



 **DOYON**
INC.
BAKING EQUIPMENT SPECIALISTS
SINCE 1950



BY DOYON BAKING EQUIPMENT SPECIALISTS

SINGLE HALF-SIZE
JASP1813 + STAND



DOUBLE HALF-SIZE
JASP1813-2 + STAND



SINGLE FULL-SIZE
JASP2618 + STAND



DOUBLE FULL-SIZE
JASP2618-2 + STAND



Jet Air Plus Oven Series



To guarantee the highest level of performances for the all-purpose oven operators, Doyon has engineered a unique series of ovens. Our Jet Air Plus Oven Series recreates an environment of hot air movement and humidity first in its class. Delicate foods and everyday items come out quality perfect.

The all-new Jet Air Plus is an all-in-one cooking oven that will cook, bake, roast and rethermalize. Use it with convection heat alone or with convection heat and humidity combined. Shot steam (one injection) or pulse steam (constant steam injection) is accurate and will provide the results expected. Doyon is proud to have perfected a direct steam injection system creating moisture without a boiler. Years of development helped us to built units that will last for years for heavy use with minimal maintenance costs.

Our Jet Air patented reversing fan system will guarantee uniform cooking and baking without turning pans, allowing the operators to save on energy costs and labour time.

Be confident to partner up with Doyon in your day to day operations. The Jet Air Plus Oven Series is definitely suited for the all-purpose cooking, baking, roasting and rethermalizing. Keep ahead of the competition with the most economical and reliable ovens on the market.

OVEN FEATURING

- Manual mode and user friendly programmable control up to 99 recipes
- Up to 10 steps per recipe
- Temperature range from 150 °F to 500 °F (66 °C to 260 °C)
- Digital temperature display adjustable in °C or °F
- Patented reversing fan system
- Unique shot and pulse steam injection
- Cool touch door with dual thermal wide view glass windows, swings open for cleaning
- Door locking position at 120°
- Door handle for one-handed operation
- Door with "swing close" function
- Side loading pans
- Halogen lights
- All-around insulation
- Zero clearance side and back, 4" bottom and 12" top
- Press-fit removable door gasket for easy replacement
- Lift up removable side racks
- Soft cold water connection facility located at the back of the unit
- Height adjustable legs for tabletop units
- Stainless steel inside and outside
- Low-noise high-performance ½ HP motor
- Cord and plug connection
- One year parts and labour limited warranty

OPTIONAL

- Computer interface for storage of programs on PC and laptop
- Meat probe
- Stand on swivel casters (2 locking)
- Special voltages on request

5 pans cooking. capacity

VERSATILITY

Bread, rolls, buns, crusty breads, pastries, muffins, cookies, cakes, pies, bagels, croissants, sours and ryes, pizzas, hamburgers, bacon, game hens, chicken, turkey, multimeal prep.



SHOT STEAM



PULSE STEAM



10 STEP RECIPES



REVERSING FAN



DELAY FAN



DIGITAL PROGRAMMABLE CONTROL

The all-new Jet Air Plus is an all-in-one cooking system that will cook, bake, roast and rethermalize, combining modes for convection, or a combination of steam and convection heat.

Ideal for convenience stores, restaurants, supermarkets, delis, hospitals, schools, institutions and bakeries.



Optional meat probe

LED DESIGNATION

- Overheat warning - 1
- Food probe (option) - 2
- Heat ON - 3
- Fan ON - 4
- Pulse steam - 5
- Shot steam - 6
- Temperature ready - 7



- Temperature control
- Cooking timer
- Start recipe
- Stop
- Recipe program key
- Food probe (option)
- Breaker
- Pulse steam
- Shot steam
- Fan delay OFF
- Up/Down setting adjustment
- Number of recipes available (1-99)
- Recipe program key pad



Single door with dual thermal wide view glass windows, swings open for cleaning



JET AIR PLUS

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