



CAOP12
(Rotating oven-proofer)



Standard oven control



Optional programmable oven control



Standard proofer control



Optional relative humidity proofer control

Mini Rack Oven CAOP12

The CA series are the most advanced compact ovens, with rotating racks known for their 100% uniform baking and a display oven that no one can match. The CA series are made of heavy duty stainless steel inside and outside. They have full view glass doors, are brightly lit and come with digital temperature and timer controls. Steam injection is standard and gives you the advantage of getting the best bakery products you can get from any oven on today's market. Available gas or electric.

DOYON's outstanding uniform steam injection system includes an electronic timer which will give you a precise mist everytime for a better quality product (crusty breads, bagels, french baguettes, etc.). This superior steam system will allow inexperienced employees to produce quality products with a minimum of training.

Doyon's proofer provides uniform proofing from top to bottom with its even air flow system and fully automatic humidity injection (no water pans to fill). It comes with heat and humidity controls. It's the easiest way to proof.

VERSATILITY

Bread, rolls, buns, crusty breads, pastries, muffins, cookies, cakes, pies, bagels, croissants, sourdoughs & ryes, pizzas, hamburgers, bacon, game hens, chicken, turkey, multimeal prep, bulk vegetables, casseroles, slow cook, retherm.

CAOP12

"Superior quality product at an affordable price!"

Mini Rack Oven-Proofer
Oven: 12 pans capacity
Proofer: 32 pans capacity

Standard Features

- 2 separate ovens with separate controls
- Rotating rack
- Rack rotation switch
- Outstanding steam shot and pulse injection system
- Two speeds fan
- Fan delay switch
- Compact space saving unit
- High production oven
- Full view heat reflective thermos glass doors
- Brightly lit
- Digital reminder timer
- Fully insulated, completely sealed
- Digital temperature controllers and timers
- Temperature up to a maximum of 500°F (260°C)
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Door switch cutoff for fan motor
- Stainless steel inside and outside
- Locking casters
- 3/4 HP motor
- ETL & NSF listed
- One year parts and labor limited warranty

Proofer Features

- Glass doors
- Rust proof, scratch proof shelving
- Automatic water float system (no water pans to fill)
- Brightly lit
- Magnetic latches
- Stainless steel inside and outside

Optional

- Water softener system
- Programmable controls
- Gas quick disconnect kit (4' (1220 mm) flexible hose, ball valve and securing device)
- Electronic relative humidity control on proofer

All Circle Air ovens can be used to cook meat

DIMENSIONS

CAOP12 76 1/2"W X 54"D X 76 1/4"H
(1945 mm X 1370 mm X 1935 mm)
CAOP12G 76 1/2"W X 57 1/2"D X 76 1/4"H
(1945 mm X 1460 mm X 1935 mm)

OVEN INTERIOR DIMENSIONS

CAOP12 27"W X 33 1/2"D X 28 1/2" H
(686 mm X 851 mm X 724 mm)
CAOP12G 27"W X 32 1/2"D X 28 1/2" H
(686 mm X 826 mm X 724 mm)

Shelf spacing : 4" (102 mm)

POOFER INTERIOR DIMENSIONS

26 1/4"W X 36 1/2"D X 55 1/2" H
(667 mm X 927 mm X 1410 mm)
Shelf spacing : 3" (76 mm)

GAS SYSTEM (CAOP12G Propane or natural)

BTU total : 157 500 BTU (78 500 per oven)
1 Phase:
120/208V - 22.5 A - 5.4 kW - 3 wires - 60 Hz
120/240V - 22.5 A - 5.4 kW - 3 wires - 60 Hz
220V - 24 A - 5.3 kW - 3 wires - 50/60 Hz

Gas Inlet : 1/2" NPT
Draft hood : 4" (102 mm)

Recommended gas pressure:
Propane gas : 11" W.C.
Natural gas : 7" W.C.

ELECTRICAL SYSTEM (CAOP12)

1 Phase:
120/208V - 145 A - 29.7 kW - 3 wires - 60 Hz
120/240V - 126 A - 29.7 kW - 3 wires - 60 Hz
3 Phases:
120/208V - 88 A - 29.7 kW - 4 wires - 60 Hz
120/240V - 70 A - 29.7 kW - 4 wires - 60 Hz
Other voltages available

Water Inlet : 1/4" NPT

Minimum clearance from combustible material
1" (25 mm) side and back
4" (102 mm) bottom
12" (305 mm) top

CAPACITY

Oven
Standard sheet pans 18" X 26" (457 mm X 660 mm) : 12 pans
Four-strapped bread pans : 48 loaves
9" (229 mm) : 72 pies
Proofer
Standard sheet pans 18" X 26" (457 mm X 660 mm) :32 pans
Four-strapped bread pans :80 loaves

FINISH
Stainless steel

SHIPPING WEIGHT

CAOP12 1832 lb (833 kg) approximately
CAOP12G 2025 lb (919 kg) approximately

Electrical service connection and water inlet are located at the back of the unit.
Specifications and design subject to change without notice.

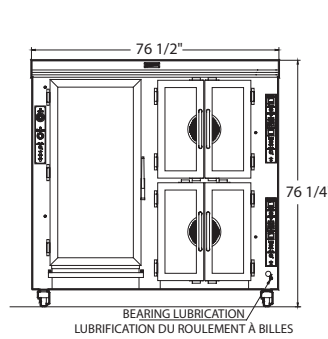


Conforms to ANSI/UL std. 197
Certified to CSA C22.2 no. 109

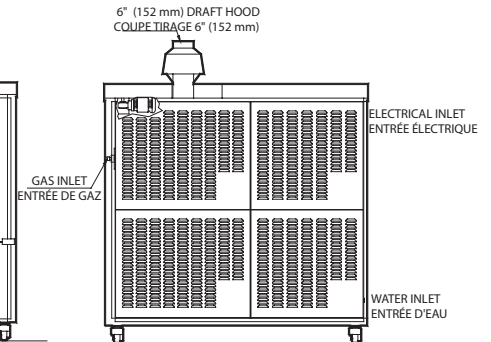
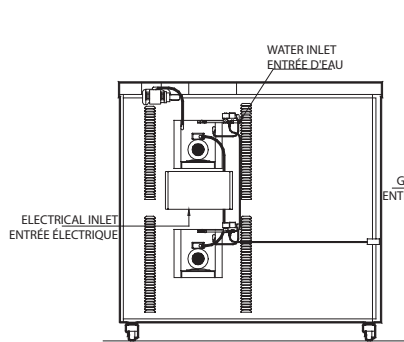
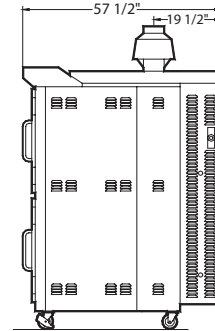
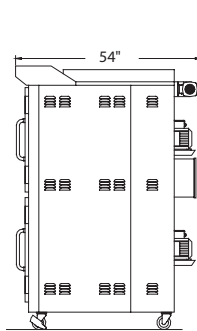
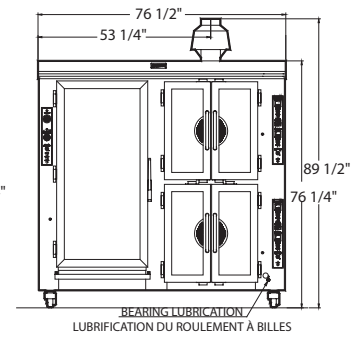
1255, rue Principale
Linière, Beauce, Québec, Canada G0M 1J0

Telephone : (418) 685-3431 Fax: (418) 685-3948
Canada : (800) 463-1636 U.S.: (800) 463-4273
E-Mail : doyon@doyon.qc.ca Internet: http://www.doyon.qc.ca

CAOP12



CAOP12G



Your local distributor:

