



JAOP3 OVEN/PROOFER COMBINATION

The JAOP3 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 time. The Jet Air fan system will save energy and labor costs.

The JAOP3 provides great 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.

It's the easiest way to proof with an even air flow system, fully automatic humidity system for heat and moisture (no water pans to fill). It comes with heat and humidity controls.



STANDARD FEATURES

OVEN

- Unique shot steam injection
- Jet Air exclusive reversing fan system
- Digital temperature control up to 500°F
- Digital reminder timer
- Brightly lit, compact space saving unit
- Full view heat reflective thermal glass doors
- Fully insulated, completely sealed
- Energy efficient electric heating
- Magnetic latches
- Door switch cutoff for fan blower
- 4 swivel casters (2 locking)
- Stainless steel inside and outside
- 3/4 HP motor
- Exclusive rust and scratch proof shelving
- 2 year parts 1 year labor limited warranty

PROOFER

- Manual Controls
- Brightly lit
- Stainless steel inside and outside
- Magnetic door latches
- Separate heat and humidity controls
- Over flow drain and pan
- Exclusive rust & scratch proof shelving

OPTIONS

- Humidified warmer/proofer (temp. up to 180°F/ 82°C): HW001
- Water softener: PLF240
- Perforated nickel plated pizza decks
- High temperature gasket for baking over 400°F (205°F)

Experience our top-of-the-line ovens today!



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OVERALL DIMENSIONS

JAOP3 32 1/2" W X 37" D X 71" H
(826 mm X 940 mm X 1805 mm)

ELECTRICAL SYSTEM

1 Phase:

120/240V - 48 A - 11.5 kW - 60 Hz - 3 wires + Ground

3 Phases:

120/208V - 36 A - 11.5 kW - 60 Hz - 4 wires + Ground

220/380V - 17 A - 9.5 kW - 50 Hz - 4 wires + Ground

WATER INLET: 1/4" NPT

Minimum clearance from combustible material

1" (25 mm) side and back

4" (102 mm) on non combustible floor

12" (305 mm) top

FINISH: Stainless steel

SHIPPING WEIGHT: 750 lb (341 kg) approximately

CAPACITY

Oven

Standard sheet pans 18" X 26" (457 mm X 660 mm) : 3 pans

Four-strapped bread pans : 12 loaves

9" (230 mm) pies : 18 pies

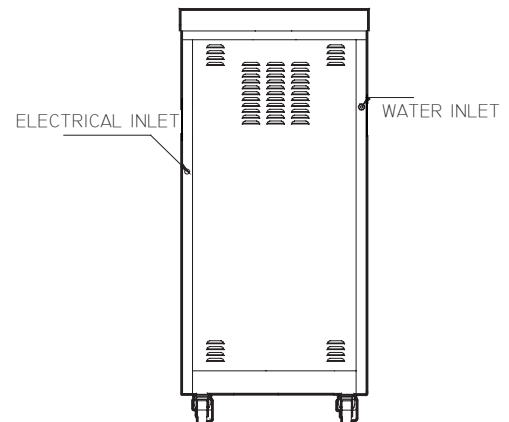
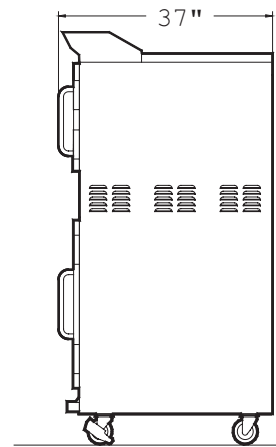
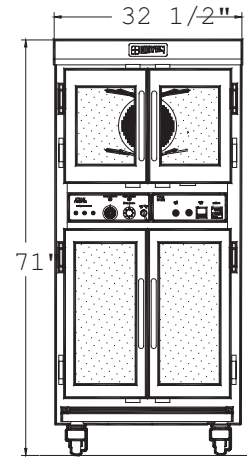
Proofer

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

Four-strapped bread pans : 24 loaves

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

Specifications and design are subject to change without notice.



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