

CAOP6

“Superior quality product at an affordable price !”

Mini Rack Oven-Proofer
Oven: 6 pans capacity
Proofer: 18 pans capacity

Standard Features

- 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



CAOP6
(Rotating oven-proofer)



Standard oven control



Optional programmable oven control



Standard proofer control



Optional relative humidity proofer control

Mini Rack Oven CAOP6

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 sytem 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, sours & ryes, pizzas, hamburgers, bacon, game hens, chicken, turkey, multimeal prep, bulk vegetables, casseroles, slow cook, retherm.

DIMENSIONS

CAOP6	44 1/4"W X 54"D	X 76 1/4"H
	(1125 mm X 1370 mm	X 1935 mm)
CAOP6G	44 1/4"W X 57 1/2"D	X 76 1/4"H
	(1125 mm X 1460 mm	X 1935 mm)

OVEN INTERIOR DIMENSIONS

CAOP6	27"W	X 33 1/2"D	X 28 1/2" H
	(686 mm	X 851 mm	X 724 mm)
CAOP6G	27"W	X 33 1/2"D	X 28 1/2" H
	(686 mm	X 851 mm	X 724 mm)

Shelf spacing : 4" (102 mm)

POOFER INTERIOR DIMENSIONS

	27 1/4"W	X 36 1/2"D	X 26 1/2" H
	(692 mm	X 927 mm	X 673 mm)

Shelf spacing : 3" (76 mm)

GAS SYSTEM (CAOP6G Propane or natural)

BTU total : 78 500 BTU
 1 Phase:
 120/208V - 19 A - 4.5 kW - 3 wires - 60 Hz
 120/240V - 19 A - 4.5 kW - 3 wires - 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 (CAOP6)

1 Phase:
 120/208V - 80 A - 16.5 kW - 3 wires - 60 Hz
 120/240V - 70 A - 16.5 kW - 3 wires - 60 Hz
 220V - 73 A - 16 kW - 2 wires - 50 Hz
 3 Phases:
 120/208V - 49 A - 16.5 kW - 4 wires - 60 Hz
 120/240V - 42 A - 16.5 kW - 4 wires - 60 Hz
 220/380V - 26 A - 14 kW - 4 wires - 50 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) : 6 pans
 Four-strapped bread pans : 24 loaves
 9" (229 mm) : 36 pies
 Proofer
 Standard sheet pans 18" X 26" (457 mm X 660 mm) : 18 pans
 Four-strapped bread pans : 72 loaves

FINISH
 Stainless steel

SHIPPING WEIGHT

CAOP6 1175 lb (533 kg) approximately
 CAOP6G 1360 lb (617 kg) approximately

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

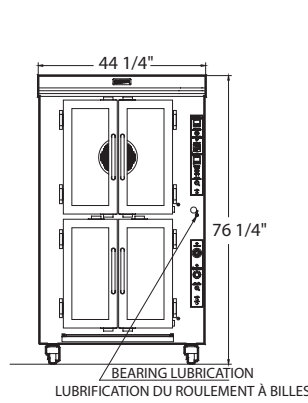


Conforms to ANSI/UL std. 197
 Certified to CSA C22.2 no. 109

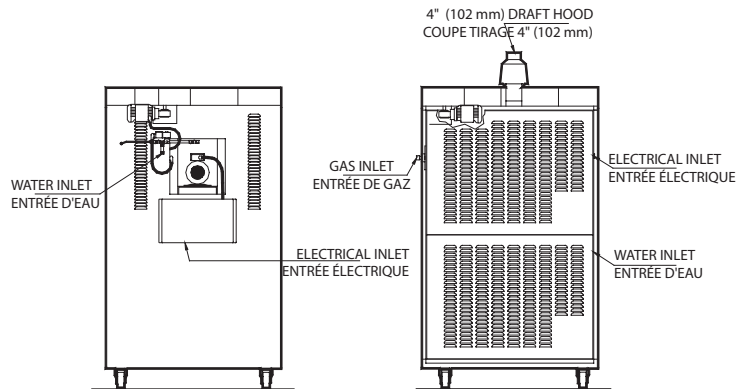
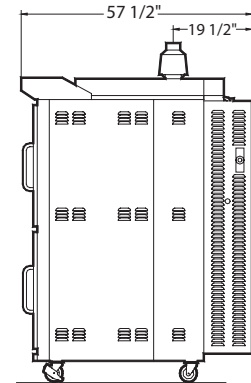
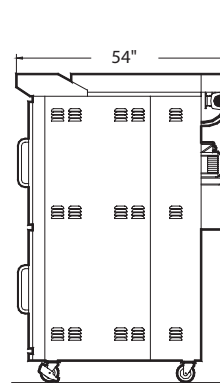
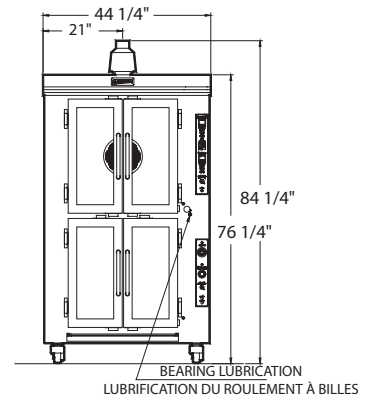
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CAOP6



CAOP6G



Your local distributor:

