

JAOP6SL

NEW



JAOP6SL



EBake
Standard
control



Standard
proofer control



Optional
relative humidity proofer
control

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

OVEN : 6 pans baking capacity
PROOFER : 9 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 JAOP6SL

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

JAOP6SL 38 3/8"W X 37 5/8"D X 73"H
(975 mm X 956 mm X 1854 mm)
JAOP6SLG 38 3/8"W X 43 1/8"D X 73"H
(975 mm X 1095 mm X 1854 mm)

OVEN INTERIOR DIMENSIONS

JAOP6SL 26 3/4"W X 19 1/2"D X 26 1/4" H
(679 mm X 495 mm X 667 mm)
JAOP6SLG 26 3/4"W X 18 1/2"D X 26 1/4" H
(679 mm X 470 mm X 667 mm)

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

PROOFER INTERIOR DIMENSIONS

27"W X 29"D X 26 1/2" H
(686 mm X 737 mm X 673 mm)

Shelf spacing : 3" (76 mm)

GAS SYSTEM (JAOP6SLG 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 (JAOP6SL)

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-strapped bread pans : 12 loaves

9" (229 mm) : 36 pies

Proofer

Standard sheet pans 18" X 26" (457 mm X 660 mm) :9 pans

Four-strapped bread pans :36 loaves

FINISH

Stainless steel

SHIPPING WEIGHT

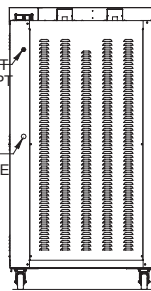
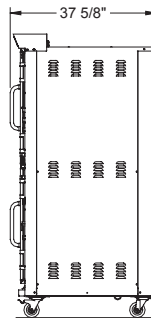
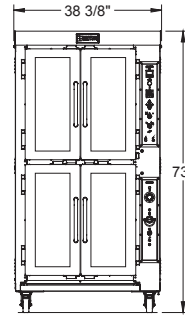
JAOP6SL 965 lb (438 kg) approximately

JAOP6SLG 1135 lb (515 kg) approximately

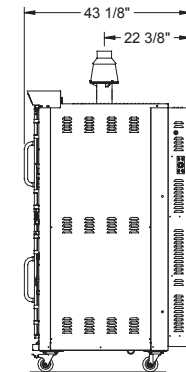
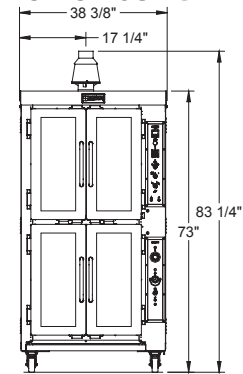
Electrical service connection and water inlet are located at the back of the unit.

Specifications and design subject to change without notice.

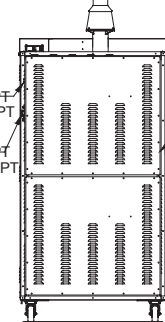
JAOP6SL



JAOP6SLG



DRAFT HOOD 4" / COUPE TIRAGE 4"



WATER INLET 1/4 NPT
ENTRÉE D'EAU 1/4 NPT

ELECTRIC INLET
ENTRÉE ÉLECTRIQUE

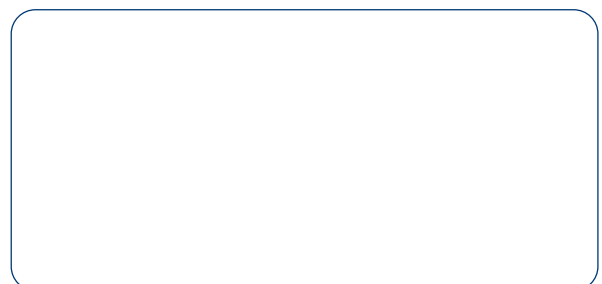
WATER INLET 1/4 NPT
ENTRÉE D'EAU 1/4 NPT

GAS INLET 1/2 NPT
ENTRÉE GAZ 1/2 NPT

ELECTRIC INLET
ENTRÉE ÉLECTRIQUE



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