



JA20



JA28



CA6



CA12

## DOYON JET AIR BAKING OVENS

### JET AIR OVENS (JA SERIES)

The JA oven series from DOYON are known worldwide for their unique and patented JET AIR SYSTEM. The air moves in one direction for 2.5 minutes, stops for 25 seconds then moves the other way for 2.5 minutes resulting in a bidirectional and gentle velocity air flow for exceptional baking results. This system will help you bake faster and more evenly without having to turn pans during baking time. The Jet Air system will save you energy and labor costs.

### CIRCLE AIR OVENS (CA SERIES)

The Doyon Circle Air models are the top of the line ovens on the market. The rack holding the pans in the oven rotates resulting in even baking. This is additional to the Jet Air System.

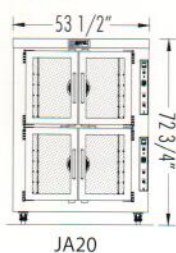
### OVEN FEATURING

- Rotating rack system
- Unique shot and pulse steam injection
- Exclusive patented reversing fan system
- Two speed fan system
- Fan delay switch
- Digital temperature control up to 500°F (260° C)
- Digital reminder timer
- High production ovens
- Full view heat reflective thermos glass doors
- Brightly lit
- One year parts and labor limited warranty

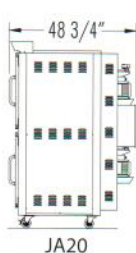
- Fully insulated
- Energy efficient electric or gas heating
- Magnetic latches
- Door switch cutoff for fan blower
- On swivel casters (2 locking) (CA12 only)
- Stainless steel inside and outside
- 3/4 HP motor
- ETL and NSF listed

### OPTIONAL

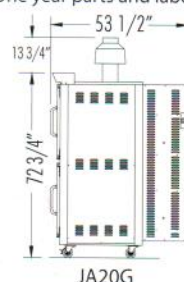
- Stand on swivel casters for the CA6 oven (CA6B)
- Water softener (WF001)
- Programmable control (PC001) (CA12 ovens need to have both chambers with the PC001 control) (add 2" to oven width)
- Perforated nickel plated pizza decks
- High temperature gasket for baking over 400°F (205° C)
- Gas quick disconnect kit (4' (1200 mm) flexible hose, ball valve and securing device)



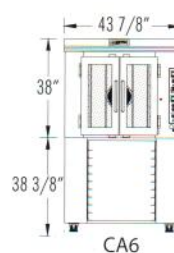
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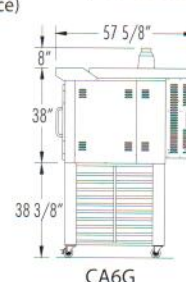
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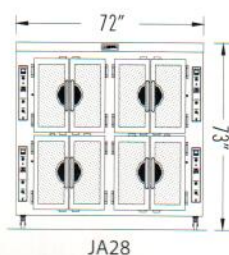
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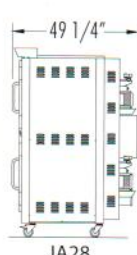
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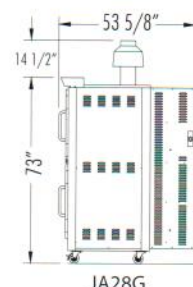
CA6G



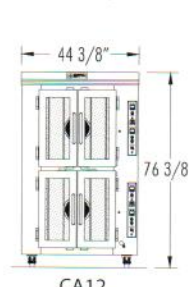
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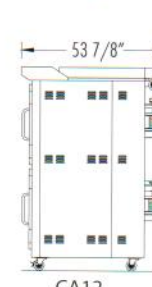
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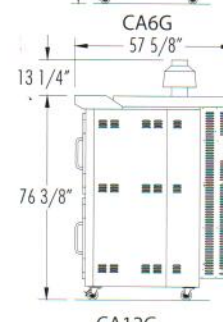
JA28G



CA12



CA12



CA12G

### SPECIFICATIONS:

D.H. Draft Hood G.I. Gas Inlet (NPT)

W.I. Water Inlet (NPT)

CODING Prefix JA: Jet Air CA: Circle air oven

Sufix G: Gas

Numbers Pans fitting in the oven

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity Pan (18" x 26")	Shelf spacing	Gas System			Water Inlet	Electrical System						
		W	D	H	W	D	H			BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz	NEMA
JA20	1435 (651)	53 1/2" (1360)	48 3/4" (1240)	72 3/4" (1850)	39" (991)	30 3/4" (781)	26 1/2" (673)	20	3 3/4" (95)			1/4"	208 240	3 3	75 65	27 27	3 3	60 60		
JA20G	1600 (726)	53 1/2" (1360)	53 1/2" (1360)	72 3/4" (1850)	39" (991)	29 3/4" (756)	26 1/2" (673)	20	3 3/4" (95)	170 000	6" (152)	1/2"	1/4"	208 240	1	11.5	2	2	60	
JA28	1975 (897)	72" (1829)	49 1/4" (1251)	73" (1854)	25 1/2" (648)	30 1/2" (775)	28" (711)	28	3 1/4" (83)			1/4"	208 240	3 3	119 105	43 43	3 3	60 60		
JA28G	2335 (1060)	72" (1829)	53 5/8" (1362)	73" (1854)	25 1/2" (648)	29 1/2" (749)	28" (711)	28	3 1/4" (83)	260 000	2 x 6" (2 x 152)	3/4"	1/4"	240 208	1 1	18 18	4 4	2 2	60 60	
CA6	825 (375)	43 7/8" (1114)	53 7/8" (1368)	38" (965)	27" (686)	33 1/2" (851)	28 1/2" (724)	6	4" (102)			1/4"	208 240	3 3	43 55	13.2 13.2	3 2	60 60	—	
CA6G	900 (409)	43 7/8" (1114)	57 5/8" (1464)	38" (965)	27" (686)	33 1/2" (851)	28 1/2" (724)	6	4" (102)	78 500	4" (102)	1/2"	1/4"	120	1	12	1.4	2	60	5-15P
CA12	1450 (658)	44 3/8" (1127)	53 7/8" (1368)	76 3/8" (1940)	27" (686)	33 1/2" (851)	28 1/2" (724)	12	4" (102)			1/4"	208 240	3 1	76 110	26.5 26.5	3 2	60 60	—	
CA12G	1600 (726)	44 3/8" (1127)	57 5/8" (1464)	76 3/8" (1940)	27" (686)	33 1/2" (851)	28 1/2" (724)	12	4" (102)	157 000	6" (152)	1/2"	1/4"	240 208	1 1	9 9	2.1 2.1	2 3	60 60	—

OTHER VOLTAGES AVAILABLE

\*Ground wire not included CONDENSED CATALOG