

Pre-Prepared Refrigerated or Frozen



Yeasted Product (Bread)



Croissants

Larger space, largest production capacity

Low space, high production capacity, high quality results, need steam, need to bake over 425

Low space, lower production, looking for fast casual sub concept quality product.

Croissants proof at lower temps so butter doesn't melt (below 80). None of our proofers will keep below 80 with the lights on. Some people retard their croissants 40-50 degrees for the entire time.

DRIP 1 or E236/336

JAOP

CAOP

NU-VU Oven Proofers

ER Retarder-Proofers

Walk-in cooler or Refrigerator
Not a Doyon Product



Non-Yeasted Product (cookie dough, muffins, cake batter, biscuit, scone, pie crust, brownie batter, icings, meringues, pate a choux (éclair dough), dog biscuits, mashed potatoes, meatballs/loaf, etc.)

No proofing required

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