

Model	Inside Depth	Inside Width
E236	33 1/4"	26"
E236TLO	38 3/8"	30 5/8"
E336	33 1/4"	26"
E336TLO	38 3/8"	30 5/8"



Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)				Single Rack Capacity	Double Rack Capacity	Door Opening in (mm)		Water Inlet	Electrical System			
		W	D	H	B			L	H		Phase	Volts	Amps	kW
E236R	800 (362)	67" (1702)	40 1/2" (1029)	84" (2134)	36" (914)	2	-	27" (686)	73 1/2" (1867)	1/4" (6)	1 1	120/208 120/240	35 31	7.2 7.2
E236	700 (317)	67" (1702)	40 1/2" (1029)	84" (2134)	36" (914)	1 + 10 shelves (or 2 racks)	-	27" (686)	73 1/2" (1867)	1/4" (6)	1 1	120/208 120/240	35 31	7.2 7.2
E236TLO	900 (409)	77 1/2" (1969)	48 1/2" (1232)	84" (2134)	44" (1118)	4 single 2 double	2	32 1/2" (826)	73 1/2" (1867)	1/4" (6)	1 1	120/208 120/240	35 31	7.2 7.2
E336R	715 (324)	97 3/4" (2483)	40 1/2" (1029)	84" (2134)	36" (914)	3	-	27" (686)	73 1/2" (1867)	1/4" (6)	1 1	120/208 120/240	35 31	7.5 7.5
E336	905 (410)	97 3/4" (2483)	40 1/2" (1029)	84" (2134)	36" (914)	2 + 10 shelves (or 3 racks)	-	27" (686)	73 1/2" (1867)	1/4" (6)	1 1	120/208 120/240	35 31	7.5 7.5
E336TLO	910 (412)	116 1/2" (2959)	48 1/2" (1029)	84" (2134)	44" (1118)	6 single 3 double	3	32 1/2" (826)	73 1/2" (1867)	1/4" (6)	1 1	120/208 120/240	71 62	14.5 14.5

CODING Suffix TLO: Double rack R: No shelves gives room for one more rack

Doyon Display Warmer DRP Series



DRP3



DRP4S



DRP4



DRPR3



DRPR4S



DRPR4

“Fresh from the Oven” Quality

Features

- Compact, countertop design
- Adjustable heat and humidity to help keep the “fresh from the oven” effect
- Temperature can be set up to 175°F (79°C)
- Can be used with or without humidity; internal water pan to maintain fresh flavor
- Glass panes can be removed to clean and service
- Rotation is controlled by on/off switch (DRPR3, DRPR4, and DRPR4S)
- DRP3, DRPR3, DRP4, and DRP4S: up to 18” (457mm) pizzas
- DRPR4 and DRPR4S: up to 19-3/4” (502mm) pizzas

Construction

- Stainless steel with tempered glass panes
- Internal water pan
- 4” adjustable feet
- 120V cord and plug
- Two year parts and one year labor warranty

Options

- Pass-thru option (DRPPT)



Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Interior Dimensions in (mm)			Shelf Spacing in (mm)	Capacity	Electrical System *Ground wire not included.						
		W	D	H	W	D	H			Volts	Phases	Amps	kW	Wires*	Hz	NEMA
DRP3	80 (36)	20 1/8" (511)	21 5/8" (551)	21 3/8" (543)	18 1/4" (464)	19 1/4" (489)	15 1/8" (384)	4" (102)	3 pizzas 18" (457mm)	120	1	9	1.1	2	60	5-15P
DRPR3	80 (36)	20 1/8" (511)	21 5/8" (551)	21 3/8" (543)	18 1/4" (464)	19 1/4" (489)	15 1/8" (384)	4" (102)	3 pizzas 18" (457mm)	120	1	9	1.1	2	60	5-15P
DRP4S	125 (57)	22 3/8" (568)	23 3/4" (603)	29 1/8" (740)	19 3/4" (502)	21 3/8" (543)	23 1/4" (591)	4" (102)	4 pizzas 18" (457mm)	120	1	11	1.3	2	60	5-15P
DRPR4S	150 (68)	22 3/8" (568)	23 3/4" (603)	29 1/8" (740)	19 3/4" (502)	21 3/8" (543)	23 1/4" (591)	4" (102)	4 pizzas 19 3/4" (502mm)	120	1	11.5	1.4	2	60	5-15P
DRP4	125 (57)	22 3/8" (568)	23 3/4" (603)	29 1/8" (740)	19 3/4" (502)	21 3/8" (543)	23 1/4" (591)	4" (102)	4 pizzas 18" (457mm)	120	1	11	1.3	2	60	5-15P
DRPR4	150 (68)	22 3/8" (568)	23 3/4" (603)	29 1/8" (740)	19 3/4" (502)	21 3/8" (543)	23 1/4" (591)	4" (102)	4 pizzas 19 3/4" (502mm)	120	1	11.5	1.4	2	60	5-15P



CHOOSE YOUR PLANETARY MIXER

RECOMMENDED MAXIMUM FOR PLANETARY MIXERS

Recommended maximum: Capacities based on 70°F (21°C) water and 12% protein content

PLANETARY MIXERS	BTF010	BTL020 BTF020	BTF040	BTF060	BTL100	BTL140
Maximum weight of flour amount	lb (kg)	lb (kg)	lb (kg)	lb (kg)	lb (kg)	lb (kg)
Dough, Bread or Roll 60% AR	3.3 (1.5)	8.82 (4)	17.64 (8)	26.46 (12)	55.12 (25)	77.16 (56)
Dough, Shortcrust Pastry	6.61 (3)	13.23 (6)	26.46 (12)	39.68 (18)	77.16 (35)	108.03 (49)

RECOMMENDED MAXIMUM FOR PLANETARY MIXERS

Recommended maximum: Capacities based on 70°F (21°C) water and 12% protein content

PLANETARY MIXERS	SM200	SM300	SM402NA
Maximum weight of finished product	lb (kg)	lb (kg)	lb (kg)
Dough, Bread or Roll 60% AR	20 (9)	30 (13.6)	40 (18)
Dough, Bread or Roll 50% AR	10 (4.5)	15 (6.8)	30 (13.6)
Dough, Whole Wheat, Bread or Roll 70%AR	20 (9)	30 (13.6)	40 (18)
Brownie Batter	20 (9)	30 (13.6)	40 (18)
Cookie Dough	15 (7)	22.5 (10)	30 (13.6)
Meat Loaf	15 (7)	22.5 (10)	30 (13.6)
Dough, Shortcrust Pastry	20 (9)	30 (13.6)	40 (18)

NOTE: Attachment hub should not be used while mixing.

