DOYON
BAKING EQUIPMENT EXPERTS

Equipment Catalog

March 1, 2020

Nu-Vu
FOOD SERVICE SOLUTIONS

Catalog No. 103CAT

Welcome to our 2020 product catalog!

In the next few pages, you will see two expert brands:

Doyon: The Baking Equipment Experts
Doyon offers 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. The bakery world is unique, scientific, and surgically precise. Whether you need of equipment for retail, wholesale, pizza, and more, Doyon has it all.

NU-VU®: Foodservice Solutions
NU-VU® has evolved from being the leader in on-premise sub shop baking into many other food service segments. Our product line reflects an expansion into new markets including schools, restaurants, C-stores and more. NU-VU® is the highest quality product for your foodservice needs.

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

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We know baking, proofing, slicing, sheeting, cooking, moulding, mixing, and much more!

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

DOYON

BAKING EQUIPMENT EXPERTS

CHOOSE YOUR DOYON OVEN

	DOYON BAKING OVENS									
	JA4	JA6	JA6SL	JA8X	JA12SL	JA14	JA20	JA28	CA6X	SRO
Jet Air Reversing Fan	X	X	X	X	X	X	X	X	X	
Offered in Electric	X	X	X	X	X	X	X	X	X	X
Offered in Gas		X		X		X	X	X	X	X
Half Size Sheet Pan Capacity	8	12	12	16	24	28	40	56	12	*
Full Size Sheet Pan Capacity	4	6	6	8	12	14	20	28	6	*
Cook N' Hold		X	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	X
Multispeed Fan		X	X	X	X	X	X	X	X	X
Fan Delay	optional	X	X	X	X	X	X	X	X	X
Shot Steam	X	X	X	X	X	X	X	X	X	X
Pulse Steam	X	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	JA6/ JAOP6/ JA6SL/ JAOP6SL	JA8X	JAOP10	JA12SL/ JAOP12SL	JA14/ JAOP14	JA20	JA28
Bagels (16 per pan)	Fresh	15	375	192	256	384	512	640	768	896	1280	1792
Dinner rolls (16 per pan)	Fresh	15-18	350	192	256	384	512	640	768	896	1280	1792
Sub rolls 12" (10 per pan)	Fresh	15-18	350	120	150	240	320	400	480	560	800	1120
French Baguette (5 per pan)	Fresh	20-25	350	45	60	90	120	150	180	210	300	420
Croissants (15 per pan)	Fresh	12-15	350	180	240	360	12	600	720	840	40	56
8" Pies (6 per shelf)	Fresh	30-35	375	36	48	72	96	120	144	168	240	336
Muffins (15 per pan)	Fresh	18-22	350	135	180	270	360	450	540	630	900	1260
Muffins (24 per pan)	Fresh	18-22	350	216	288	432	576	720	864	1008	1440	2016
Cakes 8" (6 per shelf)	Fresh	18-22	350	54	72	108	144	180	216	252	360	504
Quiches 8" (6 per shelf)	Fresh	30-35	350	36	48	72	96	120	144	168	240	336
Cookies (18 per pan)	Frozen	8-10	300	324	432	648	864	1080	1296	1512	2160	3024
Danish (15 per pan)	Fresh	12-15	350	180	240	360	480	600	720	840	1200	1260
Biscuits (15 per pan)	Fresh	8-10	350	270	360	540	720	900	1080	1260	1800	2520
Bread (4 strapped pan)	Fresh	30-35	350	8	16	48/24 (SL)	64	48	48	96	96	192
Cinnamon rolls (8/half pan)	Fresh	15-18	325	192	256	384	512	640	768	896	1280	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

New 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 steam 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

- Minimum security prison package
  - -Tamper proof screws
  - Locking door handle
  - Locking control cover
  - Interior opening door
  - Internal alarm system
- Maximum security prison package
  - Contact factory with your security specifications
- Water filter (recommended)
- Ships knock down or one piece (based off site & accessibility)
- Stainless steel racks (page 8)

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Electrical System *Ground wire not included						
		W	D	H*	W	D	H	BTU	Volts	Phases	Amps	kW	Wires*	Hz
SRO1E	3205	55"	51"	100 7/8"	31"	43"	73 1/2"	-	208	1/3	174/100	36	3	60
SRO1G	3205	55"	51"	100 7/8"	31"	43"	73 1/2"	175,000	208-240	1/3	12/10	4	2/3	60
SRO2E	4300	72"	62"	103"	40"	53"	73 1/2"	-	208	3	152	51	3	60
SRO2G	4300	72"	62"	103"	40"	53"	73 1/2"	275,000	208-240	1/3	12/10	4	2/3	60

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

Doyon Convection Ovens SRO Series

Stainless Steel Construction

RSRO2-15

RSRO1-15

RSRO—Single Rack for SRO1*

Specifications

Model	Description	Overall Dimensions			Shelf Spacing	Pan Capacity	Pan Dimensions		Crated Weight
		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			Shelf Spacing	Pan Capacity	Pan Dimensions		Crated Weight
		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 (2 ovens stacked)

New optional proofer base!

Exclusive Rotating Rack System

Features

OVEN

- State of the art 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
- 4 swivel casters-stacked ovens only (2 locking casters)
- 1/2 HP motor
- Two year parts and one year labor warranty

Options

- Water filter (recommended)
- Proofer base (CA6XP)
- 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
- Stacking kit

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity (18"x26")	Shelf Spac-ing	Gas System			Water Inlet	Electrical System *Ground wire not included.						
		W	D	H	W	D	H			BTU	D.H.	G.I.		Volts	Phas-	Amps	kW	Wires*	Hz	NEMA
CA6X	825 (375)	43 7/8" (1114)	53 7/8" (1368)	38" (965)	27" (686)	33 1/2" (851)	28 1/2" (724)	6	4" (102)	-	-	-	1/4"	208-240	1 3	65 38	13.5 13.5	2 3	60	- -
CA6XG	900 (409)	43 7/8" (1114)	57 5/8" (1464)	38" (965)	27" (686)	33 1/2" (851)	28 1/2" (724)	6	4" (102)	78 500	4" (102)	1/2"	1/4"	120 208-240	1 1	12 7	1.4 1.4	1 1	60	5-15p

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

JA4 with stand

JA6SL with stand

JA8XR with stand

JET AIR BY DOYON

Superior Air Flow

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

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

Options

- Water filter (recommended)
- Perforated nickel plated pizza decks
  - JA4, JA4SC, JA12SL (GRPIZ3)
  - JA6, JA6SL (GRPIZ6)
  - JA8, JA14 (GRPIZ8)
- High temperature gasket for baking in between 400° - 500ºF (205°-260ºC) (HTG001)
- Gas quick disconnect kit: 4’ (1220mm) flexible hose, ball valve, and securing device (GAH600)
- JA4 stand on casters (JA4B)
- JA6 stand on casters (JA6B)
- JA6SL stand on casters (JA6SLB)
- JA8 stand on casters (JA8B)

Doyon
Convection Ovens
JA Series

JA14

JA12SL

JA4SC

Superior Air Flow

JA Series

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity (18"x26")	Shelf Spacing	Gas System			Water Inlet	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	39 / 22 34 / 20	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	39 / 22 34 / 20	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	52 / 33 45 / 28	10.8 10.8	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	52 / 33 45 / 28	10.8 10.8	2 / 3 2 / 3	60
JA8X	840 (381)	37 5/8" (956)	54 1/8" (1375)	41 3/4" (1061)	43 5/8" (1108)	53 3/8" (1356)	36 3/4" (985)	8	4" (102)	-	-	-	1/4" (6)	208 240	1 / 3 1 / 3	51 / 33 45 / 28	10.8 10.8	2 / 3 2 / 3	60
JA8XG*	840 (381)	37 5/8" (956)	54 1/8" (1375)	41 3/4" (1061)	43 5/8" (1108)	53 3/8" (1356)	36 3/4" (985)	8	4" (102)	65 000	6" (152)	1/2" (13)	1/4" (6)	120	1	4.7	1.2	2	60
JA8XR	840 (381)	840 (381)	54 1/8" (1375)	41 3/4" (1061)	43 5/8" (1108)	53 3/8" (1356)	36 3/4" (985)	8	4" (102)	-	-	-	1/4" (6)	208 240 480	1 / 3	70/80 47/43 20	10.8 17	2/3	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 / 52	21.5 21.5	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	21.5 21.5	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
*JA6G & JA8G: NEMA 5-15P Plug

Doyon Convection Ovens JA Series

JA20*
*Some pan rotation required

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

Construction

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

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

Options

- Water filter (recommended)
- Perforated nickel plated pizza decks
  - JA20 (GRPIZ10)
  - JA28 (GRPIZ6)
- High temperature gasket for baking in between 400° - 500ºF (205°-260ºC) (HTG001)
- Gas quick disconnect kit: 4’ (1220mm) flexible hose, ball valve, and securing device
  - JA20G (GAH600)
  - JA28G (GAH700)

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity (18”x26”)	Shelf Spacing	Gas System			Water Inlet	Electrical System *Ground wire not included.					
		W	D	H	W	D	H			BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz
JA20*	1435 (651)	53 1/2” (1359)	48 3/4” (1238)	72 3/4” (1848)	39” (991)	30 3/4” (781)	26 1/2” (673)	20	3 3/4” (95)	-	-	-	1/4” (6)	208 240	1 / 3 1 / 3	130 / 75 115 / 65	27 27	2 / 3 2 / 3	60
JA20G*	1600 (726)	53 1/2” (1359)	53 1/2” (1359)	72 3/4” (1848)	39” (991)	29 3/4” (756)	26 1/2” (673)	20	3 3/4” (95)	170 000	6” (152)	1/2” (13)	1/4” (6)	208 240	1 1	11.5 11.5	2 2	2 2	60
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	207/119 180/105	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

1T4

3T2

2T3

4T2 with optional proofer

Even temperatures throughout… top bottom AND front for less waste

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 decks
- Individual 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-operating 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
- Manual loaf loader (LL) ;see page 17 for photo
- Manual loaf loader (LL4T) (4T series only)
- Water filter (recommended)
- Stainless steel deck

1T - End Load-

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				
			208V	240V	480V	Hz	Ph
		COVER	-	-	-	-	-
1T	1	BAKING CHAMBER	5 kw/14 A	5 kw/12 A	5 kw/6 A	50/60	3
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

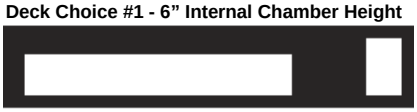
Optional Eyebrow Canopy

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

Top Cover Plate

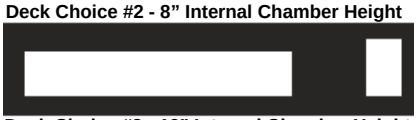
2 1/2”H (64mm) x 54 1/2”W (1384mm) x 46 1/2”D (1181mm)

Deck Choice #1 - 6” Internal Chamber Height



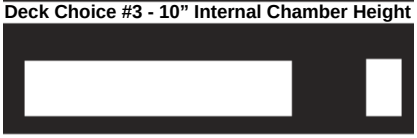
Exterior: 13 5/8”H (347mm) x 54 1/2”W (1384mm) x 46 1/2”D (1181mm)
Interior: 6”H (153mm) x 37 1/2”W (953mm) x 30”D (762mm)
Crated Weight: 700 lbs (408 kg)

Deck Choice #2 - 8” Internal Chamber Height



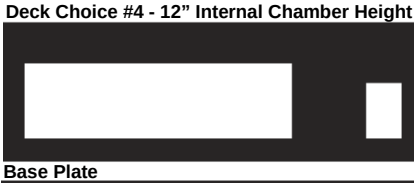
Exterior: 15 5/8”H (397mm) x 54 1/2”W (1384mm) x 46 1/2”D (1181mm)
Interior: 8”H (203mm) x 37 1/2”W (953mm) x 30”D (762mm)
Crated Weight: 700 lbs (408 kg)

Deck Choice #3 - 10” Internal Chamber Height



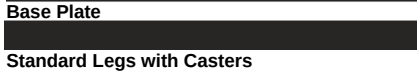
Exterior: 17 5/8”H (447mm) x 54 1/2”W (1384mm) x 46 1/2”D (1181mm)
Interior: 10”H (253mm) x 37 1/2”W (953mm) x 30” D (762mm)
Crated Weight: 700 lbs (408 kg)

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

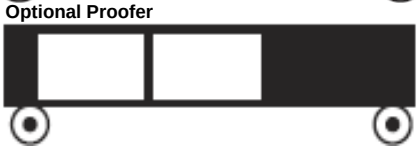


2 1/2”H (64mm) x 54 1 /2”W (1384mm) x 46 1/2”D (1181mm)

Standard Legs with Casters

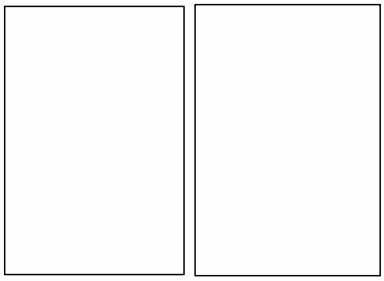
Dimensions:
One Deck: 33”H (838mm) x 54 1 /2”W (1384mm) x 37 1/2”D (952mm)
Two Deck: 24”H (610mm) x 54 1 /2”W (1384mm) x 37 1/2”D (952mm)
Three Deck: 21”H (533mm) x 54 1 /2”W (1384mm) x 37 1/2”D (952mm)
Four Deck: 9”H (227mm) x 54 1 /2”W (1384mm) x 37 1/2”D (952mm)

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

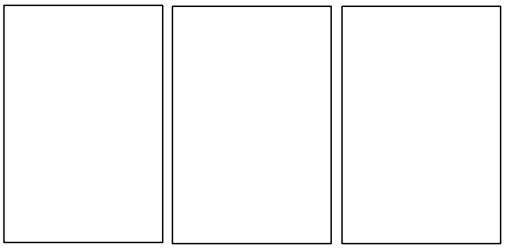
2T (2 pans wide)

Model	Pans	Type	Electrical Standard				
			208V	240V	480V	Hz	Ph
		COVER	-	-	-	-	-
2T	2	BAKING CHAMBER	6.5kw/18 A	6.5kw/16 A	6.5kw/8 A	50/60	3
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	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

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)

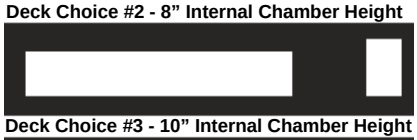
Top Cover Plate

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

Deck Choice #1 - 6" Internal Chamber Height

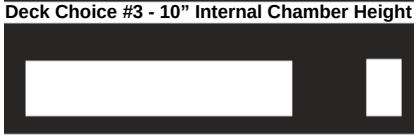
Exterior: 13 5/8"H (347mm) x 73"W (1854mm) x 46 1/2"D (1181mm)
Interior: 6"H (153mm) x 56"W (1420mm) x 30"D (762mm)
Crated Weight: 900 lbs (408 kg)

Deck Choice #2 - 8" Internal Chamber Height



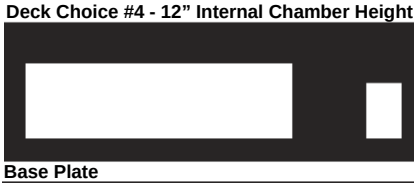
Exterior: 15 5/8"H (397mm) x 73"W (1854mm) x 46 1/2"D (1181mm)
Interior: 8"H (203mm) x 56"W (1420mm) x 30"D (762mm)
Crated Weight: 900 lbs (408 kg)

Deck Choice #3 - 10" Internal Chamber Height



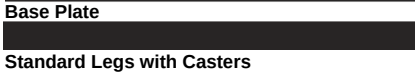
Exterior: 17 5/8"H (447mm) x 73"W (1854mm) x 46 1/2"D (1181mm)
Interior: 10"H (253mm) x 56"W (1420mm) x 30"D (762mm)
Crated Weight: 900 lbs (408 kg)

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				
			208V	240V	480V	Hz	Ph
		COVER	-	-	-	-	-
3T	3	BAKING CHAMBER	8.3kw/23 A	8.3kw/20A	8.3kw/10A	50/60	3
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 Loaf Loader

Optional Eyebrow Canopy

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

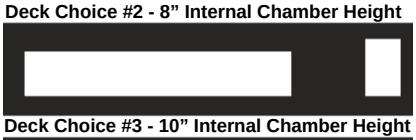
Top Cover Plate

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

Deck Choice #1 - 6” Internal Chamber Height

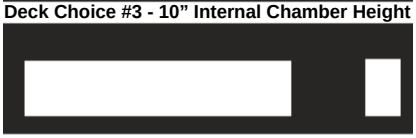
Exterior: 13 5/8”H (347mm) x 73”W (1854mm) x 52 1/4”D (1327mm)
Interior: 6”H (153mm) x 56”W (1420mm) x 37”D (939mm)
Crated Weight: 950 lbs (431 kg)

Deck Choice #2 - 8” Internal Chamber Height



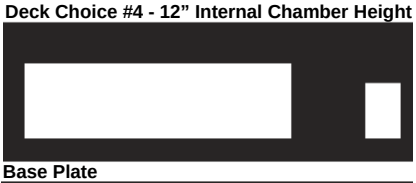
Exterior: 15 5/8”H (397mm) x 73”W (1854mm) x 52 1/4”D (1327mm)
Interior: 8”H (203mm) x 56”W (1420mm) x 37”D (939mm)
Crated Weight: 950 lbs (431 kg)

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)

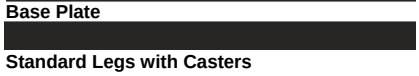
Deck Choice #4 - 12” Internal Chamber Height



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)



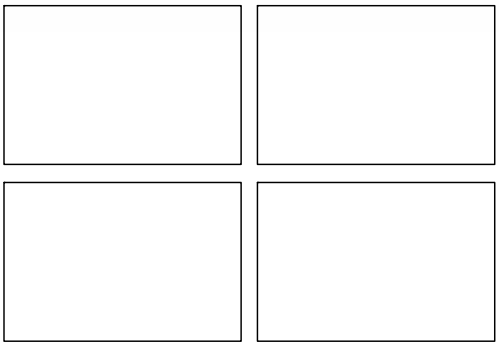
Standard Legs with Casters

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				
			208V	240V	480V	Hz	Ph
		COVER	-	-	-	-	-
4T	4	BAKING CHAMBER	9.3kw/26 A	9.3kw/24 A	9.3kw/12 A	50/60	3
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	RPO3
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
- Tempered glass door
- Nickel-coated perforated decks (3)
- 4” legs

Options

- Stainless steel stand on swivel casters; two locking and two non-locking (RPOT)

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan/Pizza Capacity	Shelf Spacing	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)	34” (864)	28 1/2” (724)	22” (559)	21” (533)	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 capabilities
- PIZ3 –capacity of 3 -18” pizzas
  PIZ6 –capacity of 6 - 18” pizzas
- Ability to cook both fresh or par baked dough
- Fast baking / Fast preheat
- Fast recovery
- Exclusive reversing fan system
- Direct baking on nickel coated perforated decks to increase heat retention
- Available in gas or electric

Construction

- Heavy duty glass
- 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)
- 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
- Solid doors
- PIZ3 & PIZ3G stand on casters (PIZ3B)
- PIZ6 & PIZ6G stand on casters (PIZ6B)
- Water filter (recommended for ovens with steam option)

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Door Opening (3)	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)	22 1/2” (572)	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	39/24 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)	22 1/2” (572)	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)	70 000	4” (102)	1/2” (13)	120	1	12	1.4	2	60	5-15P

CHOOSE YOUR DOYON OVEN/PROOFER

	DOYON OVEN PROOFERS						
	CAOP6	JAOP3	JAOP6	JAOP6SL	JAOP10	JAOP12SL	JAOP14
Jet Air Reversing Fan	X	X	X	X	X	X	X
Offered in Electric	X	X	X	X	X	X	X
Offered in Gas	X		X		X		X
Half Size Sheet Pan Capacity	12/36	6/18	12/36	12/18	20/24	24/36	28/64
Full Size Sheet Pan Capacity	6/18	3/9	6/18	6/9	10/12	12/18	14/32
Cook N' Hold	X		X	X	X	X	X
Manual Controls		X					
Rotating Rack System	X						
Programmable Controls	X		X	X	X	X	X
Autofill System	X	X	X	X	X	X	X
Multispeed Fan	X		X	X	X	X	X
Fan Delay	X	optional	X	X	X	X	X
Shot Steam	X	X	X	X	X	X	X
Pulse Steam	X		X	X	X	X	X

Doyon
Convection Oven/Proofer Combination
CAOP Series

CAOP6
(Rotating)

Space Saver.
Proof and Bake…
All in One Cabinet.

Ultimate Uniform Proof & Bake

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

Features

OVEN

- Advanced programmable oven control.
  - 99 programmable recipes
    - 8 stage baking
  - Digital timer
  - Digital temperature control up to 500°F (260°C)
- Rotating rack system for even baking
- Cool down mode
- 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

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
- 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 (recommended)
- Perforated nickel plated pizza decks (GRPIZ3)
- High temperature gasket for baking from 400°F (205°C) to (HTG001)
- Gas quick disconnect kit: 4' (1200mm) flexible hose, ball valve, and securing device (GAH600)

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions – Oven			Interior Dimensions – Proofer			Pan Capacity (18"x26")		Shelf Spacing		Gas System			Water Inlet	Electrical System *Ground wire not included.					
		W	D	H	W	D	H	W	D	H	Oven	Proofer	Oven	Proofer	BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz
CAOP6	1175 (533)	43 7/8" (1114)	53 3/4" (1365)	76 3/8" (1940)	27" (686)	33 1/2" (851)	28 1/2" (724)	27 1/4" (692)	36 1/2" (927)	26 1/2" (673)	6	18	4" (102)	3" (76)	-	-	-	1/4" (6)	208 240	1 / 3 1 / 3	80 / 49 70 / 42	16.5 16.5	2 / 3 2 / 3	60
CAOP6G	1360 (617)	43 7/8" (1114)	57 3/4" (1467)	76 3/8" (1940)	27" (686)	33 1/2" (851)	28 1/2" (724)	27 1/4" (692)	36 1/2" (927)	26 1/2" (673)	6	18	4" (102)	3" (76)	78 500	4" (102)	1/2" (13)	1/4" (6)	208 240	1 1	19 19	4.5 4.5	2 2	60

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

Doyon
Convection Oven/Proofer Combination
JAOP Series

JAOP3

JAOP6SL

Superior Baking Flexibility

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)
- 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 (baking temperature reached in 15 minutes)
- 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
- 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 (recommended)
- 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	Overall Dimensions			Interior Dimensions – Oven			Interior Dimensions – Proofer			Pan Capacity		Shelf Spacing		Gas System			Water Inlet	Electrical System *Ground wire not included.					
		W	D	H	W	D	H	W	D	H	Oven	Proofer	Oven	Proofer	BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz
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 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	14 14	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	14 14	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

*Other voltages available upon request

Doyon
Oven/Proofer Combination
JAOP Series

JAOP10
*Some pan rotation needed

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 (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
- Magnetic latches
- 4 swivel casters (2 locking)
- 3/4 HP motor
- Two year parts and one year labor warranty

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

Options

- Humidified warmer and proofer (temp. up to 180°F/82°C) (HW001)
- Water filter (recommended)
- Perforated nickel plated pizza decks
  - JAOP10 (GRPIZ10)
  - JAOP12SL (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	Overall Dimensions			Interior Dimensions						Pan Capacity		Shelf Spacing		Gas System			Water Inlet	Electrical System *Ground wire not included					
					Oven			Proofer																
		W	D	H	W	D	H	W	D	H	Oven	Proofer	Oven	Proofer	BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires *	Hz
JAOP10*	1175 (533)	53 1/3" (1355)	48 3/4" (1238)	73" (1854)	39" (991)	30 3/4" (781)	26 1/2" (673)	39" (991)	30" (762)	27" (686)	10	12	3 3/4" (95)	3" (76)	-	-	-	1/4" (6)	208 240	1 / 3 1 / 3	78 / 50 70 / 47	16.5 16.5	2 / 3 2 / 3	60
JAOP10G*	1340 (608)	53 1/3" (1355)	53 1/3" (1355)	73" (1854)	39" (991)	29 3/4" (756)	26 1/2" (673)	39" (991)	30" (762)	27" (686)	10	12	3 3/4" (95)	3" (76)	85 000	4" (102)	1/2" (13)	1/4" (6)	208 240	1 1	18 18	4.5 4.5	2 2	60
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 1 / 3	117 / 69 104 / 65	24.5 24.5	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 1 / 3	117 / 69 104 / 65	24.5 24.5	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 KDRP Series

KDRP33

Your Proofer Retarder. Your Way. Design Yours Now!

doyonperfectproofer.com

Customizable and Connected

Features

- Digital touchscreen with programmable recipes
- Designed in either 1, 2, 3 rack width
- Expandable to 1, 2, 3 rack depth
- Easy connect to utilities; built-in drain, single water line connection
- Available in left or right hinge door (KDRP11, KDRP12, KDRP13)
- R134a environmentally safe refrigeration
- Cloud connectivity

Construction

- Stainless steel construction
- Stainless steel floor with drain (Note: contact factory to verify if floor is required for use with unit)
- Fully insulated
- Ships knockdown
- One Year Labor & Two Year Parts Warranty

Options

- Water Filter
- Pass through configuration (Note: single control panel only on front & door hinged same on single unit only)
- Door bumpers
- Facility installation and startup
- Factory startup (installation not included)

Specifications

Model	Crated Weight	Overall Dimensions			Single End Loaded Rack Capacity	Single Side Loaded Rack Capacity	Double Rack Capacity	Door Opening		Water Inlet	Electrical System			
		W	D	H				L	H		Phase	Volts	Amps	kW
KDRP11	400 (182)	42” (1066)	44 3/8” (1127)	94 3/16” (2392)	1	2	1	27” (686)	73 1/2” (1867)	1/4” (6)	1 1 1	208 240	24 21	5
KDRP12	500 (227)	42” (1066)	84 3/8” (2143)	94 3/16” (2392)	3	4	2	32 1/2” (826)	73 1/2” (1867)	1/4” (6)	1 1	208 240	24 21	5
KDRP13	700 (318)	42” (1066)	124 3/8” (3159)	94 3/16” (2392)	5	6	3	27” (686)	73 1/2” (1867)	1/4” (6)	1 1	208 240	48 42	10
KDRP21	800 (363)	74 1/2” (1892)	44 3/8” (1127)	94 3/16” (2392)	3	4	2	27” (686)	73 1/2” (1867)	1/4” (6)	1 1	208 240	24 21	5
KDRP22	900 (409)	74 1/2” (1892)	84 3/8” (2143)	94 3/16” (2392)	8	8	4	32 1/2” (826)	73 1/2” (1867)	1/4” (6)	1 1	208 240	48 42	10
KDRP23	1230 (558)	97 3/4” (2483)	124 3/8” (3159)	94 3/16” (2392)	12	12	6	27” (686)	73 1/2” (1867)	1/4” (6)	1 3	208/240 208/240	72/63 42/36	15
KDRP31	1472 (668)	107” (2718)	44 3/8” (1127)	94 3/16” (2392)	4	6	3	27” (686)	73 1/2” (1867)	1/4” (6)	1	208 240	48 42	10
KDRP32	1832 (831)	107” (2718)	84 3/8” (2143)	94 3/16” (2392)	11	12	6	27” (686)	73 1/2” (1867)	1/4” (6)	1 3	208/240 208/240	72/63 42/36	15
KDRP33	2479 (1125)	107” (2718)	124 3/8” (3159)	94 3/16” (2392)	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

Customizable and Connected

Your Proofer. Your Way. Design Yours Now!

doyonperfectproofer.com

Features

- Digital touchscreen with programmable recipes
- 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)
- R143a environmentally safe refrigeration
- Cloud connectivity
- Online configurator to build your own

Construction

- Stainless steel construction
- Stainless steel floor with drain (Note: contact factory to verify if floor is required for use with unit)
- Fully insulated
- Ships knockdown
- One Year Labor & Two Year Parts Warranty

Options

- Water Filter
- Pass Through Configuration (Note: single control panel only on front & door hinged same on single unit only)
- Door bumpers
- Facility installation and startup
- Factory startup (installation not included)

Specifications

Model	Crated Weight	Overall Dimensions			Single Rack Capacity End Loaded	Single Rack Capacity Side Loaded	Double Rack Capacity	Door Opening		Water Inlet	Electrical System			
		W	D	H				L	H		Phase	Volts	Amps	kW
KDP11	400 (182)	42” (1066)	44 3/8” (1127)	94 3/16” (2392)	1	2	1	27” (686)	73 1/2” (1867)	1/4” (6)	1 1 1	208 240	24 21	5
KDP12	500 (227)	42” (1066)	84 3/8” (2143)	94 3/16” (2392)	3	4	2	32 1/2” (826)	73 1/2” (1867)	1/4” (6)	1 1	208 240	24 21	5
KDP13	700 (318)	42” (1066)	124 3/8” (3159)	94 3/16” (2392)	5	6	3	27” (686)	73 1/2” (1867)	1/4” (6)	1 1	208 240	48 42	10
KDP21	800 (363)	74 1/2” (1892)	44 3/8” (1127)	94 3/16” (2392)	3	4	2	27” (686)	73 1/2” (1867)	1/4” (6)	1 1	208 240	24 21	5
KDP22	900 (409)	74 1/2” (1892)	84 3/8” (2143)	94 3/16” (2392)	8	8	4	32 1/2” (826)	73 1/2” (1867)	1/4” (6)	1 1	208 240	48 42	10
KDP23	1230 (558)	97 3/4” (2483)	124 3/8” (3159)	94 3/16” (2392)	12	12	6	27” (686)	73 1/2” (1867)	1/4” (6)	1 3	208/240 208/240	72/63 42/36	15
KDP31	1472 (668)	107” (2718)	44 3/8” (1127)	94 3/16” (2392)	4	6	3	27 (686)	73 1/2” (1867)	1/4” (6)	1	208 240	48 42	10
KDP32	1832 (831)	107” (2718)	84 3/8” (2143)	94 3/16” (2392)	11	12	6	27” (686)	73 1/2” (1867)	1/4” (6)	1 3	208/240 208/240	72/63 42/36	15
KDP33	2479 (1125)	107” (2718)	124 3/8” (3159)	94 3/16” (2392)	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
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; separate & humidity
- TLO Models accommodate single RSRO racks (p. 8) as well as standard racks

Construction

- Stainless steel finish
- 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 (PPE)
- Water filter (recommended)

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	Overall Dimensions				Single Rack Capacity	Double Rack Capacity	Door Opening		Water Inlet	Electrical System			
		W	D	H	Base			L	H		Phase	Volts	Amps	kW
DRIP1	400 (182)	33” (838)	46 1/2” (1181)	86” (2184)	42 1/4” (1073)	1	-	27” (686)	73 1/2” (1867)	1/4” (6)	1 1 1	120 120/208 120/240	39 28 24	4.7 5.7 5.7
DRIP1TLO	500 (227)	38 1/2” (978)	56 1/2” (1435)	86” (2184)	52” (1321)	2	1	32 1/2” (826)	73 1/2” (1867)	1/4” (6)	1 1	120/208 120/240	35 31	7.2 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; separate & humidity
- TLO Models accommodate single RSRO racks (p. 8) as well as standard racks

Construction

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

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

Options

- Stainless steel door (suffix SD)
- Door bumpers (suffix DB)
- Prison package (PPE)
- Water filter (recommended)
- Additional side shelves (available for E236R/E336R only)

Specifications

Model	Crated Weight	Overall Dimensions				Single Rack Capacity	Double Rack Capacity	Door Opening		Water Inlet	Electrical System			
		W	D	H	B			L	H		Phase	Volts	Amps	kW
E236R	700 (318)	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	800 (363)	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	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	1230 (558)	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	7.2 7.2
E336	1330 (604)	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	120/240 120/208	31 35	7.2 7.2
E336TLO	1350 (613)	116 1/2" (2959)	48 1/2" (1029)	84" (2134)	44" (1118)	6	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

DRPR4

DRPR4S

DRPR3

"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

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Shelf Spacing	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" (457)	120	1	8.4	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" (457)	120	1	8.4	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" (457)	120	1	11.5	1.4	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" (502)	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" (457)	120	1	11.5	1.4	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" (502)	120	1	11.5	1.4	2	60	5-15P

CHOOSE YOUR DOYON 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	BTF040	BTF060	BTL080	BTL100	BTL120	BTL140
Maximum weight of finished product	lb (kg)	lb (kg)	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)	44.09 (20)	55.12 (25)	66.14 (30)	77.16 (56)
Dough, Shortcrust Pastry	6.61 (3)	13.23 (6)	26.46 (12)	39.68 (18)	61.73 (28)	77.16 (35)	92.59 (42)	108.03 (49)

RECOMMENDED MAXIMUM FOR PLANETARY MIXERS

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

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)

n/r - Not recommended
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

Available Q3 2020

SM100HV
Meat Grinder
attachment

SM100CL
Slicer & Shredder
attachment

SM200

SM300

SM402NA

Great Quality. Affordable 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
- Timer
- Comes with 1 set of accessories: stainless steel bowl, flat beater, whip, and dough hook
- Manual bowl lift
- #12 driven hub (accessories sold separately)
- Integrated ingredient chute

Construction

- Cast iron frame with long lasting, lead-free 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
- Alternate voltages (contact factory)

Specifications

Model	Bowl Capacity (quarts)	Crated Weight	Overall Dimensions			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
SM100CH	-	60 lb 27 kg												
SM100HV	-	20 lb												

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 bowl, dough hook, whip, and flat beater: all stainless steel
- See through, stainless steel safety guard
- Non-slipping belt, provides durability for tough mixes
  - No need to stop mixer to change speed
- Manual bowl lift by lever
- Motor overload protection
- Quiet operation
- Bowl locks on each side

Construction

- Most powerful, heavy-duty motor in the industry: up to 4 HP
- Heavy duty 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)
- ETL and ETL sanitation listed
- Two year parts and one year labor warranty
- Carbon steel frame

Options

- Stainless steel construction (suffix I)
- 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	Overall Dimensions			Max Capacity (lb-kg)	Electrical System				
			W	D	H	Flour (60% AR)	Motor	Volts	Amps	Phase	NEMA
BTF010	10	250 (114)	16 9/16” (420)	23 3/8” (645)	32 7/8” (835)	3.3 (1.5)	1/2	120	4	1	5-15P
BTF020	21	330 (150)	19 1/8” (486)	28 9/16” (725)	42 5/16” (1075)	8.82 (4)	1	120	8	1	5-15P
BTF040	42	685 (311)	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

BTL080I (80 qts)
BTL100I (100 qts)
BTL120I (120 qts)
BTL140I (140 qts)

BTL080 (80 qts)
BTL100 (100 qts)
BTL120 (120 qts)
BLT140 (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, dough hook, whip and flat beater; all stainless steel
- See through, stainless steel safety bowl guard
- Non-slipping belt, provides durability for tough mixes
- No need to stop mixer to change speed
- Electric bowl lifting system (standard)
- Motor overload protection
- Bowl locks on each side
- Quiet operation

Construction

- Most powerful heavy duty motors of the industry: up to 5 HP
- Four inline wheels, allows the mixer to be easily 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 (suffix D)
- 80 quart bowl and alternative material for 120 and 140 quart mixers
- BTL480: 480V-3Ph
- Standard independent #12 attachment hub (BTL080H, BTL100H, BTL120H, 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 can run at the same time as the mixer

Specifications

Model	Bowl Capacity (quarts)	Crated Weight	Overall Dimensions			Max Capacity	Electrical System				
			W	D	H	Flour (60% AR)	Motor	Volts	Amps	Phase	NEMA
BTL080	80	1100 (499)	36 1/4” (921)	49 3/16” (1249)	82 1/16” (2084)	44.09 (20)	4	208-240	17	3	L15-30P
BTL100	100	1200 (545)	36 1/4” (921)	49 3/16” (1249)	82 1/16” (2084)	55.12 (25)	4	208-240	17	3	L15-30P
BTL120	120	1300 (590)	36 1/4” (921)	49 3/16” (1249)	82 1/16” (2084)	66.14 (30)	5	208-240	20	3	L15-30P
BTL140	140	1400 (636)	36 1/4” (921)	49 3/16” (1249)	82 1/16” (2084)	77.16 (35)	5	208-240	20	3	L15-30P

CODING AR: Absorption ratio

Doyon
Planetary Hydraulic Bowl Lift
EBF Series

EBF120

EBF080

Heavy Duty Mixing; No Heavy Lifting

Features

- Hydraulic lifting
- Bowl locks into place
- Bowl turns at 120°
- EBF080 works with BTL080 & BTL100
- EBF120 works with BTL120 & BTL140

