

# DOYON

INC.

BAKING EQUIPMENT SPECIALISTS

## 2011 CANADIAN PRICE LIST Effective April 2011



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### AutoCAD PARTICIPANTS

CAD symbols for Doyon equipment are available on the KCL CaDalog. Symbols include standard equipment in plan, side, front, layered to FEDA/FCSI recommended guideline. Contact Kochman Consultants, Ltd. (KCL) for a 14-day trial version. Call KCL at (847) 470-1195 or visit their web site at [www.kclad.com](http://www.kclad.com) to download your trial version or request a free trial CD-ROM.



### AutoQuotes™ PARTICIPANTS

In addition to comprehensive brochures and FCSI/NAFEM formatted specification sheet, Doyon participates in AutoQuotes Quotation System and Database. For more information on this service, please contact AutoQuotes, 4425 Merrimac Ave., Suite 3, Jacksonville, FL 32210; (904) 384-2279.

# OVEN/PROOFER COMBINATION

## JET AIR OVEN/PROOFER (JAOP SERIES)

Jet Air oven/Proofer Combination 18" x 26" pans, integrated steam injection (shot and pulse) system (except JAOP3), reversing 2 speeds fan system (except JAOP3), delay timer (except JAOP3), digital temperature controller and timer, proofer with auto water fill, glass doors, interior light, stainless steel interior & exterior, casters.

CODING Prefix: JAOP : Jet air oven proofer Suffix SL : Side pan loading Numbers Pans fitting in the oven

Model	Energy	Overall Ext. Dimensions			Maximum Capacity (18x26 pans)		Shelf spacing		Gas System BTU	Crated Weight (lbs)	Freight Class	Price
		W	D	H	Oven	Proofer	Oven	Proofer				
* JAOP3	Electric	32 1/2"	37"	71"	3	9	5"	3"		750	85	\$14,230
* JAOP3G	Gas	32 1/2"	42 1/2"	71"	3	9	5"	3"	52 000	860	85	\$18,300
JAOP6	Electric	36 7/8"	48 1/8"	73"	6	18	3 1/2"	3"		965	85	\$15,860
JAOP6G	Gas	36 7/8"	53"	73"	6	18	3 1/2"	3"	65 000	1135	85	\$18,700
JAOP6SL	Electric	38 3/8"	37 5/8"	73"	6	9	3 1/2"	3"		965	85	\$15,860
JAOP6SLG	Gas	38 3/8"	43 1/8"	73"	6	9	3 1/2"	3"	65 000	1135	85	\$18,700
JAOP8	Electric	36 3/8"	52"	75 1/2"	8	12	4"	4"		1000	85	\$17,100
JAOP8G	Gas	36 3/8"	54 1/2"	75 1/2"	8	12	4"	4"	65 000	1135	85	\$19,280
** JAOP10	Electric	53 1/2"	48 3/4"	73"	10	12	3 3/4"	3"		1175	85	\$19,350
** JAOP10G	Gas	53 1/2"	53 1/2"	73"	10	12	3 3/4"	3"	85 000	1340	85	\$22,530
JAOP12SL	Electric	71 3/4"	37 5/8"	73"	12	18	3 1/2"	3"		1500	85	\$26,670
JAOP12SLG	Gas	71 3/4"	43 1/8"	73"	12	18	3 1/2"	3"	130 000	1700	85	\$31,400
JAOP14	Electric	70"	49 1/4"	73"	14	32	3 1/4"	3"		1700	85	\$27,100
JAOP14G	Gas	70"	53 5/8"	73"	14	32	3 1/4"	3"	130 000	2000	85	\$32,200

\* Note : JAOP3 & JAOP3G : integrated steam injection system (shot only), reversing fan system.

\*\* Note : Some pan rotation may be needed with JAOP10 & JAOP10G

## CIRCLE AIR OVEN/PROOFER (CAOP SERIES)

Circle Air oven/Proofer Combo, oven with rotating rack, 18" x 26" pans, integrated steam injection (shot and pulse) system, reversing 2 speeds fan system, delay timer, digital temperature controller and timer, proofer with auto water fill, glass doors, stainless steel interior & exterior, casters.

Coding Prefix: CAOP : Circle air oven proofer Suffix Numbers Pans fitting in the oven

Model	Energy	Overall Ext. Dimensions			Maximum Capacity (18x26 pans)		Shelf spacing		Gas System BTU	Crated Weight (lbs)	Freight Class	Price
		W	D	H	Oven	Proofer	Oven	Proofer				
CAOP6 (rotating)	Electric	43 7/8"	53 3/4"	76 3/8"	6	18	4"	3"		1 175	85	\$22,360
CAOP6G (rotating)	Gas	43 7/8"	57 3/4"	76 3/8"	6	18	4"	3"	78 500	1 360	85	\$26,000
CAOP12 (rotating)	Electric	76 7/8"	52 7/8"	76 1/4"	12	32	4"	3"		1 832	85	\$34,170
CAOP12G (rotating)	Gas	76 7/8"	57 3/4"	76 1/4"	12	32	4"	3"	157 000	2 125	85	\$39,000

## OPTIONAL (JAOP & CAOP Series)

PLF240	Optional water softener system (head & cartridge)	\$350
PC001	Optional programmable controls for oven only (per oven section)	\$540
HW001	Optional humidified warmer instead of proofer with 250°F thermostat (except JAOP12SL, JAOP14 & CAOP12)	\$860
HTG001	High temperature gasket for baking pizzas (per oven section)	\$230
GRPIZ3	Nickel plated pizza shelf for JAOP3, JAOP6SL & JAOP12SL only (each)	\$350
GRPIZ6	Nickel plated pizza shelf for JAOP6 & JAOP14 only (each)	\$390
GRPIZ8	Nickel plated pizza shelf for JAOP8 only (each)	\$370
GRPIZ10	Nickel plated pizza shelf for JAOP10 only (each)	\$540
1675KIT	4' Gas quick disconnect with ball valve, cable & securing device	\$740



JAOP3



JAOP6  
JAOP6SL



JAOP8



JAOP10



JAOP14



CAOP6  
(Rotating)



CAOP12  
(Rotating)



Standard  
Controls



PC001  
Programmable  
controls

# OVENS

## JET AIR OVEN (JA Series)

Jet Air oven, 18"x26" pans, integrated steam injection (shot and pulse) system (except JA4 & JA4SC), reversing 2 speeds fan system, delay timer (except JA4 & JA4SC), digital temperature controller and timer, full view glass doors, interior light, stainless steel interior & exterior, casters for JA4, JA4SC, JA6, JA6SL, JA8).

CODING Prefix JA : Jet air oven Suffix G : Gas units SL : Side pan loading SC : Storage cabinet



JA4 + Stand



JA6 + Stand



JA12  
JA14



JA20

Model	Energy	Overall Ext. Dimensions			Cap. (18"x26" pans) Oven	Shelf spacing	Gas System BTU	Crated Weight (lbs)	Freight Class	Price
		W	D	H						
*JA4	Electric	32 1/2"	40"	31"	4	3 1/2"		425	85	\$9,350
*JA4SC	Electric	32 1/2"	37"	71"	4	3 1/2"		650	85	\$11,380
*JA4SCG	Gas	32 1/2"	42 1/2"	71"	4	3 1/2"	52 000	750	85	\$15,860
JA6	Electric	36 1/2"	48 1/4"	34 3/4"	6	3 1/2"		700	85	\$10,980
JA6G	Gas	36 1/2"	52 3/4"	34 3/4"	6	3 1/2"	65 000	760	85	\$13,830
JA6SL	Electric	38 3/8"	37 5/8"	34 5/8"	6	3 1/2"		700	85	\$10,980
JA6SLG	Gas	38 3/8"	43 1/8"	34 5/8"	6	3 1/2"	65 000	760	85	\$13,830
JA6SLSC	Electric	38 3/8"	37 5/8"	73"	6	3 1/2"		870	85	\$13,000
JA6SLSCG	Gas	38 3/8"	43 1/8"	73"	6	3 1/2"	65 000	970	85	\$16,260
JA8	Electric	36 3/8"	52"	41 5/8"	8	4"		840	85	\$11,790
JA8G	Gas	36 3/8"	54 1/2"	41 5/8"	8	4"	65 000	900	85	\$14,230
JA12SL	Electric	38 3/8"	37 5/8"	73"	12	3 1/2"		1060	85	\$18,300
JA12SLG	Gas	38 3/8"	43 1/8"	73"	12	3 1/2"	130 000	1170	85	\$24,000
JA14	Electric	38 1/2"	49 1/4"	73"	14	3 1/4"		1135	85	\$19,520
JA14G	Gas	38 1/2"	53 5/8"	73"	14	3 1/4"	130 000	1300	85	\$24,800
** JA20	Electric	53 1/2"	48 3/4"	72 3/4"	20	3 3/4"		1435	85	\$25,620
** JA20G	Gas	53 1/2"	53 1/2"	72 3/4"	20	3 3/4"	170 000	1600	85	\$28,880
JA28	Electric	72"	49 1/4"	73"	28	3 1/4"		1975	85	\$37,000
JA28G	Gas	72"	53 5/8"	73"	28	3 1/4"	260 000	2335	85	\$47,980

\* Note : JA4, JA4SC & JA4SCG : integrated steam injection system (shot only), reversing fan system.

\*\* Note : Some pan rotation may be needed with JA20 & JA20G

## CIRCLE AIR OVEN (CA Series)

Circle Air oven with rotating rack 18"x26" pans, integrated steam injection (shot and pulse) system, reversing 2 speeds fan system, delay timer, digital temperature controller and timer, full view glass doors, stainless steel interior & exterior.

CODING Prefix CA : Circle air oven Suffix G : Gas units



JA28

Model	Energy	Overall Ext. Dimensions			Cap. (18"x26" pans) Oven	Shelf spacing	Gas System BTU	Crated Weight (lbs)	Freight Class	Price
		W	D	H						
CA6 (rotating)	Electric	43 7/8"	53 7/8"	38"	6	4"		825	85	\$16,650
CA6G (rotating)	Gas	43 7/8"	57 5/8"	38"	6	4"	78 500	900	85	\$19,940
CA12 (rotating)	Electric	44 3/8"	53 7/8"	76 3/8"	12	4"		1450	85	\$27,200
CA12G (rotating)	Gas	44 3/8"	57 5/8"	76 3/8"	12	4"	157 000	1600	85	\$35,800

## OPTIONAL (JA & CA Series)

JA4B	Equipment Stand on casters for Jet Air 4 pans oven, 9 pans 18" x 26"	125	85	\$1,620
JA6B	Equipment Stand on casters for Jet Air 6 pans oven, 9 pans 18" x 26"	170	85	\$1,620
JA6SLB	Equipment Stand on casters for Jet Air 6 pans oven, 18 pans 18" x 26"	170	85	\$1,620
JA8B	Equipment Stand on casters for Jet Air 8 pans oven, 16 pans 18" x 26"	200	85	\$1,620
CA6B	Equipment Stand on casters for Circle Air 6 pans oven, 20 pans 18" x 26"	225	85	\$1,620
PLF240	Optional water softener system (head & cartridge)	N/A		\$350
PC001	Optional programmable controls for oven only (per oven section)	N/A		\$540
HTG001	High temperature gasket for baking pizzas (per oven section)	N/A		\$230
GRPIZ3	Nickel plated pizza shelf for JA4, JA6SL & JA12SL only (each)			\$350
GRPIZ6	Nickel plated pizza shelf for JA6, JA14 & JA28 only (each)			\$390
GRPIZ8	Nickel plated pizza shelf for JA8 only (each)			\$370
GRPIZ10	Nickel plated pizza shelf for JA20 only (each)			\$540
1675KIT	4' Gas quick disconnect with ball valve, cable & securing device for all models (except JA28G)			\$740
16100KIT	4' Gas quick disconnect with ball valve, cable & securing device for JA28G only			\$860



CA6 + Stand  
(Rotating)



CA12  
(Rotating)

## COUNTERTOP OVENS

Counter top oven with 3 (DCO3) or 5 (DCO5) 13" X 18" half size pans capacity, stackable, electromechanical control, full view glass door, cord and plug (DCO3 only), stainless steel inside and outside.

Model	Energy	Exterior Dimensions			Capacity	Spacing	Shipping weight(lb)	Shipping class	Price
		W	D	H					
<b>NEW</b> DCO3	Electric	29 1/8"	27 7/8"	21 1/2"	3 half pans	3 1/2"	140	85	\$2,150
<b>NEW</b> DCO5	Electric	29 1/8"	27 7/8"	26 7/8"	5 half pans	3 1/8"	180	85	\$2,740



DCO3



DCO3

### OPTIONAL

<b>NEW</b> DCOWS	Wire shelf (per shelf)	\$22
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## JET AIR PLUS OVENS

### JET AIR PLUS OVENS

Jet Air Plus oven with 5 - 13" X 18" half size pans (JA5P1813) or 5 - 18" X 26" (JA5P2618) pans capacity, stackable, reversible ventilation, electronic programmable control, integrated steam (shot and pulse) system, delay timer, full view glass doors, cord and plug, stainless steel inside and outside.

Model	Energy	Exterior Dimensions			Capacity	Spacing	Shipping weight(lb)	Shipping class	Price
		W	D	H					
JA5P1813	Electric	30 1/8"	30 1/8"	32 1/2"	5 half pans	4 1/2"	400	85	\$10,390
JA5P2618	Electric	38 1/8"	35 1/8"	32 1/2"	5 pans	4 1/2"	450	85	\$11,200

### WARMER PROOFER

DPW10		38 1/8"	32 3/4"	45 1/4"	10 pans	3 1/4"	300	85	\$5,640
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### OPTIONAL

ELT530	Meat probe	\$300	
JA5P1813B	Equipment stand on casters for JA5P1813	100	\$1,370
JA5P2618B	Equipment stand on casters for JA5P2618	125	\$1,440
ELT539-K2	Computer interface and software for programmable control	\$560	
SSL30	Stainless steel legs for JA5P2618 or JA5P1813 ovens	\$390	
SSL12	Stainless steel legs for stacked JA5P2618 or stacked JA5P1813 ovens	\$300	
SH2618	Shelf for stainless steel legs (JA5P2618 oven)	\$165	
SH1813	Shelf for stainless steel legs (JA5P1813 oven)	\$100	
LC002	4 casters kit (2 locking) for SSL30 or SSL12	\$180	



JA5P1813  
(stacked with optional legs, casters and shelf)



JA5P2618  
(with optional stand)



DPW10

## ROTATING RACK OVENS

### DOYON THINLINE SERIES (Rack Ovens, TLOI, TLOII)

Rotating Rack Oven built in one piece only, single or double rack. Jet Air air flow system, integrated steam injection (shot and pulse) system, electronic programmable control, full door with viewing glass, stainless steel interior & exterior.

**CODING** Prefix TLO: thinline rack oven I Single rack II Double rack Suffix E: Electric G: Gas unit

Model	Energy	Overall Ext. Dimensions			Max. Cap (18x26pans) Pan Qty	Gas System BTU	Crated Weight (lbs)	Freight Class	Price
		W	D	H					
TLOIE	Electric	49 1/2"	72 1/4"	105 5/8"	18		2600	85	\$44,570
TLOIG	Gas	49 1/2"	72 1/4"	105 5/8"	18	200 000	2600	85	\$44,570
TLOIIE	Electric	60 3/4"	82 3/8"	105 1/2"	36		3600	85	\$53,170
TLOIIG	Gas	60 3/4"	82 3/8"	105 1/2"	36	300 000	3600	85	\$53,170

### OPTIONAL

		Price
PLF240	Optional water softener system (head & cartridge)	\$350
RTLOI	Oven Rack, Roll In, stainless steel, single 10-18 spaces, end load, for TLOI oven	100 150 \$1,680
RTLOISL	Oven Rack, Roll In, stainless steel, single 10-18 spaces, side load, for TLOII oven	150 150 \$1,560
RTLOII	Oven Rack, Roll In, stainless steel, double 20-36 spaces, end load, for TLOII oven	150 150 \$1,960
GF001	Grease filter for TLO oven for interior ventilation system	\$680
PPTLO	Prison package includes interior emergency shut off switch, top cover, special screws and locked panel for controls	\$4,440



TLOI



TLOII

RTLOI



RTLOII

# ARTISAN STONE DECK OVENS

## ARTISAN STONE DECK OVEN

Artisan Stone Deck Oven, built in one piece, 8" (203 mm) high baking chambers standard (other baking chambers height available on special orders), electric, stone hearth bake decks, individual digital electronic control boards, individual self-contained steam injection, includes oven top and stand with legs & casters.

**Please Note:**

- 208-220-240V - 3Phases is standard, other voltages available (see options)
- One piece construction.
- Single point electrical connection, water inlet and drain.
- Also available with stainless steel decks instead of stone decks.
- For ovens with 3 baking chambers, the only proofer available is the low profile proofer.
- Proofer options are not available for ovens with 4 baking chambers.



1T3  
Shown with optional proofer



2T3



3T3  
Shown with optional proofer



4T3  
Shown with optional proofer

Model	Description	Crated Weight (lbs)	Freight Class	Price
1T1	Artisan 1 stone deck oven, 1 pan 18"X 26"per deck w/stand & steam	675	85	\$12,030
1T2	Artisan 2 stone decks oven, 1 pan 18"X 26"per deck w/stand & steam	1010	85	\$18,420
1T3	Artisan 3 stone decks oven, 1 pan 18"X 26"per deck w/stand & steam	1685	85	\$22,560
1T4	Artisan 4 stone decks oven, 1 pan 18"X 26"per deck w/stand & steam	2200	85	\$31,580
ES1T	Artisan proofer with steam for oven 1T model 6 pans cap	300	85	\$6,400
ES1TP	Artisan low profile 3 pans capacity proofer for 1T model	250	85	\$5,640
2T1	Artisan 1stone deck oven, 2 pans 18"X 26"per deck w/stand & steam	1025	85	\$15,400
2T2	Artisan 2 stone decks oven, 2 pans 18"X 26"per deck w/stand & steam	1570	85	\$24,800
2T3	Artisan 3 stone decks oven, 2 pans 18"X 26"per deck w/stand & steam	1800	85	\$34,590
2T4	Artisan 4 stone decks oven, 2 pans 18"X 26"per deck w/stand & steam	2400	85	\$44,360
ES2T	Artisan proofer with steam for oven 2T model 12 pans cap	590	85	\$8,650
ES2TP	Artisan low profile 6 pans capacity proofer for 2T model	490	85	\$7,900
3T1	Artisan 1 stone deck oven, 3 pans 18"X 26"per deck w/stand & steam	1230	85	\$20,300
3T2	Artisan 2 stone decks oven, 3 pans 18"X 26"per deck w/stand & steam	1850	85	\$33,830
3T3	Artisan 3 stone decks oven, 3 pans 18"X 26"per deck w/stand & steam	2620	85	\$47,370
3T4	Artisan 4 stone decks oven, 3 pans 18"X 26"per deck w/stand & steam	3760	85	\$60,150
ES3T	Artisan proofer with steam for oven 3T model 18 pans cap	700	85	\$10,530
ES3TP	Artisan low profile 9 pans capacity proofer for 3T model	550	85	\$9,770
4T1	Artisan 1 stone deck oven, side load, 4 pans 18"X 26"per deck w/stand & steam	850	85	\$22,560
4T2	Artisan 2 stone decks oven, side load, 4 pans 18"X 26"per deck w/stand & steam	1700	85	\$37,600
4T3	Artisan 3 stone decks oven, side load, 4 pans 18"X 26"per deck w/stand & steam	2550	85	\$53,400
4T4	Artisan 4 stone decks oven, side load, 4 pans 18"X 26"per deck w/stand & steam	3400	85	\$67,700
ES4T	Artisan proofer with steam for oven 4T model 24 pans cap, side load	750	85	\$12,000
ES4TP	Artisan low profile 12 pans capacity proofer for 4T model, side load	600	85	\$10,750

OPTIONAL (Artisan stone deck ovens)		Price
To change voltage from 3 PH to 1PH / per deck		\$960 per deck
To change voltage 440 V to 480 V 3PH per deck		\$960 per deck
To change voltage 380 V to 415 V 3PH per deck		\$960 per deck
LL	Loaf loader (manual)	\$400
EH1T	Eyebrow hood for artisan stone deck oven 1T	\$400
EH2T	Eyebrow hood for artisan stone deck oven 2T	\$560
EH3T	Eyebrow hood for artisan stone deck oven 3T	\$630
EH4T	Eyebrow hood for artisan stone deck oven 4T	\$740
MPA085	Cleaning brush for artisan stone deck	\$120

## ROTATING PIZZA OVENS

### FPR SERIES ROTATING PIZZA OVENS

Speed cook oven, electric, 2 (FPR2) or 3 (FPR3) rotating nickel plated plates with removable top tray, capacity one 18" dia. and one 16" dia. pizzas (FPR2) or one 18" dia. and two 17" dia. pizzas (FPR3), full view glass door, stainless steel interior and exterior finish. Available single or with optional stacking rack.

Model	Energy	Overall Ext. Dimensions			Electric System			Crated Weight (lb)	Freight Class	Price
		W	D	H	Volts	Phase	Amps			
FPR2	Electric	26 1/2"	34 3/8"	26 1/4"	208	1	26	385	85	\$7,570
					240	1	23			
FPR3	Electric	26 1/2"	34 3/8"	26 1/4"	208	1	26	400	85	\$8,050
					240	1	23			

### OPTIONAL

FPRT	Stand, s/s tubular legs with undershelf and casters for FPR2 & FPR3 ovens	150	85	\$1,220
FPRT2	Stand, s/s tubular legs with undershelf and casters for double stacked FPR2 & FPR3 ovens	100	85	\$1,050
FPRR	Stacking kit for FPR2 & FPR3 ovens	30	85	\$510
FPR2-15	Rotating square shelves (2) 14" x 12" for FPR series ovens with two (2) 14" X 12" pans	100	85	\$480



FPR2



FPR3 + STAND



FPR3 DOUBLE STACKED

## PIZZA OVENS

### PIZ SERIES PIZZA OVENS

Jet Air Bake/Pizza Oven, triple deck, capacity three 18" diameter pizzas (PIZ3 series) or six 18" diameter pizzas (PIZ6 series), full view glass door, interior lights, stainless steel interior & exterior. Also available with stainless steel solid doors.

Model	Energy	Overall Ext. Dimensions			Gas System BTU	Electric System			Crated Weight (lb)	Freight Class	Price
		W	D	H		Volts	Phase	Amps			
PIZ3	Electric	35 7/8"	40 1/2"	34 1/4"	70 000	120/208	3	24	560	85	\$10,740
						120/240	1	34			
PIZ3G	GAS	35 7/8"	45 1/4"	34 1/4"	70 000	120	1	10	610	85	\$14,710
PIZ6	Electric	47 5/8"	44 7/8"	36 1/4"	70 000	120/208	3	43	875	85	\$13,340
						120/240	1	56			
PIZ6G	GAS	47 5/8"	47"	36 1/4"	70 000	120	1	12	875	85	\$16,670

### OPTIONAL

PIZ3B	Stand, with casters for PIZ3 pizza oven, two shelves, stainless steel	185	85	\$1,380
PIZ6B	Stand, with casters for PIZ6 pizza oven, two shelves, stainless steel	200	85	\$1,460
PIZ3GEU	Conform to European Community (EC) for PIZ3 gaz only, add	N/A		\$2,970
PIZ6GEU	Conform to European Community (EC) for PIZ6 gaz only, add	N/A		\$2,970
PIZV	Steam option for PIZ series (electric models only), add	N/A		\$1,000
PIZTIM	Three (3) timers on each side of the oven (PIZ3 or PIZ6)	N/A		\$2,300
PIZTIM(R/L)	Six (6) timers on the right side (PIZTIMR) or left side (PIZTIML) of the oven (PIZ3 or PIZ6)	N/A		\$2,300



PIZ3



PIZ6



PIZRT



PIZ6B PIZ3B

## WARMERS

### WARMERS (DRP3, DRPR3, RPBBQ, DRP4, DRPR4)

Food Warmers/Display Case, counter model, with water pan humidity, adjustable heat control, removable tempered glass front, sides and doors, stainless steel interior and exterior.

Model	Overall Ext. Dimensions			Capacity	Electric System			Crated Weight (lbs)	Freight Class	Price
	W	D	H		Volts	Phase	Amps			
DRP3	20 1/8"	21 5/8"	21 3/8"	3 x 18" pizzas	120	1	8.2	80	85	\$1,830
DRPR3 Rotating	20 1/8"	21 5/8"	21 3/8"	3 x 18" pizzas	120	1	8.4	80	85	\$2,280
DRP4S	22 3/8"	23 3/4"	29 1/8"	4 x 20" pizzas	120	1	11.5	125	85	\$2,200
DRP4	22 3/8"	23 3/4"	29 1/8"	4 x 20" pizzas	120	1	11.5	125	85	\$2,280
DRPR4S Rotating	22 3/8"	23 3/4"	29 1/8"	4 x 20" pizzas	120	1	11.5	150	85	\$2,440
DRPR4 Rotating	22 3/8"	23 3/4"	29 1/8"	4 x 20" pizzas	120	1	11.5	150	85	\$2,520

### OPTIONAL

PT3	Pass through door for DRP3 & DRPR3	\$470
PT4	Pass through door for DRP4 & DRPR4	\$490



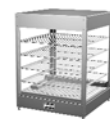
DRP3



DRP3



DRPR4



DRP4S

## MOBILE PROOFERS NON INSULATED

### MOBILE PROOFERS NON INSULATED

Mobile Proofer, electric, capacity 18" x 26" sheet pans, heat and humidity, manual water fill (except DPW10, DP14A & E2330), full view glass door with aluminum frame (except DPW10, DP7AD & DP18AD), casters (2 locking), cord and plug.

Model	Overall Ext. Dimensions			Capacity (pans 18" x 26")	Shelf Spacing	Electric System		Water Entry	Construction		Crated Weight (lbs)	Freight Class	Price
	W	D	H			Volts	Amps		Aluminum	S/S			
<b>NEW</b> DP6	24 1/16"	31 1/8"	33 3/4"	6	3"	120	14.5	Manual	x		100	85	\$2,040
<b>NEW</b> DP12	22 13/16"	33 5/16"	35 1/16"	11	1 1/2"	120	12.5	Manual	x		100	85	\$1,900
<b>NEW</b> DP17	24 1/16"	31 1/8"	66 3/4"	17	3"	120	14.5	Manual	x		140	85	\$2,720
<b>NEW</b> DP34	22 13/16"	33 5/16"	66 7/16"	34	1 1/2"	120	12.5	Manual	x		100	85	\$2,260
DPW10	38 1/8	32 3/4	45 1/4	10	3 1/2"	120	12	Manual or Auto		x	300	85	\$5,640



## HOLDING CABINETS

### HOLDING CABINETS

Insulated holding cabinet, electric, capacity 18" x 26" sheet pans, heat with or without humidity, manual water fill, aluminum construction, casters (2 locking), cord and plug.

CODING Prefix I : Insulated

Model	Overall Ext. Dimensions			Capacity (pans 18" x 26")	Shelf Spacing	Electric System		Water Entry	Construction		Crated Weight (lbs)	Freight Class	Price
	W	D	H			Volts	Amps		Aluminum	S/S			
<b>NEW</b> DP6I	24 1/16"	31 1/8"	33 3/4"	6	3"	120	14.5	Manual	x		100	85	\$2,300
<b>NEW</b> DP12I	23 5/16"	33 7/8"	31 7/16"	11	1 1/2"	120	12.5	Manual	x		100	85	\$2,370
<b>NEW</b> DP17I	24 1/16"	31 1/8"	66 3/4"	17	3"	120	14.5	Manual	x		140	85	\$3,100
<b>NEW</b> DP34I	23 5/16"	33 7/8"	67 9/16"	34	1 1/2"	120	12.5	Manual	x		100	85	\$2,750



## ROLL-IN PROOFERS

### ROLL-IN PROOFERS

For more than 35 years Doyon has been manufacturing roll-in proofers with a quality of workmanship that no other manufacturer ever matched. Our proofers provide uniform proofing with our unique "even flow" system precisely mixing heat and humidity to produce exceptional results. Built in one piece and available in three different widths to better fit your production level: single, double-wide and triple-wide. Many special depths are also available to best match your production requirements.

CODING Prefix E: Roll-in proofer

Model	Description	Single rack Capacity	Double rack Capacity	Crated Weight (lbs)	Freight Class	Price
DRIP1	Proofer 1door, 1 single rack	1		400	85	\$8,540
DRIP1TLO	Proofer 1 door, 1 TLO double rack or 2 single racks	2	1	500	85	\$9,110
E236	Proofer 2 doors, capacity of 1 single rack and 10 shelves	2		800	85	\$11,790
E236R	Proofer 2 doors, capacity of 2 single racks	2		700	85	\$10,980
E236TLO	Proofer 2 doors, 2 TLO double racks or 4 single racks capacity	4	2	900	85	\$11,790
E336	Proofer 3 doors, 2 single racks and 10 shelves	3		1330	85	\$15,040
E336R	Proofer 3 doors, 3 single racks	3		1230	85	\$14,640
E336TLO	Proofer 3 doors, 3 TLO double racks, or 6 single racks	6	3	1350	85	\$15,450

**Note: Larger models available. Call factory.**

Proofers available in 120/240V/1PH or 120/208V/1PH ; DRIP1 & DRIP1TLO also available in 120V/1PH.

OPTIONAL		Price
PLF240	Water softener system (head & cartridge)	\$350
SR	Additional side rack for roll-in proofer	\$1,870
PPE	Prison package : includes lockable cover for controls, pad lock not included	\$550
DB	Door bumper (price per door )	\$90
SD	Stainless steel solid door (price per door when ordering proofer)	\$610
SDW	Stainless steel solid door with window (price per door when ordering proofer)	\$870
PT	Pass through (except DRIP1 series & E336 series) (price per door)	\$970



DRIP1



E236



E336



E236

(Shown with optional solid doors and optional door bumpers)

## RETARDER PROOFERS

### RETARDER - PROOFER

Proofer/Retarder, roll-in, one or two-section, single rack capacity, heat and humidity controls, self-contained refrigeration, 7 day timer, automatic refrigeration to proofing system, full view glass doors, stainless steel interior and exterior.

Model	W	Overall Ext. Dimensions		Capacity (Single Rack)	Electric System			Crated Weight (lbs)	Freight Class	Price
		D	H		Volts	Phase	Amp			
ER136	37 1/2"	50 1/4"	89 3/4"	1	120/208	1	27	900	85	\$19,920
ER136TLO	37 1/2"	50 1/4"	96 1/4"	1	120/240	1	24	950	85	\$20,740
ER236	71"	44 1/4"	88"	2	120/208	1	35	1000	85	\$23,590
ER236TLO	71"	44 1/4"	94 1/2"	2	120/240	1	30	1050	85	\$24,400

OPTIONAL		Price
PLF240	Water softener system (head & cartridge)	\$350
SR	Additional side rack for retarder-proofer	\$1,870
PPER	Prison package includes : includes lockable cover for controls, pad lock not included	\$590
SD	Solid door (price per door when ordering proofer)	\$610
SDW	Stainless steel solid door with window (price per door when ordering proofer)	\$870



ER136



ER236

## REVERSIBLE SHEETERS

### REVERSIBLE DOUGH SHEETER (LSA & LMA SERIES)

Reversible dough sheeter, floor model (LMA series) or bench model (LSA series), 20 speeds, stainless steel rollers, adjustable roller gap.



LSA616



LMA624



STAINLESS STEEL CONSTRUCTION LMA630



CROISSANT CUTTER

Model	Type	Overall Ext. Dimensions			Conveyor Width	Electric System		Crated Weight (lbs)	Freight Class	Price
		W	D	H		Volts	Amp			
LSA616	Bench	75 1/2"	41 1/2"	32"	19"	120	4	620	85	\$11,650
LSA620	Bench	91 1/4"	41 1/2"	32"	19"	120	4	620	85	\$12,030
LMA620	Floor	91 1/4"	39 1/2"	45 3/4"	23"	120	4	700	85	\$13,910
LMA624	Floor	107"	39 1/2"	45 3/4"	23"	120	4	815	85	\$14,290
LMA630	Floor	130 3/4"	39 1/2"	45 3/4"	23"	120	4	900	85	\$15,040

### OPTIONAL

LSAS	Stainless steel construction for LSA series sheeters	\$3,000
LMAS	Stainless steel construction for LMA series sheeters	\$3,680
RCM001	Housing for optional cutter for LMA630 only	\$3,680
CPL001	Croissant cutter for LMA630 only, cuts 3 croissants (6 1/2") wide	\$3,200
CPL002	Croissant cutter for LMA630 only, cuts 4 croissants (5") wide	\$3,460
LSB516T	Standard stainless steel stand for LSA series reversible sheeters	\$1,130

## SHEETERS

### DL SERIES DOUGH SHEETERS

Doyon DL series dough sheeters are an efficient way to sheet up to 250 pieces per hour. With a front infeed and discharge, you can sheet dough up to 12" (305 mm) (DL12DP & DL12SP) or 17" (432 mm) (DL18DP, DL18P & DL18SP) in just two easy steps. **Please note: In the province of Québec, DL series sheeters must be ordered with a security package kit to meet the requirements of the CSST.**



DL12SP



DL18DP



DL12DP



DL18SP



DL18P

Model	Ext. Dimensions			Description	Electric System			Crated Weight (lb)	Freight Class	Price
	W	D	H		Voltage	Phase	Amp			
DL12SP	17"	10 5/8"	12 1/2"	Single pass dough sheeter, counter top 12" wide rollers	120	1	6	55	85	\$2,110
DL18SP	22"	10 5/8"	13 3/8"	Single pass dough sheeter, counter top 17" maximum	120	1	6	60	85	\$2,500
DL12DP	17"	10 5/8"	25 1/4"	Double pass dough sheeter, counter top 12" wide rollers	120	1	6	70	85	\$3,290
DL18DP	20 1/2"	13"	31 1/2"	Angled double pass dough sheeter, counter top 17" maximum	120	1	6	125	85	\$3,440
DL18P	22 1/2"	13"	32 1/4"	Parallel double pass dough sheeter, counter top 17" maximum	120	1	6	125	85	\$3,680
DFP18	29 1/2"	34"	31 1/4"	Dough sheeter, pizza and pie crust	120	1	10	450	85	\$6,220

### OPTIONAL

PC100091	Foot pedal switch for DL12DP, DL18DP & DL18P sheeters	\$420
DLCST	CSST conformity kit for DL series dough sheeters	\$400

## MOULDER



SM-380

The Doyon Bread Moulder will mould your dough pieces for quality baguettes, long sandwiches, bread rolls, hot-dog rolls, submarine rolls, long shaped breads and various types of French loaves from 1.75 oz to 31.75 oz (50 g to 900g). Stand included.

Model	Ext. Dimensions			Description	Electric System			Crated Weight (lb)	Freight Class	Price
	W	D	H		Voltage	Phase	Amp			
SM-380	42"	26"	58 1/2"	Bread moulder	208-240	3	3	740	85	\$11,840

## BREAD SLICERS

Table top bread slicers, slices up to 240 loaves per hour. weight assisted gravity chute. **Not for sale in the province of Québec.**



SM302

Model	Description	Maximum Capacity	Slice Thickness (Non Adjustable)	Crated Weight (lbs)	Freight Class	Price
SM302	Bread slicer bench model with chute, 5/8" thickness	15" loaf	5/8"	200	85	\$2,400
SM302A	Bread slicer bench model with chute, 3/4" thickness	15" loaf	3/4"	200	85	\$2,400
SM302B	Bread slicer bench model with chute, 1/2" thickness	15" loaf	1/2"	200	85	\$2,400
SM302C	Bread slicer bench model with chute, 1" thickness	15" loaf	1"	200	85	\$2,400

### OPTIONAL

RCPF01	Replacement blade for CPF series bread slicers	\$8
R347	Replacement blade for bread slicer SM302	\$8
SM302T	Stainless steel table for SM series bread slicers	\$1,170
PPTMT	Additional bread pusher for SM302 series slicers	\$120

## DOUGH DIVIDERS

### MANUAL DOUGH DIVIDERS

Dough divider, manual, stainless steel cutting knives, portions from 0.71 oz to 14 oz.

Model	Mode	Dimensions			Portions Cap.	Electric System			Weight / Portion		Crated Weight (lbs)	Freight Class	Price
		W	D	H		Volts	Phase	Amp	min	max			
MDF315	Manual	25"	26"	39 3/4"	15	No electricity			1.75 oz	7 oz	400	85	\$6,770
MDF330	Manual	25"	26"	39 3/4"	30	No electricity			0.71 oz	3.5 oz	400	85	\$6,770
MDF820	Manual	30 1/4"	25"	43 3/4"	20	No electricity			1.75 oz	14 oz	400	85	\$8,270
MDF830	Manual	30 1/4"	25"	43 3/4"	30	No electricity			1.1 oz	9.3oz	400	85	\$8,270

### OPTIONAL

PDM001	Stand for MDF dividers	\$940
SS2830	Stainless steel table	\$1,180



MDF820  
(WITH OPTIONAL PDM001 STAND)

### HYDRAULIC DOUGH DIVIDER

Model	Mode	Dimensions			Portions Cap.	Electric System			Weight / Portion		Crated Weight (lbs)	Freight Class	Price
		W	D	H		Volts	Phase	Amp	min	max			
D20	Hydraulic	24"	27 1/2"	43 3/8"	20	208-240	3	8	3.5 oz	28 oz	660	85	\$12,700



D20

## SEMI-AUTOMATIC DIVIDERS - ROUNDERS

### SEMI-AUTOMATIC DOUGH DIVIDER - ROUNDERS (DSF015, DSF022, DSF030, DSF036)

Dough divider & rounder, semi-automatic, includes 3 sanitary rounding plates, stainless steel cutting knives, wheel mounted.

Model	Mode	Dimensions			Portions Cap.	Electric System			Weight / Portion		Crated Weight (lbs)	Freight Class	Price
		W	D	H		Volts	Phase	Amp	min	max			
DSF015	Semi-automatic	23"	20"	54"	15	120	1	8	2.3 oz	7 oz	850	85	\$14,660
DSF022	Semi-automatic	23"	20"	54"	22	120	1	8	1.4 oz	4.8 oz	850	85	\$14,660
DSF030	Semi-automatic	23"	20"	54"	30	120	1	8	1 oz	3.5 oz	850	85	\$14,660
DSF036	Semi-automatic	23"	20"	54"	36	120	1	8	0.8 oz	3 oz	850	85	\$14,660
DSA315	Semi-automatic	23"	20"	54"	15	120	1	8	2.3 oz	7 oz	850	85	\$15,790
DSA322	Semi-automatic	23"	20"	54"	22	120	1	8	1.4 oz	4.8 oz	850	85	\$15,790
DSA330	Semi-automatic	23"	20"	54"	30	120	1	8	1 oz	3.5 oz	850	85	\$15,790
DSA336	Semi-automatic	23"	20"	54"	36	120	1	8	0.8 oz	3 oz	850	85	\$15,790

### OPTIONAL

DSFS	Stainless steel construction for DSF & DSA series divider-rounders	\$2,480
DSAH	Additional dough press heads for DSA series, includes sanitary dough plates, please specify number of portions (15, 22, 30 or 36)	\$3,760
FMF550	Sanitary dough plate for DSF015 & DSA315	\$300
FMF551	Sanitary dough plate for DSF022 & DSA322	\$300
FMF553	Sanitary dough plate for DSF030 & DSA330	\$300
FMF558	Sanitary dough plate for DSF036 & DSA336	\$300



DSF015  
DSF022  
DSF030  
DSF036



STAINLESS STEEL  
CONSTRUCTION

## DIVIDER AND ROUNDER

### DIVIDER AND ROUNDER

The DD10 is perfect to divide up to 10 gallons of dough in portions ranging from 1 oz (29g) up to 29 oz (822g) and the DR45 rounder rounds your dough in portions ranging from 1 oz (29g) up to 45 oz (1300g). You can also stack your DD10 and DR45 with our optional rack to have a most effective divider-rounder.

Model	Exterior Dimensions			Electric System			Shipping weight (lb)	Shipping class	Price
	W	D	H	Volts	Phase	A			
DD10	17"	31"	18"	120	1	10	215	85	\$12,400
DR45	13 3/4"	22 1/2"	31 1/2"	120	1	6	255	85	\$9,770

### OPTIONAL

DD10R	Rack to stack DD10 divider and DR45 rounder	125	85	\$980		
DD10SL	Left shelf support for DD10R rack	15	85	\$190		
DD10SR	Right shelf support for DD10R rack	15	85	\$180		
Supplemental cone for different dough ball portion sizes (please refer to chart on spec sheet)				5	85	\$320



DD10



DR45



DD10 & DR45  
combo

## RACKS

### PAN RACK

Pan Racks, different heights available, open sides, end or side loading, 3" or 5" spacing, for 18" x 26" sheet pans, knock down or welded aluminum frame, 5" casters.



