

Complete Your Kitchen

We know baking, proofing, cooking, moulding, mixing and much more. Doyon is your source for a complete line of equipment to outfit your bakery, commissary or restaurant!

Perfect Proofers and Proofer Retarders (KDP21)

Configurable and connected, these cabinets come in capacities ranging from 1 to 18 roll-in racks. They ship flat to build on site so they will fit through any door!

Spiral Mixers (AEF050)

Our belt-driven mixers feature more horsepower for tough dough mixes with capacities ranging from 30 to 330 quarts. The unique bowl design prevents dough from overheating for better gluten development.

Water Meters: (WM45)

Achieve the perfect dough for superior baked goods every time. You get the best results with dough that has been handled as little as possible. Doyon's water meters allow you to add the precise amount of water you need for proper consistency.

Bread slicers (SM302)

9X more efficient than slicing by hand, with consistent slice thickness!



KDP21



AEF050



WM45



SM302



Convection Oven



Versatile baking for high volume operations

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Form SRO0221



Download specification sheets for full details.

Features

The Signature Roll-In Rack Oven is the best in class oven for high volume operations.



Airflow

- Powerful blower; 3 HP in SRO1 and 5 HP in SRO2
- Four air channels to achieve a perfect bake
- Variable air speed with adjustable air flow
- Inclined air blades to produce higher air pressure
- Air slots positioned for even bake from left to right and top to bottom



Heat

- Powerful burners with sealed in stainless steel tubular heat exchanger; 22 burners in SRO1 and 26 burners in SRO2
- High efficiency fast temperature recovery
- Energy-saving mode
- Precision engineered air flow through the air duct and directed to air slots for even bake



Steam

- High production steam system; shot or pulse steam injection
- SRO1: standard shot steam will convert .58 gallon of water into steam in 10 sec
- SRO2: standard shot steam will convert 1.0 gallon of water into steam in 15 sec
- Pulse steam generates moisture during baking cycle



Rotator

- Heavy-duty rotating and lifting system with a 1500 pound capacity
- Self-adjusting slip clutch prevents oven/rack damage
- Rack automatically lifts when door is shut and latched
- Automatic positioning of rack lift for loading and unloading



Construction

- Heavy-duty stainless steel construction for longer life and easy cleaning
- 5" thick high temperature insulation
- Rampless, flush stainless steel floor for easy loading and unloading
- Heavy-duty, field-reversible door with automatic latching feature



Specifications

Signature Roll In Rack Ovens Specs						
Model	Rack	Energy	Overall Dimensions			Crated Weight (lbs)
			W	D	H	
SRO1E	Single	Electric	55" (1397)	51" (1295)	100 7/8" (2590)	3000
SRO1G	Single	Gas	55" (1397)	51" (1295)	100 7/8" (2590)	3000
SRO2E	Double	Electric	72" (1892)	62" (1575)	103" (2616)	3900
SRO2G	Double	Gas	72" (1892)	62" (1575)	103" (1937)	3900

The right stuff

The Signature Roll-In Rack Oven has the capacity to produce a large volume of products in a short time. This is a small sample of it's production capability:

Oven Productivity Chart (per hour)													
Menu Item	Bagels	Dinner Rolls	Sub Rolls	Baguette	Croissants	9" Pies	Muffins (24)	Muffins (15)	9" Cakes	Cookies	Danish	Biscuits	Bread
Items per pan	15	24	8	5	15	5	24	15	5	15	12	15	4*
Bake Time (min)	15-18	12-15	15-18	20-25	15-18	35-40	25-30	20-25	20-25	10-12	12-15	25-30	30-35
SRO1	675	1440	360	150	675	112	720	450	225	1200	960	450	80
SRO2	1350	2880	720	300	1350	224	1440	900	450	2400	1920	900	160

All tests were performed with fresh food except cookies.

The quantities displayed in this productivity chart are averages and may differ from a recipe to another and from the temperature used to bake the products.

*Per Strap Pan



Bread



Pastries



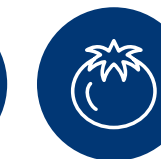
Pizzas



Hamburgers



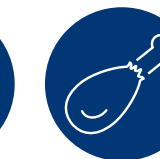
Pies



Veggies



Meat



Chicken

Fisher Nickel energy efficiency tested:

FTSC Report #501311231-RO; ASTM Test Method F2093-11

<https://fishnick.com/publications/appliancereports/specialtyovens/>

*see Doyon's RSRO series roll-in racks

