

Pizza Equipment, Pizza ovens at:



Pizzaovens.com

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Since 1999

DOYON FC-2

Doyon fast conveyor ovens are your best buy to increase production in less space, bake 30% to 50% faster than traditional ovens, improve product consistency, reduce labor costs and minimize energy costs by 35% to 65%. Predetermine belt speed (cooking time) and temperature, place the food on the moving conveyor belt and remove for perfect results everytime. Available in single, stacked or in-line tunnel with a 37 1/2" (95.3 cm) opening and an increased production per square foot. Doyon conveyor ovens are not only the strongest of the industry, they are the most attractively priced of their category.



OVEN FEATURING

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

- ☑ Stackable or (in-line tunnel construction)
- ☑ 36" wide stainless steel belt with control
- ☑ Adjustable speed and time
- ☑ Hot recycled air system
- ☑ Guaranteed even baking
- ☑ Energy saving (well insulated cabinet for a cooler operation)
- ☑ Space saver (minimum square feet required)
- ☑ Easy cleaning (saves time and labour)
- ☑ Stainless steel interior and exterior
- ☑ Will bake all types of products
- ☑ Shipped fully assembled (mounted on legs with casters)
- ☑ Pizza production per hour:
 - 70 pizzas-18" diameter (6 minute baking time)
 - 60 pan pizzas (7 minute baking time)
- ☑ Available natural, propane gas fired or electric
- ☑ A 4" chimney is required at the rear back of the unit
- ☑ On site modification of the conveyor, left or right entry



The FC-2 conveyor oven from Doyon is known worldwide for its revolutionary "Jet Air" turbo fan system the air is

blown around your product for a 100% uniform baking everytime. The FC-2 is simply the most versatile oven on the market available with a 38" opening as a single, stacked or in-line tunnel for any space conscious owner (20% to 30% more) and production (20% to 30% more) that no one can match. This system will help you bake faster and more evenly with a minimum of supervision from your staff members.

OVERALL DIMENSIONS

(gas and electric models)

FC2

82" W X 53 3/4" H X 50" D
(208.5 cm X 127 cm X 136.5 cm)

FC2-2

82" W X 74" H X 50" D
(208.5 cm X 188 cm X 136.5 cm)

FC2-II

129" W X 53 3/4" H X 50" D
(327.5 cm X 127 cm X 136.5 cm)

FC2-III

173" W X 53 3/4" H X 50" D
(439.5 cm X 127 cm X 136.5 cm)

FC2-IV

217" W X 53 3/4" H X 50" D
(551 cm X 127 cm X 136.5 cm)

BAKING CHAMBER

42 1/4" W X 3 1/2" H X 37 1/2" D
(107.5 cm X 8.9 cm X 95.3 cm)

GAS SYSTEM (FC2G - Natural or propane)

115 000 BTU per unit

1 phase:

120V - 8 A - 1 kW - 2 wires - 60 Hz NEMA 5-15P

220V - 5 A - 1.1 kW - 2 wires - 60 Hz

220V - 5 A - 1.1 kW - 2 wires - 50 Hz

ELECTRICAL SYSTEM

3 phases:

208V - 78 A - 28 kW - 3 wires - 60 Hz

240V - 68 A - 28 kW - 3 wires - 60 Hz

480V - 35 A - 28 kW - 3 wires - 60 Hz

220/380V - 48 A - 31 kW - 4 wires - 50 Hz

1 phase:

240V - 117 A - 28 kW - 2 wires - 60 Hz

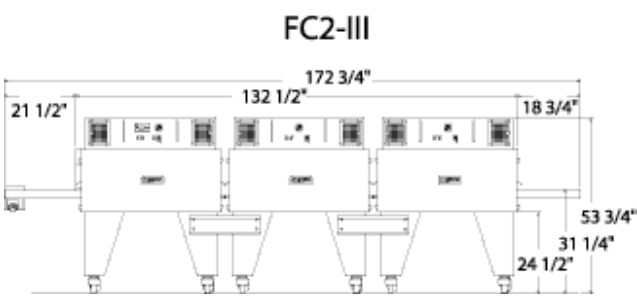
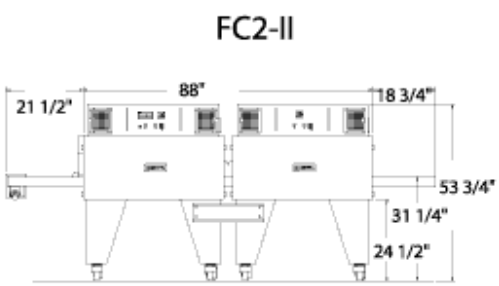
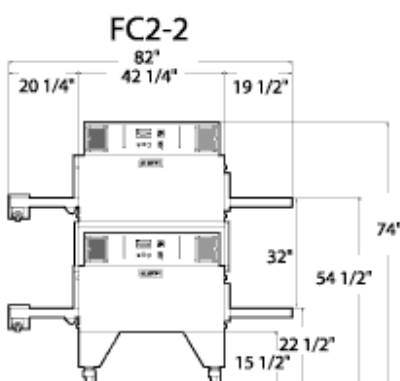
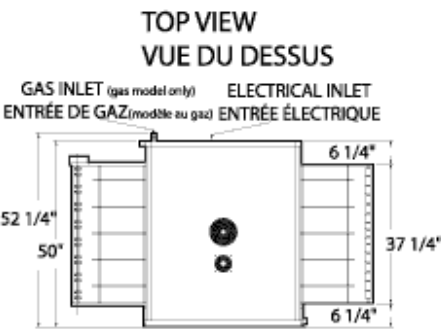
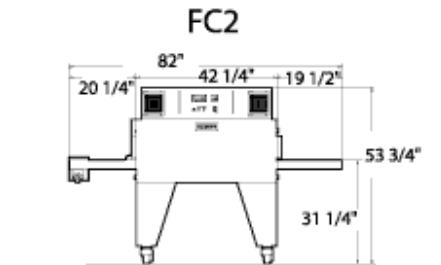
208V - 135 A - 28 kW - 2 wires - 60 Hz

CONVEYOR

Stainless steel wire belt, 36" (91.4 cm) wide, variable speed and 37 1/2" (95.3 cm) opening

PRODUCTION PER HOUR PER UNIT

FC2 / FC2G



- 60 - 18" pizzas/hour
- 150 - 12" pizzas/hour
- 225 - 9" pizzas/hour
- 500 - 6" pizzas/hour

TEMPERATURE RANGE

Up to 600°F (300°C)

CONSTRUCTION

Stainless steel

SHIPPING WEIGHT PER UNIT

1175 lbs (533 kg) approximately (FC2)

1300 lbs (590 kg) approximately (FC2G)

Specifications and design subject to change without notice.