January 1, 2021
Equipment Catalog

Catalog No. 106 CAT
Published January 1, 2021
Pricing published separately at
www.doyon.qc.ca /www.nu-vu.com
Welcome to our 2021 product catalog!

In the next few pages, you will see two expert brands:

Doyon: The Baking Equipment Experts
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.

NU-VU®: Foodservice Solutions
NU-VU® has evolved from being the leader in on-premise sub shop baking into many other food service segments. Our product line reflects an expansion into new markets including schools, restaurants, C-stores and more. NU-VU® is the highest quality product for your foodservice needs.

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 & NU-VU® two of the proudest brands within the Middleby division.
<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Doyon Ovens</td>
<td>6</td>
</tr>
<tr>
<td>Doyon Artisan Stone Deck Ovens</td>
<td>13</td>
</tr>
<tr>
<td>Doyon Pizza Ovens</td>
<td>18</td>
</tr>
<tr>
<td>Doyon Oven/Proofer Combinations</td>
<td>21</td>
</tr>
<tr>
<td>Doyon Retarder Proofers and Proofers</td>
<td>25</td>
</tr>
<tr>
<td>Doyon Display Warmers</td>
<td>29</td>
</tr>
<tr>
<td>Doyon Planetary Mixers</td>
<td>30</td>
</tr>
<tr>
<td>Doyon Spiral Mixers</td>
<td>35</td>
</tr>
<tr>
<td>Doyon Mixer Accessories</td>
<td>40</td>
</tr>
<tr>
<td>Doyon Dough Divider &amp; Rounders</td>
<td>41</td>
</tr>
<tr>
<td>Doyon Dough Sheeters</td>
<td>45</td>
</tr>
<tr>
<td>Doyon Dough Moulders</td>
<td>47</td>
</tr>
<tr>
<td>Doyon Bread Slicers</td>
<td>48</td>
</tr>
<tr>
<td>Doyon Water Meters &amp; Chillers</td>
<td>49</td>
</tr>
<tr>
<td>NU-VU® Ovens</td>
<td>52</td>
</tr>
<tr>
<td>NU-VU® Oven/Proofer Combinations</td>
<td>57</td>
</tr>
<tr>
<td>NU-VU® Proofers</td>
<td>61</td>
</tr>
<tr>
<td>NU-VU® Smokers</td>
<td>62</td>
</tr>
<tr>
<td>NU-VU® Bread Cabinets &amp; Racks</td>
<td>63</td>
</tr>
<tr>
<td>Terms of Sale &amp; Warranty, Terminology</td>
<td>65</td>
</tr>
<tr>
<td>Index</td>
<td>68</td>
</tr>
</tbody>
</table>
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
## DOYON BAKING OVENS

<table>
<thead>
<tr>
<th></th>
<th>JA4</th>
<th>JA6</th>
<th>JA6L</th>
<th>JA8X</th>
<th>JA12SL</th>
<th>JA14</th>
<th>JA20</th>
<th>JA28</th>
<th>CA6X</th>
<th>SRO</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jet Air Reversing Fan</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Offered in Electric</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Offered in Gas</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Half Size Sheet Pan Capacity</td>
<td>8</td>
<td>12</td>
<td>12</td>
<td>16</td>
<td>24</td>
<td>28</td>
<td>40</td>
<td>56</td>
<td>12</td>
<td>*</td>
</tr>
<tr>
<td>Full Size Sheet Pan Capacity</td>
<td>4</td>
<td>6</td>
<td>6</td>
<td>8</td>
<td>12</td>
<td>14</td>
<td>20</td>
<td>28</td>
<td>6</td>
<td>*</td>
</tr>
<tr>
<td>Cook N' Hold</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Rotating Rack System</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Manual Controls</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Programmable Controls</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Multispeed Fan</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Fan Delay</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Shot Steam</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Pulse Steam</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
</tbody>
</table>

* Dependent on rack

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

<table>
<thead>
<tr>
<th>State</th>
<th>Bake Time (Min)</th>
<th>Bake Temp (F)</th>
<th>JAOP3</th>
<th>JA6/ J84SC</th>
<th>JA8/ JAF8/JAF8SL</th>
<th>JAB8/ JAB8P/ JAB8S</th>
<th>JA10</th>
<th>JA12SL/ JAP12SL</th>
<th>JA14/ JAP14</th>
<th>JA20</th>
<th>JA28</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bagels (16 per pan)</td>
<td>Fresh</td>
<td>15</td>
<td>375</td>
<td>192</td>
<td>256</td>
<td>384</td>
<td>512</td>
<td>640</td>
<td>768</td>
<td>896</td>
<td>1280</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dinner rolls (16 per pan)</td>
<td>Fresh</td>
<td>15-18</td>
<td>350</td>
<td>192</td>
<td>256</td>
<td>384</td>
<td>512</td>
<td>640</td>
<td>768</td>
<td>896</td>
<td>1280</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sub rolls 12&quot; (10 per pan)</td>
<td>Fresh</td>
<td>15-18</td>
<td>350</td>
<td>120</td>
<td>150</td>
<td>240</td>
<td>320</td>
<td>400</td>
<td>480</td>
<td>560</td>
<td>800</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>French Baguette (5 per pan)</td>
<td>Fresh</td>
<td>20-25</td>
<td>350</td>
<td>45</td>
<td>60</td>
<td>90</td>
<td>120</td>
<td>180</td>
<td>210</td>
<td>300</td>
<td>420</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Croissants (15 per pan)</td>
<td>Fresh</td>
<td>12-15</td>
<td>350</td>
<td>180</td>
<td>240</td>
<td>360</td>
<td>12</td>
<td>600</td>
<td>720</td>
<td>840</td>
<td>50</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8&quot; Pies (6 per shelf)</td>
<td>Fresh</td>
<td>30-35</td>
<td>375</td>
<td>36</td>
<td>48</td>
<td>72</td>
<td>96</td>
<td>120</td>
<td>144</td>
<td>168</td>
<td>240</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Muffins (15 per pan)</td>
<td>Fresh</td>
<td>18-22</td>
<td>350</td>
<td>135</td>
<td>180</td>
<td>270</td>
<td>360</td>
<td>450</td>
<td>540</td>
<td>630</td>
<td>900</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Muffins (24 per pan)</td>
<td>Fresh</td>
<td>18-22</td>
<td>350</td>
<td>216</td>
<td>288</td>
<td>432</td>
<td>576</td>
<td>720</td>
<td>864</td>
<td>1008</td>
<td>1440</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cakes 8&quot; (6 per shelf)</td>
<td>Fresh</td>
<td>18-22</td>
<td>350</td>
<td>54</td>
<td>72</td>
<td>108</td>
<td>144</td>
<td>180</td>
<td>216</td>
<td>252</td>
<td>360</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Quiches 8&quot; (6 per shelf)</td>
<td>Fresh</td>
<td>30-35</td>
<td>350</td>
<td>36</td>
<td>48</td>
<td>72</td>
<td>96</td>
<td>120</td>
<td>144</td>
<td>168</td>
<td>240</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cookies (18 per pan)</td>
<td>Frozen</td>
<td>8-10</td>
<td>300</td>
<td>324</td>
<td>432</td>
<td>648</td>
<td>864</td>
<td>1080</td>
<td>1296</td>
<td>1512</td>
<td>2160</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Danish (15 per pan)</td>
<td>Fresh</td>
<td>12-15</td>
<td>350</td>
<td>180</td>
<td>240</td>
<td>360</td>
<td>480</td>
<td>600</td>
<td>720</td>
<td>840</td>
<td>1200</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Biscuits (15 per pan)</td>
<td>Fresh</td>
<td>8-10</td>
<td>350</td>
<td>270</td>
<td>360</td>
<td>540</td>
<td>720</td>
<td>900</td>
<td>1080</td>
<td>1260</td>
<td>1800</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bread (4 strapped pan)</td>
<td>Fresh</td>
<td>30-35</td>
<td>350</td>
<td>8</td>
<td>16</td>
<td>48/24</td>
<td>64</td>
<td>48</td>
<td>48</td>
<td>96</td>
<td>96</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cinnamon rolls (8/half pan)</td>
<td>Fresh</td>
<td>15-18</td>
<td>325</td>
<td>192</td>
<td>256</td>
<td>384</td>
<td>512</td>
<td>640</td>
<td>768</td>
<td>896</td>
<td>1280</td>
</tr>
</tbody>
</table>
### SRO Oven Productivity Chart (per hour)

<table>
<thead>
<tr>
<th>ITEM</th>
<th>Bagels</th>
<th>Dinner Rolls</th>
<th>Sub Rolls</th>
<th>Baguette</th>
<th>Croissants</th>
<th>9&quot; Pies</th>
<th>Muffins</th>
<th>9&quot; Cakes</th>
<th>Cookies (1.5 oz)</th>
<th>Danish</th>
<th>Biscuits</th>
<th>Loaf Bread</th>
</tr>
</thead>
<tbody>
<tr>
<td>Items Per Pan</td>
<td>15</td>
<td>24</td>
<td>8</td>
<td>5</td>
<td>15</td>
<td>5</td>
<td>15</td>
<td>5</td>
<td>15</td>
<td>12</td>
<td>15</td>
<td>4</td>
</tr>
<tr>
<td>Rack Size</td>
<td>12</td>
<td>12</td>
<td>12</td>
<td>10</td>
<td>12</td>
<td>15</td>
<td>10</td>
<td>15</td>
<td>20</td>
<td>20</td>
<td>15</td>
<td>10</td>
</tr>
<tr>
<td>SRO1</td>
<td>675</td>
<td>1440</td>
<td>360</td>
<td>150</td>
<td>675</td>
<td>112</td>
<td>450</td>
<td>225</td>
<td>1800</td>
<td>960</td>
<td>450</td>
<td>80</td>
</tr>
<tr>
<td>SRO2</td>
<td>1350</td>
<td>2880</td>
<td>720</td>
<td>300</td>
<td>1350</td>
<td>224</td>
<td>900</td>
<td>450</td>
<td>3600</td>
<td>1920</td>
<td>900</td>
<td>160</td>
</tr>
</tbody>
</table>

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 steam 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
  - Tamper proof screws
  - Locking door handle
  - Locking control cover
  - Interior opening door
  - Internal alarm system
- Water filter (recommended)
- Ships knock down or one piece (based off site & accessibility)
- Stainless steel racks (page 8)

### Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Interior Dimensions</th>
<th>Electrical System</th>
<th>Ground wire not included</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W</td>
<td>D</td>
<td>H</td>
<td>W</td>
</tr>
<tr>
<td>SRO1E</td>
<td>3425</td>
<td>55&quot;</td>
<td>51&quot;</td>
<td>100 7/8&quot;</td>
<td>31&quot;</td>
</tr>
<tr>
<td>SRO1G</td>
<td>3425</td>
<td>55&quot;</td>
<td>51&quot;</td>
<td>100 7/8&quot;</td>
<td>31&quot;</td>
</tr>
<tr>
<td>SRO2E</td>
<td>4125</td>
<td>72&quot;</td>
<td>62&quot;</td>
<td>103&quot;</td>
<td>40&quot;</td>
</tr>
<tr>
<td>SRO2G</td>
<td>4125</td>
<td>72&quot;</td>
<td>62&quot;</td>
<td>103&quot;</td>
<td>40&quot;</td>
</tr>
</tbody>
</table>

**Hood is included in height**
### Specifications

**RSRO—Single Rack for SRO1**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Overall Dimensions</th>
<th>Shelf Spacing</th>
<th>Pan Capacity</th>
<th>Pan Dimensions</th>
<th>Crated Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>RSRO1-8</td>
<td>For single rack oven, end-load</td>
<td>20 1/2&quot; (521) 26&quot; (660) 69 13/16&quot; (1773)</td>
<td>7 5/8&quot; (194) 8</td>
<td>18&quot; (457) 26&quot; (660)</td>
<td>80 (36)</td>
<td></td>
</tr>
<tr>
<td>RSRO1-10</td>
<td>For single rack oven, end-load</td>
<td>20 1/2&quot; (521) 26&quot; (660) 69 13/16&quot; (1773)</td>
<td>6 1/8&quot; (156) 10</td>
<td>18&quot; (457) 26&quot; (660)</td>
<td>80 (36)</td>
<td></td>
</tr>
<tr>
<td>RSRO1-12</td>
<td>For single rack oven, end-load</td>
<td>20 1/2&quot; (521) 26&quot; (660) 69 13/16&quot; (1773)</td>
<td>5 3/32&quot; (142) 12</td>
<td>18&quot; (457) 26&quot; (660)</td>
<td>80 (36)</td>
<td></td>
</tr>
<tr>
<td>RSRO1-15</td>
<td>For single rack oven, end load</td>
<td>20 1/2&quot; (521) 26&quot; (660) 69 13/16&quot; (1773)</td>
<td>4 1/16&quot; (103) 15</td>
<td>18&quot; (457) 26&quot; (660)</td>
<td>80 (36)</td>
<td></td>
</tr>
</tbody>
</table>

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

**RSRO—Double Rack for SRO2**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Overall Dimensions</th>
<th>Shelf Spacing</th>
<th>Pan Capacity</th>
<th>Pan Dimensions</th>
<th>Crated Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>RSRO2-8</td>
<td>For double rack oven, side load</td>
<td>28 1/4&quot; (718) 36&quot; (914) 69 13/16&quot; (1773)</td>
<td>7 5/8&quot; (194) 16</td>
<td>26&quot; (660) 18&quot; (457)</td>
<td>105 (48)</td>
<td></td>
</tr>
<tr>
<td>RSRO2-10</td>
<td>For double rack oven, side load</td>
<td>28 1/4&quot; (718) 36&quot; (914) 69 13/16&quot; (1773)</td>
<td>6 1/8&quot; (156) 20</td>
<td>26&quot; (660) 18&quot; (457)</td>
<td>105 (48)</td>
<td></td>
</tr>
<tr>
<td>RSRO2-12</td>
<td>For double rack oven, side load</td>
<td>28 1/4&quot; (718) 36&quot; (914) 69 13/16&quot; (1773)</td>
<td>5 3/32&quot; (142) 24</td>
<td>26&quot; (660) 18&quot; (457)</td>
<td>105 (48)</td>
<td></td>
</tr>
<tr>
<td>RSRO2-15</td>
<td>For double rack oven, side load</td>
<td>28 1/4&quot; (718) 36&quot; (914) 69 13/16&quot; (1773)</td>
<td>4 1/16&quot; (103) 30</td>
<td>26&quot; (660) 18&quot; (457)</td>
<td>105 (48)</td>
<td></td>
</tr>
<tr>
<td>RSRO2-20</td>
<td>For double rack oven, side load</td>
<td>28 1/4&quot; (718) 36&quot; (914) 69 13/16&quot; (1773)</td>
<td>3 1/16&quot; (78) 40</td>
<td>26&quot; (660) 18&quot; (457)</td>
<td>105 (48)</td>
<td></td>
</tr>
</tbody>
</table>

*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

Features

OVEN
• State of the art 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

Exclusive Rotating Rack System

Construction

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

Options

• Water filter (recommended)
• Proofer base (CA6PX)
• 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
• Stacking kit

New optional proofer base!

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Interior Dimensions</th>
<th>Pan Capacity (18&quot; x26&quot;)</th>
<th>Shelf Spacing</th>
<th>Gas System</th>
<th>Water Inlet</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>WxDxH (mm)</td>
<td>WxDxH (mm)</td>
<td></td>
<td></td>
<td>BTU</td>
<td>D.H.</td>
<td>G.I.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>WxDxH (in.)</td>
<td>WxDxH (in.)</td>
<td></td>
<td></td>
<td>BTU</td>
<td>D.H.</td>
<td>G.I.</td>
</tr>
<tr>
<td>CA6X</td>
<td>720 (326)</td>
<td>43.7/8&quot;x38&quot;x38&quot;</td>
<td>27&quot;x33 1/2&quot;</td>
<td>4&quot; (102)</td>
<td>6</td>
<td>28 1/2&quot;</td>
<td>-</td>
<td>1550 4&quot; 1/4&quot;</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1114x1368x965</td>
<td>(686)</td>
<td>(851)</td>
<td></td>
<td>(724)</td>
<td>-</td>
<td>208-240 1 3 65</td>
</tr>
<tr>
<td>CA6XG</td>
<td>720 (326)</td>
<td>43.7/8&quot;x38&quot;x38&quot;</td>
<td>27&quot;x33 1/2&quot;</td>
<td>4&quot; (102)</td>
<td>6</td>
<td>28 1/2&quot;</td>
<td>-</td>
<td>78 500 4&quot; 1/4&quot;</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1114x1484x965</td>
<td>(686)</td>
<td>(851)</td>
<td></td>
<td>(724)</td>
<td>-</td>
<td>208-240 1 3 65</td>
</tr>
</tbody>
</table>

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

www.doyon.qc.ca • www.nu-vu.com
Features

- 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: Rethermalization mode
- JA8X, JA8XG & JA8XR: 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
- 4 swivel casters (2 locking) (JA12SL and higher)
- Magnetic latches
- 3/4 HP motor
- Two year parts and one year labor warranty

Options

- Water filter (recommended)
- 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)
- Gas quick disconnect kit: 4’ (1220mm) flexible hose, ball valve, and securing device (GAH600)
- 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)
### JA Series

**Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Interior Dimensions</th>
<th>Pan Capacity (18” x 26”)</th>
<th>Shelf Spacing</th>
<th>Gas System</th>
<th>Water Inlet</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>W D H</td>
<td>W D H</td>
<td>Pan Capacity</td>
<td></td>
<td></td>
<td>BTU D.H. G.I.</td>
<td>W.I.</td>
<td>Volts</td>
</tr>
<tr>
<td><strong>JA4</strong></td>
<td>350 (159)</td>
<td>32 1/2” (626)</td>
<td>40” (1016)</td>
<td>31” (787)</td>
<td>27 1/2” (699)</td>
<td>20” (508)</td>
<td>17 1/2” (445)</td>
<td>4</td>
</tr>
<tr>
<td><strong>JA4SC</strong></td>
<td>550 (249)</td>
<td>32 1/2” (626)</td>
<td>37” (940)</td>
<td>71” (1803)</td>
<td>27 1/2” (699)</td>
<td>20” (508)</td>
<td>17 1/2” (445)</td>
<td>4</td>
</tr>
<tr>
<td><strong>JA6</strong></td>
<td>515 (233)</td>
<td>36 1/2” (927)</td>
<td>48 1/4” (1226)</td>
<td>34 3/4” (883)</td>
<td>25 1/2” (648)</td>
<td>30 1/2” (775)</td>
<td>26 1/4” (667)</td>
<td>6</td>
</tr>
<tr>
<td><strong>JA6G</strong></td>
<td>580 (263)</td>
<td>36 1/2” (927)</td>
<td>52 3/4” (1340)</td>
<td>34 3/4” (883)</td>
<td>25 1/2” (648)</td>
<td>29 1/2” (749)</td>
<td>26 1/4” (667)</td>
<td>6</td>
</tr>
<tr>
<td><strong>JA6SL</strong></td>
<td>445 (201)</td>
<td>38 3/8” (975)</td>
<td>37 5/8” (956)</td>
<td>34 5/8” (879)</td>
<td>26 3/4” (679)</td>
<td>19 1/2” (495)</td>
<td>26 1/4” (667)</td>
<td>6</td>
</tr>
<tr>
<td><strong>JA8</strong></td>
<td>840 (381)</td>
<td>37 5/8” (956)</td>
<td>54 1/8” (1375)</td>
<td>41 3/4” (1061)</td>
<td>43 5/8” (1108)</td>
<td>53 3/8” (1356)</td>
<td>36 3/4” (985)</td>
<td>8</td>
</tr>
<tr>
<td><strong>JA8G</strong></td>
<td>840 (381)</td>
<td>37 5/8” (956)</td>
<td>54 1/8” (1375)</td>
<td>41 3/4” (1061)</td>
<td>43 5/8” (1108)</td>
<td>53 3/8” (1356)</td>
<td>36 3/4” (985)</td>
<td>8</td>
</tr>
<tr>
<td><strong>JA8XR</strong></td>
<td>840 (381)</td>
<td>840 (381)</td>
<td>54 1/8” (1375)</td>
<td>41 3/4” (1061)</td>
<td>43 5/8” (1108)</td>
<td>53 3/8” (1356)</td>
<td>36 3/4” (985)</td>
<td>8</td>
</tr>
<tr>
<td><strong>JA12SL</strong></td>
<td>820 (372)</td>
<td>38 3/8” (978)</td>
<td>37 5/8” (956)</td>
<td>73” (1854)</td>
<td>26 3/4” (679)</td>
<td>19 1/2” (495)</td>
<td>26 1/4” (667)</td>
<td>12</td>
</tr>
<tr>
<td><strong>JA14</strong></td>
<td>1025 (464)</td>
<td>38 1/2” (978)</td>
<td>49 1/4” (1251)</td>
<td>73” (1854)</td>
<td>25 1/2” (648)</td>
<td>30 1/2” (775)</td>
<td>28” (711)</td>
<td>14</td>
</tr>
<tr>
<td><strong>JA14G</strong></td>
<td>1170 (530)</td>
<td>38 1/2” (978)</td>
<td>53 5/8” (1362)</td>
<td>73” (1854)</td>
<td>25 1/2” (648)</td>
<td>29 1/2” (749)</td>
<td>28” (711)</td>
<td>14</td>
</tr>
</tbody>
</table>

*Source: Doyon Ovens*
**Superior Air Flow**

### Features

**OVEN**
- Advanced programmable oven control.
- 99 programmable recipes
- Baking temperature reached in 15 minutes
- 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
- Door switch cutoff for fan blower
- USB port
- Available in gas or electric

**Construction**
- Stainless steel
- 4 swivel casters (2 locking)
- Magnetic latches
- 3/4 HP motor
- Two year parts and one year labor warranty

**Options**
- Water filter (recommended)
- Perforated nickel plated pizza decks
- JA20 (GRPIZ10)
- JA28 (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
- JA20G (GAH600)
- JA28G (GAH700)

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

### Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Interior Dimensions</th>
<th>Pan Capacity (18”x26”)</th>
<th>Shelf Spacing</th>
<th>Gas System</th>
<th>Water Inlet</th>
<th>Electrical System</th>
<th><em>Ground wire not included.</em></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W D H</td>
<td>W D H</td>
<td>BTU D.H. G.I.</td>
<td></td>
<td></td>
<td></td>
<td>Volts Phases Amps kW</td>
<td>Wires Hz</td>
</tr>
<tr>
<td>JA20*</td>
<td>(559)</td>
<td>53 1/2” (1359)</td>
<td>39” (991)</td>
<td>26 1/2” (673)</td>
<td>3 3/4” (95)</td>
<td>170000</td>
<td>6” (152)</td>
<td>1/4” (6)</td>
<td>208 240</td>
</tr>
<tr>
<td></td>
<td>JA20G*</td>
<td>(623)</td>
<td>39” (991)</td>
<td>26 1/2” (673)</td>
<td>3 3/4” (95)</td>
<td>170000</td>
<td>6” (152)</td>
<td>1/4” (6)</td>
<td>208 240</td>
</tr>
<tr>
<td>JA28</td>
<td>(839)</td>
<td>72” (1829)</td>
<td>39” (991)</td>
<td>26 1/2” (673)</td>
<td>3 3/4” (95)</td>
<td>260000</td>
<td>2x6” (2x152)</td>
<td>3/4” (13)</td>
<td>208 240</td>
</tr>
<tr>
<td>JA28G</td>
<td>(1060)</td>
<td>72” (1829)</td>
<td>39” (991)</td>
<td>26 1/2” (673)</td>
<td>3 3/4” (95)</td>
<td>260000</td>
<td>2x6” (2x152)</td>
<td>3/4” (13)</td>
<td>208 240</td>
</tr>
</tbody>
</table>

D.I. 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

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 decks (deck made of FDA approved concrete mix)
- Individual 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
- Proofer 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-operating 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
- Manual loaf loader (LL); see page 17 for photo
- Manual loaf loader (LL4T) (4T series only)
- Water filter (recommended)
- Stainless steel deck

www.doyon.qc.ca • www.nu-vu.com
Doyon Artisan Stone Deck Oven 1T Series

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

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)

Dimensions:
- One Deck: 33”H (838mm) x 35 3/4”W (908mm) x 37 1/2”D (953mm)
- Two Deck: 24”H (610mm) x 35 3/4”W (908mm) x 37 1/2”D (953mm)
- Three Deck: 21”H (533mm) x 35 3/4”W (908mm) x 37 1/2”D (953mm)
- Four Deck: 9”H (227mm) x 35 3/4”W (908mm) x 37 1/2”D (953mm)

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)

Standard Legs with Casters

Optional Eyebrow Canopy

Artisan Oven Productivity Chart (per hour / per chamber)

<table>
<thead>
<tr>
<th>MENU ITEM</th>
<th>Bagels</th>
<th>Dinner Rolls</th>
<th>Sub Rolls</th>
<th>Baguette</th>
<th>Croissants</th>
<th>9” Pies</th>
<th>Muffins</th>
<th>9” Cakes</th>
<th>Cookies (1.5 oz)</th>
<th>Danish</th>
<th>Biscuits</th>
<th>Loaf Bread</th>
</tr>
</thead>
<tbody>
<tr>
<td>1T</td>
<td>64</td>
<td>64</td>
<td>15</td>
<td>12</td>
<td>15</td>
<td>72</td>
<td>18</td>
<td>108</td>
<td>60</td>
<td>75</td>
<td>60</td>
<td>16</td>
</tr>
<tr>
<td>2T</td>
<td>128</td>
<td>128</td>
<td>30</td>
<td>24</td>
<td>30</td>
<td>144</td>
<td>36</td>
<td>216</td>
<td>120</td>
<td>150</td>
<td>120</td>
<td>32</td>
</tr>
<tr>
<td>3T</td>
<td>192</td>
<td>192</td>
<td>45</td>
<td>36</td>
<td>45</td>
<td>216</td>
<td>54</td>
<td>324</td>
<td>180</td>
<td>225</td>
<td>180</td>
<td>48</td>
</tr>
<tr>
<td>4T</td>
<td>256</td>
<td>256</td>
<td>60</td>
<td>48</td>
<td>60</td>
<td>288</td>
<td>72</td>
<td>432</td>
<td>240</td>
<td>300</td>
<td>240</td>
<td>64</td>
</tr>
</tbody>
</table>

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

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

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)

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)

---

Model Pans Type Electrical Standard
--- --- --- --- --- --- --- --- ---
2T - End Loaded
2 - BAKING CHAMBER
6.5kw/18 A 6.5kw/18 A 6.5kw/6 A 50/60 3
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

<table>
<thead>
<tr>
<th>Bread</th>
<th>Deck Height</th>
<th>Individual Dough Weight (g)</th>
<th>Top Deck Temp (°F)</th>
<th>Bottom Deck Temp (°F)</th>
<th>Front Percentage</th>
<th>Vent</th>
<th>Steam</th>
<th>Bake Time (min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Grain Loaf</td>
<td>8&quot;</td>
<td>1100</td>
<td>425</td>
<td>400</td>
<td>11</td>
<td>Last 10 Min</td>
<td>2 Seconds</td>
<td>47</td>
</tr>
<tr>
<td>Ciabatta</td>
<td>8&quot;</td>
<td>570</td>
<td>425</td>
<td>400</td>
<td>11</td>
<td>Last 10 Min</td>
<td>2 Seconds</td>
<td>40</td>
</tr>
<tr>
<td>Baguette</td>
<td>8&quot;</td>
<td>300</td>
<td>425</td>
<td>400</td>
<td>11</td>
<td>Last 10 Min</td>
<td>2 Seconds</td>
<td>23</td>
</tr>
<tr>
<td>Bagels</td>
<td>6&quot;</td>
<td>141</td>
<td>425</td>
<td>400</td>
<td>11</td>
<td>Last 7 Min</td>
<td>2 Seconds</td>
<td>12</td>
</tr>
<tr>
<td>Challah</td>
<td>8&quot;</td>
<td>460</td>
<td>375</td>
<td>350</td>
<td>11</td>
<td>-</td>
<td>-</td>
<td>25</td>
</tr>
<tr>
<td>Focaccia</td>
<td>8&quot;</td>
<td>500</td>
<td>475</td>
<td>450</td>
<td>11</td>
<td>Last 5 Min</td>
<td>2 Seconds</td>
<td>17</td>
</tr>
<tr>
<td>Pizza (16&quot;)</td>
<td>6&quot;</td>
<td>454</td>
<td>600</td>
<td>550</td>
<td>11</td>
<td>-</td>
<td>-</td>
<td>3</td>
</tr>
<tr>
<td>Rolls (8x6 on pan)</td>
<td>6&quot;</td>
<td>58</td>
<td>325</td>
<td>300</td>
<td>11</td>
<td>-</td>
<td>-</td>
<td>22</td>
</tr>
<tr>
<td>Sheet Cake</td>
<td>6&quot;</td>
<td>1600</td>
<td>350</td>
<td>325</td>
<td>12</td>
<td>-</td>
<td>-</td>
<td>12</td>
</tr>
</tbody>
</table>
Doyon Artisan Stone Deck Oven
3T Series

**Build your oven!**

Optional Loaf Loader

---

**Doyon Artisan Ovens**

**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)

**Standard Legs with Casters**

Base Plate

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

**Optional Eyebrow Canopy**

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

---

**Model** | **Pans** | **Type** | **208V** | **240V** | **480V** | **Hz** | **Ph**
--- | --- | --- | --- | --- | --- | --- | ---
COVER | - | - | - | - | - | - | -
3T | 3 | BAKING CHAMBER | 8.3kw/23 A | 8.3kw/20A | 8.3kw/10A | 50/60 | 3
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

---

**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)

---

**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) |
Doyon
Artisan Stone Deck Oven
4T Series

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

Optional Eyebrow Canopy
Top Cover Plate
Deck Choice #1 - 6" Internal Chamber Height
Deck Choice #2 - 8" Internal Chamber Height
Deck Choice #3 - 10" Internal Chamber Height
Deck Choice #4 - 12" Internal Chamber Height
Base Plate
Standard Legs with Casters
Optional Proofer

<table>
<thead>
<tr>
<th>Model</th>
<th>Pans</th>
<th>Type</th>
<th>Electrical Standard</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>208V</td>
<td>240V</td>
</tr>
<tr>
<td>4T</td>
<td>4</td>
<td>COVER</td>
<td>-</td>
</tr>
<tr>
<td>ES4T</td>
<td>18</td>
<td>BAKING CHAMBER</td>
<td>9.3kw/26 A</td>
</tr>
<tr>
<td>ES4TP</td>
<td>9</td>
<td>PROOFER</td>
<td>2.3kw/11 A</td>
</tr>
<tr>
<td></td>
<td></td>
<td>LOW PROOFER</td>
<td>2.3kw/11 A</td>
</tr>
</tbody>
</table>

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)

Standard Proofer Dimensions (For 1 - 2 Chambers):
- Exterior: 13 5/8"H (347mm) x 73"W (1854mm) x 44 1/4"D (1124mm)
- Interior: 6"H (152mm) x 56"W (1420mm) x 37"D (939mm)
- Weight: 950 lbs (431 kg)

Low Profile Proofer Dimensions (For 3 Chambers):
- Exterior: 15 5/8"H (401mm) x 73"W (1854mm) x 44 1/4"D (1124mm)
- Interior: 6"H (152mm) x 56"W (1420mm) x 37"D (939mm)
- Weight: 950 lbs (431 kg)
### Menu Item

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

Capacities are per hour.
**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
- Tempered glass door
- Nickel-coated perforated decks (3)
- 4” legs

**Options**
- Stainless steel stand on swivel casters; two locking and two non-locking (RPOT)

**Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Interior Dimensions</th>
<th>Pan/Pizza Capacity</th>
<th>Shelf Spacing</th>
<th>Electrical System</th>
<th>Volts</th>
<th>Phases</th>
<th>Amps</th>
<th>kW</th>
<th>Wires*</th>
<th>Hz</th>
</tr>
</thead>
<tbody>
<tr>
<td>RPO3</td>
<td>305 (139)</td>
<td>27 1/2” (699)</td>
<td>34” (864)</td>
<td>28 1/2” (724)</td>
<td>22” (559)</td>
<td>21” (533)</td>
<td>14” (356)</td>
<td>3</td>
<td>4” (102)</td>
<td>208</td>
<td>240</td>
<td>1</td>
</tr>
</tbody>
</table>

*Ground wire not included.

www.doyon.qc.ca • www.nu-vu.com
Doyon Pizza Ovens
PIZ Series

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

Quick & Versatile

Features
- High production capabilities
- PIZ3 – capacity of 3 - 18" pizzas
- PIZ6 – capacity of 6 - 18" pizzas
- Ability to cook both fresh or par baked dough
- Fast baking / Fast preheat
- Fast recovery
- Exclusive reversing fan system
- Direct baking on nickel coated perforated decks to increase heat retention
- Available in gas or electric

Construction
- Heavy duty glass
- 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)
- 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
- Solid doors
- PIZ3 & PIZ3G stand on casters (PIZ3B)
- PIZ6 & PIZ6G stand on casters (PIZ6B)
- Water filter (recommended for ovens with steam option)

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Interior Dimensions</th>
<th>Door Opening (3)</th>
<th>Production per hour</th>
<th>Gas System</th>
<th>Electrical System *Ground wire not included.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W x D x H (mm)</td>
<td>W x D x H (mm)</td>
<td></td>
<td></td>
<td>BTU</td>
<td>Volts</td>
</tr>
<tr>
<td>PIZ3</td>
<td>470 (213)</td>
<td>35 7/8&quot; x 40 1/2&quot;</td>
<td>34 1/4&quot; x 23 3/4&quot;</td>
<td>30&quot; x 5&quot; (762 x 127)</td>
<td>300-pizzas 6&quot; (152)</td>
<td>120/208</td>
<td>120/240</td>
</tr>
<tr>
<td>PIZ3G</td>
<td>586 (292)</td>
<td>35 7/8&quot; x 37 3/4&quot;</td>
<td>34 1/4&quot; x 22 1/2&quot;</td>
<td>30&quot; x 5&quot; (762 x 127)</td>
<td>300-pizzas 6&quot; (152)</td>
<td>120/240</td>
<td>220</td>
</tr>
<tr>
<td>PIZ6</td>
<td>645 (362)</td>
<td>47 5/8&quot; x 44 7/8&quot;</td>
<td>36 1/4&quot; x 25&quot;</td>
<td>40&quot; x 5 3/4&quot; (1015 x 146)</td>
<td>180-pizzas 6&quot; (152)</td>
<td>120/240</td>
<td>220</td>
</tr>
<tr>
<td>PIZ6G</td>
<td>800 (432)</td>
<td>47 5/8&quot; x 47&quot;</td>
<td>36 1/4&quot; x 24&quot;</td>
<td>40&quot; x 5 3/4&quot; (1015 x 146)</td>
<td>180-pizzas 6&quot; (152)</td>
<td>120/240</td>
<td>220</td>
</tr>
</tbody>
</table>

PIZ3 Shown with optional stand
## CHOOSE YOUR DOYON OVEN/PROOFER

### DOYON OVEN PROOFERS

<table>
<thead>
<tr>
<th>Feature</th>
<th>CAOP6</th>
<th>JAOP3</th>
<th>JAOP6</th>
<th>JAOP6SL</th>
<th>JAOP10</th>
<th>JAOP12SL</th>
<th>JAOP14</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jet Air Reversing Fan</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Offered in Electric</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Offered in Gas</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Half Size Sheet Pan Capacity</td>
<td>12/36</td>
<td>6/18</td>
<td>12/36</td>
<td>12/18</td>
<td>20/24</td>
<td>24/36</td>
<td>28/64</td>
</tr>
<tr>
<td>Full Size Sheet Pan Capacity</td>
<td>6/18</td>
<td>3/9</td>
<td>6/18</td>
<td>6/9</td>
<td>10/12</td>
<td>12/18</td>
<td>14/32</td>
</tr>
<tr>
<td>Cook N’ Hold</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Manual Controls</td>
<td></td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rotating Rack System</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Programmable Controls</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Autofill System</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Multispeed Fan</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Fan Delay</td>
<td>X</td>
<td>optional</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Shot Steam</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Pulse Steam</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
</tbody>
</table>
Doyon Convection Oven/Proofer Combination
CAOP Series

Space Saver.
Proof and Bake...
All in One Cabinet.

Ultimate Uniform Proof & Bake

Features

OVEN
• Advanced programmable oven control.
  • 99 programmable recipes
  • 8 stage baking
  • Digital timer
  • Digital temperature control up to 500°F (260°C)
  • Rotating rack system for even baking
  • Cool down mode
  • 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

PROOFER
• Manual controls
• Separate heat and humidity controls
• Overflow drain and pan
• Automatic water fill system (no water pans to fill)

Construction

• Stainless steel
• 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 (recommended)
• Perforated nickel plated pizza decks (GRPIZ3)
• High temperature gasket for baking from 400°F (205°C) to (HTG001)
• Gas quick disconnect kit: 4’ (1200mm) flexible hose, ball valve, and securing device (GAH600)

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions (W x D x H)</th>
<th>Interior Dimensions Oven (W x D x H)</th>
<th>Pan Capacity (18&quot; x 26&quot;)</th>
<th>Shelf Spacing</th>
<th>Gas System</th>
<th>Water Inlet</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAOP6</td>
<td>1095 (496)</td>
<td>43 7/8&quot; x 53 3/4&quot; x 76 3/8&quot;</td>
<td>27&quot; x 33 1/2&quot; x 28 1/2&quot;</td>
<td>6 x 18</td>
<td>-</td>
<td>1/4&quot; (102)</td>
<td>1&quot; (76)</td>
<td>1/3</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>80 / 49</td>
</tr>
<tr>
<td>CAOP6G</td>
<td>1195 (542)</td>
<td>43 7/8&quot; x 57 3/4&quot; x 76 3/8&quot;</td>
<td>27&quot; x 33 1/2&quot; x 28 1/2&quot;</td>
<td>6 x 18</td>
<td>-</td>
<td>4&quot; (102)</td>
<td>3&quot; (76)</td>
<td>1/3</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>80 / 49</td>
</tr>
</tbody>
</table>

Other specifications and options available upon request.
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)
• 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 (baking temperature reached in 15 minutes)
• 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
• 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 (recommended)
• 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

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Oven Interior Dimensions Proofer</th>
<th>Pan Capacity (18”x26”)</th>
<th>Shelf Spacing</th>
<th>Gas System</th>
<th>Water Inlet</th>
<th>Electrical System *Ground wire not included.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Volts</td>
</tr>
<tr>
<td>JAOP3*</td>
<td>625 (263)</td>
<td>32 1/2” (826)</td>
<td>37” (940)</td>
<td>71” (1803)</td>
<td>27 1/2” (686)</td>
<td>20” (508)</td>
<td>17 1/2” (445)</td>
<td>5” (127)</td>
</tr>
<tr>
<td>JAOP6</td>
<td>800 (303)</td>
<td>36 7/8” (937)</td>
<td>48 1/8” (1222)</td>
<td>73” (1854)</td>
<td>25 1/2” (646)</td>
<td>30 1/2” (778)</td>
<td>26 1/4” (667)</td>
<td>6 1/2” (167)</td>
</tr>
<tr>
<td>JAOP6SL</td>
<td>700 (318)</td>
<td>38 3/8” (975)</td>
<td>37 5/8” (966)</td>
<td>73” (1854)</td>
<td>26 3/4” (679)</td>
<td>19 1/2” (495)</td>
<td>26 1/4” (667)</td>
<td>29” (737)</td>
</tr>
<tr>
<td>JAOPEG</td>
<td>800 (363)</td>
<td>36 7/8” (937)</td>
<td>53” (1346)</td>
<td>73” (1854)</td>
<td>25 1/2” (686)</td>
<td>29 1/2” (749)</td>
<td>26 1/4” (667)</td>
<td>26 1/2” (672)</td>
</tr>
</tbody>
</table>

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  *Other voltages available upon request
Doyon Oven/Proofer Combination
JAOP Series

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 (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
- 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 (recommended)
- Perforated nickel plated pizza decks
  - JAOP10 (GRPIZ10)
  - JAOP12SL (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

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Interior Dimensions</th>
<th>Pan Capacity (18&quot;x26&quot;)</th>
<th>Shelf Spacing</th>
<th>Gas System</th>
<th>Water Inlet</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W D H</td>
<td>W D H</td>
<td>Oven Proofer</td>
<td>Oven Proofer</td>
<td>BTU D.H. G.I.</td>
<td>W.I. Water Inlet</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Oven Proofer</td>
<td>Oven Proofer</td>
<td></td>
<td></td>
<td>Ground wire not included</td>
</tr>
<tr>
<td></td>
<td></td>
<td>W D H</td>
<td>W D H</td>
<td>Oven Proofer</td>
<td>Oven Proofer</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>JAOP10*</td>
<td>1175</td>
<td>53 1/2&quot; (1355)</td>
<td>73&quot; (1854)</td>
<td>39&quot; (991)</td>
<td>3 3/4&quot; (95)</td>
<td>3&quot; (76)</td>
<td>1/4&quot; (6)</td>
<td>1 1/2 / 1 1/2 / 1/3</td>
</tr>
<tr>
<td></td>
<td>(533)</td>
<td></td>
<td></td>
<td>39&quot; (991)</td>
<td>3 3/4&quot; (95)</td>
<td>3&quot; (76)</td>
<td>1/4&quot; (6)</td>
<td>1 1/2 / 1 1/2 / 1/3</td>
</tr>
<tr>
<td>JAOP10G</td>
<td>1175</td>
<td>53 1/2&quot; (1355)</td>
<td>73&quot; (1854)</td>
<td>39&quot; (991)</td>
<td>3 3/4&quot; (95)</td>
<td>3&quot; (76)</td>
<td>1/4&quot; (6)</td>
<td>1 1/2 / 1 1/2 / 1/3</td>
</tr>
<tr>
<td></td>
<td>(533)</td>
<td></td>
<td></td>
<td>39&quot; (991)</td>
<td>3 3/4&quot; (95)</td>
<td>3&quot; (76)</td>
<td>1/4&quot; (6)</td>
<td>1 1/2 / 1 1/2 / 1/3</td>
</tr>
<tr>
<td>JAOP12S</td>
<td>1380</td>
<td>71 3/4&quot; (1822)</td>
<td>73&quot; (1854)</td>
<td>26 1/4&quot; (679)</td>
<td>31&quot; (787)</td>
<td>55 1/2&quot; (1410)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>(626)</td>
<td></td>
<td></td>
<td>26 1/4&quot; (679)</td>
<td>31&quot; (787)</td>
<td>55 1/2&quot; (1410)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>JAOP14</td>
<td>1520</td>
<td>70&quot; (1778)</td>
<td>73&quot; (1854)</td>
<td>25 1/2&quot; (648)</td>
<td>31&quot; (787)</td>
<td>55 1/2&quot; (1410)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>(689)</td>
<td></td>
<td></td>
<td>25 1/2&quot; (648)</td>
<td>31&quot; (787)</td>
<td>55 1/2&quot; (1410)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>JAOP14G</td>
<td>1725</td>
<td>70&quot; (1778)</td>
<td>73&quot; (1854)</td>
<td>25 1/2&quot; (648)</td>
<td>31&quot; (787)</td>
<td>55 1/2&quot; (1410)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Other voltages available upon request

*Other voltages available upon request

*Ground wire not included

Volts: 120 / 240 / 208 / 240
Phases: 1 / 3 / 1 / 3
Wires: 2 / 3 / 60
Amps: 7 / 50 / 18 / 65
Hz: 60
### Features
- Digital touchscreen with programmable recipes
- Designed in either 1, 2, 3 rack width
- Expandable to 1, 2, 3 rack depth
- Easy connect to utilities; built-in drain, single water line connection
- Available in left or right hinge door (KDRP11, KDRP12, KDRP13)
- R134a environmentally safe refrigeration
- Cloud connectivity

### Construction
- Stainless steel construction
- Stainless steel floor with drain (Note: contact factory to verify if floor is required for use with unit)
- Fully insulated
- Ships knockdown
- One Year Labor & Two Year Parts Warranty

### Options
- Water Filter
- Pass through configuration (Note: single control panel only on front & door hinged same on single unit only)
- Door bumpers
- Facility installation and startup
- Factory startup (installation not included)

### Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Single End Loaded Rack Capacity</th>
<th>Single Side Loaded Rack Capacity</th>
<th>Double Rack Capacity</th>
<th>Door Opening</th>
<th>Water Inlet</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>L x D x H</td>
<td>Rack Capacity</td>
<td>Rack Capacity</td>
<td>Rack Capacity</td>
<td>Phase</td>
<td>Volts</td>
<td>Amps</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>L</td>
<td>H</td>
<td></td>
</tr>
<tr>
<td>KDRP11</td>
<td>400 (182)</td>
<td>42&quot; (1066) x 44 3/8&quot; (1127) x 94 3/16&quot; (2392)</td>
<td>1 2 1</td>
<td>27&quot; (866)</td>
<td>73 1/2&quot; (1867)</td>
<td>1/4&quot; (6)</td>
<td>1</td>
<td>208</td>
</tr>
<tr>
<td>KDRP12</td>
<td>500 (227)</td>
<td>42&quot; (1066) x 84 3/8&quot; (2143) x 94 3/16&quot; (2392)</td>
<td>3 4 2</td>
<td>32 1/2&quot; (826)</td>
<td>73 1/2&quot; (1867)</td>
<td>1/4&quot; (6)</td>
<td>1</td>
<td>208</td>
</tr>
<tr>
<td>KDRP13</td>
<td>700 (318)</td>
<td>42&quot; (1066) x 124 3/8&quot; (3159) x 94 3/16&quot; (2392)</td>
<td>5 6 3</td>
<td>27&quot; (866)</td>
<td>73 1/2&quot; (1867)</td>
<td>1/4&quot; (6)</td>
<td>1</td>
<td>208</td>
</tr>
<tr>
<td>KDRP21</td>
<td>800 (363)</td>
<td>74 1/2&quot; (1892) x 44 3/8&quot; (1127) x 94 3/16&quot; (2392)</td>
<td>3 4 2</td>
<td>27&quot; (866)</td>
<td>73 1/2&quot; (1867)</td>
<td>1/4&quot; (6)</td>
<td>1</td>
<td>208</td>
</tr>
<tr>
<td>KDRP22</td>
<td>900 (409)</td>
<td>74 1/2&quot; (1892) x 84 3/8&quot; (2143) x 94 3/16&quot; (2392)</td>
<td>8 8 4</td>
<td>32 1/2&quot; (826)</td>
<td>73 1/2&quot; (1867)</td>
<td>1/4&quot; (6)</td>
<td>1</td>
<td>208</td>
</tr>
<tr>
<td>KDRP23</td>
<td>1230 (558)</td>
<td>97 3/4&quot; (2483) x 124 3/8&quot; (3159) x 94 3/16&quot; (2392)</td>
<td>12 12 6</td>
<td>27&quot; (866)</td>
<td>73 1/2&quot; (1867)</td>
<td>1/4&quot; (6)</td>
<td>1</td>
<td>208/240</td>
</tr>
<tr>
<td>KDRP31</td>
<td>1472 (688)</td>
<td>107&quot; (2718) x 44 3/8&quot; (1127) x 94 3/16&quot; (2392)</td>
<td>4 6 3</td>
<td>27&quot; (866)</td>
<td>73 1/2&quot; (1867)</td>
<td>1/4&quot; (6)</td>
<td>1</td>
<td>208</td>
</tr>
<tr>
<td>KDRP32</td>
<td>1832 (831)</td>
<td>107&quot; (2718) x 84 3/8&quot; (2143) x 94 3/16&quot; (2392)</td>
<td>11 12 6</td>
<td>27&quot; (866)</td>
<td>73 1/2&quot; (1867)</td>
<td>1/4&quot; (6)</td>
<td>1</td>
<td>208/240</td>
</tr>
<tr>
<td>KDRP33</td>
<td>2479 (1125)</td>
<td>107&quot; (2718) x 124 3/8&quot; (3159) x 94 3/16&quot; (2392)</td>
<td>16 18 9</td>
<td>32 1/2&quot; (826)</td>
<td>73 1/2&quot; (1867)</td>
<td>1/4&quot; (6)</td>
<td>1</td>
<td>208/240</td>
</tr>
</tbody>
</table>
Features

- Digital touchscreen with programmable recipes
- Designed in either 1, 2, or 3 rack width
- Expandable to 1, 2, or 3 more rack depth
- Easy connect to utilities; built-in drain, single water connection
- Available in left or right hinge door (KPD11, KPD12, KPD13)
- R143a environmentally safe refrigeration
- Cloud connectivity
- Online configurator to build your own

Construction

- Stainless steel construction
- Stainless steel floor with drain (Note: contact factory to verify if floor is required for use with unit)
- Fully insulated
- Ships knockdown
- One Year Labor & Two Year Parts Warranty

Options

- Water Filter
- Pass Through Configuration (Note: single control panel only on front & door hinged same on single unit only)
- Door bumpers
- Facility installation and startup
- Factory startup (installation not included)

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Single Rack Capacity End Loaded</th>
<th>Single Rack Capacity Side Loaded</th>
<th>Double Rack Capacity</th>
<th>Door Opening</th>
<th>Water Inlet</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>W x D x H</td>
<td></td>
<td>L x H</td>
<td>Phase</td>
<td>Volts</td>
<td>Amps</td>
</tr>
<tr>
<td>KDP11</td>
<td>400 (182)</td>
<td>42&quot; x 44 3/8&quot; x 94 3/16&quot;</td>
<td>1 x 2 x 1</td>
<td>27&quot; x 73 1/2&quot;</td>
<td>1/4&quot;</td>
<td>1</td>
<td>1</td>
<td>208/240</td>
</tr>
<tr>
<td>KDP12</td>
<td>500 (227)</td>
<td>42&quot; x 44 3/8&quot; x 94 3/16&quot;</td>
<td>3 x 4 x 2</td>
<td>32 1/2&quot; x 73 1/2&quot;</td>
<td>1/4&quot;</td>
<td>1</td>
<td>1</td>
<td>208/240</td>
</tr>
<tr>
<td>KDP13</td>
<td>700 (318)</td>
<td>42&quot; x 44 3/8&quot; x 94 3/16&quot;</td>
<td>5 x 6 x 3</td>
<td>27&quot; x 73 1/2&quot;</td>
<td>1/4&quot;</td>
<td>1</td>
<td>1</td>
<td>208/240</td>
</tr>
<tr>
<td>KDP21</td>
<td>800 (363)</td>
<td>42&quot; x 44 3/8&quot; x 94 3/16&quot;</td>
<td>3 x 4 x 2</td>
<td>27&quot; x 73 1/2&quot;</td>
<td>1/4&quot;</td>
<td>1</td>
<td>1</td>
<td>208/240</td>
</tr>
<tr>
<td>KDP22</td>
<td>900 (409)</td>
<td>42&quot; x 44 3/8&quot; x 94 3/16&quot;</td>
<td>8 x 8 x 4</td>
<td>32 1/2&quot; x 73 1/2&quot;</td>
<td>1/4&quot;</td>
<td>1</td>
<td>1</td>
<td>208/240</td>
</tr>
<tr>
<td>KDP23</td>
<td>1230 (556)</td>
<td>42&quot; x 44 3/8&quot; x 94 3/16&quot;</td>
<td>12 x 12 x 6</td>
<td>27&quot; x 73 1/2&quot;</td>
<td>1/4&quot;</td>
<td>1</td>
<td>3</td>
<td>208/240</td>
</tr>
<tr>
<td>KDP31</td>
<td>1472 (668)</td>
<td>42&quot; x 44 3/8&quot; x 94 3/16&quot;</td>
<td>4 x 6 x 3</td>
<td>27&quot; x 73 1/2&quot;</td>
<td>1/4&quot;</td>
<td>1</td>
<td>1</td>
<td>208/240</td>
</tr>
<tr>
<td>KDP32</td>
<td>1832 (831)</td>
<td>42&quot; x 44 3/8&quot; x 94 3/16&quot;</td>
<td>11 x 12 x 6</td>
<td>27&quot; x 73 1/2&quot;</td>
<td>1/4&quot;</td>
<td>1</td>
<td>3</td>
<td>208/240</td>
</tr>
<tr>
<td>KDP33</td>
<td>2479 (1125)</td>
<td>42&quot; x 44 3/8&quot; x 94 3/16&quot;</td>
<td>16 x 18 x 9</td>
<td>32 1/2&quot; x 73 1/2&quot;</td>
<td>1/4&quot;</td>
<td>1</td>
<td>3</td>
<td>208/240</td>
</tr>
</tbody>
</table>
Doyon
Single Door Proofers
DRIP1 Series

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; separate & humidity
• TLO Models accommodate single RSRO racks (p. 8) as well as standard racks

Construction
• Stainless steel finish
• 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 (PPE)
• Water filter (recommended)

Interior Dimensions for maximum rack sizing

<table>
<thead>
<tr>
<th>Model</th>
<th>Inside Depth</th>
<th>Inside Width</th>
</tr>
</thead>
<tbody>
<tr>
<td>DRP1</td>
<td>31 3/4</td>
<td>25</td>
</tr>
<tr>
<td>DRIP1TLO</td>
<td>41 5/8</td>
<td>30 1/2</td>
</tr>
</tbody>
</table>

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Single Rack Capacity</th>
<th>Double Rack Capacity</th>
<th>Door Opening</th>
<th>Water Inlet</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W x D x H x Base</td>
<td>L x H</td>
<td></td>
<td>1/4&quot; (6)</td>
<td>120/208</td>
<td>39 28 4.7</td>
</tr>
<tr>
<td>DRIP1</td>
<td>360 (163)</td>
<td>33&quot; x 46 1/2&quot; x 86&quot; x 42 1/4&quot; (1181 x 2184 x 1073)</td>
<td></td>
<td></td>
<td>120/240</td>
<td>35 24 5.7</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>1</td>
<td></td>
<td>1/4&quot; (6)</td>
<td>120/208</td>
<td>39 28 4.7</td>
</tr>
<tr>
<td>DRIP1TLO</td>
<td>435 (197)</td>
<td>38 1/2&quot; x 56 1/2&quot; x 86&quot; x 52&quot; (978 x 1435 x 2184 x 1321)</td>
<td>2</td>
<td>1</td>
<td>120/240</td>
<td>35 24 5.7</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>1/4&quot; (6)</td>
<td>120/208</td>
<td>39 28 4.7</td>
</tr>
</tbody>
</table>

CODING Suffix: TLO: Double rack

www.doyon.qc.ca * www.nu-vu.com
Doyon Two- and Three-Door Proofers
E236 / E336 Series

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; separate & humidity
- TLO Models accommodate single RSRO racks (p. 8) as well as standard racks

Construction
- Stainless steel finish
- 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)
- Prison package (PPE)
- Water filter (recommended)
- Additional side shelves

Interior Dimensions for maximum rack sizing

<table>
<thead>
<tr>
<th>Model</th>
<th>Inside Depth</th>
<th>Inside Width</th>
</tr>
</thead>
<tbody>
<tr>
<td>E236</td>
<td>33 1/4</td>
<td>26</td>
</tr>
<tr>
<td>E236TLO</td>
<td>38 3/8</td>
<td>30 5/8</td>
</tr>
<tr>
<td>E336</td>
<td>33 1/4</td>
<td>26</td>
</tr>
<tr>
<td>E336TLO</td>
<td>38 3/8</td>
<td>30 5/8</td>
</tr>
</tbody>
</table>

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Single Rack Capacity</th>
<th>Double Rack Capacity</th>
<th>Door Opening</th>
<th>Water Inlet</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W D H B</td>
<td></td>
<td></td>
<td>L H</td>
<td>Phase</td>
<td>Volts</td>
</tr>
<tr>
<td>E236R</td>
<td>800 (362)</td>
<td>67” (1702) 40 1/2” (1029) 84” (2134) 36” (914)</td>
<td>2</td>
<td>-</td>
<td>27” (686)</td>
<td>73 1/2” (1867)</td>
<td>1/4” (6)</td>
</tr>
<tr>
<td>E236</td>
<td>700 (317)</td>
<td>67” (1702) 40 1/2” (1029) 84” (2134) 36” (914)</td>
<td>1 + 10 shelves (or 2 racks)</td>
<td>-</td>
<td>27” (686)</td>
<td>73 1/2” (1867)</td>
<td>1/4” (6)</td>
</tr>
<tr>
<td>E236TLO</td>
<td>605 (274)</td>
<td>77 1/2” (1969) 48 1/2” (1232) 84” (2134) 44” (1110)</td>
<td>4</td>
<td>2</td>
<td>32 1/2” (826)</td>
<td>73 1/2” (1867)</td>
<td>1/4” (6)</td>
</tr>
<tr>
<td>E336R</td>
<td>715 (324)</td>
<td>97 3/4” (2483) 40 1/2” (1029) 84” (2134) 36” (914)</td>
<td>3</td>
<td>-</td>
<td>27” (686)</td>
<td>73 1/2” (1867)</td>
<td>1/4” (6)</td>
</tr>
<tr>
<td>E336</td>
<td>905 (410)</td>
<td>97 3/4” (2483) 40 1/2” (1029) 84” (2134) 36” (914)</td>
<td>2 + 10 shelves (or 3 racks)</td>
<td>-</td>
<td>27” (686)</td>
<td>73 1/2” (1867)</td>
<td>1/4” (6)</td>
</tr>
<tr>
<td>E336TLO</td>
<td>910 (412)</td>
<td>116 1/2” (2959) 48 1/2” (1232) 84” (2134) 44” (1110)</td>
<td>6</td>
<td>3</td>
<td>32 1/2” (826)</td>
<td>73 1/2” (1867)</td>
<td>1/4” (6)</td>
</tr>
</tbody>
</table>

CODING Suffix: TLO: Double rack R: No shelves gives room for one more rack
Doyon Display Warmer
DRP Series

“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 DRPR4S: 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

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Interior Dimensions</th>
<th>Shelf Spacing</th>
<th>Capacity</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W D H</td>
<td>W D H</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>18 1/4” (464)</td>
<td>19 1/4” (489)</td>
<td>4” (102)</td>
<td>3 pizzas</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>19 1/4” (464)</td>
<td>19 1/4” (489)</td>
<td>4” (102)</td>
<td>3 pizzas</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>19 1/4” (464)</td>
<td>19 1/4” (489)</td>
<td>4” (102)</td>
<td>3 pizzas</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>19 3/4” (502)</td>
<td>23 1/4” (591)</td>
<td>4” (102)</td>
<td>4 pizzas</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>19 3/4” (502)</td>
<td>21 3/4” (591)</td>
<td>4” (102)</td>
<td>4 pizzas</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>19 3/4” (502)</td>
<td>21 3/4” (591)</td>
<td>4” (102)</td>
<td>4 pizzas</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>19 3/4” (502)</td>
<td>21 3/4” (591)</td>
<td>4” (102)</td>
<td>4 pizzas</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>19 3/4” (502)</td>
<td>21 3/4” (591)</td>
<td>4” (102)</td>
<td>4 pizzas</td>
<td></td>
</tr>
</tbody>
</table>

*Ground wire not included.

www.doyon.qc.ca • www.nu-vu.com
Doyon Planetary Mixers

CHOOSE YOUR

DOYON

PLANETARY MIXER

RECOMMENDED MAXIMUM FOR PLANETARY MIXERS

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

<table>
<thead>
<tr>
<th>PLANETARY MIXERS</th>
<th>BTF010</th>
<th>BTL020</th>
<th>BTF040</th>
<th>BTL060</th>
<th>BTL080</th>
<th>BTL100</th>
<th>BTL120</th>
<th>BTL140</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>lb (kg)</td>
<td>lb (kg)</td>
<td>lb (kg)</td>
<td>lb (kg)</td>
<td>lb (kg)</td>
<td>lb (kg)</td>
<td>lb (kg)</td>
<td>lb (kg)</td>
</tr>
<tr>
<td>Dough, Bread or Roll 60% AR</td>
<td>3.3 (1.5)</td>
<td>8.82 (4)</td>
<td>17.64 (8)</td>
<td>26.46 (12)</td>
<td>44.09 (20)</td>
<td>55.12 (25)</td>
<td>66.14 (30)</td>
<td>77.16 (56)</td>
</tr>
<tr>
<td>Dough, Shortcrust Pastry</td>
<td>6.61 (3)</td>
<td>13.23 (6)</td>
<td>26.46 (12)</td>
<td>39.68 (18)</td>
<td>61.73 (28)</td>
<td>77.16 (35)</td>
<td>92.59 (42)</td>
<td>108.03 (49)</td>
</tr>
</tbody>
</table>

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

Great Quality. Affordable 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
- Timer
- Comes with 1 set of accessories: stainless steel bowl, flat beater, whip, and dough hook
- Manual bowl lift
- #12 driven hub (accessories sold separately)
- Integrated ingredient chute

Construction
- Cast iron frame with long lasting, lead-free 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

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Bowl Capacity (quarts)</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Three Speeds (rpm)</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>W D H</td>
<td>Low Medium High</td>
<td>Motor Volts Amps Phase Hertz NEMA</td>
</tr>
<tr>
<td>SM200</td>
<td>20</td>
<td>250 (114)</td>
<td>22&quot; (559)</td>
<td>22 1/4&quot; (565) 33 1/4&quot; (845)</td>
<td>107 198 361 1/2 HP 120 12 1 60 5-15P</td>
</tr>
<tr>
<td>SM300</td>
<td>30</td>
<td>525 (236)</td>
<td>22 1/2&quot; (572)</td>
<td>23 1/4&quot; (591) 48 1/2&quot; (1232)</td>
<td>95 176 321 1 HP 120 16 1 60 5-20P</td>
</tr>
<tr>
<td>SM402NA</td>
<td>40</td>
<td>575 (559)</td>
<td>22&quot; (559)</td>
<td>26 1/2&quot; (673) 40 1/4&quot; (1022)</td>
<td>90 176 310 1 1/2 HP 208-240 14 1 60 6-20P</td>
</tr>
<tr>
<td>SM100CL</td>
<td>-</td>
<td>60 (27)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>SM100HV</td>
<td>-</td>
<td>20 (9)</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
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 bowl, dough hook, whip, and flat beater: all stainless steel
- See through, stainless steel safety guard
- Non-slipping belt, provides durability for tough mixes
- Shift on the fly speed changes
- Ramp up speed changes
- Manual bowl lift by lever
- Motor overload protection
- Quiet operation
- Bowl locks on each side

Construction

- Most powerful, heavy-duty motor in the industry: up to 4 HP
- Heavy duty 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)
- ETL and ETL sanitation listed
- Two year parts and one year labor warranty
- Carbon steel frame

Options

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

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Bowl Capacity (quarts)</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Max Capacity (lb-kg)</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>W</td>
<td>D</td>
<td>H</td>
<td>Flour (60% AR)</td>
<td>Motor</td>
</tr>
<tr>
<td>BTF010</td>
<td>10</td>
<td>280 (128)</td>
<td>16 9/16” (420)</td>
<td>23 3/8” (645)</td>
<td>32 7/8” (835)</td>
</tr>
<tr>
<td>BTF020</td>
<td>21</td>
<td>330 (150)</td>
<td>19 1/8” (486)</td>
<td>28 9/16” (725)</td>
<td>42 5/16” (1075)</td>
</tr>
<tr>
<td>BTF040</td>
<td>42</td>
<td>511 (231)</td>
<td>23 3/4” (603)</td>
<td>36” (914)</td>
<td>52 3/4” (1340)</td>
</tr>
<tr>
<td>BTF060</td>
<td>63</td>
<td>560 (254)</td>
<td>24 7/8” (632)</td>
<td>36 1/4” (921)</td>
<td>56 3/4” (1440)</td>
</tr>
<tr>
<td>BTL020*</td>
<td>21</td>
<td>375 (170)</td>
<td>20” (508)</td>
<td>28” (711)</td>
<td>59 1/4” (1505)</td>
</tr>
</tbody>
</table>

CODING AR: Absorption ratio. *BTL020: Floor mixer with higher bowl height for easier lifting.
Doyon Planetary Mixers
BTL Series

Features
- Easy to use touch screen control:
  - 99 minute mixing timer
  - 20 speeds
  - 7 programmable speed and time settings
- Emergency stop
- Includes bowl, dough hook, whip and flat beater; all stainless steel
- See through, stainless steel safety bowl guard
- 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 easily 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 (suffix D)
- 80 quart bowl and alternative material for 120 and 140 quart mixers
- BTL480: 480V-3Ph
- Standard independent #12 attachment hub (BTL080H, BTL100H, BTL120H, 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

<table>
<thead>
<tr>
<th>Model</th>
<th>Bowl Capacity (quarts)</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Max Capacity (lb-kg)</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>W D H</td>
<td>Flour (60% AR)</td>
<td>Motor Volts Amps Phase NEMA</td>
</tr>
<tr>
<td>BTL080</td>
<td>80</td>
<td>1302 (590)</td>
<td>36 1/4&quot; (921) 49 3/16&quot; (1249) 82 1/16&quot; (2084)</td>
<td>44.09 (20)</td>
<td>4 208-240 17 3 L15-30P</td>
</tr>
<tr>
<td>BTL100</td>
<td>100</td>
<td>1322 (599)</td>
<td>36 1/4&quot; (921) 49 3/16&quot; (1249) 82 1/16&quot; (2084)</td>
<td>55.12 (25)</td>
<td>4 208-240 17 3 L15-30P</td>
</tr>
<tr>
<td>BTL120</td>
<td>120</td>
<td>1380 (625)</td>
<td>36 1/4&quot; (921) 49 3/16&quot; (1249) 82 1/16&quot; (2084)</td>
<td>66.14 (30)</td>
<td>5 208-240 20 3 L15-30P</td>
</tr>
<tr>
<td>BTL140</td>
<td>140</td>
<td>1420 (644)</td>
<td>36 1/4&quot; (921) 49 3/16&quot; (1249) 82 1/16&quot; (2084)</td>
<td>77.16 (35)</td>
<td>5 208-240 20 3 L15-30P</td>
</tr>
</tbody>
</table>

CODING AR: Absorption ratio
Doyon
Planetary Hydraulic Bowl Lift
EBF Series

Heavy Duty Mixing; No Heavy Lifting

Features
• Hydraulic lifting
• Bowl locks into place
• Bowl turns at 120°
• EBF080 works with BTL080 & BTL100
• EBF120 works with BTL120 & BTL140

Construction
• Casters for easy movement
• Two year parts and one year labor warranty

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Max Height</th>
<th>Tilt Height</th>
<th>Lift Capacity</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W: 39 15/16&quot; (1014)</td>
<td>D: 52 3/16&quot; (1326)</td>
<td>H: 79 1/2&quot; (2019)</td>
<td>84 13/16&quot; (2154)</td>
<td>61&quot; (1550)</td>
</tr>
<tr>
<td>EBF080</td>
<td>441 (200)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>EBF120</td>
<td>441 (200)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
# RECOMMENDED MAXIMUM DOUGH CAPACITY FOR SPIRAL MIXERS

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

<table>
<thead>
<tr>
<th>SPIRAL MIXERS, Standard</th>
<th>AEF015</th>
<th>AEF025</th>
<th>AEF035</th>
<th>AEF050</th>
<th>AEF080</th>
<th>AFR100</th>
<th>AFR150</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maximum weight of finished product</td>
<td>lb (kg)</td>
<td>lb (kg)</td>
<td>lb (kg)</td>
<td>lb (kg)</td>
<td>lb (kg)</td>
<td>lb (kg)</td>
<td>lb (kg)</td>
</tr>
<tr>
<td>Dough, Bread or Roll 60% AR</td>
<td>48 (2213)</td>
<td>55 (22)</td>
<td>110 (50)</td>
<td>159 (72)</td>
<td>254 (115)</td>
<td>352.74 (160)</td>
<td>529.1 (240)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SPIRAL MIXERS, Tilt Over</th>
<th>AB080 Series</th>
<th>AB100 Series</th>
<th>AR150X Series</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maximum weight of finished product</td>
<td>lb (kg)</td>
<td>lb (kg)</td>
<td>lb (kg)</td>
</tr>
<tr>
<td>Dough, Bread or Roll 60% AR</td>
<td>254 (115)</td>
<td>282 (128)</td>
<td>529.1 (240)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SPIRAL MIXERS, Removable Bowl</th>
<th>ATR100</th>
<th>ATI150</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maximum weight of finished product</td>
<td>lb (kg)</td>
<td>lb (kg)</td>
</tr>
<tr>
<td>Dough, Bread or Roll 60% AR</td>
<td>350 (160)</td>
<td>520 (235)</td>
</tr>
</tbody>
</table>

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)

\[
\% \text{ AR} = \frac{\text{Water weight (lbs) divided by flour weight (lbs)}}{}
\]

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.
### Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Bowl Cap (qts)</th>
<th>Flour Capacity (lb/kg)</th>
<th>Dough Cap. (60%AR) (lbs-kg)</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W x D x H</td>
<td></td>
<td>Minimum</td>
<td>Maximum</td>
<td>Minimum</td>
</tr>
<tr>
<td>AEF01SP</td>
<td>460 (20B)</td>
<td>18 11/16” (475)</td>
<td>22 1/8” (674)</td>
<td>42 5/8” (1083)</td>
<td>2 (1)</td>
<td>30 (13)</td>
</tr>
<tr>
<td>AEF015SP</td>
<td>520 (235)</td>
<td>18 1/8” (479)</td>
<td>32 3/4” (830)</td>
<td>42 1/4” (1073)</td>
<td>54 2.74 (1.24)</td>
<td>34 (15)</td>
</tr>
<tr>
<td>AEF02SP</td>
<td>825 (374)</td>
<td>22 7/16” (570)</td>
<td>41 1/4” (1045)</td>
<td>49 3/4” (1264)</td>
<td>77 3.86 (1.75)</td>
<td>64 (30)</td>
</tr>
<tr>
<td>AEF025SP</td>
<td>825 (374)</td>
<td>22 7/16” (570)</td>
<td>41 1/4” (1045)</td>
<td>49 3/4” (1264)</td>
<td>77 3.86 (1.75)</td>
<td>64 (30)</td>
</tr>
<tr>
<td>AEF03SP</td>
<td>1175 (532)</td>
<td>26 5/8” (678)</td>
<td>47 1/4” (1200)</td>
<td>67 1/16” (1449)</td>
<td>118 5.5 (2.5)</td>
<td>99 (44)</td>
</tr>
<tr>
<td>AEF035SP</td>
<td>1720 (780)</td>
<td>31” (787)</td>
<td>58 1/4” (1480)</td>
<td>59 7/16” (1510)</td>
<td>200 8.82 (4)</td>
<td>158 (71)</td>
</tr>
<tr>
<td>AFR100</td>
<td>2090 (948)</td>
<td>34 1/4” (870)</td>
<td>69 11/16” (1770)</td>
<td>58 1/4” (1480)</td>
<td>264 11 (5)</td>
<td>220 (99)</td>
</tr>
<tr>
<td>AFR150</td>
<td>2170 (984)</td>
<td>34 1/4” (870)</td>
<td>74 3/16” (1884)</td>
<td>60 1/4” (1401)</td>
<td>375 11 (5)</td>
<td>330 (149.69)</td>
</tr>
</tbody>
</table>

**Coding AR: Absorption ratio**

### Construction

- 2 powerful independent motors
- Heavy duty frame with lead-free enamel coating for easy cleaning
- Mounted on casters for greater mobility
- 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

### 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
- 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

### Options

- Stainless steel construction (Suffix I)
- Hub attachment located on side of the mixer (uses SM & BTF accessories) (not available on AEF015SP)
- Paddle and scraper
- 480 volts (N/A on SP models); 8 week lead time

---

**Doyon Spiral Mixers**

**AEF Series**

**Construction**

- 2 powerful independent motors
- Heavy duty frame with lead-free enamel coating for easy cleaning
- Mounted on casters for greater mobility
- 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

**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
- 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

**Options**

- Stainless steel construction (Suffix I)
- Hub attachment located on side of the mixer (uses SM & BTF accessories) (not available on AEF015SP)
- Paddle and scraper
- 480 volts (N/A on SP models); 8 week lead time
Doyon
Tilt Over Spiral Mixer
AB/AR Series

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

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Bowl Capacity (qts)</th>
<th>Flour Capacity (lb-kg)</th>
<th>Dough Cap. (60%AR) (lbs-kg)</th>
<th>Hook HP</th>
<th>Bowl HP</th>
<th>Hydraulic Lift HP</th>
</tr>
</thead>
<tbody>
<tr>
<td>AB080XA</td>
<td></td>
<td>Width: 2425 (1101)</td>
<td>75 5/8&quot; (1922)</td>
<td>69 3/4&quot; (1772)</td>
<td>60 1/2&quot; (1537)</td>
<td>92 1/4&quot; (2343)</td>
<td>57 1/8&quot; (1451)</td>
<td>200 8.82 (4)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Depth: 2425 (1101)</td>
<td></td>
<td></td>
<td></td>
<td>100&quot; (2540)</td>
<td>65&quot; (1651)</td>
<td>200 8.82 (4)</td>
</tr>
<tr>
<td>AB080XE</td>
<td></td>
<td>Height min.: 2425</td>
<td></td>
<td></td>
<td></td>
<td>107 7/8&quot; (2740)</td>
<td>72 7/8&quot; (1851)</td>
<td>200 8.82 (4)</td>
</tr>
<tr>
<td>AB080XB</td>
<td></td>
<td>Height max.: 2425</td>
<td></td>
<td></td>
<td></td>
<td>264 (11) (5)</td>
<td>220.46 (100)</td>
<td>17.64 (8)</td>
</tr>
<tr>
<td>AB100XA</td>
<td></td>
<td>Width: 2650 (1203)</td>
<td>75 5/8&quot; (1922)</td>
<td>72 7/8&quot; (1851)</td>
<td>60 1/2&quot; (1537)</td>
<td>93 3/4&quot; (2381)</td>
<td>55 3/4&quot; (1416)</td>
<td>264 (11) (5)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Depth: 2650 (1203)</td>
<td></td>
<td></td>
<td></td>
<td>101 5/8&quot; (2583)</td>
<td>63 5/8&quot; (1617)</td>
<td>264 (11) (5)</td>
</tr>
<tr>
<td>AB100XE</td>
<td></td>
<td>Height min.: 2650</td>
<td></td>
<td></td>
<td></td>
<td>109 1/2&quot; (2781)</td>
<td>71 7/16&quot; (1815)</td>
<td>264 (11) (5)</td>
</tr>
<tr>
<td>AB100XB</td>
<td></td>
<td>Height max.: 2650</td>
<td></td>
<td></td>
<td></td>
<td>375 (11) (5)</td>
<td>330.69 (150)</td>
<td>17.64 (8)</td>
</tr>
<tr>
<td>AR150XA</td>
<td></td>
<td>Width: 3300 (1498)</td>
<td>79 1/8&quot; (2010)</td>
<td>78 5/8&quot; (1998)</td>
<td>62 1/2&quot; (1588)</td>
<td>95 3/4&quot; (2432)</td>
<td>53 5/8&quot; (1363)</td>
<td>375 (11) (5)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Depth: 3300 (1498)</td>
<td></td>
<td></td>
<td></td>
<td>103 5/8&quot; (2633)</td>
<td>61 1/2&quot; (1562)</td>
<td>375 (11) (5)</td>
</tr>
<tr>
<td>AR150XE</td>
<td></td>
<td>Height min.: 3300</td>
<td></td>
<td></td>
<td></td>
<td>375 (11) (5)</td>
<td>330.69 (150)</td>
<td>375 (11) (5)</td>
</tr>
<tr>
<td>AR150XB</td>
<td></td>
<td>Height max.: 3300</td>
<td></td>
<td></td>
<td></td>
<td>375 (11) (5)</td>
<td>330.69 (150)</td>
<td>375 (11) (5)</td>
</tr>
</tbody>
</table>

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.
### Easy to Remove Bowl

#### 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
- Drain for easy bowl cleaning
- See through safety guard
- Ideal for dough with a minimum of 45% hydration

#### Construction
- 2 powerful independent motors (ATR)
- 1 powerful independent motor (ATI)
- 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 and Reverse (ATR Only)

#### Options
- Stainless steel construction (Suffix I)
- Paddle and scraper
- Additional bowl (TAI-see next page)

### Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Bowl Cap (quarts)</th>
<th>Flour Capacity lbs (kg)</th>
<th>Dough Cap. (60%AR) lbs (kg)</th>
<th>Hook Motor HP</th>
<th>Bowl Motor HP</th>
<th>Hydraulic Motor HP</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Width</td>
<td>Depth</td>
<td>H1</td>
<td>H2</td>
<td>Minium</td>
<td>Maximum</td>
<td>Minium</td>
<td>Maximum</td>
</tr>
<tr>
<td>ATR100</td>
<td>2227 (1011)</td>
<td>34 1/8” (867)</td>
<td>70 1/4” (1784)</td>
<td>54 7/8” (1394)</td>
<td>82 5/8” (2099)</td>
<td>225 (10)</td>
<td>220 (100)</td>
<td>35 (16)</td>
<td>350 (160)</td>
</tr>
<tr>
<td>AT1150</td>
<td>2922 (1327)</td>
<td>44 1/8” (1120)</td>
<td>86 5/8” (2202)</td>
<td>57 1/2” (1461)</td>
<td>79 1/8” (2010)</td>
<td>330 (150)</td>
<td>331 (150)</td>
<td>35 (16)</td>
<td>520 (235)</td>
</tr>
</tbody>
</table>

**CAGING** AR: Absorption ratio
Doyon
Removable Bowl Spiral Mixer Accessories
ETE / TAI

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
- Suffix I: Stainless steel finish

TAI - Removable Bowl

- Heavy duty construction
- Mobile on heavy duty casters
  - TAI100-225QT bowl for ATR100
  - TAI100I-225QT bowl for ATR100I
  - TAI150-330QT bowl for ATI150
  - TAI150I-330QT bowl for ATI150I

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Bowl Cap (quarts)</th>
<th>Hydraulic Motor (HP)</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W x D x H (mm)</td>
<td></td>
<td></td>
<td>Volts</td>
</tr>
<tr>
<td>ETE145</td>
<td>1109 (503)</td>
<td>34 1/8 x 70 1/4 x 54 7/8 (867 x 1784 x 1394)</td>
<td>-</td>
<td>2</td>
<td>208-240</td>
</tr>
<tr>
<td>TAI100</td>
<td>585 (266)</td>
<td>34 1/8 x 35 1/4 x 37 7/8 (867 x 895 x 962)</td>
<td>225</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>TAI100I</td>
<td>785 (357)</td>
<td>34 1/8 x 35 1/4 x 37 7/8 (867 x 895 x 962)</td>
<td>225</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>TAI150</td>
<td>585 (266)</td>
<td>43 11/16 x 48 7/16 x 37 7/8 (1110 x 1230 x 962)</td>
<td>330</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>TAI150I</td>
<td>785 (357)</td>
<td>43 11/16 x 48 7/16 x 37 7/8 (1110 x 1230 x 962)</td>
<td>330</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>
## Doyon Mixer Accessories

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Model</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>AB080XAP</td>
<td>Paddle for AB080XA (Only for use with scraper)</td>
<td>BTF040D</td>
<td>Dolly for BTF040</td>
</tr>
<tr>
<td>AB080XAS</td>
<td>Scraper for AB080XA (Only for use with paddle)</td>
<td>BTF060A</td>
<td>Alternative bowl, hook, whip, flat beater for BTF060</td>
</tr>
<tr>
<td>AB080XE</td>
<td>Paddle for AB080XE (Only for use with scraper)</td>
<td>BTF060AB</td>
<td>Alternative bowl for BTF060</td>
</tr>
<tr>
<td>AB080XBP</td>
<td>Paddle for AB080XB (Only for use with scraper)</td>
<td>BTF060AC</td>
<td>Alternative hook for BTF060</td>
</tr>
<tr>
<td>AB080XBS</td>
<td>Scraper for AB080XB (Only for use with paddle)</td>
<td>BTF060AF</td>
<td>Alternative whip for BTF060</td>
</tr>
<tr>
<td>AB100XAP</td>
<td>Paddle for AB100XA (Only for use with scraper)</td>
<td>BTF060D</td>
<td>Alternative flat beater for BTF060</td>
</tr>
<tr>
<td>AB100XAS</td>
<td>Scraper for AB100XA (Only for use with paddle)</td>
<td>BTF060B</td>
<td>Bowl for BTF060</td>
</tr>
<tr>
<td>BTF040D</td>
<td>Bowl for BTF040</td>
<td>BTF060C</td>
<td>Hook for BTF060</td>
</tr>
<tr>
<td>BTF060D</td>
<td>Hook for BTF060</td>
<td>BTF060F</td>
<td>Whip for BTF060</td>
</tr>
<tr>
<td>BTL120D</td>
<td>Flat beater for BTF060</td>
<td>BTF060P</td>
<td>Flat beater for BTF060</td>
</tr>
<tr>
<td>BTL140D</td>
<td>Scraper for BTF060</td>
<td>BTF060S</td>
<td>Scraper for BTF060</td>
</tr>
<tr>
<td>AB100XEP</td>
<td>Paddle for AB100XE (Only for use with scraper)</td>
<td>BTF060D</td>
<td>Dolly for BTF060</td>
</tr>
<tr>
<td>AB100XES</td>
<td>Scraper for AB100XE (Only for use with paddle)</td>
<td>BTL080B</td>
<td>Bowl for BTL080</td>
</tr>
<tr>
<td>BTF020B</td>
<td>Bowl for BTL100</td>
<td>BTF080C</td>
<td>Dough hook for BTL080</td>
</tr>
<tr>
<td>BTF020C</td>
<td>Bowl for BTL100</td>
<td>BTF080F</td>
<td>Whip for BTL080</td>
</tr>
<tr>
<td>BTF020F</td>
<td>Whip for BTL080</td>
<td>BTF080P</td>
<td>Flat beater for BTL080</td>
</tr>
<tr>
<td>BTF020G</td>
<td>Whip for BTL080</td>
<td>BTF080S</td>
<td>Scraper for BTL080</td>
</tr>
<tr>
<td>BTF040B</td>
<td>Dolly for BTL080</td>
<td>BTL100B</td>
<td>Bowl for BTL100</td>
</tr>
<tr>
<td>BTF040C</td>
<td>Bowl for BTL100</td>
<td>BTF070C</td>
<td>Hook for BTL100</td>
</tr>
<tr>
<td>BTF040D</td>
<td>Whip for BTL100</td>
<td>BTF100F</td>
<td>Flat beater for BTL100</td>
</tr>
<tr>
<td>BTF040F</td>
<td>Flat beater for BTL100</td>
<td>BTF100S</td>
<td>Scraper for BTL100</td>
</tr>
<tr>
<td>BTF040G</td>
<td>Scraper for BTL100</td>
<td>BTL100D</td>
<td>Dolly for BTL100</td>
</tr>
<tr>
<td>BTF040H</td>
<td>Bowl for BTL100</td>
<td>BTL120B</td>
<td>Bowl for BTL120</td>
</tr>
<tr>
<td>BTF040I</td>
<td>Bowl for BTL120</td>
<td>BTF120C</td>
<td>Dough hook for BTL120</td>
</tr>
<tr>
<td>BTF040J</td>
<td>Whip for BTL120</td>
<td>BTF120F</td>
<td>Flat beater for BTL120</td>
</tr>
<tr>
<td>BTF040K</td>
<td>Flat beater for BTL120</td>
<td>BTF120S</td>
<td>Scraper for BTL120</td>
</tr>
<tr>
<td>BTF040L</td>
<td>Scraper for BTL120</td>
<td>BTL120D</td>
<td>Dolly for BTL120</td>
</tr>
<tr>
<td>BTF040M</td>
<td>Dolly for BTL120</td>
<td>BTL140B</td>
<td>Bowl for BTL140</td>
</tr>
<tr>
<td>BTF040N</td>
<td>Bowl for BTL140</td>
<td>BTL140C</td>
<td>Dough hook for BTL140</td>
</tr>
<tr>
<td>BTF040O</td>
<td>Whip for BTL140</td>
<td>BTF140F</td>
<td>Flat beater for BTL140</td>
</tr>
<tr>
<td>BTF040P</td>
<td>Flat beater for BTL140</td>
<td>BTF140S</td>
<td>Scraper for BTL140</td>
</tr>
<tr>
<td>BTF040Q</td>
<td>Dolly for BTL140</td>
<td>BTL140D</td>
<td>Dolly for BTL140</td>
</tr>
<tr>
<td>BTF040R</td>
<td>Vegetable &amp; pepperoni slicer w/ 3 cheese shredder attachments (1/8”, 3/32” &amp; 3/16” shredder plate sizes)</td>
<td>BTL140AB</td>
<td>Alternative bowl for BTL120 &amp; BTLT140 (requires BTL080 accessories)</td>
</tr>
<tr>
<td>SM100CL</td>
<td>Vegetable &amp; pepperoni slicer w/ 3 cheese shredder attachments (1/8”, 3/32” &amp; 3/16” shredder plate sizes)</td>
<td>SM100CL</td>
<td>Vegetable &amp; pepperoni slicer w/ 3 cheese shredder attachments (1/8”, 3/32” &amp; 3/16” shredder plate sizes)</td>
</tr>
<tr>
<td>SM100HV</td>
<td>Meat grinder attachment</td>
<td>SM100HV</td>
<td>Meat grinder attachment</td>
</tr>
<tr>
<td>SM200B</td>
<td>20 Qt bowl for SM200</td>
<td>SM200B</td>
<td>20 Qt bowl for SM200</td>
</tr>
<tr>
<td>SM200C</td>
<td>Hook for SM200</td>
<td>SM200C</td>
<td>Hook for SM200</td>
</tr>
<tr>
<td>SM200F</td>
<td>Whip for SM200</td>
<td>SM200F</td>
<td>Whip for SM200</td>
</tr>
<tr>
<td>SM200P</td>
<td>Beater for SM200</td>
<td>SM200P</td>
<td>Beater for SM200</td>
</tr>
<tr>
<td>SM300B</td>
<td>30 Qt bowl for SM300</td>
<td>SM300B</td>
<td>30 Qt bowl for SM300</td>
</tr>
<tr>
<td>SM300C</td>
<td>Hook for SM300</td>
<td>SM300C</td>
<td>Hook for SM300</td>
</tr>
<tr>
<td>SM300F</td>
<td>Whip for SM300</td>
<td>SM300F</td>
<td>Whip for SM300</td>
</tr>
<tr>
<td>SM300P</td>
<td>Beater for SM300</td>
<td>SM300P</td>
<td>Beater for SM300</td>
</tr>
<tr>
<td>SM402NB</td>
<td>40 Qt bowl for SM402N</td>
<td>SM402NB</td>
<td>40 Qt bowl for SM402N</td>
</tr>
<tr>
<td>SM402NC</td>
<td>Hook for SM402N</td>
<td>SM402NC</td>
<td>Hook for SM402N</td>
</tr>
<tr>
<td>SM402NF</td>
<td>Whip for SM402N</td>
<td>SM402NF</td>
<td>Whip for SM402N</td>
</tr>
<tr>
<td>SM402NP</td>
<td>Beater for SM402N</td>
<td>SM402NP</td>
<td>Beater for SM402N</td>
</tr>
</tbody>
</table>
# CHOOSE YOUR Doyon Dough Divider/Rounder

- **DSA Series Divider Rounders**
  - **Ports**: 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)

- **Manual Dividers**
  - **Ports**: 15, 30, 20, 30
  - **Portion Weight Max Oz. (g)**: 7 (200), 3.5 (100), 14 (400), 9.3 (265)
  - **Portion Weight Min Oz. (g)**: 1.75 (50), 0.9 (26), 1.6 (45), 1 (30)

- **Hydraulic Dividers/Rounders**
  - **Ports**: 20, -
  - **Portion Weight Max Oz. (g)**: 28 (800), 36 (1000)
  - **Portion Weight Min Oz. (g)**: 7 (200), 7 (200)
Save time—up to 6 times more efficient than dividing by hand!

Consistent Portion Control

**Features**
- Countertop model
- Divides 15, 20, or 30 pieces (depending on model)
- Sanitary dough press head
- Stainless steel dough pan included
- Head can be tilted for easy cleaning
- Extremely durable
- Weight range depends on dough consistency

**Construction**
- Stainless steel cutting knives
- Two year parts and one year labor warranty

**Options**
- Stainless steel construction (suffix I)
- Stand for MDF dividers (PDM001)
- Stainless steel table on casters (SS2830)

**Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Portions</th>
<th>Portion Weight (oz/g)</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>min</td>
<td>max</td>
</tr>
<tr>
<td>MDF315</td>
<td>310 (140)</td>
<td>15</td>
<td>1.75 (50)</td>
<td>7 (200)</td>
</tr>
<tr>
<td>MDF330</td>
<td>315 (142)</td>
<td>30</td>
<td>0.9 (26)</td>
<td>3.5 (100)</td>
</tr>
<tr>
<td>MDF820</td>
<td>310 (140)</td>
<td>20</td>
<td>1.6 (45)</td>
<td>14 (400)</td>
</tr>
<tr>
<td>MDF830</td>
<td>315 (142)</td>
<td>30</td>
<td>1 (30)</td>
<td>9.3 (265)</td>
</tr>
</tbody>
</table>
Doyon
Dough Divider / Rounder
DSA Series

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

**Consistent product quality and size**

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

**Features**
- 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
- Easy snap on and 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
- S/S feet to prevent rusting and features anti-vibration pad to ensure unit runs quietly
- 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**

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Portions</th>
<th>Portion Weight*</th>
<th>Overall Dimensions</th>
<th>Electrical System</th>
<th>NEMA</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>min</td>
<td>max</td>
<td>W</td>
<td>D</td>
</tr>
<tr>
<td>DSA315</td>
<td>630 (285)</td>
<td>15</td>
<td>2.1 (15)</td>
<td>7 (200)</td>
<td>24 7/16” (621)</td>
<td>26” (660)</td>
</tr>
<tr>
<td>DSA322</td>
<td>655 (297)</td>
<td>22</td>
<td>1.4 (40)</td>
<td>4.8 (135)</td>
<td>24 7/16” (621)</td>
<td>26” (660)</td>
</tr>
<tr>
<td>DSA330</td>
<td>660 (299)</td>
<td>30</td>
<td>1 (30)</td>
<td>3.5 (100)</td>
<td>24 7/16” (621)</td>
<td>26” (660)</td>
</tr>
<tr>
<td>DSA336</td>
<td>665 (301)</td>
<td>36</td>
<td>0.8 (25)</td>
<td>3 (80)</td>
<td>24 7/16” (621)</td>
<td>26” (660)</td>
</tr>
<tr>
<td>DSA354</td>
<td>670 (303)</td>
<td>54</td>
<td>0.5 (15)</td>
<td>1.6 (45)</td>
<td>24 7/16” (621)</td>
<td>26” (660)</td>
</tr>
</tbody>
</table>

* Based on a hydration ratio of 55% to 65%
**Save time—up to 4 times more efficient than dividing or rounding by hand!**

**Impressive Labor Savings**

**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 36 oz (200 g to 1000 g)
- 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**

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Portion Weight</th>
<th>Overall Dimensions</th>
<th>Electrical System</th>
<th>NEMA</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Oz (g)</td>
<td>Oz (g)</td>
<td>W</td>
<td>D</td>
</tr>
<tr>
<td><strong>D20</strong></td>
<td>852 (386)</td>
<td>7 (200)*</td>
<td>28 (800)</td>
<td>24” (610)</td>
<td>27 1/2” (699)</td>
</tr>
<tr>
<td><strong>DR45</strong></td>
<td>170 (77)</td>
<td>7 (200)*</td>
<td>36 (1000)*</td>
<td>13 3/4” (349)</td>
<td>22 1/2” (572)</td>
</tr>
</tbody>
</table>

* Dependent on hydration ratio
Doyon
Reversible Sheeters
LSA / LMA Series

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
  - Counter top model
  - 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 belt
- 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
- Catch pans on each end
- High resistance lead-free enamel coating
- Flour reservoir above rollers
- 3/4 HP motor
- Two year parts and one year labor warranty

Options

- Croissant cutter for LMA630 only
  - *must be assembled in factory*
    - 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

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Conveyor Dimensions</th>
<th>Electrical System</th>
<th>NEMA</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W</td>
<td>D</td>
<td>H</td>
<td>V</td>
</tr>
<tr>
<td>LSA516</td>
<td>445 (201)</td>
<td>75 1/2” (1918)</td>
<td>41 1/2” (1054)</td>
<td>32” (813)</td>
<td>19 11/16” (500)</td>
</tr>
<tr>
<td>LSA520</td>
<td>450 (204)</td>
<td>91 1/4” (2318)</td>
<td>41 1/2” (1054)</td>
<td>32” (813)</td>
<td>19 11/16” (500)</td>
</tr>
<tr>
<td>LMA620</td>
<td>570 (258)</td>
<td>91 1/4” (2318)</td>
<td>39 1/2” (1005)</td>
<td>45 3/4” (1162)</td>
<td>23” (584)</td>
</tr>
<tr>
<td>LMA624</td>
<td>595 (269)</td>
<td>107” (2718)</td>
<td>39 1/2” (1005)</td>
<td>45 3/4” (1162)</td>
<td>23” (584)</td>
</tr>
<tr>
<td>LMA630</td>
<td>645 (292)</td>
<td>130 3/4” (3321)</td>
<td>39 1/2” (1005)</td>
<td>45 3/4” (1162)</td>
<td>23” (584)</td>
</tr>
</tbody>
</table>

*Other voltages available upon request
Saves time—up to 6 times more efficient than rolling by hand!

