

Pizza Equipment, Pizza ovens at:



Pizzaovens.com

1.877.FOR.OVEN
367.6836

Since 1999

DOYON FC-16

The FC16 conveyor oven from Doyon is known worldwide as one of the most powerful units on the market with its revolutionary Jet Air turbo fan system. The air is heated and blown from the rear to the front with 100% uniform baking results everytime. This system will help you bake faster and more evenly with a minimum of supervision from your employees.

Made with stainless steel inside (300 series) and outside (400 series), the 17½" X 3½" opening will help you bake more products than our competitor's units.

Ideal for pizza, wings, poultry, seafood, nachos, bread sticks, cookies, deserts, sandwiches, cheese melter, pies ...



OVEN FEATURING

High production multi-purpose "Jet Air" Conveyor Oven.

- 17 ½" X 3 ½" opening
- Exit shelves included (2 per unit)
- Easy cleaning (no bolts, no screws)
- Baking time (variable Controls conveyor speed)
- Digital temperature setup
- Faster preheat
- Consistent cooking
- No labor during cooking
- Compact and stackable
- Better moisture retention
- Low maintenance
- On site modifications of the conveyor, left to right or right to left
- Shipped fully assembled
- Fully adjustable air flow, no need for extra parts
- Temperature up to 600°F



Electric model only

VERSATILITY

Pizzas, sandwiches, Italian, wings, seafood, poultry, pastries, Cajun, deserts and all types of bakery items.

Specifications

OVERALL DIMENSIONS

43 1/4" W X 14 1/4" H X 31 3/4" D
(110 cm) (36 cm) (81 cm)

CONSTRUCTION

Stainless steel

ELECTRICAL SYSTEM

1 phase:

- 208 - 29 A - 6.1 kW - 60 Hz - 2 wires
- 240 - 26 A - 6.1kW - 60 Hz - 2 wires
- 220 - 31 A - 6.8kW - 50 Hz - 2 wires

CONVEYOR

Stainless steel wire belt, 17" wide, variable speed (17 1/2" opening)

TEMPERATURE RANGE

Up to 600°

SHIPPING WEIGHT

335 lb (152 kg)

PRODUCTION PER HOUR PER UNIT

- 16 - 16" pizzas/hour
- 40 - 9" pizzas/hour
- 90 - 6" pizzas/hour

Bakes traditional pizzas in 6 minutes at 500°

