

# ARTISAN STONE DECK OVENS

**F**or the artisan baker, Doyon offers the best choice for baking Old-World artisan-style crusty breads offering thick, crispy crusts with a soft yet hearty inside.

- ❖ perfect heat distribution
- ❖ outstanding steam injection system gives you complete control over your oven chamber
- ❖ perfect choice for a variety of breads, pastries, cookies, pies, cakes, pizzas and much more
- ❖ mix & match deck heights for versatility

*Baking Possibilities!*



# ARTISAN STONE DECK OVENS



## FEATURES & BENEFITS

- Built in one piece with up to 4 oven chambers
- Oven may have 4 different baking chamber heights: 6" (152 mm) or high 8" (203 mm), 10" (254 mm) or 12" (305 mm)
- Chambers capacity of 1, 2, 3 or 4 pans
- 1" (25 mm) thick refractory stone decks
- As many as 16 each - 18" X 26" (457 mm X 660 mm) pans or up to 32 each - 1 lb (454 g) hearth breads
- Individual self-contained steam injection system included
- Digital electronic control board independent for each chamber:
  - Baking temperature and time
  - Independent temperature regulation for bottom, top and front heat ratio
  - Manual steam injection or independent for each chamber
- Low amperage operation
- High quality thermal insulation to avoid heat dispersion from each chamber
- Includes properly sized legs with casters
- Optional Proofer available for 1-3 chambers
- Virtually maintenance-free, extremely elegant and durable
- Brightly lit
- ETL, NSF and CE listed
- Two year parts and one year labor warranty

## OPTIONAL

- 6 pan (ES1T), 12 pan (ES2T), 18 pan (ES3T) European style proofer, 18 pan (ES4T)
- Low profiles proofer for 3 chamber, 3 pan (ES1TP), 6 pan (ES2TP), 9 pan (ES3TP), 9 pan (ES4TP)
- 240V 1Ph
- 480V 3 Ph
- Shipped disassembled
- 50-1530 scale treatment filtering
- Canopy hood (fan not included, needs to be supplied by customer)



**1T** (1 pan wide)  
(Shown with optional proofer - if canopy is installed, it increases height by 5")



**2T** (2 pans wide)  
(Shown without optional Proofer)



**3T** (3 pans wide)  
(Shown without optional Proofer)



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

Note: A water softener system with a minimum flow rate of 3 gpm is needed.

### ARTISAN OVEN BAKING CHART

CONTROL SETTINGS	Small Pastry, Bagel, Pie, Pizza and Sheet Cake	Small to Medium Bread more/less 14 oz/400gr, Bagel, Croissant, Pizza	Medium to Large loaf of Bread 18oz/500gr to 35oz/1kg	Large Loaf of Bread more than 35oz/1kg
Recommended chamber Height	6"	8"	10"	12"
Water inlet connection and pressure	1/2" NPT 44 to 50 psi	1/2" NPT 44 to 50 psi	1/2" NPT 44 to 50 psi	1/2" NPT 44 to 50 psi

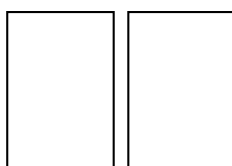
### RECOMMENDED TEMPERATURE RANGE FOR PRODUCT

LOW TEMPERATURE RANGE 250 to 350°F 120 to 175°C	MEDIUM TEMPERATURE RANGE 350 to 425°F 175 to 250°C	HIGH TEMPERATURE RANGE 425 to 575°F 250 to 300°C
Pastry, Croissant, Danish, Muffin, Cookie, Cinnamon Roll, Biscuit, Brownie	French baguette, Bread loaf, Dinner Roll, Sub Roll, Bagel, Pie	Pizza, Pita bread, High water absorption ratio Bread

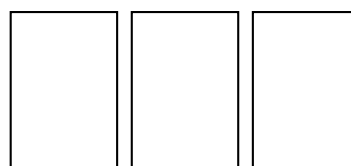
### PAN LAYOUT



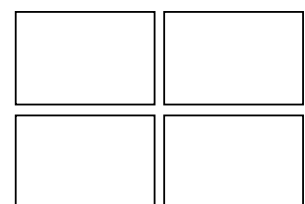
1T - End Loaded



2T - End Loaded



3T - End Loaded



4T - Side Loaded

# ARTISAN STONE DECK OVENS

MODEL	PANS	TYPE	EXTERIOR DIMENSIONS			INTERIOR DIMENSIONS			ELECTRICAL STANDARD				
			HEIGHT(B)	WIDTH(A)	DEPTH	HEIGHT	WIDTH	DEPTH	208V	240V	480V	Hz	Ph
		COVER	2 1/2" (64 mm)	-	-	-	-	-					
1T	1	BAKING CHAMBER	15 5/8" (397 mm)	35 3/4" (908 mm)	46 1/2" (1181 mm)	8" (203 mm)	18 1/2" (470 mm)	30" (762 mm)	5 kw/14 A	5 kw/12 A	5 kw/6 A	50/60	3
ES1T	6	PROOFER	34 1/8" (867 mm)	35 3/4" (908 mm)	37 1/2" (953 mm)	-	-	-	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1
ES1TP	3	LOW PROOFER	24 5/8" (651 mm)	35 3/4" (908 mm)	37 1/2" (953 mm)	-	-	-	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1

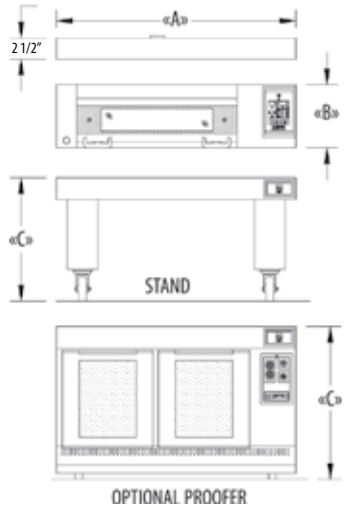
MODEL	PANS	TYPE	EXTERIOR DIMENSIONS			INTERIOR DIMENSIONS			ELECTRICAL STANDARD				
			HEIGHT(B)	WIDTH(A)	DEPTH	HEIGHT	WIDTH	DEPTH	208V	240V	480V	Hz	Ph
		COVER	2 1/2" (64 mm)	-	-	-	-	-					
2T	2	BAKING CHAMBER	15 5/8" (397 mm)	54 1/2" (1384 mm)	46 1/2" (1181 mm)	8" (203 mm)	37 1/2" (953 mm)	30" (762 mm)	6.5 kw/18 A	6.5 kw/16 A	6.5 kw/8 A	50/60	3
ES2T	12	PROOFER	34 1/8" (867 mm)	54 1/2" (1384 mm)	37 1/2" (953 mm)	-	-	-	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1
ES2TP	6	LOW PROOFER	24 5/8" (651 mm)	54 1/2" (1384 mm)	37 1/2" (953 mm)	-	-	-	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1

MODEL	PANS	TYPE	EXTERIOR DIMENSIONS			INTERIOR DIMENSIONS			ELECTRICAL STANDARD				
			HEIGHT(B)	WIDTH(A)	DEPTH	HEIGHT	WIDTH	DEPTH	208V	240V	480V	Hz	Ph
		COVER	2 1/2" (64 mm)	-	-	-	-	-					
3T	3	BAKING CHAMBER	15 5/8" (397 mm)	73" (1854 mm)	46 1/2" (1181 mm)	8" (203 mm)	56" (1420 mm)	30" (762 mm)	8.3 kw/23 A	8.3 kw/20 A	8.3 kw/10 A	50/60	3
ES3T	18	PROOFER	34 1/8" (867 mm)	73" (1854 mm)	37 1/2" (953 mm)	-	-	-	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1
ES3TP	9	LOW PROOFER	24 5/8" (651 mm)	73" (1854 mm)	37 1/2" (953 mm)	-	-	-	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1

MODEL	PANS	TYPE	EXTERIOR DIMENSIONS			INTERIOR DIMENSIONS			ELECTRICAL STANDARD				
			HEIGHT(B)	WIDTH(A)	DEPTH	HEIGHT	WIDTH	DEPTH	208V	240V	480V	Hz	Ph
		COVER	2 1/2" (64 mm)	-	-	-	-	-					
4T	4	BAKING CHAMBER	15 5/8" (397 mm)	73" (1854 mm)	52 1/4" (1327 mm)	8" (203 mm)	56" (1420 mm)	37" (939 mm)	9.3 kw/26 A	9.3 kw/24 A	9.3 kw/12 A	50/60	3
ES4T	18	PROOFER	34 1/8" (867 mm)	73" (1854 mm)	44 1/2" (1130 mm)	-	-	-	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1
ES4TP	9	LOW PROOFER	24 5/8" (651 mm)	73" (1854 mm)	44 1/2" (1130 mm)	-	-	-	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1

A = Unit Width  
 B = Chamber Height  
 C = Stand or Proofer Height

To calculate the height of your oven, take the height of the appropriate stand (C), add the height of the chambers (B), plus 2 1/2" for the cover.



### Approximate Crated Weight (Per oven chamber)

1T	580 lb (263 kg)
2T	700 lb (318 kg)
3T	900 lb (408 kg)
4T	950 lb (431 kg)



### Stand Dimensions

Height (mm)	Model				
	1T	2T	3T	4T	
Number of Stacked Chambers	1	35 1/2" (902)	35 1/2" (902)	35 1/2" (902)	35 1/2" (902)
	2	26 1/2" (673)	26 1/2" (673)	26 1/2" (673)	26 1/2" (673)
	3	23 1/2" (597)	23 1/2" (597)	23 1/2" (597)	23 1/2" (597)
	4	11 1/2" (292)	11 1/2" (292)	11 1/2" (292)	11 1/2" (292)
WIDTH	35 3/4" (908)	54 1/2" (1384)	73" (1854)	73" (1854)	
DEPTH	37 1/2" (952)	37 1/2" (952)	37 1/2" (952)	44 1/4" (1124)	

Low temperature of proofer is 90° F.  
 Electrical specifications are for each chamber.  
 Specifications and design subject to change without notice.



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