



The Baking  
Equipment  
Experts

# EQUIPMENT CATALOG

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Welcome to our January 1, 2023 Catalog

Doyon offers a full line of equipment to furnish your bakery, starting with the water meters, mixers, proofers, dividers & rounders, all the way to sheeters, ovens, and slicers. The Doyon brand has always signified quality and being the best in every category. The bakery world is unique, scientific, and surgically precise. Whether you need of equipment for retail, wholesale, pizza, and more, Doyon has it all.

















As you go through the catalog, always remember that the products are designed with the operator in mind. Easy-to-use and intuitive controls, best in class performance, the highest quality material, and superior airflow are among the many features that make Doyon® one of the proudest brands within the Middleby division.



**We know baking, proofing, slicing, sheeting, cooking, moulding, mixing, and much more!**

- **Supermarkets**
- **Bakeries**
- **Schools**
- **Correctional Facilities**
- **Health Care Facilities**
- **Hospitality**
- **Independent Living**
- **Pizzerias**
- **Marine & Cruise Ships**
- **Commissaries**

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# CHOOSE YOUR **DOYON** OVEN

## DOYON BAKING OVENS

	JA4	JA6	JA6SL	JA8X	JA12SL	JA14	JA20	JA28	CA6X	SRO
Jet Air Reversing Fan	X	X	X	X	X	X	X	X	X	
Offered in Electric	X	X	X	X	X	X	X	X	X	X
Offered in Gas		X		X		X	X	X	X	X
Half Size Sheet Pan Capacity	8	12	12	16	24	28	40	56	12	*
Full Size Sheet Pan Capacity	4	6	6	8	12	14	20	28	6	*
Cook N' Hold		X	X	X	X	X	X	X	X	X
Rotating Rack System									X	X
Manual Controls	X									
Programmable Controls		X	X	X	X	X	X	X	X	X
Multispeed Fan		X	X	X	X	X	X	X	X	X
Fan Delay	optional	X	X	X	X	X	X	X	X	X
Shot Steam	X	X	X	X	X	X	X	X	X	X
Pulse Steam	X	X	X	X	X	X	X	X	X	X

\* Dependent on rack

## DOYON BAKING OVENS AND OVEN-PROOFERS (per hour)

	State	Bake Time (Min)	Bake Temp (F)	JAOP3	JA4/ JA4SC	JA6/ JAOP6/ JA6SL/ JAOP6SL	JA8X/ JA8XR/ JA8XG	JAOP10	JA12SL/ JAOP12SL	JA14/ JAOP14	JA20	JA28
Bagels (16 per pan)	Fresh	15	375	192	256	384	512	640	768	896	1280	1792
Dinner rolls (16 per pan)	Fresh	15-18	350	192	256	384	512	640	768	896	1280	1792
Sub rolls 12" (10 per pan)	Fresh	15-18	350	120	150	240	320	400	480	560	800	1120
French Baguette (5 per pan)	Fresh	20-25	350	45	60	90	120	150	180	210	300	420
Croissants (15 per pan)	Fresh	12-15	350	180	240	360	12	600	720	840	40	56
8" Pies (6 per shelf)	Fresh	30-35	375	36	48	72	96	120	144	168	240	336
Muffins (15 per pan)	Fresh	18-22	350	135	180	270	360	450	540	630	900	1260
Muffins (24 per pan)	Fresh	18-22	350	216	288	432	576	720	864	1008	1440	2016
Cakes 8" (6 per shelf)	Fresh	18-22	350	54	72	108	144	180	216	252	360	504
Quiches 8" (6 per shelf)	Fresh	30-35	350	36	48	72	96	120	144	168	240	336
Cookies (18 per pan)	Frozen	8-10	300	324	432	648	864	1080	1296	1512	2160	3024
Danish (15 per pan)	Fresh	12-15	350	180	240	360	480	600	720	840	1200	1260
Biscuits (15 per pan)	Fresh	8-10	350	270	360	540	720	900	1080	1260	1800	2520
Bread (4 strapped pan)	Fresh	30-35	350	8	16	48/24 (SL)	64	48	48	96	96	192
Cinnamon rolls (8/half pan)	Fresh	15-18	325	192	256	384	512	640	768	896	1280	1792

# Doyon Roll-in Rack Convection Ovens SRO Series

**Proven energy efficiency\*, even baking and steam production, in gas or electric!**



SRO1

**High Volume Production Capability**

**Touchscreen Controls!**

**SRO Oven Productivity Chart (per hour)**

MENU ITEM	Bagels	Dinner Rolls	Sub Rolls	Baguette	Croissants	9" Pies	Muffins	9" Cakes	Cookies (1.5 oz)	Danish	Biscuits	Loaf Bread
Items Per Pan	15	24	8	5	15	5	15	5	15	12	15	4
Bake Time (min)	15-18	12-15	15-18	20-25	15-18	35-40	20-25	20-25	10-12	12-15	25-30	30-35
Rack Size	12	12	12	10	12	15	10	15	20	20	15	10
SRO1	675	1440	360	150	675	112	450	225	1800	960	450	80
SRO2	1350	2880	720	300	1350	224	900	450	3600	1920	900	160

The quantities displayed in this productivity chart are averages and may differ from your results depending on recipe.

## Features

- Programmable touchscreen controls
  - 99 programmable recipes
    - 8 stage baking
  - Digital timer
  - Digital temperature control up to 525°F (273°C)
- Cool down mode
- High efficiency, quick temperature recovery
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Programmable high volume shot steam injection system
- Four air channels to achieve a perfect bake
- Variable air speeds; fan delay
- Energy saving mode/cool down
- Self adjusting slip clutch prevents oven/rack damage
- USB Port
- Available in gas or electric

## Construction

- Flush stainless steel floor for easy rack loading, no ramp required
- Insulated with 5" thick high temp. insulation
- Weldless construction on heat exchanger
- Standard type II hood
- Built-in rollers and levelers for easy installation
- Single point exhaust connection
- Left or right hinged door (please specify)
- Field reversible door
- Two year parts and one year labor warranty

**\*Fisher Nickel  
FSTC Report #501311231-R0  
ASTM Test Method F2093-11**

## Options

- Prison Package (SROPRISON)
  - Tamper proof screws
  - Locking door handle
  - Locking control cover
  - Interior opening door
  - Internal alarm system
- Water filter; recommended (50-1530)
- Replacement water filter cartridge (50-1531)
- Ships knock down or one piece (based off site & accessibility)
- Maximum security prison package
- Stainless steel roll in racks (page 8)



## Specifications

Model	Crated Weight in (mm)	Overall Dimensions in (mm)			Interior Dimensions in (mm)			Electrical System** (ground wire not included)						
		W	D	H*	W	D	H	BTU	Volts	Phases	Amps	kW	Wires*	Hz
SRO1E	3425	55"	51"	100 7/8"	31"	43"	73 1/2"	-	208-240	1/3	173/100	36	2/3	60
SRO1G	3425	55"	51"	100 7/8"	31"	43"	73 1/2"	175,000	208-240	1/3	12/10	4	2/3	50/60
SRO2E	4125	72"	62"	102 1/2"	40"	53"	73 1/2"	-	208-240	3	152/123	51	3	60
SRO2G	4125	72"	62"	102 1/2"	40"	53"	73 1/2"	275,000	208-240	1/3	12/10	4	2/3	50/60

**CODING Prefix** SRO Signature Rack Oven **Suffix** G: Gas E: Electric \* Hood is included in height

\*\*See specification sheets for complete electrical information

# Doyon Convection Ovens SRO Series

**Stainless Steel  
Construction**



RSRO2-15



RSRO1-15



**RSRO—Single Rack for SRO1\***

**Specifications**

Model	Description	Overall Dimensions in (mm)			Shelf Spacing in (mm)	Pan Capacity	Pan Dimensions in (mm)		Crated Weight lbs (kg)
		W	D	H			W	D	
RSRO1-8	For single rack oven, end-load	20 1/2" (521)	26" (660)	69 13/16" (1773)	7 5/8" (194)	8	18" (457)	26" (660)	80 (36)
RSRO1-10	For single rack oven, end-load	20 1/2" (521)	26" (660)	69 13/16" (1773)	6 1/8" (156)	10	18" (457)	26" (660)	80 (36)
RSRO1-12	For single rack oven, end-load	20 1/2" (521)	26" (660)	69 13/16" (1773)	5 3/32" (142)	12	18" (457)	26" (660)	80 (36)
RSRO1-15	For single rack oven, end load	20 1/2" (521)	26" (660)	69 13/16" (1773)	4 1/16" (103)	15	18" (457)	26" (660)	80 (36)
RSRO1-20	For single rack oven, end load	20 1/2" (521)	26" (660)	69 13/16" (1773)	3 1/16" (78)	20	18" (457)	26" (660)	80 (36)

\*RSRO Single racks fit with SRO1 ovens (pg. 7), KDP & TLO proofers and KDRP retarder proofers (pg. 25-27)

**RSRO—Double Rack for SRO2**

Model	Description	Overall Dimensions in (mm)			Shelf Spacing in (mm)	Pan Capacity	Pan Dimensions in (mm)		Crated Weight lbs (kg)
		W	D	H			W	D	
*RSROSL-8	For double rack oven, side load	28" (711)	18" (457)	69 13/16" (1773)	7 5/8" (194)	8	26" (660)	18" (457)	80 (36)
*RSROSL-10	For double rack oven, side load	28" (711)	18" (457)	69 13/16" (1773)	6 1/8" (156)	10	26" (660)	18" (457)	80 (36)
*RSROSL-12	For double rack oven, side load	28" (711)	18" (457)	69 13/16" (1773)	5 3/32" (142)	12	26" (660)	18" (457)	80 (36)
*RSROSL-15	For double rack oven, side load	28" (711)	18" (457)	69 13/16" (1773)	4 1/16" (103)	15	26" (660)	18" (457)	80 (36)
*RSROSL-20	For double rack oven, side load	28" (711)	18" (457)	69 13/16" (1773)	3 1/16" (78)	20	26" (660)	18" (457)	80 (36)
RSRO2-8	For double rack oven, side load	28 1/4" (718)	36" (914)	69 13/16" (1773)	7 5/8" (194)	16	26" (660)	18" (457)	105 (48)
RSRO2-10	For double rack oven, side load	28 1/4" (718)	36" (914)	69 13/16" (1773)	6 1/8" (156)	20	26" (660)	18" (457)	105 (48)
RSRO2-12	For double rack oven, side load	28 1/4" (718)	36" (914)	69 13/16" (1773)	5 3/32" (142)	24	26" (660)	18" (457)	105 (48)
RSRO2-15	For double rack oven, side load	28 1/4" (718)	36" (914)	69 13/16" (1773)	4 1/16" (103)	30	26" (660)	18" (457)	105 (48)
RSRO2-20	For double rack oven, side load	28 1/4" (718)	36" (914)	69 13/16" (1773)	3 1/16" (78)	40	26" (660)	18" (457)	105 (48)

\*2 Side Load Racks Required for Use RSRO Double racks fit with SRO2 ovens (pg. 7), KDP & TLO proofers and KDRP retarder proofers (pg. 25-27)

# Doyon Convection Ovens CAX Series



CA6X on stand



CA6X with optional proofer base

**New optional  
proofer base!**



## Exclusive Rotating Rack System

### Features

#### OVEN

- Intuitive touchscreen programmable control
  - 32 programmable recipes
  - 8 stage baking
  - Digital temperature control up to 500°F (260°C) and timer
- Removable, rotating rack system for even baking
- Independent carousel rotation
- Power Vent patented moisture evacuation system
- Variable air speeds
- Shot and pulse steam injection
- Jet Air Exclusive reversing fan system
- Fan delay
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Door switch cutoff for fan blower
- USB Port
- Available in gas or electric

#### Construction

- Dependent doors
- Cool touch handles
- 4 swivel casters-stacked ovens only (2 locking casters)
- 1/2 HP motor
- Two year parts and one year labor warranty

#### Options

- Water filter (PLF240) (recommended)
- Proofer base (CA6PX)
- Wire shelf for CA6PX (GR2635)
- Perforated nickel plated pizza decks (GRPIZ3)
- Gas quick disconnect kit [4' (1200mm) flexible hose, ball valve, and securing device (GAH600)]
- Stand on swivel casters for the CA6X oven (CA6B)
- Wire shelf to accommodate 20"x20" baking pans (GR17T26)
- Stacking kit (CA6XSTACKING)



### Specifications

Model	Crated Weight	Overall Dimensions in (mm)			Interior Dimensions in (mm)			Pan Capacity (18"x26")	Shelf Spacing in (mm)	Gas System			Water Inlet In (mm)	Electrical System *Ground wire not included.						
		W	D	H	W	D	H			BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz	NEMA
CA6X	825 (375)	43 5/8" (1108)	53 3/8" (1356)	36 3/4" (985)	27" (686)	33 1/2" (851)	28 1/2" (724)	6	4" (102)	-	-	-	1/4"	208-240	1 3	63 37	13 13	2 3	50/60	-
CA6XG	825 (375)	43 7/8" (1114)	57 5/8" (1464)	38" (965)	27" (686)	33 1/2" (851)	28 1/2" (724)	6	4" (102)	75,000	4" (102)	1/2"	1/4"	120 208-240 208-240	1 1 3	10 7.5 5.0	1.4	2 2 3	50/60	5-15p 6-15P 15-15P

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I.: Water Inlet (NPT) CODING Prefix CA: Circle Air Suffix G: Gas

# Doyon Convection Ovens JA Series

Great for delicate products such as muffins, cakes, macarons, croissants as well as artisan bread



JA6SL



JA8XR with stand



## Superior Air Flow

### Features

#### JA6, JA6G, JA6SL, JA12SL, JA14 & JA14G

- Advanced programmable oven control
  - 99 programmable recipes
  - 8 stage baking
  - Digital temperature control up to 500°F (260°C) and timer
- Variable air speed with fan delay
- Unique shot and pulse steam injection
- Jet Air exclusive reversing fan system
- Digital temperature control up to 500°F (260°C)
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Door switch cutoff for fan blower
- USB port
- Available in gas or electric
- JA8XR & JA8XGR:** Rethermalization mode
- JA8X, JA8XG, JA8XR & JA8XGR:** Touchscreen controls

#### JA4 and JA4SC

- Fan delay
- Digital temperature control up to 500°F (260°C) and digital timer
- Manual shot steam injection
- Jet Air exclusive reversing fan system

### Construction

- Stainless steel
- Brightly lit interior
- 4 swivel casters (2 locking)(JA12SL and higher)
- Magnetic latches
- 3/4 HP motor
- Two year parts and one year labor warranty

**Gas models can operate on natural or LP gas**

### Options

- Water filter, recommended (PLF240)
- Perforated nickel plated pizza decks
  - JA4, JA4SC, JA12SL (GRPIZ3)
  - JA6, JA6SL (GRPIZ6)
  - JA8, JA14 (GRPIZ8)
- High temperature gasket for baking in between 400° - 500°F (205°-260°C) (HTG001); n/a JA8X, JA8XR, JA8XG
- Gas quick disconnect kit: 4' (1220mm) flexible hose, ball valve, and securing device (GAH600); JA28G (GAH700)
- JA4 stand on casters (JA4B)
- JA4 w/lower bread rack
- JA6 stand on casters (JA6B)
- JA6SL stand on casters (JA6SLB)
- JA8 stand on casters (JA8B)



# Doyon Convection Ovens JA Series



JA4 w/ bread rack



JA14



JA12SL



**Superior Air Flow**

## JA Series

## Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Interior Dimensions in (mm)			Pan Capacity (18"x26")	Shelf Spacing in (mm)	Gas System			Water Inlet in (mm)	Electrical System *Ground wire not included.					
		W	D	H	W	D	H			BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz
JA4	425 (193)	32 1/2" (826)	40" (1016)	31" (787)	27 1/2" (699)	20" (508)	17 1/2" (445)	4	3 1/2" (89)	-	-	-	1/4" (6)	120/208 120/240	1 / 3 1 / 3	38 / 22 35 / 19	8 8	2 / 3 2 / 3	60
JA4SC	650 (295)	32 1/2" (826)	37" (940)	71" (1803)	27 1/2" (699)	20" (508)	17 1/2" (445)	4	3 1/2" (89)	-	-	-	1/4" (6)	120/208 120/240	1 / 3 1 / 3	38 / 22 35 / 19	8 8	2 / 3 2 / 3	60
JA6	700 (318)	36 1/2" (927)	48 1/4" (1226)	34 3/4" (883)	25 1/2" (648)	30 1/2" (775)	26 1/4" (667)	6	3 1/2" (89)	-	-	-	1/4" (6)	208 240	1 / 3 1 / 3	51 / 33 45 / 28	10.7 10.7	2 / 3 2 / 3	60
JA6G*	760 (345)	36 1/2" (927)	52 3/4" (1340)	34 3/4" (883)	25 1/2" (648)	29 1/2" (749)	26 1/4" (667)	6	3 1/2" (89)	65 000	4" (102)	1/2" (13)	1/4" (6)	120	1	6.5	0.8	2	60
JA6SL	700 (318)	38 3/8" (975)	37 5/8" (956)	34 5/8" (879)	26 3/4" (679)	19 1/2" (495)	26 1/4" (667)	6	3 1/2" (89)	-	-	-	1/4" (6)	208 240	1 / 3 1 / 3	51 / 30	10.8 10.8	2 / 3 2 / 3	60
JA8X	840 (381)	37 5/8" (956)	54 1/8" (1375)	41 3/4" (1061)	23 3/4" (603)	31" (787)	33 3/4" (857)	8	4" (102)	-	-	-	1/4" (6)	208/240 208/240 480	1 3 3	50 30 12.5	10.8 10.8 10.8	2 3 3	50/60
JA8XG*	840 (381)	37 5/8" (956)	54 1/8" (1375)	41 3/4" (1061)	23 3/4" (603)	31" (787)	33 3/4" (857)	8	4" (102)	65 000	4" (102)	1/2" (13)	1/4" (6)	120 208/240	1 1	8.5 7	1.4	2 2	60
JA8XR	840 (381)	37 5/8" (956)	54 1/8" (1375)	41 3/4" (1061)	23 3/4" (603)	31" (787)	33 3/4" (857)	8	4" (102)	-	-	-	1/4" (6)	208 240 480	1 3 3	80/70 47/43 20	17 17 17	2 3 3	50/60
JA8XGR*	840 (381)	37 5/8" (956)	54 1/8" (1375)	41 3/4" (1061)	23 3/4" (603)	31" (787)	33 3/4" (857)	8	4" (102)	75,000	4" (102)	1/2" (13)	1/4" (6)	120 208/240	1 1	8.5 7	1.4	2 2	60
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" (6)	208 240	1 / 3 1 / 3	103 / 66 90 / 58	21.4 21.4	2 / 3 2 / 3	60
JA14	1135 (515)	38 1/2" (978)	49 1/4" (1251)	73" (1854)	25 1/2" (648)	30 1/2" (775)	28" (711)	14	3 1/4" (83)	-	-	-	1/4" (6)	208 240	1 / 3 1 / 3	103 / 66 90 / 58	21.4 21.4	2 / 3 2 / 3	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" (13)	1/4" (6)	208 240	1 1	9 7	2 2	2 2	60

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I.: Water Inlet (NPT) CODING Prefix JA: Jet Air Suffix G: Gas SL: Side pan loading SC: storage cabinet base  
\*JA6G: NEMA 5-15P Plug JA8XG & JA8XGR: 120V units: NEMA 5-15P, 208/240V units: NEMA 6-15P

# Doyon Convection Ovens JA Series

JA28



## Superior Air Flow

### Features

#### OVEN

- Advanced programmable oven control.
  - 99 programmable recipes
    - 8 stage baking
  - Digital timer
  - Digital temperature control up to 500°F (260°C)
- Variable air speeds
- Fan delay
- Unique shot and pulse steam injection
- Jet Air exclusive reversing fan system
- Digital temperature control up to 500°F (260°C)
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Door switch cutoff for fan blower
- USB port
- Available in gas or electric
- Brightly lit interior

### Construction

- Stainless steel
- 4 swivel casters (2 locking)
- Full view thermal glass doors
- Magnetic latches
- 3/4 HP motor
- Two year parts and one year labor warranty

### Options

- Water filter (PLF240) (recommended)
- Perforated nickel plated pizza decks (GRPIZ6)
- High temperature gasket for baking in between 400° - 500°F (205°-260°C) (HTG001)
- Gas quick disconnect kit: 4' (1220mm) flexible hose, ball valve, and securing device (GAH700)

**Great for delicate products such as muffins, cakes, macarons, croissants as well as artisan bread**



### Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Interior Dimensions in (mm)			Pan Capacity (18"x26")	Shelf Spacing in (mm)	Gas System			Water Inlet in (mm)	Electrical System *Ground wire not included.					
		W	D	H	W	D	H			BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz
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" (6)	208 240	1 / 3 1 / 3	208/119 180/105	43 43	2 / 3 2 / 3	60
JA28G	2335 (1060)	72" (1829)	53 5/8" (1362)	73" (1854)	25 1/2" (648)	30 1/2" (775)	28" (711)	28	3 1/4" (83)	260,000	2x6" (2x152)	3/4" (13)	1/4" (6)	208 240	1 1	18 18	4 4	2 2	60

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I.: Water Inlet (NPT) CODING Prefix JA: Jet Air Suffix G: Gas

## Doyon Artisan Stone Deck Series



1T2 with optional ES1T proofer base



3T2

**Even temperatures throughout...  
top bottom AND front for less waste**



1T4



2T3



4T2 with optional proofer

**Build Your Oven**

### Features

- Maximum temperature of 600°F (316°C)
- Independent baking decks (up to 4)
- Deck capacity of 1, 2, 3, or 4 pans
- Baking deck height: 8" (204mm) standard, 6" (152mm), 10" (254mm), or 12" (305mm) high baking decks available
- 1" (25mm) thick refractory stone deck (deck made of FDA approved concrete mix)
- Independent, self-contained shot steam injection system in each deck
- Digital electronic control board independent for each deck
  - Top and bottom independent temperature control
  - Front temperature loss control
  - Economy mode
  - Steam box on/off switch
- 99 hour, delay start-up timer

### Construction

- Legs with swivel casters (2 locking)
- Single point electrical connection
- Single point water connection for steam
- Single point drain
- One piece shipment
- Two year parts and one year labor warranty

#### PLEASE NOTE:

- Oven must be installed with proper ventilation in accordance with the local building code
- Minimum clearance from all combustible material: back and sides 1" (25mm), top 6" (152mm)
- Water inlet (1/2" NPT) and drain (1/2" NPT)
- Exhaust (3 1/4" (83mm))
- Low profile proofer only available on ovens with 3 decks
- Proofers cannot be sold independently
- Proofer option is not available for ovens with 4 baking decks

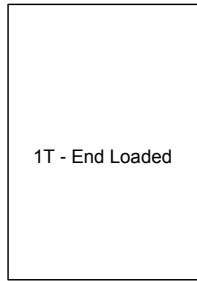
**\*\*\*Proper water filter must be installed\*\*\***

### Options

- Marine specification
- Non-functional eyebrow canopy (add 5" to overall height)
- 1T standard proofer for up to 2 chambers (ES1T)\*
- 1T low profile proofer for 3 chambers (ES1TP)\*
- 2T standard proofer for up to 2 chambers (ES2T)\*
- 2T low profile proofer for 3 chambers (ES2TP)\*
- 3T standard proofer for up to 2 chambers (ES3T)\*
- 3T low profile proofer for 3 chambers (ES3TP)\*
- 4T standard proofer for up to 2 chambers (ES4T)\*
- 4T low profile proofer for 3 chambers (ES4TP)\*
- Modular shipping; ship decks separately
- Manual loaf loader (LL) ;see page 17 for photo
- Manual loaf loader (LL4T) (4T series only)
- Cleaning brush (ARTISANBRUSH)
- Water filter, recommended (50-1530)
- Stainless steel deck
- \*shelf spacing: 3.5"

# Doyon Artisan Stone Deck Oven 1T Series

**Even temperatures  
throughout... top bottom  
AND front for less waste**



1T (1 pan wide)



**Optional Eyebrow Canopy**

5"H (128mm) x 35 3/4"W (908mm) x 46 1/2"D (1181mm)

**Top Cover Plate**

2 1/2"H (64mm) x 35 3/4"W (908mm) x 46 1/2"D (1181mm)

**Deck Choice #1 - 6" Internal Chamber Height**

Exterior: 13 5/8"H (347mm) x 35 3/4"W (908mm) x 46 1/2"D (1181mm)  
Interior: 6"H (153mm) x 18 1/2"W (908mm) x 30"D (762mm)  
Crated Weight: 580 lbs (263 kg)

**Deck Choice #2 - 8" Internal Chamber Height**

Exterior: 15 5/8"H (397mm) x 35 3/4"W (908mm) x 46 1/2"D (1181mm)  
Interior: 8"H (203mm) x 18 1/2"W (908mm) x 30"D (762mm)  
Crated Weight: 580 lbs (263 kg)

**Deck Choice #3 - 10" Internal Chamber Height**

Exterior: 17 5/8"H (447mm) x 35 3/4"W (908mm) x 46 1/2"D (1181mm)  
Interior: 10"H (253mm) x 18 1/2"W (908mm) x 30"D (762mm)  
Crated Weight: 580 lbs (263 kg)

**Deck Choice #4 - 12" Internal Chamber Height**

Exterior: 19 5/8"H (497mm) x 35 3/4"W (908mm) x 46 1/2"D (1181mm)  
Interior: 12"H (303mm) x 18 1/2"W (908mm) x 30"D (762mm)  
Crated Weight: 580 lbs (263 kg)

**Base Plate**

2 1/2"H (64mm) x 35 3/4"W (908mm) x 46 1/2"D (1181mm)

**Standard Legs with Casters**

Dimensions:  
One Deck: 33"H (838mm) x 35 3/4"W (908mm) x 37 1/2"D (952mm)  
Two Deck: 24"H (610mm) x 35 3/4"W (908mm) x 37 1/2"D (952mm)  
Three Deck: 21"H (533mm) x 35 3/4"W (908mm) x 37 1/2"D (952mm)  
Four Deck: 9"H (227mm) x 35 3/4"W (908mm) x 37 1/2"D (952mm)

**Optional Proofer**

Standard Proofer Dimensions (For 1 - 2 Chambers):  
32 1/8"H (817mm) x 35 3/4"W (908mm) x 37 1/2"D (953mm)  
Shipping Weight: 300 lbs (137 kg)  
  
Low Profile Proofer Dimensions (For 3 Chambers):  
24 5/8"H (651mm) x 35 3/4"W (908mm) x 37 1/2"D (953mm)  
Shipping Weight: 300 lbs (137 kg)

Model	Pans	Type	Electrical Standard (per deck)				
			208V	240V	480V	Hz	Ph
		COVER	-	-	-	-	-
1T (3 Ph)	1	BAKING CHAMBER	5 kw/14 A	5 kw/12 A	5 kw/6 A	50/60	3
1T (1 Ph)	1	BAKING CHAMBER	5 kw/24 A	5kw / 21A	N/A	50/60	1
ES1T	6	PROOFER	1.6kw/7.8A	2.2kw/9 A	2 kw/4.1 A	50/60	1
ES1TP	3	LOW PROOFER	1.6kw/7.8A	2.2kw/9 A	2 kw/4.1 A	50/60	1

Artisan Oven Productivity Chart (per hour / per chamber)												
MENU ITEM	Bagels	Dinner Rolls	Sub Rolls	Baguette	Croissants	9" Pies	Muffins	9" Cakes	Cookies (1.5 oz)	Danish	Biscuits	Loaf Bread
1T	64	64	15	12	15	72	18	108	60	75	60	16
2T	128	128	30	24	30	144	36	216	120	150	120	32
3T	192	192	45	36	45	216	54	324	180	225	180	48
4T	256	256	60	48	60	288	72	432	240	300	240	64

The quantities displayed in this productivity chart are averages and may differ from your results depending on recipe.

# Doyon Artisan Stone Deck Oven 2T Series

## Optional Eyebrow Canopy

5"H (128mm) x 54 1/2"W (1384mm) x 46 1/2"D (1181mm)

## Top Cover Plate

2 1/2"H (64mm) x 54 1/2"W (1384mm) x 46 1/2"D (1181mm)

## Deck Choice #1 - 6" Internal Chamber Height

Exterior: 13 5/8"H (347mm) x 54 1/2"W (1384mm) x 46 1/2"D (1181mm)  
Interior: 6"H (153mm) x 37 1/2"W (953mm) x 30"D (762mm)  
Crated Weight: 700 lbs (408 kg)

## Deck Choice #2 - 8" Internal Chamber Height

Exterior: 15 5/8"H (397mm) x 54 1/2"W (1384mm) x 46 1/2"D (1181mm)  
Interior: 8"H (203mm) x 37 1/2"W (953mm) x 30"D (762mm)  
Crated Weight: 700 lbs (408 kg)

## Deck Choice #3 - 10" Internal Chamber Height

Exterior: 17 5/8"H (447mm) x 54 1/2"W (1384mm) x 46 1/2"D (1181mm)  
Interior: 10"H (253mm) x 37 1/2"W (953mm) x 30" D (762mm)  
Crated Weight: 700 lbs (408 kg)

## Deck Choice #4 - 12" Internal Chamber Height

Exterior: 19 5/8"H (497mm) x 54 1/2"W (1384mm) x 46 1/2"D (1181mm)  
Interior: 12"H (303mm) x 37 1/2"W (953mm) x 30"D (762mm)  
Crated Weight: 700 lbs (408 kg)

## Base Plate

2 1/2"H (64mm) x 54 1/2"W (1384mm) x 46 1/2"D (1181mm)

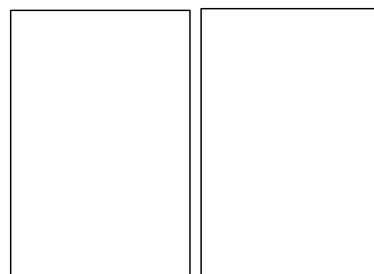
## Standard Legs with Casters

Dimensions:  
One Deck: 33"H (838mm) x 54 1/2"W (1384mm) x 37 1/2"D (952mm)  
Two Deck: 24"H (610mm) x 54 1/2"W (1384mm) x 37 1/2"D (952mm)  
Three Deck: 21"H (533mm) x 54 1/2"W (1384mm) x 37 1/2"D (952mm)  
Four Deck: 9"H (227mm) x 54 1/2"W (1384mm) x 37 1/2"D (952mm)

## Optional Proofer

Standard Proofer Dimensions (For 1 - 2 Chambers):  
32 1/8"H (817mm) x 54 1/2"W (1384mm) x 37 1/2"D (953mm)  
Shipping Weight: 590 lbs (268 kg)

Low Profile Proofer Dimensions (For 3 Chambers):  
24 5/8"H (651mm) x 54 1/2"W (1384mm) x 37 1/2"D (953mm)  
Shipping Weight: 590 lbs (268 kg)



2T - End Loaded



2T (2 pans wide)



