



BAKING WITH DOYON OVENS

DOYON PERFECTION ?

HOW WOULD YOU DEFINE PERFECTION?

ATHLETE



BURGER



COMEDIAN



DOYON BAKE WITH PERFECTION

Why Doyon? “It’s so expensive!”

“The Craft of Baking: A passion for the delicate balance of art and science - Using traditional techniques and precision to transform humble ingredients into culinary excellence.”

A PARTNERSHIP WITH DOYON ENSURES TRUSTWORTHY EQUIPMENT, SO THAT YOU CAN CONCENTRATE ON YOUR CRAFT.

Our bakery legacy was founded by Gustave Doyon in Canada nearly a century ago. After owning bakeries and perfecting ovens and their proficiencies, we expanded internationally, always remaining true to our tradition and heritage. Our innovative JET AIR SYSTEM revolutionized the oven industry, helping bakers attain the **perfect** bake.

1929

Driven by traditional French baking, and the achievement of the perfect bake, Gustave Doyon established his first bakery in St-Come, Quebec.



1950

Gustave Doyon Equipment Co. established so that Gustave could improve and repair his own equipment and sell used bakery equipment.



1967

First commercial convection oven introduced by Malleable Iron Range Company.



1960

After much success and a winning business model (ability to repair and perfect your own ovens) a second bakery was purchased in Quebec City.



1970

Doyon Equipment company was established by Jacques & Maurice, who were driven by innovation and their father's legacy.



1973

Doyon begins to officially manufacture their own ovens and equipment, as commercial ovens were booming



70's/ 80's

First commercial rotating rack oven introduced by MONO Equipment, inspiring Jacques & Maurice.



1980's

Doyon expands into the U.S. & international markets with the creation of the JET AIR SYSTEM, revolutionizing oven technology.

2009

The Middleby Corporation acquired Doyon Equipment, Inc.

DOYON BAKE WITH PERFECTION

INNOVATION

JET AIR SYSTEM
Space Utilization
Energy Efficiency

REVOLUTIONARY TECHNOLOGY

TRADITION

French Culinary
Heritage
Precision
European Bakery
Standards

A LEGACY OF QUALITY

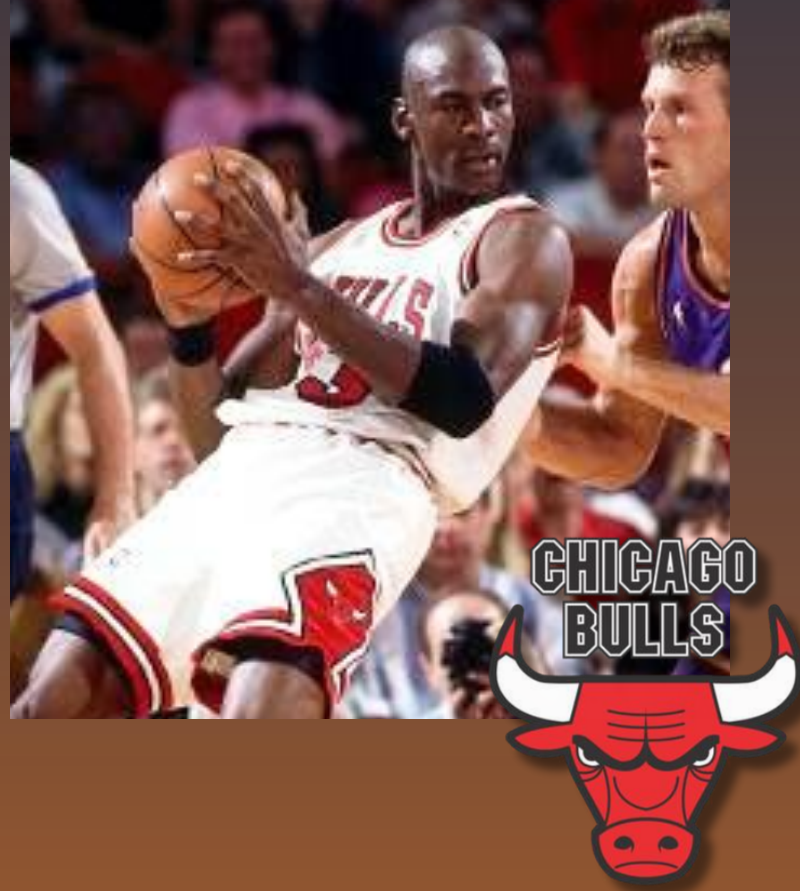
CONFIDENCE

Customizable
Air Flow
Consistency in
Performance
Brand Values

VERSITILITY & RELIABILITY

Doyon delivers unparalleled baking performance, combining time-honored craftsmanship with cutting-edge innovation. We empower bakers to achieve **perfection.**

What enables **perfection**?



A bakery is more than just a place to bake; it's a unique brand with values built on innovation, tradition, and a culinary promise.



**CONNECTING OUR BRAND WITH
YOURS EMPOWERS YOU TO BAKE
YOUR PERFECTION.**



COOKING

The action of using heat to make food more palatable, digestible, nutritious, or safe.

VS

BAKING

The action of cooking food by dry heat without direct exposure to a flame, typically in an oven

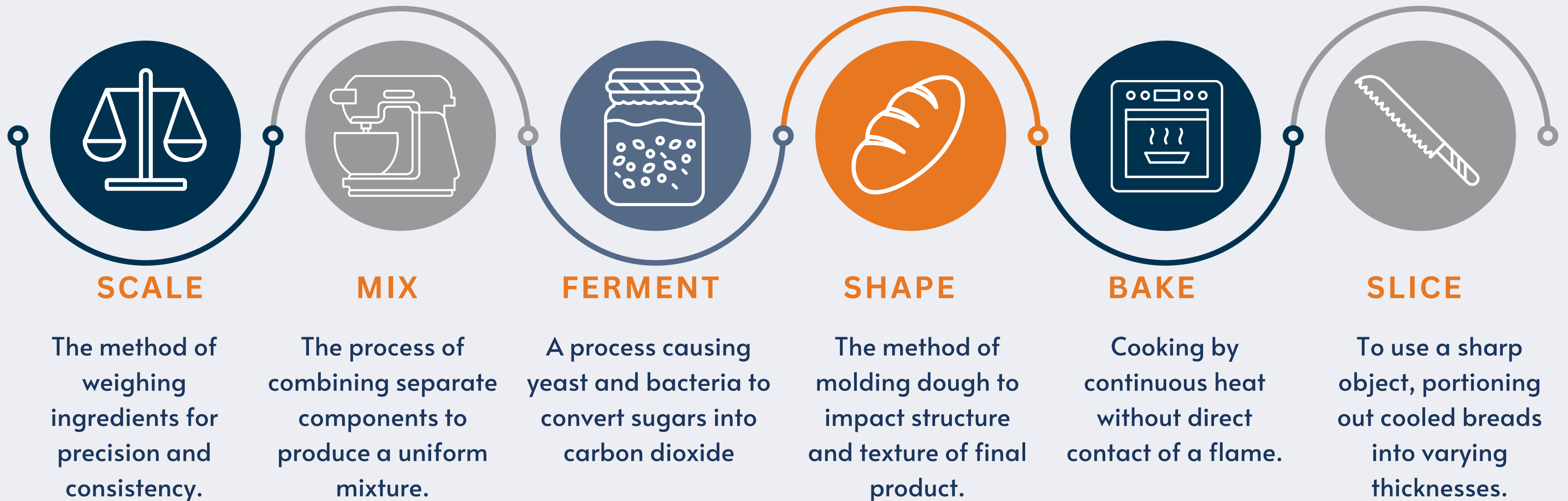


Both chemically and physically change food, affecting its color, size, and texture, with key differences being:

- Ingredients
- Equipment & Tools
- Improvisation VS. Precision

DOYON BAKE WITH PERFECTION

THE BAKERY PRODUCTION WORKFLOW





Offering a full line of baking ovens & combination oven proofers

OVENS & OVEN PROOFERS

- Roll-In Rack Convection Ovens
- Convection Ovens
- Artisan Stone Deck Ovens
- Pizza Ovens
- Oven Proofers
- Roll-In Racks

TODAY WE FOCUS ON THREE:

- Circle Air Convection Rotating Rack Ovens (CA Series)
- Jet Air Convection Ovens & Proofers (JA Series)
- Signature Roll-In Rack Ovens (SRO Series)



SRO2 ROLL IN OVEN FOR DOUBLE RACK



CAX SERIES



JA SERIES



1T SERIES STONE DECK OVEN



2T SERIES STONE DECK OVEN



3T SERIES STONE DECK OVEN



4T SERIES STONE DECK OVEN



RPO3 VENTLESS PIZZA OVEN



PIZ SERIES



CA Series: Circle Air Convection Rotating Rack

THE WORKHORSE

OUR TOP SELLING
OVEN WITH THE
WIDEST RANGE OF
BAKING
CAPABILITIES.



JA Series: Jet Air Convection Ovens & Proofers

THE TRADITIONALIST

THE ORIGINAL
UNMATCHED
DOYON BAKING
OVEN... LEGACY &
TRADITION



SRO Series: Signature Roll-In Rack

THE OPTIMIZER

A TOP OF ITS CLASS
OVEN CAPABLE OF
HIGH-VOLUME
BAKING RESULTS.



Circle Air Convection Rotating Rack Ovens (CAX SERIES) – The Workhorse

Position the CAX series when customers prioritize baking flexibility and consistently **perfect** results - Schools: K-12/ C&U, Hotels, Commissary/ Catering, Store Front









ULTIMATE
UNIFORM
PROOF & BAKE



JET AIR
SYSTEM

8-STAGE
BAKING

CAX SERIES – Circle Air Convection Rotating Rack Ovens & Proofers

What Makes CAX Series Special?		How This Benefits Your Customers:	
	Removable Rotating Rack System		A rotating rack in a compact design for the ultimate in even baking. Removable for easy clean up.
	Patented JET AIR SYSTEM		Ensuring the perfect bake with consistent results every time
	Variable Air Speeds/ Fan Delay		Customizable ways to apply hot air uniquely to an array of products/ foods
	Power Vent		A patented moisture evacuation system allows you to remove excess steam quickly without losing heat

CA6X Series Proofer Offers:

Available with Proofer Base

- Individual Heat (90° F-110° F) and Humidity (up to 95%) Control
- Mechanical Thermostat Controls
- Stainless Steel Construction
- Automatic Water Feed
- Catch Pan (no drain required)
- Full View Glass Doors
- One Year Labor & Two Year Parts Warranty



OPTIONS & ACCESSORIES

- ☐ Water Filter (PLF240)
- ☐ Equipment Stand (CA6B)
- ☐ Wire Shelf (GR17T26)
- ☐ Nickel Plated Pizza Shelf (GRP1Z3)
- ☐ Available in 480V Rating
- ☐ Stacking Kit (for CA6X double stack)
- ☐ Proofer Base (CA6PX)

CLEARANCES

- ☐ 1" (25mm) Sides & Back
- ☐ 4" (102 mm) Bottom
- ☐ 12" (305 mm) Top

WARRANTY

- ☐ One Year Labor & Two Years Parts

Position the JA Series for customers who desire a traditional baking experience, driven by technology that **perfects** any creation - Artisan Bakeries, Open Format Kitchens, Culinary Schools











Jet Air Ovens & Proofers (JA SERIES) – The Traditionalist

**SUPERIOR
AIR FLOW**

**JET AIR
SYSTEM**

**8-STAGE
BAKING**

JAO SERIES – Jet Air Ovens & Proofers

What Makes JA Series Special?		How This Benefits Your Customers:	
	Energy Efficiency Gas or Electric		Quick preheating capabilities of up to 500° F in only 15 minutes
	Patented JET AIR SYSTEM		Ensuring the perfect bake with consistent results every time
	Variable Air Speeds/ Fan Delay		Customizable ways to apply hot air uniquely to an array of products/ foods
	Shot and Pulse Steam Injection		With customizable steam injection options, you can tailor product specific needs around individual items



JAOP Series Proofers Offer:

Available in many oven proofer sizes & combinations!

- Independent Heat (90° F-110° F) and Humidity (up to 95%) Controls
- Mechanical Thermostat Controls
- Shelves resist rust and scratches
- Automatic Water Fill Feature
- Door pan catches condensation
- Full View Glass Doors
- One Year Labor & Two Year Parts Warranty



- OPTIONS & ACCESSORIES**
- ☐ Water Filter (PLF240) [Recommended]
 - ☐ High Temperature Gasket (HTG001) [Recommended for Temperatures above 400°F/205°C]
 - ☐ Gas Quick Disconnect Kit: 4' (1200mm); includes flexible hose, ball and securing device (GAH600)
 - ☐ Perforated Nickel Plated Pizza Decks (GRPIZ3)
- WARRANTY**
- ☐ One Year Labor & Two Year Part
- CLEARANCES**
- Minimum Clearance from Combustible Materials:
- ☐ 1" (25mm) Sides & Back
 - ☐ 4" (102mm) on Non-Combustible Floor
 - ☐ 12" (305mm) Top

Our cutting-edge JET AIR SYSTEM sets The Workhorse (CA series) and The Traditionalist (JA series) apart from other ovens in their class.

By channeling air in a single direction, pausing for an adjustable duration, then completely reversing directions, this patented fan technology creates gentle, bi-directional airflow throughout the baking cycle.



The air flow is adjustable:

LOW: 40/25/40

MED: 90/25/90

STD: 150/25/150

(depicted in seconds)



The wheel doing all the magic

This ensures an even bake with **perfect** results.





Signature Roll-In Rack Ovens (SRO SERIES) – The Optimizer

Position the SRO series for customers
who refuse to sacrifice **perfection** while
baking high volumes and diverse menus
- Retail/ grocery, Costco, Manufacturing,
Correction Facilities, Commissary, Schools









PROVEN
ENERGY
EFFICIENCY

8-STAGE
BAKING

HIGH VOLUME
PRODUCTION
CAPABILITY



SRO SERIES – Signature Roll-In Rack Ovens

What Makes SRO Series Special?		How This Benefits Your Customers:	
	High Efficiency/ Energy Efficiency		Quick preheat and temperature recovery when loading/ unloading
	Four Air Channels		Helps attain the perfect bake by evenly cooking and providing constant airflow
	Variable Air Speeds/ Fan Delay		Customizable ways to apply hot air uniquely to an array of products/ foods
	Self Adjusting Slip Clutch		With high volume use this limit the wear and tear on the racks and extends longevity



OPTIONS & ACCESSORIES

- ☐ Prison Package
- ☐ Roll-In Racks (# of Shelves: 8, 10, 12, 15 & 20)
- ☐ Water Filter

CLEARANCES

- ☐ 0" (0 mm) Side & Back
- ☐ 0" (0 mm) Bottom
- ☐ 36" (305 mm) Top

WARRANTY

- ☐ One Year Labor & Two Year Parts

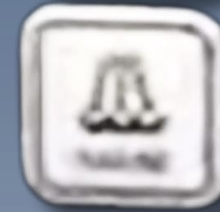
A Standard on ALL OVENS is Doyon's 8-Stage baking feature. A customizable control system offering eight baking stages for perfect precision.



Temperature Control



Shot Steam
With automatic 30 second fan delay.



Pulse Steam

Patented JET AIR SYSTEM



Fan Speed:

LOW: 40/25/40
MED: 90/25/90
STD: 150/25/150

In Seconds



Fan Delay

Low: 3 min.
High: 5 min.



Time Control



Add In Time



Start/ Stop Timer or Recipes

MAIN TAKEAWAYS

- Use fan delay for fragile items like muffins and meringues.
- Add in time without resetting the timer.
- Control timing and quantity of steam with shot steam or use pulse steam for automatic injection.
- Customize the Jet Air System to meet your baking needs.

DOYON BAKE WITH PERFECTION



A **PARTNERSHIP** with Doyon is the solution for aligning with tradition and innovation. Our **BRAND PROMISE** elevates your brand ensuring culinary confidence through **PERFECTION**.

 **DOYON** TOTAL SOLUTION PROVIDER



**A legacy of
baking tradition,
and innovation
that builds
confidence in
your brand.**



DOYON DOES EVERYTHING BAKING

Choose Doyon: Bake with Passion,
Bake with Perfection.

Thank you



DOYON OVEN PRODUCTION CAPABILITIES

Item	State	Time	Temp	JAOP3	JAOP6/ JAO6PG/ JAOP6SL	JAOP12SL	JAOP14/ JAOP14G	CA6X/G with CA6XP	SRO1	SRO2
Bagels (16 Per Pan)	Fresh	15	375°F	192	384	768	896	384	675	1350
Dinner Rolls (16 Per Pan)	Fresh	15-18	350°F	192	384	768	896	384	1440	2880
Sub Rolls, 12" (10 Per Pan)	Fresh	15-18	350°F	120	240	480	560	240	360	720
French Baguette (5 Per Pan)	Fresh	20-25	350°F	45	90	180	210	90	150	300
Croissants (15 Per Pan)	Frozen	12-15	350°F	180	360	720	840	360	675	1350
8" Pies (6 Per Shelf)	Fresh	30-35	375°F	36	72	144	168	72	112	224
Muffins (15 Per Pan)	Fresh	18-22	350°F	135	270	540	630	270	450	900
Cakes 8" (6 Per Shelf)	Fresh	18-22	350°F	54	108	218	252	108	225	450
Cookies (18 Per Pan)	Frozen	8-10	300°F	324	684	1296	1512	648	1800	3600
Danish (15 Per Pan)	Fresh	12-15	350°F	180	360	720	840	360	960	1920
Biscuits (15 Per Pan)	Fresh	8-10	350°F	270	540	1080	1260	540	450	900
Bread (4 Strapped Pan)	Fresh	30-35	350°F	8	48/24 (SL)	48	96	24	80	160

PAN SIZE 18"X26" / ALL PRODUCTION QUANTITIES ARE PER HOUR