



JAOP3

JET AIR OVEN PROOFER JAOP3

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.

JAOP3

“Superior **quality** product
at an **affordable** price !”

OVEN : 3 pans baking capacity

PROOFER : 9 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 controller and timer
- 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 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 250°F (100°C)
- Water softener system for installation
- Programmable controls
- Automatic steam
- Delay switch (electric model only)

DIMENSIONS

JAOP3	32 1/2"W X 37 1/4"D X 71"H	
	(826 mm X 946 mm X 1805 mm)	
JAOP3G	32 1/2"W X 43"D X 71"H	
	(826 mm X 1090 mm X 1805 mm)	

OVEN INTERIOR DIMENSIONS

JAOP3	27 1/2"W X 19 1/2"D X 17 3/4" H	
	(699 mm X 495 mm X 451 mm)	
JAOP3G	27 1/2"W X 18 1/2"D X 17 3/4" H	
	(699 mm X 470 mm X 451 mm)	

Shelf spacing : 5" (127 mm)

PROOFER INTERIOR DIMENSIONS

	27 1/2"W X 28"D X 28 3/4" H	
	(699 mm X 711 mm X 730 mm)	

Shelf spacing : 3" (76 mm)

GAS SYSTEM (JAOP3G)

BTU total : 52 000 BTU
 1 Phase: 120/240V - 17 A - 4 kW - 3 wires - 60 Hz

Gas Inlet : 1/2" NPT
Draft Hood : 6" (152 mm)

Recommended gas pressure:

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

ELECTRICAL SYSTEM (JAOP3)

1 Phase:
 120/240V - 48 A - 11.5 kW - 3 wires - 60 Hz
 3 Phases:
 120/208V - 36 A - 11.5 kW - 4 wires - 60 Hz
 220/380V - 17 A - 9.5 kW - 4 wires - 50 Hz

Other voltages available

Water inlet : 1/4" NPT

CAPACITY

Oven
 Standard sheet pans 18" X 26" (457 mm X 660 mm) : 3 pans
 Four-strapped bread pans : 12 loaves
 9" (mm) pies : 18 pies

Proofer
 Standard sheet pans 18" X 26" (457 mm X 660 mm) : 9 pans
 Four-strapped bread pans : 24 loaves

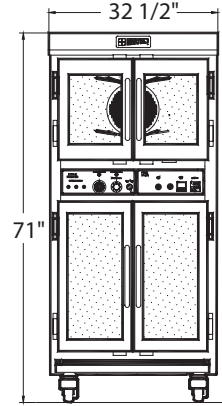
FINISH
 Stainless steel

SHIPPING WEIGHT

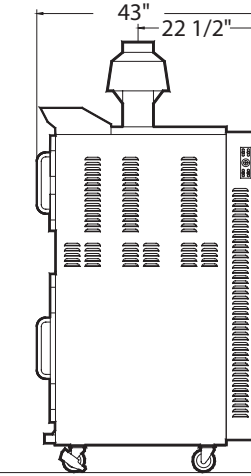
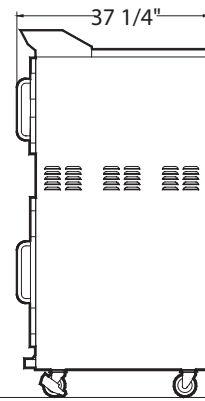
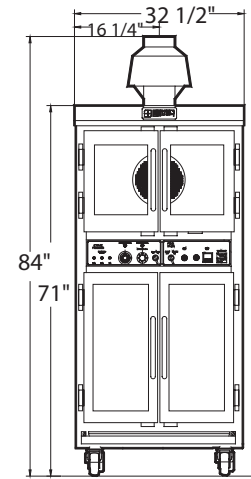
JAOP3	750 lb (341 kg) approximately
JAOP3G	860 lb (390 kg) approximately

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

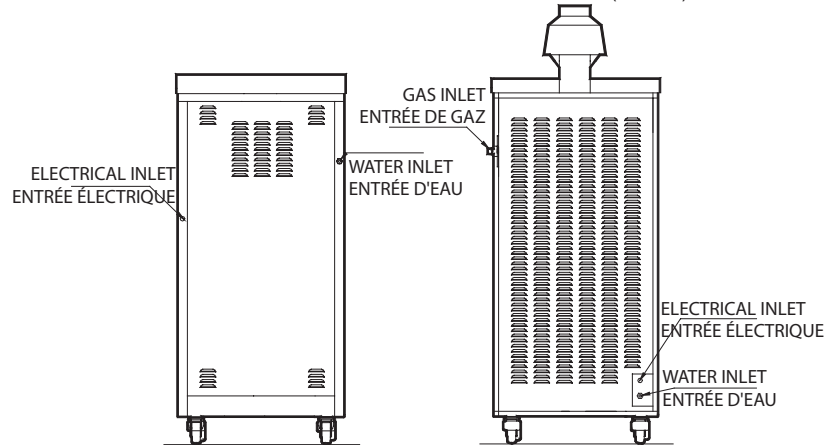
JAOP3



JAOP3G



6" (152 mm) DRAFT HOOD
 COUPE TIRAGE 6" (152 mm)



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