



BAKING EQUIPMENT SPECIALISTS

SINCE 1950

Oven built in one piece

(Modular baking chambers available on special orders)



1T
1 pan
(shown with optional proofer and optional canopy)



2T
2 pans



3T
3 pans
(shown with optional low profile proofer)



4T
4 pans
(shown with optional low profile proofer)

ARTISAN

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

ARTISAN STONE DECK OVENS

FEATURING

- Built in one piece with up to 4 oven chambers
- Single point electrical connection
- Single point water inlet and drain
- 8” (203 mm) baking chamber height (other heights available on special orders, call factory)
- Independant baking chambers
- Chambers capacity of 1, 2, 3 or 4 pans
- Oversized, 1” (25 mm) thick refractory stone decks
- As many as 16 18” X 26” (457 mm X 660 mm) pans
- Individual self-contained steam injection system included
- Includes stand with casters and oven cover
- Digital electronic control board independent for each chamber:
 - Baking temperature and time
 - Advanced independent temperature regulation for bottom, top and front heat ratio
 - Preset timed steam injection or manual, independent for each chamber
- Main electronic keyboard with microprocessor which controls the consumption of energy (savings up to 40 %) compared to conventional systems
- High quality thermal insulation to avoid heat dispersion from each chamber
- Oven can rest on an optional proofer or on a stainless steel base with legs on casters
- Virtually maintenance-free, extremely elegant and durable
- Brightly lit
- ETL & ETL Sanitation listed
- One year parts and labor limited warranty

Artisan stone deck ovens

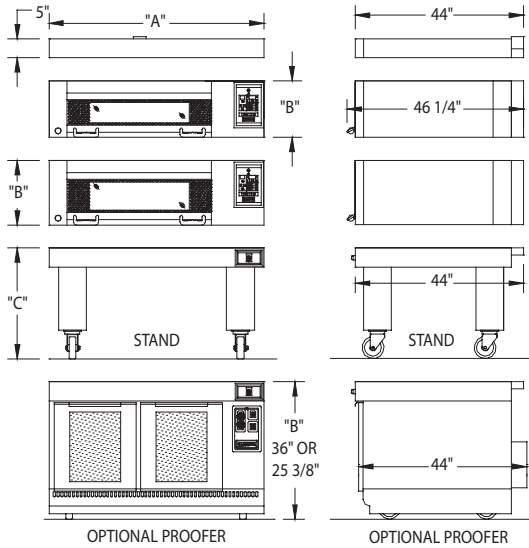
For the artisan baker, Doyon offers the best choice for baking Old-World artisan-style crusty breads with thick and crispy crust but still soft inside. Our ovens offer perfect heat distribution and our outstanding steam injection system gives you complete control over your oven chamber. Doyon Artisan ovens are quick and easy to install and are the perfect choice for a variety of quality hearth breads, pastries, cookies, pies, cakes, pizzas, roasts, fast foods and much more.

OPTIONAL

- European style proofer: standard height or low profile 6”, 10” or 12” high baking chambers available on special orders, please call factory
- Modular oven chambers available on special orders
- Marine specification ovens
- 208V to 240V 1Ph oven chambers available, call factory for details
- 380V to 480V 3Ph oven chambers available, call factory for details
- Canopy (Type II baking)

Oven built in one piece

(Modular baking chambers available on special orders)



Please note :

- Oven must be installed with proper ventilation in accordance with the local building code.
- Minimum clearance from all combustible material : back and sides 1" (25 mm), top 6" (152 mm).
- Electrical specifications are for each deck (multiply electrical power by number of decks).
- When viewed from the back, single point electrical connection located at the left corner of oven cover
- Water inlet (1/2" NPT) and drain (1/2" NPT) located at the back of the bottom baking chamber.
- Exhaust (3 1/4") located at the back of the unit.
- For ovens with 3 baking chambers, it is recommended to choose the low profile proofer.
- Proofer option is not available for ovens with 4 baking chambers.

Specifications and design subject to change without notice.

| Model | Capacity (pan) | Type | Exterior dimensions (per chamber) | | | Interior dimensions (per chamber) | | | Electrical system (per chamber) | | | | | Stand dimensions | | | | | |
|---|----------------|----------------|-----------------------------------|-----------------|----------------|-----------------------------------|---------------|-----------|---------------------------------|--------------|--------------|-------|-------|---|-----------------|-----------------|-------------|-------------|-----------|
| | | | Height(B) | Width (A) | Depth | Height | Width | Depth | 208 V | 240 V | 480 V | Hz | Ph | HEIGHT(C) | Model | | | | |
| | | | | | | | | | | | | | 1T | | 2T | 3T | 4T | | |
| | - | COVER | 5" (127) | 34 1/4" (870) | 44" (1 120) | - | - | - | 208 V | 240 V | 480 V | Hz | Ph | | | | | | |
| 1T | 1 | BAKING CHAMBER | 14 7/8" (378) | 34 1/4" (870) | 46 1/4" (1175) | 8" (203) | 18 1/2" (470) | 30" (762) | 7.5 kW/21 A | 10.0 kW/24 A | 7.7 kW/9.2 A | 50/60 | 3 | Number of chambers | 1 | 38" (965) | 38" (965) | 38" (965) | 38" (965) |
| ES1T | 6 | PROOFER | 36" (914) | 34 1/4" (870) | 44" (1 120) | - | - | - | 1.6 kW/7.8 A | 2.2 kW/9 A | 2 kW/4.1 A | 50/60 | 1 | | 2 | 29" (737) | 29" (737) | 29" (737) | 29" (737) |
| ES1TP | 3 | LOW PROOFER | 25 3/8" (644) | 34 1/4" (870) | 44" (1 120) | - | - | - | 1.6 kW/7.8 A | 2.2 kW/9 A | 2 kW/4.1 A | 50/60 | 1 | | 3 | 26" (660) | 26" (660) | 26" (660) | 26" (660) |
| 1T modular chambers are 3/8" higher and have a width of 34 1/4" | | | | | | | | | | | | | 4 | | 14" (356) | 14" (356) | 14" (356) | 14" (356) | |
| | | COVER | 5" (127) | 56 1/4" (1 430) | 44" (1 120) | - | - | - | | | | | | WIDTH (A) | | | | | |
| 2T | 2 | BAKING CHAMBER | 14 7/8" (378) | 56 1/4" (1 430) | 46 1/4" (1175) | 8" (203) | 37 1/2" (953) | 30" (762) | 11.5 kW/32 A | 15.3 kW/37 A | 11.6 kW/14 A | 50/60 | 3 | | 34 1/4" (870) | 56 1/4" (1 430) | 75" (1 905) | 75" (1 905) | |
| ES2T | 12 | PROOFER | 36" (914) | 56 1/4" (1 430) | 44" (1 120) | - | - | - | 1.6 kW/7.8 A | 2.2 kW/9 A | 2 kW/4.1 A | 50/60 | 1 | | 46" (1 170) | 46" (1 170) | 46" (1 170) | 51" (1 295) | |
| ES2TP | 6 | LOW PROOFER | 25 3/8" (644) | 56 1/4" (1 430) | 44" (1 120) | - | - | - | 1.6 kW/7.8 A | 2.2 kW/9 A | 2 kW/4.1 A | 50/60 | 1 | | 46" (1 170) | 46" (1 170) | 46" (1 170) | 51" (1 295) | |
| 2T modular chambers are 3/8" higher and have a width of 52 7/8" | | | | | | | | | | | | | DEPTH | | | | | | |
| | | COVER | 5" (127) | 75" (1 905) | 44" (1 120) | - | - | - | 208 V | 240 V | 480 V | - | - | Approximative shipping weight (per chamber) | | | | | |
| 3T | 3 | BAKING CHAMBER | 14 7/8" (378) | 75" (1 905) | 46 1/4" (1175) | 8" (203) | 56" (1 420) | 30" (762) | 15.7 kW/44 A | 20.9 kW/50 A | 15.7 kW/19 A | 50/60 | 3 | 1T | 580 lb (263 kg) | | | | |
| ES3T | 18 | PROOFER | 36" (914) | 75" (1 905) | 44" (1 120) | - | - | - | 2.3 kW/11 A | 3 kW/12.7 A | 2.8 kW/5.8 A | 50/60 | 1 | 2T | 700 lb (318 kg) | | | | |
| ES3TP | 9 | LOW PROOFER | 25 3/8" (644) | 75" (1 905) | 44" (1 120) | - | - | - | 2.3 kW/11 A | 3 kW/12.7 A | 2.8 kW/5.8 A | 50/60 | 1 | 3T | 900 lb (408 kg) | | | | |
| 3T modular chambers are 3/8" higher and have a width of 71 5/8" | | | | | | | | | | | | | 4T | 950 lb (431 kg) | | | | | |
| | | COVER | 5" (127) | 75" (1 905) | 51" (1 295) | - | - | - | 208 V | 240 V | 480 V | - | - | Note : Water inlet & drain 1/2" NPT | | | | | |
| 4T | 4 | BAKING CHAMBER | 14 7/8" (378) | 75" (1 905) | 53 1/4" (1355) | 8" (203) | 56" (1 420) | 37" (939) | 18.1 kW/50 A | 24.1 kW/67 A | 18.1 kW/22 A | 50/60 | 3 | | | | | | |
| ES3T | 18 | PROOFER | 36" (914) | 75" (1 905) | 51" (1 295) | - | - | - | 2.3 kW/11 A | 3 kW/12.7 A | 2.8 kW/5.8 A | 50/60 | 1 | | | | | | |
| ES3TP | 9 | LOW PROOFER | 25 3/8" (644) | 75" (1 905) | 51" (1 295) | - | - | - | 2.3 kW/11 A | 3 kW/12.7 A | 2.8 kW/5.8 A | 50/60 | 1 | | | | | | |
| 4T modular chambers are 3/8" higher and have a width of 71 5/8" | | | | | | | | | | | | | | | | | | | |

Please note : 4T, side loading chambers



Conforms to ANSI/UL std. 197
Certified to CSA C22.2 no. 109



Conforms to ANSI/NSF-4



Your local distributor:

1255, rue Principale
Linière, Beauce, Québec, Canada G0M 1J0

Telephone : (418) 685-3431 Fax: (418) 685-3948
Canada : (800) 463-1636 U.S.: (800) 463-4273
E-Mail : doyon@doyon.qc.ca Internet: http://www.doyon.qc.ca

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