



CA6
(Rotating oven shown
with optional stand)



E Bake
Standard
control

CA6

“Superior quality product
at an affordable price !”

Mini Rack Oven

6 pans capacity

Standard Features

- Rotating rack
- Rack rotation switch
- Outstanding steam shot and pulse injection 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 E Bake 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
- 3/4 HP motor
- ETL & NSF listed
- One year parts and labor limited warranty

OPTIONAL

- Stand with locking casters (CA6B)
- Water softener system
- Gas quick disconnect kit (4' (1220 mm) flexible hose, ball valve and securing device)

*All Circle Air ovens can
be used to cook meat*

Mini Rack Oven CA6

The CA series are the most advanced compact ovens, with rotating racks known for their 100% uniform baking and a display oven that no one can match. The CA series are made of heavy duty stainless steel inside and outside. They have full view glass doors, are brightly lit and come with digital temperature and timer controls. Steam injection is standard and gives you the advantage of getting the best bakery products you can get from any oven on today's market. Available gas or electric.

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.

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.

DIMENSIONS

CA6	43 7/8"W (1114 mm)	X 53 7/8"D (X 1368 mm)	X 38"H (X 965 mm)
CA6G	43 7/8"W (1114 mm)	X 57 5/8"D (X 1464 mm)	X 38"H (X 965 mm)

OVEN INTERIOR DIMENSIONS

CA6	27"W (686 mm)	X 33 1/2"D (X 851 mm)	X 28 1/2"H (X 724 mm)
CA6G	27"W (686 mm)	X 33 1/2"D (X 851 mm)	X 28 1/2"H (X 724 mm)

Shelf spacing : 4" (102 mm)

GAS SYSTEM (CA6G Propane or natural)

BTU total : 78 500 BTU

1 Phase:

120V - 12 A - 1.4 kW - 60 Hz - 2 wires + Ground NEMA 6-15P

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 (CA6)

1 Phase:

240V - 55 A - 13.2 kW - 60 Hz - 2 wires + Ground

208V - 63 A - 13.2 kW - 60 Hz - 2 wires + Ground

3 Phases:

208V - 43 A - 13.2 kW - 60 Hz - 3 wires + Ground

240V - 33 A - 13.2 kW - 60 Hz - 3 wires + Ground

480V - 19 A - 13.2 kW - 60 Hz - 3 wires + Ground

Other voltages available

Water Inlet : 1/4" NPT

Minimum clearance from combustibile 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-strapped bread pans : 24 loaves

9" (229 mm) : 36 pies

FINISH

Stainless steel

SHIPPING WEIGHT

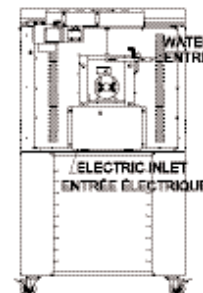
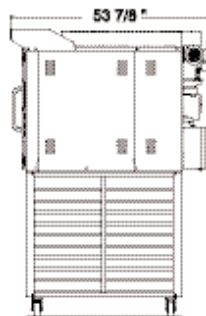
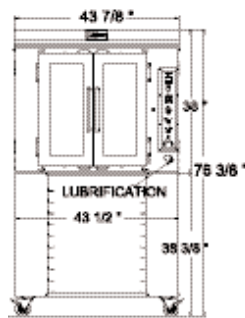
CA6 825 lb (375 kg) approximately

CA6G 900 lb (409 kg) approximately

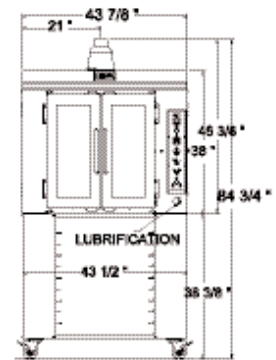
Electrical service connection and water inlet are located at the back of the unit.

Specifications and design subject to change without notice.

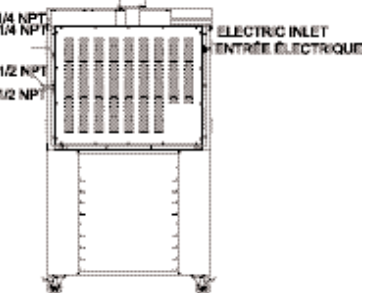
CA6
(with optional stand)



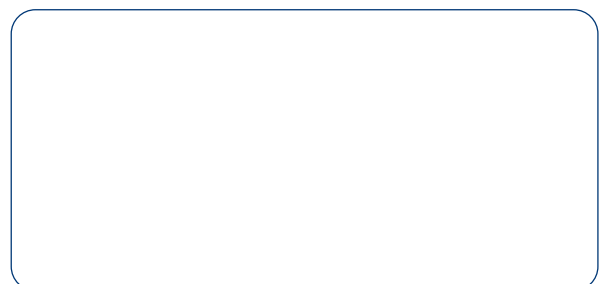
CA6G
(with optional stand)



DRAFT HOOD 4" (102 mm)
COUPE TIRAGE 4" (102 mm)



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