

Oven built in one piece
(Modular baking chambers optional)



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



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



2T
2 pans



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

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.

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)
- Independent 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 and CE listed
- One year parts and labor warranty

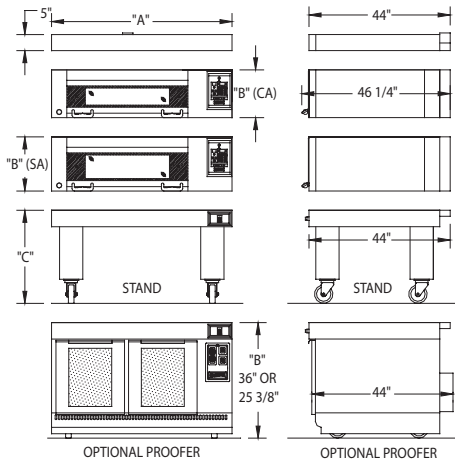
OPTIONAL

- 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
- 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
- Optional eyebrow hood
- Multiple points electrical connections available

MODEL	PANS	TYPE	EXTERIOR DIMENSIONS (per deck)			INTERIOR DIMENSIONS (per deck)			ELECTRICAL SYSTEM (per deck)				
			HEIGHT(B)	WIDTH(A)	DEPTH	HEIGHT	WIDTH	DEPTH	208V	240V	480V	Hz	Ph
1T	-	COVER	5" (127 mm)	34 1/4" (870 mm)	44" (1120mm)	-	-	-	-	-	-	-	-
1T	1	STANDARD BAKING CHAMBER	14 7/8" (378 mm)	34 1/4" (870 mm)	46 1/4" (1175mm)	8" (203 mm)	18 1/2" (470 mm)	30" (762 mm)	8.5 kW-24A	11.4 kW-27.5A	7.8 kW-9.4A	50/60	3
ES1T	6	PROOFER	36" (914 mm)	34 1/4" (870 mm)	44" (1120mm)	-	-	-	1.6 kW-7.8A	2.2 kW-9A	2 kW-4.1A	50/60	1
ES1TP	3	LOW PROOFER	25 3/8" (644mm)	34 1/4" (870 mm)	44" (1120mm)	-	-	-	1.6 kW-7.8A	2.2 kW-9A	2 kW-4.1A	50/60	1
2T	-	COVER	5" (127 mm)	56 1/4" (1430 mm)	44" (1120mm)	-	-	-	-	-	-	-	-
2T	2	STANDARD BAKING CHAMBER	14 7/8" (378 mm)	56 1/4" (1430 mm)	46 1/4" (1175mm)	8" (203 mm)	37 1/2" (953 mm)	30" (762 mm)	14 kW-37A	18.6 kW-48.8A	11.5 kW-14A	50/60	3
ES2T	12	PROOFER	36" (914 mm)	56 1/4" (1430 mm)	44" (1120mm)	-	-	-	1.6 kW-7.8A	2.2 kW-9A	2 kW-4.1	50/60	1
ES2TP	6	LOW PROOFER	25 3/8" (644mm)	56 1/4" (1430 mm)	44" (1120mm)	-	-	-	1.6 kW-7.8A	2.2 kW-9A	2 kW-4.1	50/60	1
3T	-	COVER	5" (127 mm)	75" (1905 mm)	44" (1120mm)	-	-	-	-	-	-	-	-
3T	3	STANDARD BAKING CHAMBER	14 7/8" (378 mm)	75" (1905 mm)	46 1/4" (1175mm)	8" (203 mm)	56" (1420 mm)	30" (762 mm)	19.2 kW-50.5A	25.6 kW-67.3A	15.8 kW-19A	50/60	3
ES3T	18	PROOFER	36" (914 mm)	75" (1905 mm)	44" (1120mm)	-	-	-	2.3 kW-11A	3 kW-12.7A	2.8 kW-5.8A	50/60	1
ES3TP	9	LOW PROOFER	25 3/8" (644mm)	75" (1905 mm)	44" (1120mm)	-	-	-	2.3 kW-11A	3 kW-12.7A	2.8 kW-5.8A	50/60	1
4T	-	COVER	5" (127 mm)	75" (1905 mm)	51" (1295 mm)	-	-	-	-	-	-	-	-
4T	4	STANDARD BAKING CHAMBER	14 7/8" (378 mm)	75" (1905 mm)	53 1/4" (1355mm)	8" (203 mm)	56" (1420 mm)	37" (939 mm)	20.3 kW-56A	27 kW-65A	26.6 kW-32A	50/60	3
ES4T	18	PROOFER	36" (914 mm)	75" (1905 mm)	51" (1295 mm)	-	-	-	2.3 kW-11A	3 kW-12.7A	2.8 kW-5.8A	50/60	1
ES4TP	9	LOW PROOFER	25 3/8" (644mm)	75" (1905 mm)	51" (1295 mm)	-	-	-	2.3 kW-11A	3 kW-12.7A	2.8 kW-5.8A	50/60	1

Please note : 4T side load pans

Oven built in one piece



STAND DIMENSIONS					
Height	Model number				
	1T	2T	3T	4T	
NUMBER OF STACKED CHAMBERS	1	38" (965 mm)	38" (965 mm)	38" (965 mm)	38" (965 mm)
	2	29" (737 mm)	29" (737 mm)	29" (737 mm)	29" (737 mm)
	3	26" (660 mm)	26" (660 mm)	26" (660 mm)	26" (660 mm)
	4	14" (356 mm)	14" (356 mm)	14" (356 mm)	14" (356 mm)
WIDTH	34 1/4" (870 mm)	56 1/4" (1430mm)	75" (1905 mm)	75" (1905 mm)	
DEPTH	46" (1170 mm)	46" (1170mm)	46" (1170 mm)	51" (1295 mm)	

Note : 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 on the bottom baking chamber.

Electrical specifications are for each deck (multiply electrical power by number of decks).

Specifications and design subject to change without notice.

Crated weight (per oven chamber)

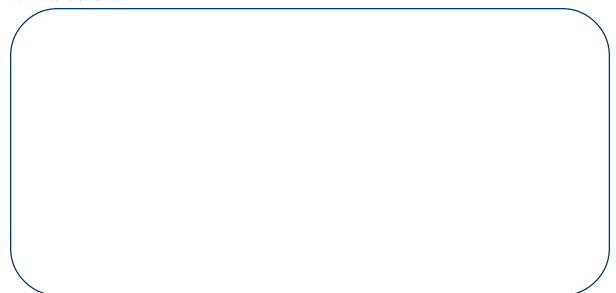
1T : 550 lb (249 kg) approximately

2T : 600 lb (272 kg) approximately

3T : 770 lb (349 kg) approximately

4T : 850 lb (386 kg) approximately

Your local distributor:



Pizzaovens.com

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