



**DRIP1**



**E236**



**E336R**



**E236R**  
*Shown with optional stainless steel doors*

## Roll-In Proofers

For more than 35 years, Doyon has been manufacturing roll-in proofers with a quality of workmanship that no one ever matched. Our proofers provide uniform proofing with our unique even flow system, precisely mixing heat and humidity to produce exceptional results. Comes in three modular widths to better fit your production level: single, double and triple width. Many depths are also available to best match your production requirements.

### Versatility:

Croissants, bagels, pastries, breads, rolls and much more.

## ROLL-IN PROOFERS

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

## Roll-In Proofers

### FEATURING

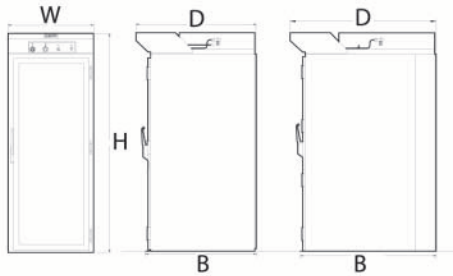
- Heavy duty stainless steel construction
- Aluminum floor
- Controls at eye level
- Glass doors, allows adjustments without stopping proofing process
- Heavy duty pull handles
- Powerful, efficient even airflow heating system maintains the right combination of heat and humidity to properly proof products
- Simple to operate: solid state thermostat and humidity control
- Comes in one piece (knocked down upon request)
- Brightly lit
- Fits single racks or double racks (with TLO suffix)
- Power assembly on top
- Stainless steel front panel
- Holds from 90°F to 110°F (32°C to 43°C) with relative humidity up to 95%
- Automatic water entry
- All construction is riveted and welded
- NSF & ETL listed
- One year parts and labor limited warranty

### OPTIONAL

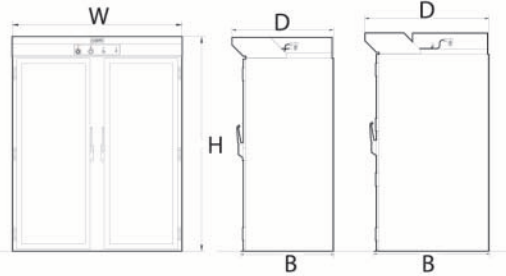
- Additional side rack for proofer
- Pass-thru models
- Stainless steel door
- Door bumpers
- Racks
- Deeper models available upon request
- 6,8,10 or 12 racks capacity

