



CA6 & CA12 MINI RACK CIRCLE AIR OVENS

The CA series are the most advanced compact ovens, with rotating racks known for their 100% uniform baking and a display oven that no one can match. The CA series are made of heavy duty stainless steel inside and outside. They have full view glass doors, are brightly lit and come with programmable E-Bake control. Steam injection is standard and gives you the advantage of getting the best bakery products you can get from any oven on today's market. Available in gas or electric.

DOYON & NU-VU's outstanding uniform steam injection system includes an electronic timer which will give you a precise mist everytime for a better quality product (crusty breads, bagels, french baguettes, etc.). This superior steam sytem will allow inexperienced employees to produce quality products with a minimum of training.

VERSATILITY

Bread, rolls, buns, crusty breads, pastries, muffins, cookies, cakes, pies, bagels, croissants, sours & ryes, bulk vegetables, casseroles, hamburgers, bacon, game hens, chicken and turkey.

FEATURES

- Two separate ovens with separate controls(CA12)
- Rotating rack
- Rack rotation switch
- Outstanding steam shot and pulse injection system
- Two speed fan
- Fan delay
- High production oven
- Full view heat reflective thermal glass doors
- Manual mode and user friendly EBake programmable control up to 99 recipes
- Fully insulated, completely sealed
- Temperature up to a maximum of 500°F (260°C)
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Door switch cutoff for fan motor
- Stainless steel inside and outside
- 3/4 HP motor
- ETL & NSF listed
- 2 year parts 1 year labor



EBake
Standard
control

CA12



(Rotating Oven)



CA6

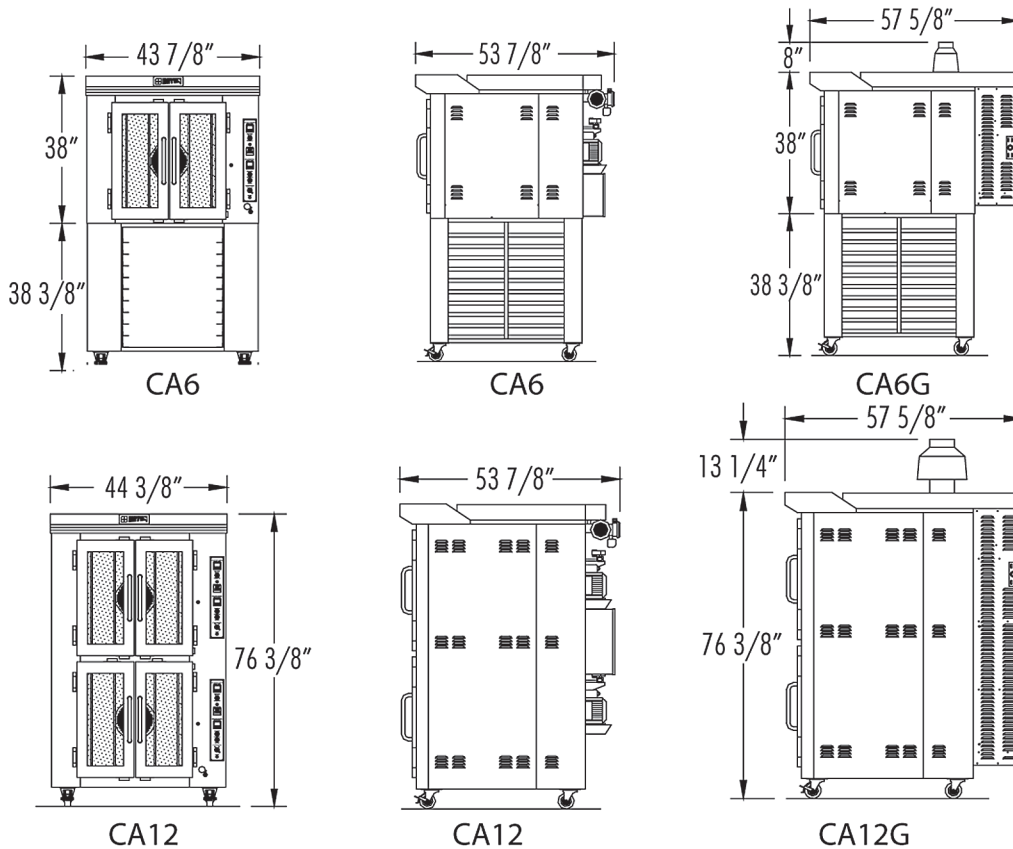
OPTIONS

- Stand with locking casters (CA6B)
- Water softener system
- 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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Specifications D.H. Draft Hood G.I. Gas Inlet (NPT) W.I.:Water Inlet (NPT) CODING Prefix JA: Jet Air CA: Circle air oven Suffix G: Gas Numbers Pans fitting in the oven

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity Pan (18" x 26")	Shelf spacing	Gas System			Water Inlet	Electrical System						
		W	D	H	W	D	H			BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz	NEMA
CA6	825 (375)	43 7/8" (1 114)	53 7/8" (1 368)	38" (965)	27" (686)	33 1/2" (851)	28 1/2" (724)	6	4" (102)				1/4"	208 240	3 1	43 55	13.2 13.2	3 2	60 60	- -
CA6G	900 (409)	43 7/8" (1 114)	57 5/8" (1 464)	38" (965)	27" (686)	33 1/2" (851)	28 1/2" (724)	6	4" (102)	78 500	4" (102)	1/2"	1/4"	120	1	12	1.4	2	60	5-15P
CA12	1450 (658)	44 3/8" (1 127)	53 7/8" (1 368)	76 3/8" (1 940)	27" (686)	33 1/2" (851)	28 1/2" (724)	12	4" (102)				1/4"	208 240	3 1	76 110	26.5 26.5	3 2	60 60	- -
CA12G	1600 (726)	44 3/8" (1 127)	57 5/8" (1 464)	76 3/8" (1 940)	27" (686)	33 1/2" (851)	28 1/2" (724)	12	4" (102)	157 000	6" (152)	1/2"	1/4"	240 208	1 1	9 9	2.1 2.1	2 3	60 60	- -

FINISH

Stainless steel

OVEN CAPACITY

(CA12)

Standard sheet pans 18" X 26" (457 mm X 660 mm) : 12 pans
Four-straped bread pans : 48 loaves
9" (229 mm) : 72 pies

(CA6)

Standard sheet pans 18" X 26" (457 mm X 660 mm) : 6 pans
Four-straped bread pans : 24 loaves
9" (229 mm) : 36 pies

WATER INLET

1/4" NPT

Minimum clearance from combustibile material

1" (25 mm) side and back

4" (102 mm) bottom

12" (305 mm) top