1818  
1818D



1811  
1811D

Model	Shelf Spacing	Shelves Quantity	Pans Size	Shipping Weight lb (kg)	Price	Model	Shelf Spacing	Shelves Quantity	Pans Size	Shipping Weight	Price
<b>ECONOMY SERIES (Knocked down)</b>						<b>18268</b>	3 1/16"	8	18" x 26"	37 (17)	\$230
1811D	5"	11	18" x 26"	37 (17)	\$220	182610	3"	10	18" x 26"	40 (18)	\$240
1818D	3"	18	18" x 26"	43 (20)	\$240	218T x 2	3 1/4"	18	18" x 26"	95 (43)	\$430
1811BD	5"	11	Tote Box	43 (20)	\$220	<b>STAINLESS STEEL RACKS (welded)</b>					
<b>STANDARD ALUMINUM RACKS (welded)</b>						1809SS	6 7/16"	9	18" x 26"	80 (36)	\$860
1811	5"	11	18" x 26"	30 (14)	\$230	1811SS	5 1/4"	11	18" x 26"	80 (36)	\$900
1811 x 2	5"	22	18" x 26"	90 (41)	\$350	1818SS	3 3/16"	18	18" x 26"	90 (41)	\$1,050
1811B	5"	11	Tote Box	30 (14)	\$230	<b>OPTIONAL</b>					
1811 SL	5"	11	18" x 26"	30 (14)	\$230	LC001	Locking casters for rack (2)				\$55
1818	3"	18	18" x 26"	37 (17)	\$260	CB001	Corner bumpers (4)				\$95
1818 x 2	3"	36	18" x 26"	90 (41)	\$430	PB001	Perimeter bumpers				\$120
1818 SL	3"	18	18" x 26"	37 (17)	\$260	PS	Pan stopper				\$100
18267	5 3/4"	6 + 1	18" x 26"	20 (9)	\$230						

## RACK COVERS



PCRHD

Model	Description	Price
PCRHD	Cover HD Heavy duty clear plastic cover for 18" x 26" bun pan racks	\$150
PCRTLOI	Cover-I-SL Plastic cover for single rack of TLOI	\$150
PCRTLOSII	Cover-II-SL Plastic cover for single rack of TLOII oven SIDE LOAD	\$150
PCR7	Cover-7 Plastic cover for 18267	\$140
PCSLR	Cover-SL Plastic cover for side load rack	\$150

## DEPANING TABLES

Depanning table, stainless steel cabinet base and top, with wire cooling rack, intermediate shelf with dividers, stainless steel under shelf with wire rack, adjustable legs.



DT2436



DT2436

Model	Width	Depth	Height	Crated Weight (lbs)	Freight Class	Price
DT2436	36"	25"	37"	125	85	\$1,370
DT2448	48"	25"	37"	150	85	\$1,530
DT2460	60 1/2"	25"	37"	185	85	\$1,800
DT2472	72 1/2"	25"	37"	200	85	\$2,190
<b>OPTIONAL</b>						
GR2436DT	Additional chromed shelves for depanning table 36"					\$170
GR2448DT	Additional chromed shelves for depanning table 48"					\$200
GR2460DT	Additional chromed shelves for depanning table 60"					\$200
GR2472DT	Additional chromed shelves for depanning table 72"					\$300

## MIXERS

### SM SERIES PLANETARY MIXERS

Planetary mixer, 15 minutes digital timer, swing out bowl guard with safety interlock, long lasting and sanitary lead-free enamel paint, emergency stop, 3 speeds, includes: stainless steel flat beater, whip, dough hook, and bowl. 2 years parts and 1 year labor limited warranty.

Model	Bowl Capacity (qts)	Hub	Dimensions			Electrical			Crated Weight (lbs)	Freight Class	Price
			W	D	H	Motor HP	Volts	Amps			
SM200	20	yes	20 1/4"	21"	31 3/4"	1/2	120	8	250	85	\$3,000
SM300	30	yes	25 3/4"	24"	46 1/2"	1	120	16	525	85	\$5,000
SM402NA	40	yes	29 3/4"	26 1/4"	42"	1 1/2	208-240	14	575	85	\$5,940



**SM200**



**SM300**

### OPTIONAL

SM100CL*	Vegetable and pepperoni slicer attachment with 3 shredders (3/32", 3/16" & 1/4")								60		\$1,770
SM100HV	Meat grinder attachment for BTF & SM mixers with hub								20		\$490
SM300D	Bowl dolly for SM300										\$260
SM402ND	Bowl dolly for SM402NA										\$290

\* Not for sale in the province of Québec.

See accessories on page 18.

See water meters on page 16.



**SM100CL**



**SM100HV**

## MIXERS

### BTF SERIES PLANETARY MIXERS

Planetary mixer, 20 speeds, includes stainless steel bowl, safety guard, dough hook, whip and flat beater (except BTFP60 and BTFP60H, 1 bowl, 1 hook and dolly only), cast iron frame with enamel coated steel finish.

Model	Bowl Capacity (qts)	Hub	Dimensions			Electrical			Crated Weight (lbs)	Freight Class	Price
			W	D	H	Motor HP	Volts	Amps			
BTF010	10	No	16 5/8"	22 7/8"	33 1/8"	1/2	120	1PH 4	250	85	\$6,240
BTF020	20	No	18 7/8"	26 3/4"	42 1/4"	1	120	1PH 8	330	85	\$7,440
BTL020	20	No	18 7/8"	26 3/4"	59 1/8"	1	120	1PH 8	400	85	\$8,200
BTF040	40	No	23 3/4"	36"	52 3/4"	3	208-240	1PH 12	685	85	\$9,770
BTF040H	40	Yes	23 3/4"	36"	52 3/4"	3	208-240	1PH 12	700	85	\$11,280
BTF060	60	No	24 7/8"	36 1/4"	56 3/4"	4	208-240	1PH 16	750	85	\$12,780
BTFP60 (pizza)	60	No	24 7/8"	36 1/4"	56 3/4"	4	208-240	1PH 16	850	85	\$16,920
BTF060H	60	Yes	24 7/8"	36 1/4"	56 3/4"	4	208-240	1PH 16	850	85	\$14,590
BTFP60H (pizza)	60	Yes	24 7/8"	36 1/4"	56 3/4"	4	208-240	1PH 16	850	85	\$18,800
BTF080	80	No	32 1/2"	45 3/4"	63 1/4"	4	208-240	3PH 17	1150	85	\$37,600
BTF080H	80	Yes	32 1/2"	45 3/4"	63 1/4"	4	208-240	3PH 17	1150	85	\$39,850
BTF100	100	No	32 1/2"	45 3/4"	63 1/4"	4	208-240	3PH 17	1200	85	\$39,100
BTF100H	100	Yes	32 1/2"	45 3/4"	63 1/4"	4	208-240	3PH 17	1200	85	\$41,350
BTF120	120	No	32 1/2"	45 3/4"	63 1/4"	5	208-240	3PH 20	1300	85	\$40,600
BTF120H	120	Yes	32 1/2"	45 3/4"	63 1/4"	5	208-240	3PH 20	1300	85	\$42,860
BTF140	140	No	32 1/2"	45 3/4"	63 1/4"	5	208-240	3PH 20	1400	85	\$42,480
BTF140H	140	Yes	32 1/2"	45 3/4"	63 1/4"	5	208-240	3PH 20	1400	85	\$44,360



**BTF060**  
**BTFP60 (pizza)**  
**BTF060H**  
**BTFP60H (pizza)**



**BTF010I**



**BTF020I**



**BTF060I**

### OPTIONAL

BTFS	Stainless steel construction for BTF mixers									35% EXTRA	
SM100CL*	Vegetable and pepperoni slicer attachment with 3 shredders (3/32", 3/16" & 1/4") for BTF & SM mixers with hub attachment								60	85	\$1,770
SM100HV	Meat grinder attachment for BTF & SM mixers with hub attachment								20	85	\$490
BTF480	480V 3 Ph available for models BTF060 and up								N/A	N/A	\$870

\* Not for sale in the province of Québec.

See accessories on page 18.

See water meters on page 16.

## STATIONARY BOWL SPIRAL MIXERS

### SPIRAL MIXERS (AEF Series)

Spiral Mixer, 2 speeds, stationary stainless steel bowl, safety guard and mixing, hook, digital display with 9 programs, cast iron frame with enamel coated steel finish.

Model	Dimensions			Electric System			Capacity (60% AR)			Crated Weight (lbs)	Freight Class	Price
	W	D	H	Voltage	Phase	Amp	Bowl (qts)	Flour (lbs)	Dough (lbs)			
AEF015SP	17 1/4"	29 1/4"	39 3/4"	208-240	1	10	30	30	50	540	85	\$9,620
AEF025SP	18 7/8"	32 3/4"	42 1/4"	208-240	1	16	50	55	88	980	85	\$12,630
AEF035	21 3/4"	41 1/4"	46 7/8"	208-240	3	14	70	75	120	980	85	\$15,940
AEF035SP	21 3/4"	41 1/4"	46 7/8"	208-240	1	18	70	75	120	980	85	\$17,070
AEF050	26 5/8"	47 1/4"	53 3/4"	208-240	3	20	100	110	175	1300	85	\$19,550
AEF080	31"	58 1/4"	56 3/4"	208-240	3	32	175	175	280	1810	85	\$25,700
AEF100	34 1/4"	61 3/4"	56 3/4"	208-240	3	32	225	220	350	1850	85	\$28,570
AEF150	38 5/8"	66"	58 3/4"	208-240	3	32	285	330	520	1990	85	\$31,960

### OPTIONAL

AEFS	Stainless steel construction for AEF series spiral mixers	35% EXTRA
AEF015B	Stainless steel table for AEF015SP	\$1,050
AEFHUB	Hub attachment for spiral mixer	\$1,960
IWM	Integrated water meter for AEF050 and up	\$2,710
DAFSL	DAF001 left support bracket for AEF spiral mixers	\$95
DAFSR	DAF001 right support bracket for AEF spiral mixers	\$95

See water meters in next section.



