



FC2



FC2-2



FC2D



FC2-IV

FC2 Series conveyor ovens

Doyon fast conveyor ovens are your best buy to increase production in less space, bake 30% to 50% faster than traditional ovens, improve product consistency, reduce labor costs and minimize energy costs by 35% to 65%. Predetermine belt speed (cooking time) and temperature, place the food on the moving conveyor belt and remove for perfect results everytime. Available in single, stacked or in-line tunnel with a 37 1/2" (953 mm) opening and an increased production per square foot. Doyon conveyor ovens are not only the strongest of the industry, they are the most attractively priced of their category.

FC2

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

Conveyor ovens FEATURING

- Stackable (up to 3 high) or in-line tunnel construction
- Jets of high velocity hot air delivered to food
- Faster consistent cooking than traditional, infrared and convection ovens
- Guaranteed even baking
- First in, first out
- Allow inexperienced employees to produce quality products with a minimum of training
- Bake pizzas in 5 to 6 minutes
- Save on labor costs
- Save on energy bills
- 36" (914 mm) wide stainless steel belt with a 37 1/2" (953 mm) opening
- Adjustable speed and temperature
- Better moisture retention
- Low maintenance and easy cleaning
- Legs included
- 5" (127 mm) locking casters
- Temperature up to 600°F (300°C)
- Exhaust hood required above the unit (gas models)
- Available in gas or electric
- ETL & ETL sanitation listed
- One year parts and labor limited warranty

OPTIONAL

- CE approved (gas model only)
- Front access glass door with a 18 1/4" X 5 3/8" (464 mm X 137 mm) opening (FC2D)
- Warming shelves on each side of the opening of the baking chamber (FC2W)
- Lock for control panel (FC2C)
- In-line tunnel (double, triple or quadruple production)

DIMENSIONS (gas and electric models)

FC2	82"W	X 50"D	X 53 3/4"H
	(2085 mm)	X (1270 mm)	X (1365 mm)
FC2-2	82"W	X 50"D	X 74"H
	(2085 mm)	X (1270 mm)	X (1880 mm)
FC2-II	129"W	X 50"D	X 53 3/4"H
	(3275 mm)	X (1270 mm)	X (1365 mm)
FC2-III	173"W	X 50"D	X 53 3/4"H
	(4395 mm)	X (1270 mm)	X (1365 mm)
FC2-IV	217"W	X 50"D	X 53 3/4"H
	(5510 mm)	X (1270 mm)	X (1365 mm)

BAKING CHAMBER DIMENSIONS

42 1/4"W	X 37 1/2"D	X 3 1/2"H
(1075 mm)	X (953 mm)	X (89 mm)

GAS SYSTEM (FC2G - Natural or propane)

FC2G : 115 000 BTU per unit
 Gas inlet : 1/2" NPT

Recommended gas pressure:

Propane gas : 11" W.C.
 Natural gas : 7" W.C.

ELECTRICAL SYSTEM (per unit)

FC2 :	208V - 1 PH - 135 A - 28 kW - 2 wires - 60 Hz
	240V - 1 PH - 117 A - 28 kW - 2 wires - 60 Hz
	208V - 3 PH - 78 A - 28 kW - 3 wires - 60 Hz
	240V - 3 PH - 68 A - 28 kW - 3 wires - 60 Hz
FC2G :	120V - 1 PH - 8 A - 1 kW - 2 wires - 60 Hz NEMA 5-15P

PRODUCTION PER HOUR PER UNIT (500°F/260°C - 5 min)

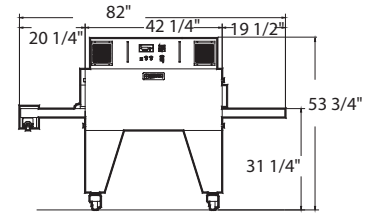
60	18" Pizzas
150	12" Pizzas
225	9" Pizzas
500	6" Pizzas

SHIPPING WEIGHT

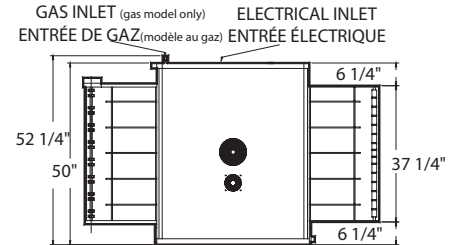
FC2 : 1175 lbs per unit (533 kg) approximately
 FC2G : 1300 lbs per unit (590 kg) approximately

Specifications and design subject to change without notice.

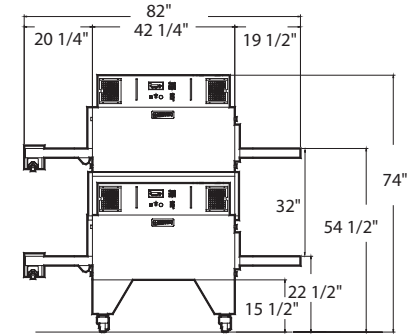
FC2



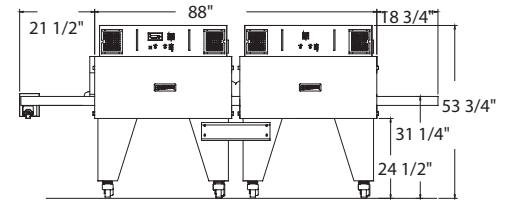
**TOP VIEW
 VUE DU DESSUS**



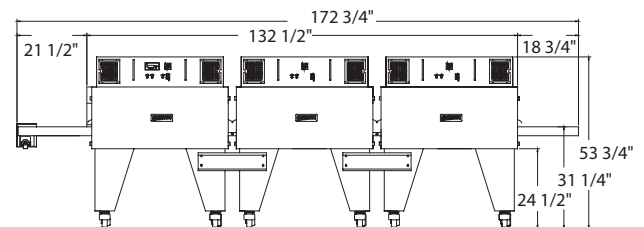
FC2-2



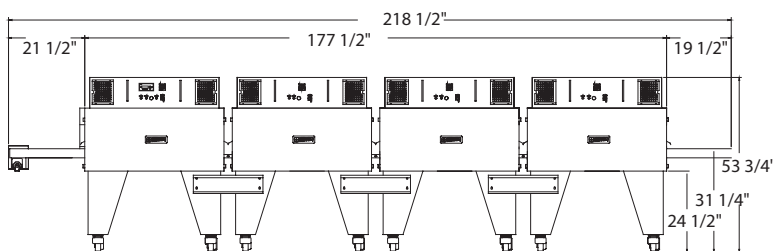
FC2-II



FC2-III



FC2-IV



www.thescaleshop.net

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