



JA8
(shown with optional stand)



Standard control



Optional programmable control

JA8

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

Jet Air Oven 8 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
- 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 (JA8B) (16 pans capacity)
- 4 legs
- 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)

All JA ovens can be used to cook meat

JET AIR OVEN (JA8)

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.

OVERALL DIMENSIONS

JA8	36 3/8" W	X 52" D	X 41 5/8" H
	(924 mm)	X 1321 mm	X 1057 mm)
JA8G	36 3/8" W	X 54 1/2" D	X 41 5/8" H
	(924 mm)	X 1384 mm	X 1057 mm)

OVEN INTERIOR DIMENSIONS

JA8	23 1/2" W	X 31" D	X 33 1/2" H
	(597 mm)	X 787 mm	X 851 mm)
JA8G	23 1/2" W	X 30" D	X 33 1/2" H
	(597 mm)	X 762 mm	X 851 mm)

Shelf spacing 3 1/2" (89 mm)

GAS SYSTEM (JA8G - Propane or natural)

BTU total: 65 000
 Voltage: 120V - 1PH - 10A - 1.2 kW - 2 wires - 60Hz NEMA 5-15P

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 (JA8)

1 Phase:
 120/208V - 51 A - 10.8 kW - 3 wires - 60 Hz
 120/240V - 45 A - 10.8 kW - 3 wires - 60 Hz
 3 Phases:
 120/208V - 33 A - 10.8 kW - 4 wires - 60 Hz
 120/240V - 28 A - 10.8 kW - 4 wires - 60 Hz
 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): 8 pans
 Four-strapped bread pans: 16 loaves
 9" (230 mm) pies: 40 pies

FINISH

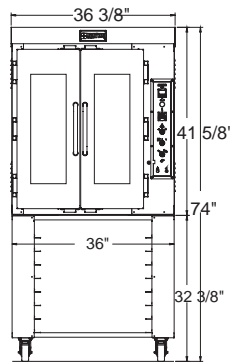
Stainless steel

SHIPPING WEIGHT

JA8	840 lb (381 kg) approximately
JA8G	900 lb (409 kg) approximately
JA8B	200 lb (90 kg) approximately

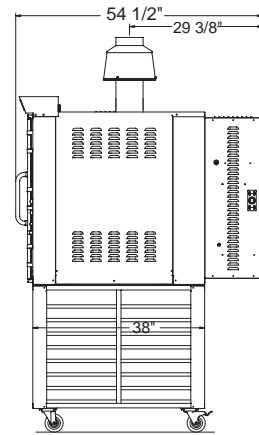
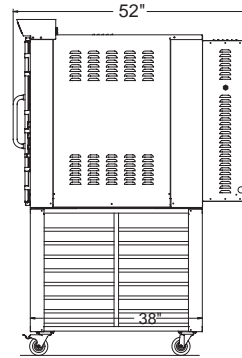
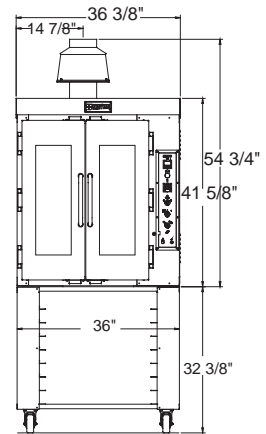
Electrical service connection and water inlet are located at the back of the unit.
 Specifications and design subject to change without notice.

JA8

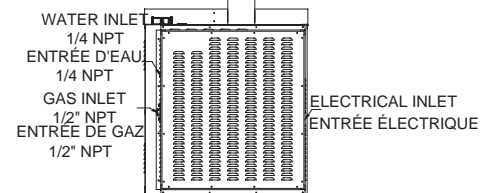
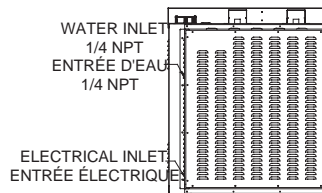


Shown with optional stand
 Montré avec base optionnelle

JA8G



DRAFT HOOD 6" (152 mm)
 COUPE TIRAGE 6" (152 mm)



www.thescaleshop.net

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