Consistent product thickness


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, pierogii, dough, wraps, etc.
- Ideal for products with an absorption rate of 50-60%
- Scrapers are sanitary 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

Options
- Foot pedal for DL12DP, DL18P, and DL18DP
- CSST conformity kit for Quebec

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Maximum Capacity</th>
<th>Electrical System</th>
<th>NEMA</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W</td>
<td>D</td>
<td>H</td>
<td>Motor</td>
</tr>
<tr>
<td>DL12SP</td>
<td>60 (27)</td>
<td>17” (432)</td>
<td>10 5/8” (271)</td>
<td>12 1/2” (318)</td>
<td>1/2 HP</td>
</tr>
<tr>
<td>DL12DP</td>
<td>70 (32)</td>
<td>17” (432)</td>
<td>10 5/8” (271)</td>
<td>25 1/4” (641)</td>
<td>1/2 HP</td>
</tr>
<tr>
<td>DL18SP</td>
<td>70 (32)</td>
<td>22” (559)</td>
<td>10 5/8” (271)</td>
<td>13 3/8” (340)</td>
<td>1/2 HP</td>
</tr>
<tr>
<td>DL18P</td>
<td>100 (45)</td>
<td>22 1/2” (572)</td>
<td>13” (330)</td>
<td>32 1/4” (819)</td>
<td>1/2 HP</td>
</tr>
<tr>
<td>DL18DP</td>
<td>100 (45)</td>
<td>20 1/2” (521)</td>
<td>13” (330)</td>
<td>31 1/2” (820)</td>
<td>1/2 HP</td>
</tr>
</tbody>
</table>

*Other voltages available upon request
Doyon Dough Moulder
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

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Maximum Capacity</th>
<th>Electrical System</th>
<th>NEMA</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W</td>
<td>D</td>
<td>H</td>
<td>Capacity</td>
</tr>
<tr>
<td>DM800</td>
<td>625 (283)</td>
<td>37 13/16&quot; (960)</td>
<td>30 1/8&quot; (765)</td>
<td>25 9/16&quot; (649)</td>
<td>30&quot; loaf (762)</td>
</tr>
</tbody>
</table>

www.doyon.qc.ca • www.nu-vu.com
**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 and automatically stops after bread has been cut
- Bagging shelf included
- Mechanically assisted infeed
- Two year parts and one year labor warranty
- Not for sale in Quebec

---

**SM302**

- Slices soft, sandwich style bread only
- Table model
- Slices loaves up to 5" (127mm) high
- Up to 250 loaves per hour
- SM302: Slices 5/8" (16mm) thickness
- SM302A: Slices 3/4" (19mm) thickness
- SM302B: Slices 1/2" (13mm) thickness
- SM302C: Slices 1" (25mm) thickness
- 22" (559mm) long gravity infeed chute
- 15" (181mm) wide blade holder
- 1/4HP motor
- Bagging shelf included
- Two year parts and one year labor warranty
- Not for sale in Quebec

---

### Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Maximum Capacity</th>
<th>Electrical System</th>
<th>NEMA</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>SM302</td>
<td>215 (96)</td>
<td>23 7/8&quot; (606)</td>
<td>27 5/8&quot; (703)</td>
<td>29&quot; (737)</td>
<td>15&quot; loaf (381)</td>
</tr>
<tr>
<td>CPF412</td>
<td>390 (176)</td>
<td>29 1/2&quot; (749)</td>
<td>31 1/8&quot; (791)</td>
<td>50 3/8&quot; (1280)</td>
<td>17 5/16&quot; (440)</td>
</tr>
<tr>
<td>CPF416</td>
<td>390 (176)</td>
<td>29 1/2&quot; (749)</td>
<td>31 1/8&quot; (791)</td>
<td>50 3/8&quot; (1280)</td>
<td>17 5/16&quot; (440)</td>
</tr>
<tr>
<td>CPF418</td>
<td>390 (176)</td>
<td>29 1/2&quot; (749)</td>
<td>31 1/8&quot; (791)</td>
<td>50 3/8&quot; (1280)</td>
<td>17 5/16&quot; (440)</td>
</tr>
<tr>
<td>CPF422</td>
<td>390 (176)</td>
<td>29 1/2&quot; (749)</td>
<td>31 1/8&quot; (791)</td>
<td>50 3/8&quot; (1280)</td>
<td>17 5/16&quot; (440)</td>
</tr>
</tbody>
</table>

*Other voltages available upon request*
Doyon
Water Meters & Chiller
DAF001 / WM / RAF Series

**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**
- 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
- 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

### Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Electrical System</th>
<th>Water Inlet</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W</td>
<td>D</td>
<td>H</td>
</tr>
<tr>
<td>DAF001</td>
<td>15 (6.7)</td>
<td>15&quot; (381)</td>
<td>5 1/8&quot; (130)</td>
<td>10 1/4&quot; (260)</td>
</tr>
<tr>
<td>WM35</td>
<td>25 (11.4)</td>
<td>17&quot; (432)</td>
<td>6 7/8&quot; (175)</td>
<td>17 5/8&quot; (449)</td>
</tr>
<tr>
<td>WM45</td>
<td>30 (13.6)</td>
<td>19&quot; (483)</td>
<td>7 3/4&quot; (197)</td>
<td>18&quot; (457)</td>
</tr>
<tr>
<td>RAF001</td>
<td>225 (102)</td>
<td>19 11/16&quot; (500)</td>
<td>22 7/16&quot; (570)</td>
<td>53 1/8&quot; (1350)</td>
</tr>
</tbody>
</table>

www.doyon.qc.ca • www.nu-vu.com
We know baking, proofing, holding, cooking, smoking, and much more!

- Convenience Stores
- Delis
- Cafes
- Schools
- Health Care Facilities
- Independent Living
- Restaurants
- Chains
- Sub Shops
CHOOSE YOUR
NU-VU OVEN
## NU-VU® Convection Ovens

### Features

<table>
<thead>
<tr>
<th>Feature</th>
<th>XO-1</th>
<th>XO-1M</th>
<th>RM-ST</th>
<th>X5</th>
<th>NC03</th>
<th>NC05</th>
<th>NCOT5</th>
</tr>
</thead>
<tbody>
<tr>
<td>V-Air Even Air Flow</td>
<td></td>
<td></td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jet Air Reversing Fan</td>
<td>X</td>
<td></td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Offered in Electric</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Offered in Gas</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Half Size Sheet Pan Capacity</td>
<td>3</td>
<td>5</td>
<td>10</td>
<td>10</td>
<td>3</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>Full Size Sheet Pan Capacity</td>
<td></td>
<td></td>
<td>5</td>
<td>5</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cook N’ Hold</td>
<td>X</td>
<td></td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Manual Controls</td>
<td></td>
<td></td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Programmable Controls</td>
<td>X</td>
<td></td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Multispeed Fan</td>
<td>X</td>
<td></td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Internal Steam ‘IGS’</td>
<td>optional</td>
<td>optional</td>
<td>optional</td>
<td>optional</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fan Delay</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Moisture Evacuation System</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Production Capacity

#### NU-VU® BAKING OVENS AND OVEN-PROOFERS (per hour)

<table>
<thead>
<tr>
<th>State</th>
<th>Bake Time (Min)</th>
<th>Bake Temp (°F)</th>
<th>NC03/XO-1 (half pan)</th>
<th>NC05/XO-1M (half pan)</th>
<th>NCOT5 (half pan) (two speed fan)</th>
<th>QB3/9</th>
<th>QB4/8</th>
<th>RM3-V/QBTB-20</th>
<th>X5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bagels (16 per pan)</td>
<td>15</td>
<td>375</td>
<td>96</td>
<td>X</td>
<td>160</td>
<td>X</td>
<td>X</td>
<td>320</td>
<td>320</td>
</tr>
<tr>
<td>Dinner rolls (16 per pan)</td>
<td>15-18</td>
<td>350</td>
<td>96</td>
<td>160</td>
<td>192</td>
<td>256</td>
<td>320</td>
<td>320</td>
<td>320</td>
</tr>
<tr>
<td>Sub rolls 12” (10 per pan)</td>
<td>15-18</td>
<td>350</td>
<td>X</td>
<td>X</td>
<td>100</td>
<td>120</td>
<td>160</td>
<td>200</td>
<td>200</td>
</tr>
<tr>
<td>French Baguette (5 per pan)</td>
<td>20-25</td>
<td>350</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>75</td>
</tr>
<tr>
<td>Croissants (15 per pan)</td>
<td>Frozen</td>
<td>12-15</td>
<td>350</td>
<td>90</td>
<td>188</td>
<td>180</td>
<td>240</td>
<td>375</td>
<td>375</td>
</tr>
<tr>
<td>Croissants (15 per pan)</td>
<td>Fresh</td>
<td>12-15</td>
<td>350</td>
<td>X</td>
<td>188</td>
<td>X</td>
<td>X</td>
<td>375</td>
<td>375</td>
</tr>
<tr>
<td>8” Pies (6 per shelf)</td>
<td>Fresh</td>
<td>30-35</td>
<td>375</td>
<td>4 (2 per shelf)</td>
<td>12 (2 per shelf)</td>
<td>X</td>
<td>X</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>Muffins (15 per pan)</td>
<td>Fresh</td>
<td>18-22</td>
<td>350</td>
<td>68</td>
<td>113</td>
<td>113</td>
<td>180</td>
<td>225</td>
<td>225</td>
</tr>
<tr>
<td>Muffins (24 per pan)</td>
<td>Fresh</td>
<td>18-22</td>
<td>350</td>
<td>108</td>
<td>180</td>
<td>180</td>
<td>216</td>
<td>288</td>
<td>360</td>
</tr>
<tr>
<td>Cakes 8” (6 per shelf)</td>
<td>Fresh</td>
<td>18-22</td>
<td>350</td>
<td>X</td>
<td>X</td>
<td>54</td>
<td>72</td>
<td>90</td>
<td>90</td>
</tr>
<tr>
<td>Quiches 8” (6 per shelf)</td>
<td>Fresh</td>
<td>30-35</td>
<td>350</td>
<td>X</td>
<td>12 (2 per shelf)</td>
<td>X</td>
<td>X</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>Cookies (18 per pan)</td>
<td>Frozen</td>
<td>8-10</td>
<td>300</td>
<td>162</td>
<td>270</td>
<td>270</td>
<td>324</td>
<td>432</td>
<td>540</td>
</tr>
<tr>
<td>Danish (15 per pan)</td>
<td>Fresh</td>
<td>12-15</td>
<td>350</td>
<td>90</td>
<td>188</td>
<td>188</td>
<td>180</td>
<td>240</td>
<td>375</td>
</tr>
<tr>
<td>Biscuits (15 per pan)</td>
<td>Fresh</td>
<td>8-10</td>
<td>350</td>
<td>135</td>
<td>225</td>
<td>225</td>
<td>270</td>
<td>360</td>
<td>450</td>
</tr>
<tr>
<td>Bread (4 strapped pan)</td>
<td>Fresh</td>
<td>30-35</td>
<td>350</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>32</td>
<td>32</td>
</tr>
<tr>
<td>Cinnamon rolls (8/half pan)</td>
<td>Fresh</td>
<td>15-18</td>
<td>325</td>
<td>96</td>
<td>160</td>
<td>160</td>
<td>192</td>
<td>256</td>
<td>320</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**Features**

- Temperature up to 425°F (218°C)
- V-Air air circulation for even baking
- 2-speed fan
- Steam vent
- Indicator light for thermostat
- Slam cam handle

**Construction**

- Stainless steel finish
- 6” adjustable legs
- Left or right hinged, field-reversible door
- Cool to the touch dual pane, full view window; tool-less cleaning
- 2 year parts, 1 year labor warranty

**Options**

- Two-speed fan
- Internal steam
- Water filter (recommended if using internal steam option)
- Solid door
- Stand on swivel casters with pan slides
- Stand with or without pan slides
- Stacking kit
- Pass-thru option

**Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Interior Dimensions</th>
<th>Pan Capacity</th>
<th>Shelf Spacing</th>
<th>Water Inlet</th>
<th>Electrical System <em>Ground wire not included.</em></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>W  D  H</td>
<td>W  D  H</td>
<td></td>
<td></td>
<td></td>
<td>Volts  Phases  Amps  kW  Wires*  Hz</td>
<td></td>
</tr>
<tr>
<td>RM-5T</td>
<td>425 (192)</td>
<td>30” 37 7/8” (762)</td>
<td>18 3/4” (476)</td>
<td>5 (full pans)</td>
<td>4” (102)</td>
<td>208 240 1/3 37/30 7 2/3 60</td>
<td></td>
</tr>
<tr>
<td></td>
<td>37 7/8” (962)</td>
<td></td>
<td>22” (559)</td>
<td>1/4”</td>
<td>1/4” (6)</td>
<td>32/26 7 2/3 60</td>
<td></td>
</tr>
</tbody>
</table>

**Great for par-baked and frozen pastries!**

**Faster Bake Time**

RM-5T shown with pass-thru option
NU-VU®
Countertop Convection Ovens
NCO Series

NCO3/NCO5

- Stainless steel finish
- Temperature up to 425°F (218°C)
- Manual controls
- Indicator light for thermostat
- Door switch cutoff for fan blower
- 4” adjustable legs (102mm)
- Press-fit removable door gasket for easy cleaning
- Dual pane, cool-to-touch door
- Lift up removable side racks
- Adjustable buzzer volume
- Left hinged
- Two year parts and one year labor warranty

NCOT5

- Stainless steel finish
- Programmable touchscreen control with icons
  - 18 programs
  - 3 stage baking
- Temperature up to 425°F (218°C)
- Two speed fan
- Door switch cutoff for fan blower
- 4” adjustable legs (102mm)
- Press-fit removable door gasket for easy cleaning
- Dual pane, cool-to-touch door
- Lift up removable side racks
- Left hinged
- ENERGY STAR
- Two year parts and one year labor warranty

Options

- Wire shelf (NCOWS)
- Cart with pan slides (98-9450)
- Ventless (NCOT5 only)

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Interior Dimensions Pan Capacity (13”x18”)</th>
<th>Shelf Spacing W D H</th>
<th>Electrical System *Ground wire not included.</th>
<th>Volts</th>
<th>Phases</th>
<th>Amps</th>
<th>kW</th>
<th>Wires*</th>
<th>Hz</th>
<th>NEMA</th>
</tr>
</thead>
<tbody>
<tr>
<td>NCO3</td>
<td>165 (74)</td>
<td>29 1/8” (740)</td>
<td>27 7/8” (708)</td>
<td>21 1/2” (546)</td>
<td>18 3/8” (467)</td>
<td>14 3/8” (365)</td>
<td>11 3/4” (298)</td>
<td>3</td>
<td>3 1/2” (89)</td>
<td>120</td>
<td>1</td>
<td>16</td>
</tr>
<tr>
<td>NCO5</td>
<td>205 (92)</td>
<td>29 1/8” (740)</td>
<td>27 7/8” (708)</td>
<td>26 7/8” (683)</td>
<td>18 3/8” (467)</td>
<td>14 3/8” (365)</td>
<td>16 7/8” (429)</td>
<td>5</td>
<td>3 1/8” (79)</td>
<td>208</td>
<td>1</td>
<td>21</td>
</tr>
<tr>
<td>NCOT5</td>
<td>205 (92)</td>
<td>29 1/8” (740)</td>
<td>27 7/8” (708)</td>
<td>26 7/8” (683)</td>
<td>18 3/8” (467)</td>
<td>14 3/8” (365)</td>
<td>16 7/8” (429)</td>
<td>5</td>
<td>3 1/8” (79)</td>
<td>208</td>
<td>1</td>
<td>21</td>
</tr>
</tbody>
</table>

Best in Class for Energy Efficiency

Incredibly even bake with less waste!
# NU-VU®
## Countertop Convection Ovens
### XO Series

### Features
- Two speed fan
- Temperature up to 550°F (288°C)
- Indicator light for thermostat
- Manual controls

### Construction
- Stainless steel finish
- Tempered glass door
- 4” adjustable legs
- Left hinged
- 2 year parts, 1 year labor warranty

### Options
- Internal steam
- Water filter (recommended if using internal steam option)
- Solid door
- Stand on swivel casters with pan slides
- Stand with or without pan slides
- Catering conversion (XO-1 only): handles on each side and cord retainer
- Stacking kit

### Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Interior Dimensions</th>
<th>Pan Capacity</th>
<th>Shelf Spacing</th>
<th>Water Inlet</th>
<th>Electrical System *Ground wire not included.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W</td>
<td>D</td>
<td>H</td>
<td>W</td>
<td>D</td>
<td>H</td>
</tr>
<tr>
<td>XO-1</td>
<td>165 (74)</td>
<td>27 1/8” (689)</td>
<td>27 3/4” (705)</td>
<td>20” (508)</td>
<td>15 3/4” (400)</td>
<td>21 1/2” (546)</td>
<td>11 3/4” (298)</td>
</tr>
<tr>
<td>XO-1M</td>
<td>205 (92)</td>
<td>27 1/8” (689)</td>
<td>27 3/4” (705)</td>
<td>25 1/8” (636)</td>
<td>15 3/4” (400)</td>
<td>21 1/2” (546)</td>
<td>16 3/4” (424)</td>
</tr>
</tbody>
</table>

*Water inlet: Only for internal steam option

**Standard Two Speed Fan**

*Versatile space saver... bakes and roasts!*
## NU-VU® OVEN PROOFERS

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>V-Air Even Air Flow</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Jet Air Reversing Fan</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Half Size Sheet Pan Capacity</td>
<td>6/18</td>
<td>6/18</td>
<td>8/16</td>
<td>8/16</td>
<td>10/20</td>
<td>10/20</td>
<td>10</td>
</tr>
<tr>
<td>Cook N’ Hold</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Manual Controls</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Programmable Controls</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Manual Fill Proofer</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Automist Proofer</td>
<td>optional</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Autofill System</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Multispeed Fan</td>
<td>optional</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Internal Steam ‘IGS’</td>
<td>optional</td>
<td>optional</td>
<td>optional</td>
<td>optional</td>
<td>optional</td>
<td>optional</td>
<td></td>
</tr>
<tr>
<td>Shot Steam</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Pulse Steam</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>X</td>
</tr>
</tbody>
</table>
Features
- Proof-to-bake in the same cavity
- State of the art touchscreen programmable control
  - 32 programmable recipes
  - 8 stage baking
- Digital timer
- Digital temperature control from 90°F (32°C) to 425°F (218°C)
- Patented moisture evacuation system
- Variable air speeds
- Shot and pulse steam injection
- Reversing fan system
- Fan delay
- Energy efficient electric (baking temperature reached in 15 minutes)
- Door switch cutoff for fan blower
- USB port

Construction
- Stainless steel
- Cord and plug included (US ONLY)
- Left or right hinged
- 2 year parts, 1 year labor warranty

Patented moisture evacuation technology
U.S. Pat. 9357787; 9936706

Options
- Equipment stand with s/s doors (113-9062)
- Equipment stand without doors (113-9061)
- Water filter (recommended)
- Additional wire rack

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Interior Dimensions</th>
<th>Shelf Spacing</th>
<th>Clearance</th>
<th>Water Inlet</th>
<th>Electrical System *Ground wire not included.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>W x D x H</td>
<td>W x D x H</td>
<td>W x D x H</td>
<td>Side</td>
<td>Top</td>
<td>Bottom</td>
<td>Volts</td>
</tr>
<tr>
<td>X5</td>
<td>450 (204)</td>
<td>35 1/8&quot; (892)</td>
<td>32 3/16&quot; (818)</td>
<td>28&quot;</td>
<td>20&quot;</td>
<td>23 1/4&quot; (591)</td>
<td>4 1/2&quot; (114)</td>
</tr>
</tbody>
</table>

Proof & Bake in the Same Cavity

Tested for Energy Efficiency and uniform baking results.
Fisher Nickel Report # 501311332-R1
**Features**

- **V-Air® technology**
- Temperature up to 425°F (220°C)
- Dual Pane, cool-to-touch door
- QB Series
  - Manual fill proofer
  - Separate times for oven and proofer
  - Indicator light for thermostat
- QBT Series
  - Intuitive touch screen
  - Innovative proofer design with AutoMist technology

**Construction**

- Stainless steel
- Magnetic door latches heavy duty casters
- Overflow drain and pan
- Left or right hinged
- Removable drip trough
- 2 year parts, 1 year labor warranty

**Options**

- QB Series
  - Internal steam for oven
  - AutoMist® humidity
  - Warmer in proofer
  - Two speed fan
  - Wire shelf
  - Water filter (recommended)
- QBT Series
  - Water filter (recommended)
  - Wire shelf

**Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Interior Dimensions</th>
<th>Pan Capacity (18&quot;x26&quot;)</th>
<th>Shelf Spacing</th>
<th>Water Inlet</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W D H</td>
<td>W D H</td>
<td>H Oven</td>
<td>Proofer Oven Proofer</td>
<td>Volts Phases Amps kW Wires* Hz</td>
<td></td>
</tr>
<tr>
<td>QB-3/9</td>
<td>555 (251)</td>
<td>36 1/8&quot; (918)</td>
<td>26 1/4&quot; (667)</td>
<td>20 14&quot; (514)</td>
<td>15&quot; (381)</td>
<td>19 3/4&quot; (501)</td>
<td>3 1/2&quot; (89)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>28 5/8&quot; (727)</td>
<td>77 3/4&quot; (1975)</td>
<td>33 1/2&quot; (851)</td>
<td>4&quot; (102)</td>
<td>1/4&quot; (6)</td>
<td>208 240 1/3 1/3 28.5/16.5 5.135 2/3 60</td>
</tr>
<tr>
<td>QBT-3/9</td>
<td>55 (251)</td>
<td>38 1/2&quot; (978)</td>
<td>28 5/8&quot; (727)</td>
<td>26&quot; (660)</td>
<td>18 1/2&quot; (470)</td>
<td>26&quot; (660)</td>
<td>33 3/8&quot; (848)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>28 5/8&quot; (727)</td>
<td>77 3/4&quot; (1975)</td>
<td>33 1/2&quot; (851)</td>
<td>4&quot; (102)</td>
<td>1/4&quot; (6)</td>
<td>208 240 1/3 1/3 28.5/16.5 5.135 2/3 60</td>
</tr>
</tbody>
</table>

*Water inlet: Only for AutoMist option.

**Highly Cost Effective**

*The gold standard used by sub chains worldwide!*
**Features**

- V-Air® technology
- Temperature up to 425°F (220°C)
- Dual pane, cool-to-touch door
- Humidity system is both manual fill and/or autofill (1/4” waterline required for autofill)
- Removable drip trough
- Overflow drain and pan
- Field reversible doors
- 2 year parts, 1 year labor warranty
- QB Series
  - Manual controls
- QBT Series
  - Intuitive touch screen, programmable control
  - 2 speed fan

**Construction**

- Stainless steel
- Heavy duty casters
- 2 year parts, 1 year labor warranty
- Fully insulated

**Options**

- Internal generated steam
- Wire shelf
- Water filter (recommended)

**Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Interior Dimensions</th>
<th>Pan Capacity</th>
<th>Shelf Spacing</th>
<th>Water Inlet</th>
<th>Electrical System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W x D x H</td>
<td>W x D x H</td>
<td>W x D x H</td>
<td>W x D x H</td>
<td>W x D x H</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Oven Proofer</td>
<td>Oven Proofer</td>
<td>Oven Proofer</td>
<td>Oven Proofer</td>
<td>Oven Proofer</td>
<td>Ground wire not included</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Volts Phases Amps kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>QB-4/8</td>
<td>(295)</td>
<td>36 1/4” x 16” x 16”</td>
<td>18 1/4” x 16” x 16”</td>
<td>18 3/8” x 16” x 16”</td>
<td>18 1/4” x 16” x 16”</td>
<td>18 3/8” x 16” x 16”</td>
<td>7.9 7.9 2/3 60</td>
</tr>
<tr>
<td>QBT-4/8</td>
<td>(340)</td>
<td>36 1/4” x 20” x 16”</td>
<td>22 1/4” x 20” x 16”</td>
<td>28 5/8” x 20” x 16”</td>
<td>28 1/2” x 20” x 16”</td>
<td>30 1/4” x 20” x 16”</td>
<td>1/3 1/3 39/27</td>
</tr>
<tr>
<td>QB-5/10</td>
<td>(295)</td>
<td>36 1/4” x 16” x 16”</td>
<td>18 1/4” x 16” x 16”</td>
<td>18 3/8” x 16” x 16”</td>
<td>18 1/4” x 16” x 16”</td>
<td>18 3/8” x 16” x 16”</td>
<td>7.9 7.9 2/3 60</td>
</tr>
<tr>
<td>QBT-5/10</td>
<td>(340)</td>
<td>36 1/4” x 20” x 16”</td>
<td>22 1/4” x 20” x 16”</td>
<td>28 5/8” x 20” x 16”</td>
<td>28 1/2” x 20” x 16”</td>
<td>30 1/4” x 20” x 16”</td>
<td>1/3 1/3 39/27</td>
</tr>
</tbody>
</table>

*Water inlet: Only for AutoFill water pan in proofer.

**Highly Cost Effective**

The gold standard used by sub chains worldwide!
**NU-VU® Proofers**

**PRO/PROW Series**

**Features**

- Electromechanical controls
- Indicator light for thermostat
- Temperature up to 110°F (45°C)
- Separate heat and humidity controls

**Construction**

- Stainless steel
- 4” adjustable legs (PRO-8 and PROW-8)
- Heavy duty casters (PRO-16 and PROW-18)
- Left or right hinged
- 2 year parts, 1 year labor warranty
- **PRO Series**
  - Fully insulated
  - Manual fill water pan
  - Cord and plug
- **PROW Series**
  - Fully insulated
  - Silicone rubber gasket on doors
  - AutoMist humidity system
  - Cord and plug (PROW-8 ONLY)

**Options**

- Warmer
- Set of casters (PRO-8 PROW-8)
- Set of 6” legs (PRO-16 PROW-18)
- Water filter (recommended) (PROW series)

**Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Interior Dimensions</th>
<th>Pan Capacity (18” x 26”)</th>
<th>Shelf Spacing</th>
<th>Water Inlet</th>
<th>Electrical System Volts</th>
<th>Phases</th>
<th>Amps</th>
<th>kW</th>
<th>Wires*</th>
<th>Hz</th>
<th>NEMA</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRO-8</td>
<td>245 (111)</td>
<td>24 1/4” (616)</td>
<td>34 5/8” (879)</td>
<td>39 3/4” (1010)</td>
<td>18 3/8” (467)</td>
<td>29” (737)</td>
<td>27 5/8” (702)</td>
<td>8</td>
<td>3 3/8” (86)</td>
<td>-</td>
<td>120</td>
<td>1</td>
<td>16</td>
</tr>
<tr>
<td>PRO-16</td>
<td>375 (170)</td>
<td>24 3/8” (619)</td>
<td>33 3/4” (857)</td>
<td>74 1/8” (1883)</td>
<td>18 3/8” (467)</td>
<td>28 7/8” (733)</td>
<td>57 3/8” (1457)</td>
<td>16</td>
<td>3 3/8” (86)</td>
<td>-</td>
<td>120</td>
<td>1</td>
<td>16</td>
</tr>
<tr>
<td>PROW-8</td>
<td>245 (111)</td>
<td>24 1/4” (616)</td>
<td>34 1/2” (876)</td>
<td>42 3/4” (1086)</td>
<td>18 1/2” (470)</td>
<td>29” (737)</td>
<td>27” (686)</td>
<td>8</td>
<td>3 1/4” (83)</td>
<td>1/4” (6)</td>
<td>120</td>
<td>1</td>
<td>16</td>
</tr>
<tr>
<td>PROW-18</td>
<td>525 (238)</td>
<td>25 1/8” (638)</td>
<td>34 5/8” (880)</td>
<td>78 3/8” (1911)</td>
<td>18 1/2” (470)</td>
<td>29” (737)</td>
<td>60” (1524)</td>
<td>18</td>
<td>3” (76)</td>
<td>1/4” (6)</td>
<td>208</td>
<td>1/3</td>
<td>12/10</td>
</tr>
</tbody>
</table>

*Ground wire not included.

**Ensures Consistent Results**
### Features
- Manual controls
- Temperature up to 350°F (177°C)
- 24 hour timer
- Separate controls for smoke, heat, humidity, and cook’n hold
- Bottom drip-safe pan for ease of cleaning

### Construction
- Stainless steel
- Internal smoke box
- 6" legs (SMOKE6)
- Casters (SMOKE13)
- 5 chrome racks (SMOKE6)
- 13 chrome racks (SMOKE13)
- Two year parts and one year labor warranty
- Left or right hinged (please specify)

### Options
- Additional wire racks
- Casters (SMOKE6)
- External smoke box
- Water filter (recommended)
- Cart on swivel casters with pan slides (SMOKE6)
- Cart on swivel casters without pan slides (SMOKE6)
- Stand with pan slides (SMOKE6)
- Stand without pan slides (SMOKE6)

### Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions</th>
<th>Interior Dimensions</th>
<th>Pan Capacity (18&quot; x 26&quot;)</th>
<th>Shelf Spacing</th>
<th>Water Inlet</th>
<th>Electrical System <em>Ground wire not included.</em></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>W x D x H</td>
<td>W x D x H</td>
<td></td>
<td></td>
<td></td>
<td>Volts</td>
</tr>
<tr>
<td>SMOKE6</td>
<td>445 (201)</td>
<td>27 3/8&quot; x 36 1/4&quot; x 48 7/8&quot;</td>
<td>18 3/4&quot; x 29&quot; x 26&quot;</td>
<td>6</td>
<td>3 1/2&quot;</td>
<td>1/4&quot;</td>
<td>208</td>
</tr>
<tr>
<td></td>
<td>740 (335)</td>
<td>27 3/8&quot; x 36 1/4&quot; x 78&quot;</td>
<td>18 3/4&quot; x 29&quot; x 60&quot;</td>
<td>13</td>
<td>3 1/2&quot;</td>
<td>1/4&quot;</td>
<td>208</td>
</tr>
</tbody>
</table>

*Ground wire not included.

---

**Exceptional Yield**

Smoke up to 350 lbs of meat!
NU-VU®
Bread Cabinets
HW / CR / HCR Series

HW
- Casters
- Adjustable top vent
- Aluminum construction
- Polycarbonate doors
- Rubber gasket on doors
- Left or right hinged
- One year parts warranty

HCR18
- Casters
- Aluminum construction
- Removable interior side walls
- Polycarbonate doors
- Magnetic door gaskets
- Left or right hinged
- One year parts warranty

CR18
- Casters
- Removable interior side walls
- Polycarbonate doors
- Magnetic door gasket
- Lift off doors
- Left or right hinged
- One year parts warranty

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>HW</th>
<th>D</th>
<th>H</th>
<th>Pan Capacity (18&quot; x 26&quot;)</th>
<th>Shelf Spacing</th>
</tr>
</thead>
<tbody>
<tr>
<td>HW-2-1/2G</td>
<td>75 (34)</td>
<td>22 1/8&quot; (562)</td>
<td>29 3/8&quot; (746)</td>
<td>39 1/2&quot; (1003)</td>
<td>9</td>
<td>3 1/4&quot; (83)</td>
</tr>
<tr>
<td>HW-2G</td>
<td>120 (55)</td>
<td>22 1/8&quot; (562)</td>
<td>29 3/8&quot; (746)</td>
<td>70 5/8&quot; (1794)</td>
<td>18</td>
<td>3 1/4 (83)</td>
</tr>
<tr>
<td>CR18</td>
<td>120 (55)</td>
<td>26&quot; (660)</td>
<td>34&quot; (864)</td>
<td>75&quot; (1905)</td>
<td>6 (open)</td>
<td>3 1/4 (83)</td>
</tr>
<tr>
<td>HCR18</td>
<td>120 (55)</td>
<td>26&quot; (660)</td>
<td>34&quot; (864)</td>
<td>75&quot; (1905)</td>
<td>18 (enclosed)</td>
<td>3 1/4 (83)</td>
</tr>
</tbody>
</table>

Adjustable Top Vent
NU-VU®
Knock Down Racks
SB Series

SB-1 / SB-2

- Easy assembly
- Ships flat
- Angle slides for 13” x 18” and 18” x 26” sheet pans

**Construction**

- Aluminum construction
- Heavy duty casters
- One year parts warranty
- UPS shipping available

**Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Crated Weight</th>
<th>Overall Dimensions (18” x 26”)</th>
<th>Shelf Spacing</th>
</tr>
</thead>
<tbody>
<tr>
<td>SB-1</td>
<td>27 (13)</td>
<td>W 27 7/16 D 27 1/2 H 31 5/8</td>
<td>7 3 1/4 (83)</td>
</tr>
<tr>
<td>SB-2</td>
<td>44 (20)</td>
<td>W 27 7/16 D 27 1/2 H 63 1/4</td>
<td>17 3 1/4 (83)</td>
</tr>
</tbody>
</table>

**Heavy Duty Casters**
Doyon & NU-VU® are 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. All amounts past due are subject to 1-1/2% per month service charge.

F.O.B.
Menominee, MI 49858 USA

Prices:
All prices are subject to change without notice. Prices do not include sales tax. Doyon/NU-VU® 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/NU-VU® within 30 days from shipping date.

Notes:
Doyon/NU-VU® 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/NU-VU® must be granted, and returned goods must be sent freight prepaid. Custom units built to buyer specifications may not be returned or cancelled.

ORDERING INFO

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.

WARRANTY-

Two year parts and one year labor Doyon/NU-VU® limited warranty (United States of America and Canada only)

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

Doyon/NU-VU® 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. 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/NU-VU® 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/NU-VU® 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/NU-VU® 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.

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 & NU-VU® 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.

www.doyon.qc.ca • www.nu-vu.com 65
Versatile Air Ovens employ a system that distributes controlled, heated air evenly to all areas of the oven - side to side, top to bottom, front to back. Since each product on every shelf is evenly baked, even with a full load, there is no waste of product or energy and all pans of similar products can be removed and inserted at the same time.

This is a means of adding steam to the baking process without the use of an external boiler. It utilizes an adjustable spray which becomes a mist when it is heated by either elements and/or hot metal surfaces in an electric unit.

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.

The proofer is not just a proofer, it can also be used as a warmer/holding cabinet to hold product at a desired temperature with or without moisture.

Our patented technology draws fresh air into the oven cavity via a blower. This fresh air forces the moisture laden air that is present inside the oven out the oven vent. The oven can heat and circulate the fresh air more efficiently than moister laden air. This make the cooking cycle more efficient and shortens the baking time.
Terminology

FILTRATION
All Doyon & NU-VU® 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.

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.
% 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)
# Index

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

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>AB080XA</td>
<td>2,425</td>
<td>85</td>
<td>37</td>
<td>BTL100H</td>
<td>1,382</td>
<td>85</td>
<td>33</td>
<td>ES1T</td>
<td>300</td>
<td>92.5</td>
<td>14</td>
</tr>
<tr>
<td>AB080XE</td>
<td>2,425</td>
<td>85</td>
<td>37</td>
<td>BTL120</td>
<td>1,380</td>
<td>85</td>
<td>33</td>
<td>ES1TP</td>
<td>300</td>
<td>92.5</td>
<td>14</td>
</tr>
<tr>
<td>AB080XB</td>
<td>2,425</td>
<td>85</td>
<td>37</td>
<td>BTL120H</td>
<td>1,422</td>
<td>85</td>
<td>33</td>
<td>ES2T</td>
<td>590</td>
<td>92.5</td>
<td>15</td>
</tr>
<tr>
<td>AB080XI</td>
<td>2,425</td>
<td>85</td>
<td>37</td>
<td>BTL140</td>
<td>1,420</td>
<td>85</td>
<td>33</td>
<td>ES2TP</td>
<td>590</td>
<td>92.5</td>
<td>15</td>
</tr>
<tr>
<td>AB080XEI</td>
<td>2,425</td>
<td>85</td>
<td>37</td>
<td>BTL140H</td>
<td>1,462</td>
<td>85</td>
<td>33</td>
<td>ES3T</td>
<td>700</td>
<td>92.5</td>
<td>16</td>
</tr>
<tr>
<td>AB080XBI</td>
<td>2,425</td>
<td>85</td>
<td>37</td>
<td>CA6X</td>
<td>765</td>
<td>92.5</td>
<td>9</td>
<td>ES3TP</td>
<td>700</td>
<td>92.5</td>
<td>16</td>
</tr>
<tr>
<td>AB100XA</td>
<td>2,650</td>
<td>85</td>
<td>37</td>
<td>CA6XG</td>
<td>720</td>
<td>92.5</td>
<td>9</td>
<td>ES4T</td>
<td>750</td>
<td>92.5</td>
<td>17</td>
</tr>
<tr>
<td>AB100XE</td>
<td>2,650</td>
<td>85</td>
<td>37</td>
<td>CAOP6</td>
<td>1,095</td>
<td>175</td>
<td>22</td>
<td>E236</td>
<td>700</td>
<td>100</td>
<td>28</td>
</tr>
<tr>
<td>AB100XB</td>
<td>2,650</td>
<td>85</td>
<td>37</td>
<td>CAOP6G</td>
<td>1,195</td>
<td>175</td>
<td>22</td>
<td>E336R</td>
<td>800</td>
<td>100</td>
<td>28</td>
</tr>
<tr>
<td>AB100XAI</td>
<td>2,650</td>
<td>85</td>
<td>37</td>
<td>CPF412</td>
<td>390</td>
<td>85</td>
<td>48</td>
<td>E336</td>
<td>905</td>
<td>100</td>
<td>28</td>
</tr>
<tr>
<td>AB100XEI</td>
<td>2,650</td>
<td>85</td>
<td>37</td>
<td>CPF416</td>
<td>390</td>
<td>85</td>
<td>48</td>
<td>E336TLO</td>
<td>910</td>
<td>100</td>
<td>28</td>
</tr>
<tr>
<td>AEF015SP</td>
<td>520</td>
<td>85</td>
<td>36</td>
<td>CR18</td>
<td>120</td>
<td>250</td>
<td>63</td>
<td>E336TLO</td>
<td>910</td>
<td>100</td>
<td>28</td>
</tr>
<tr>
<td>AEF025SP</td>
<td>825</td>
<td>85</td>
<td>36</td>
<td>D20</td>
<td>852</td>
<td>85</td>
<td>44</td>
<td>HCR18</td>
<td>120</td>
<td>250</td>
<td>63</td>
</tr>
<tr>
<td>AEF035</td>
<td>1,815</td>
<td>85</td>
<td>36</td>
<td>DAF001</td>
<td>13</td>
<td>UPS</td>
<td>49</td>
<td>HW-2-1/2G</td>
<td>75</td>
<td>250</td>
<td>63</td>
</tr>
<tr>
<td>AEF050</td>
<td>1,720</td>
<td>85</td>
<td>36</td>
<td>DL12SP</td>
<td>70</td>
<td>85</td>
<td>46</td>
<td>HW-2G</td>
<td>120</td>
<td>250</td>
<td>63</td>
</tr>
<tr>
<td>AFR100</td>
<td>2,090</td>
<td>85</td>
<td>36</td>
<td>DL12DP</td>
<td>70</td>
<td>85</td>
<td>46</td>
<td>JAOP3</td>
<td>625</td>
<td>175</td>
<td>23</td>
</tr>
<tr>
<td>AFR150</td>
<td>2,170</td>
<td>85</td>
<td>36</td>
<td>DL18DP</td>
<td>100</td>
<td>85</td>
<td>46</td>
<td>JAOP6</td>
<td>800</td>
<td>175</td>
<td>23</td>
</tr>
<tr>
<td>AR150XA</td>
<td>3,300</td>
<td>85</td>
<td>37</td>
<td>DL18P</td>
<td>100</td>
<td>85</td>
<td>46</td>
<td>JAOP6G</td>
<td>800</td>
<td>175</td>
<td>23</td>
</tr>
<tr>
<td>AR150XI</td>
<td>3,300</td>
<td>85</td>
<td>37</td>
<td>DM800</td>
<td>625</td>
<td>85</td>
<td>47</td>
<td>JAOP6SL</td>
<td>700</td>
<td>175</td>
<td>23</td>
</tr>
<tr>
<td>AR150XE</td>
<td>3,300</td>
<td>85</td>
<td>37</td>
<td>DRP3</td>
<td>100</td>
<td>100</td>
<td>29</td>
<td>JAOP10</td>
<td>1,175</td>
<td>175</td>
<td>24</td>
</tr>
<tr>
<td>AR150XEI</td>
<td>3,300</td>
<td>85</td>
<td>37</td>
<td>DP3</td>
<td>100</td>
<td>100</td>
<td>29</td>
<td>JAOP10G</td>
<td>1,175</td>
<td>175</td>
<td>24</td>
</tr>
<tr>
<td>AR150XB</td>
<td>3,300</td>
<td>85</td>
<td>37</td>
<td>DPL4</td>
<td>125</td>
<td>100</td>
<td>29</td>
<td>JAOP12SL</td>
<td>1,380</td>
<td>175</td>
<td>24</td>
</tr>
<tr>
<td>AR150XBI</td>
<td>3,300</td>
<td>85</td>
<td>37</td>
<td>DPL4S</td>
<td>125</td>
<td>100</td>
<td>29</td>
<td>JAOP14</td>
<td>1,520</td>
<td>175</td>
<td>24</td>
</tr>
<tr>
<td>ATR100</td>
<td>2,227</td>
<td>85</td>
<td>38</td>
<td>DPLR4S</td>
<td>125</td>
<td>100</td>
<td>29</td>
<td>JAOP14G</td>
<td>1,725</td>
<td>92.5</td>
<td>24</td>
</tr>
<tr>
<td>ATI150</td>
<td>2,922</td>
<td>85</td>
<td>38</td>
<td>DPLR4</td>
<td>125</td>
<td>100</td>
<td>29</td>
<td>JA4</td>
<td>350</td>
<td>175</td>
<td>11</td>
</tr>
<tr>
<td>BTF010</td>
<td>280</td>
<td>85</td>
<td>32</td>
<td>DRIP1</td>
<td>360</td>
<td>100</td>
<td>27</td>
<td>JA4SC</td>
<td>550</td>
<td>175</td>
<td>11</td>
</tr>
<tr>
<td>BTF020</td>
<td>430</td>
<td>85</td>
<td>32</td>
<td>DRIP1TL</td>
<td>435</td>
<td>100</td>
<td>27</td>
<td>JA6</td>
<td>515</td>
<td>175</td>
<td>11</td>
</tr>
<tr>
<td>BTF040</td>
<td>511</td>
<td>85</td>
<td>32</td>
<td>DR45</td>
<td>170</td>
<td>85</td>
<td>44</td>
<td>JA6G</td>
<td>580</td>
<td>92.5</td>
<td>11</td>
</tr>
<tr>
<td>BTF040H</td>
<td>551</td>
<td>85</td>
<td>33</td>
<td>DSA315</td>
<td>630</td>
<td>85</td>
<td>43</td>
<td>JA6SL</td>
<td>445</td>
<td>92.5</td>
<td>11</td>
</tr>
<tr>
<td>BTF060</td>
<td>560</td>
<td>70</td>
<td>33</td>
<td>DSA322</td>
<td>655</td>
<td>85</td>
<td>43</td>
<td>JAX8</td>
<td>840</td>
<td>92.5</td>
<td>11</td>
</tr>
<tr>
<td>BTF060H</td>
<td>600</td>
<td>85</td>
<td>33</td>
<td>DSA330</td>
<td>660</td>
<td>85</td>
<td>43</td>
<td>JAX8G</td>
<td>840</td>
<td>92.5</td>
<td>11</td>
</tr>
<tr>
<td>BTL020</td>
<td>375</td>
<td>85</td>
<td>32</td>
<td>DSA336</td>
<td>665</td>
<td>85</td>
<td>43</td>
<td>JAX8R</td>
<td>840</td>
<td>92.5</td>
<td>11</td>
</tr>
<tr>
<td>BTL080</td>
<td>1,302</td>
<td>85</td>
<td>33</td>
<td>DSA354</td>
<td>670</td>
<td>85</td>
<td>43</td>
<td>JA12SL</td>
<td>820</td>
<td>92.5</td>
<td>11</td>
</tr>
<tr>
<td>BTL080H</td>
<td>1,342</td>
<td>85</td>
<td>33</td>
<td>EBF080</td>
<td>441</td>
<td>85</td>
<td>34</td>
<td>JA14</td>
<td>1,025</td>
<td>175</td>
<td>11</td>
</tr>
<tr>
<td>BTL100</td>
<td>1,322</td>
<td>85</td>
<td>33</td>
<td>EBF120</td>
<td>441</td>
<td>85</td>
<td>34</td>
<td>JA14G</td>
<td>1,170</td>
<td>92.5</td>
<td>11</td>
</tr>
<tr>
<td>-------</td>
<td>------</td>
<td>-----------</td>
<td>------</td>
<td>-------</td>
<td>------</td>
<td>-----------</td>
<td>------</td>
<td>-------</td>
<td>------</td>
<td>-----------</td>
<td>------</td>
</tr>
<tr>
<td>JA20</td>
<td>1,300</td>
<td>92.5</td>
<td>12</td>
<td>PRO-8</td>
<td>245</td>
<td>100</td>
<td>61</td>
<td>SMOKE6</td>
<td>445</td>
<td>77.5</td>
<td>62</td>
</tr>
<tr>
<td>JA20G</td>
<td>1,375</td>
<td>92.5</td>
<td>12</td>
<td>PRO-16</td>
<td>375</td>
<td>100</td>
<td>61</td>
<td>SMOKE13</td>
<td>740</td>
<td>77.5</td>
<td>62</td>
</tr>
<tr>
<td>JA28</td>
<td>1,850</td>
<td>92.5</td>
<td>12</td>
<td>PROW-8</td>
<td>245</td>
<td>100</td>
<td>61</td>
<td>SRO1E</td>
<td>3,425</td>
<td>92.5</td>
<td>7</td>
</tr>
<tr>
<td>JA28G</td>
<td>2,335</td>
<td>92.5</td>
<td>12</td>
<td>PROW-18</td>
<td>525</td>
<td>100</td>
<td>61</td>
<td>SRO1G</td>
<td>3,425</td>
<td>92.5</td>
<td>7</td>
</tr>
<tr>
<td>KDP11</td>
<td>400</td>
<td>100</td>
<td>26</td>
<td>QB-3/9</td>
<td>555</td>
<td>92.5</td>
<td>59</td>
<td>SRO2E</td>
<td>4,125</td>
<td>92.5</td>
<td>7</td>
</tr>
<tr>
<td>KDP12</td>
<td>500</td>
<td>100</td>
<td>26</td>
<td>QB-4/8</td>
<td>630</td>
<td>92.5</td>
<td>60</td>
<td>TAI100</td>
<td>585</td>
<td>85</td>
<td>39</td>
</tr>
<tr>
<td>KDP13</td>
<td>700</td>
<td>100</td>
<td>26</td>
<td>QB-4/8</td>
<td>630</td>
<td>92.5</td>
<td>60</td>
<td>TAI150</td>
<td>785</td>
<td>85</td>
<td>39</td>
</tr>
<tr>
<td>KDP22</td>
<td>900</td>
<td>100</td>
<td>26</td>
<td>QB-5/10</td>
<td>750</td>
<td>92.5</td>
<td>60</td>
<td>TAI150I</td>
<td>785</td>
<td>85</td>
<td>39</td>
</tr>
<tr>
<td>KDP23</td>
<td>1,230</td>
<td>100</td>
<td>26</td>
<td>QB-5/10</td>
<td>750</td>
<td>92.5</td>
<td>60</td>
<td>TAI150I</td>
<td>785</td>
<td>85</td>
<td>39</td>
</tr>
<tr>
<td>KDP31</td>
<td>1,472</td>
<td>100</td>
<td>26</td>
<td>RAF001</td>
<td>225</td>
<td>85</td>
<td>49</td>
<td>WM35</td>
<td>25</td>
<td>UPS</td>
<td>49</td>
</tr>
<tr>
<td>KDP32</td>
<td>1,832</td>
<td>100</td>
<td>26</td>
<td>RAF002</td>
<td>450</td>
<td>85</td>
<td>49</td>
<td>WM45</td>
<td>30</td>
<td>UPS</td>
<td>49</td>
</tr>
<tr>
<td>KDP33</td>
<td>2,479</td>
<td>100</td>
<td>26</td>
<td>RM-5T</td>
<td>425</td>
<td>92.5</td>
<td>54</td>
<td>X5</td>
<td>450</td>
<td>92.5</td>
<td>58</td>
</tr>
<tr>
<td>KDRP11</td>
<td>400</td>
<td>100</td>
<td>25</td>
<td>RPO3</td>
<td>320</td>
<td>175</td>
<td>19</td>
<td>X0-1</td>
<td>165</td>
<td>92.5</td>
<td>56</td>
</tr>
<tr>
<td>KDRP12</td>
<td>500</td>
<td>100</td>
<td>25</td>
<td>RSR01-8</td>
<td>80</td>
<td>UPS</td>
<td>8</td>
<td>X0-1M</td>
<td>205</td>
<td>92.5</td>
<td>56</td>
</tr>
<tr>
<td>KDRP13</td>
<td>700</td>
<td>100</td>
<td>25</td>
<td>RSR01-10</td>
<td>80</td>
<td>UPS</td>
<td>8</td>
<td>1T1</td>
<td>595</td>
<td>92.5</td>
<td>14</td>
</tr>
<tr>
<td>KDRP21</td>
<td>800</td>
<td>100</td>
<td>25</td>
<td>RSR01-12</td>
<td>80</td>
<td>UPS</td>
<td>8</td>
<td>1T2</td>
<td>950</td>
<td>92.5</td>
<td>14</td>
</tr>
<tr>
<td>KDRP22</td>
<td>900</td>
<td>100</td>
<td>25</td>
<td>RSR01-15</td>
<td>80</td>
<td>UPS</td>
<td>8</td>
<td>1T3</td>
<td>1,200</td>
<td>92.5</td>
<td>14</td>
</tr>
<tr>
<td>KDRP23</td>
<td>1,230</td>
<td>100</td>
<td>25</td>
<td>RSR01-20</td>
<td>80</td>
<td>UPS</td>
<td>8</td>
<td>1T4</td>
<td>1,425</td>
<td>92.5</td>
<td>14</td>
</tr>
<tr>
<td>KDRP31</td>
<td>1,472</td>
<td>100</td>
<td>25</td>
<td>RSR01SL-8</td>
<td>80</td>
<td>UPS</td>
<td>8</td>
<td>2T1</td>
<td>795</td>
<td>92.5</td>
<td>15</td>
</tr>
<tr>
<td>KDRP32</td>
<td>1,832</td>
<td>100</td>
<td>25</td>
<td>RSR01SL-10</td>
<td>80</td>
<td>UPS</td>
<td>8</td>
<td>2T2</td>
<td>1,185</td>
<td>92.5</td>
<td>15</td>
</tr>
<tr>
<td>KDRP33</td>
<td>2,479</td>
<td>100</td>
<td>25</td>
<td>RSR01SL-12</td>
<td>80</td>
<td>UPS</td>
<td>8</td>
<td>2T3</td>
<td>1,635</td>
<td>92.5</td>
<td>15</td>
</tr>
<tr>
<td>LMA620</td>
<td>570</td>
<td>85</td>
<td>45</td>
<td>RSR01SL-15</td>
<td>80</td>
<td>UPS</td>
<td>8</td>
<td>2T4</td>
<td>1,945</td>
<td>92.5</td>
<td>15</td>
</tr>
<tr>
<td>LMA624</td>
<td>595</td>
<td>85</td>
<td>45</td>
<td>RSR01SL-20</td>
<td>80</td>
<td>UPS</td>
<td>8</td>
<td>3T1</td>
<td>955</td>
<td>92.5</td>
<td>16</td>
</tr>
<tr>
<td>LMA630</td>
<td>645</td>
<td>85</td>
<td>45</td>
<td>RSR02-8</td>
<td>105</td>
<td>UPS</td>
<td>8</td>
<td>3T2</td>
<td>1,475</td>
<td>92.5</td>
<td>16</td>
</tr>
<tr>
<td>LSA516</td>
<td>445</td>
<td>85</td>
<td>45</td>
<td>RSR02-10</td>
<td>105</td>
<td>UPS</td>
<td>8</td>
<td>3T3</td>
<td>2,240</td>
<td>92.5</td>
<td>16</td>
</tr>
<tr>
<td>LSA520</td>
<td>450</td>
<td>85</td>
<td>45</td>
<td>RSR02-12</td>
<td>105</td>
<td>150</td>
<td>8</td>
<td>3T4</td>
<td>2,700</td>
<td>92.5</td>
<td>16</td>
</tr>
<tr>
<td>MDF315</td>
<td>310</td>
<td>85</td>
<td>42</td>
<td>RSR02-15</td>
<td>105</td>
<td>150</td>
<td>8</td>
<td>4T1</td>
<td>850</td>
<td>92.5</td>
<td>17</td>
</tr>
<tr>
<td>MDF330</td>
<td>315</td>
<td>85</td>
<td>42</td>
<td>RSR02-20</td>
<td>105</td>
<td>150</td>
<td>8</td>
<td>4T2</td>
<td>1,700</td>
<td>92.5</td>
<td>17</td>
</tr>
<tr>
<td>MDF820</td>
<td>310</td>
<td>85</td>
<td>42</td>
<td>SB-1</td>
<td>27</td>
<td>UPS</td>
<td>64</td>
<td>4T3</td>
<td>2,550</td>
<td>92.5</td>
<td>17</td>
</tr>
<tr>
<td>MDF830</td>
<td>315</td>
<td>85</td>
<td>42</td>
<td>SB-2</td>
<td>44</td>
<td>UPS</td>
<td>64</td>
<td>4T4</td>
<td>3,010</td>
<td>92.5</td>
<td>17</td>
</tr>
<tr>
<td>NCO3</td>
<td>165</td>
<td>92.5</td>
<td>55</td>
<td>SM200</td>
<td>250</td>
<td>85</td>
<td>31</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>NCO5</td>
<td>205</td>
<td>92.5</td>
<td>55</td>
<td>SM300</td>
<td>525</td>
<td>85</td>
<td>31</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>NCO5</td>
<td>205</td>
<td>92.5</td>
<td>55</td>
<td>SM302</td>
<td>215</td>
<td>85</td>
<td>48</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>PIZ3</td>
<td>470</td>
<td>92.5</td>
<td>20</td>
<td>SM302A</td>
<td>215</td>
<td>85</td>
<td>48</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>PIZ3G</td>
<td>595</td>
<td>92.5</td>
<td>20</td>
<td>SM302B</td>
<td>215</td>
<td>85</td>
<td>48</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>PIZ6</td>
<td>645</td>
<td>92.5</td>
<td>20</td>
<td>SM302C</td>
<td>215</td>
<td>85</td>
<td>48</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>PIZ6G</td>
<td>800</td>
<td>92.5</td>
<td>20</td>
<td>SM402NA</td>
<td>575</td>
<td>85</td>
<td>31</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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