



**JAOP14**

### JET AIR OVEN PROOFER JAOP14

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.

## JAOP14

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

**OVEN : 14 pans baking capacity**

**PROOFER : 32 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 (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**

<b>JAOP14</b>	70"W	X 49 1/4"D	X 72 3/4"H
	(1780 mm)	X 1250 mm	X 1850 mm)
<b>JAOP14G</b>	70"W	X 53 1/2"D	X 72 3/4"H
	(1780 mm)	X 1360 mm	X 1850 mm)

**OVEN INTERIOR DIMENSIONS**

<b>JAOP14</b>	25 1/2"W	X 30 1/2"D	X 28" H
	(648 mm)	X 775 mm	X 711 mm)
<b>JAOP14G</b>	25 1/2"W	X 29 1/2"D	X 28" H
	(648 mm)	X 749 mm	X 711 mm)

**Shelf spacing :** 3 1/4" (83 mm)

**PROOFER 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** (JAOP14G 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** (JAOP14)

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) : 14 pans  
 Four-strapped bread pans : 48 loaves  
 9" (229 mm) : 70 pies  
 8" (203 mm) : 84 pies

**Proofer**

Standard sheet pans 18" X 26" (457 mm X 660 mm): 32 pans  
 Four-strapped bread pans (up to 9 1/2" wide): 120 loaves

**FINISH**

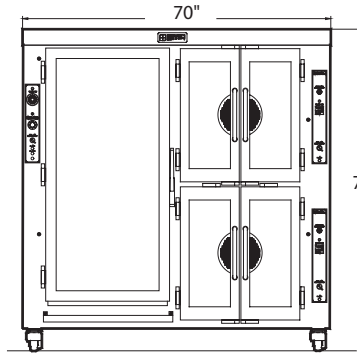
Stainless steel

**SHIPPING WEIGHT**

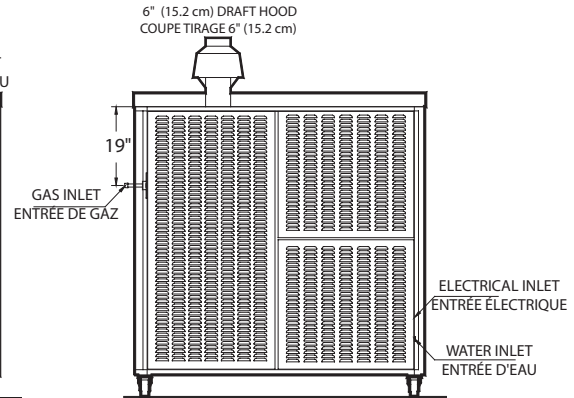
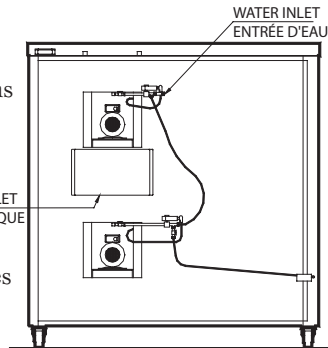
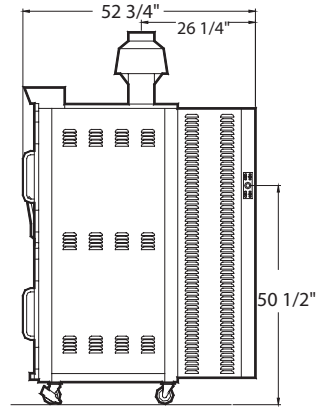
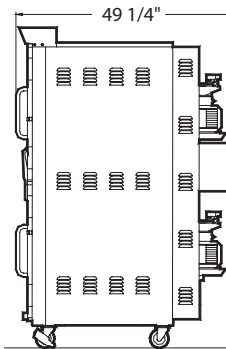
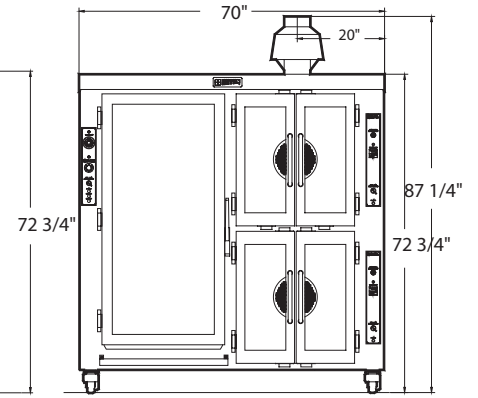
JAOP14	1700 lb (772 kg) approximately
JAOP14G	2000 lb (908 kg) approximately

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

**JAOP14**



**JAOP14G**



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