



 **DOYON**  
INC.  
BAKING EQUIPMENT SPECIALISTS  
SINCE 1950



BY DOYON BAKING EQUIPMENT SPECIALISTS

SINGLE HALF-SIZE  
**JA5P1813 + LEGS**  
(CASTERS AND SHELF)



DOUBLE HALF-SIZE  
**JA5P1813-2 + LEGS**  
(CASTERS AND SHELF)



SINGLE FULL-SIZE  
**JA5P2618 + STAND**



DOUBLE FULL-SIZE  
**JA5P2618-2 + LEGS**  
(CASTERS AND SHELF)



## Jet Air Plus Oven Series



In order to guarantee the **highest level of performance** for all oven users, Doyon is proud to introduce the Jet Air Plus ovens series.

The Jet Air reversible ventilation system permits **faster and more even cooking and baking**, allowing you to work without having to turn pans during baking or cooking. It translates in **time and energy savings**.

The manual one *shot steam* injection is mainly used for all the bake goods giving the golden and crispy crusts, where as the constant *pulse steam* injection is used for vegetables, seafood, fish and meat products. The combination of ventilation and constant pulse steam injection results in less weight lost. The steam replaces the natural juice evaporation by the ventilation and heat. Therefore, you will yield more of your products, which means **more profits**.

You will obtain products of all kind with a **better presentation**, with **more flavor**, and **ready in less time**. How is it possible? Steam permits a **faster heat transfer without making them dry**. Our boilerless steam injection system assures a **minimum maintenance cost**.

The all new Jet Air Plus **all-in-one** gives **flexibility at an affordable price**. Your recipe programming and/or your meat probe will result in **superior and constant results** no matter who is operating it.

**Easy and efficient**; a baking chamber cavity completely sealed, reversible fan, one shot or constant pulse steam injection, manual or recipe mode, optional meat probe. This is your best buy for **efficiency and profitability**.

### OVEN FEATURING

- Manual mode and user friendly programmable control up to 99 recipes
- Up to 10 steps per recipe
- Temperature range from 150 °F to 500 °F (66 °C to 260 °C)
- Digital temperature display adjustable in °C or °F
- Economy mode
- Patented reversing fan system
- Fan delay
- Unique shot and pulse steam injection
- Cool touch door with dual thermal wide view glass windows, swings open for cleaning
- 3/4" NPT drain supplied with webbed cap and plug
- Door locking position at 120°
- Door handle for one-handed operation
- Door with "swing close" function
- Side loading pans
- Halogen lights
- All-around insulation
- Zero clearance side and back, 4" bottom and 12" top
- Press-fit removable door gasket for easy replacement
- Lift up removable side racks
- Soft cold water connection facility located at the back of the unit
- Height adjustable legs for tabletop units
- Stainless steel inside and outside
- Low-noise high-performance 1/2 HP motor
- Cord and plug connection
- One year parts and labour limited warranty

### OPTIONAL

- Computer interface communication kit for storage of recipe programs on PC and laptop
- Meat probe
- Stainless steel stand on swivel casters (2 locking)
- Stainless steel legs with adjustable feet:
  - Swivel casters (2 locking)
  - Stainless steel shelf

# 5 pans cooking. capacity

VERSATILITY

Bread, rolls, buns, crusty breads, pastries, muffins, cookies, cakes, pies, bagels, croissants, sours and ryes, pizzas, hamburgers, bacon, game hens, chicken, turkey, multimeal prep.



SHOT STEAM



PULSE STEAM



10 STEP RECIPES



REVERSING FAN



DELAY FAN



DIGITAL PROGRAMMABLE CONTROL

The all-new Jet Air Plus is an all-in-one cooking system that will cook, bake, roast and rethermalize, combining modes for convection, or a combination of steam and convection heat.

Ideal for convenience stores, restaurants, supermarkets, delis, hospitals, schools, institutions and bakeries.



Optional meat probe

LED DESIGNATION

- Overheat warning - 1
- Food probe (option) - 2
- Heat ON - 3
- Fan ON - 4
- Pulse steam - 5
- Shot steam - 6
- Temperature ready - 7



- Temperature control
- Cooking timer
- Start recipe
- Stop
- Recipe program key
- Food probe (option)
- Breaker
- Pulse steam
- Shot steam
- Fan delay OFF
- Up/Down setting adjustment
- Number of recipes available (1-99)
- Recipe program key pad
- Connection port for communication kit



