



Pizzaovens.com

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Since 1999



JA28

JET AIR OVEN (JA28)

The JA 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: Competitors units will bake only one side or unevenly : muffins blow over, bakes only the outside, etc). Our competitors 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.

VERSATILITY:

Bread, rolls, buns, crusty breads, pastries, muffins, cookies, cakes, pies, bagels, croissants, sours and ryes, pizzas, hamburgers, bacon, game hens, chicken, turkey, multimeal prep, bulk vegetables/casseroles, slow cook/retherm.

JA28

“Simply the best bakery oven on today's market !”

Jet Air Oven 28 pans baking capacity

OVEN FEATURING

- Four separate ovens with separate controls
- Exclusive patented reversing fan system
- Outstanding steam injection system including an electronic timer
- Compact space saving unit
- High production oven (28 pans)
- Full view heat reflective thermos glass doors
- Brightly lit
- Digital reminder timer
- Fully insulated, completely sealed
- Digital temperature controllers and timers
- Temperature up to a maximum of 500° F
- 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

OPTIONAL

- Programmable controls (adds 4" to oven width)
- Water softener for installation
- Auto steam
- Delay switch (electric model only)

All Jet Air ovens can be used to cook meat

OVERALL DIMENSIONS

72 1/4" W X 49 1/2" D X 73" H (electric model)
 (183.5 cm X 125.7 cm X 185.4 cm)
 72 1/4" W X 53 1/2" D X 73" H (gas model)
 (183.5 cm X 135.9 cm X 185.4 cm)

OVEN INTERIOR DIMENSIONS

25 1/2" W X 30 1/2" D X 28" H (electric model)
 (64.8 cm X 77.5 cm X 71.1 cm)
 25 1/2" W X 29 1/2" D X 28" H (gas model)
 (64.8 cm X 74.9 cm X 71.1 cm)

Shelf spacing 3 1/4" (8.3 cm)

GAS SYSTEM (JA28G - Propane or natural)
BTU total: 260 000 (65 000 per oven)
 120/240V - 1 PH - 18 A - 4 kW - 3 wires - 60 Hz
 120/208V - 3 PH - 12 A - 4 kW - 4 wires - 60 Hz

Gas Inlet : 3/4" NPT

Recommended gas pressure:

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

ELECTRICAL SYSTEM (JA28)

3 phases:
 120/208V - 119A - 43 kW - 4 wires - 60 Hz
 120/240V - 105A - 43 kW - 4 wires - 60 Hz
 220/380V - 61A - 37 kW - 4 wires - 50 Hz

Other voltages available

Water Inlet : 1/4" NPT

OVEN CAPACITY

TOTAL
 Standard sheet pans 18" X 26" (46 cm X 66 cm): 28 pans
 Four-strapped bread pans: 112 loaves
 9" (23 cm) pies: 196 pies

FINISH

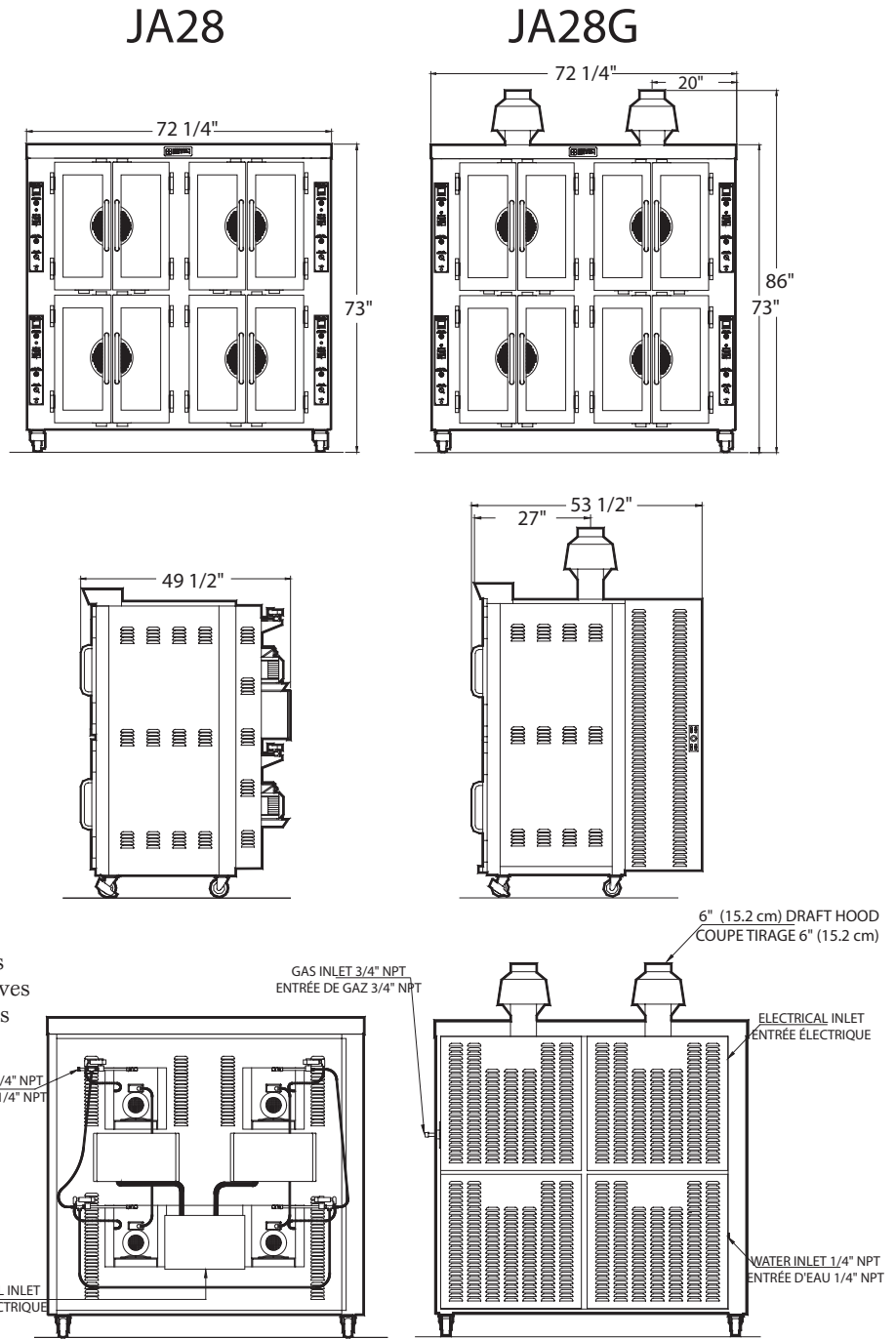
Stainless steel

SHIPPING INFORMATION

1500 lbs (681 kg) approximately (JA28)
 1800 lbs (817 kg) approximately (JA28G)

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

Specifications and design subject to change without notice.



Your local distributor:

