



JA6
(shown with optional stand)



Standard control



Optional programmable control

JA6

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

Jet Air Oven 6 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 (JA6B)
- 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 (JA6)

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

| | | | |
|------|-----------|-------------|-------------|
| JA6 | 36 7/8" W | X 48 1/8" D | X 34 5/8" H |
| | (936 mm) | X 1222 mm | X 879 mm) |
| JA6G | 36 7/8" W | X 53" D | X 34 5/8" H |
| | (936 mm) | X 1346 mm | X 879 mm) |

OVEN INTERIOR DIMENSIONS

| | | | |
|------|-----------|-------------|-------------|
| JA6 | 25 1/2" W | X 30 1/2" D | X 26 1/4" H |
| | (648 mm) | X 775 mm | X 667 mm) |
| JA6G | 25 1/2" W | X 29 1/2" D | X 26 1/4" H |
| | (648 mm) | X 749 mm | X 667 mm) |

Shelf spacing 3 1/2" (89 mm)

GAS SYSTEM (JA6G - Propane or natural)

BTU total: 65 000
 Voltage:
 120V - 1PH - 6.5A - 0.8 kW - 2 wires - 60Hz NEMA 5-15P
 Gas inlet: 1/2" NPT
 Draft hood : 4" (102 mm)

Recommended gas pressure:

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

ELECTRICAL SYSTEM (JA6)

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): 6 pans
 Four-strapped bread pans: 24 loaves
 9" (230 mm) pies: 36 pies

FINISH

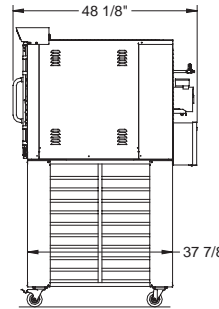
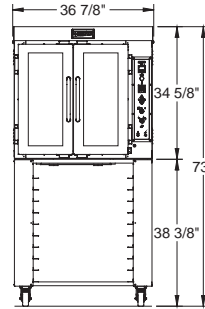
Stainless steel

SHIPPING WEIGHT

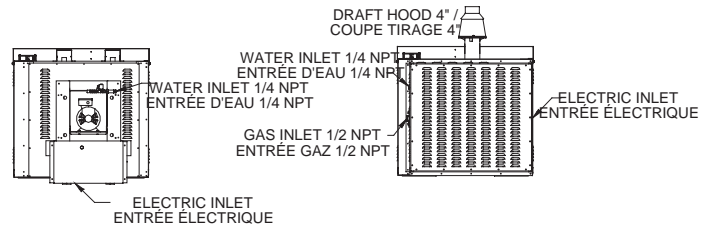
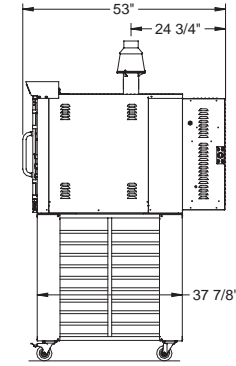
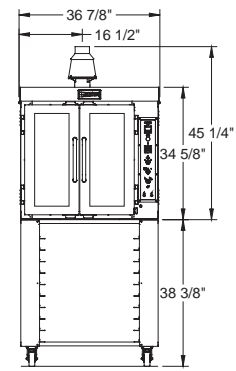
JA6 700 lb (318 kg) approximately
 JA6G 760 lb (345 kg) approximately
 JA6B 170 lb (77 kg) approximately

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

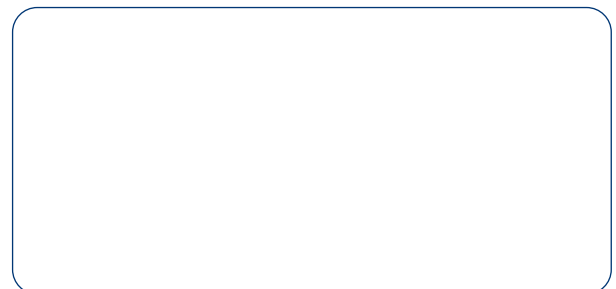
JA6



JA6G



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