Construction

- Casters for easy movement
- Two year parts and one year labor warranty

Specifications

Model	Crated Weight	Overall Dimensions			Max Height	Tilt Height	Lift Capacity	Electrical System			
		W	D	H				Volts	Amps	Phase	NEMA
EBF080	441 (200)	39 15/16” (1014)	52 3/16” (1326)	79 1/2” (2019)	84 13/16” (2154)	61” (1550)	265 (120)	208-240	10	1	6-15P
EBF120	441 (200)	39 15/16” (1014)	58 7/16” (1484)	79 1/2” (2019)	86 1/4” (2190)	61” (1549)	265 (120)	208-240	10	1	6-15P

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)

SPIRAL MIXERS, Tilt Over	AB080 Series	AB100 Series	AR150X Series
Maximum weight of finished product	lb (kg)	lb (kg)	lb (kg)
Dough, Bread or Roll 60% AR	254 (115)	282 (128)	529.1 (240)

SPIRAL MIXERS, Removable Bowl	ATR100	ATI150
Maximum weight of finished product	lb (kg)	lb (kg)
Dough, Bread or Roll 60% AR	350 (160)	520 (235)

n/r - Not recommended
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
50 qts

AEF080
175 qts

AFR100
225 qts

AFR150
345 qts

Bowl Drain for Easy Cleaning

Features

- Easy to use digital control
  - 2 speeds
  - 9 programmable speed and time settings
    - Automatically switch from speed 1 to speed 2
- 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 bowl cleaning
- See through safety guard
- Non-slipping belt provides durability for tough mixes

Construction

- 2 powerful independent motors
- Heavy duty frame with lead-free enamel coating for easy cleaning
- Mounted on casters for greater mobility
- 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)
- Hub attachment located on side of the mixer (uses SM & BTF accessories) (not available on AEF015SP)
- Paddle and scraper

Specifications

Model	Crated Weight	Overall Dimensions			Bowl Cap (qts)	Flour Capacity (lb-kg)		Dough Cap. (60%AR) (lbs-kg)		Electrical System					
		W	D	H		Minimum	Maximum	Minimum	Maximum	Motor HP	Volts	Amps	Phase	Hz	NEMA
AEF015SP	540 (245)	18 11/16” (475)	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	980 (445)	18 7/8” (479)	32 3/4” (830)	42 1/4” (1073)	54	2.74 (1.24)	34 (15)	4 (2)	55 (25)	4	208-240	16	1	50/60	6-20P
AEF035SP	980 (445)	22 7/16” (570)	41 1/4” (1045)	49 3/4” (1264)	77	3.86 (1.75)	68 (30)	6 (3)	110 (50)	4 & 1	208-240	18	1	50/60	6-30P
AEF035	980 (445)	22 7/16” (570)	41 1/4” (1045)	49 3/4” (1264)	77	3.86 (1.75)	68 (30)	6 (3)	110 (50)	3 & 1	208-240	14	3	50/60	L15-20P
AEF050	1300 (590)	26 5/8” (678)	47 1/4” (1200)	57 1/16” (1449)	118	5.5 (2.5)	99 (44)	8.8 (4)	159 (72)	7 & 1.5	208-240	20	3	50/60	15-30P
AEF080	1810 (822)	31” (787)	58 1/4” (1480)	59 7/16” (1510)	200	8.82 (4)	158 (71)	14 (7)	254 (115)	10 & 2	208-240	32	3	50/60	15-50P
AFR100	1990 (903)	34 1/4” (870)	69 11/16” (1770)	58 1/4” (1480)	264	11 (5)	220 (99)	17.64 (8)	352.74 (160)	15	208-240	32	3	50/60	15-50P
AFR150	1958 (889)	34 1/4” (870)	74 3/16” (1884)	60 1/4” (1491)	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

Doyon
Tilt Over Spiral Mixer
AB/AR Series

AB080
AB100
AR150

AB080I
AB100I
AR150I

Better Dough Quality!

Designed to Tilt for Easy Unloading

Features

- Easy to use digital control
  - 2 speeds
  - 9 programmable speed and time settings
    - Automatically switch from speed 1 to speed 2
- Digital display of mixing time
- AB/AR: A hydraulic lifting system allows to tilt the mixer to empty the bowl
- 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 bowl cleaning
- See through safety guard
- Non-slipping belt provides durability for tough mixes

Construction

- 2 powerful independent motors (AB)
- Heavy duty frame with lead-free enamel coating for easy cleaning
- Motor overload protection
- Jog and reverse (except AR Series)
- Two year parts and one year labor warranty

Options

- Stainless steel construction (Suffix I)
- Paddle and scraper
- Integrated water meter

Ending model letter reference

A= Low bowl dropping height
B= High dropping height
E= Medium dropping height

Specifications

Model	Electrical System				
	Volts	Amps	Phase	Hz	NEMA
ABO080XA	208-240	32	3	50-60	15-50P
AB080XE	208-240	32	3	50-60	15-50P
AB080XB	208-240	32	3	50-60	15-50P
AB100XA	208-240	32	3	50-60	15-50P
AB100XE	208-240	32	3	50-60	15-50P
AB100XB	208-240	32	3	50-60	15-50P
AR150XA	208-240	32	3	50-60	15-50P
AR150XB	208-240	32	3	50-60	15-50P
AR150XE	208-240	32	3	50-60	15-50P

Model	Crated Weight	Overall Dimensions					Bowl Capacity (qts)	Flour Capacity (lb-kg)		Dough Cap. (60%AR) (lbs-kg)		Hook HP	Bowl HP	Hydraulic Lift HP
		Width	Depth	Height min.	Height max.	Dropping Height		Minimum	Maximum	Minimum	Maximum			
AB080XA	2425 (1101)	75 5/8 (1922)	69 3/4" (1772)	60 1/2" (1537)	92 1/4" (2343)	57 1/8" (1451)	200	8.82 (4)	176.37 (80)	14.1 (6.4)	254 (155)	10 HP	2 HP	2 HP
AB080XE	2425 (1101)	79 5/8" (2024)	69 3/4" (1772)	60 1/2" (1537)	100" (2540)	65" (1651)	200	8.82 (4)	176.37 (80)	14.1 (6.4)	254 (155)	10 HP	2 HP	2 HP
AB080XB	2425 (1101)	83 1/2" (2121)	69 3/4" (1772)	60 1/2" (1537)	107 7/8" (2740)	72 7/8" (1851)	200	8.82 (4)	176.37 (80)	14.1 (6.4)	254 (155)	10 HP	2 HP	2 HP
AB100XA	2650 (1203)	75 5/8" (1922)	72 7/8" (1851)	60 1/2" (1537)	93 3/4" (2381)	55 3/4" (1416)	264	11 (5)	220.46 (100)	17.64 (8)	352.74 (160)	10 HP	2 HP	2 HP
AB100XE	2650 (1203)	79 5/8" (2024)	72 7/8" (1851)	60 1/2" (1537)	101 5/8" (2583)	63 5/8" (1617)	264	11 (5)	220.46 (100)	17.64 (8)	352.74 (160)	10 HP	2 HP	2 HP
AB100XB	2650 (1203)	83 1/2" (2121)	72 7/8" (1851)	60 1/2" (1537)	109 1/2" (2781)	71 7/16" (1815)	264	11 (5)	220.46 (100)	17.64 (8)	352.74 (160)	10 HP	2 HP	2 HP
AR150XA	3300 (1498)	79 1/8" (2010)	78 5/8" (1998)	62 1/2" (1588)	95 3/4" (2432)	53 5/8" (1363)	375	11 (5)	330.69 (150)	26.5 (12)	529.1 (240)	14.7 HP	2 HP	2HP
AR150XE	3300 (1498)	82 11/16" (2100)	78 5/8" (1998)	62 1/2" (1588)	103 5/8" (2633)	61 1/2" (1562)	375	11 (5)	330.69 (150)	26.5 (12)	529.1 (240)	14.7 HP	2 HP	2HP
AR150XB	3300 (1498)	87" (2210)	78 5/8" (1998)	62 1/2" (1588)	111 1/2" (2832)	69 1/4" (1759)	375	11 (5)	330.69 (150)	26.5 (12)	529.1 (240)	14.7 HP	2 HP	2HP

Please note - Replace "X" in model number for 'C' (left lifting model) or 'D' (right lifting model).
- Replace the last 0 in the model number with a 1 for the optional integrated water meter.

CODING AR: Absorption ratio

Doyon
Removable Bowl Spiral Mixer
ATR Series

ATI SERIES
Shown in optional
stainless steel construction

ATR SERIES

Easy to Remove Bowl

Better Dough Quality!

Features

- ATR/ATI: Mixing system lifts to free the bowl on casters
- Easy to use digital control
  - 2 speeds
  - 9 programmable speed and time settings
    - Automatically switch from speed 1 to speed 2
- Digital display of mixing time
- Unique stainless steel bowl with high center that eliminates dough feeder post
- Prevents dough overheating for longer year viability and better gluten development
- Spiral hook designed for maximum efficiency
- Drain for bowl cleaning
- See through safety guard
- Ideal for dough with a minimum of 45% hydration

Construction

- 2 powerful independent motors (ATR)
- 1 powerful independent motor (ATI)
- Non-slipping belt provides durability for tough mixes
- Heavy duty frame with lead-free enamel coating for easy cleaning
- Motor overload protection
- Two year parts and one year labor warranty
- Jog and Reverse (ATR Only)

Options

- Stainless steel construction (Suffix I)
- Paddle and scraper
- Additional bowl (see next page)

Specifications

Model	Crated Weight	Overall Dimensions				Bowl Cap (quarts)	Flour Capacity lbs (kg)		Dough Cap. (60%AR) lbs (kg)		Hook Motor HP	Bowl Motor HP	Hydraulic Motor HP	Electrical System				
		Width	Depth	H1	H2		Mini-mum	Maxi-mum	Mini-mum	Maxi-mum				Volts	Amps	Phases	Hz	NEMA
ATR100	2227 (1011)	34 1/8" (867)	70 1/4" (1784)	54 7/8" (1394)	82 5/8" (2099)	225	22 (10)	220 (100)	35 (16)	350 (160)	2	2	2	208-240	32	3	50/60	15-50P
ATI150	2922 (1327)	44 1/8" (1120)	86 5/8" (2202)	57 1/2" (1461)	79 1/8" (2010)	330	16.5 (7.5)	331 (150)	35 (16)	520 (235)	2	2	2	208-240	32	3	50/60	15-50P

CODING AR: Absorption ratio

Doyon
Removable Bowl Spiral Mixer Accessories
ETE / TAI

ETE145
(Shown with TAI100I)

ETE145 - Bowl Lifter

- Electrically powered
- Adjustable lift heights
- Speed
  - Lift - 6” per second
  - Lower - 3” per second
- Easy to use control
- Mounts directly to floor
- Lift up to 882 lbs (400kg)
- Two year parts and one year labor warranty
- Carbon steel frame with white enamel coating
- Suffix I: Stainless steel finish

TAI - Removable Bowl

- Heavy duty construction
- Mobile on heavy duty casters
- TAI100-225QT bowl for ATR100
- TAI100I-225QT bowl for ATR100I
- TAI150-330QT bowl for ATI150
- TAI150I-330QT bowl for ATI150I

Specifications

Model	Crated Weight	Overall Dimensions			Bowl Cap (quarts)	Hydraulic Motor (HP)	Electrical System			
		W	D	H			Volts	Amps	Phases	NEMA
ETE145	1109 (503)	34 1/8” (867)	70 1/4” (1784)	54 7/8” (1394)	-	2	208-240	5	3	6-15P
TAI100	585 (266)	34 1/8” (867)	35 1/4” (895)	37 7/8” (962)	225	-	-	-	-	-
TAI100I	785 (357)	34 1/8” (867)	35 1/4” (895)	37 7/8” (962)	225	-	-	-	-	-
TAI150	585 (266)	43 11/16” (1110)	48 7/16” (1230)	37 7/8” (962)	330	-	-	-	-	-
TAI150I	785 (357)	43 11/16” (1110)	48 7/16” (1230)	37 7/8” (962)	330	-	-	-	-	-

Doyon Mixer Accessories

BTF040D
BTF060D
(Bowl sold separately)

BTL080D
BTL100D
BTL120D
BTL140D
(Bowl sold separately)

Dough Hook for BTL/BTF Mixer

Paddle for BTL/BTF Mixer

Wire Whip for BTL/BTF Mixer

Bowl Scraper for BTL/BTF Mixer

Model	Description
AB080XAP	Paddle for ABO080XA (Only for use with scraper)
AB080XAS	Scraper for AB080XA (Only for use with paddle)
AB080XEP	Paddle for AB080XE (Only for use with scraper)
AB080XES	Scraper for AB080XE (Only for use with paddle)
AB080XBP	Paddle for AB080XB (Only for use with scraper)
AB080XBS	Scraper for AB080XB (Only for use with paddle)
AB100XAP	Paddle for AB100XA (Only for use with scraper)
AB100XAS	Scraper for AB100XA (Only for use with paddle)
AB100XEP	Paddle for AB100XE (Only for use with scraper)
AB100XES	Scraper for AB100XE (Only for use with paddle)
AB100XBP	Paddle for AB100XB (Only for use with scraper)
AB100XBS	Scraper for AB100XB (Only for use with paddle)
AEF015P	Paddle for AEF015SP (Only for use with scraper)
AEF015S	Scraper for AEF015SP (Only for use with paddle)
AEF025P	Paddle for AEF025SP (Only for use with scraper)
AEF025S	Scraper for AEF025SP (Only for use with paddle)
AEF035P	Paddle for AEF035/AEF035SP (Only for use with scraper)
AEF035S	Scraper for AEF035/AEF035SP (Only for use with paddle)
AEF050P	Paddle for AEF050 (Only for use with scraper)
AEF050S	Scraper for AEF050 (Only for use with paddle)
AEF080P	Paddle for AEF080 (Only for use with scraper)
AEF080S	Scraper for AEF080 (Only for use with paddle)
AR150XAP	Paddle for AR150XA (Only for use with scraper)
AR150XAS	Scraper for AR150XA (Only for use with paddle)
AR150XBP	Paddle for AR150XB (Only for use with scraper)
AR150XBS	Scraper for AR150XB (Only for use with paddle)
AR150XEP	Paddle for AR150XE (Only for use with scraper)
AR150XES	Scraper for AR150XE (Only for use with paddle)
ATI150P	Paddle for ATI150 (Only for use with scraper)
ATI150S	Scraper for ATI150 (Only for use with paddle)
ATR100P	Paddle for ATR100 (Only for use with scraper)
ATR100S	Scraper for ATR100 (Only for use with paddle)
BTF010B	Bowl for BTF010
BTF010C	Dough hook for BTF010
BTF010F	Whip for BTF010
BTF010P	Beater for BTF010
BTF010T	Stainless steel table for BTF010
BTF020B	Bowl for BTF020
BTF020C	Dough hook for BTF020
BTF020F	Whip for BTF020
BTF020P	Beater for BTF020
BTF020T	Stainless steel table for BTF020
BTF040A	Alternative material, bowl, hook, whip, flat beater for BTF040
BTF040AB	Alternative bowl for BTF040
BTF040AC	Alternative dough hook for BTF040

Model	Description
BTF040AF	Alternative whip for BTF040
BTF040AP	Alternative flat beater for BTF040
BTF040B	Bowl for BTF040
BTF040C	Dough Hook for BTF040
BTF040F	Whip for BTF040
BTF040P	Flat beater for BTF040
BTF040D	Dolly for BTF040
BTF060A	Alternative bowl, hook, whip, flat beater for BTF060
BTF060AB	Alternative bowl for BTF060
BTF060AC	Alternative hook for BTF060
BTF060AF	Alternative whip for BTF060
BTF060AP	Alternative flat beater for BTF060
BTF060B	Bowl for BTF060
BTF060C	Hook for BTF060
BTF060F	Whip for BTF060
BTF060P	Flat beater for BTF060
BTF060S	Scraper for BTF060
BTF060D	Dolly for BTF060
BTL080B	Bowl for BTL080
BTF080C	Dough hook for BTL080
BTF080F	Whip for BTL080
BTF080P	Flat beater for BTL080
BTF080S	Scraper for BTL080
BTL080D	Dolly for BTL080
BTL100B	Bowl for BTL100
BTF100C	Hook for BTL100
BTF100F	Whip for BTL100
BTF100P	Flat beater for BTL100
BTF100S	Scraper for BTL100
BTL100D	Dolly for BTL100
BTL120B	Bowl for BTL120
BTF120C	Dough hook for BTL120
BTF120F	Whip for BTL120
BTF120P	Flat beater for BTL120
BTF120S	Scraper for BTL120
BTL120D	Dolly for BTL120
BTL140B	Bowl for BTL140
BTF140C	Dough hook for BTL140
BTF140F	Whip for BTL140
BTF140P	Flat beater for BTL140
BTF140S	Scraper for BTL140
BTL140D	Dolly for BTL140
BTL140AB	Alternative bowl for BTL120 &BLT140 (requires BLT080 accessories)
SM100CL	Vegetable & pepperoni slicer w/ 3 cheese shredder attachments (1/4", 3/32" & 3/16" shredder plate sizes)
SM100HV	Meat grinder attachment

CHOOSE YOUR DOYON DOUGH 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)

Manual Dividers	MDF315	MDF330	MDF820	MDF830
Portions	15	30	20	30
Portion Weight Max Oz.(g)	7 (200)	3.5 (100)	14 (400)	9.3 (265)
Portion Weight Min Oz.(g)	1.75 (50)	0.9 (26)	1.6 (45)	1 (30)

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 Manual Divider MDF Series

Save time—up to 6 times more efficient than dividing by hand!

Dough Press Head

MDF820
Manual Divider

Consistent product quality and size

MDF830
On Stand

Consistent Portion Control

Features

- Countertop model
- Divides 15, 20, or 30 pieces (depending on model)
- Sanitary dough press head
- Stainless steel dough pan included
- Head can be tilted for easy cleaning
- Extremely durable
- Weight range depends on dough consistency

Construction

- Stainless steel cutting knives
- Two year parts and one year labor warranty

Options

- Stainless steel construction (suffix I)
- Stand for MDF dividers (PDM001)
- Stainless steel table on casters (SS2830)

Specifications

Model	Crated Weight	Portions	Portion Weight (oz/g)		Dimensions		
			min	max	W	D	H
MDF315	400 (182)	15	1.75 (50)	7 (200)	25” (635)	26 (660)	39 3/4” (1010)
MDF330	400 (182)	30	0.9 (26)	3.5 (100)	25” (635)	26” (660)	39 3/4” (1010)
MDF820	400 (182)	20	1.6 (45)	14 (400)	30 1/4” (768)	25” (635)	43 3/4” (1111)
MDF830	400 (182)	30	1 (30)	9.3 (265)	30 1/4” (768)	25” (635)	43 3/4” (1111)

Doyon
Dough Divider / Rounder
DSA Series

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

DSA315 DSA322
DSA330 DSA336
DSA354
Divider- Rounder

DSA315I DSA322I
DSA330I DSA336I
DSA354I
Stainless Divider-Rounder

Interchangeable Dough Press Heads (DSAHXX)

Consistent product quality and size

Divider Plate (FMF3XX)

Removable Dough Press Head for Flexibility of Portion Sizes

Features

- 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
- Easy snap on and 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
- S/S feet to prevent rusting and features anti-vibration pad to ensure unit runs quietly
- 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: FMF559

Specifications

Model	Crated Weight	Portions	Portion Weight*		Overall Dimensions			Electrical System			NEMA
			min	max	W	D	H	Volts	Amps	Phases	
DSA315	850 (386)	15	2.1 (60)	7 (200)	24 7/16" (621)	26" (660)	52 3/8" (1330)	120	8	1	5-15P
DSA322	850 (386)	22	1.4 (40)	4.8 (135)	24 7/16" (621)	26" (660)	52 3/8" (1330)	120	8	1	5-15P
DSA330	850 (386)	30	1 (30)	3.5 (100)	24 7/16" (621)	26" (660)	52 3/8" (1330)	120	8	1	5-15P
DSA336	850 (386)	36	0.8 (25)	3 (80)	24 7/16" (621)	26" (660)	52 3/8" (1330)	120	8	1	5-15P
DSA354	850 (386)	54	0.5 (15)	1.6 (45)	24 7/16" (621)	26" (660)	52 3/8" (1330)	120	8	1	5-15P

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

Doyon
Dough Divider or Rounder

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

Impressive Labor Savings

DR45
Rounder

Divider (Top View)

D20
Hydraulic Divider

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

Specifications

Model	Crated Weight	Portion Weight Oz (g) min	Portion Weight Oz(g) max	Overall Dimensions W	Overall Dimensions D	Overall Dimensions H	Electrical System Volts	Electrical System Amps	Electrical System Phases	NEMA
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

LMA620I LMA624I LMA630I

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
  - Counter top model
  - 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 belt
- 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
- Catch pans on each end
- High resistance lead-free enamel coating
- Flour reservoir above rollers
- 3/4 HP motor
- Two year parts and one year labor warranty

Options

- Croissant cutter for LMA630 only
  must be assembled in factory
  -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	Overall Dimensions			Conveyor Dimensions		Electrical System		NEMA
		W	D	H	D	W	Volts	Amps	
LSA516	620 (281)	75 1/2" (1918)	41 1/2" (1054)	32" (813)	19 11/16" (500)	63" (1600)	120	8.3	5-15P
LSA520	620 (281)	91 1/4" (2318)	41 1/2" (1054)	32" (813)	19 11/16" (500)	78 3/4" (2000)	120	8.3	5-15P
LMA620	700 (318)	91 1/4" (2318)	39 1/2" (1005)	45 3/4" (1162)	23" (584)	78 3/4" (2000)	120	8.3	5-15P
LMA624	815 (370)	107" (2718)	39 1/2" (1005)	45 3/4" (1162)	23" (584)	94 1/2" (2400)	120	8.3	5-15P
LMA630	900 (409)	130 3/4" (3321)	39 1/2" (1005)	45 3/4" (1162)	23" (584)	118 1/8" (3000)	120	8.3	5-15P

*Other voltages available upon request

Doyon Countertop Dough Sheeters DL Series

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

DL12SP DL18SP

DL18DP

DL12DP

Parallel Rollers
-For rectangular product

Diagonal Rollers
-For circular product

DL18P

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, pierogii, dough, wraps, etc.
- Ideal for products with an absorption rate of 50-60%
- Scrapers are sanitary and easily removed for cleaning
- Adjustable roller gap

Construction

- Top rollers:3 1/2”dia. X 10”length (89 x 254mm)
- Bottom rollers: 3 1/2dia. 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

Options

- Foot pedal for DL12DP, DL18P, and DL18DP
- CSST conformity kit for Quebec

Specifications

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

*Other voltages available upon request

Doyon Dough Moulder DM800

DM800

Mould baguettes like a pro!

Saves time—up to 10 times more efficient than moulding by hand!

Consistently Delivers Uniform Product

Features

- Automatically molds dough pieces into elongated shapes with tapered ends
- 3 roller infeed
- Delicate, accurate, and progressive moulding action
- Hopper safety system
- Retractable outfeed table
- Equipment stand
- Able to mould up to 1,200 pieces per hour
- 1.75 oz. (50g) to 42.4 oz. (1200g) capacity
- Ideal for dough between 45-70% hydration
- Adjustable length and thickness for versatile products

Construction

- Stainless steel
- Synthetic belt
- 1-1/2HP motor
- Two year parts and one year labor warranty

Specifications

Model	Crated Weight	Overall Dimensions			Maximum Capacity	Electrical System			NEMA
		W	D	H		Motor	Volts	Amps	
DM800	550 (250)	37 13/16" (960)	30 1/8" (765)	25 9/16" (649)	30" loaf (762)	1 1/2 HP	220 / 3PH	3	L15-20P (6 foot-long)

Doyon Bread Slicers SM / CPF

SM302

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

CPF422

Slices 250 Loaves Per Hour

CPF Series

- Slices all varieties of bread, including artisan style
- Slice thickness
  - Maximum length of 17 5/16” (440mm)
  - -CPF412: 1/2” (13mm)
  - -CPF416: 5/8” (16mm)
  - -CPF418: 3/4” (19mm)
  - -CPF422: 7/8” (22mm)
  - Maximum length of 20 1/2” (520mm)
  - -CPF512: 1/2” (13mm)
  - -CPF516: 5/8” (16mm)
  - -CPF518: 3/4” (19mm)
- Floor model on casters
- Crumb drawer is included
- Up to 250 loaves per hour
- Motor operates only while cutting and automatically stops after bread has been cut
- Bagging shelf included
- Mechanically assisted infeed
- Two year parts and one year labor warranty
- Not for sale in Quebec

SM302

- Slices soft, sandwich style bread only
- Table 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
- 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
- Not for sale in Quebec

SM302 Options

- Stainless steel table on casters (SM302T)

Specifications

Model	Crated Weight	Overall Dimensions			Maximum Capacity	Electrical System			NEMA
		W	D	H		Motor	Volts	Amps	
SM302	200 (91)	23 7/8” (606)	27 5/8” (703)	29” (737)	15” loaf (381)	1/4 HP	120	6	5-15P
CPF412	580 (263)	29 1/2” (749)	31 1/8” (791)	50 3/8” (1280)	17 5/16” (440)	2/3 HP	120	6	5-15P
CPF416	580 (263)	29 1/2” (749)	31 1/8” (791)	50 3/8” (1280)	17 5/16” (440)	2/3 HP	120	6	5-15P
CPF418	580 (263)	29 1/2” (749)	31 1/8” (791)	50 3/8” (1280)	17 5/16” (440)	2/3 HP	120	6	5-15P
CPF422	580 (263)	29 1/2” (749)	31 1/8” (791)	50 3/8” (1280)	17 5/16” (440)	2/3 HP	120	6	5-15P
CPF512	660 (300)	33 7/16” (849)	31 1/8” (791)	50 3/8” (1280)	20 1/2” (521)	2/3 HP	120	6	5-15P
CPF516	660 (300)	33 7/16” (849)	31 1/8” (791)	50 3/8” (1280)	20 1/2” (521)	2/3 HP	120	6	5-15P
CPF518	660 (300)	33 7/16” (849)	31 1/8” (791)	50 3/8” (1280)	20 1/2” (521)	2/3 HP	120	6	5-15P

*Other voltages available upon request

Doyon
Water Meters
DAF001 / WM Series

Better dough!

