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INC.
BAKING EQUIPMENT SPECIALISTS

2009 U.S. PRICE LIST Effective January 2009



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CAD symbols for Doyon equipment are available on the KCL CaDalog. Symbols include standard equipment in plan, side, front, layered to FEDA/FCSI recommended guideline. Contact Kochman Consultants, Ltd. (KCL) for a 14-day trial version. Call KCL at (847) 470-1195 or visit their web site at www.kclad.com to download your trial version or request a free trial CD-ROM.



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OVEN/PROOFER COMBINATION

JET AIR OVEN/PROOFER (JAOP SERIES)

Jet Air oven/Proofer Combination 18" x 26" pans, integrated steam injection (shot and pulse) system, reversing 2 speeds fan system, delay timer, digital temperature controller and timer, proofer with auto water fill, glass doors, interior light, stainless steel interior & exterior, casters.

CODING Prefix: JAOP : Jet air oven proofer Suffix SL: Side pan loading Numbers Pans fitting in the oven

Model	Energy	Overall Ext. Dimensions			Maximum Capacity (18x26 pans)		Shelf spacing		Gas System BTU	Crated Weight (lbs)	Freight Class	Price
		W	D	H	Oven	Proofer	Oven	Proofer				
JAOP3	Electric	32 1/2"	37"	71"	3	9	5"	3"		750	85	\$15,500
JAOP3G	Gas	32 1/2"	42 1/2"	71"	3	9	5"	3"	52 000	860	85	\$19,000
JAOP6	Electric	36 1/2"	48 1/4"	72 3/4"	6	18	3 1/2"	3"		965	85	\$17,400
JAOP6G	Gas	36 1/2"	52 3/4"	72 3/4"	6	18	3 1/2"	3"	65 000	1135	85	\$20,400
JAOP6SL	Electric	38"	37 1/2"	72 3/4"	6	9	3 1/2"	3"		965	85	\$17,400
JAOP6SLG	Gas	38"	43"	72 3/4"	6	9	3 1/2"	3"	65 000	1135	85	\$20,400
JAOP8	Electric	36 1/2"	51 3/4"	75 1/4"	8	12	4"	4"		1000	85	\$19,200
JAOP8G	Gas	36 1/2"	54 1/4"	75 1/4"	8	12	4"	4"	65 000	1135	85	\$22,200
* JAOP10	Electric	53 1/2"	48 3/4"	72 3/4"	10	12	3 3/4"	3"		1175	85	\$20,200
* JAOP10G	Gas	53 1/2"	53 1/2"	72 3/4"	10	12	3 3/4"	3"	85 000	1340	85	\$23,500
JAOP12SL	Electric	71 1/2"	37 1/2"	72 3/4"	12	18	3 1/2"	3"		1500	85	\$28,000
JAOP12SLG	Gas	71 1/2"	43"	72 3/4"	12	18	3 1/2"	3"	130 000	1700	85	\$32,500
JAOP14	Electric	70"	49 1/4"	72 3/4"	14	32	3 1/4"	3"		1700	85	\$29,500
JAOP14G	Gas	70"	53 1/2"	72 3/4"	14	32	3 1/4"	3"	130 000	2000	85	\$33,500

* Note : Some pan rotation may be needed with JAOP10

CIRCLE AIR OVEN/PROOFER (CAOP SERIES)

Circle Air oven/Proofer Combo, oven with rotating rack, 18" x 26" pans, integrated steam injection (shot and pulse) system, reversing 2 speeds fan system, delay timer, digital temperature controller and timer, proofer with auto water fill, glass doors, stainless steel interior & exterior, casters.

CODING Prefix: CAOP : Circle air oven proofer Suffix Numbers Pans fitting in the oven

Model	Energy	Overall Ext. Dimensions			Maximum Capacity (18x26 pans)		Shelf spacing		Gas System BTU	Crated Weight (lbs)	Freight Class	Price
		W	D	H	Oven	Proofer	Oven	Proofer				
CAOP6 (rotating)	Electric	44 1/4"	54"	76 1/4"	6	18	4"	3"		1 175	85	\$25,000
CAOP6G (rotating)	Gas	44 1/4"	57 1/2"	76 1/4"	6	18	4"	3"	78 500	1 360	85	\$29,000
CAOP12 (rotating)	Electric	76 1/2"	54"	76 1/4"	12	32	4"	3"		1 832	85	\$36,500
CAOP12G (rotating)	Gas	76 1/2"	57 1/2"	76 1/4"	12	32	4"	3"	157 000	2 025	85	\$41,500

OPTIONAL (JAOP & CAOP Series)

PLF240	Optional water softener system (head & cartridge)	\$350
PC001	Optional programmable controls for oven only (per oven section)	\$950
HW001	Optional humidified warmer instead of proofer with 250°F thermostat (except JAOP12SL, JAOP14 & CAOP12)	\$850
RH	Electronic relative humidity control (RH %) for proofer	\$1,650
NEW HTG001	High temperature gasket for baking pizzas (per oven section)	\$400
GRPIZ3	Nickel plated pizza shelf for JAOP3, JAOP6SL & JAOP12SL only (each)	\$360
NEW GRPIZ6	Nickel plated pizza shelf for JAOP6 & JAOP14 only (each)	\$360
NEW GRPIZ8	Nickel plated pizza shelf for JAOP8 only (each)	\$360
NEW GRPIZ10	Nickel plated pizza shelf for JAOP10 only (each)	\$360
1675KIT	4' Gas quick disconnect with ball valve, cable & securing device	\$540



JAOP3



JAOP6
JAOP6SL



JAOP8



JAOP10



JAOP14



CAOP6
(Rotating)



CAOP12
(Rotating)



Standard
Controls



PC001
Programmable
controls



RH %

OVENS



JA3MC3



JA4 + Stand



JA6 + Stand



JA10



JA12
JA14



JA20



JA28



CA6 + Stand
(Rotating)



CA12
(Rotating)

JET AIR OVEN (JA Series)

Jet Air oven, 18"x26" pans, integrated steam injection (shot and pulse) system (except JA3 & JA3MC3), reversing 2 speeds fan system, delay timer (except JA3 & JA3MC3), digital temperature controller and timer, full view glass doors, interior light, stainless steel interior & exterior, casters (except for JA3, JA3MC, JA4, JA6, JA6SL, JA8 & JA10).

CODING Prefix JA : Jet air oven Suffix G : Gas units SL : Side pan loading SC : Storage cabinet MC : Minimum countertop space

Model	Energy	Overall Ext. Dimensions			Cap. (18x26 pans) Oven	Shelf spacing	Gas System BTU	Crated Weight (lbs)	Freight Class	Price
		W	D	H						
JA3MC3	Electric	23 1/2"	31 1/4"	13 1/2"	2 half pans	4"	No steam	150	85	\$4,900
JA3	Electric	23 1/2"	35"	13 1/2"	2 half pans	4"	No steam	175	85	\$5,100
JA4	Electric	32 1/2"	40"	31"	4	3 1/2"		425	85	\$10,600
JA4SC	Electric	32 1/2"	37"	71"	4	3 1/2"		650	85	\$13,000
JA4SCG	Gas	32 1/2"	42 1/2"	71"	4	3 1/2"	52 000	750	85	\$17,400
JA6	Electric	36 1/2"	48 1/4"	34 3/4"	6	3 1/2"		700	85	\$11,600
JA6G	Gas	36 1/2"	52 3/4"	34 3/4"	6	3 1/2"	65 000	760	85	\$15,600
JA6SL	Electric	38"	37 1/2"	34 3/4"	6	3 1/2"		700	85	\$11,600
JA6SLG	Gas	38"	43"	34 3/4"	6	3 1/2"	65 000	760	85	\$15,600
JA6SLSC	Electric	38"	37 1/2"	72 3/4"	6	3 1/2"		870	85	\$14,400
JA6SLSCG	Gas	38"	43"	72 3/4"	6	3 1/2"	65 000	970	85	\$19,400
JA8	Electric	36 1/2"	51 3/4"	41 1/2"	8	4"		840	85	\$12,200
JA8G	Gas	36 1/2"	54 1/4"	41 1/2"	8	4"	65 000	900	85	\$16,500
* JA10	Electric	53 1/2"	48 3/4"	34 1/2"	10	3 3/4"		950	85	\$14,400
* JA10G	Gas	53 1/2"	53 1/2"	34 1/2"	10	3 3/4"	85 000	950	85	\$18,400
JA12SL	Electric	38"	37 1/2"	72 3/4"	12	3 1/2"		1060	85	\$20,800
JA12SLG	Gas	38"	43"	72 3/4"	12	3 1/2"	130 000	1170	85	\$25,800
JA14	Electric	38 3/4"	49 1/4"	72 3/4"	14	3 1/4"		1135	85	\$20,800
JA14G	Gas	38 3/4"	53 1/2"	72 3/4"	14	3 1/4"	130 000	1300	85	\$26,800
* JA20	Electric	53 1/2"	48 3/4"	72 3/4"	20	3 3/4"		1435	85	\$25,700
* JA20G	Gas	53 1/2"	53 1/2"	72 3/4"	20	3 3/4"	170 000	1600	85	\$31,700
JA28	Electric	72 1/4"	49 1/4"	72 3/4"	28	3 1/4"		1975	85	\$38,000
JA28G	Gas	72 1/4"	53 1/2"	72 3/4"	28	3 1/4"	260 000	2335	85	\$49,500

* Note : Some pan rotation may be needed with JA10 & JA20

CIRCLE AIR OVEN (CA Series)

Circle Air oven with rotating rack 18"x26" pans, integrated steam injection (shot and pulse) system, reversing 2 speeds fan system, delay timer, digital temperature controller and timer, full view glass doors, stainless steel interior & exterior.

CODING Prefix CA : Circle air oven Suffix G : Gas units

Model	Energy	Overall Ext. Dimensions			Cap. (18x26 pans) Oven	Shelf spacing	Gas System BTU	Crated Weight (lbs)	Freight Class	Price
		W	D	H						
CA6 (rotating)	Electric	44 1/4"	54"	38"	6	4"		825	85	\$18,800
CA6G (rotating)	Gas	44 1/4"	57 1/2"	38"	6	4"	78 500	900	85	\$22,800
CA12 (rotating)	Electric	44 1/4"	54"	76 1/4"	12	4"		1450	85	\$29,500
CA12G (rotating)	Gas	44 1/4"	57 1/2"	76 1/4"	12	4"	157 000	1600	85	\$36,500

OPTIONAL (JA & CA Series)

JA4B	Equipment Stand on casters for Jet Air 4 pans oven, 9 pans 18" x 26"	125	85	\$1,450
JA6B	Equipment Stand on casters for Jet Air 6 pans oven, 9 pans 18" x 26"	170	85	\$1,450
JA6SLB	Equipment Stand on casters for Jet Air 6 pans oven, 18 pans 18" x 26"	170	85	\$1,450
JA8B	Equipment Stand on casters for Jet Air 8 pans oven, 16 pans 18" x 26"	200	85	\$1,450
JA10B	Equipment Stand on casters for Jet Air 10 pans oven, 20 pans 18" x 26"	225	85	\$1,800
CA6B (rotating)	Equipment Stand on casters for Circle Air 6 pans oven, 20 pans 18" x 26"	225	85	\$1,650
PLF240	Optional water softener system (head & cartridge)	N/A		\$350
PC001	Optional programmable controls for oven only (per oven section)	N/A		\$950
HTG001	High temperature gasket for baking pizzas (per oven section)	N/A		\$400
GRPIZ3	Nickel plated pizza shelf for JA4, JA6SL & JA12SL only (each)			\$350
GRPIZ6	Nickel plated pizza shelf for JA6, JA14 & JA28 only (each)			\$350
GRPIZ8	Nickel plated pizza shelf for JA8 only (each)			\$350
GRPIZ10	Nickel plated pizza shelf for JA10 & JA20 only (each)			\$350
1675KIT	4' Gas quick disconnect with ball valve, cable & securing device for all models (except JA28G)			\$540
16100KIT	4' Gas quick disconnect with ball valve, cable & securing device for JA28G only			\$695

NEW
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NEW

JET AIR PLUS OVENS

JET AIR+ OVENS

Jet Air+ oven with 5 - 13" X 18" half size pans (JA5P1813) or 5 - 18" X 26" (JA5P2618) pans capacity, stackable, reversible ventilation, electronic programmable control, integrated steam (shot and pulse) system, delay timer, full view glass doors, cord and plug, stainless steel inside and outside.

Model	Energy	Exterior Dimensions			Capacity	Spacing	Shipping weight(lb)	Shipping class	Price
		W	D	H					
NEW JA5P1813	Electric	30 1/8"	32 1/2"	32 1/2"	5 half pans	4 1/2"	400	85	\$10,900
NEW JA5P2618	Electric	38 1/8"	37 1/2"	32 1/2"	5 pans	4 1/2"	425	85	\$11,900
OPTIONAL									
NEW ELT530	Meat probe								\$325
NEW JA5P1813B	Equipment stand on casters for JA5P1813								\$1,350
NEW JA5P1813B2	Equipment stand on casters for stacked JA5P1813								\$1,150
NEW JA5P2618B	Equipment stand on casters for JA5P2618								\$1,450
NEW JA5P2618B2	Equipment stand on casters for stacked JA5P2618								\$1,050



JA5P1813



JA5P2618

ROTATING RACK OVENS

DOYON THINLINE SERIES (Rack Ovens, TLOI, TLOII)

Rotating Rack Oven built in one piece only, single or double rack. Jet Air air flow system, integrated steam injection (shot and pulse) system, electronic programmable control, full door with viewing glass, stainless steel interior & exterior.

CODING Prefix TLO: thinline rack oven I Single rack II Double rack Suffix E: Electric G: Gas unit

Model	Energy	Overall Ext. Dimensions			Max. Cap (18x26pans) Pan Qty	Gas System BTU	Crated Weight (lbs)	Freight Class	Price
		W	D	H					
TLOIE	Electric	49 1/2"	72 1/2"	106"	18		2600	85	\$52,000
TLOIG	Gas	49 1/2"	72 1/2"	106"	18	200 000	2600	85	\$52,000
TLOIIE	Electric	60 1/2"	82 1/2"	106"	36		3600	85	\$62,000
TLOIIG	Gas	60 1/2"	82 1/2"	106"	36	300 000	3600	85	\$62,000



TLOI



TLOII

OPTIONAL									Price
PLF240	Optional water softener system (head & cartridge)								\$350
RTLOI	Oven Rack, Roll In, stainless steel, single 10-18 spaces, end load, for TLOI oven				10 to 18 pans		100	150	\$1,795
RTLOISL	Oven Rack, Roll In, stainless steel, single 10-18 spaces, side load, for TLOII oven				10 to 18 pans		150	150	\$1,795
RTLOII	Oven Rack, Roll In, stainless steel, double 20-36 spaces, end load, for TLOII oven				10 to 18 pans		150	150	\$1,995
GF001	Grease filter for TLO oven for interior ventilation system								\$900
PPTLO	Prison package includes interior emergency shut off switch, top cover, special screws and locked panel for controls								\$5,000



RTLOI



RTLOII

ARTISAN STONE DECK OVENS



1T3
Shown with optional proofer



2T3



3T3
Shown with optional proofer



4T3
Shown with optional proofer

ARTISAN STONE DECK OVEN

Artisan Stone Deck Oven, built in one piece, 8" (203 mm) high baking chambers standard (other baking chambers height available on special orders), electric, stone hearth bake decks, individual digital electronic control boards, individual self-contained steam injection, includes oven top and stand with legs & casters.

Please Note:

- 208-220-240V - 3Phases is standard, other voltages available (see options)
- One piece construction is standard, modular construction is optional and must be specified on order.
- Single point electrical connection, water inlet and drain.
- Also available with stainless steel decks instead of stone decks.
- For ovens with 3 baking chambers, the only proofer available is the low profile proofer.
- Proofer options are not available for ovens with 4 baking chambers.

Model	Energy	Description	Crated Weight (lbs)	Freight Class	Price
1T1	Electric	Artisan 1 stone deck oven, 1 pan 18"X 26"per deck w/stand & steam	675	85	\$14,500
1T2	Electric	Artisan 2 stone decks oven, 1 pan 18"X 26"per deck w/stand & steam	1010	85	\$20,500
1T3	Electric	Artisan 3 stone decks oven, 1 pan 18"X 26"per deck w/stand & steam	1685	85	\$28,500
1T4	Electric	Artisan 4 stone decks oven, 1 pan 18"X 26"per deck w/stand & steam	2200	85	\$36,500
ES1T	Proofer	Artisan proofer with steam for oven 1T model 6 pans cap	300	85	\$7,500
ES1TP	Proofer	Artisan low profile 3 pans capacity proofer for 1T model	250	85	\$7,500
2T1	Electric	Artisan 1stone deck oven, 2 pans 18"X 26"per deck w/stand & steam	1025	85	\$18,000
2T2	Electric	Artisan 2 stone decks oven, 2 pans 18"X 26"per deck w/stand & steam	1570	85	\$28,000
2T3	Electric	Artisan 3 stone decks oven, 2 pans 18"X 26"per deck w/stand & steam	1800	85	\$39,500
2T4	Electric	Artisan 4 stone decks oven, 2 pans 18"X 26"per deck w/stand & steam	2400	85	\$50,000
ES2T	Proofer	Artisan proofer with steam for oven 2T model 12 pans cap	590	85	\$10,500
ES2TP	Proofer	Artisan low profile 6 pans capacity proofer for 2T model	490	85	\$10,500
3T1	Electric	Artisan 1 stone deck oven, 3 pans 18"X 26"per deck w/stand & steam	1230	85	\$24,000
3T2	Electric	Artisan 2 stone decks oven, 3 pans 18"X 26"per deck w/stand & steam	1850	85	\$39,000
3T3	Electric	Artisan 3 stone decks oven, 3 pans 18"X 26"per deck w/stand & steam	2620	85	\$53,000
3T4	Electric	Artisan 4 stone decks oven, 3 pans 18"X 26"per deck w/stand & steam	3760	85	\$68,000
ES3T	Proofer	Artisan proofer with steam for oven 3T model 18 pans cap	700	85	\$12,500
ES3TP	Proofer	Artisan low profile 9 pans capacity proofer for 3T model	550	85	\$12,500
4T1	Electric	Artisan 1 stone deck oven, side load, 4 pans 18"X 26"per deck w/stand & steam	850	85	\$27,000
4T2	Electric	Artisan 2 stone decks oven, side load, 4 pans 18"X 26"per deck w/stand & steam	1700	85	\$45,000
4T3	Electric	Artisan 3 stone decks oven, side load, 4 pans 18"X 26"per deck w/stand & steam	2550	85	\$64,000
4T4	Electric	Artisan 4 stone decks oven, side load, 4 pans 18"X 26"per deck w/stand & steam	3400	85	\$80,000
ES4T	Proofer	Artisan proofer with steam for oven 4T model 24 pans cap, side load	750	85	\$14,300
ES4TP	Proofer	Artisan low profile 12 pans capacity proofer for 4T model, side load	600	85	\$14,300

OPTIONAL (Artisan stone deck ovens)		Price
MP	Marine package 100% stainless steel construction, stainless steel deck	35% EXTRA
M0	Modular oven (individual sections)	12% EXTRA
	To change voltage from 3 PH to 1PH / per deck	\$1,275 per deck
	To change voltage 440 V to 480 V 3PH per deck	\$1,275 per deck
	To change voltage 380 V to 415 V 3PH per deck	\$1,275 per deck
LL	Loaf loader (manual)	\$325
EH1T	Eyebrow hood for artisan stone deck oven 1T	\$325
EH2T	Eyebrow hood for artisan stone deck oven 2T	\$390
EH3T	Eyebrow hood for artisan stone deck oven 3T	\$490
EH4T	Eyebrow hood for artisan stone deck oven 4T	\$490
MPA085	Cleaning brush for artisan stone deck	\$80

CONVEYOR OVENS

Jet Air Bake/Pizza Conveyor Oven, 16", 18" or 36" wide, stainless steel conveyor belt with variable speed control, digital temperature control, stainless steel interior and exterior finish included with exit shelves (except FC2). Available single or stacked (FC2 also available tunnel).

Note: FC18 models included with stand and exit shelves. FC2 models stacked or tunnel included with legs on casters. Up to six line tunnel available, call factory.

CODING Prefix FC: Fast conveyor oven Suffix G: Gas units

Model	Energy	Cooking Zone	Gas System BTU	Crated Weight (lbs)	Freight Class	Price
FC16	Electric	23 1/4" x 17 1/4"		360	85	\$10,900
FC162	Electric	2 x (23 1/4" x 17 1/4")		720	85	\$21,800
FC163	Electric	3 x (23 1/4" x 17 1/4")		1080	85	\$32,700
FC18	Electric	28 1/4" x 19 1/2"		550	85	\$17,400
FC182	Electric	2 x (28 1/4" x 19 1/2")		1100	85	\$34,800
FC183	Electric	3 x (28 1/4" x 19 1/2")		1650	85	\$52,200
FC18G	Gas	28 1/4" x 19 1/2"	52 000	650	85	\$19,500
FC18G2	Gas stacked	2 x (28 1/4" x 19 1/2")	2 x 52 000	1300	85	\$39,000
FC18G3	Gas stacked	3 x (28 1/4" x 19 1/2")	3 x 52 000	1950	85	\$58,500
FC2	Electric	42 1/4" x 37 1/2"		1300	85	\$23,000
FC22	Electric	2 x (42 1/4" x 37 1/2")		2600	85	\$46,000
FC2G	Gas	42 1/4" x 37 1/2"	115 000	1300	85	\$25,000
FC22G	Gas	2 x (42 1/4" x 37 1/2")	2 x 115 000	2600	85	\$50,000
FC1IG	Gas tunnel	2 x (42 1/4" x 37 1/2")	2 x 115 000	2600	85	\$50,000
FC1IG	Gas tunnel	3 x (42 1/4" x 37 1/2")	3 x 115 000	3900	85	\$75,000
FC1VG	Gas tunnel	4 x (42 1/4" x 37 1/2")	4 x 115 000	5200	85	\$100,000
FCVG	Gas tunnel	5 x (42 1/4" x 37 1/2")	5 x 115 000	6500	85	\$125,000
FCVIG	Gas tunnel	6 x (42 1/4" x 37 1/2")	6 x 115 000	7800	85	\$150,000

Please note: All tunnel ovens also available electric (Pricing = FC2 X Number of units).

OPTIONAL

FC16EXT	Ext	53" extension belt for conveyor FC16 (65" with exit shelves)				\$690
FC16SMB	Belt	Small mesh conveyor belt for FC16				\$695
FC18C	Lock	Lock for control panel for FC18 (thermostat and speed control)				\$275
FC18H	Deflector	Heat deflector for FC18				\$499
FC18SMB	Belt	Small mesh conveyor belt for FC18				\$925
FC18D	Option	Optional glass door for conveyor FC18 (New oven from factory only)				\$1,500
FC18EU	EC	Conform to European Community (EC) for FC18 electric, add				\$250
FC18GEU	EC	Conform to European Community (EC) for FC18 Gas, add				\$1,500
FC2C	Lock	Lock for control panel for FC2 (thermostat and speed control)				\$275
FC2R	Rack	Kit for stacking two FC2 conveyor ovens				\$1,050
FC2W	Option	Optional one warming shelf for one side of the opening of the baking chamber				\$239
FC2S	Shelf	12" extended exit shelf for FC2				\$295
FC2L	Legs	4 legs for FC2 conveyor oven (additional)				\$850
FC2B	Belt	Split conveyor belt for FC2 (2 x 16" belts)				\$3,750
FC2SMB	Belt	Small mesh conveyor belt for FC2				\$2,100
FC2D	Option	Optional glass door for conveyor FC2 (New oven from factory only)				\$1,630
FC2DK	Door Kit	Installation kit to install glass door on FC2 (when oven is on site)				\$2,800
FC2EU	EC	Conform to European Community (EC) for FC2 electric, add				\$250
FC2GEU	EC	Conform to European Community (EC) for FC2 Gas, add				\$1,500



FC16



FC18



FC182



FC183



FC2



FC22



FC21IG



FC21IG



FC21VG



FC2R



FC18D



FC2D



FC2W

ROTATING PIZZA OVENS



FPR2

FPR SERIES ROTATING PIZZA OVENS

Speed cook oven, electric, 2 (FPR2) or 3 (FPR3) rotating nickel plated plates with removable top tray, capacity one 18" dia. and one 16" dia.pizzas (FPR2) or one 18" dia. and two 17" dia.pizzas (FPR3), full view glass door, stainless steel interior and exterior finish. Available single or with optional stacking rack.

Model	Energy	Overall Ext. Dimensions			Electric System			Crated Weight (lb)	Freight Class	Price
		W	D	H	Volts	Phase	Amps			
FPR2	Electric	26 1/2"	34 1/2"	26 1/4"	208	1	26	385	85	\$8,800
					240	1	23			
FPR3	Electric	26 1/2"	34 1/2"	26 1/4"	208	1	26	400	85	\$9,290
					240	1	23			

OPTIONAL

Model	Description	Crated Weight (lb)	Freight Class	Price
FPRT	Stand, s/s tubular legs with undershelf and casters for FPR2 & FPR3 ovens	150	85	\$1,500
FPRT2	Stand, s/s tubular legs with undershelf and casters for double stacked FPR2 & FPR3 ovens	100	85	\$1,300
FPRR	Stacking kit for FPR2 & FPR3 ovens	30	85	\$410
FPR2-15	Rotating square shelves (2) 14" x 12" for FPR series ovens with two (2) 14" X 12" pans	100	85	\$595



FPR3 +STAND

FPR3 DOUBLE STACKED

PIZZA OVENS

PIZ SERIES PIZZA OVENS

Jet Air Bake/Pizza Oven, triple deck, capacity three 18" diameter pizzas (PIZ3 series) or six 18" diameter. pizzas (PIZ6 series), full view glass door, interior lights, stainless steel interior & exterior. Also available with stainless steel solid doors.

Model	Energy	Overall Ext. Dimensions			Gas System BTU	Electric System			Crated Weight (lb)	Freight Class	Price
		W	D	H		Volts	Phase	Amps			
PIZ3	Electric	37 1/4"	40 3/4"	32 1/2"		120/208	3	24	560	85	\$11,700
						120/240	1	34			
PIZ3G	GAS	37 1/4"	45 1/4"	32 1/4"	70 000	120	1	10	610	85	\$16,300
PIZ6	Electric	47 3/4"	44 3/4"	33 1/2"		120/208	3	43	875	85	\$15,400
						120/240	1	56			
PIZ6G	GAS	47 3/4"	47"	34 1/4"	70 000	120	1	12	875	85	\$19,000

OPTIONAL

Model	Description	Crated Weight (lb)	Freight Class	Price
PIZ3B	Stand, with casters for PIZ3 pizza oven, two shelves, stainless steel	185	85	\$1,450
PIZ6B	Stand, with casters for PIZ6 pizza oven, two shelves, stainless steel	200	85	\$1,550
PIZ3GEU	Conform to European Community (EC) for PIZ3 gaz only, add	N/A		\$2,800
PIZ6GEU	Conform to European Community (EC) for PIZ6 gaz only, add	N/A		\$2,800
PIZV	Steam option for PIZ series (electric models only), add	N/A		\$1,150
PIZTIM	Three (3) timers on each side of the oven (PIZ3 or PIZ6)	N/A		\$2,450
PIZTIM(R/L)	Six (6) timers on the right side (PIZTIMR) or left side (PIZTIML) of the oven (PIZ3 or PIZ6)	N/A		\$2,450



PIZ3



PIZ6



FPR2T



PIZ6B PIZ3B

WARMERS

WARMERS (DRP3, DRPR3, RPBBQ, DRP4, DRPR4)

Food Warmers/Display Case, counter model, with water pan humidity, adjustable heat control, removable tempered glass front, sides and doors, stainless steel interior and exterior.

Model	Overall Ext. Dimensions			Capacity	Electric System			Crated Weight (lbs)	Freight Class	Price
	W	D	H		Volts	Phase	Amps			
DRP3	20 1/8"	21 5/8"	21 3/8"	3 x 18" pizzas	120	1	8.2	80	85	\$2,150
DRPR3 Rotating	20 1/8"	21 5/8"	21 3/8"	3 x 18" pizzas	120	1	8.4	80	85	\$2,500
DRP4S	22 3/8"	23 3/4"	29 1/8"	4 x 20" pizzas	120	1	11	125	85	\$2,600
DRP4	22 3/8"	23 3/4"	29 1/8"	4 x 20" pizzas	120	1	11	125	85	\$2,700
DRPR4S Rotating	22 3/8"	23 3/4"	29 1/8"	4 x 20" pizzas	120	1	11.5	150	85	\$2,800
DRPR4 Rotating	22 3/8"	23 3/4"	29 1/8"	4 x 20" pizzas	120	1	11.5	150	85	\$2,900
RPBBQ	25 1/2"	32"	35 1/2"	4 pans (18" x 26")	120	1	9.2	200	85	\$4,500

OPTIONAL

Model	Description	Price
PT3	Pass through door for DRP3 & DRPR3	\$400
PT4	Pass through door for DRP4 & DRPR4	\$425
PH3	Pretzel holder for DRPR3	\$180
PH4	Pretzel holder for DRPR4	\$195



DRPR3



DRP3



DRPR4



DRP4S

ROTISSERIE

ROTISSERIE (DBBQ12, RPBBQ)

Convection Rotisserie Oven, electric, with grease filter, digital timer, digital temperature controller, 12 chickens capacity, four (4) removable shelves, 2" legs, cord & plug set included. (optional RPBBQ heated holding cabinet available).

Model	Overall Ext. Dimensions			Capacity	Electric System			Crated Weight (lbs)	Freight Class	Price
	W	D	H		Volts	Phase	Amps			
DBBQ12	27"	34 1/4"	37 1/2"	12 chickens	208-240	1	26-22.5	470	85	\$11,000
RPBBQ	25 1/2"	32"	35 1/2"	4 pans (18" x 26")	120	1	9.2	200	85	\$4,500



MOBILE PROOFERS NON INSULATED

MOBILE PROOFERS NON INSULATED

Mobile Proofer, electric, capacity 18" x 26" sheet pans, with 3" spacing, heat (up to 110°F) and humidity, manual water fill (except DP9, DP14A & E2330), full view glass door with aluminum frame (except DP7AD & DP18AD), casters (2 locking) (except E1420), cord and plug.

Model	Overall Ext. Dimensions			Capacity (pans 18" x 26")	Electric System		Water Entry	Construction Aluminum S/S	Crated Weight (lbs)	Freight Class	Price
	W	D	H		Volts	Amps					
E1420	23 1/2"	35"	18 1/2"	3	120	7.5	Manual	x	150	85	\$3,600
DP7	22 3/4"	29 3/4"	35 1/2"	7	120	12	Manual	x	150	85	\$4,650
DP7D	27 3/4"	29 3/4"	35 1/2"	7 (Donut screen)	120	12	Manual	x	175	85	\$4,700
DP7AD	22 3/4"	29 3/4"	35 1/2"	7	120	12	Manual	x	175	85	\$4,700
DP9	35 1/2"	34 3/4"	39 1/2"	9	120	27	Automatic	x	450	85	\$7,950
DP14	33 1/2"	49 1/2"	75"	28	120	24	Manual	x	600	85	\$8,600
DP14A	33 1/2"	49 1/2"	75"	28	120	26	Automatic	x	600	85	\$8,900
DP18	22 3/4"	29 3/4"	69"	18	120	12	Manual	x	450	85	\$5,100
DP18D	27 3/4"	29 3/4"	69"	18 (Donut screen)	120	12	Manual	x	475	85	\$5,190
DP18AD	22 3/4"	29 3/4"	69"	18	120	12	Manual	x	475	85	\$5,190
E2330	23 1/4"	35"	76 1/2"	20	120	12	Automatic	x	380	85	\$8,800

See options at bottom of the page.



HOLDING CABINETS

HOLDING CABINETS

Holding cabinet, electric, cap. 7 or 18 18" x 26" sheet pans, with 3" spacing, heat (up to 250°F) with or without humidity, manual water fill, stainless steel power pack assembly, aluminum construction, casters (2 locking), cord and plug.

CODING Prefix P: Humidity I: Insulated W: 250°F Warmer

Model	Heat	Insulated	Overall Ext. Dimensions			Capacity	Volts	Amps	Crated Weight (lbs)	Freight Class	Price
			W	D	H						
DWI7	Heat	Yes	22 3/4"	29 3/4"	35 1/2"	7 pans (18" x 26")	120	11.5	235	85	\$5,400
DPWI7	Heat + Humidity	Yes	22 3/4"	29 3/4"	35 1/2"	7 pans (18" x 26")	120	16.0	250	85	\$5,800
DWI18	Heat	Yes	22 3/4"	29 3/4"	69"	18 pans (18" x 26")	120	11.5	335	85	\$6,200
DPWI18	Heat + Humidity	Yes	22 3/4"	29 3/4"	69"	18 pans (18" x 26")	120	16.0	450	85	\$6,800

See options at bottom of the page.



OPTIONAL (Cabinets, Proofers, Holding Cabinets)

CB001	Corner Bumpers (4)	\$76
PB001	Perimeter bumpers	\$106
PH001	Push handles (flush mounted) (2) (except E1420 and DP9)	\$106
PT	Pass through door (except E1420, DP9, DP14 and E2330)	\$770

ROLL-IN PROOFERS

ROLL-IN PROOFERS

For more than 35 years Doyon has been manufacturing roll-in proofers with a quality of workmanship that no other manufacturer ever matched. Our proofers provide uniform proofing with our unique "even flow" system precisely mixing heat and humidity to produce exceptional results with our RH% precision electronic control. Built in one piece and available in three different widths to better fit your production level: single, double-wide and triple-wide. Many special depths are also available to best match your production requirements.

CODING Prefix E: Roll-in proofer



DRIP1



E236



E336



E236

(Shown with optional solid doors and optional door bumpers)

Model	Description	Single rack Capacity	Double rack Capacity	Crated Weight (lbs)	Freight Class	Price
DRIP1	Proofer 1 door, 1 single rack	1		400	85	\$9,600
DRIP1TLO	Proofer 1 door, 1 TLO double rack or 2 single racks	2	1	500	85	\$10,400
E236	Proofer 2 doors, capacity of 1 single rack and 10 shelves	2		700	85	\$13,300
E236R	Proofer 2 doors, capacity of 2 single racks	2		700	85	\$12,300
E236TLO	Proofer 2 doors, 2 TLO double racks or 4 single racks capacity	4	2	900	85	\$13,500
E336	Proofer 3 doors, 2 single racks and 10 shelves	3		1230	85	\$16,500
E336R	Proofer 3 doors, 3 single racks	3		1230	85	\$16,000
E336TLO	Proofer 3 doors, 3 TLO double racks, or 6 single racks	6	3	1200	85	\$18,800
E460	Proofer 2 doors, 4 single racks capacity	4		1200	85	\$17,400
E460TLO	Proofer 2 doors, 4 TLO double racks, or 8 single racks	8	4	1200	85	\$19,200

Note: Larger models available . Call factory.

Proofers available in 120/240V/1PH or 120/208V/1PH ; DRIP1 & DRIP1TLO also available in 120V/1PH.

OPTIONAL			
PLF240	Water softener system (head & cartridge)		\$350
SR	Additional side rack for roll-in proofer		\$1,400
PPE	Prison package : includes lockable cover for controls, pad lock not included		\$650
DB	Door bumper (price per door)		\$90
SD	Stainless steel solid door (price per door when ordering proofer)		\$690
SDW	Stainless steel solid door with window (price per door when ordering proofer)		\$870
PT	Pass through (except DRIP1 series & E336 series) (price per door)		\$770

RETARDER PROOFERS

RETARDER - PROOFER

Proofer/Retarder, roll-in, one or two-section, single rack capacity, heat and humidity controls, self-contained refrigeration, 7 day timer, automatic refrigeration to proofing system, full view glass doors, stainless steel interior and exterior.



ER136



ER236

Model	Overall Ext. Dimensions			Capacity (Single Rack)	Electric System			Crated Weight (lbs)	Freight Class	Price
	W	D	H		Volts	Phase	Amp			
ER136	37 1/2"	50 1/4"	89 3/4"	1	120/208	1	27	900	85	\$23,500
ER136TLO	37 1/2"	50 1/4"	96 1/4"	1	120/240	1	24	900	85	\$24,500
ER236	71"	44 1/4"	88"	2	120/208	1	35	1000	85	\$28,000
ER236TLO	71"	44 1/4"	94 1/2"	2	120/240	1	30	1000	85	\$29,000

OPTIONAL			
PLF240	Water softener system (head & cartridge)		\$350
SR	Additional side rack for retarder-proofer		\$1,400
PPER	Prison package includes : includes lockable cover for controls, pad lock not included		\$750
SD	Solid door (price per door when ordering proofer)		\$690
SDW	Stainless steel solid door with window (price per door when ordering proofer)		\$870

REVERSIBLE SHEETERS

REVERSIBLE DOUGH SHEETER (LSA & LMA SERIES)

Reversible dough sheeter, floor model (LMA series) or bench model (LSA series), 20 speeds, stainless steel rollers, adjustable roller gap.

Model	Type	Overall Ext. Dimensions			Conveyor Width	Electric System		Crated Weight (lbs)	Freight Class	Price
		W	D	H		Volts	Amp			
LSA616	Bench	75 1/2"	41 1/2"	32"	19"	120	4	620	85	\$13,000
LSA620	Bench	91 1/4"	41 1/2"	32"	19"	120	4	620	85	\$13,500
LMA620	Floor	91 1/4"	39 1/2"	45 3/4"	23"	120	4	700	85	\$15,200
LMA624	Floor	107"	39 1/2"	45 3/4"	23"	120	4	750	85	\$15,900
LMA630	Floor	130 3/4"	39 1/2"	45 3/4"	23"	120	4	900	85	\$16,900



STAINLESS STEEL CONSTRUCTION

LSA616I	Bench	75 1/2"	41 1/2"	32"	19"	120	4	720	85	\$16,000
LSA620I	Bench	91 1/4"	41 1/2"	32"	19"	120	4	720	85	\$17,500
LMA620I	Floor	91 1/4"	39 1/2"	45 3/4"	23"	120	4	800	85	\$19,000
LMA624I	Floor	107"	39 1/2"	45 3/4"	23"	120	4	850	85	\$20,000
LMA630I	Floor	130 3/4"	39 1/2"	45 3/4"	23"	120	4	1000	85	\$21,000

OPTIONAL

RCM001	Housing for optional cutter for LMA630 only									\$3,000
CPL001	Optional croissant cutter for LMA630 only									\$2,250
LSB516T	Standard stainless steel stand for LSA series reversible sheeters									\$1,500

SHEETERS

DL SERIES DOUGH SHEETERS

Doyon DL series dough sheeters are an efficient way to sheet up to 250 pieces per hour. With a front infeed and discharge, you can sheet dough up to 12" (305 mm) (DL12DP & DL12SP) or 17" (432 mm) (DL18DP, DL18P & DL18SP) in just two easy steps.

Model	Ext. Dimensions			Description	Electric System			Crated Weight (lb)	Freight Class	Price
	W	D	H		Voltage	Phase	Amp			
DL12SP	17 5/8"	14 3/8"	13"	Single pass dough sheeter, counter top 12" wide rollers	120	1	8	55	85	\$2,575
DL18SP	22"	10 5/8"	13 3/8"	Single pass dough sheeter, counter top 17" maximum	120	1	10	110	85	\$2,975
DL12DP	17"	10 5/8"	25 1/4"	Double pass dough sheeter, counter top 12" wide rollers	120	1	8	70	85	\$3,825
DL18DP	20"	20 1/2"	29 5/8"	Angled double pass dough sheeter, counter top 17" maximum	120	1	10	125	85	\$3,975
DL18P	20"	20 1/2"	29 5/8"	Parrallel double pass dough sheeter, counter top 17" maximum	120	1	10	125	85	\$4,300

OPTIONAL

PC100091	Foot pedal switch for DL12DP, DL18DP & DL18P sheeters									\$375
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NEW

MOULDER

The Doyon Bread Moulder will mould your dough pieces for quality baguettes, long sandwiches, bread rolls, hot-dog rolls, submarine rolls, long shaped breads and various types of French loaves from 4 oz to 16 oz (113g to 453g). Stand included.

Model	Ext. Dimensions			Description	Electric System			Crated Weight (lb)	Freight Class	Price
	W	D	H		Voltage	Phase	Amp			
SM-380	42"	26"	58 1/2"	Bread moulder	208-240	3	3	400	85	\$13,950



DOUGH DIVIDERS

MANUAL DOUGH DIVIDERS

Dough divider, manual, stainless steel cutting knives, portions from 0.71 oz to 14 oz.



MDF820



MDF820I



D20

Model	Mode	Dimensions			Portions Cap.	Electric System			Weight / Portion		Crated Weight (lbs)	Freight Class	Price
		W	D	H		Volts	Phase	Amp	min	max			
MDF315	Manual	25"	26"	39 3/4"	15	No electricity			1.75 oz	7 oz	400	85	\$7,500
MDF330	Manual	25"	26"	39 3/4"	30	No electricity			0.71 oz	3.5 oz	400	85	\$7,500
MDF820	Manual	30 1/4"	25"	43 3/4"	20	No electricity			1.75 oz	14 oz	400	85	\$9,200
MDF830	Manual	30 1/4"	25"	43 3/4"	30	No electricity			1.1 oz	9.3oz	400	85	\$9,200

STAINLESS STEEL CONSTRUCTION

MDF315I	Manual	25"	26"	39 3/4"	15	No electricity			1.75 oz	7 oz	450	85	\$8,400
MDF330I	Manual	25"	26"	39 3/4"	30	No electricity			0.71 oz	3.5 oz	450	85	\$8,400
MDF820I	Manual	30 1/4"	25"	43 3/4"	20	No electricity			1.75 oz	14 oz	450	85	\$10,400
MDF830I	Manual	30 1/4"	25"	43 3/4"	30	No electricity			1.1 oz	9.3oz	450	85	\$10,400

HYDRAULIC DOUGH DIVIDER

Model	Mode	Dimensions			Portions Cap.	Electric System			Weight / Portion		Crated Weight (lbs)	Freight Class	Price
		W	D	H		Volts	Phase	Amp	min	max			
D20	Hydraulic	24"	27 1/2"	43 3/8"	20	208-240	3	8	3.5 oz	28 oz	660	85	\$14,900

SEMI-AUTOMATIC DIVIDERS - ROUNDERS

SEMI -AUTOMATIC DOUGH DIVIDER - ROUNDERS (DSF015, DSF022, DSF030, DSF036)

Dough divider & rounder, semi-automatic, includes 3 sanitary rounding plates, stainless steel cutting knives, wheel mounted.



DSF015
DSF022
DSF030
DSF036



DSF015I
DSF022I
DSF030I
DSF036I

Model	Mode	Dimensions			Portions Cap.	Electric System			Weight / Portion		Crated Weight (lbs)	Freight Class	Price
		W	D	H		Volts	Phase	Amp	min	max			
DSF015	Semi-automatic	23"	20"	54"	15	120	1	8	2.3 oz	7 oz	850	85	\$15,900
DSF022	Semi-automatic	23"	20"	54"	22	120	1	8	1.4 oz	4.8 oz	850	85	\$15,900
DSF030	Semi-automatic	23"	20"	54"	30	120	1	8	1 oz	3.5 oz	850	85	\$15,900
DSF036	Semi-automatic	23"	20"	54"	36	120	1	8	0.8 oz	3 oz	850	85	\$15,900

STAINLESS STEEL CONSTRUCTION

DSF015I	Semi-automatic	23"	20"	54"	15	120	1	8	2.3 oz	7 oz	950	85	\$19,900
DSF022I	Semi-automatic	23"	20"	54"	22	120	1	8	1.4 oz	4.8 oz	950	85	\$19,900
DSF030I	Semi-automatic	23"	20"	54"	30	120	1	8	1 oz	3.5 oz	950	85	\$19,900
DSF036I	Semi-automatic	23"	20"	54"	36	120	1	8	0.8 oz	3 oz	950	85	\$19,900

OPTIONAL

FMF550	Sanitary dough plate for DSF015												\$295
FMF551	Sanitary dough plate for DSF022												\$295
FMF553	Sanitary dough plate for DSF030												\$295
FMF558	Sanitary dough plate for DSF036												\$295

DIVIDER AND ROUNDER

DIVIDER AND ROUNDER

The DD10 is perfect to divide up to 10 gallons of dough in portions ranging from 1 oz (29g) up to 29 oz (822g) and the DR45 rounder rounds your dough in portions ranging from 1 oz (29g) up to 45 oz (1300g). You can also stack your DD10 and DR45 with our optional rack to have a most effective divider-rounder.



DD10



DR45



DD10 & DR45
combo

Model	Exterior Dimensions			Volts	Electric System		Shipping weight (lb)	Shipping class	Price
	W	D	H		Phase	A			
DD10	17"	30 3/4"	18 1/2"	120	1	10	215	85	\$15,400
DR45	13 3/4"	21 1/4"	33 3/4"	120	1	6	255	85	\$12,000

OPTIONAL

DD10R	Rack to stack DD10 divider and DR45 rounder						125	85	\$1,100
DD10SL	Left shelve support for DD10R rack						15	85	\$175
DD10SR	Right shelve support for DD10R rack						15	85	\$175
	Supplemental cone for different dough ball portion sizes (please refer to chart on spec sheet)						5	85	\$349

BREAD SLICERS

Bread slicers, table top (SM302 & SM302SG series) or floor model (CPF series). SM302 series: loaves are fed by a weight assisted gravity chute. SM302SG series: loaves are fed with a safety device driven by a two handed control. CPF series: loaves are fed with a mechanically assisted loaf pusher which stops the slicer automatically when the bread is sliced.

NEW
NEW
NEW
NEW

Model	Description	Maximum Capacity	Slice Thickness (Non Adjustable)	Crated Weight (lbs)	Freight Class	Price
SM302	Bread slicer bench model with chute, 5/8" thickness	15" loaf	5/8"	200	85	\$2,900
SM302A	Bread slicer bench model with chute, 3/4" thickness	15" loaf	3/4"	200	85	\$2,900
SM302B	Bread slicer bench model with chute, 1/2" thickness	15" loaf	1/2"	200	85	\$2,900
SM302C	Bread slicer bench model with chute, 1" thickness	15" loaf	1"	200	85	\$2,900
SM302SG	Bread slicer bench model with chute, 5/8" thickness	15" loaf	5/8"	200	85	\$6,400
SM302SGA	Bread slicer bench model with chute, 3/4" thickness	15" loaf	3/4"	200	85	\$6,400
SM302SGB	Bread slicer bench model with chute, 1/2" thickness	15" loaf	1/2"	200	85	\$6,400
SM302SGC	Bread slicer bench model with chute, 1" thickness	15" loaf	1"	200	85	\$6,400
CPF412	Bread slicer for Artisan bread	16" loaf	1/2"	580	85	\$11,900
CPF416	Bread slicer for Artisan bread	16" loaf	5/8"	580	85	\$11,900
CPF512	Bread slicer for Artisan bread	20" loaf	1/2"	660	85	\$12,400
CPF516	Bread slicer for Artisan bread	20" loaf	5/8"	660	85	\$12,400



SM302



SM302SG



CPF412



CPF416



CPF512



CPF516

OPTIONAL

RCPF01	Replacement blade for CPF series bread slicers	\$8
R347	Replacement blade for bread slicer SM302	\$8
SM302T	Stainless steel table for SM series bread slicers	\$1,500
PPTMT	Additional bread pusher for SM302 series slicers	\$120

DEPANING TABLES

Depanning table, stainless steel cabinet base and top, with wire cooling rack, intermediate shelf with dividers, stainless steel under shelf with wire rack, adjustable legs.

Model	Width	Depth	Height	Crated Weight (lbs)	Freight Class	Price
DT2436	36"	25"	37"	125	85	\$1,665
DT2448	48"	25"	37"	150	85	\$1,900
DT2460	60 1/2"	25"	37"	185	85	\$2,200
DT2472	72 1/2"	25"	37"	200	85	\$2,600
GR2436DT	Additional chromed shelves for depanning table 36"					\$155
GR2448DT	Additional chromed shelves for depanning table 48"					\$200
GR2460DT	Additional chromed shelves for depanning table 60"					\$220
GR2472DT	Additional chromed shelves for depanning table 72"					\$250



DT2436



DT2436

WORK TABLES

Maple top work table 1 3/4" thick, stainless steel tubular legs and 3 sided cross rails, adjustable legs.

Model	Width	Depth	Height	Crated Weight (lbs)	Freight Class	Price
WT3048	48"	30"	35 1/2"	125	85	\$1,400
WT3060	60"	30"	35 1/2"	150	85	\$1,800
WT3072	72"	30"	35 1/2"	175	85	\$2,000
WT3096	96"	30"	35 1/2"	200	85	\$2,100
WT3672	72"	36"	35 1/2"	200	85	\$2,100
WT3696	96"	36"	35 1/2"	225	85	\$2,800
WTT30	Shelf for work table 30" X 48-60-72-96"					\$280
WTT36	Shelf for work table 36" X 48-60-72-96"					\$295
WTT1	Drawer for work table					\$320
LC001	Locking casters (2)					\$36



WT3048

RACKS



1818
1818D



1811
1811D

PAN RACK

Pan Racks, different heights available, open sides, end or side loading, 3" or 5" spacing, for 18" x 26" sheet pans, knock down or welded aluminum frame, 5" casters.

Model	Shelf Spacing	Shelves Quantity	Pans Size	Price	Model	Shelf Spacing	Shelves Quantity	Pans Size	Price
ECONOMY SERIES (Knocked down)					18268 3 1/16" 8 18" x 26" \$275				
1811D	5"	11	18" x 26"	\$265	182610	3"	10	18" x 26"	\$295
1818D	3"	18	18" x 26"	\$295	218T x 2	3 1/4"	18	18" x 26"	\$525
1811BD	5"	11	Tote Box	\$265	STAINLESS STEEL RACKS (welded)				
STANDARD ALUMINUM RACKS (welded)					1809SS	6 7/16"	9	18" x 26"	\$925
1811	5"	11	18" x 26"	\$285	1811SS	5 1/4"	11	18" x 26"	\$955
1811 x 2	5"	22	18" x 26"	\$425	1818SS	3 3/16"	18	18" x 26"	\$1,200
1811B	5"	11	Tote Box	\$285	OPTIONAL				
1811 SL	5"	11	18" x 26"	\$285	LC001	Locking casters for rack (2)			\$36
1818	3"	18	18" x 26"	\$325	CB001	Corner bumpers (4)			\$76
1818 x 2	3"	36	18" x 26"	\$525	PB001	Perimeter bumpers			\$106
1818 SL	3"	18	18" x 26"	\$325	PS	Pan stopper			\$85
18267	5 3/4"	6 + 1	18" x 26"	\$275					

RACK COVERS



PCRHD

Model	Description	Price
PCRHD	Cover HD Heavy duty clear plastic cover for 18" x 26" bun pan racks	\$155
PCRTLOI	Cover-I-SL Plastic cover for single rack of TLOI	\$155
PCRTLOSII	Cover-II-SL Plastic cover for single rack of TLOII oven SIDE LOAD	\$155
PCR7	Cover-7 Plastic cover for 18267	\$140
PCSLR	Cover-SL Plastic cover for side load rack	\$155

MIXERS

SM SERIES PLANETARY MIXERS (SM200, SM201, SM300, SM401, SM402NA)

Planetary mixer, emergency stop, 3 speeds, includes: flat beater, whip, dough hook, bowl guard and one stainless steel bowl.

Model	Bowl Capacity (qts)	Hub	Dimensions			Electrical			Crated Weight (lbs)	Freight Class	Price
			W	D	H	Motor HP	Volts	Amps			
SM201	20	no	19"	21"	32 1/2"	1/2	120	12	250	85	\$3,950
SM200	20	yes	20 1/4"	21"	31 3/4"	1/2	120	8	250	85	\$5,100
SM300	30	yes	25 3/4"	24"	46 1/2"	1	120	16	525	85	\$6,950
SM401	40	no	29 1/4"	24"	38 1/2"	1	120	14	465	85	\$5,250
SM402NA	40	yes	29 3/4"	26 1/4"	42"	1 1/2	208-240	14	575	85	\$7,600



SM200



SM201



SM300



SM401



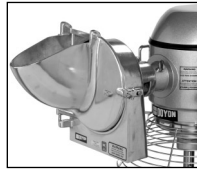
SM402NA

OPTIONAL

SM100CL	Vegetable and pepperoni slicer attachment with 3 shredders (3/32", 3/16" & 1/4") for BTF & SM mixers with hub	60	\$1,900
SM100HV	Meat grinder attachment for BTF & SM mixers with hub	20	\$405

See accessories on page 21.

See water meters in next section.



SM100CL



SM100HV

WATER METERS

Doyon's water meters allow you to add a specific amount of water in your recipes. The digital control panel will let you measure water quantity and temperature. It will help you get dough consistency for perfect products everytime.

Model	Overall Ext. Dimensions			Electric System			Crated Weight (lbs)	Price
	W	D	H	Volts	Phase	Amp		
DAF001	9 1/4"	5"	12 1/2"	120	1	1	15	\$2,900
WM35	13"	7 1/4"	8 3/4"	120	1	1	25	\$6,150
WM45	14 3/4"	7 1/4"	9"	120	1	1	30	\$8,050



DAF001



WM35



WM45

MIXERS

BTF SERIES PLANETARY MIXERS

Planetary mixer, 20 speeds, includes stainless steel bowl, safety guard, dough hook, whip and flat beater (except BTFP60 and BTFP60H, 1 bowl, 1 hook and dolly only), cast iron frame with enamel coated steel finish.



BTF020



**BTF040
BTF040H**



**BTF060
BTFP60 (pizza)
BTF060H
BTFP60H (pizza)**

Model	Bowl Capacity (qts)	Hub	Dimensions			Electrical			Crated Weight (lbs)	Freight Class	Price
			W	D	H	Motor HP	Volts	Amps			
BTF010	10	No	15"	22 3/4"	33"	1/2	120	1PH 4	250	85	\$6,600
BTF020	20	No	18"	26 3/4"	41 3/4"	1	120	1PH 8	330	85	\$7,700
BTL020	20	No	20"	28"	59 1/4"	1	120	1PH 8	400	85	\$8,700
BTF040	40	No	23 1/2"	36 3/4"	53"	3	208-240	1PH 12	685	85	\$9,900
BTF040H	40	Yes	23 1/2"	36 3/4"	53"	3	208-240	1PH 12	700	85	\$11,700
BTF060	60	No	24 1/4"	37"	56 3/4"	4	208-240	1PH 16	750	85	\$14,000
BTFP60 (pizza)	60	No	24 1/4"	37"	57 1/4"	4	208-240	1PH 16	850	85	\$18,200
BTF060H	60	Yes	24 1/4"	37"	56 3/4"	4	208-240	1PH 16	850	85	\$15,700
BTFP60H (pizza)	60	Yes	24 1/4"	37"	57 1/4"	4	208-240	1PH 16	850	85	\$19,800
BTF080	80	No	32 3/4"	43 1/2"	63"	4	208-240	3PH 17	1150	85	\$40,500
BTF080H	80	Yes	32 3/4"	43 1/2"	63"	4	208-240	3PH 17	1150	85	\$42,300
BTF100	100	No	32 3/4"	43 1/2"	63"	4	208-240	3PH 17	1200	85	\$44,000
BTF100H	100	Yes	32 3/4"	43 1/2"	63"	4	208-240	3PH 17	1200	85	\$45,800
BTF120	120	No	32 3/4"	43 1/2"	63"	5	208-240	3PH 20	1300	85	\$46,500
BTF120H	120	Yes	32 3/4"	43 1/2"	63"	5	208-240	3PH 20	1300	85	\$48,300
BTF140	140	No	32 3/4"	43 1/2"	63"	5	208-240	3PH 20	1400	85	\$48,000
BTF140H	140	Yes	32 3/4"	43 1/2"	63"	5	208-240	3PH 20	1400	85	\$49,800

STAINLESS STEEL CONSTRUCTION

BTF010I	10	No	15"	22 3/4"	33"	1/2	120	1PH 4	300	85	\$9,800
BTF020I	20	No	18"	26 3/4"	41 3/4"	1	120	1PH 8	380	85	\$11,500
BTL020I	20	No	20"	28"	59 1/4"	1	120	1PH 8	450	85	\$12,500
BTF040I	40	No	23 1/2"	36 3/4"	53"	3	208-240	1PH 12	785	85	\$14,500
BTF040HI	40	Yes	23 1/2"	36 3/4"	53"	3	208-240	1PH 12	800	85	\$17,000
BTF060I	60	No	24 1/4"	37"	56 3/4"	4	208-240	1PH 16	850	85	\$19,500
BTFP60I(pizza)	60	No	24 1/4"	37"	57 1/4"	4	208-240	1PH 16	950	85	\$22,500
BTF060HI	60	Yes	24 1/4"	37"	56 3/4"	4	208-240	1PH 16	950	85	\$25,000
BTFP60HI (pizza)	60	Yes	24 1/4"	37"	57 1/4"	4	208-240	1PH 16	950	85	\$25,000
BTF080I	80	No	32 3/4"	43 1/2"	63"	4	208-240	3PH 17	1300	85	\$62,000
BTF080HI	80	Yes	32 3/4"	43 1/2"	63"	4	208-240	3PH 17	1300	85	\$63,800
BTF100I	100	No	32 3/4"	43 1/2"	63"	4	208-240	3PH 17	1350	85	\$64,000
BTF100HI	100	Yes	32 3/4"	43 1/2"	63"	4	208-240	3PH 17	1350	85	\$65,800
BTF120I	120	No	32 3/4"	43 1/2"	63"	5	208-240	3PH 20	1450	85	\$67,000
BTF120HI	120	Yes	32 3/4"	43 1/2"	63"	5	208-240	3PH 20	1450	85	\$68,800
BTF140I	140	No	32 3/4"	43 1/2"	63"	5	208-240	3PH 20	1550	85	\$69,000
BTF140HI	140	Yes	32 3/4"	43 1/2"	63"	5	208-240	3PH 20	1550	85	\$70,800

OPTIONAL

SM100CL	Vegetable and pepperoni slicer attachment with 3 shredders (3/32", 3/16" & 1/4") for BTF & SM mixers with hub attachment								60	85	\$1,900
SM100HV	Meat grinder attachment for BTF & SM mixers with hub attachment								20	85	\$405
BTF480	480V 3 Ph available for models BTF060 and up								N/A	N/A	\$900

See accessories on page 21.
See water meters on page 17.



BTF010I



BTF020I



BTF060I



BTF080I

STATIONARY BOWL SPIRAL MIXERS

SPIRAL MIXERS (AEF Series)

Spiral Mixer, 2 speeds, stationary stainless steel bowl, safety guard and mixing, hook, digital display with 9 programs, cast iron frame with enamel coated steel finish.

Model	Dimensions			Electric System			Bowl (qts)	Capacity (60% AR)		Crated Weight (lbs)	Freight Class	Price
	W	D	H	Voltage	Phase	Amp		Flour (lbs)	Dough (lbs)			
AEF015SP	16"	29"	37 1/4"	208-240	1	14	30	30	50	540	85	\$10,900
AEF025SP	19"	33"	42 1/4"	208-240	1	20	50	55	88	980	85	\$15,000
AEF035	21 3/4"	41"	46 1/4"	208-240	3	14	70	75	120	980	85	\$17,900
AEF035SP	21 3/4"	41"	46 1/4"	208-240	1	22	70	75	120	980	85	\$20,000
AEF050	26 1/4"	46 1/2"	53 1/2"	208-240	3	20	100	110	175	1300	85	\$22,000
AEF080	31"	60 1/4"	54"	208-240	3	32	175	175	280	1810	85	\$29,000
AEF100	34 1/4"	63 1/2"	54"	208-240	3	32	225	220	350	1850	85	\$32,500
AEF150	39"	63 5/8"	54"	208-240	3	32	285	330	520	1990	85	\$37,000



AEF050



AEF050I

STAINLESS STEEL CONSTRUCTION

AEF015SPI	16"	29"	37 1/4"	208-240	1	14	30	30	50	590	85	\$13,600
AEF025SPI	19"	33"	42 1/4"	208-240	1	20	50	55	88	1030	85	\$19,000
AEF035I	21 3/4"	41"	46 1/4"	208-240	3	14	70	75	120	1030	85	\$22,800
AEF035SPI	21 3/4"	41"	46 1/4"	208-240	1	22	70	75	120	1030	85	\$25,900
AEF050I	26 1/4"	46 1/2"	53 1/2"	208-240	3	20	100	110	175	1400	85	\$27,500
AEF080I	31"	60 1/4"	54"	208-240	3	32	175	175	280	1910	85	\$39,000
AEF100I	34 1/4"	63 1/2"	54"	208-240	3	32	225	220	350	1950	85	\$44,000
AEF150I	39"	63 5/8"	54"	208-240	3	32	285	330	520	2090	85	\$48,000

OPTIONAL

AEF015B	Stainless steel table for AEF015SP	\$1,400
AEFHUB	Hub attachment for spiral mixer	\$2,400
IWM	Integrated water meter for AEF050 and up	\$2,900
DAFSL	DAF001 left support bracket for AEF spiral mixers	\$125
DAFSR	DAF001 right support bracket for AEF spiral mixers	\$125

See water meters in next section.

WATER METERS

Doyon's water meters allow you to add a specific amount of water in your recipes. The digital control panel will let you measure water quantity and temperature. It will help you get dough consistency for perfect products everytime.

Model	Overall Ext. Dimensions			Electric System			Crated Weight (lbs)	Price
	W	D	H	Volts	Phase	Amp		
DAF001	9 1/4"	5"	12 1/2"	120	1	1	15	\$2,900
WM35	13"	7 1/4"	8 3/4"	120	1	1	25	\$6,150
WM45	14 3/4"	7 1/4"	9"	120	1	1	30	\$8,050



DAF001



WM35



WM45

TILT OVER SPIRAL MIXERS

TILT OVER SPIRAL MIXERS (AB Series)

Spiral Mixer, 2 speeds, stationary stainless steel bowl, safety guard and mixing, hook, digital display with 9 programs, cast iron frame with enamel coated steel finish including hydraulic lift and protective rail.

Model	Dimensions			Electric System			Capacity (60% AR)			Crated Weight (lbs)	Freight Class	Price
	W	D	H	Voltage	Phase	Amp	Bowl (qts)	Flour (lbs)	Dough (lbs)			
AB050 (table)	75 5/8"	58"	89"	208-240	3	20	100	110	175	2000	85	\$50,400
(hopper)	83 1/2"	58"	105 1/2"									
AB080 (table)	75 5/8"	69 5/8"	93 1/2"	208-240	3	32	175	175	280	2425	85	\$54,000
(hopper)	69 5/8"	69 5/8"	110 1/4"									
AB100 (table)	75 5/8"	72 7/8"	93 1/2"	208-240	3	32	225	220	350	2650	85	\$58,000
(hopper)	83 1/2"	72 7/8"	110 1/4"									
AB150 (table)	75 5/8"	76 3/4"	95 5/8"	208-240	3	32	285	330	520	3300	85	\$64,000
(hopper)	83 1/2"	76 3/4"	112 1/4"									



AB080



AB080I

STAINLESS STEEL CONSTRUCTION

AB050I (table)	75 5/8"	58"	89"	208-240	3	20	100	110	175	2200	85	\$79,000
(hopper)	83 1/2"	58"	105 1/2"									
AB080I (table)	75 5/8"	69 5/8"	93 1/2"	208-240	3	32	175	175	280	2625	85	\$85,000
(hopper)	69 5/8"	69 5/8"	110 1/4"									
AB100I (table)	75 5/8"	72 7/8"	93 1/2"	208-240	3	32	225	220	350	2850	85	\$88,000
(hopper)	83 1/2"	72 7/8"	110 1/4"									
AB150I (table)	75 5/8"	76 3/4"	95 5/8"	208-240	3	32	285	330	520	3500	85	\$94,000
(hopper)	83 1/2"	76 3/4"	112 1/4"									

NOTE: Specify A: Dropping on table (55") – B: Dropping in hopper (71") – C: Dumping on left – D: Dumping on right

OPTIONAL

IWM	Integrated water meter	\$2,900
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See water meters on page 19.

REMOVABLE BOWL SPIRAL MIXERS

REMOVABLE BOWL SPIRAL MIXERS (ATA Series)

Spiral mixer with removable bowl, digital display with 9 programs, bowl locking system, see through bowl guard with safety interlock.

Model	Dimensions			Electric System			Capacity (60% AR)			Crated Weight (lbs)	Freight Class	Price
	W	D	H	Voltage	Phase	Amp	Bowl (qts)	Flour (lbs)	Dough (lbs)			
ATA100	34 1/4"	86 5/8"	78 3/8"	208-240	3	32	225	220	350	3120	85	\$66,500
ATA150	38 5/8"	90 5/8"	82 3/8"	208-240	3	32	345	330	520	3620	85	\$73,500

STAINLESS STEEL CONSTRUCTION

ATA100I	34 1/4"	86 5/8"	78 3/8"	208-240	3	32	225	220	350	3320	85	\$84,000
ATA150I	38 5/8"	90 5/8"	82 3/8"	208-240	3	32	345	330	520	3820	85	\$92,000

OPTIONAL

IWM	Integrated water meter	\$2,900
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BOWLS FOR ATA SERIES MIXERS

TAF100	Removable stainless steel bowl for ATA100	\$12,000
TAF150	Removable stainless steel bowl for ATA150	\$13,900
TAF100I	Removable stainless steel bowl with stainless steel cart for ATA100I	\$16,000
TAF150I	Removable stainless steel bowl with stainless steel cart for ATA150I	\$17,500

See water meters on page 19.



ATA100



ATA150I

MIXER ACCESSORIES

Model	Description	Price
BTF010B	Bowl Bowl. for 10 Qt mixer BTF010	\$575
BTF010C	Hook Dough hook for 10 Qt. mixer BTF010	\$265
BTF010F	Whip Whip for 10 Qt. mixer BTF010	\$365
BTF010P	Beater Flat beater for 10 Qt. mixer BTF010	\$365
BTF010T	Table Stainless steel table for BTF010 mixer	\$1,500
BTF020B	Bowl Bowl for 20 Qt. mixer BTF020	\$825
BTF020C	Hook Dough hook for 20 Qt. mixer BTF020	\$475
BTF020F	Whip Whip for 20 Qt. mixer BTF020	\$495
BTF020P	Beater Flat beater for 20 Qt. mixer BTF020	\$495
BTF020T	Table Stainless steel table for BTF020 mixer	\$1,500
BTF040A	Bowl Alternative material 20 Qt.: bowl, hook, whip, flat beater, for BTF040	\$2,280
BTF040AB	Bowl Alternative bowl 20 Qt. for mixer BTF040	\$1,195
BTF040AC	Hook Alternative dough hook 20 Qt. for mixer BTF040	\$495
BTF040AF	Whip Alternative whip 20Qt. for mixer BTF040	\$575
BTF040AP	Beater Alternative flat beater 20 Qt. for mixer BTF040	\$575
BTF040B	Bowl Bowl for 40 Qt. mixer BTF040	\$1,195
BTF040C	Hook Dough hook for 40 Qt. mixer BTF040	\$495
BTF040F	Whip Whip for 40 Qt. mixer BTF040	\$575
BTF040P	Beater Flat beater for 40 Qt. mixer BTF040	\$575
BTF040D	Dolly Dolly for 40 Qt. mixer BTF040	\$505
BTF060A	Bowl Alternative material 40 Qt.: bowl, hook, whip, flat beater, for BTF060	\$2,610
BTF060AB	Bowl Alternative bowl 40 Qt. for mixer BTF060	\$1,350
BTF060AC	Hook Alternative dough hook 40 Qt. for mixer BTF060	\$495
BTF060AF	Whip Alternative whip 40 Qt. for mixer BTF060	\$575
BTF060AP	Beater Alternative flat beater 40 Qt. for mixer BTF060	\$575
BTF060B	Bowl Bowl for 60 Qt. mixer BTF060	\$1,450
BTF060C	Hook Dough hook for 60 Qt. mixer BTF060	\$585
BTF060F	Whip Whip for 60 Qt. mixer BTF060	\$675
BTF060P	Beater Flat beater for 60 Qt. mixer BTF060	\$675
BTF060D	Dolly Dolly for mixer 60 Qt. BTF060	\$550
BTFP60B	Bowl Bowl for 60 Qt. mixer BTFP60	\$1,800
BTFP60C	Hook Dough hook for 60 Qt. mixer BTFP60	\$760
BTFP60F	Whip Whip for 60 Qt. mixer BTFP60	\$670
BTFP60P	Beater Flat beater for 60 Qt. mixer BTFP60	\$670
BTF080B	Bowl Bowl for 80 Qt. mixer BTF080	\$2,000
BTF080C	Hook Dough hook for 80 Qt. mixer BTF080	\$850
BTF080F	Whip Whip for 80 Qt. mixer BTF080	\$750
BTF080P	Beater Flat beater for 80 Qt. mixer BTF080	\$750
BTF080D	Dolly Dolly for mixer 80 Qt. BTF080	\$2,500
BTF100B	Bowl Bowl for 100 Qt. mixer BTF100	\$2,400
BTF100C	Hook Dough hook for 100 Qt. mixer BTF100	\$900
BTF100F	Whip Whip for 100 Qt. mixer BTF100	\$800

Model	Description	Price
BTF100P	Beater Flat beater for 100 Qt. mixer BTF100	\$800
BTF100D	Dolly Dolly for mixer 100 Qt. BTF100	\$2,500
BTF120B	Bowl Bowl for 120 Qt. mixer BTF120	\$2,600
BTF120C	Hook Dough hook for 120 Qt. mixer BTF120	\$950
BTF120F	Whip Whip for 120 Qt. mixer BTF120	\$850
BTF120P	Beater Flat beater for 120 Qt. mixer BTF120	\$850
BTF120D	Dolly Dolly for mixer 120 Qt. BTF120	\$2,500
BTF140B	Bowl Bowl for 140 Qt. mixer BTF140	\$2,800
BTF140C	Hook Dough hook for 140 Qt. mixer BTF140	\$950
BTF140F	Whip Whip for 140 Qt. mixer BTF140	\$850
BTF140P	Beater Flat beater for 140 Qt. mixer BTF140	\$850
BTF140D	Dolly Dolly for mixer 140 Qt. BTF140	\$2,500
BTF140AB	Bowl Alternative bowl 80 Qt. for mixer BTF120 & BTF140, requires BTF080 accessories	\$2,500
SM100CL	Shredders Vegetable and pepperoni slicer attachment w/3 shredders for mixer	\$1,850
SM100HV	Grinder Meat grinder attachment for mixer	\$405
SM200B	Bowl Stainless steel bowl 20 Qt. for SM200	\$395
SM200C	Hook Dough hook 20 Qt. for SM200	\$380
SM200F	Whip Whip 20 Qt. for SM200	\$410
SM200P	Beater Flat beater 20 Qt. for SM200	\$325
SM200T	Table Stainless steel table for SM200 mixer	\$1,500
SM201B	Bowl Stainless steel bowl 20 Qt. for SM201	\$410
SM201C	Hook Dough hook 20 Qt. for SM201	\$270
SM201F	Whip Whip 20 Qt. for SM201	\$290
SM201P	Beater Flat beater 20 Qt. for SM201	\$270
SM201T	Table Stainless steel table for SM201 mixer	\$1,500
SM300B	Bowl Stainless steel bowl 30 Qt. for SM300	\$720
SM300C	Hook Dough hook 30 Qt. for SM300	\$420
SM300F	Whip Whip 30 Qt. for SM300	\$540
SM300P	Beater Flat beater 30 Qt. for SM300	\$420
SM401B	Bowl Stainless Steel Bowl 40 Qt. for SM401	\$660
SM401C	Hook Dough hook 40 Qt. for SM401	\$380
SM401F	Whip Whip 40 Qt. for SM401	\$380
SM401P	Beater Flat beater 40 Qt. for SM401	\$295
SM402NB	Bowl Stainless Steel Bowl 40 Qt. for SM402NA	\$995
SM402NC	Hook Dough hook 40 Qt. for SM402NA	\$525
SM402NF	Whip Whip 40 Qt. for SM402NA	\$600
SM402NP	Beater Flat beater 40 Qt. for SM402NA	\$525



**BTF040D
BTF060D**
(Bowl sold separately)



**BTF080D
BTF100D
BTF120D
BTF140D**
(Bowl sold separately)



Whip for BTF series mixers



Hook for BTF series mixers



Flat Beater for BTF series mixers

PANS

Model	Description	Price
D26-3G	3 Baguettes Perforated Baguette pan (3) (french stick) glazed	\$79
D26-5G	5 Baguettes Perforated Baguette pan (5) (french stick) glazed	\$79
1826PG	Pan 18 x 26 Perforated Glazed Aluminium pan 18" x 26"	\$76
1826PE	Extender Pan extender 18" x 26"	\$64
B6903	Roll pan Small roll pan (12)	\$90
1318A	Pan 13x18 Aluminium pan 13" x 18"	\$23
1826P	Plastic pan Plastic yellow pan 18" x 26" (not for oven)	\$28
198-12	Subroll Subroll pan 12"	\$90
2014	Pan 14 x 20 Alum. pan 14" x 20" perforated for JA3MC oven	\$39
275-24	Muffin Muffin pan 2 oz (24)	\$72
275-515	Muffin Muffin pan 4 oz (15) mushroom type	\$115
6282	Muffin Muffin pan 4 oz (12) mushroom type	\$79
40010	Submarine Submarine bread pan 12"	\$195
45305	Muffin Extra large muffin pan (Mammoth)	\$119
4016N	Alum. pan Aluminium pan 18" x 26"	\$21
3695	6 bread 5" Bread pan (6) 5" x 2 1/2"	\$116
407	Bread 8 1/2" Bread pan 8 1/2" x 4 1/2"	\$79
409	Bread 9 1/2" Bread pan 9 1/2" x 4 1/2"	\$88
410	Bread 10" Bread pan 10" x 5"	\$102
412	Bread 12" Bread pan 12" x 5"	\$104
516-10	Subroll Subroll pan 10"	\$104

CLEANING & POLISHING PRODUCTS

Model	Description	Price
EXC300	Cleaner Copper pan cleaner for oven glass	\$9
EXS400	Protector Protector Slipicone for oven interior (10 oz)	\$19
NEB201	Cleaner Int. Cleaner Chemco for oven interior (1 liter)	\$16
NES201	Polish Stainless steel polish (1 liter)	\$19

TERMS OF SALE

Terms:

Net 30 days subject to credit department approval.
All amounts past due are subject to 1½% per month service charge.

F.O.B.

Liniere, Qc, Canada G0M 1J0
Call factory for freight prices.

Prices:

All prices are subject to change without notice.
Prices do not include sales tax.
Doyon is not responsible for printing errors in pricing or specifications.

Shipments:

Shipment must be inspected promptly upon receipt.
No claims for damaged merchandise or missing parts or other errors will be recognized unless written notice thereof is given to Doyon Equipment inc. within 30 days from shipping date.

ORDERING INFORMATION

How to place an order:

- Federal ID number: required for U.S. customs purposes from all Dealers (N/A in Canada).
- All orders are subject to acceptance by the local representative and our office.
- All orders must have the Dealer's name, address, phone number, purchase order number and purchase order dollar amount.
- All orders must include a requested ship date, ship address, job name and location.

WARRANTY - One year parts and labor Doyon limited warranty (Continental United States of America and Canada only)

This Doyon Equipment Inc. warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with the Doyon installation manuals.

Doyon products are warranted to the original purchaser to be free from defects in material and workmanship for a period of (1) one year from the date of original installation. This warranty does not apply to equipment damaged, abused or altered accidentally or intentionally or modified by unqualified service personnel or with missing or altered serial nameplates. In order to be warranted, the equipment from the original buyer must have been purchased through a reseller from the same country

Notes:

Doyon Equipment inc. reserves the right without prior notice to make changes and revisions in product specifications, design, and materials which in the opinion of the company will provide greater efficiency, performance and durability.

Installation:

Installation and start-up is the responsibility of the buyer, its agent, contractor, as the case may be.

Returned Goods:

Returned goods are subject to a 20% restocking charge and the cost of reconditioning. Prior authorization by Doyon must be granted, and returned goods must be sent freight prepaid. Custom units built to buyer specifications may not be returned or cancelled.

- All orders must include model number, voltage requirement, type of gas and altitude if installation is over 2000 feet, and conveyor belt direction.
- There will be no additional charges for duties and customs (U.S. Customers).

International order

- All international orders must specify either CE-specific or non-CE ovens.
- International orders may be subject to a warranty administration fee at the time the order is placed.

Doyon agrees to repair or replace defective parts due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when performed by an authorized Doyon service agency. Travel over 50 miles, holiday or overtime labor charges are not covered.

Proper installation, initial check out, or normal maintenance such as lubrication, adjustment or calibration is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.



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