



CA OVENS & CAOP OVEN/PROOFERS



CA OVENS & CAOP OVEN/PROOFERS

DESCRIPTION

The CA/CAOP series from Doyon is known worldwide for its unique JET AIR SYSTEM. The air moves in one direction, stops then moves the other way resulting in a bidirectional and gentle velocity air flow for exceptional baking results. The rack holding the pans in the oven rotates resulting in a perfect bake. This is in addition to the JET AIR SYSTEM. The Jet Air fan system will save energy and labor costs.

The CA/CAOP series provides flexibility in terms of range of products that can be baked or cooked. It features a programmable or manual one shot and constant pulse steam injection. To get the results you really want, we have added as standard a fan delay for those delicate products.

The CAOP is the easiest way to proof with an even air flow system, fully automatic humidity system for heat and moisture (no water pans to fill). Heat and humidity controls are standard features.



CAOP6



CA6 (with stand)

CAPACITIES AVAILABLE IN:

OVEN

6 Pan
12 Pan

OVEN/PROOFER

6 Pan/18 Pan
12 Pan/32 Pan

OVEN

- Unique Pulse & Shot Steam
- Jet Air Fan System
- Two Fan Speeds with Delay
- Ebake Programmable Control with USB
- Full View Glass Doors
- Brightly Lit
- Fully Insulated
- Magnetic Latches
- 4 Swivel Casters (2 Locking)
- 3/4HP Motor
- Door Switch Cutoff for Fan Blower
- Available in Electric or Gas

PROOFER (JAOP ONLY)

- Manual Controls
- Brightly Lit
- Automatic Water Fill
- Door Drip Pan
- Temperature Range from 90°F to 110°F (32°C to 43°C) with Relative Humidity up to 95%

OPTIONS

- Water Softener (PLF240)
- Perforated Nickel Plated Pizza Decks
- High Temp Gasket for Baking over 400°F (205°C)
- Equipment Stand (CA6 Only)
- Gas Quick Disconnect Kit (4' Flexible Hose, Ball Valve and Securing Device)