Model	Pans	Type	Electrical Standard (per deck)				
			208V	240V	480V	Hz	Ph
		COVER	-	-	-	-	-
2T (3 PH)	2	BAKING CHAMBER	6.5kw/18 A	6.5kw/16 A	6.5kw/8 A	50/60	3
2T (1 Ph)	2	BAKING CHAMBER	6.5kw/32 A	6.5kw/28A	N/A	50/60	1
ES2T	12	PROOFER	1.6kw/7.8A	2.2kw/9 A	2 kw/4.1 A	50/60	1
ES2TP	6	LOW PROOFER	1.6kw/7.8A	2.2kw/9 A	2 kw/4.1 A	50/60	1

### Artisan Oven Baking Chart

Bread	Deck Height	Individual Dough Weight (g)	Top Deck Temp (F°)	Bottom Deck Temp (F°)	Front Percentage	Vent	Steam	Bake Time (min)
Whole Grain Loaf	8"	1100	425	400	11	Last 10 Min	2 Seconds	47
Ciabatta	8"	570	425	400	11	Last 10 Min	2 Seconds	40
Baguette	8"	300	425	400	11	Last 10 Min	2 Seconds	23
Bagels	6"	141	425	400	11	Last 7 Min	2 Seconds	12
Challah	8"	460	375	350	11	-	-	25
Focaccia	8"	500	475	450	11	Last 5 Min	2 Seconds	17
Pizza (16")	6"	454	600	550	11	-	-	3
Rolls (8x6 on pan)	6"	58	325	300	11	-	-	22
Sheet Cake	6"	1600	350	325	12	-	-	12

# Doyon Artisan Stone Deck Oven 3T Series

Optional Loaf Loader



**Build your oven!**

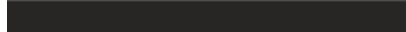


3T - End Loaded



3T (3 pans wide)

**Optional Eyebrow Canopy**



5"H (128mm) x 73"W (1854mm) x 46 1/2"D (1181mm)

**Top Cover Plate**



2 1/2"H (64mm) x 73"W (1854mm) x 46 1/2"D (1181mm)

**Deck Choice #1 - 6" Internal Chamber Height**



Exterior: 13 5/8"H (347mm) x 73"W (1854mm) x 46 1/2"D (1181mm)  
Interior: 6"H (153mm) x 56"W (1420mm) x 30"D (762mm)  
Crated Weight: 900 lbs (408 kg)

**Deck Choice #2 - 8" Internal Chamber Height**



Exterior: 15 5/8"H (397mm) x 73"W (1854mm) x 46 1/2"D (1181mm)  
Interior: 8"H (203mm) x 56"W (1420mm) x 30"D (762mm)  
Crated Weight: 900 lbs (408 kg)

**Deck Choice #3 - 10" Internal Chamber Height**



Exterior: 17 5/8"H (447mm) x 73"W (1854mm) x 46 1/2"D (1181mm)  
Interior: 10"H (253mm) x 56"W (1420mm) x 30"D (762mm)  
Crated Weight: 900 lbs (408 kg)

**Deck Choice #4 - 12" Internal Chamber Height**



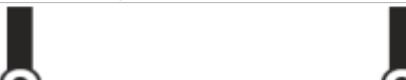
Exterior: 19 5/8"H (497mm) x 73"W (1854mm) x 46 1/2"D (1181mm)  
Interior: 12"H (303mm) x 56"W (1420mm) x 30"D (762mm)  
Crated Weight: 900 lbs (408 kg)

**Base Plate**



2 1/2"H (64mm) x 73"W (1854mm) x 46 1/2"D (1181mm)

**Standard Legs with Casters**



Dimensions:  
One Deck: 33"H (838mm) x 73"W (1854mm) x 37 1/2"D (952mm)  
Two Deck: 24"H (610mm) x 73"W (1854mm) x 37 1/2"D (952mm)  
Three Deck: 21"H (533mm) x 73"W (1854mm) x 37 1/2"D (952mm)  
Four Deck: 9"H (227mm) x 73"W (1854mm) x 37 1/2"D (952mm)

**Optional Proofer**



Standard Proofer Dimensions (For 1 - 2 Chambers):  
32 1/8"H (817mm) x 73"W (1854mm) x 37 1/2"D (953mm)  
Shipping Weight: 300 lbs (137 kg)

Low Profile Proofer Dimensions (For 3 Chambers):  
24 5/8"H (651mm) x 73"W (1854mm) x 37 1/2"D (953mm)  
Shipping Weight: 300 lbs (137 kg)



Model	Pans	Type	Electrical Standard (per deck)				
			208V	240V	480V	Hz	Ph
		COVER	-	-	-	-	-
3T (3 Ph)	3	BAKING CHAMBER	8.3kw/23 A	8.3kw/20A	8.3kw/10A	50/60	3
3T (1 Ph)	3	BAKING CHAMBER	8.3kw/40 A	8.3kw/34A	N/A	50/60	1
ES3T	18	PROOFER	2.3kw/11 A	3kw/12.7 A	2.8kw/5.8 A	50/60	1
ES3TP	9	LOW PROOFER	2.3kw/11 A	3kw/12.7 A	2.8kw/5.8 A	50/60	1

# Doyon Artisan Stone Deck Oven 4T Series

**Even temperatures  
throughout... top bottom  
AND front for less waste**

**Optional Eyebrow Canopy**

5"H (128mm) x 73"W (1854mm) x 52 1/4"D (1327mm)

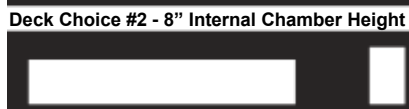
**Top Cover Plate**

2 1/2"H (64mm) x 54 1/2"W (1384mm) x 46 1/2"D (1181mm)

**Deck Choice #1 - 6" Internal Chamber Height**

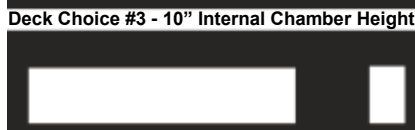


Exterior: 13 5/8"H (347mm) x 73"W (1854mm) x 52 1/4"D (1327mm)  
Interior: 6"H (153mm) x 56"W (1420mm) x 37"D (939mm)  
Crated Weight: 950 lbs (431 kg)



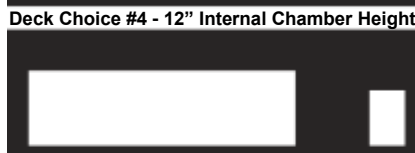
**Deck Choice #2 - 8" Internal Chamber Height**

Exterior: 15 5/8"H (397mm) x 73"W (1854mm) x 52 1/4"D (1327mm)  
Interior: 8"H (203mm) x 56"W (1420mm) x 37"D (939mm)  
Crated Weight: 950 lbs (431 kg)



**Deck Choice #3 - 10" Internal Chamber Height**

Exterior: 17 5/8"H (447mm) x 73"W (1854mm) x 52 1/4"D (1327mm)  
Interior: 10"H (253mm) x 56"W (1420mm) x 37"D (939mm)  
Crated Weight: 950 lbs (431 kg)



**Deck Choice #4 - 12" Internal Chamber Height**

Exterior: 19 5/8"H (497mm) x 73"W (1854mm) x 52 1/4"D (1327mm)  
Interior: 12"H (303mm) x 56"W (1420mm) x 37"D (939mm)  
Crated Weight: 950 lbs (431 kg)

**Base Plate**

2 1/2"H (64mm) x 73"W (1854mm) x 52 1/4"D (1327mm)

**Standard Legs with Casters**



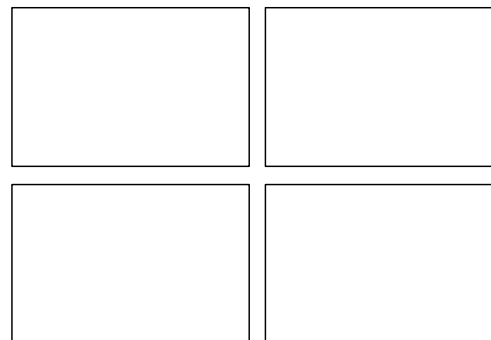
Dimensions:  
One Deck: 33"H (838mm) x 73"W (1854mm) x 44 1/4"D (1124mm)  
Two Deck: 24"H (610mm) x 73"W (1854mm) x 44 1/4"D (1124mm)  
Three Deck: 21"H (533mm) x 73"W (1854mm) x 44 1/4"D (1124mm)  
Four Deck: 9"H (227mm) x 73"W (1854mm) x 44 1/4"D (1124mm)

**Optional Proofer**



Standard Proofer Dimensions (For 1 - 2 Chambers):  
32 1/8"H (817mm) x 73"W (1854mm) x 44 1/2"D (1130mm)  
Shipping Weight: 750 lbs (341 kg)

Low Profile Proofer Dimensions (For 3 Chambers):  
24 5/8"H (651mm) x 73"W (1854mm) x 44 1/2"D (1130mm)  
Shipping Weight: 750 lbs (341 kg)



4T - Side Loaded



4T (4 pans - 2 wide, 2 deep)  
(Shown with optional proofer)



Model	Pans	Type	Electrical Standard (per deck)				
			208V	240V	480V	Hz	Ph
		COVER	-	-	-	-	-
4T (3 Ph)	4	BAKING CHAMBER	9.3kw/28 A	9.3kw/24 A	9.3kw/12 A	50/60	3
4T (1 Ph)	4	BAKING CHAMBER	9.3kw/45 A	9.3kw/39 A	N/A	50/60	1
ES4T	18	PROOFER	2.3kw/11 A	3kw/12.7 A	2.8kw/5.8 A	50/60	1
ES4TP	9	LOW PROOFER	2.3kw/11 A	3kw/12.7 A	2.8kw/5.8 A	50/60	1

# CHOOSE YOUR DOYON PIZZA OVEN



Menu Item	State	Bake Time Min	Bake Temp °F	Bake Temp °C	PIZ3	PIZ6	RPO3
6" Traditional Pizzas	Fresh	5	500	260	180	240	90
9" Traditional Pizzas	Fresh	5	500	260	150	180	60
12" Traditional Pizzas	Par-baked	4	500	260	48	119	36
14" Deep Dish Pizzas	Fresh	7	480	249	60	72	24
Italian Sub, 6 "	Pre-baked bread	3	480	249	453	748	150
Mexican Platter	Heated	2	425	218	254	384	81
Nachos, 3 oz of chips	Fresh	2	500	260	254	384	81
Biscuits, 6 per pan	Refrigerated	6 1/2	400	204	365	646	168
Chicken Breast- Boneless, 6 oz	Refrigerated	6 1/2	450	232	372	518	144
Chicken Quarters, pre-cooked	Refrigerated	9	480	249	96	120	54
Chicken Wings	Fresh	15	400	204	480	480	216

Capacities are per hour.



# Doyon Ventless Pizza Oven RPO3



RPO3



## Ventless & Fast

### Features

- **Jet-Air®** reversing fan system for fast, even baking
- Designed for use with fresh or par-baked doughs
- Fast preheat and recovery
- Direct pizza baking on rotating perforated decks for best heat retention
- Ventless convection baking; hood not required
- Temperature up to 600°F (316°C)
- Programmable touchscreen control
- Easy open and close drop down door
- Fully illuminated interior
- Capacity—(3) 18" (457mm) pizzas
- Versatile baking of other items such as wings, bread sticks and more (1/2 size sheet pans—13"x18")
- 19" bake area on each nickel plated deck
- Up to 10 lbs of product per shelf

### Construction

- Stainless steel construction
- Fully illuminated
- Tempered glass door
- Nickel-coated perforated decks (3)
- 4" legs

### Options

- Stainless steel stand on swivel casters; two locking and two non-locking (RPOT)
- Two deck kit
- Stacking kit
  - Bracket to stack 2 ovens (50087211)
  - Low profile stand to hold 2 ovens (RPOT2)



### Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions			Interior Dimensions			Pan/Pizza Capacity	Shelf Spacing in (mm)	Electrical System *Ground wire not included.					
		W	D	H	W	D	H			Volts	Phases	Amps	kW	Wires*	Hz
RPO3	400 (182)	27 1/2" (699)	36 1/8" (918)	28 1/2" (724)	22" (559)	22" (559)	14" (356)	3	4" (102)	208 240	1	26	5.4	2/3 2/3	50/60

Also great for cookies,  
breadsticks, appetizers,  
wings, and roasting veggies!

## Doyon Pizza Ovens PIZ Series



PIZ6



PIZ3  
Shown with optional  
stand

### Quick & Versatile

#### Features

- High production multipurpose capabilities
- PIZ3 –capacity of 3 - 18" pizzas
- PIZ6 –capacity of 6 - 18" pizzas
- Ability to cook both fresh or par baked dough
- Fast baking; temperature control up to 600°F (315°C)
- Fast preheat; 15 minutes
- Fast recovery
- Exclusive Jet Air reversing fan system
- Direct baking on nickel coated perforated decks to increase heat retention
- Digital timer with audible alert
- Door cutoff switch for fan blower
- Available in gas or electric

#### Construction

- Heavy duty, thermopane, tempered glass, drop-down door
- 3/4 HP motor
- Available in gas or electric
- PIZ3: 3 decks of 28"W x 19 3/4"D (711mm x 502mm)
- PIZ6: 3 decks of 37 3/4"W x 22"D (958mm x 559mm)
- Two year parts and one year labor warranty

#### Options

- Steam option, electric models only (PIZSTEAMER)
- 3 extra digital timers (add 5 1/8" to oven width)
- 6 extra digital timers (add 7 7/8" to oven width)
- 4' (1200mm) quick gas disconnect with cable and securing device (GAH600)
- Solid doors
- PIZ3 & PIZ3G stand on casters (PIZ3B)
- PIZ6 & PIZ6G stand on casters (PIZ6B)
- Water filter, recommended for ovens with steam option (PLF240)



#### Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Interior Dimensions in (mm)			Door Opening in (mm)	Production per hour	Gas System			Electrical System *Ground wire not included.						
		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)	21" (533)	19" (483)	30" x 5" (762 x 127)	180-pizzas 6" (152) 150-pizzas 9" (229) 30-pizzas 18" (457)	-	-	-	120/208 120/240 220	1/3 1/3 1	39/25 34/20 42	8.2 8.2 9.2	3/4 3/4 2	60 60 50	-
PIZ3G	610 (277)	35 7/8" (911)	45 1/4" (1150)	34 1/4" (870)	30" (762)	21" (533)	19" (483)	30" x 5" (762 x 127)	180-pizzas 6" (152) 150-pizzas 9" (229) 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)	180-pizzas 6" (152) 180-pizzas 9" (229) 60-pizzas 18" (457)	-	-	-	120/208 120/240 220	1/3 1/3 1	66/43 58/37 52	13.5 13.5 13.5	3/4 3/4 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)	240-pizzas 6" (152) 180-pizzas 9" (229) 60-pizzas 18" (457)	70,000	4" (102)	1/2" (13)	120	1	12	1.4	2	60	5-15P

# CHOOSE YOUR OVEN/PROOFER



	<b>DOYON OVEN PROOFERS</b>				
	<b>JAOP3</b>	<b>JAOP6</b>	<b>JAOP6SL</b>	<b>JAOP12SL</b>	<b>JAOP14</b>
Jet Air Reversing Fan	X	X	X	X	X
Offered in Electric	X	X	X	X	X
Offered in Gas		X			X
Half Size Sheet Pan Capacity	6/18	12/36	12/18	24/36	28/64
Full Size Sheet Pan Capacity	3/9	6/18	6/9	12/18	14/32
Cook N' Hold		X	X	X	X
Manual Controls	X				
Rotating Rack System					
Programmable Controls		X	X	X	X
Autofill System	X	X	X	X	X
Multispeed Fan		X	X	X	X
Fan Delay	optional	X	X	X	X
Shot Steam	X	X	X	X	X
Pulse Steam		X	X	X	X

# Doyon Convection Oven/Proofer Combination JAOP Series



*Great for delicate products  
such as muffins, cakes,  
macarons, croissants as  
well as artisan bread*



JAOP3



JAOP12SL

# Doyon Convection Oven/Proofer Combination JAOP Series



## Features

### OVEN

- Advanced programmable oven control. (except for JAOP3)
  - 99 programmable recipes
  - 8 stage baking
- Digital timer
- Digital temperature control up to 500°F (260°C)
- Variable air speeds (except for JAOP3)
- Fast preheat; 15 minutes
- Fan delay
- Unique shot and pulse steam injection (JAOP3: manual shot steam injection only)
- Jet Air Exclusive reversing fan system
- Energy efficient electric or gas heating
- Door switch cutoff for fan blower
- USB port (except for JAOP3)

### •PROOFER

- Manual Controls
- Separate heat and humidity controls
- Over flow drain and pan
- Automatic water fill system (no water pans to fill)

### Construction

- Stainless steel
- Fully insulated and completely sealed
- Full view heat reflective thermal glass doors
- Magnetic latches
- Brightly lit interior
- 4 swivel casters (2 locking)
- 3/4 HP motor
- Two year parts and one year labor warranty

### Options

- Humidified warmer and proofer (temp. up to 180°F/82°C) (HW001)
- Water filter, recommended (PLF240)
- Perforated nickel plated pizza decks (GRPIZ3)
- High temperature gasket for baking over 400°F (205°C)(HTG001)
- Gas quick disconnect kit: 4' (1200mm) flexible hose, ball valve, and securing device (GAH600)



## Specifications

Model	Crated Weight lbs (mm)	Overall Dimensions in (mm)			Interior Dimensions in (mm)						Pan Capacity		Shelf Spacing		Gas System			Water Inlet In (mm)	Electrical System *Ground wire not included					
		W	D	H	Oven			Proofer			Oven	Proo	Oven	Proof	BTU	D.H.	G.I.		Volts	Phas-	Amps	kW	Wires*	Hz
JAOP3*	750 (341)	32 1/2" (826)	37" (940)	71" (1803)	27 1/2" (699)	20" (508)	17 1/2" (445)	26" (660)	22 1/2" (572)	28 3/4" (730)	3	9	5" (127)	3" (76)	-	-	-	1/4" (6)	120 / 208 120 / 240	1 / 3	52 / 36 48 / 32	11.5 11.5	3 / 4 3 / 4	60
JAOP6	965 (438)	36 7/8" (937)	48 1/8" (1222)	73" (1854)	25 1/2" (648)	30 1/2" (775)	26 1/4" (667)	26 1/2" (673)	36 1/2" (927)	26 1/2" (673)	6	18	3 1/2" (89)	3" (76)	-	-	-	1/4" (6)	208 240	1 / 3	64 / 46 59 / 42	13.8 13.8	2 / 3 2 / 3	60
JAOP6SL	965 (438)	38 3/8" (975)	37 5/8" (956)	73" (1854)	26 3/4" (679)	19 1/2" (495)	26 1/4" (667)	27" (686)	29" (737)	26 1/2" (673)	6	9	3 1/2" (89)	3" (76)	-	-	-	1/4" (6)	208 240	1 / 3	64 / 46 59 / 42	13.8 13.8	2 / 3 2 / 3	60
JAOP6G	1135 (515)	36 7/8" (937)	53" (1346)	73" (1854)	25 1/2" (648)	29 1/2" (749)	26 1/4" (667)	26 1/2" (673)	36 1/2" (927)	26 1/2" (673)	6	18	3 1/2" (89)	3" (76)	65,000	4" (102)	1/2" (13)	1/4" (6)	208 240	1	17 17	4 4	2 2	60

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I. Water Inlet (NPT) CODING Prefix CAOP: JET AIR Oven Proofer Suffix SL: Side pan loading G: Gas Numbers: Pans fitting in the oven Note: Other voltages available upon request

# Doyon Oven/Proofer Combination JAOP Series



JAOP12SL



## Superior Baking Flexibility

### Features

#### OVEN

- Advanced programmable oven control.
  - 99 programmable recipes
  - 8 stage baking
  - Digital temperature control up to 500°F (260°C); digital timer
- Variable air speeds
- Fan delay
- Unique shot and pulse steam injection
- Jet Air Exclusive reversing fan system
- Energy efficient electric or gas heating
- Fast preheat and recovery: baking temperature reached in 15 minutes
- Door switch cutoff for fan blower
- USB Port

#### PROOFER

- Manual controls
- Separate heat and humidity controls
- Over flow drain and pan
- Automatic water fill system (no water pans to fill)

### Construction

- Stainless steel
- Fully insulated and completely sealed
- Brightly lit interior
- Full view heat reflective thermal glass doors
- Magnetic latches
- 4 swivel casters (2 locking)
- 3/4 HP motor
- Two year parts and one year labor warranty

### Options

- Humidified warmer and proofer (temp. up to 180°F/82°C) (HW001)
- Water filter (PLF240) (recommended)
- Perforated nickel plated pizza deck (GRPIZ3)
- High temperature gasket for baking over 400°F (205°C)(HTG001)
- Gas quick disconnect kit: 4' (1200mm) flexible hose, ball valve, and securing device (GAH600)

**Great for delicate products  
such as muffins, cakes,  
macarons, croissants as  
well as artisan bread**



### Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Interior Dimensions in (mm)						Pan Capacity (18"x26")		Shelf Spacing in (mm)		Gas System			Water Inlet	Electrical System *Ground wire not included					
		W	D	H	Oven			Proofer			Oven	Proofer	BTU	D.H.	G.I.	Volts	Phases		Amps	kW	Wires *	Hz		
					W	D	H	W	D	H													Oven	Proofer
JAOP12SL	1500 (681)	71 3/4" (1822)	37 5/8" (956)	73" (1854)	26 3/4" (679)	19 1/2" (495)	26 1/4" (667)	26 1/2" (673)	31" (787)	55 1/2" (1410)	12	18	3 1/2" (89)	3" (76)	-	-	-	1/4" (6)	208 / 240	1 / 3	117 / 104 / 65	24.6 / 24.6	2 / 3 / 2 / 3	60
JAOP14	1700 (772)	70" (1778)	49 1/4" (1251)	73" (1854)	25 1/2" (648)	30 1/2" (775)	28" (711)	26 1/4" (667)	36 1/2" (927)	55 1/2" (1410)	14	32	3 1/4" (83)	3" (76)	-	-	-	1/4" (6)	208 / 240	1 / 3	117 / 104 / 65	24.6 / 24.6	2 / 3 / 2 / 3	60
JAOP14G	2000 (908)	70" (1778)	53 5/8" (1362)	73" (1854)	25 1/2" (648)	29 1/2" (749)	28" (711)	26 1/4" (667)	36 1/2" (927)	55 1/2" (1410)	14	32	3 1/4" (83)	3" (76)	130,000	6" (152)	1/2" (13)	1/4" (6)	208 / 240	1 / 1	21.5 / 21.5	5.4 / 5.4	2 / 2	60

\*Other voltages available upon request D.H. Draft Hood G.I. Gas Inlet (NPT) W.I. Water Inlet (NPT) CODING Prefix CAOP: JET AIR Oven Proofer Suffix SL: Side pan loading G: Gas Numbers: Pans fitting in the oven

# Doyon Retarder Proofer KDRP Series



KDRP33



**Your Proofer Retarder.  
Your Way.  
Design Yours Now!**



[doyonperfectproofer.com](http://doyonperfectproofer.com)

## Customizable and Connected

### Features

- Digital touchscreen with programmable recipes
- Designed in either 1, 2, 3 rack width
- Expandable to 1, 2, 3 rack depth
- Proofing range from room temperature to 110°F (43°C)
- Relative humidity up to 95%
- Easy connect to utilities; built-in drain, single water line connection
- Available in left or right hinge door (K DPR11, K DPR12, K DPR13)
- R134a environmentally safe refrigeration
- Water inlet: 1/4" tube, 15-25 PSI (pressure regulator not included)

### Construction

- Stainless steel construction
- Fully insulated
- Ships knockdown
- One Year Labor & Two Year Parts Warranty



### Options

- Water Filter (50-1530) (recommended)
- Pass through configuration—suffix PT (Note: single control panel only on front & door hinged same on single unit only)
- Door bumpers (DB)
- Facility installation and startup
- Factory startup (installation not included)
- Stainless steel floor with drain (Note: contact factory to verify if floor is required for use with unit)

### Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions			Single End Loaded Rack Capacity	Single Side Loaded Rack	Double Rack Capacity	Door Opening		Water Inlet in (mm)	Electrical System			
		W	D	H				L	H		Phase	Volts	Amps	kW
K DPR11	400 (182)	42" (1066)	47 3/8" (1203)	101" (2565)	1	2	1	27" (686)	73 1/2" (1867)	1/4" (6)	1 1	208 240	24 21	5
K DPR12	500 (227)	42" (1066)	87 3/8" (2219)	101" (2565)	3	4	2	32 1/2" (826)	73 1/2" (1867)	1/4" (6)	1 1	208 240	24 21	5
K DPR13	700 (318)	42" (1066)	127 3/8" (3225)	101" (2565)	5	6	3	27" (686)	73 1/2" (1867)	1/4" (6)	1 1	208 240	48 42	10
K DPR21	800 (363)	74 1/2" (1892)	47 3/8" (1203)	101" (2565)	3	4	2	27" (686)	73 1/2" (1867)	1/4" (6)	1 1	208 240	24 21	5
K DPR22	900 (409)	74 1/2" (1892)	87 3/8" (2219)	101" (2565)	8	8	4	32 1/2" (826)	73 1/2" (1867)	1/4" (6)	1 1	208 240	48 42	10
K DPR23	1230 (558)	74 1/2" (1892)	127 3/8" (3225)	101" (2565)	12	12	6	27" (686)	73 1/2" (1867)	1/4" (6)	1 3	208/240 208/240	72/63 42/36	15
K DPR31	1472 (668)	107" (2718)	47 3/8" (1203)	101" (2565)	4	6	3	27" (686)	73 1/2" (1867)	1/4" (6)	1	208 240	48 42	10
K DPR32	1832 (831)	107" (2718)	87 3/8" (2219)	101" (2565)	11	12	6	27" (686)	73 1/2" (1867)	1/4" (6)	1 3	208/240 208/240	72/63 42/36	15
K DPR33	2479 (1125)	107" (2718)	127 3/8" (3235)	101" (2565)	16	18	9	32 1/2" (826)	73 1/2" (1867)	1/4" (6)	1 3	208/240 208/240	72/63 42/36	15



KDP21

**Your Proofer.  
Your Way.  
Design Yours Now!**



[doyonperfectproofer.com](http://doyonperfectproofer.com)

**Customizable and Connected**

**Features**

- Digital touchscreen with programmable recipes
- Even air flow heating system maintains right combination of heat and humidity for optimal proofing
- Proofs from room temperature up to 110°F (43°C)
- Relative humidity up to 95%
- Designed in either 1, 2, 3 rack width
- Expandable to 1, 2, 3 or more rack depth
- Easy connect to utilities; built-in drain, single water connection
- Available in left or right hinge door (KPD11, KPD12, KDP13)
- Online configurator to build your own
- Water inlet: 1/4" tube, 15-25 PSI (pressure regulator not included)

**Construction**

- Stainless steel construction
- Fully insulated
- Ships knockdown
- One Year Labor & Two Year Parts Warranty

**Options**

- Water Filter (50-1530) (recommended)
- Pass through configuration—suffix PT (Note: single control panel only on front & door hinged same on single unit only)
- Door bumpers (DB)
- Facility installation and startup
- Factory startup (installation not included)
- Stainless steel floor with drain (Note: contact factory to verify if floor is required for use with unit)



**Specifications**

Model	Crated Weight lbs (kg)	Overall Dimensions			Single Rack Capacity End Loaded	Single Rack Capacity Side Loaded	Double Rack Capacity	Door Opening		Water Inlet	Electrical System			
		W	D	H				L	H		Phase	Volts	Amps	kW
KDP11	400 (182)	42" (1066)	47 3/8" (1203)	101" (2565)	1	2	1	27" (686)	73 1/2" (1867)	1/4" (6)	1	208/240	24/21	5
KDP12	500 (227)	42" (1066)	87 3/8" (2219)	101" (2565)	3	4	2	32 1/2" (826)	73 1/2" (1867)	1/4" (6)	1	208/240	24/21	5
KDP13	700 (318)	42" (1066)	127 3/8" (3225)	101" (2565)	5	6	3	27" (686)	73 1/2" (1867)	1/4" (6)	1	208/240	48/42	10
KDP21	800 (363)	74 1/2" (1892)	47 3/8" (1203)	101" (2565)	3	4	2	27" (686)	73 1/2" (1867)	1/4" (6)	1	208/240	24/21	5
KDP22	900 (409)	74 1/2" (1892)	87 3/8" (2219)	101" (2565)	8	8	4	32 1/2" (826)	73 1/2" (1867)	1/4" (6)	1	208/240	48/42	10
KDP23	1230 (558)	74 1/2" (1892)	127 3/8" (3225)	101" (2565)	12	12	6	27" (686)	73 1/2" (1867)	1/4" (6)	1	208/240/208/240	72/63/42/36	15
KDP31	1472 (668)	107" (2718)	47 3/8" (1203)	101" (2565)	4	6	3	27" (686)	73 1/2" (1867)	1/4" (6)	1	208/240	48/42	10
KDP32	1832 (831)	107" (2718)	87 3/8" (2219)	101" (2565)	11	12	6	27" (686)	73 1/2" (1867)	1/4" (6)	1	208/240/208/240	72/63/42/36	15
KDP33	2479 (1125)	107" (2718)	127 3/8" (3235)	101" (2565)	16	18	9	32 1/2" (826)	73 1/2" (1867)	1/4" (6)	1	208/240/208/240	72/63/42/36	15



# Doyon Single Door Proofers DRIP1 Series



DRIP1  
(Rack not included)

## Precise Mix of Heat & Humidity

### Features

- Even airflow heating system maintains the right combination of heat and humidity
- Proofs from room temperature up to 110°F (43°C) with relative humidity up to 95%
- Automatic water fill system (no water pans to fill)
- Manual controls
- Independent controls for heat, humidity and timer
- TLO Models accommodate single RSRO racks (p. 8) as well as standard racks

### Construction

- Stainless steel construction
- Aluminum flush floor entry
- Ships in one piece
- DRIP1 - available in left or right hinge
- Two year parts and one year labor warranty

### Options

- Stainless steel door (suffix SD)
- Door bumpers (suffix DB)
- Prison package (PROOFPP)
- Water filter (recommended) (PLF240)

#### Interior Dimensions for maximum rack sizing

Model	Inside Depth	Inside Width
DRP1	31 3/4"	25"
DRIP1TLO	41 5/8"	30 1/2"



### Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions				Single Rack Capacity	Double Rack Capacity	Door Opening		Water Inlet	Electrical System			
		W	D	H	Base			L	H		Phase	Volts	Amps	kW
DRIP1	400 (182)	32 13/16" (833)	46 1/2" (1181)	85 11/16" (2176)	42 1/4" (1073)	1	-	25" (635)	73 7/8" (1876)	1/4" (6)	1	120	39	4.7
											1	120/208	28	5.7
											1	120/240	24	5.7
DRIP1TLO	500 (227)	38 1/2" (978)	56 1/2" (1435)	86" (2184)	52" (1321)	2	1	31 1/2" (800)	73 1/2" (1867)	1/4" (6)	1	120/208	35	7.2
											1	120/240	31	7.2

CODING Suffix TLO: Double rack

## Large Capacity for High Volume Proofing

## Doyon Two- and Three-Door Proofers E236 / E336 Series



E236  
(Racks not included)



E336R  
(Racks not included)

### Precise Heat and Humidity

#### Features

- Even airflow heating system maintains the right combination of heat and humidity
- Proofs from room temperature up to 110°F (43°C) with relative humidity up to 95%
- Automatic water fill system (no water pans to fill)
- Manual controls
- Independent controls for heat, humidity and timer
- TLO Models accommodate single RSRO racks (p. 8) as well as standard racks

#### Construction

- Stainless steel construction
- Aluminum flush floor entry
- Ships in one piece
- Two year parts and one year labor warranty

#### Options

- Stainless steel door (suffix SD)
- Door bumpers (suffix DB)
- Pass-through
- Prison package (PROOFPP)
- Water filter (recommended) (PLF240)
- Additional side shelves, E236R/E336R only  
E236R (SR26)  
E336R (SR36)



#### Interior Dimensions for maximum rack sizing

Model	Inside Depth	Inside Width
E236	33 1/4"	26"
E236TLO	38 3/8"	30 5/8"
E336	33 1/4"	26"
E336TLO	38 3/8"	30 5/8"

#### Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions				Single Rack Capacity	Double Rack Capacity	Door Opening		Water Inlet	Electrical System			
		W	D	H	B			L	H		Phase	Volts	Amps	kW
E236R	800 (362)	67" (1702)	40 1/2" (1029)	84" (2134)	36" (914)	2	-	27" (686)	73 1/2" (1867)	1/4" (6)	1 1	120/208 120/240	35 31	7.2 7.2
E236	700 (317)	67" (1702)	40 1/2" (1029)	84" (2134)	36" (914)	1 + 10 shelves (or 2 racks)	-	27" (686)	73 1/2" (1867)	1/4" (6)	1 1	120/208 120/240	35 31	7.2 7.2
E236TLO	900 (409)	77 1/2" (1969)	48 1/2" (1232)	84" (2134)	44" (1118)	4 single 2 double	2	32 1/2" (826)	73 1/2" (1867)	1/4" (6)	1 1	120/208 120/240	35 31	7.2 7.2
E336R	715 (324)	97 3/4" (2483)	40 1/2" (1029)	84" (2134)	36" (914)	3	-	27" (686)	73 1/2" (1867)	1/4" (6)	1 1	120/208 120/240	35 31	7.5 7.5
E336	905 (410)	97 3/4" (2483)	40 1/2" (1029)	84" (2134)	36" (914)	2 + 10 shelves (or 3 racks)	-	27" (686)	73 1/2" (1867)	1/4" (6)	1 1	120/208 120/240	35 31	7.5 7.5
E336TLO	910 (412)	116 1/2" (2959)	48 1/2" (1029)	84" (2134)	44" (1118)	6 single 3 double	3	32 1/2" (826)	73 1/2" (1867)	1/4" (6)	1 1	120/208 120/240	71 62	14.5 14.5

**CODING Suffix** TLO: Double rack R: No shelves gives room for one more rack

# Doyon Display Warmer DRP Series



DRP3



DRP4S



DRP4



DRPR4



DRPR3



DRPR4S

**“Fresh from the Oven” Quality**

## Features

- Compact, countertop design
- Adjustable heat and humidity to help keep the “fresh from the oven” effect
- Temperature can be set up to 175°F (79°C)
- Can be used with or without humidity; internal water pan to maintain fresh flavor
- Glass panes can be removed to clean and service
- Rotation is controlled by on/off switch (DRPR3, DRPR4, and DRPR4S)
- DRP3, DRPR3, DRP4, and DRP4S: up to 18” (457mm) pizzas
- DRPR4 and DRPR4S: up to 19-3/4” (502mm) pizzas

## Construction

- Stainless steel with tempered glass panes
- Internal water pan
- 4” adjustable feet
- 120V cord and plug
- Two year parts and one year labor warranty

## Options

- Pass-thru option (DRPPT)



## Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions			Interior Dimensions			Shelf Spacing in (mm)	Capacity	Electrical System *Ground wire not included.						
		W	D	H	W	D	H			Volts	Phases	Amps	kW	Wires*	Hz	NEMA
DRP3	80 (36)	20 1/8" (511)	21 5/8" (551)	21 3/8" (543)	18 1/4" (464)	19 1/4" (489)	15 1/8" (384)	4" (102)	3 pizzas 18" (457mm)	120	1	9	1.1	2	60	5-15P
DRPR3	80 (36)	20 1/8" (511)	21 5/8" (551)	21 3/8" (543)	18 1/4" (464)	19 1/4" (489)	15 1/8" (384)	4" (102)	3 pizzas 18" (457mm)	120	1	9	1.1	2	60	5-15P
DRP4S	125 (57)	22 3/8" (568)	23 3/4" (603)	29 1/8" (740)	19 3/4" (502)	21 3/8" (543)	23 1/4" (591)	4" (102)	4 pizzas 18" (457mm)	120	1	11	1.3	2	60	5-15P
DRPR4S	150 (68)	22 3/8" (568)	23 3/4" (603)	29 1/8" (740)	19 3/4" (502)	21 3/8" (543)	23 1/4" (591)	4" (102)	4 pizzas 19 3/4" (502mm)	120	1	11.5	1.4	2	60	5-15P
DRP4	125 (57)	22 3/8" (568)	23 3/4" (603)	29 1/8" (740)	19 3/4" (502)	21 3/8" (543)	23 1/4" (591)	4" (102)	4 pizzas 18" (457mm)	120	1	11	1.3	2	60	5-15P
DRPR4	150 (68)	22 3/8" (568)	23 3/4" (603)	29 1/8" (740)	19 3/4" (502)	21 3/8" (543)	23 1/4" (591)	4" (102)	4 pizzas 19 3/4" (502mm)	120	1	11.5	1.4	2	60	5-15P



# CHOOSE YOUR PLANETARY MIXER

## RECOMMENDED MAXIMUM FOR PLANETARY MIXERS

Recommended maximum: Capacities based on 70°F (21°C) water and 12% protein content

PLANETARY MIXERS	BTF010	BTL020	BTF040	BTF060	BTL080	BTL100	BTL120	BTL140
Maximum weight of flour amount	lb (kg)	lb (kg)	lb (kg)	lb (kg)	lb (kg)	lb (kg)	lb (kg)	lb (kg)
Dough, Bread or Roll 60% AR	3.3 (1.5)	8.82 (4)	17.64 (8)	26.46 (12)	44.09 (20)	55.12 (25)	66.14 (30)	77.16 (56)
Dough, Shortcrust Pastry	6.61 (3)	13.23 (6)	26.46 (12)	39.68 (18)	61.73 (28)	77.16 (35)	92.59 (42)	108.03 (49)

## RECOMMENDED MAXIMUM FOR PLANETARY MIXERS

Recommended maximum: Capacities based on 70°F (21°C) water and 12% protein

PLANETARY MIXERS	SM200	SM300	SM402NA
Maximum weight of finished product	lb (kg)	lb (kg)	lb (kg)
Dough, Bread or Roll 60% AR	20 (9)	30 (13.6)	40 (18)
Dough, Bread or Roll 50% AR	10 (4.5)	15 (6.8)	30 (13.6)
Dough, Whole Wheat, Bread or Roll 70%AR	20 (9)	30 (13.6)	40 (18)
Brownie Batter	20 (9)	30 (13.6)	40 (18)
Cookie Dough	15 (7)	22.5 (10)	30 (13.6)
Meat Loaf	15 (7)	22.5 (10)	30 (13.6)
Dough, Shortcrust Pastry	20 (9)	30 (13.6)	40 (18)

n/r - Not recommended

NOTE: Attachment hub should not be used while mixing.

NOTE: To know the absorption ratio of your recipe use the following formula. (only valid when using white flour)

% AR = Water weight (lbs) divided by flour weight (lbs)

1 CANADIAN gallon of water = 10 lbs (4.54kg)

1 US gallon of water = 8.33lb (3.77kg)

Use of ice requires a 10% reduction in batch size  
For example: you are using 1 US gallon of water and 15lb of flour

8.33lb (3.8kg) of water ÷ 15 lb (6.8kg) of flour = 0.55

That means you will have a finished product of 23.3

lb at 55% AR

Refer to these charts to find the model you will need  
Drop the charts by 10% when you use high gluten flour.

# Doyon Planetary Mixers SM Economy Series

**New!**



SM100HV  
Meat Grinder  
attachment



SM100CL  
Slicer & Shredder  
attachment



SM200

SM300

SM402NA

**Great Quality at a Great Price**

## Features

- Small footprint
- Gear-driven motor with 3 speeds (Dough - Speed 1 Only)
- High torque transmission with grease lubricated, antifriction ball bearings. Heat treated steel alloy gears
- Quiet operation
- Easy to operate controls with separate start and emergency stop
- Thermally protected to prevent overheating
- 60 minute countdown timer
- Comes with 1 set of accessories: stainless steel bowl, flat beater, whip, dough hook and integrated ingredient chute
- Manual bowl lift
- #12 driven hub for attachments (accessories sold separately)

## Construction

- Cast iron frame with long lasting, lead-free white enamel coating for easy cleaning
- 6 Foot power cord with plug
- Two year parts and one year labor warranty

## Options

- Hub attachments
  - Meat Grinder (SM100HV)
  - Vegetable/pepperoni slicer with 3 cheese shredders (SM100CL)
- Extra stainless steel bowl
- Extra attachments: hook, whip, beater
- Stand, SM200 only (SM200T)



## Specifications

Model	Bowl Capacity (quarts)	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Three Speeds (rpm)			Electrical System					
			W	D	H	Low	Medium	High	Motor	Volts	Amps	Phase	Hertz	NEMA
SM200	20	250 (114)	22" (559)	22 1/4" (565)	33 1/4" (845)	107	198	361	1/2 HP	120	12	1	60	5-15P
SM300	30	525 (236)	22 1/2" (572)	23 1/4" (591)	48 1/2" (1232)	95	176	321	1 HP	120	16	1	60	5-20P
SM402NA	40	575 (559)	22" (559)	26 1/2" (673)	40 1/4" (1022)	90	176	310	1 1/2 HP	208-240	14	1	60	6-20P
SM100CL	-	60 (27)												
SM100HV	-	20 (9)												

# Doyon Planetary Mixers BTF Series



BTF010 (10 qts)  
BTF020 (20 qts)



BTF040  
BTF040H  
(40 qts)



BTL020i  
Stainless Steel  
(20 qts)



SM100HV (Meat Grinder)  
(for BTF040H and BTF060H)



SM100CL (Slicer)  
(for BTF040H and BTF060H)



Control

## 20 Powerful Mixing Speeds

### Features

- Easy to use digital control
  - 99 minute mixing timer
  - 20 speeds
  - 7 programmable speed and time settings
- Emergency stop
- Includes ingredient chute, bowl, dough hook, whip, and flat beater: all stainless steel
- See through, stainless steel safety guard with automatic motor cut-off switch
- Non-slipping belt, provides durability for tough mixes
- Shift on the fly speed changes
- Ramp up speed changes
- Manual bowl lift with integrated bowl locks
- Motor overload protection
- Quiet operation

### Construction

- Most powerful, heavy-duty motor in the industry: up to 4 HP
- Heavy duty carbon steel frame with lead-free enamel coated steel for easy cleaning
- Four stationary casters, making them easy to move for cleaning (40 and 60 quart mixers)
- S/S legs to prevent rusting
- Quick locking anti-vibration device to secure mixer in place when mixing (40 and 60 quart mixers)
- Two year parts and one year labor warranty

### Options

- Stainless steel construction (suffix I)
- Stainless steel stand, BTF010 only (BTF010T)
- Additional accessories available (Page 46)
- Optional hub attachment (suffix H) can run at the same time as the mixer (BTF040 and BTF060 only)



### Specifications

Model	Bowl Capacity (quarts)	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Max Capacity lbs (kg) Flour (60% AR)	Electrical System				
			W	D	H		Motor	Volts	Amps	Phase	NEMA
BTF010	10	280 (128)	16 5/8" (422)	22 7/8" (581)	33 1/8" (841)	3.3 (1.5)	1/2	120	4	1	5-15P
BTF020	21	330 (150)	18 7/8" (479)	26 3/4" (680)	42 1/4" (1073)	8.82 (4)	1	120	8	1	5-15P
BTF040	42	511 (231)	23 3/4" (603)	36" (914)	52 3/4" (1340)	17.6 (8)	3	208-240	12	1	6-15P
BTF060	63	850 (386)	24 7/8" (632)	36 1/4" (921)	56 3/4" (1440)	26.46 (12)	4	208-240	16 10	1 3	6-20P L15-20P
BTL020*	21	375 (170)	20" (508)	28" (711)	59 1/4" (1505)	8.82 (4)	1	120	8	1	5-15P

**CODING** AR: Absorption ratio \*BTL020: Floor mixer with higher bowl height for easier lifting.

# Doyon Planetary Mixers BTL Series



BTL100 (100 qts)  
BLT140 (140 qts)

## Most Powerful Motor in the Industry

### Features

- Easy to use touch screen control:
  - 99 minute mixing timer
  - 20 speeds
  - 7 programmable speed and time settings
- Emergency stop
- Includes bowl, ingredient chute, dough hook, whip and flat beater; all stainless steel
- See through, stainless steel safety bowl guard with automatic motor cut-off switch
- Non-slipping belt, provides durability for tough mixes
- Shift on the fly speed changes
- Ramp up speed changes
- Electric bowl lifting system (standard)
- Motor overload protection
- Bowl locks on each side
- Quiet operation

### Construction

- Most powerful heavy duty motors of the industry: up to 5 HP
- Four inline wheels, allows the mixer to be moved for cleaning
- Quick locking anti-vibration device to secure mixer in place when mixing
- Heavy duty frame with lead-free enamel paint for easy cleaning
- Two year parts and one year labor warranty

### Options

- Stainless steel construction (suffix I)
- Stainless steel bowl dolly (BTL100D)
- 80 quart bowl and alternative material for 140 quart mixer
- 480V-3Ph (BTL480)
- Standard independent #12 attachment hub (BTL100H, and BTL140H)
- SM100CL: Vegetable and pepperoni slicer with 3 cheese shredders attachment (not available in Quebec)
- Bowl scraper
- SM100HV: Meat grinder attachment (not available in Quebec)
- Optional hub attachment can run at the same time as the mixer



### Specifications

Model	Bowl Capacity (quarts)	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Max Capacity lbs (kg) Flour (60% AR)	Electrical System				
			W	D	H		Motor	Volts	Amps	Phase	NEMA
BTL100	100	1322 (599)	36 1/4" (921)	49 3/16" (1249)	82 1/16" (2084)	55.12 (25)	4	208-240	17	3	L15-30P
BTL140	140	1420 (644)	37 3/4" (960)	49 3/16" (1249)	82 1/2" (2095)	77.16 (35)	5	208-240	20	3	L15-30P

CODING AR: Absorption ratio

## Doyon Planetary Hydraulic Bowl Lift EBF Series



**Heavy lifting for large batches**

### Features

- Hydraulic lifting
- Bowl locks into place
- Bowl turns at 120°
- EBF080 works with BTL100
- EBF120 works with BTL140

### Construction

- Casters for easy movement
- Two year parts and one year labor warranty

### Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions			Max Height in (mm)	Tilt Height in (mm)	Lift Capacity lbs (kg)	Electrical System			
		W in (mm)	D in (mm)	H in (mm)				Volts	Amps	Phase	NEMA
EBF080	441 (200)	39 15/16" (1014)	52 3/16" (1326)	79 1/2" (2019)	84 13/16" (2154)	61" (1550)	265 (120)	208-240	10	1	6-15P
EBF120	441 (200)	39 15/16" (1014)	58 7/16" (1484)	79 1/2" (2019)	86 1/4" (2190)	61" (1549)	265 (120)	208-240	10	1	6-15P



# CHOOSE YOUR

# DOYON SPIRAL MIXER

## RECOMMENDED MAXIMUM DOUGH CAPACITY FOR SPIRAL MIXERS

Recommended maximum: Capacities based on 70°F (21°C) water and 12% protein content

SPIRAL MIXERS, Standard	AEF015	AEF025	AEF035	AEF050	AEF080	AFR100	AFR150
Maximum weight of finished product	lb (kg)	lb (kg)	lb (kg)	lb (kg)	lb (kg)	lb (kg)	lb (kg)
Dough, Bread or Roll 60% AR	48 (2213)	55 (22)	110 (50)	159 (72)	254 (115)	352.74 (160)	529.1 (240)
SPIRAL MIXERS, Tilt Over	AB080 Series	AB100 Series	AR150X Series				
Maximum weight of finished product	lb (kg)	lb (kg)	lb (kg)				
Dough, Bread or Roll 60% AR	254 (115)	282 (128)	529.1 (240)				
SPIRAL MIXERS, Removable Bowl	ATR100	ATI150					
Maximum weight of finished product	lb (kg)	lb (kg)					
Dough, Bread or Roll 60% AR	350 (160)	520 (235)					

n/r - Not recommended

NOTE: Attachment hub should not be used while mixing.

NOTE: To know the absorption ratio of your recipe use the following formula.

(Only valid when using white flour)

% AR = Water weight (lbs) divided by flour weight (lbs)

1 CANADIAN gallon of water = 10 lbs (4.54kg)

1 US gallon of water = 8.33lb (3.77kg)

Use of ice requires a 10% reduction in batch size

For example: you are using 1 US gallon of water and 15lbs of flour

8.33lb (3.8kg) of water ÷ 15 lbs (6.8kg) of flour = 0.55

That means you will have a finished product of 23.3 lbs at 55% AR

Refer to the above chart to find the model you will need

Drop the above chart by 10% when you use high gluten flour.

# Doyon Spiral Mixers AEF Series

**More horsepower  
for tough mixes!**



BOWL



DRAIN CAP



AEF015SP  
30 qts

AEF025SP  
54 qts



AEF080  
200 qts



AFR100  
264 qts

AFR150  
375 qts

## Bowl Drain for Easy Cleaning

### Features

- Easy to use digital control
  - 2 speeds
  - No need to stop mixer to change speeds
  - 9 programmable speed and time settings
  - Emergency stop
- Digital display of mixing time
- Unique stainless steel bowl with high center that eliminates dough feeder post
- Prevents dough overheating for longer yeast viability and better gluten development
- Spiral hook designed for maximum efficiency
- Drain for easy bowl cleaning
- Wire guard for bowl with automatic motor cut-off switch
- Non-slipping belt provides durability for tough mixes

### Construction

- 2 powerful independent motors (except AEF015SP & AEF025SP)
- Heavy duty frame with lead-free enamel coating for easy cleaning
- Mounted on casters for greater mobility (except AEF015SP)
- Quick locking device to secure mixer in place while mixing
- Motor overload protection
- Jog and reverse (except SP series)
- Two year parts and one year labor warranty

### Options

- Stainless steel construction (Suffix I)
- Touchscreen controls
- Hub attachment located on side of the mixer (AEFHUB) note: uses SM & BTF accessories (not available on AEF015SP)
- Meat grinder attachment, requires AEFHUB (SM100HV)
- Slicer attachment, requires AEFHUB (SM100CL)
- Paddle and scraper (factory installation required)
- 480 volts (N/A on SP models); 8 week lead time
- Equipment stand for AEF015SP only (AEF015B)



### Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Bowl Cap (qts)	Flour Capacity lbs (kg)		Dough Cap. (60%AR) lbs (kg)		Electrical System					
		W	D	H		Minimum	Maximum	Minimum	Maximum	Motor HP	Volts	Amps	Phase	Hz	NEMA
AEF015SP	460 (208)	20 11/16" (525)	29 1/4" (740)	42 5/8" (1083)	30	2 (1)	30 (13)	3 (1)	48 (22)	2	208-240	10	1	50/60	6-15P
AEF025SP	520 (235)	18 7/8" (480)	32 1/16" (815)	45 1/2" (1155)	54	2.74 (1.24)	34 (15)	4 (2)	55 (25)	4	208-240	16	1	50/60	6-20P
AEF035SP	756 (343)	22 7/16" (570)	41 1/4" (1045)	49 3/4" (1264)	77	3.86 (1.75)	68 (30)	6 (3)	110 (50)	5.3 & 1	208-240	18	1	50/60	6-30P
AEF035	756 (343)	22 7/16" (570)	41 1/4" (1045)	49 3/4" (1264)	77	3.86 (1.75)	68 (30)	6 (3)	110 (50)	3.3 & 1	208-240	14	3	50/60	L15-20P
AEF050	1080 (490)	26 5/8" (678)	47 1/4" (1200)	57 1/16" (1450)	118	5.5 (2.5)	99 (44)	8.8 (4)	159 (72)	7.5 & 1.6	208-240	20	3	50/60	15-30P
AEF080	1593 (723)	31" (787)	58 1/2" (1485)	59 7/16" (1510)	200	8.82 (4)	158 (71)	14 (7)	254 (115)	12 & 3	208-240	32	3	50/60	15-50P
AFR100	1944 (882)	34 1/4" (870)	69 11/16" (1770)	56 1/2" (1435)	264	11 (5)	220 (99)	17.64 (8)	352.74 (160)	15	208-240	32	3	50/60	15-50P
AFR150	2170 (984)	38 3/4" (983)	74 3/16" (1884)	60 1/4" (1530)	375	11 (5)	330 (149.69)	26.5 (12)	529.1 (240)	15	208-240	40	3	50/60	15-50P

CODING AR: Absorption ratio

# Doyon Tilt Over Spiral Mixer AB/AR Series



AB080  
AB100  
AR150



AB080I  
AB100I  
AR150I

**Better Dough  
Quality!**

**Easy Unloading**

## Features

- Easy to use digital control
  - 2 speeds
  - 9 programmable speed and time settings
    - Automatically switch from speed 1 to speed 2
- Digital display of mixing time
- AB/AR: A hydraulic lifting system allows to tilt the mixer to empty the bowl
- Unique stainless steel bowl with high center that eliminates dough feeder post
- Prevents dough overheating for longer yeast viability and better gluten development
- Spiral hook designed for maximum efficiency
- Drain for easy bowl cleaning
- See through safety guard
- Non-slipping belt provides durability for tough mixes

## Construction

- 2 powerful independent motors (AB)
- Heavy duty frame with lead-free enamel coating for easy cleaning
- Motor overload protection
- Jog and reverse (except AR Series)
- Two year parts and one year labor warranty

## Options

- Stainless steel construction (Suffix I)
- Paddle and scraper
- Integrated water meter



## Specifications

Model	Electrical System				
	Volts	Amps	Phase	Hz	NEMA
ABO080XA	208-240	32	3	50-60	15-50P
AB080XE	208-240	32	3	50-60	15-50P
AB080XB	208-240	32	3	50-60	15-50P
AB100XA	208-240	32	3	50-60	15-50P
AB100XE	208-240	32	3	50-60	15-50P
AB100XB	208-240	32	3	50-60	15-50P
AR150XA	208-240	32	3	50-60	15-50P
AR150XB	208-240	32	3	50-60	15-50P
AR150XE	208-240	32	3	50-60	15-50P

### Model suffix A, B & E reference:

- A= Low bowl dropping height
- B= High dropping height
- E= Medium dropping height
- \*see table below

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)					Bowl Capacity (qts)	Flour Capacity lbs (kg)		Dough Cap. (60%AR) lbs (kg)		Hook HP	Bowl HP	Hydraulic Lift HP
		Width	Depth	Height min.	Height max.	*Dropping Height		Minimum	Maximum	Minimum	Maximum			
AB080XA	2921 (1325)	63 (1600)	88 3/4" (2255)	61 1/2" (1560)	97 (2465)	58 5/8" (1490)	200	8.82 (4)	176.37 (80)	14.1 (6.4)	254 (155)	12 HP	3 HP	2 HP
AB080XE	2921 (1325)	63 (1600)	88 3/4" (2255)	61 1/2" (1560)	100" (2540)	65" (1651)	200	8.82 (4)	176.37 (80)	14.1 (6.4)	254 (155)	12 HP	3 HP	2 HP
AB080XB	3251 (1475)	63 (1600)	90 3/4" (2305)	61 7/16" (1560)	112 1/4" (2850)	75 3/4" (1925)	200	8.82 (4)	176.37 (80)	14.1 (6.4)	254 (155)	12 HP	3 HP	2 HP
AB100XA	2976 (1350)	64 1/2" (1922)	77 3/4" (1975)	60 1/2" (1537)	93 3/4" (2381)	56 5/8" (1440)	264	11 (5)	220.46 (100)	17.64 (8)	352.74 (160)	12 HP	3 HP	2 HP
AB100XE	2976 (1350)	64 1/2" (2024)	77 3/4" (1975)	61 1/2" (1560)	98" (2490)	63 5/8" (1617)	264	11 (5)	220.46 (100)	17.64 (8)	352.74 (160)	12 HP	3 HP	2 HP
AB100XB	2650 (1203)	83 1/2" (2121)	72 7/8" (1851)	61 1/2" (1560)	109 1/2" (2781)	71 7/16" (1815)	264	11 (5)	220.46 (100)	17.64 (8)	352.74 (160)	12 HP	3 HP	2 HP
AR150XA	3075 (1395)	79 1/8" (2010)	90 1/8" (2340)	61 7/8" (1570)	101 1/8" (2570)	53 5/8" (1363)	375	11 (5)	330.69 (150)	26.5 (12)	529.1 (240)	18 (bowl & hook)		2HP
AR150XE	3075 (1395)	70" (1780)	90 1/8" (2340)	61 7/8" (1570)	103 5/8" (2633)	61 1/2" (1562)	375	11 (5)	330.69 (150)	26.5 (12)	529.1 (240)	18 (bowl & hook)		2HP
AR150XB	3423 (1553)	70" (1780)	90 1/8" (2340)	61 7/8" (1570)	117 3/8" (2980)	74 1/2" (1890)	375	11 (5)	330.69 (150)	26.5 (12)	529.1 (240)	18 (bowl & hook)		2HP

Please note - Replace "X" in model number for 'C' (left lifting model) or 'D' (right lifting model).  
- Replace the last 0 in the model number with a 1 for the optional integrated water meter.

CODING AR: Absorption ratio

# Doyon Removable Bowl Spiral Mixer ATR Series



ATI SERIES  
Shown in optional  
stainless steel construction



ATR SERIES

**Easy to Remove Bowl**

**Better Dough Quality!**

## Features

- ATR/ATI: Mixing system lifts to free the bowl on casters
- Easy to use digital control
  - 2 speeds
  - 9 programmable speed and time settings
    - Automatically switch from speed 1 to speed 2
- Digital display of mixing time
- Unique stainless steel bowl with high center that eliminates dough feeder post
- Prevents dough overheating for longer year viability and better gluten development
- Spiral hook designed for maximum efficiency
- Integrated bowl drain for easy cleaning
- See through safety guard with automatic motor cut-off switch
- Ideal for dough with a minimum of 45% hydration

## Construction

- 2 powerful independent motors
- Non-slipping belt provides durability for tough mixes
- Heavy duty frame with lead-free enamel coating for easy cleaning
- Motor overload protection
- Two year parts and one year labor warranty
- Jog & reverse (standard on AT150; optional on ATR100)

## Options

- Stainless steel construction (Suffix I)
- Paddle and scraper (factory installed)
- Additional bowl (TAI-see next page)
- #12 attachment hub
- International voltages (contact factory)
- Jog and reverse (ATR100 only)



## Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions In (mm)				Bowl Cap (quarts)	Flour Capacity lbs (kg)		Dough Cap. (60%AR) lbs (kg)		HP Bowl & Hook	Hydraulic Motor HP	Electrical System				
		Width	Depth	H1	H2		Mini- mum	Maxi- mum	Mini- mum	Maxi- mum			Volts	Amps	Phases	Hz	NEMA
ATR100	2227 (1011)	34 1/8" (867)	70 1/4" (1784)	55 3/4" (1415)	77" (1955)	225	22 (10)	220 (100)	35 (16)	350 (160)	15	2	208- 240	32	3	50/60	15-50P
AT150	2922 (1327)	44 1/8" (1120)	86 5/8" (2202)	57 1/2" (1461)	79 1/8" (2010)	330	16.5 (7.5)	331 (150)	35 (16)	520 (235)	20	2	208- 240	32	3	50/60	15-50P

CODING AR: Absorption ratio

# Doyon Removable Bowl Spiral Mixer Accessories ETE / TAI



ETE145  
(Shown with TAI100I)



## ETE145 - Bowl Lifter

- Electrically powered
- Adjustable lift heights
- Speed
  - Lift - 6" per second
  - Lower - 3" per second
- Easy to use control
- Mounts directly to floor
- Lift up to 882 lbs (400kg)
- Two year parts and one year labor warranty
- Carbon steel frame with white enamel coating
- Mounts directly to floor

### Options

- Optional stainless steel finish (suffix I)
- Scraper for soft dough
- Bowl rotation
- Dough guide

## TAI - Removable Bowl

- Heavy duty construction
- Mobile on heavy duty casters
- Works with ATR & ATI mixers
- Works with ETE 145 hydraulic bowl lift
- TAI100-225QT bowl for ATR100
- TAI100I-225QT bowl for ATR100I
- TAI150-330QT bowl for ATI150
- TAI150I-330QT bowl for ATI150I
- Available in full stainless steel (suffix I)

## Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Bowl Cap (quarts)	Hydraulic Motor (HP)	Electrical System			
		W	D	H			Volts	Amps	Phases	NEMA
ETE145	1109 (503)	58 1/16" (1475)	75 3/8" (1915)	67 1/8" (1705)	-	2	208-240	5	3	6-15P
TAI100	548 (249)	34 1/4" (870)	38" (965)	35 1/2" (900)	225	-	-	-	-	-
TAI100I	748 (339)	34 1/4" (870)	38" (965)	35 1/2" (900)	225	-	-	-	-	-
TAI150	585 (266)	43 11/16" (1110)	48 7/16" (1230)	37 7/8" (962)	330	-	-	-	-	-
TAI150I	785 (357)	43 11/16" (1110)	48 7/16" (1230)	37 7/8" (962)	330	-	-	-	-	-

# Doyon Mixer Accessories



BTF040D  
BTF060D  
(Bowl sold separately)



BTL080D  
BTL100D  
BTL120D  
BTL140D  
(Bowl sold separately)



Dough Hook for BTL/BTF Mixer



Paddle for BTL/BTF Mixer



Wire Whip for BTL/BTF Mixer



Bowl Scraper for BTL/BTF Mixer

Model	Description	Model	Description
AB080XAP	Paddle for AB080XA (Only for use with scraper)	BTF040P	Flat beater for BTF040
AB080XAS	Scraper for AB080XA (Only for use with paddle)	BTF040D	Dolly for BTF040
AB080XEP	Paddle for AB080XE (Only for use with scraper)	BTF060A	Alternative bowl, hook, whip, flat beater for BTF060
AB080XES	Scraper for AB080XE (Only for use with paddle)	BTF060AB	Alternative bowl for BTF060
AB080XBP	Paddle for AB080XB (Only for use with scraper)	BTF060AC	Alternative hook for BTF060
AB080XBS	Scraper for AB080XB (Only for use with paddle)	BTF060AF	Alternative whip for BTF060
AB100XAP	Paddle for AB100XA (Only for use with scraper)	BTF060AP	Alternative flat beater for BTF060
AB100XAS	Scraper for AB100XA (Only for use with paddle)	BTF060B	Bowl for BTF060
AB100XEP	Paddle for AB100XE (Only for use with scraper)	BTF060C	Hook for BTF060
AB100XES	Scraper for AB100XE (Only for use with paddle)	BTF060F	Whip for BTF060
AB100XBP	Paddle for AB100XB (Only for use with scraper)	BTF060P	Flat beater for BTF060
AB100XBS	Scraper for AB100XB (Only for use with paddle)	BTF060S	Scraper for BTF060
AEF015P	Paddle for AEF015SP (Only for use with scraper)	BTF060D	Dolly for BTF060
AEF015S	Scraper for AEF015SP (Only for use with paddle)	BTF080C	Dough hook for BTL080
AEF025P	Paddle for AEF025SP (Only for use with scraper)	BTF080F	Whip for BTL080
AEF025S	Scraper for AEF025SP (Only for use with paddle)	BTF080P	Flat beater for BTL080
AEF035P	Paddle for AEF035/AEF035SP (Only for use with scraper)	BTF080S	Scraper for BTL080
AEF035S	Scraper for AEF035/AEF035SP (Only for use with paddle)	BTL100B	Bowl for BTL100
AEF050P	Paddle for AEF050 (Only for use with scraper)	BTF100C	Hook for BTL100
AEF050S	Scraper for AEF050 (Only for use with paddle)	BTF100F	Whip for BTL100
AEF080P	Paddle for AEF080 (Only for use with scraper)	BTF100P	Flat beater for BTL100
AEF080S	Scraper for AEF080 (Only for use with paddle)	BTF100S	Scraper for BTL100
AR150XAP	Paddle for AR150XA (Only for use with scraper)	BTL100D	Dolly for BTL100
AR150XAS	Scraper for AR150XA (Only for use with paddle)	BTL140B	Bowl for BTL140
AR150XBP	Paddle for AR150XB (Only for use with scraper)	BTF140C	Dough hook for BTL140
AR150XBS	Scraper for AR150XB (Only for use with paddle)	BTF140F	Whip for BTL140
AR150XEP	Paddle for AR150XE (Only for use with scraper)	BTF140P	Flat beater for BTL140
AR150XES	Scraper for AR150XE (Only for use with paddle)	BTF140S	Scraper for BTL140
ATI150P	Paddle for ATI150 (Only for use with scraper)	BTL140D	Dolly for BTL140
ATI150S	Scraper for ATI150 (Only for use with paddle)	BTL140AB	Alternative bowl for BTL140 (requires BLT080 accessories)
ATR100P	Paddle for ATR100 (Only for use with scraper)	SM100CL	Vegetable & pepperoni slicer w/ 3 cheese shredder attachments (1/4", 3/32" & 3/16" shredder plate sizes)
ATR100S	Scraper for ATR100 (Only for use with paddle)	SM100HV	Meat grinder attachment
BTF010B	Bowl for BTF010	SM200B	20 Qt bowl for SM200
BTF010C	Dough hook for BTF010	SM200C	Hook for SM200
BTF010F	Whip for BTF010	SM200F	Whip for SM200
BTF010P	Beater for BTF010	SM200P	Beater for SM200
BTF010T	Stainless steel table for BTF010	SM300B	30 Qt bowl for SM300
BTF020B	Bowl for BTF020	SM300C	Hook for SM300
BTF020C	Dough hook for BTF020	SM300F	Whip for SM300
BTF020F	Whip for BTF020	SM300P	Beater for SM300
BTF020P	Beater for BTF020	SM402NB	40 Qt bowl for SM402N
BTF020T	Stainless steel table for BTF020	SM402NC	Hook for SM402N
BTF040A	Alternative material, bowl, hook, whip, flat beater for BTF040	SM402NF	Whip for SM402N
BTF040AB	Alternative bowl for BTF040	SM402NP	Beater for SM402N
BTF040AC	Alternative dough hook for BTF040		
BTF040AF	Alternative whip for BTF040		
BTF040AP	Alternative flat beater for BTF040		
BTF040B	Bowl for BTF040		
BTF040C	Dough Hook for BTF040		
BTF040F	Whip for BTF040		

# CHOOSE YOUR



# DIVIDER/ROUNDER



DSA Series Divider Rounders	DSA315	DSA322	DSA330	DSA336	DSA354
Portions	15	22	30	36	54
Portion Weight Max Oz.(g)	7 (200)	4.8 (135)	3.5 (100)	3 (80)	1.6 (45)
Portion Weight Min Oz.(g)	2.1 (60)	1.4 (40)	1 (30)	0.8 (25)	0.5 (15)
Hydraulic Dividers/Rounders	D20 Divider	D45 Rounder			
Portions	20	-			
Portion Weight Max Oz.(g)	28 (800)	36 (1000)			
Portion Weight Min Oz.(g)	7 (200)	7 (200)			



# Doyon Dough Divider / Rounder DSA Series

**Save time—up to 16 times  
more efficient than dividing  
and rounding by hand!**

DSA315 DSA322  
DSA330 DSA336  
DSA354  
Divider- Rounder



DSA315I  
DSA322I  
DSA330I  
DSA336I  
DSA354I  
Stainless Divider-  
Rounder



## Consistent Portion Control

### Features

- Semi-automatic dough cutting and rounding
  - Offers interchangeable heads which change the size and portions (weight range based on dough consistency)
  - Hourly production of up to 1,200 pieces (depending on operator and workflow)
  - Sanitary dough press head
  - Three (3) sanitary rounding plates included
- Divides dough with an optimal absorption ratio from 55% to 65%, dependent on dough formulation (variance of individual portion weight is subject to change, dependent on dough formulation and proper operation of unit)
- Easy snap on/off head cover for easy cleaning
  - Head can be tilted to the left for cleaning
  - Self-lubricating

### Construction

- 5 models available: 15, 22, 30, 36, or 54 pieces
- Stainless steel cutting knives
- Wheel mounted
- Cast iron base with white enamel finish
- 6' power cord
- Stainless steel feet to prevent rusting and features anti-vibration pad for quiet operation
- Two year parts and one year labor warranty

### Options

- Stainless steel base (suffix I)
- Additional press heads (DSAHXX)
- Additional dough plates
  - DSA315: FMF550A
  - DSA322: FMF551A
  - DSA330: FMF553A
  - DSA336: FMF558A
  - DSA354: FMF559A



### Specifications

Model	Crated Weight lbs (kg)	Portions	Portion Weight*		Overall Dimensions			Electrical System				NEMA
			min	max	W	D	H	Volts	Amps	kW	Phases	
DSA315	630 (285)	15	2.1 (60)	7 (200)	24 7/16" (621)	26" (660)	52 3/8" (1330)	120	8	1	1	5-15P
DSA322	655 (297)	22	1.4 (40)	4.8 (135)	24 7/16" (621)	26" (660)	52 3/8" (1330)	120	8	1	1	5-15P
DSA330	660 (299)	30	1 (30)	3.5 (100)	24 7/16" (621)	26" (660)	52 3/8" (1330)	120	8	1	1	5-15P
DSA336	665 (301)	36	0.8 (25)	3 (80)	24 7/16" (621)	26" (660)	52 3/8" (1330)	120	8	1	1	5-15P
DSA354	670 (303)	54	0.5 (15)	1.6 (45)	24 7/16" (621)	26" (660)	52 3/8" (1330)	120	8	1	1	5-15P

\* Based on a hydration ratio of 55% to 65%



Doyon  
Dough Divider / Rounder  
DSA Series

**Consistent  
product quality  
and size**



**Removable Dough Press Head  
for Flexibility of Portion Sizes**



Interchangeable Dough Press Heads (DSA HXX)



Divider Plate (FMF3XX)

# Doyon Dough Divider or Rounder

**Save time—up to 4 times more efficient than dividing or rounding by hand!**

**Impressive Labor Savings**



DR45 Rounder



D20 Hydraulic Divider



Divider (Top View)

**Assured Uniformity**

## D20

- Automatically divides dough into 20 pieces
- Stainless steel construction
- Stainless steel blades
- Swivel casters (2 locking)
- Cast aluminum cover with locking handle
- Easy to operate
- 2 HP motor
- Two year parts and one year labor warranty

## DR45

- Rounds portions from 7 oz to 36oz (200g to 1000g)
- Up to 800 portions per hour
- Hydration ratio must be at least 60% but is dependent on dough formulation
- Stainless steel construction
- Round up to 850 lb (386 kg) per hour depending on dough consistency
- Easy cleaning (no tools required)
- Entry hole is 6" in diameter
- Special cylinders upon request based on specific recipes
- Two year parts and one year labor warranty



## Specifications

Model	Crated Weight lbs (kg)	Portion Weight oz (g)		Overall Dimensions in (mm)			Electrical System			NEMA
		min	max	W	D	H	Volts	Amps	Phases	
D20	660 (300)	7 (200)	28 (800)	24" (610)	27 1/2" (699)	43 3/8" (1102)	208-240	8	3	L15-20
DR45	255 (116)	7 (200)*	36 (1000)*	13 3/4" (349)	22 1/2" (572)	31 1/2" (800)	120	6	1	L5-15P

\* Dependent on hydration ratio

# Doyon Reversible Sheeters LSA / LMA Series



LSA516 LSA520



LMA630  
Shown with optional croissant cutter

**Perfect for laminated dough, cookie dough, pie crusts, biscuits, scones, shortbread, gingerbread, power bars, doughnuts and more!**

## More Standard Features

### Features

- Fast roller adjustments
- Adjustable roller gap (from 1/32" (1mm) up to 1 1/2" (40mm) thick)
- Unique 20 digital speed control
- Forward and reverse action is controlled by hand controls
- Easily removable and adjustable scrapers
- LSA ONLY
  - Bench models
  - Capacity of up to 22 lb (10kg) of dough
- LMA ONLY
  - On casters - wheel mounted with quick locking device to secure the sheeter
  - Capacity of up to 30 lb (14kg) of dough
  - Anti-vibration feet ensuring quiet operation
  - S/S feet to prevent rusting
  - Forward and reverse action can also be controlled by foot pedals

### Construction

- Polyurethane belts
- Stainless steel rollers help prevent sticking
- Stainless steel protective guards on each side of rollers
- Fold-up conveyors for compact storage and easy cleaning
- Synchronized drives on each table. The exit conveyor is faster than the entry belt to avoid possible dough obstruction and prevents tearing of delicate dough
- Stainless steel catch pans on each end
- Lead-free enamel coating
- Food grade flour reservoir above rollers
- Two polyurethane roll pins
- 3/4 HP motor with thermal overload protection
- Two year parts and one year labor warranty

### Options

- Croissant cutter for LMA630 only  
\*must be assembled in factory\*
  - Croissant cutter housing (RCM001)
  - CPL001 Cutter cuts 3 croissants that are 6 1/2" wide (RCM001 required)
  - CPL002 Cutter cuts 4 croissants that are 5" wide (RCM001 required)
- Stainless steel table on casters for LSA sheeters (LSB516T)
- Stainless steel construction (suffix I)



### Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions			Conveyor Dimensions		Electrical System			NEMA
		W	D	H	D	W	Volts	Amps	kW	
LSA516	445 (201)	75 1/2" (1918)	41 1/2" (1054)	32" (813)	19 11/16" (500)	63" (1600)	120	8.3	1	5-15P
LSA520	450 (204)	91 1/4" (2318)	41 1/2" (1054)	32" (813)	19 11/16" (500)	78 3/4" (2000)	120	8.3	1	5-15P
LMA620	570 (258)	91 1/4" (2318)	39 1/2" (1005)	45 3/4" (1162)	23" (584)	78 3/4" (2000)	120	8.3	1	5-15P
LMA624	595 (269)	107" (2718)	39 1/2" (1005)	45 3/4" (1162)	23" (584)	94 1/2" (2400)	120	8.3	1	5-15P
LMA630	645 (292)	130 3/4" (3321)	39 1/2" (1005)	45 3/4" (1162)	23" (584)	118 1/8" (3000)	120	8.3	1	5-15P

\*Other voltages available upon request

**Saves time—up to 6 times more efficient than rolling by hand!**

## Doyon Countertop Dough Sheeters DL Series



### Parallel Rollers

-For rectangular product

### Diagonal Rollers

-For circular product

**Consistent product thickness**

**Compact. Upright. Small Footprint.**

### Features

- Compact design
- Minimum roller gap: 1/32"
- Maximum roller gap: 5/32"
- DL12SP & DL12DP: up to 12" (305mm) diameter
- DL18SP, DL18P, and DL18DP: up to 18" (432mm) diameter
- Sheet up to 600 pieces per hour
- Ideal for pizzas, flour tortillas, wraps, flat bread, naan, pita, pierogi, dough, wraps, etc.
- Ideal for products with an absorption rate of 50-60%
- Scrapers are sanitary stainless steel and easily removed for cleaning
- Adjustable roller gap

### Construction

- Top rollers: 3 1/2" dia. X 10" length (89 x 254mm)
- Bottom rollers: 3 1/2" dia. X 20" length (89 x 508mm)
- Heavy gauge, steel frame
- Stainless steel infeed and chute
- Sealed bearings
- Two year parts and one year labor warranty
- 120V: 60 Hz

**For room temperature dough products between 50-60% hydration. Not suitable for fondant of laminated dough products.**

### Options

- Foot pedal for DL12DP, DL18P, and DL18DP (PC100091)
- CSST conformity kit for Quebec
- International electric configuration: 208-240V, 1Ph, 50/60Hz



### Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions In (mm)			Maximum Capacity	Electrical System				NEMA
		W	D	H		Motor	Volts	Amps	kW	
DL12SP	60 (27)	17" (432)	10 5/8" (271)	12 1/2" (318)	12" diam. (305)	1/2 HP	120 208 240	6 3.4 3	1	5-15P
DL12DP	70 (32)	17" (432)	10 5/8" (271)	25 1/4" (641)	12" diam. (305)					
DL18SP	70 (32)	22" (559)	10 5/8" (271)	13 3/8" (340)	18" diam. (432)					
DL18P	100 (45)	22 1/2" (572)	13" (330)	32 1/4" (819)	18" diam. (432)					
DL18DP	100 (45)	20 1/2" (521)	13" (330)	31 1/2" (800)	18" diam. (432)					

\*Other voltages available upon request

Doyon  
Dough Moulder  
DM800



DM800

**Saves time—up to 10 times  
more efficient than moulding  
by hand!**

**Consistently Delivers Uniform Product**

Features

- Automatically molds dough pieces into elongated shapes with tapered ends
- 3 roller infeed
- Delicate, accurate, and progressive moulding action
- Hopper safety system
- Retractable outfeed table
- Equipment stand
- Able to mould up to 1,200 pieces per hour
- 1.75 oz. (50g) to 42.4 oz. (1200g) capacity
- Ideal for dough between 45-70% hydration
- Adjustable length and thickness for versatile products

Construction

- Stainless steel
- Synthetic belt
- 1-1/2HP motor
- Two year parts and one year labor warranty



**Specifications**

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Maximum Capacity	Electrical System			NEMA
		W	D	H		Motor	Volts	Amps	
DM800	625 (283)	37 13/16" (960)	30 1/8" (765)	25 9/16" (649)	30" loaf (762)	1 1/2 HP	208-240/ 3Ph	3	L15-20P (6 foot-long)