AEF035

AEF050

AEF050I

AEF080

## WATER METERS

Doyon's water meters allow you to add a specific amount of water in your recipes. The digital control panel will let you measure water quantity and temperature. It will help you get dough consistency for perfect products everytime.

Model	Overall Ext. Dimensions			Electric System			Crated Weight (lbs)	Price
	W	D	H	Volts	Phase	Amp		
DAF001	9 1/4"	5"	12 1/2"	120	1	1	15	\$2,710
WM35	13"	7 1/4"	8 3/4"	120	1	1	25	\$5,790
WM45	14 3/4"	7 1/4"	9"	120	1	1	30	\$6,990



DAF001

WM35

WM45

## TILT OVER SPIRAL MIXERS

### TILT OVER SPIRAL MIXERS (AB Series)

Spiral Mixer, 2 speeds, stationary stainless steel bowl, safety guard and mixing, hook, digital display with 9 programs, cast iron frame with enamel coated steel finish including hydraulic lift and protective rail.

Model	Dimensions				Electric System			Bowl (qts)	Capacity (60% AR)		Crated Weight (lbs)	Freight Class	Price
	W	D	H1	H2	Voltage	Phase	Amp		Flour (lbs)	Dough (lbs)			
AB050XA	75 5/8"	58"	54 1/2"	89"	208-240	3	20	100	110	175	2000	85	\$45,000
AB050XE	79 5/8"	58"	54 1/2"	96 3/8"									
AB050XB	83 1/2"	58"	54 1/2"	105 1/2"									
AB080XA	75 5/8"	69 3/4"	60 1/2"	92 1/4"	208-240	3	32	175	175	280	2425	85	\$51,000
AB080XE	79 5/8"	69 3/4"	60 1/2"	100"									
AB080XB	83 1/2"	69 3/4"	60 1/2"	107 7/8"									
AB100XA	75 5/8"	72 7/8"	60 1/2"	93 3/4"	208-240	3	32	225	220	350	2650	85	\$54,000
AB100XE	79 5/8"	72 7/8"	60 1/2"	101 5/8"									
AB100XB	83 1/2"	72 7/8"	60 1/2"	109 1/2"									
AB150XA	75 5/8"	76 3/4"	62 1/2"	95 3/4"	208-240	3	32	345	330	520	3670	85	\$58,000
AB150XE	79 5/8"	76 3/4"	62 1/2"	103 5/8"									
AB150XB	83 1/2"	76 3/4"	62 1/2"	111 1/2"									



AB080



AB080I

### STAINLESS STEEL CONSTRUCTION

AB050XAI	75 5/8"	58"	54 1/2"	89"	208-240	3	20	100	110	175	2600	85	\$70,700
AB050XEI	79 5/8"	58"	54 1/2"	96 3/8"									
AB050XBI	83 1/2"	58"	54 1/2"	105 1/2"									
AB080XAI	75 5/8"	69 3/4"	60 1/2"	92 1/4"	208-240	3	32	175	175	280	2625	85	\$76,000
AB080XEI	79 5/8"	69 3/4"	60 1/2"	100"									
AB080XBI	83 1/2"	69 3/4"	60 1/2"	107 7/8"									
AB100XAI	75 5/8"	72 7/8"	60 1/2"	93 3/4"	208-240	3	32	225	220	350	2850	85	\$79,000
AB100XEI	79 5/8"	72 7/8"	60 1/2"	101 5/8"									
AB100XBI	83 1/2"	72 7/8"	60 1/2"	109 1/2"									
AB150XAI	75 5/8"	76 3/4"	62 1/2"	95 3/4"	208-240	3	32	345	330	520	3870	85	\$84,200
AB150XEI	79 5/8"	76 3/4"	62 1/2"	103 5/8"									
AB150XBI	83 1/2"	76 3/4"	62 1/2"	111 1/2"									

Please note: - Replace 'X' in model number for 'C' (left lifting model) or 'D' (right lifting model)  
- Replace the last 0 in model number by a 1 if you want the optional integrated water meter

### OPTIONAL

IWM	Integrated water meter	\$2,700
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See water meters on page 16.

## REMOVABLE BOWL SPIRAL MIXERS

### REMOVABLE BOWL SPIRAL MIXERS (ATA Series)

Spiral mixer with removable bowl, digital display with 9 programs, bowl locking system, see through bowl guard with safety interlock.

Model	Dimensions				Electric System			Bowl (qts)	Capacity (60% AR)		Crated Weight (lbs)	Freight Class	Price
	W	D	H1	H2	Voltage	Phase	Amp		Flour (lbs)	Dough (lbs)			
ATA100	34 1/4"	86 5/8"	58 3/4"	78 3/8"	208-240	3	32	225	220	350	3120	85	\$58,600
ATA150	38 5/8"	90 5/8"	60 5/8"	82 3/8"	208-240	3	32	345	330	520	3620	85	\$64,700

### STAINLESS STEEL CONSTRUCTION

ATA100I	34 1/4"	86 5/8"	58 3/4"	78 3/8"	208-240	3	32	225	220	350	3320	85	\$74,400
ATA150I	38 5/8"	90 5/8"	60 5/8"	82 3/8"	208-240	3	32	345	330	520	3820	85	\$80,500

### OPTIONAL

IWM	Integrated water meter	\$2,700
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### BOWLS FOR ATA SERIES MIXERS

TAF100	Removable stainless steel bowl for ATA100	\$11,280
TAF150	Removable stainless steel bowl for ATA150	\$12,780
TAF100I	Removable stainless steel bowl with stainless steel cart for ATA100I	\$15,040
TAF150I	Removable stainless steel bowl with stainless steel cart for ATA150I	\$15,800



ATA100



ATA150I

See water meters on page 16.

# MIXER ACCESSORIES

Model	Description	Price	Model	Description	Price
BTF010B	Bowl Bowl. for 10 Qt. mixer BTF010	\$710	BTF100P	Beater Flat beater for 100 Qt. mixer BTF100	\$1,880
BTF010C	Hook Dough hook for 10 Qt. mixer BTF010	\$270	<b>NEW</b> BTF100S	Scraper Bowl scraper for 100 Qt. mixer BTF100	\$1,400
BTF010F	Whip Whip for 10 Qt. mixer BTF010	\$410	BTF100D	Dolly Dolly for mixer 100 Qt. BTF100	\$2,110
BTF010P	Beater Flat beater for 10 Qt. mixer BTF010	\$410	BTF120B	Bowl Bowl for 120 Qt. mixer BTF120	\$4,060
BTF010T	Table Stainless steel table for BTF010 mixer	\$1,280	BTF120C	Hook Dough hook for 120 Qt. mixer BTF120	\$1,880
BTF020B	Bowl Bowl for 20 Qt. mixer BTF020	\$850	BTF120F	Whip Whip for 120 Qt. mixer BTF120	\$1,730
BTF020C	Hook Dough hook for 20 Qt. mixer BTF020	\$410	BTF120P	Beater Flat beater for 120 Qt. mixer BTF120	\$2,030
BTF020F	Whip Whip for 20 Qt. mixer BTF020	\$480	<b>NEW</b> BTF120S	Scraper Bowl scraper for 120 Qt. mixer BTF120	\$1,400
BTF020P	Beater Flat beater for 20 Qt. mixer BTF020	\$480	BTF120D	Dolly Dolly for mixer 120 Qt. BTF120	\$2,110
BTF020T	Table Stainless steel table for BTF020 mixer	\$1,280	BTF140B	Bowl Bowl for 140 Qt. mixer BTF140	\$4,440
BTF040A	Bowl Alternative material 20 Qt.: bowl, hook, whip, flat beater, for BTF040	\$1,840	BTF140C	Hook Dough hook for 140 Qt. mixer BTF140	\$2,030
BTF040AB	Bowl Alternative bowl 20 Qt. for mixer BTF040	\$2,070	BTF140F	Whip Whip for 140 Qt. mixer BTF140	\$2,030
BTF040AC	Hook Alternative dough hook 20 Qt. for mixer BTF040	\$550	<b>NEW</b> BTF140P	Beater Flat beater for 140 Qt. mixer BTF140	\$2,030
BTF040AF	Whip Alternative whip 20Qt. for mixer BTF040	\$620	BTF140S	Scraper Bowl scraper for 140 Qt. mixer BTF140	\$1,400
BTF040AP	Beater Alternative flat beater 20 Qt. for mixer BTF040	\$620	BTF140D	Dolly Dolly for mixer 140 Qt. BTF140	\$2,110
BTF040B	Bowl Bowl for 40 Qt. mixer BTF040	\$1,280	BTF140AB	Bowl Alternative bowl 80 Qt. for mixer BTF120 & BTF140, requires BTF080 accessories	\$3,160
BTF040C	Hook Dough hook for 40 Qt. mixer BTF040	\$550	SM100CL	Shredders Vegetable and pepperoni slicer attachment w/3 shredders for mixer	\$1,770
BTF040F	Whip Whip for 40 Qt. mixer BTF040	\$640	SM100HV	Grinder Meat grinder attachment for mixer	\$490
BTF040P	Beater Flat beater for 40 Qt. mixer BTF040	\$640	SM200B	Bowl Stainless steel bowl 20 Qt. for SM200	\$360
BTF040D	Dolly Dolly for 40 Qt. mixer BTF040	\$620	SM200C	Hook Dough hook 20 Qt. for SM200	\$350
BTF060A	Bowl Alternative material 40 Qt.: bowl, hook, whip, flat beater, for BTF060	\$2,110	SM200F	Whip Whip 20 Qt. for SM200	\$530
BTF060AB	Bowl Alternative bowl 40 Qt. for mixer BTF060	\$2,070	SM200P	Beater Flat beater 20 Qt. for SM200	\$250
BTF060AC	Hook Alternative dough hook 40 Qt. for mixer BTF060	\$630	SM200T	Table Stainless steel table for SM200 mixer	\$1,130
BTF060AF	Whip Alternative whip 40 Qt. for mixer BTF060	\$700	SM201B	Bowl Stainless steel bowl 20 Qt. for SM201	\$360
BTF060AP	Beater Alternative flat beater 40 Qt. for mixer BTF060	\$700	SM201C	Hook Dough hook 20 Qt. for SM201	\$200
BTF060B	Bowl Bowl for 60 Qt. mixer BTF060	\$1,430	SM201F	Whip Whip 20 Qt. for SM201	\$220
BTF060C	Hook Dough hook for 60 Qt. mixer BTF060	\$730	SM201P	Beater Flat beater 20 Qt. for SM201	\$240
BTF060F	Whip Whip for 60 Qt. mixer BTF060	\$730	SM201T	Table Stainless steel table for SM201 mixer	\$1,130
BTF060P	Beater Flat beater for 60 Qt. mixer BTF060	\$730	SM300B	Bowl Stainless steel bowl 30 Qt. for SM300	\$680
<b>NEW</b> BTF060S	Scraper Bowl scraper for 60 Qt. mixer BTF060	\$1,200	SM300C	Hook Dough hook 30 Qt. for SM300	\$400
BTF060D	Dolly Dolly for mixer 60 Qt. BTF060	\$730	SM300F	Whip Whip 30 Qt. for SM300	\$510
BTFP60B	Bowl Bowl for 60 Qt. mixer BTFP60	\$1,800	SM300P	Beater Flat beater 30 Qt. for SM300	\$400
BTFP60C	Hook Dough hook for 60 Qt. mixer BTFP60	\$830	SM401B	Bowl Stainless Steel Bowl 40 Qt. for SM401	\$980
BTFP60F	Whip Whip for 60 Qt. mixer BTFP60	\$710	SM401C	Hook Dough hook 40 Qt. for SM401	\$370
BTFP60P	Beater Flat beater for 60 Qt. mixer BTFP60	\$710	SM401F	Whip Whip 40 Qt. for SM401	\$370
BTF080B	Bowl Bowl for 80 Qt. mixer BTF080	\$2,930	SM401P	Beater Flat beater 40 Qt. for SM401	\$220
BTF080C	Hook Dough hook for 80 Qt. mixer BTF080	\$1,730	SM402NB	Bowl Stainless Steel Bowl 40 Qt. for SM402NA	\$1240
BTF080F	Whip Whip for 80 Qt. mixer BTF080	\$1,560	SM402NC	Hook Dough hook 40 Qt. for SM402NA	\$770
BTF080P	Beater Flat beater for 80 Qt. mixer BTF080	\$1,730	SM402NF	Whip Whip 40 Qt. for SM402NA	\$1,020
<b>NEW</b> BTF080S	Scraper Bowl scraper for 80 Qt. mixer BTF080	\$1,400	SM402NP	Beater Flat beater 40 Qt. for SM402NA	\$780
BTF080D	Dolly Dolly for mixer 80 Qt. BTF080	\$2,100			
BTF100B	Bowl Bowl for 100 Qt. mixer BTF100	\$3,380			
BTF100C	Hook Dough hook for 100 Qt. mixer BTF100	\$1,730			
BTF100F	Whip Whip for 100 Qt. mixer BTF100	\$1,580			



**BTF040D  
BTF060D**  
(Bowl sold separately)



**BTF080D  
BTF100D  
BTF120D  
BTF140D**  
(Bowl sold separately)



**Whip for BTF series mixers**



**Hook for BTF series mixers**



**Flat Beater for BTF series mixers**

## PANS

Model	Description	Price
D26-3G	3 Baguettes Perforated Baguette pan (3) (french stick) glazed	\$62
D26-5G	5 Baguettes Perforated Baguette pan (5) (french stick) glazed	\$62
1826PG	Pan 18 x 26 Perforated Glazed Aluminium pan 18" x 26"	\$59
1826PE	Extender Pan extender 18" x 26"	\$50
B6903	Roll pan Small roll pan (12)	\$71
1318A	Pan 13x18 Aluminium pan 13" x 18"	\$18
1826P	Plastic pan Plastic yellow pan 18" x 26" (not for oven)	\$22
2014	Pan 14 x 20 Alum. pan 14" x 20" perforated for JA3MC oven	\$31
275-24	Muffin Muffin pan 2 oz (24)	\$56
275-515	Muffin Muffin pan 4 oz (15) mushroom type	\$90
6282	Muffin Muffin pan 4 oz (12) mushroom type	\$62
45305	Muffin Extra large muffin pan (Mammoth)	\$93
4016N	Alum. pan Aluminium pan 18" x 26"	\$17
3695	6 bread 5" Bread pan (6) 5" x 2 1/2"	\$91
407	Bread 8 1/2" Bread pan 8 1/2" x 4 1/2"	\$62
409	Bread 9 1/2" Bread pan 9 1/2" x 4 1/2"	\$69
410	Bread 10" Bread pan 10" x 5"	\$80
412	Bread 12" Bread pan 12" x 5"	\$81

## CLEANING & POLISHING PRODUCTS

Model	Description	Price
EXC300	Cleaner Copper pan cleaner for oven glass	\$7.50
EXS400	Protector Protector Slipicone for oven interior (10 oz)	\$15
NEB201	Cleaner Int. Cleaner Chemco for oven interior (1 liter)	\$13
NES201	Polish Stainless steel polish (1 liter)	\$15

## TERMS OF SALE

### Terms:

Net 30 days subject to credit department approval.  
All amounts past due are subject to 1½% per month service charge.

### F.O.B.

Please call factory

### Prices:

All prices are subject to change without notice.  
Prices in CAD.  
Prices do not include sales tax.  
Doyon 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 Equipment inc. within 30 days from shipping date.

## ORDERING INFORMATION

### 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.

## WARRANTY - One year parts and labor Doyon limited warranty (Continental United States of America and Canada only)

This Doyon Equipment Inc. warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with the Doyon installation manuals.

Doyon products are warranted to the original purchaser to be free from defects in material and workmanship for a period of (1) one year 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

### Notes:

Doyon Equipment inc. 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.

### Installation:

Installation and start-up is the responsibility of the buyer, its agent, contractor, as the case may be.

### Returned Goods:

Returned goods are subject to a 20% restocking charge and the cost of reconditioning. Prior authorization by Doyon must be granted, and returned goods must be sent freight prepaid. Custom units built to buyer specifications may not be returned or cancelled.

- All orders must include model number, voltage requirement, type of gas and altitude if installation is over 2000 feet.
- There will be no additional charges for duties and customs (U.S. Customers).

### International order

- All international orders must specify either CE-specific or non-CE ovens.
- International orders may be subject to a warranty administration fee at the time the order is placed.

Doyon 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 service agency. Travel over 50 miles, holiday or overtime labor charges are not covered.

Proper installation, initial check out, 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.



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