Single door with dual thermal wide view glass windows, swings open for cleaning



3/4" NPT drain supplied with webbed cap and plug



**JET AIR PLUS**

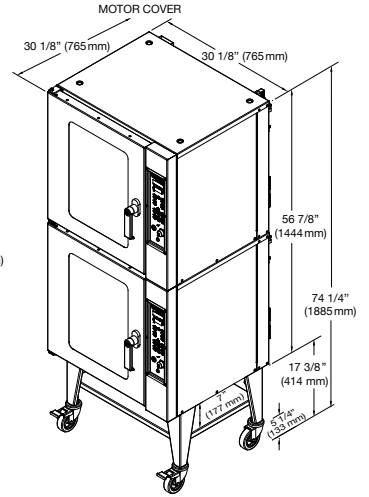
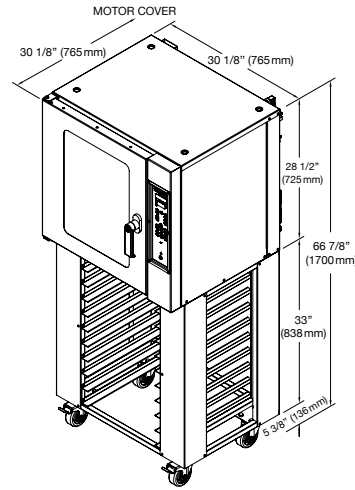
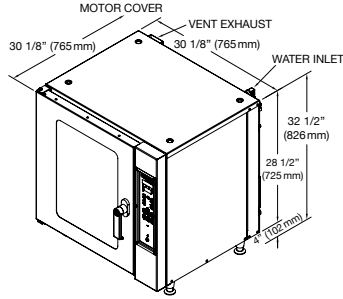
BY DOYON BAKING EQUIPMENT SPECIALISTS

1255, rue Principale  
Linière (Québec)  
G0M 1J0 Canada  
Phone: 418 685-3431  
Fax: 418 685-3948  
U.S.: 1 800 463-4273  
Canada: 1 800 463-1636  
doyon@doyon.qc.ca  
www.doyon.qc.ca



BY DOYON BAKING EQUIPMENT SPECIALISTS

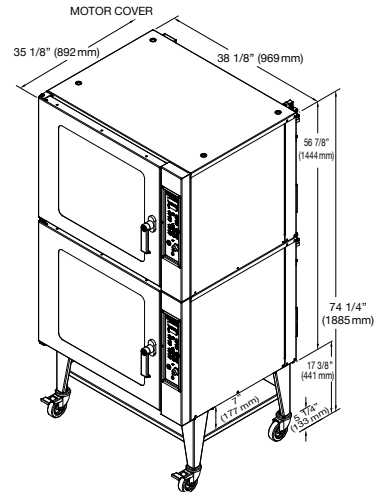
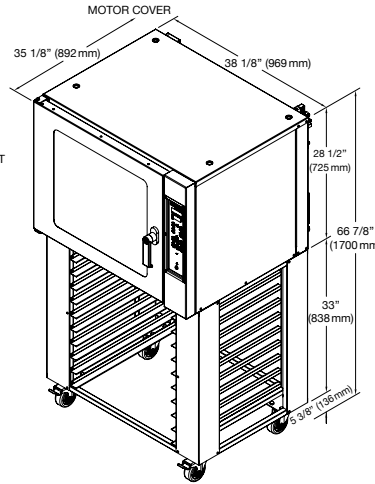
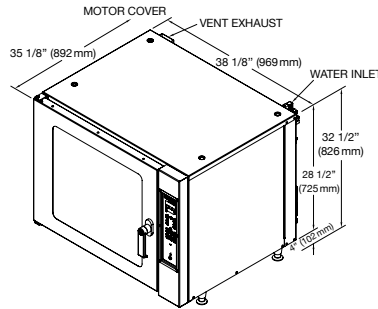
## JA5P1813



**Crated Weight:** 400 lb (182 kg)  
**Capacity:** 5 half-size sheet pans (13" x 18")  
**Shelf Spacing:** 4 1/2" (114 mm)  
**W.I.:** 1/4" NPT

Electrical System							
Volts	Phase	Amps	kW	Hz	Wires	NEMA	
208-240	3	18	7.6	50/60	4	15-30P	
208-240	1	32	7.6	50/60	3	6-50P	
480	3	10	7.3	50/60	4	L 16-20P	

## JA5P2618



**Crated Weight:** 450 lb (193 kg)  
**Capacity:** 5 full-size sheet pans (18" x 26")  
**Shelf Spacing:** 4 1/2" (114 mm)  
**W.I.:** 1/4" NPT

Electrical System							
Volts	Phase	Amps	kW	Hz	Wires	NEMA	
208-240	3	27	11.2	50/60	4	15-50P	
208-240	1	47	11.2	50/60	3	14-60P	
480	3	14	10.6	50/60	4	L 16-20P	

Specifications and design subject to change without notice.

## JA5P1813/2618

## BACK SIGHT JA5P1813/2618

