



JAOP3

JET AIR OVEN PROOFER JAOP3

The JAOP3 from Doyon is known worldwide for its unique and patented JET AIR SYSTEM. The air moves in one direction for 2.5 minutes, stops for 25 seconds then moves the other way for 2.5 minutes resulting in a bidirectional and gentle velocity air flow for exceptional baking results. This system will help you bake faster and more evenly without having to turn pans during baking time. The Jet Air fan system will save energy and labor costs.

JAOP3 features an uniform shot steam injection system which will give you a precise mist every time for a better quality product (crusty breads, bagels, french baguettes, etc).

JAOP3 proofer provides uniform proofing from top to bottom with its even air flow system, fully automatic humidity system for heat and moisture (no water pans to fill). It comes with heat and humidity controls. It's the easiest way to proof!

VERSATILITY

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

JAOP3

*"Superior quality product
at an affordable price !"*

OVEN : 3 pans baking capacity

PROOFER : 9 pans capacity

Standard Features

- Unique shot steam injection
- Exclusive patented reversing fan system
- Digital temperature control up to 500°F (260° C)
- Digital reminder timer
- Compact space saving unit
- High production oven
- Full view heat reflective thermos glass doors
- Brightly lit
- Fully insulated, completely sealed
- Energy efficient heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Door switch cutoff for fan motor
- On swivel casters (2 locking)
- Stainless steel inside and outside
- 3/4 HP motor
- ETL & NSF listed
- Two speeds fan
- Fan delay switch
- One year parts and labor limited warranty

Proofer Features

- Glass doors
- Rust proof, scratch proof shelving
- Automatic water float system (no water pans to fill)
- Brightly lit
- Magnetic latches
- Stainless steel inside and outside

Optional

- Humidified warmer instead of proofer : temperature up to 180°F (82°C)
- Water softener system
- Perforated nickel plated pizza decks
- High temperature gasket for baking pizzas

*All JAOP ovens can
be used to cook meat*

DIMENSIONS

JAOP3 32 1/2"W X 37"D X 71"H
(826 mm X 940 mm X 1805 mm)

OVEN INTERIOR DIMENSIONS

JAOP3 27 1/2"W X 20"D X 17 1/2" H
(699 mm X 508 mm X 444 mm)

Shelf spacing : 5" (127 mm)

PROOFER INTERIOR DIMENSIONS

26"W X 22 1/2"D X 28 3/4" H
(660 mm X 572 mm X 730 mm)

Shelf spacing : 3" (76 mm)

ELECTRICAL SYSTEM (JAOP3)

1 Phase:

120/240V - 48 A - 11.5 kW - 3 wires - 60 Hz

3 Phases:

120/208V - 36 A - 11.5 kW - 4 wires - 60 Hz

220/380V - 17 A - 9.5 kW - 4 wires - 50 Hz

Other voltages available

Water Inlet : 1/4" NPT

Minimum clearance from combustible material

1" (25 mm) side and back

4" (102 mm) bottom

12" (305 mm) top

CAPACITY

Oven

Standard sheet pans 18" X 26" (457 mm X 660 mm) : 3 pans

Four-strapped bread pans : 12 loaves

9" (mm) pies : 18 pies

Proofer

Standard sheet pans 18" X 26" (457 mm X 660 mm) : 9 pans

Four-strapped bread pans : 24 loaves

FINISH

Stainless steel

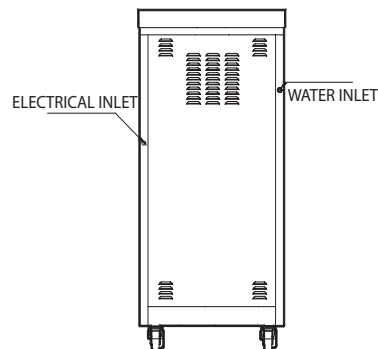
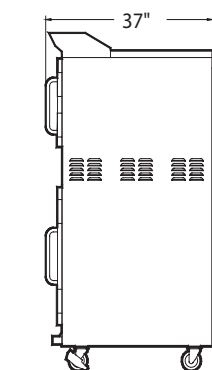
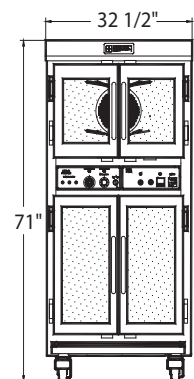
SHIPPING WEIGHT

JAOP3 750 lb (341 kg) approximately

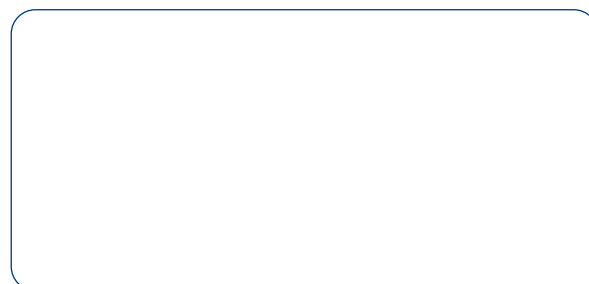
Electrical service connection and water inlet are located at the back of the unit.

Specifications and design subject to change without notice.

JAOP3



Your local distributor:



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