



FC2



FC2-2



FC2D



FC2-IV

## FC2 Series conveyor ovens

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 everytime. Available in single, stacked or in-line tunnel with a 37 1/2" (953 mm) opening and an 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.

**FC2**

"Superior **quality** product  
at an **affordable** price!"

## Conveyor ovens FEATURING

- Stackable (up to 3 high) or in-line tunnel construction
- Jets of high velocity hot air delivered to food
- Faster consistent cooking than traditional, infrared and convection ovens
- Guaranteed even baking
- First in, first out
- Allow inexperienced employees to produce quality products with a minimum of training
- Bake pizzas in 5 to 6 minutes
- Save on labor costs
- Save on energy bills
- 36" (914 mm) wide stainless steel belt with a 37 1/2" (953 mm) opening
- Adjustable speed and temperature
- Better moisture retention
- Low maintenance and easy cleaning
- Legs included
- 5" (127 mm) locking casters
- Temperature up to 600°F (300°C)
- Exhaust hood required above the unit (gas models)
- Available in gas or electric
- ETL & ETL sanitation listed
- One year parts and labor limited warranty

## OPTIONAL

- CE approved (gas model only)
- Front access glass door with a 18 1/4" X 5 3/8" (464 mm X 137 mm) opening (FC2D)
- Warming shelves on each side of the opening of the baking chamber (FC2W)
- Lock for control panel (FC2C)
- In-line tunnel (double, triple or quadruple production)

**DIMENSIONS (gas and electric models)**

<b>FC2</b>	82"W	X 50"D	X 53 3/4"H
	(2085 mm)	X (1270 mm)	X (1365 mm)
<b>FC2-2</b>	82"W	X 50"D	X 74"H
	(2085 mm)	X (1270 mm)	X (1880 mm)
<b>FC2-II</b>	129"W	X 50"D	X 53 3/4"H
	(3275 mm)	X (1270 mm)	X (1365 mm)
<b>FC2-III</b>	173"W	X 50"D	X 53 3/4"H
	(4395 mm)	X (1270 mm)	X (1365 mm)
<b>FC2-IV</b>	217"W	X 50"D	X 53 3/4"H
	(5510 mm)	X (1270 mm)	X (1365 mm)

**BAKING CHAMBER DIMENSIONS**

42 1/4"W	X 37 1/2"D	X 3 1/2"H
(1075 mm)	X (953 mm)	X (89 mm)

**GAS SYSTEM (FC2G - Natural or propane)**

FC2G : 115 000 BTU per unit  
 Gas inlet : 1/2" NPT

**Recommended gas pressure:**

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

**ELECTRICAL SYSTEM (per unit)**

<b>FC2 :</b>	208V - 1 PH - 135 A - 28 kW - 2 wires - 60 Hz
	240V - 1 PH - 117 A - 28 kW - 2 wires - 60 Hz
	208V - 3 PH - 78 A - 28 kW - 3 wires - 60 Hz
	240V - 3 PH - 68 A - 28 kW - 3 wires - 60 Hz
<b>FC2G :</b>	120V - 1 PH - 8 A - 1 kW - 2 wires - 60 Hz NEMA 5-15P

**PRODUCTION PER HOUR PER UNIT (500°F/260°C - 5 min)**

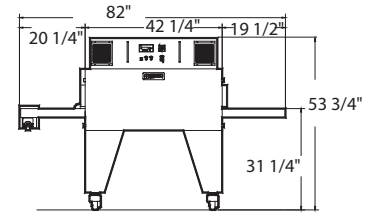
60	18" Pizzas
150	12" Pizzas
225	9" Pizzas
500	6" Pizzas

**SHIPPING WEIGHT**

FC2 : 1175 lbs per unit (533 kg) approximately  
 FC2G : 1300 lbs per unit (590 kg) approximately

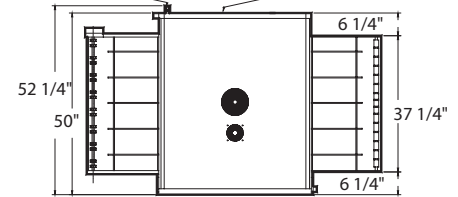
Specifications and design subject to change without notice.

**FC2**

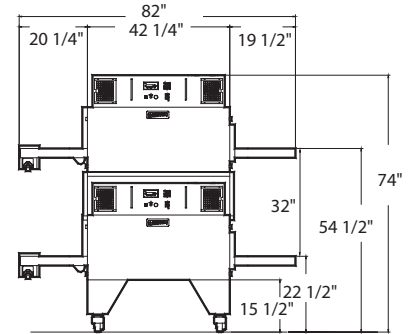


**TOP VIEW  
 VUE DU DESSUS**

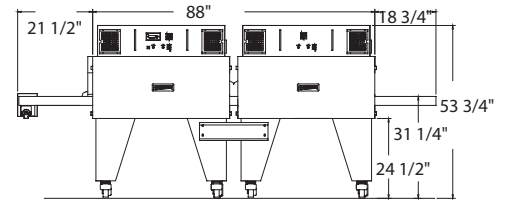
GAS INLET (gas model only) ELECTRICAL INLET  
 ENTRÉE DE GAZ (modèle au gaz) ENTRÉE ÉLECTRIQUE



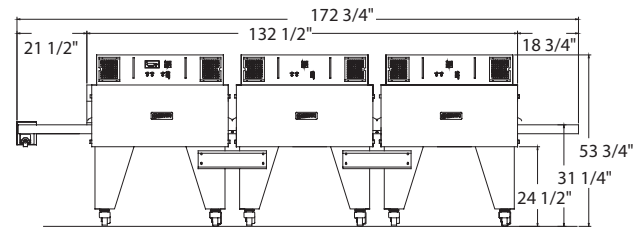
**FC2-2**



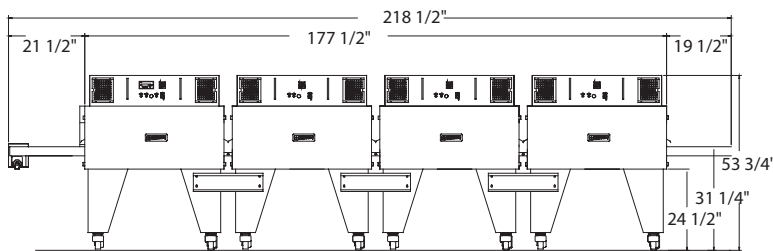
**FC2-II**



**FC2-III**



**FC2-IV**



1255, rue Principale  
 Linière, Beauce, Québec, Canada G0M 1J0

Telephone.: 418-685-3431  
 Canada: 1-800-463-1636  
 E-mail : doyon@doyon.qc.ca

Fax: 418-685-3948  
 U.S.: 1-800-463-4273  
 Internet : http://www.doyon.qc.ca



Your local distributor: / Votre distributeur:

