

Doyon Counter-Top Dough Sheeters - DL Series

Time saver - up to **6 times** more efficient than rolling by hand!

- Sheet up to 600 pieces per hour
- Adjustable thickness for pizza, pie crust, wraps, naan & more...
- Compact, upright design
- Consistent results



Doyon Display Warmers - DRP Series

Appetizing fresh display!

- · Compact, countertop design
- Adjustable heat and humidity to help keep food fresh from the oven
- · Glass panes can be removed for easy cleaning
- Stationary racks or rotating pizza shelves



DL12DP





Carter-Hoffmann Holding and Proofing Cabinets - HL Series

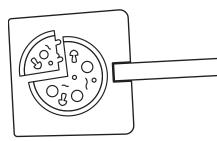
Versatile proofing and holding for a variety of products

- Use with or without humidity
- Separate controls for heat and humidity
- Tempered glass door
- Insulated and non-insulated cabinets come in four sizes



HL2-18





Pizza Solutions



















Doyon Spiral Mixers

For the best pizza dough

- More sizes
- Belt driven
- Low maintenance
- Unique bowl design prevents dough from overheating
- · Bowl drain for easy cleaning
- 2 independant motors

(except : AEF015SP & AEF025SP)









Doyon Planetary Mixers - EM Series

Economical all-purpose mixers

- Quiet operation with 3 speeds
- Easy controls with timer
- Includes accessories



Doyon Planetary Mixers - BTF & BTL Series

Best all-purpose mixers

- Highest horsepower in its category
- Belt driven
- Low maintenance
- Unique bowl design prevents dough from overheating
- Heavy-duty quiet motor





Doyon TRIO Oven - RPO3

Ventless convection oven with three decks

- Space-saving design
- Fast baking / Fast preheat / Fast recovery
- Temperature up to 600°F (316°C)
- Jet Air Exclusive reversing fan system
- Three rotating, perforated nickel plated decks for uniform baking
- Direct baking on nickel coated perforated decks to increase heat retention
- Digital touchscreen controls
- Ventless





RP03



Doyon Pizza Ovens - PIZ Series

Convection oven with three decks

- · Super-fast, versatile baking of pizza, cookies, appetizers & more...
- Two sizes with 3 decks: PIZ 3: 3 18" pizza - PIZ 6: 6 - 18" pizza
- Reversing fan system for even bake
- Nickel plated perforated decks
- Gas or electric

