



PIZ6

JET AIR PIZZA OVEN

Doyon PIZ series is designed like no other on the market. Our exclusive Jet Air baking technology is a reversing fan system that helps to bake evenly. It has 3 individual drop down doors that only takes up to 6" (152 mm) in front of the oven.

PIZ ovens are great for space and energy savings. The 3 perforated nickel plated decks are designed for fast heat accumulation as well as even heat distribution across the decks. The heat provided from the nickel coated perforated deck makes a nice even crust due to the air moving through the perforated holes and from the heat of the metal deck itself.

Better known for baking pizzas, it can also be used to bake and cook multiple products.



PIZ6

STANDARD FEATURES

OVEN

- Multipurpose oven
- Temperature up to 600 °F (315 °F)
- Fast baking: 5-6 minutes at 500°F (260 °C)
- Exclusive reversing fan system
- Preheats in 15 to 20 minutes
- Large baking capacity (3 baking decks)
- Baking surface : 3 decks of 37 3/4"W X 22" D (958 mm X 559 mm)
- Digital reminder timer
- Stainless steel inside and outside
- Direct baking on nickel coated perforated decks (pizza)
- 5 1/2" X 40" (140 mm X 1016 mm) door opening
- Heavy duty doors with full view thermos glass
- Easy cleaning
- Brightly lit
- Available gas or electric
- 3/4 HP motor
- 2 years parts, 1 year labor limited warranty

OPTIONS

- Stand on swivel casters (2 locking) (PIZ6B)
- Steam option (electric models only)
- 3 extra digital reminder timers
- 6 extra digital reminder timers
- CE listed models available on request
- Gas quick disconnect kit (4' (1220 mm) flexible hose, ball valve and securing device)



Experience our top-of-the-line ovens today!



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OVERALL DIMENSIONS

PIZ6 47 5/8" W X 44 7/8" D X 36 1/4" H
(1210 mm X 1140 mm X 921 mm)
PIZ6G 47 5/8" W X 47" D X 36 1/4" H
(1210 mm X 1194 mm X 921 mm)

OVEN INTERIOR DIMENSIONS (PER DECK)

PIZ6 40" W X 23 1/2" D X 5 1/2" H
(1016 mm X 597 mm X 140 mm)
PIZ6G 40" W X 23 1/2" D X 5 1/2" H
(1016 mm X 597 mm X 140 mm)

ELECTRICAL SYSTEM

PIZ6

1 Phase:

120/208V - 3 PH - 43 A - 13.5 kW - 4 wires - 60 Hz
120/240V - 1 PH - 56 A - 13.5 kW - 3 wires - 60 Hz
220V - 1 PH - 68 A - 15 kW - 2 wires - 50 Hz

Other voltages available

GAS SYSTEM

PIZ6G (Propane or natural)

BTU total : 70 000 BTU

120V - 1 PH - 12 A - 1.4 kW - 2 wires - 60 Hz NEMA 5-15P

Gas inlet : 1/2" NPT

Draft hood : 4" (102 mm)

Recommended gas pressure:

Propane gas : 11" W.C.

Natural gas : 7" W.C.

FINISH: Stainless steel

SHIPPING WEIGHT

PIZ6 : 875 lb (397 kg) approximately

PIZ6G : 875 lb (397 kg) approximately

PIZ6B : 135 lb (61 kg) approximately

PRODUCTION PER HOUR(500°F/260°C - 5 min)

60 - 18" Pizzas

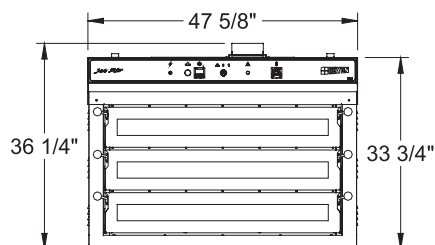
90 - 14" Pizzas

90 - 12" Pizzas

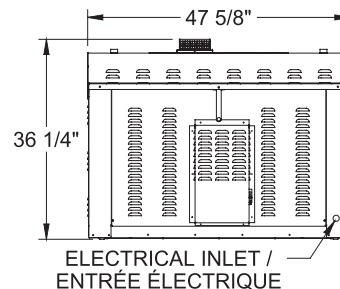
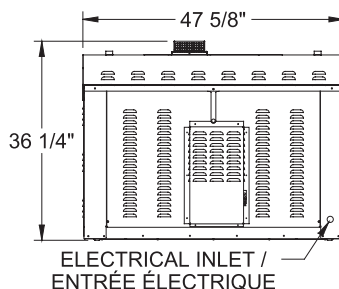
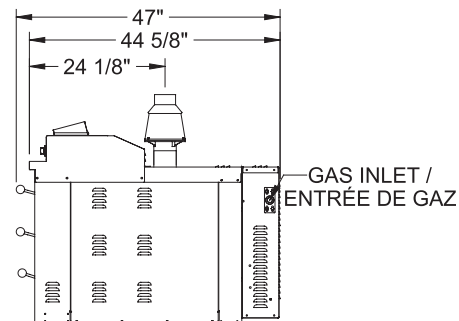
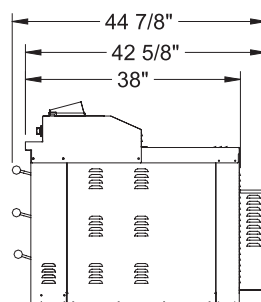
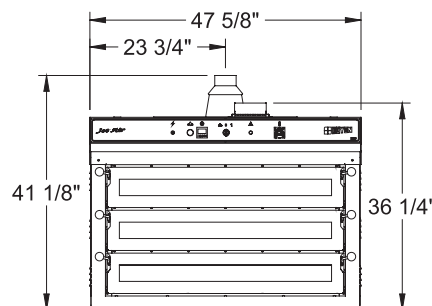
180 - 9" Pizzas

240 - 6" Pizzas

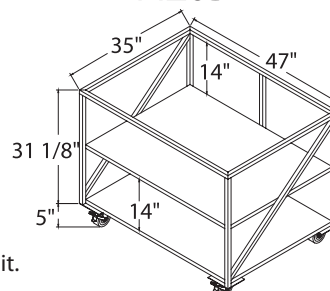
PIZ6



PIZ6G



PIZ6B



Electrical service connection and water inlet are located at the back of the unit.
Specifications and design are subject to change without notice.



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