



JA6SL
(shown with optional stand)



JA6SLSC



EBake
Standard
control

JA6SL & JA6SLSC

“Superior *quality* product
at an *affordable* price !”

Jet Air Oven 6 pans baking capacity

Standard Features

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

OPTIONAL

- Stand with locking casters (JA6SLB)
- 4 legs
- Water softener system
- Gas quick disconnect kit (4' (1120 mm) flexible hose, ball valve and securing device)

*All JA ovens can
be used to cook meat*

JET AIR OVEN (JA6SL)

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 then 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.

OVERALL DIMENSIONS

JA6SL	38 3/8" W (975 mm)	X 37 5/8" D X 956 mm	X 34 5/8" H X 879 mm
JA6SLG	38 3/8" W (975 mm)	X 43 1/8" D X 1095 mm	X 34 5/8" H X 879 mm
JA6SLSC	38 3/8" W (975 mm)	X 37 5/8" D X 956 mm	X 73" H X 1854 mm
JA6SLSCG	38 3/8" W (975 mm)	X 43 1/8" D X 1095 mm	X 73" H X 1854 mm

OVEN INTERIOR DIMENSIONS

JA6SL & JA6SLSC			
26 3/4" W (679 mm)	X 19 1/2" D X 495 mm	X 26 1/4" H X 667 mm	
JA6SLG & JA6SLSCG			
26 3/4" W (679 mm)	X 18 1/2" D X 470 mm	X 26 1/4" H X 667 mm	

Shelf spacing 3 1/2" (89 mm)

GAS SYSTEM (JA6SLG & JA6SLSCG - Propane or natural)

BTU total: 65 000

Voltage:

1 Phase:

120V - 6.5A - 0.8 kW - 60Hz - 2 wires + Ground 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.

ELECTRICAL SYSTEM (JA6SL & JA6SLSC)

1 Phase:

208V- 51 A - 10.8 kW - 60 Hz - 2 wires + Ground

240V- 45 A - 10.8 kW - 60 Hz - 2 wires + Ground

3 Phases:

208V- 33 A - 10.8 kW - 60 Hz - 3 wires + Ground

240V- 28 A - 10.8 kW - 60 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): 6 pans

Four-straped bread pans: 12 loaves

9" (230 mm) pies: 36 pies

FINISH

Stainless steel

SHIPPING WEIGHT

JA6SL 700 lb (318 kg) approximately

JA6SLG 760 lb (345 kg) approximately

JA6SLB 170 lb (77 kg) approximately

JA6SLSC 870 lb (395 kg) approximately

JA6SLSCG 970 lb (440 kg) approximately

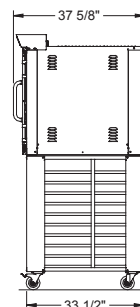
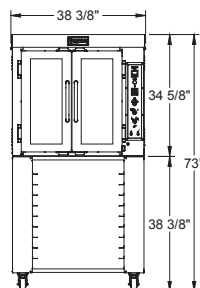
Electrical service connection and water inlet are located at the back of the unit.



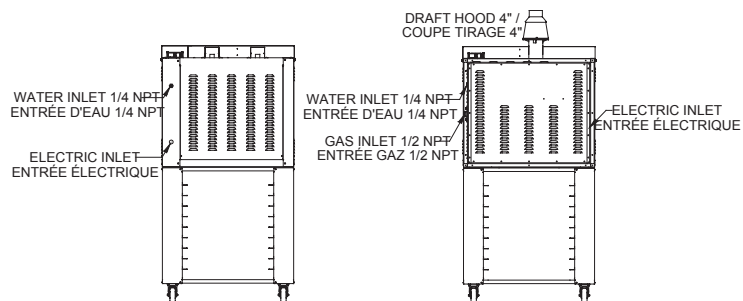
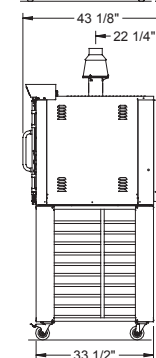
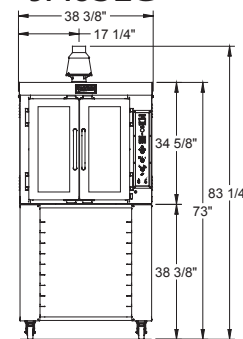
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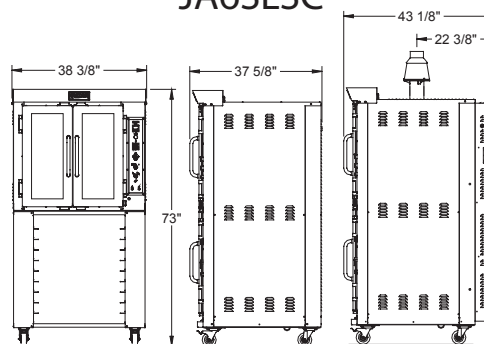
JA6SL



JA6SLG



JA6SLSC



Your local distributor:

