



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 20 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 without having to turn your pans at half of the baking time. Our competitor's ovens allow the air to move in one direction only. DOYON ovens will bake better and your employees will continue preparations without worrying about turning pans.

DOYON's outstanding uniform steam injection system includes an electronic timer which will give you a precise mist every time 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.

## Jet Air Ovens



JA3 & JA3MC  
2 half size pans



JA4  
4 pans



JA4SC  
4 pans



JA6  
6 pans



JA6SLSC  
6 pans



JA8  
8 pans



JA10  
10 pans



JA12SL  
12 pans



JA14  
14 pans



JA20  
20 pans



JA28  
28 pans



The CA Series are the most advanced compact ovens, with rotating rack known for their 100% uniform baking and a display oven that no one can match. The CA series are made of heavy duty stainless inside and outside. They have full view glass doors, are brightly lit and come with digital temperature and timer controls. Steam injection is standard and gives you the advantage of getting the best bakery products you can get from any oven on today's market. Available in gas or electric.

DOYON's outstanding uniform steam injection system includes an electronic timer which will give you a precise mist every time 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.

## Mini Rack Ovens



**CA6**  
Oven : 6 pans

**CAOP6**  
Oven : 6 pans  
Proofer : 18 pans

**CA12**  
Oven : 12 pans

**CAOP12**  
Oven : 12 pans  
Proofer : 32 pans

## CAPACITY CHART

Menu Item	State	Bake Time Min.	Bake Temp F	Bake Temp C	Capacity per hour per oven	JA4	JA6 All Models	CA6	JA8	JA10	JA12 /CA12	JA14	JA20	JA28	CAOP6	CAOP12
9" Pies	Fresh	30-35	375	190	Pies	48	72	72	96	120	180	200	240	400	72	180
Muffins (15 per pan)	Fresh	18-22	325	163	Muffins	180	270	270	360	450	540	630	900	1260	270	540
Bread (4 strapped pan)	Fresh	30-35	375	190	Breads	16	48	48	64	80	96	96	160	192	48	96
Bagels (16 per pan)	Fresh	15	400	204	Bagels	256	384	384	512	640	768	896	1280	1792	384	768



# AABURCO, INC.



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 every time. With a 19 1/2" X 3 3/4" (49.5 cm X 9.5 cm) opening and 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.

## Conveyor Ovens



FC16



FC16-2



FC18



FC18-2



FC18-3

**Price List on Reverse**



# AABURCO, INC.



MODEL	ENERGY	W	D	H	CRATED WEIGHT	*PRICE
JA3MC	Electric	23-1/2"	31-1/4"	13-1/2"	150	1895.00
JA3	Electric	23-1/2"	35"	13-1/2"	175	2295.00
JA4	Electric	32-1/2"	40-1/2"	31"	425	5195.00
JA4SC	Electric	32-1/2"	37-1/4"	71"	650	6695.00
JA4SCG	Gas	32-1/2"	43"	71"	750	8695.00
JA6	Electric	36-3/4"	48"	34-1/2"	700	6695.00
JA6G	Gas	36-3/4"	52-1/2"	34-1/2"	760	8995.00
JA6SL	Electric	38-1/4"	37-1/2"	34-1/2"	700	6695.00
JA6SLG	Gas	38-1/4"	42-3/4"	34-1/2"	700	8995.00
JA6SLSC	Electric	38-1/4"	37-1/2"	72-3/4"	870	7695.00
JA6SLSCG	Gas	38-1/4"	43"	72-3/4"	970	9895.00
JA8	Electric	36-3/4"	48-1/2"	41-1/4"	840	7895.00
JA8G	Gas	36-3/4"	54-1/2"	41-1/4"	900	9995.00
JA10	Electric	53-1/2"	49-1/2"	35"	950	7995.00
JA10G	Gas	53-1/2"	54-3/4"	35"	950	9995.00
JA12SL	Electric	38-1/4"	37-1/2"	73-3/4"	1060	10095.00
JA12SLG	Gas	38-1/4"	43-1/2"	72-3/4"	1100	12285.00
JA14	Electric	39"	49-1/2"	73"	1100	10780.00
JA14G	Gas	39"	53-1/2"	73"	1300	13260.00
JA20	Electric	53-1/2"	49-1/2"	73"	1435	12390.00
JA20G	Gas	53-1/2"	54-3/4"	73"	1600	15405.00
JA28	Electric	72-1/4"	49-1/2"	73"	1975	18525.00
JA28G	Gas	72-1/4"	53-1/2"	73"	2335	24995.00
CA6	Electric	44"	53-1/2"	37"	825	10150.00
CA6G	Gas	44"	59-1/4"	37"	900	12250.00
CA12	Electric	44-1/4"	53-1/2"	76-1/4"	1400	14885.00
CA12G	Gas	44-1/4"	57-1/2"	76-1/4"	1600	18785.00
FC16E	Electric	43-1/4"	31-3/4"	14-1/4"	360	5495.00
FC16E2	Electric	43-1/4"	31-3/4"	14-1/4"	720	10095.00
FC16E3	Electric	43-1/4"	31-3/4"	14-1/4"	1080	15540.00
FC18E	Electric	58"	42-3/4"	20"	700	9395.00
FC18E2	Electric	58"	42-3/4"	40"	1400	16315.00
FC18E3	Electric	58"	42-3/4"	60"	2100	24472.00
FC18G	Gas	58"	42-3/4"	20"	800	10095.00
FC18G2	Gas	58"	42-3/4"	40"	1600	17485.00
FC18G3	Gas	58"	42-3/4"	60"	2400	26227.00

Coding Prefix – JA: Jet Air Oven    Suffix – G: Gas Unit    SL: Side Pan Loading    SC: Storage Cabinet  
 FC: Fast Conveyor Oven    CA: Circle Air Oven

\*Prices subject to change without notice

13421 Grass Valley Avenue ◊ Grass Valley, Ca 95945  
 P: 530-273-9353 ◊ USA Only 800-533-7437 ◊ F: 530-273-9312  
 Email: [support@piemaster.com](mailto:support@piemaster.com) ◊ website: [www.Piemaster.com](http://www.Piemaster.com)