Model	Shipping weight	Dimensions				Capacity		Door opening		Water inlet	Electrical system			
		W	D	H	B	Single rack	Double rack	W	H		Ph	V	A	kW
DRIP1	400 lb (182 kg)	33" (838 mm)	46 1/2" (1180 mm)	86" (2185 mm)	42 1/4" (1075 mm)	1	-	27" (686 mm)	73 1/2" (1865 mm)	1/4" NPT	1	120/240	24	5.7
												120/208	28	5.7
												120	39	4.7
DRIP1TLO	500 lb (227 kg)	38 1/2" (978 mm)	56 1/2" (1435 mm)	86" (2185 mm)	52" (1320 mm)	2	1	32 1/2" (826 mm)	73 1/2" (1865 mm)	1/4" NPT	1	120/240	31	7.2
												120/208	35	7.2
E236R	600 lb (272 kg)	67" (1700 mm)	40 1/2" (1030 mm)	84" (2135 mm)	36" (914 mm)	2	-	27" (686 mm)	73 1/2" (1865 mm)	1/4" NPT	1	120/240	31	7.2
												120/208	35	7.2
E236	600 lb (272 kg)	67" (1700 mm)	40 1/2" (1030 mm)	84" (2135 mm)	36" (914 mm)	1 & 10 shelves or 2 racks	-	27" (686 mm)	73 1/2" (1865 mm)	1/4" NPT	1	120/240	31	7.2
												120/208	35	7.2
E236TLO	900 lb (409 kg)	27 1/2" (1970 mm)	48 1/2" (1230 mm)	84" (2135 mm)	44" (1120 mm)	4	2	32 1/2" (826 mm)	73 1/2" (1865 mm)	1/4" NPT	1	120/240	31	7.2
												120/208	35	7.2
E336R	900 lb (409 kg)	97 3/4" (2485 mm)	40 1/2" (1030 mm)	84" (2135 mm)	36" (914 mm)	3	-	27" (686 mm)	73 1/2" (1865 mm)	1/4" NPT	1	120/240	31	7.5
												120/208	35	7.5
E336	900 lb (409 kg)	97 3/4" (2485 mm)	40 1/2" (1030 mm)	84" (2135 mm)	36" (914 mm)	2 & 10 shelves or 3 racks	-	27" (686 mm)	73 1/2" (1865 mm)	1/4" NPT	1	120/240	31	7.5
												120/208	35	7.5
E336TLO	1200 lb (545 kg)	116 1/2" (2960 mm)	48 1/2" (1230 mm)	84" (2135 mm)	44" (1120 mm)	6	3	32 1/2" (826 mm)	73 1/2" (1865 mm)	1/4" NPT	1	120/240	62	14.5
												120/208	71	14.5
E460	1200 lb (545 kg)	67" (1700 mm)	74 1/4" (1885 mm)	84" (2135 mm)	70" (1780 mm)	4	-	27" (686 mm)	73 1/2" (1865 mm)	1/4" NPT	1	120/240	37	8.7
												120/208	42	8.7
E460TLO	1200 lb (545 kg)	77 1/2" (1970 mm)	90 1/2" (2300 mm)	84" (2135 mm)	87" (2210 mm)	8	4	32 1/2" (826 mm)	73 1/2" (1865 mm)	1/4" NPT	1	120/240	62	14.5
												120/208	71	14.5

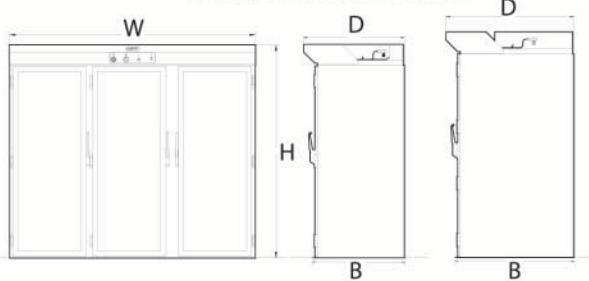
DRIP1 & DRIP1TLO



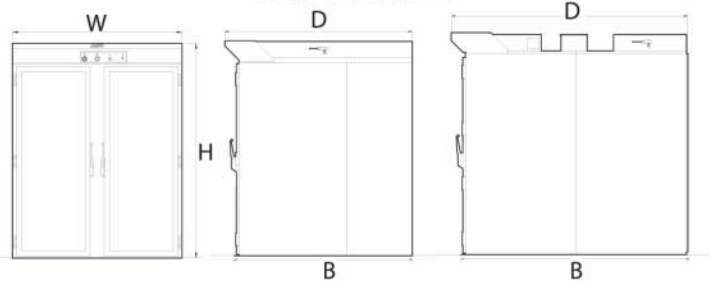
E236, E236R & E236TLO



E336, E336R & E336TLO



E460 & E460TLO



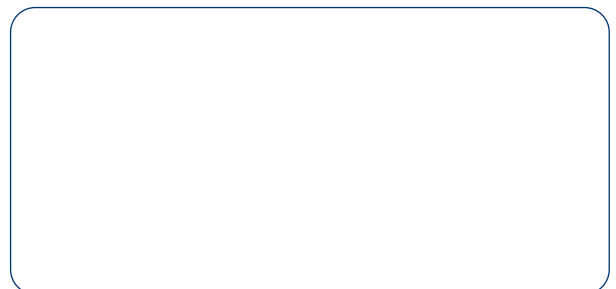
Electrical and water inlets are located on the top of the proofer, approximately in the center.

Specifications and design subject to change without notice.



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

Your local distributor:



Pizzaovens.com

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