



Pizzaovens.com

1.877.FOR.OVEN
367.6836

Since 1999

JA20

“Simply the **best**
bakery oven on
today’s **market !**”



JA20

JET AIR OVEN (JA20)

The JA Series from DOYON is known worldwide for its unique and patented JET AIR SYSTEM (the air moves in one direction for 2.5 minutes, stops for 25 seconds than moves the other way for 2.5 minutes) resulting in a gentle velocity air flow for exceptional baking results. This system will help you bake faster and more evenly. Our competitors ovens allow the air to move in one direction only.

DOYON’s outstanding uniform steam injection system includes an electronic timer which will give you a precise mist everytime for a better quality product (crusty breads, bagels, french baguettes, etc.). This superior steam system will allow inexperienced employees to produce quality products with a minimum of training.

VERSATILITY:

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

Jet Air Oven 20 pans baking capacity

OVEN FEATURING

- Exclusive patented reversing fan system
- Outstanding steam injection system including an electronic timer
- Compact space saving unit
- High production oven (20 pans)
- Full view heat reflective thermos glass doors
- Brightly lit
- Digital reminder timer
- Fully insulated, completely sealed
- Digital temperature controllers and timers
- Temperature up to a maximum of 500° F (260° C)
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Door switch cut-off for fan blower
- Locking casters
- Stainless steel inside and outside
- 3/4 HP motor
- ETL & NSF listed
- One year parts and labor limited warranty

OPTIONAL

- Programmable controls (adds 2” to oven width)
- Water filter for installation
- Auto steam
- Sliding doors
- Delay switch (electric model only)

All Jet Air ovens can be used to cook meat

OVERALL DIMENSIONS

53 1/2" W X 50 1/4" D X 73" H (electric)
(1360 mm X 1275 mm X 1855 mm)
53 1/2" W X 53 3/4" D X 73" H (gas)
(1360 mm X 1365 mm X 1855 mm)

OVEN INTERIOR DIMENSIONS

39 1/2" W X 31" D X 26 1/2" H (electric)
(1005 mm X 787 mm X 673 mm)
39 1/2" W X 30" D X 26 1/2" H (gas)
(1005 mm X 762 mm X 673 mm)

Shelf spacing 3 3/4" (95 mm)

GAS SYSTEM (JA20G - Propane or natural)

BTU total: 170 000

3 phases:

120/208V - 10A - 2 kW - 4 wires - 60 Hz

120/240V - 10A - 2 kW - 4 wires - 60 Hz

1 phase:

120/240V - 11.5A - 2 kW - 3 wires - 60 Hz

Gas inlet : 1/2" NPT

Recommended gas pressure:

Propane gas : 11" W.C.

Natural gas : 7" W.C.

ELECTRICAL SYSTEM (JA20)

3 phases:

120/208V - 75A - 27 kW - 4 wires - 60 Hz

120/240V - 65A - 27 kW - 4 wires - 60 Hz

220/380V - 52A - 30 kW - 4 wires - 50 Hz

1 phase:

120/240V - 115A - 27 kW - 3 wires - 60 Hz

220V - 136A - 30 kW - 2 wires - 50 Hz

Other voltages available

Water inlet : 1/4" NPT

OVEN CAPACITY

TOTAL

Standard sheet pans 18" X 26" (457 mm X 660 mm): 20 pans
Four-strapped bread pans: 72 loaves
9" (230 mm) pies: 100 pies

FINISH

Stainless steel

SHIPPING INFORMATION

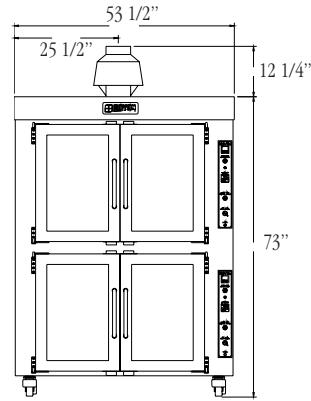
1435 lbs (651 kg) approximately (electric oven)

1600 lbs (726 kg) approximately (gas oven)

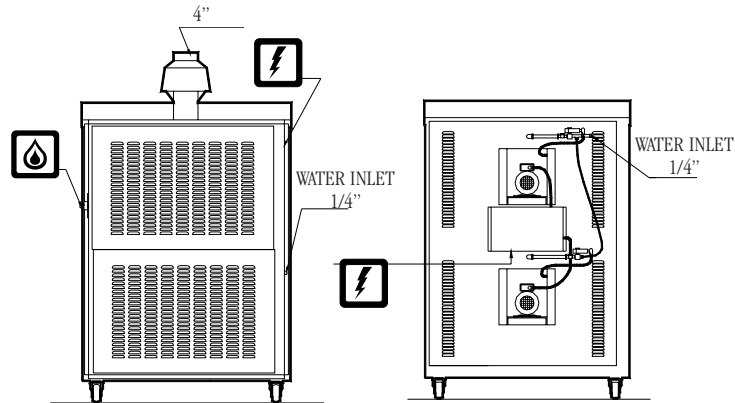
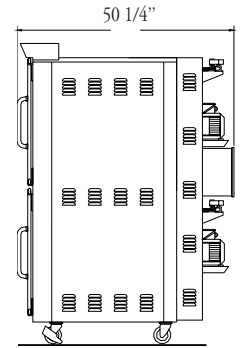
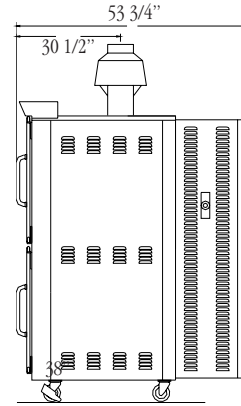
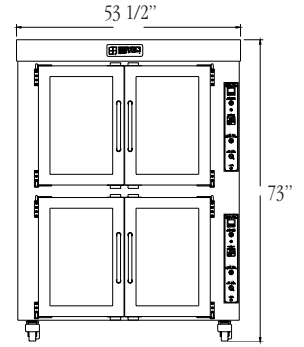
Electrical service connection and water inlet are located at the back of the unit.

Specifications and design subject to change without notice.

JA20G (GAS)



JA20 (ELECTRIC)



Your local distributor:

