

NEW



JAOP6



EBake
Standard
control



Standard
proofer control



Optional
relative humidity proofer
control

JAOP6

“Superior quality product
at an affordable price !”

OVEN : 6 pans baking capacity
PROOFER : 18 pans capacity

Standard Features

- Outstanding steam shot and pulse injection system
- Exclusive patented reversing fan system
- Two speeds fan
- Fan delay switch
- Compact space saving unit
- High production oven
- Full view heat reflective thermos glass doors
- Brightly lit
- Manual mode and user friendly EBake programmable control up to 99 recipes
- 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

- Holds from 90° F to 110° F (32°C to 43°C) with relative humidity up to 95 %
- 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

- Humidified warmer instead of proofer : temperature up to 180°F (82°C)
- Water softener system
- Gas quick disconnect kit (4' (1220 mm) flexible hose, ball valve and securing device)
- Electronic relative humidity control on proofer

JET AIR OVEN PROOFER JAOP6

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 than 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. Our competitors ovens allow the air to move in one direction only.

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, cakes, pies, bagels, croissants, sours & ryes, bacon, game hens, chicken, turkey, multimeal prep, bulk vegetables, casseroles, slow cook, retherm.

*All JAOP ovens can
be used to cook meat*

DIMENSIONS

JAOP6	36 7/8" W	X 48 1/8" D	X 73" H
	(937 mm)	X 1222 mm	X 1854 mm)
JAOP6G	36 7/8" W	X 53" D	X 73" H
	(937 mm)	X 1346 mm	X 1854 mm)

OVEN INTERIOR DIMENSIONS

JAOP6	25 1/2" W	X 30 1/2" D	X 26 1/4" H
	(648 mm)	X 775 mm	X 667 mm)
JAOP6G	25 1/2" W	X 29 1/2" D	X 26 1/4" H
	(648 mm)	X 749 mm	X 667 mm)

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

PROOFER INTERIOR DIMENSIONS

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

Shelf spacing : 3" (76 mm)

GAS SYSTEM (JAOP6G Propane or natural)

BTU total : 65 000 BTU
 1 Phase:
 208-240V - 17 A - 4 kW - 60 Hz - 2 wires + Ground

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 (JAOP6)

1 Phase:
 208V - 64 A - 14 kW - 60 Hz - 2 wires + Ground
 240V - 59 A - 14 kW - 60 Hz - 2 wires + Ground
 3 Phases:
 208V - 46 A - 14 kW - 60 Hz - 3 wires + Ground
 240V - 42 A - 14 kW - 60 Hz - 3 wires + Ground
 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-strap bread pans : 24 loaves
 9" (229 mm) : 36 pies
 Proofer
 Standard sheet pans 18" X 26" (457 mm X 660 mm) : 18 pans
 Four-strap bread pans : 48 loaves

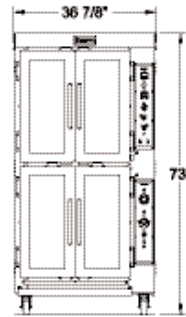
FINISH
 Stainless steel

SHIPPING WEIGHT

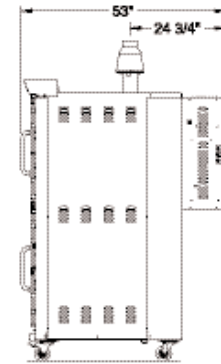
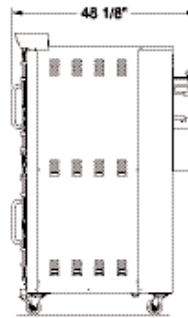
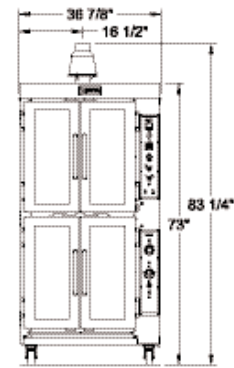
JAOP6 965 lb (438 kg) approximately
 JAOP6G 1135 lb (515 kg) approximately

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

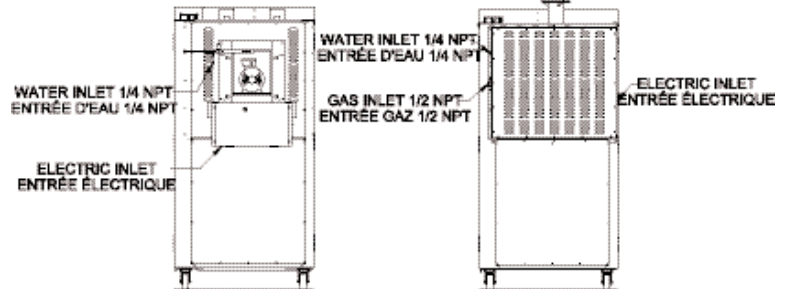
JAOP6



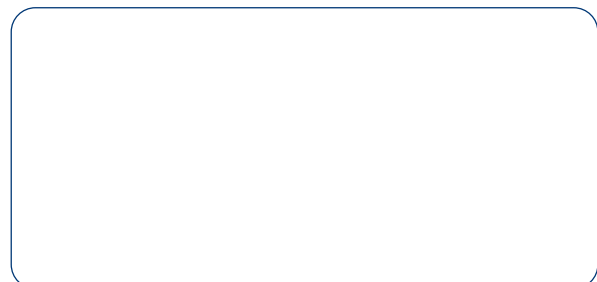
JAOP6G



DRAFT HOOD 4" / COUPE TIRAGE 4"



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