

Artisan

“Superior quality product at an affordable price !”



**3T
3 pans**



**2T
2 pans**



**1T
1 pan**

ARTISAN STONE DECK OVENS

FEATURING

- Built in one piece with up to 4 oven chambers
- Oven may have 2 different baking chamber heights : normal 6” (152 mm) or high 8” (203 mm)
- Chambers capacity of 1, 2 or 3 pans
- Oversized, 1” (25 mm) thick refractory stone decks
- As many as 12 18” X 26” (457 mm X 660 mm) pans or up to 24 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
 - Advanced independent temperature regulation for bottom, top and front heat ratio
 - Preset timed steam injection or manual, independent for each chamber
- Main electronic keyboard with microprocessor which controls the consumption of energy (savings up to 35 %) compared to conventional systems
- High quality thermal insulation to avoid heat dispersion from each chamber
- Includes stand with casters and oven cover
- Oven can rest on a proofer or on a stainless steel base with legs on casters
- Virtually maintenance-free, extremely elegant and durable
- Brightly lit
- ETL and CE listed
- One year parts and labor warranty

OPTIONAL

- 6 pans (ES1T), 12 pans (ES2T) or 18 pans (ES3T) european style proofer

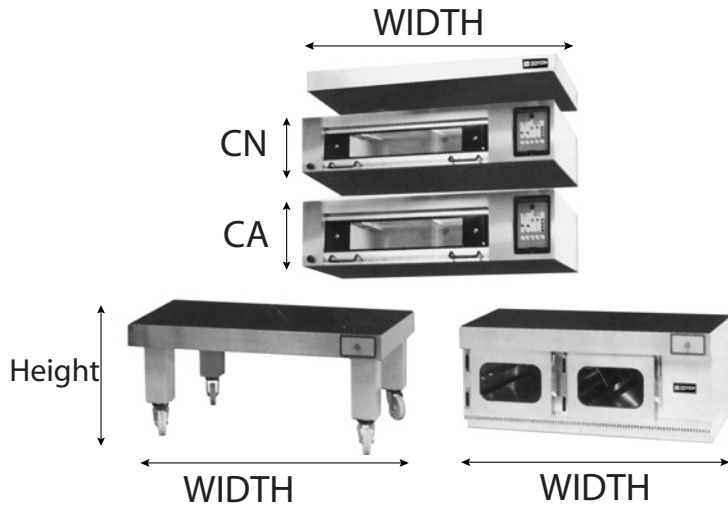
For the artisan baker, Doyon offers the best choice for baking Old-World artisan-style crusty breads with thick and crispy crust but still soft inside. Our modular ovens offer perfect heat distribution and our outstanding steam injection system gives you complete control over your oven chamber. Doyon Artisan ovens are quick and easy to install and are the perfect choice for a variety of quality hearth breads, pastries, cookies, pies, cakes, pizzas, roasts, fast foods and much more.

MODEL	PANS	TYPE	EXTERIOR DIMENSIONS			INTERIOR DIMENSIONS			ELECTRICAL				
			HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	208V	240V	480V	Hz	Ph
	-	COVER	5" (127 mm)	34 1/4" (870 mm)	44" (1120mm)	-	-	-	-	-	-	-	-
1TCA	1	HIGH	14 7/8" (378 mm)	34 1/4" (870 mm)	46 1/4" (1175mm)	8" (203 mm)	18 1/2" (470 mm)	30" (762 mm)	8.5 kW-24A	11.4 kW-27.5A	7.8 kW-9.4A	50/60	3
1TSA	1	SUPER HIGH	16 7/8" (429 mm)	34 1/4" (870 mm)	46 1/4" (1175mm)	10" (254 mm)	18 1/2" (470 mm)	30" (762 mm)	8.5 kW-24A	11.4 kW-27.5A	7.8 kW-9.4A	50/60	3
ES1T	6	PROOFER	36" (914 mm)	34 1/4" (870 mm)	44" (1120mm)	-	-	-	1.6 kW-7.8A	2.2 kW-9A	2 kW-4.1	50/60	1
ES1TP	3	LOW PROOFER	25 3/8" (644mm)	34 1/4" (870 mm)	44" (1120mm)	-	-	-	1.6 kW-7.8A	2.2 kW-9A	2 kW-4.1	50/60	1

