



**JA5P1813  
+ Stand**

**JA5P1813-2  
+ Legs + Casters  
+ Shelf**

**JA5P2618  
+ Stand**

**JA5P2618 + DPW10  
Warmer/Proofer  
(see page 17)**

**JA5P2618-2  
+ Legs + Casters  
+ Shelf**

## DOYON JET AIR PLUS

In order to guarantee the highest level of performance for all oven users, Doyon is proud to introduce the "Jet Air Plus" ovens series.

The Jet Air reversible ventilation system permits faster and more even cooking and baking, allowing you to work without having to turn pans during baking or cooking. It translates in time and energy savings. The manual one shot steam injection is mainly used for baked goods giving the golden and crispy crusts, whereas the constant pulse steam injection is used for vegetables, seafood, fish and meat products. The combination of ventilation and constant pulse steam injection results in less weight lost. The steam replaces the natural juice evaporation by the ventilation and heat. Therefore, you will yield more of your products, which means more profits. You will obtain products of all kind with a better presentation, with more flavor, and ready in less time. How is it possible? Steam permits a faster heat transfer without making them dry. Our boilerless steam injection system assures a minimum maintenance cost.

The all new "Jet Air Plus" all-in-one gives flexibility at an affordable price. Your recipe programming and/or your optional meat probe will result in superior and constant results no matter who is operating it.

Easy and efficient; a baking chamber cavity completed sealed, reversible fan, one shot or constant pulse steam injection, manual or recipe mode, optional meat probe. This is your best buy for efficiency and profitability.

### FEATURES

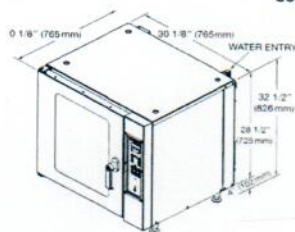
- Manual mode and user friendly programmable control up to 99 recipes
- Up to 10 steps per recipe
- Temperature range from 150 °F to 500 °F (66 °C to 260 °C)
- Digital temperature display adjustable in °C or °F
- Patented reversing fan system
- Fan delay
- Unique shot and pulse steam injection
- Economy mode
- Stackable, up to 2 high
- Cool touch door with dual thermal wide view glass windows, swings open for cleaning
- Door locking position at 120°
- One-handed door handle operation
- Door with «swing close» function
- Side loading pans
- Halogen lights
- All-around insulation

\*Cookbook available at <http://www.doyon.qc.ca>

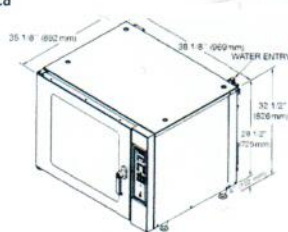
- Zero clearance side and back, 4" (102 mm) bottom and 12" (305 mm) top
- Press-fit removable door gasket for easy cleaning and replacement
- Lift up removable side racks
- Soft cold water connection facility located at the back of the unit
- 3/4" NPT drain, if required (plugged at factory)
- Height adjustable legs for tabletop units
- Stainless steel inside and outside
- Low-noise high-performance 1/2 HP motor
- Cord and plug connection
- ETL & NSF listed
- ENERGY STAR qualified oven (JA5P2618)
- One year parts and labor limited warranty

### OPTIONAL

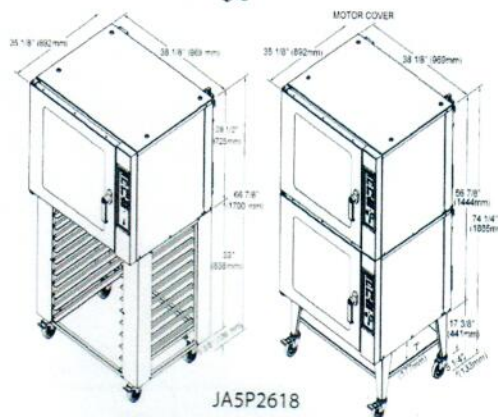
- Stainless steel stand on swivel casters (2 locking)



JA5P1813



JA5P2618



### SPECIFICATIONS:

W.I.: Water Inlet (NPT) CODE Prefix JA: Jet Air P: Plus

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity pans	Shelf Spacing	Water Inlet	Electrical System						
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz	NEMA
JASP1813	400 (182)	30 1/8" (765)	30 1/8" (765)	32 1/2" (826)	18 1/4" (464)	14 3/8" (365)	23 3/8" (594)	5 half pans	4 1/2" (114 mm)	1/4"	208-240 208-240	3 1	18 32	7.6 7.6	4 3	50/60 50/60	

OTHER VOLTAGES AVAILABLE

\*Ground wire not included CONDENSED CATALOG