



JAOP12SL

JET AIR OVEN PROOFER JAOP12SL

The JAOP series from Doyon is known worldwide for its unique and patented Jet Air System (the air moves in one direction for 2.5 minutes, stops for 25 seconds then moves the other way for 2.5 minutes) resulting in a gentle velocity air flow for exceptional baking results. This system will help you bake faster and more evenly without having to turn your pans at half of the baking time. (Ex: Competitor units will bake only on one side or unevenly, muffins blow over, bakes only the outside, etc.). Our competitor ovens allow the air to move in one direction only. Doyon ovens will bake better and your employees will continue preparations without worrying about turning pans.

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

JAOP12SL

"Simply the **best** oven/proofer combination on today's **market**!"

OVEN : 12 pans baking capacity

PROOFER : 18 pans capacity

OVEN FEATURING

- Exclusive patented reversing fan system
- Outstanding steam injection system including an electronic timer
- 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 cut-off for fan blower
- Locking casters
- Stainless steel inside and outside
- 3/4 HP motor
- NSF & ETL listed
- One year parts and labor limited warranty

PROOFER FEATURING

- Glass door
- 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 for oven (adds 2" to oven width)
- Automatic steam
- Delay switch (electric model only)
- Gas quick disconnect kit (4' flexible hose, ball valve and securing device)
- Electronic relative humidity control on proofer

All Jet Air ovens can be used to cook meat

DIMENSIONS

JAOP12SL 71 1/2"W X 37 1/2"D X 72 3/4"H
 (1816 mm X 953 mm X 1850 mm)
JAOP12SLG 71 1/2"W X 43"D X 72 3/4"H
 (1816 mm X 1090 mm X 1850 mm)

OVEN INTERIOR DIMENSIONS

JAOP12SL 26 3/4"W X 19 1/2"D X 26 1/4"H
 (679 mm X 495 mm X 667 mm)
JAOP12SLG 26 3/4"W X 18 1/2"D X 26 1/4"H
 (679 mm X 470 mm X 667 mm)

Shelf spacing : 3 1/2" (89 mm)

PROOFER INTERIOR DIMENSIONS

26 1/2"W X 31"D X 55 1/2" H
 (673 mm X 787 mm X 1410 mm)

Shelf spacing : 3" (76 mm)

GAS SYSTEM (JAOP12SLG Propane or natural)

BTU total : 130 000 BTU
 1 Phase:
 120/240V - 23.5 A - 5.6 kW - 3 wires - 60 Hz
Gas Inlet : 1/2" NPT

Recommended gas pressure:

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

ELECTRICAL SYSTEM (JAOP12SL)

1 Phase:
 120/240V - 104 A - 24.5 kW - 3 wires - 60 Hz
 3 Phases:
 120/208V - 73 A - 24.5 kW - 4 wires - 60 Hz

Other voltages available

Water Inlet : 1/4" NPT

CAPACITY

Oven
 Standard sheet pans
 18" X 26" (457 mm X 660 mm): 12 pans
 Four-strapped bread pans: 48 loaves
 9" (230 mm) pies: 84 pies

Proofer

Standard sheet pans 18" X 26" (457 mm X 660 mm) :18 pans
 Four-strapped bread pans (up to 9 1/2" wide): 60 loaves

FINISH

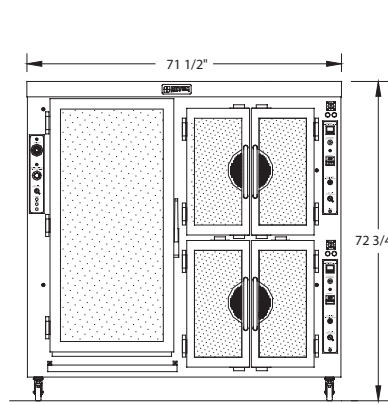
Stainless steel

SHIPPING WEIGHT

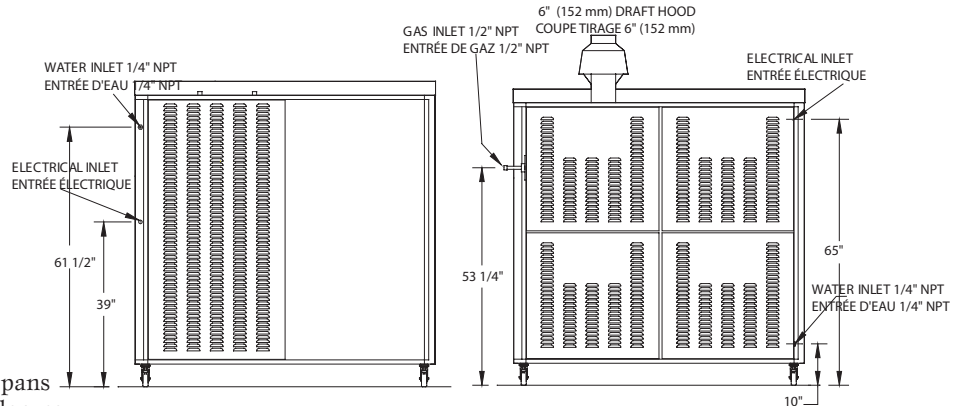
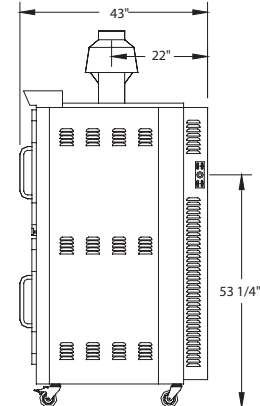
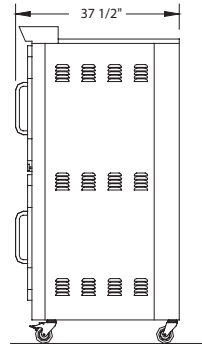
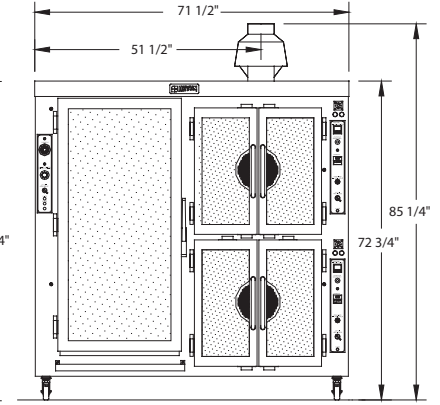
JAOP12SL 1500 lb (680 kg) approximately
 JAOP12SLG 1700 lb (772 kg) approximately

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

JAOP12SL



JAOP12SLG



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