

Pizza Equipment, Pizza ovens at:



Pizzaovens.com

1.877.FOR.OVEN
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Since 1999

DOYON FPR-2

The Doyon's FPR-2 model is the most advanced "Jet Air" compact oven, with rotating shelves know for its 100% uniform baking and a display oven that no one can match;
Bake directly on the rotating nickel plated perforated shelves in 25% to 45% less time than traditional deck ovens. No cold spots;
Save from 35% to 65% in energy costs versus deck ovens;
Stackable.



OVEN FEATURING

Revolving pizza oven built especially for pizzerias, restaurants, hotels, snack bars, convenience stores and supermarkets.

- ☒ Versatility
 - Pizza -Bread, Rolls, Buns -Pastries -Cookies -Croissants
 - Lasagna -Meat -Chicken -Cakes -Pies -Muffins
- ☒ Compact space saving unit
- ☒ Hot recycled air system
- ☒ Fast and even baking
- ☒ Full view thermos glass doors
- ☒ Interior lighted with 40 watts bulb
- ☒ No venting required
- ☒ Baking capacity of 2 pizzas of 16" diameter, a total of 20/hour
- ☒ Ultra fast baking (6 minutes - 465°F / 240°C)
- ☒ Direct baking on revolving nickel plate
- ☒ Easy cleaning
- ☒ Stainless steel inside and outside
- ☒ Possibility of stacking one oven on top of another to increase production
- ☒ Easy removal of the top shelf to bake bigger products (turkey etc.)



EXTERIOR DIMENSIONS

26 1/2" W X 26 1/4" H X 35 1/4" D

(67 cm) (67 cm) (90 cm)

INTERIOR DIMENSIONS

19 1/2" W X 9 1/2" H X 19 1/2" D

(50 cm) (24 cm) (50 cm)

DOOR OPENING

19 1/2" X 9 "

(50 cm) (23 cm)

OVEN CAPACITY

Pans (18" diam.) : 2 plates

Pizzas (16" diam) : 2 pizzas

PRODUCTION (5 to 6 minutes/460°F)

20 X 16" pizzas/hour

40 X 9" pizzas/hour

60 X 6" pizzas/hour

ELECTRICAL SYSTEM

1 phase:

208V - 27A - 5.4kW - 2 wires - 60 Hz

240V- 23A -5.4kW- 2 wires - 60 Hz

220V - 27.2A - 6.0kW - 2 wires - 50 Hz

FINISH

Exterior: All stainless steel (18 gauge)

Interior: All stainless steel (16 gauge)

SHIPPING WEIGHT

335 lbs (152 kg) approximately

Specifications and design subject to change without notice.

