

**PIZ3 + Stand****PIZ Control****PIZ6**

DOYON JET AIR PIZZA OVENS

PIZ3 - PIZ6

Doyon PIZ series is designed like no other on the market. Our exclusive Jet Air baking technology is a reversing fan system that helps to bake more evenly. It has 3 individual drop down doors that only takes up to 6" (152 mm) in front of the oven. PIZ ovens are great for space and energy savings. The 3 perforated nickel plated decks are designed for fast heat accumulation as well as even heat distribution across the decks. The heat provided from the nickel coated perforated deck makes a nice even crust due to the air moving through the perforated holes and from the heat of the metal deck itself. Better known for baking pizzas, it can also be used to bake and cook multiple products.

FEATURING

- Multipurpose oven
- Exclusive patented reversing fan system
- Fast baking
- Preheats in 15 to 20 minutes
- Stainless steel inside and outside
- Large baking capacity (3 baking decks)
- Heavy duty doors with full view thermos glass
- Direct baking on nickel coated perforated decks
- 3/4 HP motor
- Available gas or electric
- ETL and NSF listed
- One year parts and labor limited warranty

BAKING SURFACE

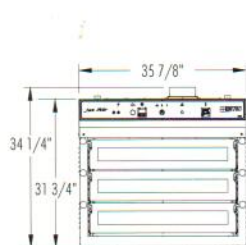
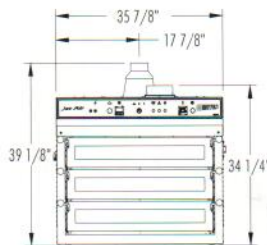
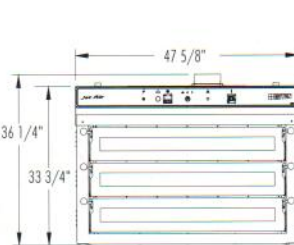
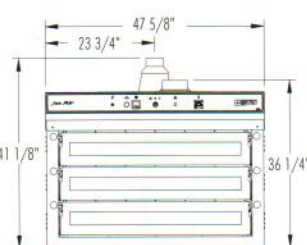
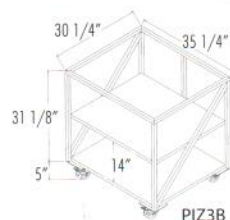
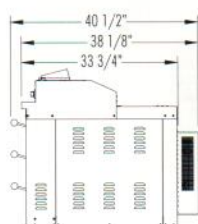
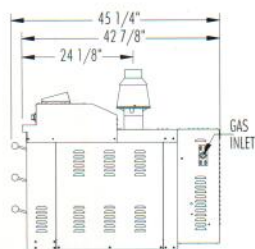
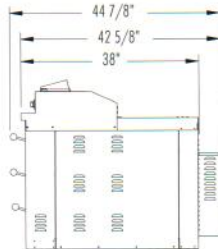
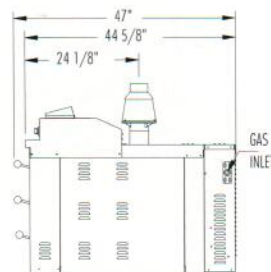
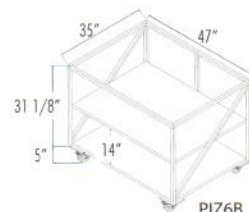
- PIZ3 : 3 decks of 28"W X 19 3/4" D (711 mm X 502 mm)
- PIZ6 : 3 decks of 37 3/4"W X 22" D (958 mm X 559 mm)

OPTIONAL

- Stand on swivel casters (2 locking) (PIZ3B, PIZ6B)
- Steam option (electric models only)
- 3 extra digital timers (add 5 1/8" to oven width)
- 6 extra digital timers (add 7 7/8" to oven width)
- 4' (1200 mm) quick gas disconnect with cable and securing device
- CE listed models available on request

VERSATILITY

Pizzas, sandwiches, italian, mexican, wing, seafood, poultry, pretzels, pastries, cajun, deserts and bakery items.

**PIZ3****PIZ3G****PIZ6****PIZ6G****PIZ3B****PIZ3****PIZ3G****PIZ6****PIZ6G****PIZ6B**

SPECIFICATIONS:

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

CODING Prefix PIZ: Jet Air pizzas oven Suffix G: Gas units

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Door Opening	Production per hour (5 minutes at 500°)	Gas System			Electrical System						
		W	D	H	W	D	H			BTU	D.H.	G.I.	Volts	Phases	Amps	kW	Wires*	Hz	NEMA
PIZ3	560 (254)	35 7/8" (911)	40 1/2" (1029)	34 1/4" (870)	30" (762)	22 1/2" (572)	19" (483)	30" x 5" (762 x 127) (3 doors)	180 - pizzas 6" (152) 150 - pizzas 9" (228) 30 - pizzas 18" (457)				120/208 120/240 220	3 1 1	24 34 42	8.2 8.2 9.2	4 3 2	60 60 50	—
PIZ3G	610 (277)	35 7/8" (911)	45 1/4" (1150)	34 1/4" (870)	30" (762)	22 1/2" (572)	19" (483)	30" x 5" (762 x 127) (3 doors)	180 - pizzas 6" (152) 150 - pizzas 9" (228) 30 - pizzas 18" (457)	70 000	4" (102)	1/2" (13)	120	1	12	1.4	2	60	5-15P
PIZ6	875 (397)	47 5/8" (1210)	44 7/8" (1140)	36 1/4" (921)	39 3/4" (1010)	25" (635)	21" (533)	40" x 5 3/4" (1015 x 146) (3 doors)	240 - pizzas 6" (152) 180 - pizzas 9" (228) 30 - pizzas 18" (457)				120/208 120/240 220	3 1 1	43 56 52	13.5 13.5 13.5	4 3 2	60 60 50	—
PIZ6G	875 (397)	47 5/8" (1210)	47" (1194)	36 1/4" (921)	39 3/4" (1010)	24" (610)	21" (533)	40" x 5 3/4" (1015 x 146) (3 doors)	240 - pizzas 6" (152) 180 - pizzas 9" (228) 60 - pizzas 18" (457)	70 000	4" (102)	1/2" (13)	120	1	12	1.4	2	60	5-15P

OTHER VOLTAGES AVAILABLE

*Ground wire not included CONDENSED CATALOG