EDOYON

JA OVENS & JAOP OVEN/PROOFERS



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DESCRIPTION

The JA/JAOP series from Doyon is known worldwide for its unique JET AIR 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 cycle. The Jet Air fan system will save energy and labor costs.

The JA/JAOP series provides flexibility in terms of range of products that can be baked or cooked. It features a programmable or manual one shot and constant pulse steam injection. To get the results you really want, we have added as standard a fan delay for those delicate products.

The JAOP is the easiest way to proof with an even air flow system, fully automatic humidity system for heat and moisture (no water pans to fill). Heat and humidity controls are standard features.





CAPACITIES AVAILABLE IN:

OVEN		OVEN/PROOFER —	
4 Pan	14 Pan	3 Pan/9 Pan	12 Pan/12 Pan
6 Pan	20 Pan	6 Pan/6 Pan	14 Pan/14 Pan
8 Pan	28 Pan	10 Pan/10 Pan	
12 Pan			

OVEN

- Unique Pulse & Shot Steam
- Jet Air Fan System
- Two Fan Speeds with Delay
- Ebake Programmable Control with USB+
- Full View Glass Doors
- Brightly Lit
- · Fully Insulated
- Magnetic Latches
- 4 Swivel Casters (2 Locking)
- 3/4HP Motor
- Door Switch Cutoff for Fan Blower
- Available in Electric or Gas

+Except JA4 & JAOP3

PROOFER (JAOP ONLY)

- Manual Controls
- Brightly Lit
- Automatic Water Fill
- Door Drip Pan
- Temperature Range from 90°F to 110°F (32°C to 43°C) with Relative Humidity up to 95%

OPTIONS

- Water Softener (PLF240)
- Perforated Nickel Plated Pizza Decks
- High Temp Gasket for Baking over 400°F (205°C)
- Equipment Stand (JA4, JA6, JA8 Only)
- Gas Quick Disconnect Kit (4' Flexible Hose, Ball Valve and Securing Device)





