



JA20



EBake
Standard
control

JA20

*"Superior quality product
at an affordable price!"*

Jet Air Oven

20 pans baking capacity

Standard Features

- 2 separate ovens with separate controls
- Compact space saving unit
- High production oven
- Exclusive patented reversing fan system
- Brightly lit
- Fully insulated, completely sealed
- Outstanding steam shot and pulse injection system
- Manual mode and user friendly EBake programmable control up to 99 recipes
- Two speeds fan
- Fan delay
- Cook & hold function
- Full view heat reflective thermos glass doors
- Digital temperature controllers and timers
- 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
- Locking casters
- 3/4 HP motor
- ETL & NSF listed
- One year parts and labor limited warranty

OPTIONAL

- Meat probe
- Sliding doors
- Water softener system
- Programmable controls (adds 2" (51 mm) to oven width)
- Gas quick disconnect kit (4' (1120 mm) flexible hose, ball valve and securing device)

JET AIR OVEN (JA20)

The JA Series from DOYON is known worldwide for its unique and patented JET AIR SYSTEM (the air moves in one direction for 2.5 minutes, stops for 25 seconds than moves the other way for 2.5 minutes) resulting in a gentle velocity air flow for exceptional baking results. This system will help you bake faster and more evenly. Our competitors ovens allow the air to move in one direction only.

DOYON'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 system will allow inexperienced employees to produce quality products with a minimum of training.

Versatility:

Bread, rolls, buns, crusty breads, pastries, muffins, cakes, pies, bagels, croissants, sours and ryes, bacon, game hens, chicken, turkey, multimeal prep, bulk vegetables/casseroles, slow cook/retherm.

*All JA ovens can
be used to cook meat*

OVERALL DIMENSIONS

JA20 53 1/4" W X 49 3/4" D X 73" H
(1353 mm X 1264 mm X 1854 mm)
JA20G 53 1/4" W X 53 5/8" D X 73" H
(1353 mm X 1362 mm X 1854 mm)

OVEN INTERIOR DIMENSIONS

JA20 39" W X 30 3/4" D X 26 1/2" H
(991 mm X 781 mm X 673 mm)
JA20G 39" W X 29 3/4" D X 26 1/2" H
(991 mm X 756 mm X 673 mm)

Shelf spacing 3 3/4" (95 mm)

GAS SYSTEM (JA20G - Propane or natural)

BTU total: 170 000

1 phase:

120/208V - 11.5A - 2 kW - 60 Hz - 3 wires + Ground

Gas inlet : 1/2" NPT

Draft hood: 6" (152 mm)

Recommended gas pressure:

Propane gas : 11" W.C.

Natural gas : 7" W.C.

ELECTRICAL SYSTEM (JA20)

1 Phase:

208V - 130A - 27 kW - 60 Hz - 2 wires + Ground

240V - 115A - 27 kW - 60 Hz - 2 wires + Ground

3 Phases:

208V - 75A - 27 kW - 60 Hz - 3 wires + Ground

240V - 65A - 27 kW - 60 Hz - 3 wires + Ground

480V - 35A - 27 kW - 50 Hz - 3 wires + Ground

Other voltages available

Water Inlet : 1/4" NPT

Minimum clearance from combustible material

1" (25 mm) side and back

4" (102 mm) bottom

12" (305 mm) top

CAPACITY

Standard sheet pans 18" X 26" (457 mm X 660 mm): 20 pans

Four-strap bread pans: 72 loaves

9" (230 mm) pies: 100 pies

FINISH

Stainless steel

SHIPPING WEIGHT

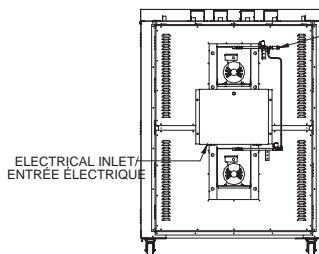
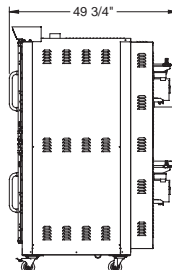
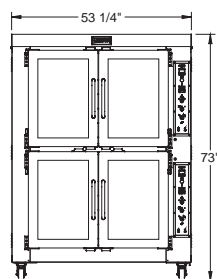
JA20 1435 lb (651 kg) approximately

JA20G 1600 lb (726 kg) approximately

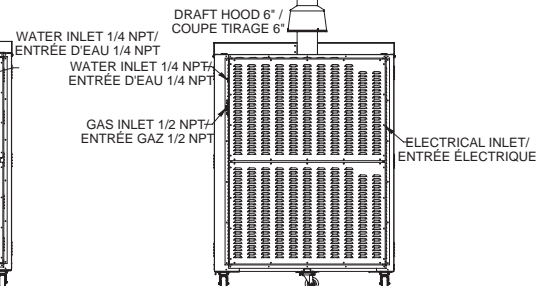
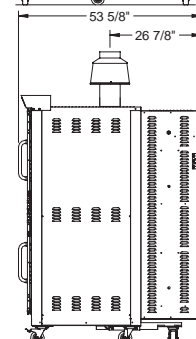
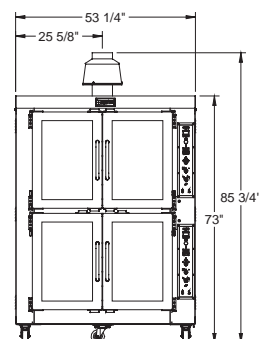
Electrical service connection and water inlet are located at the back of the unit.

Specifications and design subject to change without notice.

JA20



JA20G



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Your local distributor:

