DOYON

ARTISAN STONE DECK OVENS



ARTISAN STONE DECK OVENS



FEATURES & BENEFITS

- Built in one piece with up to 4 oven chambers
- Oven may have 4 different baking chamber heights: 6" (152 mm) or high 8" (203 mm), 10" (254 mm) or 12" (305 mm)
- Chambers capacity of 1, 2, 3 or 4 pans
- 1" (25 mm) thick refractory stone decks
- As many as 16 each - 18" X 26" (457 mm X 660 mm) pans or up to 32 each - 1 lb (454 g) hearth breads
- Individual self-contained steam injection system included
- Digital electronic control board independent for each chamber:
  - Baking temperature and time
  - Independent temperature regulation for bottom, top and front heat ratio
  - Manual steam injection for each chamber
- Low amperage operation
- High quality thermal insulation to avoid heat dispersion from each chamber
- Includes properly sized legs with casters
- Optional Proofer available for 1–3 chambers
- Virtually maintenance-free, extremely elegant and durable
- Brightly lit
- ETL, NSF and CE listed
- Two year parts and one year labor warranty

OPTIONAL

- 6 pan (ES1T), 12 pan (ES2T), 18 pan (ES3T)European style proofer, 18 pan (ES4T)
- Low profiles proofer for 3 chamber, 3 pan (ES1TP), 6 pan (ES2TP), 9 pan (ES3TP), 9 pan (ES4TP)
- 240V 1Ph
- 480V 3 Ph
- Shipped disassembled
- 50-1530 scale treatment filtering

1T | 2T | 3T | 4T



1T (1 pan wide)
(If canopy is installed, it increases height by 5")



2T (2 pans wide)



3T (3 pans wide)



4T (4 pans - 2 deep, 2 wide)
(Shown with optional Proofer)

Note: A water softener system with a minimum flow rate of 3 gpm is needed.

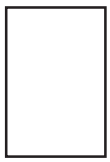
ARTISAN OVEN BAKING CHART

CONTROL SETTINGS	Small Pastry, Bagel, Pie, Pizza and Sheet Cake	Small to Medium Bread more/less 14 oz/400gr, Bagel, Croissant, Pizza	Medium to Large loaf of Bread 18oz/500gr to 35oz/1kg	Large Loaf of Bread more then 35oz/1kg
Recommended chamber Height	6"	8"	10"	12"
Water inlet connection and pressure	1/2" NPT 44 to 50 psi	1/2" NPT 44 to 50 psi	1/2" NPT 44 to 50 psi	1/2" NPT 44 to 50 psi

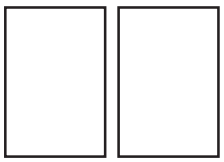
RECOMMENDED TEMPERATURE RANGE FOR PRODUCT

LOW TEMPERATURE RANGE 250 to 350°F 120 to 175°C	MEDIUM TEMPERATURE RANGE 350 to 425°F 175 to 250°C	HIGH TEMPERATURE RANGE 425 to 575°F 250 to 300°C
Pastry, Croissant, Danish, Muffin, Cookie, Cinnamon Roll, Biscuit, Brownie	French baguette, Bread loaf, Dinner Roll, Sub Roll, Bagel, Pie	Pizza, Pita bread, High water absorption ratio Bread

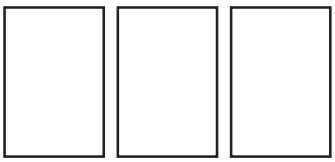
PAN LAYOUT



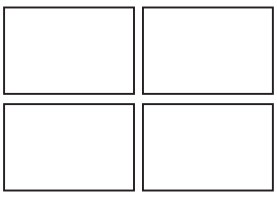
1T - End Loaded



2T - End Loaded



3T - End Loaded



4T - Side Loaded

ARTISAN STONE DECK OVENS

MODEL	PANS	TYPE	EXTERIOR DIMENSIONS			INTERIOR DIMENSIONS			ELECTRICAL STANDARD				
			HEIGHT(B)	WIDTH(A)	DEPTH	HEIGHT	WIDTH	DEPTH	208V	240V	480V	Hz	Ph
		COVER	2 1/2" (64 mm)	–	–	–	–	–					
1T	1	BAKING CHAMBER	15 5/8" (397 mm)	35 3/4" (908 mm)	46 1/2" (1181 mm)	8" (203 mm)	18 1/2" (470 mm)	30" (762 mm)	5 kw/14 A	5 kw/12 A	5 kw/6 A	50/60	3
ES1T	6	PROOFER	34 1/8" (867 mm)	35 3/4" (908 mm)	37 1/2" (953 mm)	—	—	—	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1
ES1TP	3	LOW PROOFER	24 5/8" (651 mm)	35 3/4" (908 mm)	37 1/2" (953 mm)	—	—	—	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1

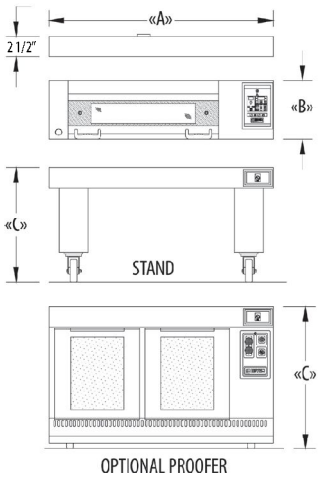
MODEL	PANS	TYPE	EXTERIOR DIMENSIONS			INTERIOR DIMENSIONS			ELECTRICAL STANDARD				
			HEIGHT(B)	WIDTH(A)	DEPTH	HEIGHT	WIDTH	DEPTH	208V	240V	480V	Hz	Ph
		COVER	2 1/2" (64 mm)	–	–	–	–	–					
2T	2	BAKING CHAMBER	15 5/8" (397 mm)	54 1/2" (1384 mm)	46 1/2" (1181 mm)	8" (203 mm)	37 1/2" (953 mm)	30" (762 mm)	6.5 kw/18 A	6.5 kw/16 A	6.5 kw/8 A	50/60	3
ES2T	12	PROOFER	34 1/8" (867 mm)	54 1/2" (1384 mm)	37 1/2" (953 mm)	—	—	—	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1
ES2TP	6	LOW PROOFER	24 5/8" (651 mm)	54 1/2" (1384 mm)	37 1/2" (953 mm)	—	—	—	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1

MODEL	PANS	TYPE	EXTERIOR DIMENSIONS			INTERIOR DIMENSIONS			ELECTRICAL STANDARD				
			HEIGHT(B)	WIDTH(A)	DEPTH	HEIGHT	WIDTH	DEPTH	208V	240V	480V	Hz	Ph
		COVER	2 1/2" (64 mm)	–	–	–	–	–					
3T	3	BAKING CHAMBER	15 5/8" (397 mm)	73" (1854 mm)	46 1/2" (1181 mm)	8" (203 mm)	56" (1420 mm)	30" (762 mm)	8.3 kw/23 A	8.3 kw/20 A	8.3 kw/10 A	50/60	3
ES3T	18	PROOFER	34 1/8" (867 mm)	73" (1854 mm)	37 1/2" (953 mm)	—	—	—	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1
ES3TP	9	LOW PROOFER	24 5/8" (651 mm)	73" (1854 mm)	37 1/2" (953 mm)	—	—	—	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1

MODEL	PANS	TYPE	EXTERIOR DIMENSIONS			INTERIOR DIMENSIONS			ELECTRICAL STANDARD				
			HEIGHT(B)	WIDTH(A)	DEPTH	HEIGHT	WIDTH	DEPTH	208V	240V	480V	Hz	Ph
		COVER	2 1/2" (64 mm)	–	–	–	–	–					
4T	4	BAKING CHAMBER	15 5/8" (397 mm)	73" (1854 mm)	52 1/4" (1327 mm)	8" (203 mm)	56" (1420 mm)	37" (939 mm)	9.3 kw/26 A	9.3 kw/24 A	9.3 kw/12 A	50/60	3
ES4T	18	PROOFER	34 1/8" (867 mm)	73" (1854 mm)	44 1/2" (1130 mm)	—	—	—	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1
ES4TP	9	LOW PROOFER	24 5/8" (651 mm)	73" (1854 mm)	44 1/2" (1130 mm)	—	—	—	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1

A = Unit Width
B = Chamber Height
C = Stand or Proofer Height

To calculate the height of your oven, take the height of the appropriate stand (C), add the height of the chambers (B), plus 2 1/2" for the cover.



Approximate Crated Weight (Per oven chamber)	
1T	580 lb (263 kg)
2T	700 lb (318 kg)
3T	900 lb (408 kg)
4T	950 lb (431 kg)

Stand Dimensions					
Height (mm)		Model			
		1T	2T	3T	4T
Number of Stacked Chambers	1	35 1/2" (902)	35 1/2" (902)	35 1/2" (902)	35 1/2" (902)
	2	26 1/2" (673)	26 1/2" (673)	26 1/2" (673)	26 1/2" (673)
	3	23 1/2" (597)	23 1/2" (597)	23 1/2" (597)	23 1/2" (597)
	4	11 1/2" (292)	11 1/2" (292)	11 1/2" (292)	11 1/2" (292)
WIDTH		35 3/4" (908)	54 1/2" (1384)	73" (1854)	73" (1854)
DEPTH		37 1/2" (952)	37 1/2" (952)	37 1/2" (952)	44 1/4" (1124)

Low temperature of proofer is 90° F.
Electrical specifications are for each chamber.
Specifications and design subject to change without notice.

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DOYON & NU-VU BAKING EQUIPMENT SPECIALISTS
www.doyon.qc.ca • www.nu-vu.com

USA Office
5600 13th Street
Menominee, MI 49858
sales@nu-vu.com

1-800-338-9886 Free
1-906-863-4401 Phone
1-906-863-5889 Fax
www.nu-vu.com

Canada Office
1255 Rue Principale
Linière, Qc. G0M 1J0
sales@doyon.qc.ca

1-800-463-4273 Free
1-418-685-3431 Phone
1-418-685-3948 Fax
www.doyon.qc.ca