NOTE: To know the absorption ratio of your recipe use the following formula. (only valid when using white flour):

% AR = Water weight (lbs) divided by flour weight (lbs)

1 CANADIAN gallon of water = 10 lbs (4.54kg)

1 US gallon of water = 8.33lb (3.77kg)

Use of ice requires a 10% reduction in batch size
For example: you are using 1 US gallon of water and 15lb of flour

8.33lb (3.8kg) of water + 15 lb (6.8kg) of flour = 0.55
That means you will have a finished product of 23.3 lb at 55% AR

Refer to these charts to find the model you will need
Drop the charts by 10% when you use high gluten flour.

Doyon Planetary Mixers SM Economy Series



SM100HV
Meat Grinder
attachment



SM100CL
Slicer & Shredder
attachment



SM200



SM300



SM402NA

Great Quality at a Great Price

Features

- Small footprint
- Gear-driven motor with 3 speeds (Dough - Speed 1 Only)
- High torque transmission with grease lubricated, antifriction ball bearings. Heat treated steel alloy gears
- Quiet operation
- Easy to operate controls with separate start and emergency stop
- Thermally protected to prevent overheating
- 60 minute countdown timer
- Comes with 1 set of accessories: stainless steel bowl, flat beater, whip, dough hook and integrated ingredient chute
- Manual bowl lift
- #12 driven hub for attachments (accessories sold separately)

Construction

- Cast iron frame with long lasting, lead-free white enamel coating for easy cleaning
- 6 Foot power cord with plug
- Two year parts and one year labor warranty

Options

- Hub attachments
 - Meat Grinder (SM100HV)
 - Vegetable/pepperoni slicer with 3 cheese shredders (SM100CL)
- Extra stainless steel bowl
- Extra attachments: hook, whip, beater
- Stand, SM200 only (SM200T)



Specifications

Model	Bowl Capacity (quarts)	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Three Speeds (rpm)			Electrical System					
			W	D	H	Low	Medium	High	Motor	Volts	Amps	Phase	Hertz	NEMA
SM200	20	250 (114)	22" (559)	22 1/4" (565)	33 1/4" (845)	107	198	361	1/2 HP	120	12	1	60	5-15P
SM300	30	525 (236)	22 1/2" (572)	23 1/4" (591)	48 1/2" (1232)	95	176	321	1 HP	120	16	1	60	5-20P
SM402NA	40	575 (559)	22" (559)	26 1/2" (673)	40 1/4" (1022)	90	176	310	1 1/2 HP	208-240	14	1	60	6-20P
SM100CL	-	60 (27)												
SM100HV	-	20 (9)												

Doyon Planetary Mixers BTF Series



BTF010 (10 qts)
BTF020 (20 qts)



BTF040
BTF040H
(40 qts)



BTL020I
Stainless Steel
(20 qts)



SM100HV (Meat Grinder)
(for BTF040H and BTF060H)



SM100CL (Slicer)
(for BTF040H and BTF060H)



Control

20 Powerful Mixing Speeds

Features

- Easy to use digital control
 - 99 minute mixing timer
 - 20 speeds
 - 7 programmable speed and time settings
- Emergency stop
- Includes ingredient chute, bowl, dough hook, whip, and flat beater: all stainless steel
- See through, stainless steel safety guard with automatic motor cut-off switch
- Non-slipping belt, provides durability for tough mixes
- Shift on the fly speed changes
- Ramp up speed changes
- Manual bowl lift with integrated bowl locks
- Motor overload protection
- Quiet operation

Construction

- Most powerful, heavy-duty motor in the industry: up to 4 HP
- Heavy duty carbon steel frame with lead-free enamel coated steel for easy cleaning
- Four stationary casters, making them easy to move for cleaning (40 and 60 quart mixers)
- S/S legs to prevent rusting
- Quick locking anti-vibration device to secure mixer in place when mixing (40 and 60 quart mixers)
- Two year parts and one year labor warranty

Options

- Stainless steel construction (suffix I)
- Stainless steel stand, BTF010 only (BTF010T)
- Additional accessories available (Page 46)
- Optional hub attachment (suffix H) can run at the same time as the mixer (BTF040 and BTF060 only)



Specifications

Model	Bowl Capacity (quarts)	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Max Capacity lbs (kg) Flour (60% AR)	Electrical System				
			W	D	H		Motor	Volts	Amps	Phase	NEMA
BTF010	10	280 (128)	16 5/8" (422)	22 7/8" (581)	33 1/8" (841)	3.3 (1.5)	1/2	120	4	1	5-15P
BTF020	21	330 (150)	18 7/8" (479)	26 3/4" (680)	42 1/4" (1073)	8.82 (4)	1	120	8	1	5-15P
BTF040	42	511 (231)	23 3/4" (603)	36" (914)	52 3/4" (1340)	17.6 (8)	3	208-240	12	1	6-15P
BTF060	63	850 (386)	24 7/8" (632)	36 1/4" (921)	56 3/4" (1440)	26.46 (12)	4	208-240	16 10	1 3	6-20P L15-20P
BTL020*	21	375 (170)	20" (508)	28" (711)	59 1/4" (1505)	8.82 (4)	1	120	8	1	5-15P

CODING AR: Absorption ratio *BTL020: Floor mixer with higher bowl height for easier lifting.

Doyon Planetary Mixers BTL Series



BTL100 (100 qts)
BTL140 (140 qts)

Most Powerful Motor in the Industry

Features

- Easy to use touch screen control:
 - 99 minute mixing timer
 - 20 speeds
 - 7 programmable speed and time settings
- Emergency stop
- Includes bowl, ingredient chute, dough hook, whip and flat beater; all stainless steel
- See through, stainless steel safety bowl guard with automatic motor cut-off switch
- Non-slipping belt, provides durability for tough mixes
- Shift on the fly speed changes
- Ramp up speed changes
- Electric bowl lifting system (standard)
- Motor overload protection
- Bowl locks on each side
- Quiet operation
- Integrated bowl drain

Construction

- Most powerful heavy duty motors of the industry: up to 5 HP
- Four inline wheels, allows the mixer to be moved for cleaning
- Quick locking anti-vibration device to secure mixer in place when mixing
- Heavy duty frame with lead-free enamel paint for easy cleaning
- Two year parts and one year labor warranty

Options

- Stainless steel construction (suffix I)
- Stainless steel bowl dolly (BTL100D & BTL140D)
- 80 quart bowl and alternative material for 140 quart mixer
- 480V-3Ph (BTL480)
- Standard independent #12 attachment hub (BTL100H, and BTL140H)
- SM100CL: Vegetable and pepperoni slicer with 3 cheese shredders attachment (not available in Quebec)
- Bowl scraper
- SM100HV: Meat grinder attachment (not available in Quebec)
- Optional hub attachment (suffix H) can run at the same time as the mixer



Specifications

Model	Bowl Capacity (quarts)	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Max Capacity lbs (kg) Flour (60% AR)	Electrical System				
			W	D	H		Motor	Volts	Amps	Phase	NEMA
BTL100	100	1322 (599)	36 1/4" (921)	49 3/16" (1249)	82 1/16" (2084)	55.12 (25)	4	208-240	17	3	L15-30P
BTL140	140	1420 (644)	37 3/4" (960)	49 3/16" (1249)	82 1/2" (2095)	77.16 (35)	5	208-240	20	3	L15-30P

CODING AR: Absorption ratio

Doyon Mixer Accessories

Model	Description	Model	Description
AEF015P	Paddle for AEF015SP (Only for use with scraper)	BTF060AP	Alternative 40 qt flat beater for BTF060
AEF015S	Scraper for AEF015SP (Only for use with paddle)	BTF060B	Bowl for BTF060
AEF025P	Paddle for AEF025SP (Only for use with scraper)	BTF060C	Hook for BTF060
AEF025S	Scraper for AEF025SP (Only for use with paddle)	BTF060F	Whip for BTF060
AEF035P	Paddle for AEF035/AEF035SP (Only for use with scraper)	BTF060P	Flat beater for BTF060
AEF035S	Scraper for AEF035/AEF035SP (Only for use with paddle)	BTF060S	Scraper for BTF060
AEF050P	Paddle for AEF050 (Only for use with scraper)	BTF060D	Dolly for BTF060
AEF050S	Scraper for AEF050 (Only for use with paddle)	BTL100B	Bowl for BTL100
AEF080P	Paddle for AEF080 (Only for use with scraper)	BTF100C	Hook for BTL100
AEF080S	Scraper for AEF080 (Only for use with paddle)	BTF100F	Whip for BTL100
BTF010B	Bowl for BTF010	BTF100P	Flat beater for BTL100
BTF010C	Dough hook for BTF010	BTF100S	Scraper for BTL100
BTF010F	Whip for BTF010	BTL100D	Dolly for BTL100
BTF010P	Beater for BTF010	BTL140B	Bowl for BTL140
BTF010T	Stainless steel table for BTF010	BTF140C	Dough hook for BTL140
BTF020B	Bowl for BTF020	BTF140F	Whip for BTL140
BTF020C	Dough hook for BTF020	BTF140P	Flat beater for BTL140
BTF020F	Whip for BTF020	BTF140S	Scraper for BTL140
BTF020P	Beater for BTF020	BTL140D	Dolly for BTL140
BTF020T	Stainless steel table for BTF020	BTL140AB	Alternative bowl for BTL140 (requires BLT080 accessories)
BTF040A	Alternative 20 qt bowl, hook, whip, flat beater for BTF040	SM100CL	Vegetable & pepperoni slicer w/ 3 cheese shredder attachments (1/4", 3/32" & 3/16" shredder plate sizes)
BTF040AB	Alternative 20 qt bowl for BTF040	SM100HV	Meat grinder attachment
BTF040AC	Alternative 20 dough hook for BTF040	SM200B	20 Qt bowl for SM200
BTF040AF	Alternative 20 whip for BTF040	SM200C	Hook for SM200
BTF040AP	Alternative 20 flat beater for BTF040	SM200F	Whip for SM200
BTF040B	Bowl for BTF040	SM200P	Beater for SM200
BTF040C	Dough Hook for BTF040	SM300B	30 Qt bowl for SM300
BTF040F	Whip for BTF040	SM300C	Hook for SM300
BTF040P	Flat beater for BTF040	SM300F	Whip for SM300
BTF040D	Dolly for BTF040	SM300P	Beater for SM300
BTF060A	Alternative 40 qt bowl, hook, whip, flat beater for BTF060	SM402NB	40 Qt bowl for SM402N
BTF060AB	Alternative 40 qt bowl for BTF060	SM402NC	Hook for SM402N
BTF060AC	Alternative 40 qt hook for BTF060	SM402NF	Whip for SM402N
BTF060AF	Alternative 40 qt whip for BTF060	SM402NP	Beater for SM402N



Dough Hook for BTL/BTF Mixer



Paddle for BTL/BTF Mixer



Wire Whip for BTL/BTF Mixer



Bowl Scraper for BTL/BTF Mixer



BTF040D
BTF060D
(Bowl sold separately)



BTL100D
BTL140D
(Bowl sold separately)



SM100HV Grinder Attachment
(requires mixer with optional hub; BTF040, BTF060, BTL100, BTL140, AEF & AFR, except AEF015SP)



SM100CL Grinder Attachment
(requires mixer with optional hub; BTF040, BTF060, BTL100, BTL140, AEF & AFR, except AEF015SP)

CHOOSE YOUR

DOYON SPIRAL MIXER

RECOMMENDED MAXIMUM DOUGH CAPACITY FOR SPIRAL MIXERS

Recommended maximum: Capacities based on 70°F (21°C) water and 12% protein content

SPIRAL MIXERS, Standard	AEF015	AEF025	AEF035	AEF050	AEF080	AFR100	AFR150
Maximum weight of finished product	lb (kg)	lb (kg)	lb (kg)	lb (kg)	lb (kg)	lb (kg)	lb (kg)
Dough, Bread or Roll 60% AR	48 (2213)	55 (22)	110 (50)	159 (72)	254 (115)	352.74 (160)	529.1 (240)

NOTE: Attachment hub should not be used while mixing.

NOTE: To know the absorption ratio of your recipe use the following formula.

(Only valid when using white flour)

% AR = Water weight (lbs) divided by flour weight (lbs)

1 CANADIAN gallon of water = 10 lbs (4.54kg)

1 US gallon of water = 8.33lb (3.77kg)

Use of ice requires a 10% reduction in batch size

For example: you are using 1 US gallon of water and 15lbs of flour

8.33lb (3.8kg) of water ÷ 15 lbs (6.8kg) of flour = 0.55

That means you will have a finished product of 23.3 lbs at 55% AR

Refer to the above chart to find the model you will need

Drop the above chart by 10% when you use high gluten flour.

Doyon Spiral Mixers AEF Series

**More horsepower
for tough mixes!**



BOWL



DRAIN CAP



AEF015SP
30 qts

AEF025SP
54 qts



AEF080
200 qts



AFR1001
264 qts

AFR1501
375 qts

Bowl Drain for Easy Cleaning

Features

- Easy to use digital control
 - 2 speeds
 - No need to stop mixer to change speeds
 - 9 programmable speed and time settings
 - Emergency stop
- Digital display of mixing time
- Unique stainless steel bowl with high center that eliminates dough feeder post
- Prevents dough overheating for longer yeast viability and better gluten development
- Spiral hook designed for maximum efficiency
- Drain for easy bowl cleaning
- Wire guard for bowl with automatic motor cut-off switch
- Non-slipping belt provides durability for tough mixes

Construction

- 2 powerful independent motors (except AEF015SP & AEF025SP)
- Heavy duty frame with lead-free enamel coating for easy cleaning
- Mounted on casters for greater mobility (except AEF015SP)
- Quick locking device to secure mixer in place while mixing
- Motor overload protection
- Jog and reverse (except SP series)
- Two year parts and one year labor warranty



Options

- Stainless steel construction (Suffix I)
- Touchscreen controls
- Hub attachment located on side of the mixer (AEFHUB) note: uses SM & BTF accessories (not available on AEF015SP)
- Meat grinder attachment, requires AEFHUB (SM100HV)
- Slicer attachment, requires AEFHUB (SM100CL)
- Paddle and scraper (factory installation required)
- 480 volts (N/A on SP models); 8 week lead time
- Equipment stand for AEF015SP only (AEF015B)
- Integrated water meter (DAF002); n/a on AEF105SP & AEF025SP

Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Bowl Cap (qts)	Flour Capacity lbs (kg)		Dough Cap. (60%AR) lbs (kg)		Electrical System					
		W	D	H		Minimum	Maximum	Minimum	Maximum	Motor HP	Volts	Amps	Phase	Hz	NEMA
AEF015SP	460 (208)	20 11/16" (525)	29 1/4" (740)	42 5/8" (1083)	30	2 (1)	30 (13)	3 (1)	48 (22)	2	208-240	10	1	50/60	6-15P
AEF025SP	520 (235)	18 7/8" (480)	32 1/16" (815)	45 1/2" (1155)	54	2.74 (1.24)	34 (15)	4 (2)	55 (25)	4	208-240	16	1	50/60	6-20P
AEF035SP	756 (343)	22 7/16" (570)	41 1/4" (1045)	49 3/4" (1264)	77	3.86 (1.75)	68 (30)	6 (3)	110 (50)	5.3 & 1	208-240	18	1	50/60	6-30P
AEF035	756 (343)	22 7/16" (570)	41 1/4" (1045)	49 3/4" (1264)	77	3.86 (1.75)	68 (30)	6 (3)	110 (50)	3.3 & 1	208-240	14	3	50/60	L15-20P
AEF050	1080 (490)	26 5/8" (678)	47 1/4" (1200)	57 1/16" (1450)	118	5.5 (2.5)	99 (44)	8.8 (4)	159 (72)	7.5 & 1.6	208-240	20	3	50/60	15-30P
AEF080	1593 (723)	31" (787)	58 1/2" (1485)	59 7/16" (1510)	200	8.82 (4)	158 (71)	14 (7)	254 (115)	12 & 3	208-240	32	3	50/60	15-50P
AFR100	1944 (882)	34 1/4" (870)	69 11/16" (1770)	56 1/2" (1435)	264	11 (5)	220 (99)	17.64 (8)	352.74 (160)	15	208-240	32	3	50/60	15-50P
AFR150	2170 (984)	38 3/4" (983)	74 3/16" (1884)	60 1/4" (1530)	375	11 (5)	330 (149.69)	26.5 (12)	529.1 (240)	15	208-240	40	3	50/60	15-50P

CODING AR: Absorption ratio

CHOOSE YOUR



DIVIDER/ROUNDER



DSA Series Divider Rounders	DSA315	DSA322	DSA330	DSA336	DSA354
Portions	15	22	30	36	54
Portion Weight Max Oz.(g)	7 (200)	4.8 (135)	3.5 (100)	3 (80)	1.6 (45)
Portion Weight Min Oz.(g)	2.1 (60)	1.4 (40)	1 (30)	0.8 (25)	0.5 (15)
Hydraulic Dividers/Rounders	D20 Divider	D45 Rounder			
Portions	20	-			
Portion Weight Max Oz.(g)	28 (800)	36 (1000)			
Portion Weight Min Oz.(g)	7 (200)	7 (200)			



