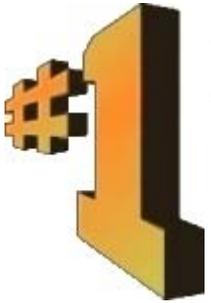




*Jet Air Baking ovens win Culinary Award of Excellence*

## JA8

**JET AIR OVEN (JA8)** 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 20 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 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 allows 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.

### **OVEN : 8 pans baking capacity**

### **OVEN FEATURING**

- Exclusive patented reversing fan system
- Outstanding steam injection system
- Compact space saving unit
- High production oven
- Full view heat reflective thermos glass doors
- Brightly lit
- Digital reminder timer
- Fully insulated, completely sealed
- Digital temperature controller and timers
- Temperature to a maximum of 500°F
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Micro switched fan motor cut-off decreasing oven recovery time.
- Locking casters
- 3/4 HP motor
- Stainless steel inside and outside



One year parts and labor limited warranty

#### **OPTIONAL**

Stand (JA8B)

Water filter for installation

Programmable control

Delay timer (electric model only)

Autosteam

Gas quick disconnect kit (4' flexible hose, ball valve and securing device)

#### **VERSATILITY**

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

*[Capacity chart click here](#) (requires Acrobat Reader)*

*Shown with optional stand*



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## **Specifications**

#### **OVERALL DIMENSIONS**

36 3/4" W X 48 1/2" D X 41 1/4" H (electric)

(933 mm X 1230 mm X 1050 mm)

36 3/4" W x 54 1/2" D X 41 1/4" H (gas)

(933 mm X 1385 mm X 1050 mm)

#### **OVEN INTERIOR DIMENSIONS**

23 1/2"W X 29 1/2" D X 33 1/2" H (electric)

(597 mm X 749 mm X 851 mm)

23 1/2"W X 28 1/2" D X 33 1/2" H (gas)  
(597 mm X 724 mm X 851 mm)

Shelf spacing 3 1/2" (89 mm)

**GAS SYSTEM (JA8G - Propane or natural)**

BTU total: 65 000

1 Phase:

120V - 10A - 1.2 kW - 2 wires - 60 Hz NEMA 5-15P

Gas inlet: 1/2" NPT

Draft hood : 6" (152 mm)

**ELECTRICAL SYSTEM (JA8)**

3 phases:

120/208V - 33A - 11kW - 4 wires - 60 Hz

220/380V - 61A - 40kW - 4 wires - 50 Hz

1 phase:

120/240V - 45A - 11kW - 3 wires - 60 Hz

220V - 191A - 42.0kW - 2 wires - 50 Hz

Water inlet: 1/4" NPT

**OVEN CAPACITY TOTAL**

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

8 pans

Four-strapped bread pans: 32 loaves

9" (230 mm) pies: 48 pies

**FINISH**

Stainless steel

**SHIPPING INFORMATION**

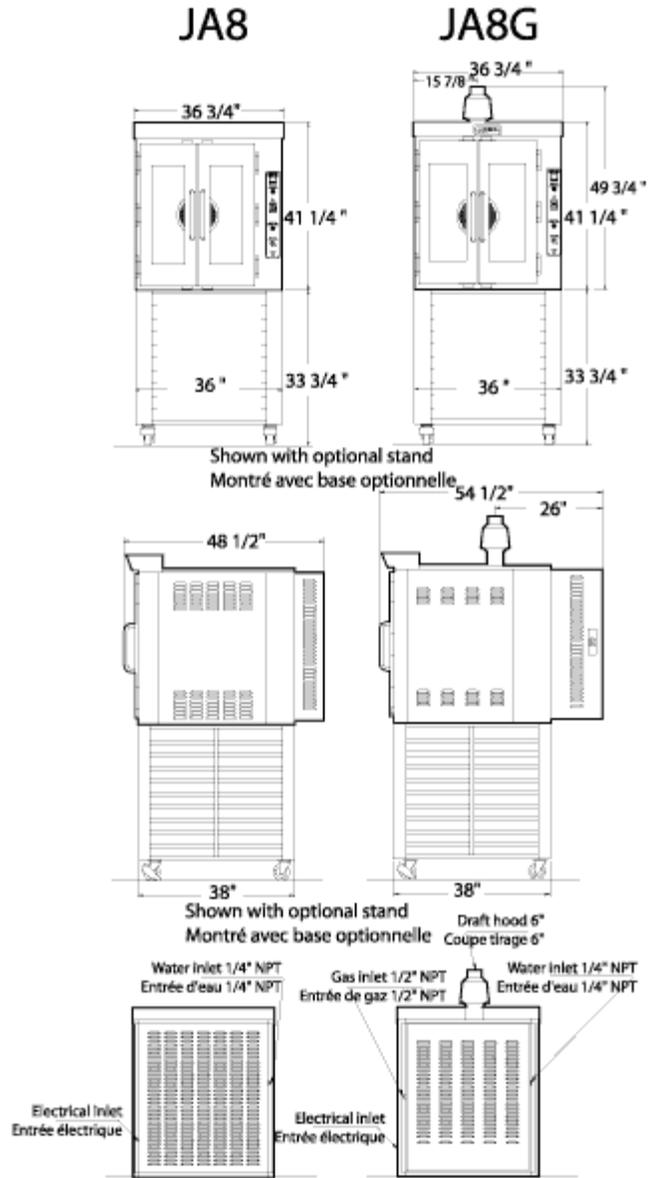
840 lbs (381 kg) approximately (electric)

900 lbs (409 kg) approximately (gas)

150 lbs (68 kg) approximately (stand)

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

Specifications and design subject to change without notice.



**Pizzaovens.com**

1.877.FOR.OVEN  
367.6836

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