**Saves time...up to  
9 times  
more efficient  
than slicing by  
hand!**



CPF422

**Doyon  
Bread Slicers  
SM / CPF**

**Slice up to 250 Loaves Per Hour**

**CPF Series**

- Slices all varieties of bread, including artisan style
- Slice thickness
  - Maximum length of 17 5/16" (440mm)
  - CPF412: 1/2" (13mm)
  - CPF416: 5/8" (16mm)
  - CPF418: 3/4" (19mm)
  - CPF422: 7/8" (22mm)
- Floor model on casters
- Crumb drawer is included
- Up to 250 loaves per hour
- Motor operates only while cutting; stops automatically after bread has been cut
- Bagging shelf included
- Mechanically assisted infeed
- Two year parts and one year labor warranty
- Not for sale in Quebec



**Specifications**

Model	Crated Weight lbs (kg)	Overall Dimensions in (mm)			Maximum Loaf Length in (mm)	Electrical System *			NEMA
		W	D	H		Motor	Volts	Amps	
CPF412	390 (176)	29 1/2" (749)	31 1/8" (791)	50 3/8" (1280)	17 5/16" (440)	2/3 HP	120	6	5-15P
CPF416	390 (176)	29 1/2" (749)	31 1/8" (791)	50 3/8" (1280)	17 5/16" (440)	2/3 HP	120	6	5-15P
CPF418	390 (176)	29 1/2" (749)	31 1/8" (791)	50 3/8" (1280)	17 5/16" (440)	2/3 HP	120	6	5-15P
CPF422	390 (176)	29 1/2" (749)	31 1/8" (791)	50 3/8" (1280)	17 5/16" (440)	2/3 HP	120	6	5-15P

\*Other voltages available upon request

# Doyon Water Meters & Chiller DAF001 / WM / RAF Series



DAF001



WM35



WM45



RAF001

**Better dough!**

## Precision Measurement & Temperature

### DAF001 Water Meter

- Water meter
- Water pressure: from 3.6 psi to 72.6 psi (0.25 bar to 5 bars)
- Bursting pressure: approximately 2900 psi (200 bars)
- Water flow rates: from 2 to 45 liters per minute
- Can set quantity by : Liter, US Gallon, or Canadian Gallon
- Reads min. and max. temperature range: 32° to 120° (0°C to 49°C) \*does not mix
- Volume measurement accuracy in terms of present value:
  - ± 5% with water flow rates from 0.51 L/min to 2 L/min
  - ± 2% with water flow rates from 2L/min to 25 L/min
- 1/2" NPT water inlet
- Water hose and hook included
- Two year parts and one year labor warranty

### WM Water Meters

- Manual water mixer
- Manual (WM35) or programmable (WM45)
- Digital panel
- Water pressure: from 15 psi to 70 psi (1 bar to 5 bar)
- Water flow rates: from 4.75 usg/min to 10 usg/min
- Can set quantity by : ounces, pounds, and liters
- Volume measurement accuracy: ±1%
- Reads water temperature range: from 35°F to 140°F (2°C to 60°C) \*does not chill or heat, depends on incoming water temperature
- Temperature probe (WM45)
- 120V—60Hz
- 8.2' (2.5 m) hose for water outlet
- Water hose and hook included
- Two year parts and one year labor warranty

### RAF Water Chiller

- Minimum temperature of 35.6°F (2°C)
- Digital temperature display
- Stainless steel exterior with thermal insulation
- Modular construction allows for increased capacity
- Closed tank with thermal conduction compressor refrigeration; R449A refrigerant
- Water circulation tubes
- Capacity RAF100: 100 liters (26.4 US gallons)
- Two year parts and one year labor warranty
- RAF100: 1 Ph, 2.1 amps, 0.37kW
- Optional water connection kit to connect additional units for more capacity



### Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions In (mm)			Electrical System		Water Inlet
		W	D	H	Volts	Hz	
DAF001	15 (6.7)	15" (381)	5 1/8" (130)	10 1/4" (260)	120	60	1/2" NPT
WM35	25 (11.4)	17" (432)	6 7/8" (175)	17 5/8" (449)	120	60	1/2" NPT
WM45	30 (13.6)	19" (483)	7 3/4" (197)	18" (457)	120	60	1/2" NPT
RAF001	225 (102)	19 11/16" (500)	22 7/16" (570)	53 1/8" (1350)	208 240	60 60	Contact Factory



Doyon is known for the finest baking equipment. Our design, layout and service are the cornerstones of our company. Our mission is to satisfy and surpass our customers' expectations and develop bakery and foodservice equipment that are in keeping with our reputation for quality and service.

## TERMS OF SALE

### Terms:

Net 30 days subject to credit department approval. Late payments are subject to the following penalties based on the invoice sub total:

Days past due/percentage: 15/1.0%, 30/1.5%, 45/2.0%, 60 or greater/10.0%

### F.O.B.

Menominee, MI 49858 USA

### Prices:

All prices are subject to change without notice. Prices do not include sales tax.

Doyon® is not responsible for printing errors in pricing or specifications.

### Shipments:

Shipment must be inspected promptly upon receipt.

No claims for damaged merchandise or missing parts or other errors will be recognized unless written notice thereof is given to Doyon® within 30 days from shipping date.

### Notes:

Doyon® reserves the right without prior notice to make changes and revisions in product specifications, design, and materials which in the opinion of the company will provide greater efficiency, performance and durability.

Don't see something in our catalog? Contact our factory to see if we can help you with your needs.

### Installation:

Installation and start-up is the responsibility of the buyer, its agent, contractor, as the case may be. With the exception of the Signature Rack Oven which requires factory installation.

### Returned Goods:

Returned goods are subject to a 30% restocking charge and the cost of reconditioning. Prior authorization by Doyon® must be granted, and returned goods must be sent freight prepaid. Custom units built to buyer specifications may not be returned or cancelled.

## ORDERING INFORMATION

### HOW TO PLACE AN ORDER:

- Federal ID number: required for U.S. customs purposes from all Dealers (N/A in Canada).
- All orders are subject to acceptance by the local representative and our office.
- All orders must have the Dealer's name, address, phone number, purchase order number and purchase order dollar amount.
- All orders must include a requested ship date, ship address, job name and location.
- All orders must include model number, voltage requirement, type of gas and altitude if installation is over 2000 feet, hinge, specified options. Failure to provide this information will delay processing or responsibility to expedite shipment on behalf of the factory.

## INTERNATIONAL ORDERS

All international orders must specify either CE-specific or non-CE ovens. Any orders shipping outside the United States or Canada will be subject to a 5% Warranty Administration Fee added to the invoice. These orders may also be subject to other charges including utility configuration and/or CE approval fees. Please contact Doyon® for specific details.

Shipments to Canada: Effective February 2018. Due to a US Customs change, all shipments inbound to Canada from the US require an onsite contact name, phone number, fax number and email address. Without this information, shipments will be delayed for customs clearance.



## WARRANTY

### Two year parts and one year labor Doyon® limited warranty

*(United States of America and Canada only)*

This Doyon® warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with the Doyon® installation manuals.

Doyon® products are warranted to the original purchaser to be free from defects in material and workmanship for a period of two years from the date of original installation, not to exceed 30 months from the product manufactured date. This warranty does not apply to equipment damaged, abused or altered accidentally or intentionally or modified by unqualified service personnel or with missing or altered serial nameplates. In order to be warranted, the equipment from the original buyer must have been purchased through a reseller from the same country.

Doyon® agrees to repair or replace defective parts due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when performed by an authorized Doyon® service agency. Travel over 50 miles, holiday or overtime labor charges are not covered.

Proper installation, initial inspection, or normal maintenance such as lubrication, adjustment or calibration is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

This warranty does not cover wear & tear items (lights bulbs, gaskets), temperature calibration or defects resulting from handling, abuse, misuse, nor shall it extend to any unit from which the serial number has been removed or altered or the unit is modified in any way, shape, or form by an unauthorized service personnel. As well our warranty does not covered damaged by flood, fire, or other acts of god. Nor will this warranty apply as regards to the immersion element damage by hard water.

Doyon® does hereby exclude and shall not be liable to purchaser for any consequential or incidental damages including but not limited to: damages of property, damages for loss of use, loss of time, loss of profits or income that are in direct result of a breach or warranty.

NOTE: Warranty excludes racks and bread cabinets. These items carry a (1) year limited parts warranty.

In no case, shall this warranty apply outside Canada and the Continental United States, unless the purchaser has a written agreement from Doyon.

*Rev. 040122*

## Terminology



### **JET AIR BY DOYON**

The air moves in one direction, stops then moves the other way 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 fan system will save energy and labor costs.



### **CIRCLE AIR BY DOYON**

The Circle Air system has the same benefits as the Jet Air system, with the additional benefit of an independent, rotating rack system. The air moves in one direction, stops then moves the other way 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 fan system will save energy and labor costs.

### **FILTRATION**

All Doyon units which utilize a water line should employ a filter. Recommended for hard & soft water and water with sediment.

### **FAN DELAY**

A temporary suspension of the fan system, resulting in limited air flow for a small period of time at the beginning of the baking cycle that can be set anywhere from 0-5 minutes to develop the product before engaging the fan.

### **SHOT STEAM**

The intense injection of water at the beginning of the bake cycle.

### **PULSE STEAM**

The continuous injection of water throughout the bake cycle.

### **AUTOFILL BY DOYON**

This is an automatic humidity system used in proofers. It utilizes timed bursts of water that are converted to a mist and evenly distributed throughout the unit by a moving air flow. The amount introduced is determined by adjusting the moisture control.

### **MANUAL FILL**

The addition of moisture throughout the proofing cycle by implementing a water pan. This is done through the act of boiling, as the water pan rests above an element.

# Terminology

## **PROTEIN CONTENT (FOR FLOUR)**

The amount of protein contained in your flour. Varies based on the type of flour.

## **HYDRATION PERCENTAGE**

The mathematical formula calculating the absorption of water into the flour.

$\% \text{ AR} = \text{Water weight (lbs)} \div \text{flour weight (lbs)}$

1 CANADIAN gallon of water = 10 lbs (4.54kg)

1 US gallon of water = 8.33lb (3.77kg)



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Note: All weights are crates weights; not actual weight of unit

Model	Lbs.	Frt Class	Page	Model	Lbs.	Frt Class	Page	Model	Lbs.	Frt Class	Page
AB080XA	2,425	85	35	BTL140	1,420	85	31	ES3TP	700	92.5	14
AB080XE	2,425	85	35	BTL140H	1,462	85	31	ES4T	750	92.5	15
AB080XB	2,425	85	35	CA6X	765	92.5	7	ES4TP	750	92.5	15
AB080XAI	2,425	85	35	CA6XG	720	92.5	7	ETE145	1,109	77.5	37
AB080XEI	2,425	85	35	CPF412	390	85	46	E236	700	100	26
AB080XBI	2,425	85	35	CPF416	390	85	46	E236R	800	100	26
AB100XA	2,650	85	35	CPF418	390	85	46	E236TLO	605	100	26
AB100XE	2,650	85	35	CPF422	390	85	46	E336	905	100	26
AB100XB	2,650	85	35	D20	852	85	42	E336R	715	100	26
AB100XAI	2,650	85	35	DAF001	13	UPS	47	E336TLO	910	100	26
AB100XEI	2,650	85	35	DL12SP	60	85	44	JAOP3	625	175	21
AB100XBI	2,650	85	35	DL18SP	70	85	44	JAOP6	800	175	21
AEF015SP	460	85	34	DL12DP	70	85	44	JAOP6G	800	175	21
AEF025SP	520	85	34	DL18DP	100	85	44	JAOP6SL	700	175	21
AEF035	825	85	34	DL18P	100	85	44	JAOP12SL	1,380	175	22
AEF035SP	825	85	34	DM800	625	85	45	JAOP14	1,520	175	22
AEF050	1,175	85	34	DRP3	100	100	27	JAOP14G	1,725	92.5	22
AEF080	1,720	85	34	DRPR3	100	100	27	JA4	350	175	9
AFR100	2,090	85	34	DRP4	125	100	27	JA4SC	550	175	9
AFR150	2,170	85	34	DRP4S	125	100	27	JA6	515	175	9
AR150XA	3,300	85	35	DRPR4S	125	100	27	JA6G	580	92.5	9
AR150XAI	3,300	85	35	DRPR4	125	100	27	JA6SL	445	92.5	9
AR150XE	3,300	85	35	DRIP1	360	100	25	JA8X	840	92.5	9
AR150XEI	3,300	85	35	DRIP1TLO	435	100	25	JA8XG	840	92.5	9
AR150XB	3,300	85	35	DR45	170	85	42	JA8XR	840	92.5	9
AR150XBI	3,300	85	35	DSA315	630	85	41	JA8XRG	840	92.5	9
ATR100	2,227	85	36	DSA322	655	85	41	JA12SL	820	92.5	9
ATI150	2,922	85	36	DSA330	660	85	41	JA14	1,025	92.5	9
BTF010	280	85	30	DSA336	665	85	41	JA14G	1,170	92.5	9
BTF020	330	85	30	DSA354	670	85	41	JA28	1,850	92.5	10
BTF040	511	85	30	EBF080	441	85	32	JA28G	2,335	92.5	10
BTF040H	551	85	31	EBF120	441	85	32	KDP11	400	100	24
BTF060	560	70	31	ES1T	300	92.5	12	KDP12	500	100	24
BTF060H	600	85	31	ES1TP	300	92.5	12	KDP13	700	100	24
BTLO20	375	85	30	ES2T	590	92.5	13	KDP21	800	100	24
BTL100	1,322	85	31	ES2TP	590	92.5	13	KDP22	900	100	24
BTL100H	1,382	85	31	ES3T	700	92.5	14	KDP23	1230	100	24

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Note: All weights are crated weights; not actual weight of unit

Model	Lbs.	Fr't Class	Page	Model	Lbs.	Fr't Class	Page	Model	Lbs.	Fr't Class	Page
KDP31	1472	100	24	RSROSL-15	80	UPS	6	1T1	595	92.5	12
KDP32	1832	100	24	RSROSL-20	80	UPS	6	1T2	950	92.5	12
KDP33	2479	100	24	RSR02-8	105	UPS	6	1T3	1,200	92.5	12
KDPR11	400	100	23	RSR02-10	105	UPS	6	1T4	1,425	92.5	12
KDPR12	500	100	23	RSR02-12	105	150	6	2T1	795	92.5	13
KDPR13	700	100	23	RSR02-15	105	150	6	2T2	1,185	92.5	13
KDPR21	800	100	23	RSR02-20	105	150	6	2T3	1,635	92.5	13
KDPR22	900	100	23	SM200	250	85	29	2T4	1,945	92.5	13
KDPR23	1230	100	23	SM300	525	85	29	3T1	955	92.5	14
KDPR31	1472	100	23	SM402NA	575	85	29	3T2	1,475	92.5	14
KDPR32	1832	100	23	SRO1E	3,425	92.5	5	3T3	2,240	92.5	14
KDPR33	2479	100	23	SRO1G	3,425	92.5	5	3T4	2,700	92.5	14
LMA620	570	85	43	SRO2E	4,125	92.5	5	4T1	850	92.5	15
LMA624	595	85	43	SRO2G	4,125	92.5	5	4T2	1,700	92.5	15
LMA630	645	85	43	TAI100	585	85	37	4T3	2,550	92.5	15
LSA516	445	85	43	TAI100I	785	85	37	4T4	3,010	92.5	15
LSA520	450	85	43	TAI150	585	85	37				
PIZ3	470	92.5	18								
PIZ3G	595	92.5	18								
PIZ6	645	92.5	18								
PIZ6G	800	92.5	18								
RAF001	225	85	47								
RP03	320	175	17								
RSR01-8	80	UPS	6								
RSR01-10	80	UPS	6								
RSR01-12	80	UPS	6								
RSR01-15	80	UPS	6								
RSR01-20	80	UPS	6								
RSROSL-8	80	UPS	6								
RSROSL-10	80	UPS	6								
RSROSL-12	80	UPS	6								

Mixer Accessories: see page 40

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