Doyon Dough Divider / Rounder DSA Series

DSA315 DSA322
DSA330 DSA336
DSA354
Divider- Rounder



DSA315I
DSA322I
DSA330I
DSA336I
DSA354I
Stainless Divider-
Rounder



**Save time—up to 16 times
more efficient than dividing
and rounding by hand!**

Consistent Portion Control

Features

- Semi-automatic dough cutting and rounding
 - Offers interchangeable heads which change the size and portions (weight range based on dough consistency)
 - Hourly production of up to 1,200 pieces (depending on operator and workflow)
 - Sanitary dough press head
 - Three (3) sanitary rounding plates included
- Divides dough with an optimal absorption ratio from 55% to 65%, dependent on dough formulation (variance of individual portion weight is subject to change, dependent on dough formulation and proper operation of unit)
- Easy snap on/off head cover for easy cleaning
 - Head can be tilted to the left for cleaning
 - Self-lubricating

Construction

- 5 models available: 15, 22, 30, 36, or 54 pieces
- Stainless steel cutting knives
- Wheel mounted
- Cast iron base with white enamel finish
- 6' power cord
- Stainless steel feet to prevent rusting and features anti-vibration pad for quiet operation
- Two year parts and one year labor warranty

Options

- Stainless steel base (suffix I)
- Additional press heads (DSAHXX)
- Additional dough plates
 - DSA315: FMF550A
 - DSA322: FMF551A
 - DSA330: FMF553A
 - DSA336: FMF558A
 - DSA354: FMF559A



Specifications

Model	Crated Weight lbs (kg)	Portions	Portion Weight* oz (g)		Overall Dimensions in (mm)			Electrical System				NEMA
			min	max	W	D	H	Volts	Amps	kW	Phases	
DSA315	630 (285)	15	2.1 (60)	7 (200)	24 7/16" (621)	26" (660)	52 3/8" (1330)	120	8	1	1	5-15P
DSA322	655 (297)	22	1.4 (40)	4.8 (135)	24 7/16" (621)	26" (660)	52 3/8" (1330)	120	8	1	1	5-15P
DSA330	660 (299)	30	1 (30)	3.5 (100)	24 7/16" (621)	26" (660)	52 3/8" (1330)	120	8	1	1	5-15P
DSA336	665 (301)	36	0.8 (25)	3 (80)	24 7/16" (621)	26" (660)	52 3/8" (1330)	120	8	1	1	5-15P
DSA354	670 (303)	54	0.5 (15)	1.6 (45)	24 7/16" (621)	26" (660)	52 3/8" (1330)	120	8	1	1	5-15P

* Based on a hydration ratio of 55% to 65%

Doyon
Dough Divider / Rounder
DSA Series

**Consistent
product quality
and size**



**Removable Dough Press Head
for Flexibility of Portion Sizes**



Interchangeable Dough Press Heads (DSAHXX)



Divider Plate (FMF3XX)

Doyon Dough Divider or Rounder D20 / DR45

**Save time—up to 4 times
more efficient than dividing
or rounding by hand!**

Impressive Labor Savings



D20
Hydraulic Divider



Divider (Top
View)



DR45
Rounder

Assured Uniformity

D20

- Automatically divides dough into 20 pieces
- Stainless steel construction
- Stainless steel blades
- Swivel casters (2 locking)
- Cast aluminum cover with locking handle
- Easy to operate
- 2 HP motor
- Two year parts and one year labor warranty

DR45

- Rounds portions from 7 oz to 36oz (200g to 1000g)
- Up to 800 portions per hour
- Hydration ratio must be at least 60% but is dependent on dough formulation
- Stainless steel construction
- Round up to 850 lb (386 kg) per hour depending on dough consistency
- Easy cleaning (no tools required)
- Entry hole is 6" in diameter
- Special cylinders upon request based on specific recipes
- Two year parts and one year labor warranty
- CE approved (DR45 only)



Specifications

Model	Crated Weight lbs (kg)	Portion Weight oz (g)		Overall Dimensions in (mm)			Electrical System			NEMA
		min	max	W	D	H	Volts	Amps	Phases	
D20	660 (300)	7 (200)	28 (800)	24" (610)	27 1/2" (699)	43 3/8" (1102)	208-240	8	3	L15-20
DR45	255 (116)	7 (200)*	36 (1000)*	13 3/4" (349)	22 1/2" (572)	31 1/2" (800)	120	6	1	L5-15P

* Dependent on hydration ratio

Doyon Reversible Sheeters LSA / LMA Series



LSA516 LSA520



LMA630
Shown with optional croissant cutter

Perfect for laminated dough, cookie dough, pie crusts, biscuits, scones, shortbread, gingerbread, power bars, doughnuts and more!

More Standard Features

Features

- Fast roller adjustments
- Adjustable roller gap (from 1/32" (1mm) up to 1 1/2" (40mm) thick)
- Unique 20 digital speed control
- Forward and reverse action is controlled by hand controls
- Easily removable and adjustable scrapers
- LSA ONLY
 - Bench models
 - Capacity of up to 22 lb (10kg) of dough
- LMA ONLY
 - On casters - wheel mounted with quick locking device to secure the sheeter
 - Capacity of up to 30 lb (14kg) of dough
 - Anti-vibration feet ensuring quiet operation
 - S/S feet to prevent rusting
 - Forward and reverse action can also be controlled by foot pedals

Construction

- Polyurethane belts
- Stainless steel rollers help prevent sticking
- Stainless steel protective guards on each side of rollers
- Fold-up conveyors for compact storage and easy cleaning
- Synchronized drives on each table. The exit conveyor is faster than the entry belt to avoid possible dough obstruction and prevents tearing of delicate dough
- Stainless steel catch pans on each end
- Lead-free enamel coating
- Food grade flour reservoir above rollers
- Two polyurethane roll pins
- 3/4 HP motor with thermal overload protection
- Two year parts and one year labor warranty

Options

- Croissant cutter for LMA630 only
must be assembled in factory
 - Croissant cutter housing (RCM001)
 - CPL001 Cutter cuts 3 croissants that are 6 1/2" wide (RCM001 required)
 - CPL002 Cutter cuts 4 croissants that are 5" wide (RCM001 required)
- Stainless steel table on casters for LSA sheeters (LSB516T)
- Stainless steel construction (suffix I)



Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Conveyor Dimensions in (mm)		Electrical System			NEMA
		W	D	H	D	W	Volts	Amps	kW	
LSA516	445 (201)	75 1/2" (1918)	41 1/2" (1054)	32" (813)	19 11/16" (500)	63" (1600)	120	8.3	1	5-15P
LSA520	450 (204)	91 1/4" (2318)	41 1/2" (1054)	32" (813)	19 11/16" (500)	78 3/4" (2000)	120	8.3	1	5-15P
LMA620	570 (258)	91 1/4" (2318)	39 1/2" (1005)	45 3/4" (1162)	23" (584)	78 3/4" (2000)	120	8.3	1	5-15P
LMA624	595 (269)	107" (2718)	39 1/2" (1005)	45 3/4" (1162)	23" (584)	94 1/2" (2400)	120	8.3	1	5-15P
LMA630	645 (292)	130 3/4" (3321)	39 1/2" (1005)	45 3/4" (1162)	23" (584)	118 1/8" (3000)	120	8.3	1	5-15P

*Other voltages available upon request

Countertop Dough Sheeters DL Series

Saves time—up to 6 times more efficient than rolling by hand!



Parallel Rollers
-For rectangular product

Diagonal Rollers
-For circular product

Consistent product thickness

Compact. Upright. Small Footprint.

Features

- Compact design
- Minimum roller gap: 1/32"
- Maximum roller gap: 5/32"
- DL12SP & DL12DP: up to 12" (305mm) diameter
- DL18SP, DL18P, and DL18DP: up to 18" (432mm) diameter
- Sheet up to 600 pieces per hour
- Ideal for pizzas, flour tortillas, wraps, flat bread, naan, pita, pierogi, dough, wraps, etc.
- Ideal for products with an absorption ratio of 50-60%
- Scrapers are sanitary stainless steel and easily removed for cleaning
- Adjustable roller gap

Construction

- Top rollers: 3 1/2" dia. X 10" length (89 x 254mm)
- Bottom rollers: 3 1/2" dia. X 20" length (89 x 508mm)
- Heavy gauge, steel frame
- Stainless steel infeed and chute
- Sealed bearings
- Two year parts and one year labor warranty
- 120V: 60 Hz

Options

- Foot pedal for DL12DP, DL18P, and DL18DP (PC100091)
- CSST conformity kit for Quebec
- International electric configuration: 208-240V, 1Ph, 50/60Hz

For room temperature dough products between 50-60% hydration. Not suitable for fondant or laminated dough products.



Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions In (mm)			Maximum Capacity	Electrical System				NEMA
		W	D	H		Motor	Volts	Amps	kW	
DL12SP	60 (27)	17" (432)	10 5/8" (271)	12 1/2" (318)	12" diam. (305)	1/2 HP	120 208 240	6 3.4 3	1	5-15P
DL12DP	70 (32)	17" (432)	10 5/8" (271)	25 1/4" (641)	12" diam. (305)					
DL18SP	70 (32)	22" (559)	10 5/8" (271)	13 3/8" (340)	18" diam. (432)					
DL18P	100 (45)	22 1/2" (572)	13" (330)	32 1/4" (819)	18" diam. (432)					
DL18DP	100 (45)	20 1/2" (521)	13" (330)	31 1/2" (800)	18" diam. (432)					

*Other voltages available upon request

Bread Slicers SM Series



**Saves time...up to 9 times
more efficient than slicing by hand!**

Slice up to 250 Loaves Per Hour

Features

- Slices soft, sandwich style bread only
- Table top model
- Slices loaves up to 5" (127mm) high
- Up to 250 loaves per hour
- SM302: Slices 5/8" (16mm) thickness
- SM302A: Slices 3/4" (19mm) thickness
- SM302B: Slices 1/2" (13mm) thickness
- SM302C: Slices 1" (25mm) thickness

Features

- 22" (559mm) long gravity infeed chute
- 15" (181mm) wide blade holder
- 1/4HP motor
- Bagging shelf included
- Two year parts and one year labor warranty

Options

- Stainless steel table on casters (SM302T)
- Alternate voltage

Model	Crated Weight	Overall Dimensions			Maximum Loaf Length	Electrical System			NEMA
		W	D	H		Motor	Volts	Amps	
SM302	215 (98)	23 7/8" (606)	27 5/8" (703)	29" (737)	15" loaf (381)	1/4 HP	120	6	5-15P



Precision Measurement

Water Meter

Features

- Water meter
- Water pressure: from 3.6 psi to 72.6 psi (0.25 bar to 5 bars)
- Bursting pressure: approximately 2900 psi (200 bars)
- Water flow rates: from 2 to 45 liters per minute
- Can set quantity by : Liter, US Gallon, or Canadian Gallon
- Reads min. and max. temperature range: 32° to 120° (0°C to 49°C) *does not mix
- Volume measurement accuracy in terms of present value:
 - ± 5% with water flow rates from 0.51 L/min to 2 L/min
 - ± 2% with water flow rates from 2L/min to

Features

- 25 L/min
- 1/2" NPT water inlet
- Water hose and hook included
- Two year parts and one year labor warranty



Better dough!



Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions			Electrical System		Water Inlet
		W	D	H	Volts	Hz	
DAF001	15 (6.7)	15" (381)	5 1/8" (130)	10 1/4" (260)	120	60	1/2" NPT



Doyon is known for the finest baking equipment. Our design, layout and service are the cornerstones of our company. Our mission is to satisfy and surpass our customers' expectations and develop bakery and foodservice equipment that is in keeping with our reputation for quality and service.

TERMS OF SALE

Doyon is committed to continuous improvement of the Customer experience. With that in mind, the following Terms & Conditions are for clarification to ensure smooth business transactions. If you need to return items, refer to the below for specific guidelines.

Terms and Method of Payment

All orders are subject to approval and acceptance by SELLER. No order accepted by SELLER shall be subject to cancellation, termination, suspension, change, reduction, cutback or other modification except with SELLER'S prior written consent based upon the Returns and Cancellations Policy.

SELLER'S standard terms of payment are for net 30 days from invoice date, with approved credit. The terms of credit, if extended, may be changed or credit may be withdrawn by SELLER at any time. Cash in advance (CIA) may be required on payments that are late more than twice during the calendar year or for new unestablished customers. No orders will be shipped on a Cash on Demand (COD) basis.

Late payments are subject to penalty based on the invoice subtotal in the following manner:

15 days past due –	1.0%
30 days past due –	1.5%
45 days past due –	2.0%
60 or more days past due –	10.0%

Prices do not include federal, state or local taxes, duties or other levies, now or hereafter enacted, applicable to the items deliverable under the sales order or invoice (hereinafter called ITEMS), which taxes, duties or other levies will be added by SELLER to the sales price and will be paid by BUYER unless BUYER provides SELLER with a proper Exemption certificate.

Packing for commercial shipment is included in contract price. Any special packaging, crating, or shipping instructions must be noted on BUYER'S original order and acknowledged by SELLER.

Title and Delivery

ITEMS shall be delivered FOB SELLER'S facility, and title thereto shall pass to BUYER, upon SELLER'S delivery of the ITEMS to a Common carrier for shipment to BUYER.

Any pre-paid freight must be acknowledged by SELLER.

Orders qualifying for pre-paid freight, SELLER has the right to select the means of transportation.

Any accessorial charges incurred because of Customer request will be the responsibility of the requester.

Inspection and Acceptance

Thoroughly inspect all shipments. Do not accept a damaged or short shipment until exception is noted on the freight bill and pictures have been taken. BUYER will be held responsible for all shipments with freight bills signed free and clear.

If concealed damage is discovered, contact the freight company immediately for inspection and file a claim. Concealed damage must be reported to the carrier within 7 days of receipt.

All damaged goods and shortages that are not properly documented and reported upon receipt become the sole responsibility of the BUYER.

Returns and Cancellations Policy

No returns will be accepted without an authorization number from Doyon Customer Service, utilizing the following criteria:

Order Changes & Cancellations 14 days prior to shipping may incur a 15% fee Return requests must be submitted within 30 days of Shipment Date and will incur a 50% Restocking Fee, Customer pays freight and is responsible for any damage enroute. Subject to approval for new unused equipment only.

No returns for SRO Series and KDP Series products at any time.

No returns for Custom/Special Order products at any time.

Warranty Issue

Please contact service@nu-vu.com for all Doyon related warranty issues.

General

All prices are subject to change without notice. Orders from Authorized accounts will be accepted with the understanding that prices are those in effect at time of shipment. These prices are exclusive of all sales taxes with may be levied by State, Federal, or City governments

SELLER'S "Terms and Conditions" as set forth above shall govern all transactions.

SELLER reserves the right to change or discontinue the color, design, component content or price of any ITEMS in SELLER'S catalog or published price lists without prior notice at any time.

HOW TO PLACE AN ORDER:

- Federal ID number: required for U.S. customs purposes from all Dealers (N/A in Canada).
- All orders are subject to acceptance by the local representative and our office.
- All orders must have the Dealer's name, address, phone number, purchase order number and purchase order dollar amount.
- All orders must include a requested ship date, ship address, job name and location.
- All orders must include model number, voltage requirement, type of gas and altitude if installation is over 2000 feet, hinge, specified options. Failure to provide this information will delay processing or responsibility to expedite shipment on behalf of the factory.

INTERNATIONAL ORDERS

All international orders must specify either CE-specific or non-CE ovens. Any orders shipping outside the United States or Canada will be subject to a 5% Warranty Administration Fee added to the invoice. These orders may also be subject to other charges including utility configuration and/or CE approval fees. Please contact Doyon® for specific details.

Shipments to Canada: Effective February 2018. Due to a US Customs change, all shipments inbound to Canada from the US require an onsite contact name, phone number, fax number and email address. Without this information, shipments will be delayed for customs clearance.

WARRANTY

Two year parts and one year labor Doyon® limited warranty

(United States of America and Canada only)

This Doyon® warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with the Doyon® installation manuals.

Doyon® products are warranted to the original purchaser to be free from defects in material and workmanship for a period of two years from the date of original installation, not to exceed 30 months from the product manufactured date. This warranty does not apply to equipment damaged, abused or altered accidentally or intentionally or modified by unqualified service personnel or with missing or altered serial nameplates. In order to be warranted, the equipment from the original buyer must have been purchased through a reseller from the same country.

Doyon® agrees to repair or replace defective parts due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when performed by an authorized Doyon® service agency. Travel over 50 miles, holiday or overtime labor charges are not covered.

Proper installation, initial inspection, or normal maintenance such as lubrication, adjustment or calibration is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

This warranty does not cover wear & tear items (lights bulbs, gaskets), temperature calibration or defects resulting from handling, abuse, misuse, nor shall it extend to any unit from which the serial number has been removed or altered or the unit is modified in any way, shape, or form by an unauthorized service personnel. As well our warranty does not cover damaged by flood, fire, or other acts of god. Nor will this warranty apply as regards to the immersion element damage by hard water.

Doyon® does hereby exclude and shall not be liable to purchaser for any consequential or incidental damages including but not limited to: damages of property, damages for loss of use, loss of time, loss of profits or income that are in direct result of a breach or warranty.

NOTE: Warranty excludes racks and bread cabinets. These items carry a (1) year limited parts warranty.

In no case, shall this warranty apply outside Canada and the Continental United States, unless the purchaser has a written agreement from Doyon.



JET AIR BY DOYON

The air moves in one direction, stops then moves the other way resulting in a bidirectional and gentle velocity air flow for exceptional baking results. This system will help you bake faster and more evenly without having to turn pans during baking time. The Jet Air fan system will save energy and labor costs.



CIRCLE AIR BY DOYON

The Circle Air system has the same benefits as the Jet Air system, with the additional benefit of an independent, rotating rack system. The air moves in one direction, stops then moves the other way resulting in a bidirectional and gentle velocity air flow for exceptional baking results. This system will help you bake faster and more evenly without having to turn pans during baking time. The Jet Air fan system will save energy and labor costs.

FILTRATION

All Doyon units which utilize a water line should employ a filter. Recommended for hard & soft water and water with sediment.

FAN DELAY

A temporary suspension of the fan system, resulting in limited air flow for a small period of time at the beginning of the baking cycle that can be set anywhere from 0-5 minutes to develop the product before engaging the fan.

SHOT STEAM

The intense injection of water at the beginning of the bake cycle.

PULSE STEAM

The continuous injection of water throughout the bake cycle.

AUTOFILL

This is an automatic humidity system used in proofers. It utilizes timed bursts of water that are converted to a mist and evenly distributed throughout the unit by a moving air flow. The amount introduced is determined by adjusting the moisture control.

MANUAL FILL

The addition of moisture throughout the proofing cycle by implementing a water pan. This is done through the act of boiling, as the water pan rests above an element.

Terminology

PROTEIN CONTENT (FOR FLOUR)

The amount of protein contained in your flour. Varies based on the type of flour.

HYDRATION RATIO PERCENTAGE

The mathematical formula calculating the absorption of water into the flour.

$\% \text{ AR} = \text{Water weight (lbs)} \div \text{flour weight (lbs)}$

1 CANADIAN gallon of water = 10 lbs (4.54kg)

1 US gallon of water = 8.33lb (3.77kg)



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Note: All weights are crates weights; not actual weight of unit

Model	Lbs.	Frt Class	Page	Model	Lbs.	Frt Class	Page	Model	Lbs.	Frt Class	Page
AEF015SP	460	85	34	DSA315	630	85	36	JA14G	1,170	92.5	9
AEF025SP	520	85	34	DSA322	655	85	36	JA28	1,850	92.5	10
AEF035	825	85	34	DSA330	660	85	36	JA28G	2,335	92.5	10
AEF035SP	825	85	34	DSA336	665	85	36	KDP11	400	100	24
AEF050	1,175	85	34	DSA354	670	85	36	KDP12	500	100	24
AEF080	1,720	85	34	ES1T	300	92.5	12	KDP13	700	100	24
AFR100	2,090	85	34	ES1TP	300	92.5	12	KDP21	800	100	24
AFR150	2,170	85	34	ES2T	590	92.5	13	KDP22	900	100	24
BTF010	280	85	30	ES2TP	590	92.5	13	KDP23	1230	100	24
BTF020	330	85	30	ES3T	700	92.5	14	KDP31	1472	100	24
BTF040	511	85	30	ES3TP	700	92.5	14	KDP32	1832	100	24
BTF040H	551	85	30	ES4T	750	92.5	15	KDP33	2479	100	24
BTF060	560	70	30	ES4TP	750	92.5	15	KDPR11	400	100	23
BTF060H	600	85	30	E236	700	100	26	KDPR12	500	100	23
BTL020	375	85	30	E236R	800	100	26	KDPR13	700	100	23
BTL100	1,322	85	31	E236TLO	605	100	26	KDPR21	800	100	23
BTL100H	1,382	85	31	E336	905	100	26	KDPR22	900	100	23
BTL140	1,420	85	31	E336R	715	100	26	KDPR23	1230	100	23
BTL140H	1,462	85	31	E336TLO	910	100	26	KDPR31	1472	100	23
CA6X	765	92.5	7	JAOP3	625	175	21	KDPR32	1832	100	23
CA6XG	720	92.5	7	JAOP6	800	175	21	KDPR33	2479	100	23
D20	852	85	38	JAOP6G	800	175	21	LMA620	570	85	39
DAF001	13	UPS	41	JAOP6SL	700	175	21	LMA624	595	85	39
DL12SP	60	85	40	JAOP12SL	1,380	175	22	LMA630	645	85	39
DL18SP	70	85	40	JAOP14	1,520	175	22	LSA516	445	85	39
DL12DP	70	85	40	JAOP14G	1,725	92.5	22	LSA520	450	85	39
DL18DP	100	85	40	JA4	350	175	9	PIZ3	470	92.5	18
DL18P	100	85	40	JA4SC	550	175	9	PIZ3G	595	92.5	18
DRP3	100	100	27	JA6	515	175	9	PIZ6	645	92.5	18
DRPR3	100	100	27	JA6G	580	92.5	9	PIZ6G	800	92.5	18
DRP4	125	100	27	JA6SL	445	92.5	9	RPO3	320	175	17
DRP4S	125	100	27	JA8X	840	92.5	9	RSR01-8	80	UPS	6
DRPR4S	125	100	27	JA8XG	840	92.5	9	RSR01-10	80	UPS	6
DRPR4	125	100	27	JA8XR	840	92.5	9	RSR01-12	80	UPS	6
DRIP1	360	100	25	JA12SL	820	92.5	9	RSR01-15	80	UPS	6
DRIP1TLO	435	100	25	JA14	1,025	92.5	9	RSR01-20	80	UPS	6
DR45	170	85	38								

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Note: All weights are crated weights; not actual weight of unit

Model	Lbs.	Fr t Class	Page	Model	Lbs.	Fr t Class	Page	Model	Lbs.	Fr t Class	Page
RSROSL-8	80	UPS	6	SM302A	215	85	41	2T2	1,185	92.5	13
RSROSL-10	80	UPS	6	SM302B	215	85	41	2T3	1,635	92.5	13
RSROSL-12	80	UPS	6	SM302C	215	85	41	2T4	1,945	92.5	13
RSROSL-15	80	UPS	6	SM402NA	575	85	29	3T1	955	92.5	14
RSROSL-20	80	UPS	6	SRO1E	3,425	92.5	5	3T2	1,475	92.5	14
RSR02-8	105	UPS	6	SRO1G	3,425	92.5	5	3T3	2,240	92.5	14
RSR02-10	105	UPS	6	SRO2E	4,125	92.5	5	3T4	2,700	92.5	14
RSR02-12	105	150	6	SRO2G	4,125	92.5	5	4T1	850	92.5	15
RSR02-15	105	150	6	1T1	595	92.5	12	4T2	1,700	92.5	15
RSR02-20	105	150	6	1T2	950	92.5	12	4T3	2,550	92.5	15
SM200	250	85	29	1T3	1,200	92.5	12	4T4	3,010	92.5	15
SM300	525	85	29	1T4	1,425	92.5	12				
SM302	215	85	41	2T1	795	92.5	13				

Mixer Accessories: see page 32



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