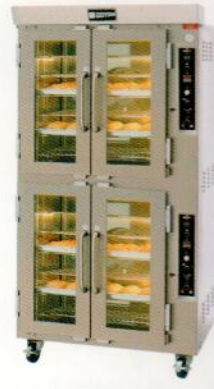




JA6SLSC



JA8 + Stand



JA12SL



JA14

## DOYON JET AIR BAKING OVENS

### JET AIR OVENS (JA6 AND HIGHER)

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.

The JA oven series provides great flexibility in terms of range of products that can be baked and cooked. It features a manual one shot and constant pulse steam injection. To get the results you really want, we have added as standard a two speed fan system as well as a fan delay timer.

### OVEN FEATURING

- 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
- Compact space saving units
- High production ovens
- Full view heat reflective thermos glass doors
- Brightly lit
- Fully insulated

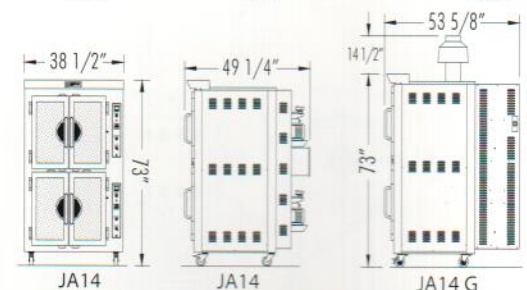
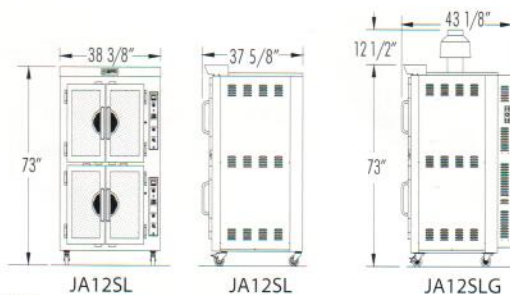
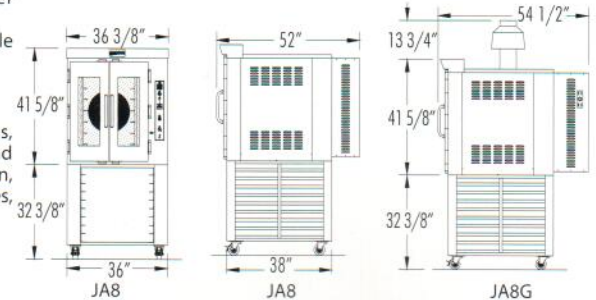
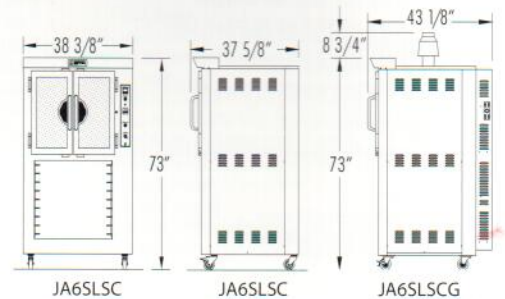
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Door switch cutoff for fan blower
- On swivel casters (2 locking) (JA12SL and higher models)
- Stainless steel inside and outside
- 3/4 HP motor
- ETL and NSF listed
- One year parts and labor limited warranty

### OPTIONAL

- Water softener (WF001)
- Programmable control (PC001) (models with 2 baking chambers high: both chambers need to have the PC001 control) (add 2" to oven width, 4" for the JA28)
- 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)

### VERSATILITY

Bread, rolls, buns, crusty breads, pastries, muffins, cookies, cakes, pies, bagels, croissants, soups and ryes, pizza, hamburgers, bacon, game hens, chicken, turkey, multimeal prep, bulk vegetables/casseroles, slow cook/retherm.



### SPECIFICATIONS:

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I. Water Inlet (NPT) CODING Prefix JA: JET AIR Oven Suffix G: Gas SL: Side pan loading SC: Storage cabinet 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
JA6SLSC	870 (395)	38 3/8" (975)	37 5/8" (956)	73" (1854)	26 3/4" (679)	19 1/2" (495)	26 1/4" (667)	6	3 1/2" (89)				1/4"	208 240	3 1	33 45	11 11	3 2	60 60	—
JA6SLSCG	970 (440)	38 3/8" (975)	43 1/8" (1095)	73" (1854)	26 3/4" (679)	18 1/2" (470)	26 1/4" (667)	6	3 1/2" (89)	65 000	4" (102)	1/2"	1/4"	120	1	6.5	0.8	2	60	5-15P
JA8	840 (381)	36 3/8" (924)	52" (1321)	41 5/8" (1057)	23 1/2" (597)	31" (787)	33 1/2" (851)	8	3 1/2" (89)				1/4"	208 240	3 1	33 45	10.8 10.8	3 2	60 60	—
JA8G	900 (409)	36 3/8" (924)	54 1/2" (1384)	41 5/8" (1057)	23 1/2" (597)	30" (762)	33 1/2" (851)	8	3 1/2" (89)	65 000	6" (152)	1/2"	1/4"	120	1	10	1.2	2	60	5-15P
JA12SL	1060 (481)	38 3/8" (975)	37 5/8" (956)	73" (1854)	26 3/4" (679)	19 1/2" (495)	26 1/4" (667)	12	3 1/2" (89)				1/4"	208 240	3 1	66 90	21.5 21.5	3 2	60 60	—
JA12SLG	1170 (531)	38 3/8" (975)	43 1/8" (1095)	73" (1854)	26 3/4" (679)	18 1/2" (470)	26 1/4" (667)	12	3 1/2" (89)	130 000	6" (152)	1/2"	1/4"	240 208	1 1	9 9	2 2	3 2	60 60	5-15P
JA14	1135 (515)	38 1/2" (978)	49 1/4" (1250)	73" (1854)	25 1/2" (648)	30 1/2" (775)	28" (711)	14	3 1/4" (83)				1/4"	208 240	3 1	66 90	21.5 21.5	3 2	60 60	—
JA14G	1300 (590)	38 1/2" (978)	53 5/8" (1362)	73" (1854)	25 1/2" (648)	29 1/2" (749)	28" (711)	14	3 1/4" (83)	130 000	6" (152)	1/2"	1/4"	240 208	1 3	9 7	2 2	3 2	60 60	5-15P

OTHER VOLTAGES AVAILABLE

\*Ground wire not included CONDENSED CATALOG