

Pizza Equipment, Pizza ovens at:



**Pizzaovens.com**

1.877.FOR.OVEN  
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Since 1999

## Doyon Artisan ovens

For the artisan baker, Doyon offers the best choice for baking old-world artisan style crusty breads with a thick and crispy crust but still soft inside. Our modular ovens offer perfect heat distribution and outstanding steam injection system giving 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 bread, pastries, cookies, pies, cakes, pizzas, roasts, fast foods and much more.



3T  
3 Pans



1T  
1 Pan



2T  
2 Pans



### OVENS FEATURING

- ☒ Oven chambers are built separately
- ☒ Chambers capacity of 1, 2 or 3 pans
- ☒ Stackable (up to 4 units)
- ☒ 4 different baking chamber heights: normal, high, super high or super super high
- ☒ Oversized, 1 inch thick refractory stone decks
- ☒ As many as 12 (18" X 26") pans or up to 24 (1lb) hearth breads
- ☒ Individual self-contained steam injection system included
- ☒ Digital electronic control board independent for each chamber
- ☒ Main electronic keyboard with microprocessor which controls the consumption of energy savings down to 35% compared with conventional systems
- ☒ High quality thermal insulation with glass wool to avoid heat dispersion from each chamber
- ☒ Oven can rest on proofer or on a stainless steel base with legs on casters (optional)
- ☒ Stainless steel inside and outside
- ☒ Virtually maintenance-free: extremely elegant and durable
- ☒ Brightly lit
- ☒ One year parts and labor limited warranty

### OPTIONAL

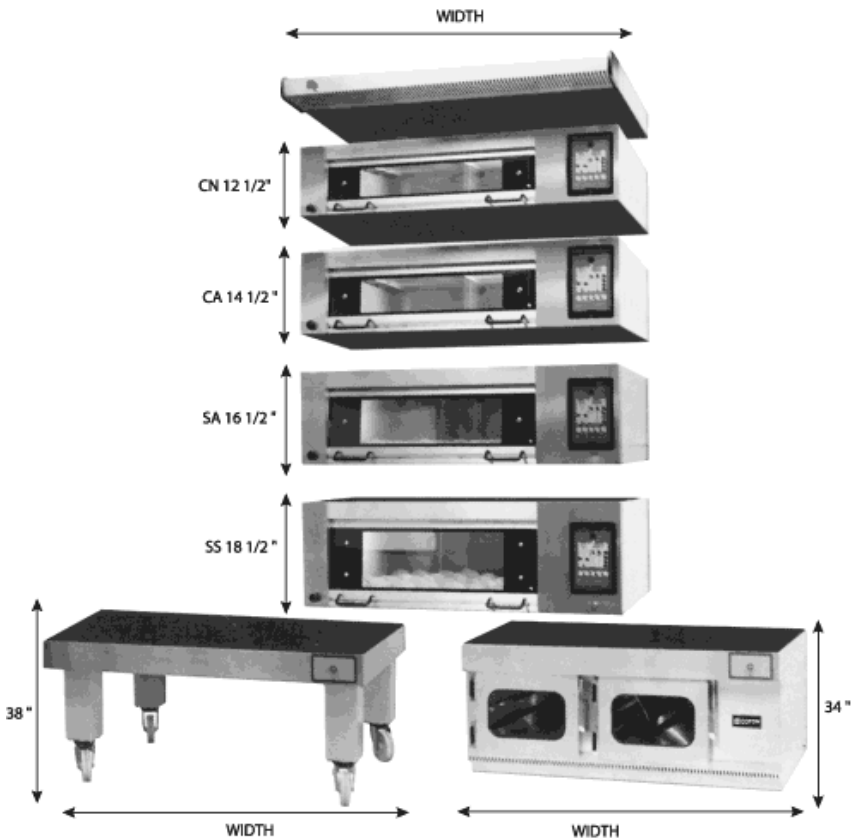
- ☒ 6, 12, 18 pans proofer
- ☒ Oven cover
- ☒ Stand with casters

### VERSATILITY

Hearth bread, pastries, cookies, pies, cakes,

pizzas, roasts, fast foods and much more.

Specifications



1 Pan capacity

Model Number	Exterior Dimensions			Interior Dimensions			Electricity				
	Height	Width	Depth	Height	Width	Depth	208V	220V	240V	Hz	PH
C01T (Hood)	5 "	34.5"	48.5"								
1T.CN (Normal)	12.5"	34.5"	40.5"	6"	18.5"	30"	8.6kW	9.5kW	11.1kW	50/60	3
1T.CA (High)	14.5"	34.5"	40.5"	8"	18.5"	30"	8.6kW	9.5kW	11.1kW	50/60	3
1T.SA (Super High)	16.5"	34.5"	40.5"	10"	18.5"	30"	8.6kW	9.5kW	11.1kW	50/60	3
1T.SS (Super Super High)	18.5"	34.5"	40.5"	12"	18.5"	30"	8.6kW	9.5kW	11.1kW	50/60	3

2 Pans capacity

Model Number	Exterior Dimensions			Interior Dimensions			Electricity				
	Height	Width	Depth	Height	Width	Depth	208V	220V	240V	Hz	PH
C02T (Hood)	5"	56.25"	48.5"								
2T.CN (Normal)	12.5"	56.25"	40.5"	6"	37.5"	30"	14.3kW	15.9kW	18.8kW	50/60	3
2T.CA (High)	14.5"	56.25"	40.5"	8"	37.5"	30"	14.3kW	15.9kW	18.8kW	50/60	3
2T.SA (Super High)	16.5"	56.25"	40.5"	10"	37.5"	30"	14.3kW	15.9kW	18.8kW	50/60	3
2T.SS (Super Super High)	18.5"	56.25"	40.5"	12"	37.5"	30"	14.3kW	15.9kW	18.8kW	50/60	3

3 Pans capacity

Model Number	Exterior Dimensions			Interior Dimensions			Electricity				
	Height	Width	Depth	Height	Width	Depth	208V	220V	240V	Hz	PH
C03T (Hood)	5"	75"	48.5"								
3T.CN (Normal)	12.5"	75 "	40.5"	6"	56 "	30"	18.1kW	20.1kW	23.8kW	50/60	3
3T.CA (High)	14.5"	75 "	40.5"	8"	56 "	30"	18.1kW	20.1kW	23.8kW	50/60	3
3T.SA (Super High)	16.5"	75 "	40.5"	10"	56 "	30"	18.1kW	20.1kW	23.8kW	50/60	3
3T.SS (Super Super High)	18.5"	75 "	40.5"	12"	56 "	30"	18.1kW	20.1kW	23.8kW	50/60	3

Specifications and design subject to change without notice.