Precision Measurement

DAF001

- 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 25 L/min
- 1/2" NPT water inlet
- Water hose and hook included

WM Series

- Water Mixer
- Manual (WM35) or programmable (WM45)
- Digital panel
- Water pressure: from 15 psi to 70 psi (1 bar to 5 bar)
- Water flow rates: from 4.75 usg/min to 10 usg/min
- Can set quantity by : ounces, pounds, and liters
- Volume measurement accuracy: ±1%
- Reads water temperature range: from 35°F to 140°F (2°C to 60°C) *does not chill or heat, depends on incoming water temperature
- Temperature probe (WM45)
- 120V—60Hz
- 8.2' (2.5 m) hose for water outlet
- Water hose and hook included
- Two year parts and one year labor warranty

Specifications

Model	Crated Weight	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
WM35	25 (11.4)	17" (432)	6 7/8" (175)	17 5/8" (449)	120	60	1/2" NPT
WM45	30 (13.6)	19" (483)	7 3/4" (197)	18" (457)	120	60	1/2" NPT

We know baking, proofing, holding, cooking, smoking, and much more!

- Convenience Stores
- Delis
- Cafes
- Schools
- Health Care Facilities
- Independent Living
- Restaurants
- Chains
- Sub Shops

NU-VU

CHOOSE YOUR NU-VU OVEN

NU-VU® Ovens

NU-VU®
Convection Ovens

Features

	NU-VU® OVENS						
	XO-1	XO-1M	RM-5T	X5	NCO3	NCO5	NCOT5
V-Air Even Air Flow			X				
Jet Air Reversing Fan				X			
Offered in Electric	X	X	X	X	X	X	X
Offered in Gas							
Half Size Sheet Pan Capacity	3	5	10	10	3	5	5
Full Size Sheet Pan Capacity			5	5			
Cook N' Hold			optional	X			
Manual Controls	X	X	X		X	X	
Programmable Controls				X			X
Multispeed Fan	X	X	optional	X			X
Internal Steam 'IGS'	optional	optional	optional				
Fan Delay				X			
Moisture Evacuation System				X			

Production Capacity

	NU-VU® BAKING OVENS AND OVEN-PROOFERS (per hour)									
	State	Bake Time (Min)	Bake Temp (F)	NCO3/XO-1 (half-pan)	NCO5/XO-1M (half pan)	NCOT5 (half pan) (two speed fan)	QB3/9	QB4/8	RM5-T/QBT5 -10	X5
Bagels (16 per pan)	Fresh	15	375	96	X	160	X	X	320	320
Dinner rolls (16 per pan)	Fresh	15-18	350	96	160	160	192	256	320	320
Sub rolls 12" (10 per pan)	Fresh	15-18	350	X	X	100	120	160	200	200
French Baguette (5 per pan)	Fresh	20-25	350	X	X	X	X	X	X	75
Croissants (15 per pan)	Frozen	12-15	350	90	188	188	180	240	375	375
Croissants (15 per pan)	Fresh	12-15	350	X	X	188	X	X	X	375
8" Pies (6 per shelf)	Fresh	30-35	375	4 (2 per shelf)	12 (2 per shelf)	12 (2 per shelf)	X	X	X	60
Muffins (15 per pan)	Fresh	18-22	350	68	113	113	135	180	225	225
Muffins (24 per pan)	Fresh	18-22	350	108	180	180	216	288	360	360
Cakes 8" (6 per shelf)	Fresh	18-22	350	X	X	12 (2 per shelf)	54	72	90	90
Quiches 8" (6 per shelf)	Fresh	30-35	350	X	12 (2 per shelf)	12 (2 per shelf)	X	X	X	60
Cookies (18 per pan)	Frozen	8-10	300	162	270	270	324	432	540	540
Danish (15 per pan)	Fresh	12-15	350	90	188	188	180	240	375	375
Biscuits (15 per pan)	Fresh	8-10	350	135	225	225	270	360	450	450
Bread (4 strapped pan)	Fresh	30-35	350	X	X	X	X	X	32	32
Cinnamon rolls (8/half pan)	Fresh	15-18	325	96	160	160	192	256	320	320

NU-VU®
Countertop Convection Ovens
RM-5T

Features

- Temperature up to 425°F (218°C)
- V-Air air circulation for even baking
- 2-speed fan
- Steam vent
- Indicator light for thermostat
- Slam cam handle

Construction

- Stainless steel finish
- 6” adjustable legs
- Left or right hinged, field-reversible door
- Cool to the touch dual pane, full view window; tool-less cleaning
- 2 year parts, 1 year labor warranty

Options

- Two-speed fan
- Internal steam
- Water filter (recommended if using internal steam option)
- Solid door
- Stand on swivel casters with pan slides
- Stand with or without pan slides
- Stacking kit
- Pass-thru option

Great for par-baked and frozen pastries!

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity	Shelf Spacing	Water Inlet	Electrical System *Ground wire not included.					
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz
RM-5T	400(182)	30” (762)	37 7/8” (962)	41 3/4” (1060)	18 3/4” (476)	29 3/4” (756)	22” (559)	5 (full pans)	4” (102)	1/4” (6)	208 240	1/3 1/3	37/30 32/26	7 7	2/3 2/3	60 60

Faster Bake Time

V-AIR

RM-5T
shown with pass-thru option

RM-5T

NU-VU®
Countertop Convection Ovens
NCO Series

NCO3/NCO5

- Stainless steel finish
- Temperature up to 425°F (218°C)
- Manual controls
- Indicator light for thermostat
- Door switch cutoff for fan blower
- 4” adjustable legs (102mm)
- Press-fit removable door gasket for easy cleaning
- Dual pane, cool-to-touch door
- Lift up removable side racks
- Adjustable buzzer volume
- Left hinged
- Two year parts and one year labor warranty

NCOT5

- Stainless steel finish
- Programmable touchscreen control with icons
  - 18 programs
  - 3 stage baking
- Temperature up to 425°F (218°C)
- Two speed fan
- Door switch cutoff for fan blower
- 4” adjustable legs (102mm)
- Press -fit removable door gasket for easy cleaning
- Dual pane, cool-to-touch door
- Lift up removable side racks
- Left hinged
- ENERGY STAR
- Two year parts and one year labor warranty

Options

- Wire shelf (NCOWS)
- Cart with pan slides (98-9450)
- Ventless (NCO5 and NCOT5 only)

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity	Shelf Spacing	Electrical System *Ground wire not included.						
		W	D	H	W	D	H			Volts	Phases	Amps	kW	Wires*	Hz	NEMA
NCO3	140 (64)	29 1/8” (740)	27 7/8” (708)	21 1/2” (546)	18 3/8” (467)	14 3/8” (365)	11 3/4” (298)	3	3 1/2” (89)	120	1	16	1.7	2	60	5-20P
NCO5	180 (82)	29 1/8” (740)	27 7/8” (708)	26 7/8” (683)	18 3/8” (467)	14 3/8” (365)	16 7/8” (429)	5	3 1/8” (79)	208 240	1 1	21 18	4 4	2 2	60 60	- -
NCOT5	180 (82)	29 1/8” (740)	27 7/8” (708)	26 7/8” (683)	18 3/8” (467)	14 3/8” (365)	16 7/8” (429)	5	3 1/8” (79)	208 240	1 1	21 18	4 4	2 2	60 60	6-30P 6-30P

Best in Class for Energy Efficiency

NCO3

NCO5

Incredibly even bake with less waste!

NCOT5

NU-VU®
Countertop Convection Ovens
XO Series

Features

- Two speed fan
- Temperature up to 550°F (288°C)
- Indicator light for thermostat
- Manual controls

Construction

- Stainless steel finish
- Tempered glass door
- 4” adjustable legs
- Left hinged
- 2 year parts, 1 year labor warranty

Options

- Internal steam
- Water filter (recommended if using internal steam option)
- Solid door
- Stand on swivel casters with pan slides
- Stand with or without pan slides
- Catering conversion (XO-1 only): handles on each side and cord retainer
- Stacking kit

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity	Shelf Spacing	Water Inlet	Electrical System *Ground wire not included.						
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz	NEMA
XO-1	140 (64)	27 1/8” (689)	27 3/4” (705)	20” (508)	15 3/4” (400)	21 1/2” (546)	11 3/4” (298)	3 (half pans) 4 (half pans)	3 3/4” (95) 2” (51)	1/4” (6)	120	1	16.5	1.7	2	60	5-20P
XO-1M	180 (82)	27 1/8” (689)	27 3/4” (705)	25 1/8” (638)	15 3/4” (400)	21 1/2” (546)	16 3/4” (424)	4 (half pans) 5 (half pans)	3 5/8” (92) 2 7/8” (73)	1/4” (6)	208 240	1 1	21 19	4 4	2 2	60 60	- -

***Water inlet: Only for internal steam option**

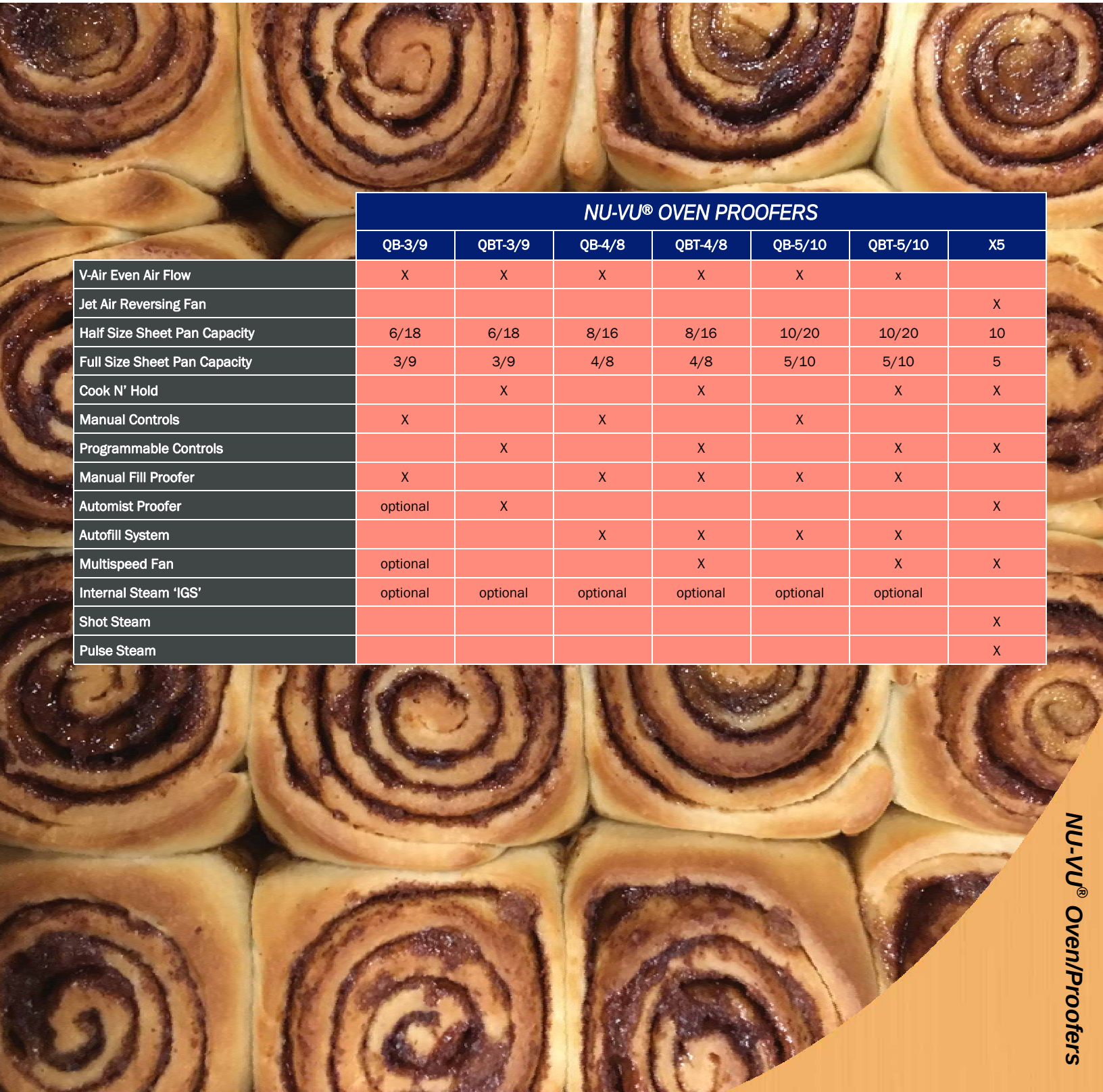
Standard Two Speed Fan

XO-1

XO-1M

Versatile space saver… bakes and roasts!