MODEL	PANS	TYPE	EXTERIOR DIMENSIONS			INTERIOR DIMENSIONS			ELECTRICAL				
			HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	208V	240V	480V	Hz	Ph
	-	COVER	5" (127 mm)	56 1/4" (1430 mm)	44" (1120mm)	-	-	-	-	-	-	-	-
2TCA	2	HIGH	14 7/8" (378 mm)	56 1/4" (1430 mm)	46 1/4" (1175mm)	8" (203 mm)	37 1/2" (953 mm)	30" (762 mm)	14 kW-37A	18.6 kW-48.8A	11.5 kW-14A	50/60	3
2TSA	2	SUPER HIGH	16 7/8" (429 mm)	56 1/4" (1430 mm)	46 1/4" (1175mm)	10" (254 mm)	37 1/2" (953 mm)	30" (762 mm)	14 kW-37A	18.6 kW-48.8A	11.5 kW-14A	50/60	3
ES2T	12	PROOFER	36" (914 mm)	56 1/4" (1430 mm)	44" (1120mm)	-	-	-	1.6 kW-7.8A	2.2 kW-9A	2 kW-4.1A	50/60	1
ES2TP	6	LOW PROOFER	25 3/8" (644mm)	56 1/4" (1430 mm)	44" (1120mm)	-	-	-	1.6 kW-7.8A	2.2 kW-9A	2 kW-4.1A	50/60	1

MODEL	PANS	TYPE	EXTERIOR DIMENSIONS			INTERIOR DIMENSIONS			ELECTRICAL				
			HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	208V	240V	480V	Hz	Ph
	-	COVER	5" (127 mm)	75" (1905 mm)	44" (1120mm)	-	-	-	-	-	-	-	-
3TCA	3	HIGH	14 7/8" (378 mm)	75" (1905 mm)	46 1/4" (1175mm)	8" (203 mm)	56" (1420 mm)	30" (762 mm)	19.2 kW-50.5A	25.6 kW-67.3A	15.8 kW-19	50/60	3
3TCA	3	SUPER HIGH	16 7/8" (429mm)	75" (1905 mm)	46 1/4" (11705m)	10" (254 mm)	56" (1420 mm)	30" (762 mm)	19.2 kW-50.5A	25.6 kW-67.3A	15.8 kW-19	50/60	3
ES3T	18	PROOFER	34 5/8" (879 mm)	75" (1905 mm)	46" (1170mm)	-	-	-	1 kW	1.1 kW	1.3 kW	50/60	1
ES3TP	9	LOW PROOFER	34 5/8" (879 mm)	75" (1905 mm)	46" (1170mm)	-	-	-	1 kW	1.1 kW	1.3 kW	50/60	1

Oven built in one piece



STAND DIMENSIONS				
Height	Model number			
	1T	2T	3T	
NUMBER OF STACKED CHAMBERS	1	38" (965 mm)	38" (965 mm)	38" (965 mm)
	2	29" (737 mm)	29" (737 mm)	29" (737 mm)
	3	26" (660 mm)	26" (660 mm)	26" (660 mm)
	4	14" (356 mm)	14" (356 mm)	14" (356 mm)
WIDTH		34 1/2" (876 mm)	56 1/4" (1430mm)	75" (1905 mm)
DEPTH		46" (1170 mm)	46" (1170mm)	6" (1170 mm)

Note : When viewed from the back :

- Electrical inlet located at the left corner.
- Water inlet (1/2" NPT) and drain (1/2" NPT) located at the lower right corner of the bottom baking chamber.

Crated weight (per oven chamber)

- 1T : 550 lb (249 kg) approximately
- 2T : 600 lb (272 kg) approximately
- 3T : 770 lb (349 kg) approximately

Electrical specifications are for each chamber.
 Specifications and design subject to change without notice.



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