CHOOSE YOUR OVEN/PROOFER



	NU-VU® OVEN PROOFERS						
	QB-3/9	QBT-3/9	QB-4/8	QBT-4/8	QB-5/10	QBT-5/10	X5
V-Air Even Air Flow	X	X	X	X	X	x	
Jet Air Reversing Fan							X
Half Size Sheet Pan Capacity	6/18	6/18	8/16	8/16	10/20	10/20	10
Full Size Sheet Pan Capacity	3/9	3/9	4/8	4/8	5/10	5/10	5
Cook N' Hold		X		X		X	X
Manual Controls	X		X		X		
Programmable Controls		X		X		X	X
Manual Fill Proofer	X		X	X	X	X	
Automist Proofer	optional	X					X
Autofill System			X	X	X	X	
Multispeed Fan	optional			X		X	X
Internal Steam 'IGS'	optional	optional	optional	optional	optional	optional	
Shot Steam							X
Pulse Steam							X

NU-VU® Oven/Proofers

NU-VU®
All-In-One Oven/Proofer
X5

Features

- Proof-to-bake in the same cavity
- State of the art touchscreen programmable control
  - 32 programmable recipes
    - 8 stage baking
  - Digital timer
  - Digital temperature control from 90°F (32°C) to 425°F (218°C)
- Patented moisture evacuation system
- Variable air speeds
- Shot and pulse steam injection
- Reversing fan system
- Fan delay
- Energy efficient electric (baking temperature reached in 15 minutes)
- Door switch cutoff for fan blower
- USB port

Construction

- Stainless steel
- Cord and plug included (US ONLY)
- Left or right hinged
- 2 year parts, 1 year labor warranty

Patented moisture evacuation technology

U.S. Pat. 9357787; 9936706

Options

- Equipment stand with s/s doors (113-9062)
- Equipment stand without doors (113-9061)
- Water filter (recommended)
- Additional wire rack

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Shelf Spacing	Clearance			Water Inlet	Electrical System *Ground wire not included.						
		W	D	H	W	D	H		Side	Top	Bottom		Volts	Phases	Amps	kW	Wires*	Hz	NEMA
X5	485 (220)	35 1/8" (892)	32 3/16" (818)	42 1/2" (1080)	28" (711)	20" (508)	23 1/4" (591)	4 1/2" (114)	4" (102)	4" (102)	4" (102)	1/4" (6)	208	3	30		3		15-30P
													240	3	30	10.4	3	50/60	15-30P
													208	1	50	10.4	3		6-50P
													240	1	50		3		6-50P

Proof & Bake in the Same Cavity

Tested for Energy Efficiency and uniform baking results.

Fisher Nickel Report # 501311332-R1

best in baking

becoming environmentally sustainable together

NU-VU®
Oven/Proofer Combinations
QB/QBT Series

Features

- V-Air® technology
- Temperature up to 425°F (220°C)
- Dual Pane, cool-to-touch door
- QB Series
  - Manual fill proofer
  - Separate times for oven and proofer
  - Indicator light for thermostat
- QBT Series
  - Intuitive touch screen
  - Innovative proofer design with AutoMist technology

Construction

- Stainless steel
- Magnetic door latches heavy duty casters
- Overflow drain and pan
- Left or right hinged
- Removable drip trough
- 2 year parts, 1 year labor warranty

Options

- QB Series
  - Internal steam for oven
  - AutoMist® humidity
  - Warmer in proofer
  - Two speed fan
  - Wire shelf
  - Water filter (recommended)
- QBT Series
  - Water filter (recommended
  - Wire shelf

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions						Pan Capacity (18"x26")		Shelf Spacing		Water Inlet	Electrical System *Ground wire not included.					
		W	D	H	W	D	H	W	D	H	Oven	Proofer	Oven	Proofer		Volts	Phases	Amps	kW	Wires*	Hz
QB-3/9	590 (131)	36 1/8" (918)	28 5/8" (727)	77 3/4" (1975)	26 1/4" (667)	20 1/4" (514)	15" (381)	26 1/4" (667)	20 1/4" (514)	33 1/2" (851)	3	9	4" (102)	3 1/2" (89)	1/4" (6)	208 240	1/3 1/3	28.5/16.5 14.5/12.5	5.135 5.135	2/3 2/3	60 60
QBT-3/9	630 (286)	38 1/2" (978)	28 5/8" (727)	77 3/4" (1975)	26" (660)	18 1/2" (470)	14 1/2" (368)	26" (660)	18 1/2" (470)	33 3/8" (848)	3	9	4" (102)	3 1/2" (89)	1/4" (6)	208 240	1/3 1/3	28.5/16.5 14.5/12.5	5.2 5.2	3/4 3/4	60 60

***Water inlet: Only for AutoMist option.**

The gold standard used by sub chains worldwide!

Highly Cost Effective

QBT-3/9

QB-3/9

NU-VU®
Oven/Proofer Combinations
QB/QBT Series

Features

- V-Air® technology
- Temperature up to 425°F (220°C)
- Dual pane, cool-to-touch door
- Humidity system is both manual fill and/or autofill (1/4 " waterline required for autofill)
- Removable drip trough
- Overflow drain and pan
- Field reversible doors
- 2 year parts, 1 year labor warranty
- QB Series
  - Manual controls
- QBT Series
  - Intuitive touch screen, programmable control
  - 2 speed fan

Construction

- Stainless steel
- Heavy duty casters
- 2 year parts, 1 year labor warranty
- Fully insulated

Options

- Internal generated steam
- Wire shelf
- Water filter (recommended)

The gold standard used by sub chains worldwide!

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions						Pan Capacity (18"x26")		Shelf Spacing		Water Inlet	Electrical System *Ground wire not included.					
		W	D	H	W	D	H	W	D	H	Oven	Proofer	Oven	Proofer		Volts	Phases	Amps	kW	Wires*	Hz
QB-4/8	650 (295)	32 1/4" (820)	36 15/16" (939)	77 3/4" (1975)	18 1/4" (464)	28 1/2" (724)	18 1/4" (464)	18 3/8" (467)	28 5/8" (728)	30 1/4" (769)	4	8	4" (102)	3 1/2" (89)	1/4" (6)	208 240	1/3 1/3	39/27 36/24	7.9 7.9	2/3	60
QBT-4/8	690 (313)	32 1/4" (820)	36 15/16" (939)	77 3/4" (1975)	18 1/4" (464)	28 1/2" (724)	18 1/4" (464)	18 3/8" (467)	28 5/8" (728)	30 1/4" (769)	4	8	4" (102)	3 1/2" (89)	1/4" (6)	208 240	1/3 1/3	39/27 36/24	7.9 7.9	2/3	60
QB-5/10	710 (322)	32 1/4" (820)	36 15/16" (939)	83 7/8" (2131)	18 1/4" (464)	28 1/2" (724)	22 1/4" (566)	18 3/8" (467)	28 5/8" (728)	33 5/8" (855)	5	10	4" (102)	3 1/4" (83)	1/4" (6)	208 240	1/3 1/3	45/32 40/28	8.9 8.9	2/3	60
QBT-5/10	750 (340)	32 1/4" (820)	36 15/16" (939)	83 7/8" (2131)	18 1/4" (464)	28 1/2" (724)	22 1/4" (566)	18 3/8" (467)	28 5/8" (728)	33 5/8" (855)	5	10	4" (102)	3 1/4" (83)	1/4" (6)	208 240	1/3 1/3	45/32 40/28	8.9 8.9	2/3	60

***Water inlet: Only for AutoMist option.**

Highly Cost Effective

V-AIR

Automist

QB-5/10

QBT-5/10

NU-VU®
Proofers
PRO/PROW Series

Features

- Electromechanical controls
- Indicator light for thermostat
- Temperature up to 110°F (45°C)
- Separate heat and humidity controls

Construction

- Stainless steel
- 4" adjustable legs (PRO-8 and PROW-8)
- Heavy duty casters (PRO-16 and PROW-18)
- Left or right hinged
- 2 year parts, 1 year labor warranty
- PRO Series
  - Fully insulated
  - Manual fill water pan
  - Cord and plug
- PROW Series
  - Fully insulated
  - Silicone rubber gasket on doors
  - AutoMist humidity system
  - Cord and plug (PROW-8 ONLY)

Options

- Warmer
- Set of casters (PRO-8 PROW-8)
- Set of 6" legs (PRO-16 PROW-18)
- Water filter (recommended) (PROW series)

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity (18" x 26")	Shelf Spacing	Water Inlet	Electrical System *Ground wire not included.						
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz	NEMA
PRO-8	200 (91)	24 1/4" (616)	34 5/8" (879)	39 3/4" (1010)	18 3/8" (467)	29" (737)	27 5/8" (702)	8	3 3/8" (86)	-	120	1	16	1.8	2	60	5-20P
PRO-16	375 (170)	24 3/8" (619)	33 3/4" (857)	74 1/8" (1883)	18 3/8" (467)	28 7/8" (733)	57 3/8" (1457)	16	3 3/8" (86)	-	120	1	16	1.8	2	60	5-20P
PROW-8	300 (136)	24 1/4" (616)	34 1/2" (876)	42 3/4" (1086)	18 1/2" (470)	29" (737)	27" (686)	8	3 1/4" (83)	1/4" (6)	120	1	16	1.8	2	60	5-20P
PROW-18	530 (240)	25 1/8" (638)	34 5/8" (880)	78 3/8" (1991)	18 1/2" (470)	29" (737)	60" (1524)	18	3" (76)	1/4" (6)	208 240	1/3 1/3	12/10 11/9	2 2	2/3 2/3	60 60	- -

Automist

PROW Models

Ensures Consistent Results

PRO-16

PROW-18

PROW-8
shown with optional
casters

PRO-8

Features

- Manual controls
- Temperature up to 350°F (177°C)
- 24 hour timer
- Separate controls for smoke, heat, humidity, and cook'n hold
- Bottom drip-safe pan for ease of cleaning

Construction

- Stainless steel
- Internal smoke box
- 6" legs (SMOKE6)
- Casters (SMOKE13)
- 5 chrome racks (SMOKE6)
- 13 chrome racks (SMOKE13)
- Two year parts and one year labor warranty
- Left or right hinged (please specify)

Options

- Additional wire racks
- Casters (SMOKE6)
- External smoke box
- Water filter (recommended)
- Cart on swivel casters with pan slides (SMOKE6)
- Cart on swivel casters without pan slides (SMOKE6)
- Stand with pan slides (SMOKE6)
- Stand without pan slides (SMOKE6)

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity (18" x 26")	Shelf Spacing	Water Inlet	Electrical System *Ground wire not included.					
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz
SMOKE6	460 (208)	27 3/8" (696)	36 1/4" (921)	48 7/8" (1241)	18 3/4" (476)	29" (737)	26" (660)	6	3 1/2" (89)	1/4" (6)	208 240	1/3 1/3	13.5/10 12/8.5	2.5 2.5	2/3 2/3	60 60
SMOKE13	750 (340)	27 3/8" (696)	36 1/4" (921)	78" (1981)	18 3/4" (476)	29" (737)	60" (1524)	13	3 1/2" (89)	1/4" (6)	208 240	1/3 1/3	23/19.5 20.5/17	4.5 4.5	2/3 2/3	60 60

Exceptional Yield

Smoke up to 150 lbs of meat!

SMOKE6
shown with optional casters

Smoke up to 350 lbs of meat!

V-AIR

SMOKE13
shown with optional external smoke box

NU-VU®
Bread Cabinets
HW / CR / HCR Series

HW

- Casters
- Adjustable top vent
- Aluminum construction
- Polycarbonate doors
- Rubber gasket on doors
- Left or right hinged
- One year parts warranty

HCR18

- Casters
- Aluminum construction
- Removable interior side walls
- Polycarbonate doors
- Magnetic door gaskets
- Left or right hinged
- One year parts warranty

CR18

- Casters
- Removable interior side walls
- Polycarbonate doors
- Magnetic door gasket
- Lift off doors
- Left or right hinged
- One year parts warranty

NSF

Specifications

Model	Crated Weight	Overall Dimensions			Pan Capacity (18” x 26”)	Shelf Spacing
		W	D	H		
HW-2-1/2G	75 (34)	22 1/8” (562)	29 3/8” (746)	39 1/2” (1003)	9	3 1/4” (83)
HW-2G	120 (55)	22 1/8” (562)	29 3/8” (746)	70 5/8” (1794)	18	3 1/4 (83)
CR18	135 (62)	26” (660)	34” (864)	75” (1905)	6 (open) 12 (enclosed)	3 1/4 (83)
HCR18	135 (62)	26” (660)	34” (864)	75” (1905)	18 (enclosed)	3 1/4 (83)

Adjustable Top Vent

CR18

HCR18

HW-2G

HW-2-1/2G

NU-VU®
Knock Down Racks
SB Series

SB-1 / SB-2

- Easy assembly
- Ships flat
- Angle slides for 13” x 18” and 18” x 26” sheet pans

Construction

- Aluminum construction
- Heavy duty casters
- One year parts warranty
- UPS shipping available

NSF

Specifications

Model	Crated Weight	Overall Dimensions			Pan Capacity (18” x 26”)	Shelf Spacing
		W	D	H		
SB-1	27 (13)	27 7/16	27 1/2	31 5/8	7	3 1/4 (83)
SB-2	44 (20)	27 7/16	27 1/2	63 1/4	17	3 1/4 (83)

Heavy Duty Casters

SB-1

SB-2

Doyon & NU-VU® are 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 are in keeping with our reputation for quality and service.

TERMS OF SALE-

Terms:
Net 30 days subject to credit department approval.
All amounts past due are subject to 1-1/2% per month service charge.

F.O.B.
Menominee, MI 49858 USA

Prices:
All prices are subject to change without notice.
Prices do not include sales tax.
Doyon/NU-VU® is not responsible for printing errors in pricing or specifications.

Shipments:
Shipment must be inspected promptly upon receipt.
No claims for damaged merchandise or missing parts or other errors will be recognized unless written notice thereof is given to Doyon/ NU-VU® within 30 days from shipping date.

Notes:
Doyon/NU-VU® reserves the right without prior notice to make changes and revisions in product specifications, design, and materials which in the opinion of the company will provide greater efficiency, performance and durability.
Don't see something in our catalog? Contact our factory to see if we can help you with your needs.

Installation:
Installation and start-up is the responsibility of the buyer, its agent, contractor, as the case may be. With the exception of the Signature Rack Oven which requires factory installation.

Returned Goods:
Returned goods are subject to a 30% restocking charge and the cost of reconditioning. Prior authorization by Doyon/NU-VU® must be granted, and returned goods must be sent freight prepaid. Custom units built to buyer specifications may not be returned or cancelled.

ORDERING INFO

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.

WARRANTY-

Two year parts and one year labor Doyon/NU-VU® limited warranty *(United States of America and Canada only)*

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

Doyon/NU-VU® 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. 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/NU-VU® 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/NU-VU® 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 covered 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/NU-VU® 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.

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 & NU-VU® 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.

Terminology

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.

V-AIR BY NU-VU®®
NU-VU®® Versatile Air Ovens employ a system that distributes controlled, heated air evenly to all areas of the oven - side to side, top to bottom, front to back. Since each product on every shelf is evenly baked, even with a full load, there is no waste of product or energy and all pans of similar products can be removed and inserted at the same time.

INTERNAL STEAM BY NU-VU®®
This is a means of adding steam to the baking process without the use of an external boiler. It utilizes an adjustable spray which becomes a mist when it is heated by either elements and/or hot metal surfaces in an electric unit.

AUTOMIST BY NU-VU®®
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.

WARMER IN PROOFER FOR NU-VU® PRODUCTS
The proofer is not just a proofer, it can also be used as a warmer/holding cabinet to hold product at a desired temperature with or without moisture.

MOISTURE EVACUATION SYSTEM
Our patented technology draws fresh air into the oven cavity via a blower. This fresh air forces the moisture laden air that is present inside the oven out the oven vent. The oven can heat and circulate the fresh air more efficiently than moister laden air. This make the cooking cycle more efficient and shortens the baking time.

Terminology

FILTRATION
All Doyon & NU-VU® 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 BY DOYON
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.

PROTEIN CONTENT (FOR FLOUR)
The amount of protein contained in your flour. Varies based on the type of flour.

HYDRATION PERCENTAGE
The mathematical formula calculating the absorption of water into the 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)

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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
AB080XA	2,425	85	37	BTL100H	1,200	85	33	DSA354	850	85	43
AB080XE	2,425	85	37	BTL120	1,300	85	33	EBF080	441	85	34
AB080XB	2,425	85	37	BTL120H	1,300	85	33	EBF120	441	85	34
AB080XAI	2,425	85	37	BTL140	1,400	85	33	ES1T	300	77.5	14
AB080XEI	2,425	85	37	BTL140H	1,400	85	33	ES1TP	300	77.5	14
AB080XBI	2,425	85	37	CA6X	825	110	9	ES2T	590	77.5	15
AB100XA	2,650	85	37	CA6XG	900	110	9	ES2TP	590	77.5	15
AB100XE	2,650	85	37	CAOP6	1,175	110	22	ES3T	700	77.5	16
AB100XB	2,650	85	37	CAOP6G	1,360	110	22	ES3TP	700	77.5	16
AB100XAI	2,650	85	37	CPF412	580	85	48	ES4T	750	77.5	17
AB100XEI	2,650	85	37	CPF416	580	85	48	ES4TP	750	77.5	17
AB100XBI	2,650	85	37	CPF418	580	85	48	ETE145	1,109	77.5	39
AEF015SP	540	85	36	CPF422	580	85	48	E236	800	100	28
AEF025SP	980	85	36	CPF512	660	85	48	E236R	700	100	28
AEF035	980	85	36	CPF516	660	85	48	E236TLO	900	100	28
AEF035SP	980	85	36	CPF518	660	85	48	E336	1,330	100	28
AEF050	1,300	85	36	CR18	135	100	63	E336R	1,230	100	28
AEF080	1,810	85	36	D20	660	85	44	E336TLO	1,350	100	28
AFR100	1,990	85	36	DAF001	15	UPS	49	HCR18	135	100	63
AFR150	1,958	85	36	DL12SP	60	85	46	HW-2-1/2G	75	100	63
AR150XA	3,300	85	37	DL18SP	70	85	46	HW-2G	120	100	63
AR150XAI	3,300	85	37	DL12DP	100	85	46	JAOP3	750	110	23
AR150XE	3,300	85	37	DL18DP	100	85	46	JAOP6	965	110	23
AR150XEI	3,300	85	37	DL18P	100	85	46	JAOP6G	1,135	110	23
AR150XB	3,300	85	37	DM800	550	85	47	JAOP6SL	965	110	23
AR150XBI	3,300	85	37	DRP3	80	100	29	JAOP10	1,175	110	24
ATR100	2,227	85	38	DRPR3	80	100	29	JAOP10G	1,340	110	24
ATI150	2,922	85	38	DRP4	125	100	29	JAOP12SL	1,500	110	24
BTF010	250	85	32	DRP4S	125	100	29	JAOP14	1,700	110	24
BTF020	330	85	32	DRPR4S	150	100	29	JAOP14G	2,000	110	24
BTF040	685	85	32	DRPR4	150	100	29	JA4	425	110	11
BTF040H	685	85	33	DRIP1	400	100	27	JA4SC	650	110	11
BTF060	850	70	33	DRIP1TLO	500	100	27	JA6	700	110	11
BTF060H	850	85	33	DR45	255	85	44	JA6G	760	110	11
BTL020	375	85	32	DSA315	850	85	43	JA6SL	700	110	11
BTL080	1,100	85	33	DSA322	850	85	43	JA8X	840	110	11
BTL080H	1,100	85	33	DSA330	850	85	43	JA8XG	840	110	11
BTL100	1,200	85	33	DSA336	850	85	43	JA8XR	840	110	11

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

Model	Lbs.	Frt Class	Page
JA12SL	1,060	110	11
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JA20G	1,600	110	12
JA28	1,975	110	12
JA28G	2,335	110	12
KDP11	400	100	26
KDP12	500	100	26
KDP13	700	100	26
KDP21	800	100	26
KDP22	900	100	26
KDP23	1230	100	26
KDP31	1472	100	26
KDP32	1832	100	26
KDP33	2479	100	26
KDRP11	400	100	25
KDRP12	500	100	25
KDRP13	700	100	25
KDRP21	800	100	25
KDRP22	900	100	25
KDRP23	1230	100	25
KDRP31	1472	100	25
KDRP32	1832	100	25
KDRP33	2479	100	25
LMA620	700	85	45
LMA624	700	85	45
LMA630	900	85	45
LSA516	620	85	45
LSA520	420	85	45
MDF315	400	85	42
MDF330	400	85	42
MDF820	310	85	42
MDF830	315	85	42
NC03	140	110	55
NC05	180	110	55
NC0T5	180	110	55
PIZ3	560	110	20
PIZ3G	610	110	20
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PIZ6G	875	110	20
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PRO-16	375	100	61
PROW-8	300	100	61
PROW-18	530	100	61
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QBT-3/9	630	110	59
QB-4/8	650	110	60
QBT-4/8	690	110	60
QB-5/10	710	110	60
QBT-5/10	750	110	60
RM-5T	400	110	54
RP03	400	110	19
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RSR01-10	80	UPS	8
RSR01-12	80	UPS	8
RSR01-15	80	UPS	8
RSR01-20	80	UPS	8
RSR0SL-8	80	UPS	8
RSR0SL-10	80	UPS	8
RSR0SL-12	80	UPS	8
RSR0SL-15	80	UPS	8
RSR0SL-20	80	UPS	8
RSR02-8	105	UPS	8
RSR02-10	105	UPS	8
RSR02-12	105	150	8
RSR02-15	105	150	8
RSR02-20	105	150	8
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SB-2	44	UPS	64
SM200	250	85	31
SM300	525	85	31
SM302	200	85	48
SM302A	200	85	48
SM302B	200	85	48
SM302C	200	85	48
SM402NA	575	85	31
SMOKE6	460	77.5	62
SMOKE13	750	77.5	62
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SR01G	3,205	110	7
SR02E	4,300	110	7
SR02G	4,300	110	7
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TAI100I	785	85	39
TAI150	585	85	39
TAI150I	785	85	39
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WM45	30	UPS	49
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XO-1M	180	110	56
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1T2	950	77.5	14
1T3	1,200	77.5	14
1T4	1,425	77.5	14
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2T2	1,185	77.5	15
2T3	1,635	77.5	15
2T4	1, 945	77.5	15
3T1	1,230	77.5	16
3T2	1, 475	77.5	16
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3T4	2,700	77.5	16
4T1	850	77.5	17
4T2	1,700	77.5	17
4T3	2,550	77.5	17
4T4	3,010	77.5	17

Mixer Accessories: see page 40

DOYON

BAKING EQUIPMENT EXPERTS

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Nu-Vu

FOOD SERVICE SOLUTIONS

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